



NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION
Volume 40-5 September-October 2010



NJMA OFFICERS

President - Terri Layton
Vice-President - Randy Hemminghaus
Secretary - Katy Lyness
Treasurer - Bob Peabody

DUES

Payable on calendar year
Individual: \$15.00
Family: \$20.00
Mail checks (payable to NJMA) to:
Bob Peabody
50 Alfalfa Hill
Milford, NJ 08848-1727

NJMA WEBSITE

www.njmyco.org
Bob Hosh, Jim Barg

NJMA NEWS

Editor:

Jim Richards
211 Washington Street
Hackettstown, NJ 07840-2145
njmaeditor@gmail.com

Associate editors:

Randy Hemminghaus
randykaty@comcast.net
Patricia McNaught
pjmcnaught@gmail.com

Art director:

Jim Barg
jimbarg@bssmedia.com

Circulation: Mike Rubin

Deadline for submissions:
10th of even-numbered months.

Send ONLY newsletter submissions to the Editor. All other correspondence should be sent to the Secretary:

Katy Lyness
187 Christopher Columbus Dr.
Jersey City, NJ 07302
randykaty@comcast.net

NJMA EVENTS HOTLINE

908-362-7109 for information on NJMA events or cancellations due to bad weather.

CALENDAR OF UPCOMING EVENTS

Sunday, August 29
10:00 am

FORAY: RANOCAS AUDUBON NATURE CENTER
Leader: Glenn Boyd

Sunday, September 12
10:00 am

FORAY: GRETE TURCHICK FORAY & PICNIC, STOKES STATE FOREST, *Leader: Randy Hemminghaus*
Bring food to share and your own picnic gear. Be sure to bring a card showing your recipe and ingredients. ****see important note below!**

Sunday, September 19
10:00 am

FUNGUS FEST, Frelinghuysen Arboretum, Morristown *Chairpersons: Nina Burghardt and Terri Layton*
THIS IS THE MAIN EVENT – Volunteers are needed to help set up on Saturday September 18 and to assist with all activities on Sunday. Contact Nina jnburghardt@verizon.net (609) 466-4690 or Terri mycoterri@verizon.net (610) 346-9099 to volunteer.

September 23-26

NEMF FORAY – Soyuzivka Ukrainian Cultural Heritage Center, Kerhonkson, NY.

Friday, September 24

BIO BLITZ - Pocono Environmental Education Center
Delaware Water Gap Natural Recreation Area, Bushkill, PA

Friday & Saturday,
September 24 & 25

NJMA PUBLIC OUTREACH: NJ WILD OUTDOOR EXPO in conjunction with the NJ Division of Fish and Wildlife and the Conserve Wildlife Foundation of New Jersey, **Assunpink Wildlife Management Area, Upper Freehold, NJ**

Sunday, October 10
10:00 am

FORAY: CHEESEQUAKE STATE PARK
*Leader: Bob Hosh **see important note below!*

Sunday, October 17
10:00 am

FORAY: WASHINGTON CROSSING STATE PARK
*Leader: Nina Burghardt **see important note below!*

Sunday, October 17
12:00 pm - 4:00 pm

NJMA PUBLIC OUTREACH: STEPS TO GO GREEN in conjunction with the Caldwell and Roseland Environmental Commissions, **Caldwell College Cafeteria**

Sunday, October 24
10:00 am

FORAY: BRENDAN T. BYRNE STATE FOREST
*Leader: Rod Tulloss **see important note below!*

Sunday, October 31
10:00 am

FORAY: CATTUS ISLAND COUNTY
Leader: Jim Barg

Sunday, November 7
10:00 am

FORAY: WELLS MILLS COUNTY PARK
Leader: Nina Burghardt

Sunday, November 14
2:00 pm

MEETING & LECTURE
Frelinghuysen Arboretum, Morristown
Bob Peabody: "Secrets of a Mushroom Hunter (where and how)"

Sunday, December 5
2:00 pm

HOLIDAY PARTY-PHOTO CONTEST-ELECTION OF OFFICERS, Unitarian Center, East Brunswick
Registration form will be in the next issue of this newsletter.

**** IMPORTANT NOTE! – FORAYS ON STATE LANDS**

We have learned from the New Jersey Division of Parks & Forestry that we must have a permit to collect mushrooms on state land, and that permit restricts us to the scientific study of mushrooms. The permits that NJMA obtains for forays on state lands are only valid for the day of the foray. If you are gathering mushrooms other than at NJMA forays, remember to check the regulations regarding state, county, and municipal land, and obtain permission for private land.



PRESIDENT'S MESSAGE

Summer is in full swing. It was a hit-or-miss spring for morels. Not many chanterelles so far, either.

The Bob Peabody Wild Foods Foray and Picnic

It was a lot of fun. We had a special guest lecturer, Debbie Naha, and a wonderful array of food afterward. We were happy to see a number of new members who joined in the festivities. It's refreshing to see new members jumping with both feet into mushrooming and partying. Hooray for new members!

The Victor Gambino Foray 2010

Our weekend foray at Kings Gap near Carlisle, PA in July was a great success. We had a record number of new members who were not afraid to spend three whole days with complete strangers. We also had a record number of participants making it a full house (way before the deadline), and an added bonus was that three members volunteered to "take a genus" (shortly before and after the walk around the table on Sunday morning) and helped jumpstart our taxonomy initiative. Since then, three more persons have volunteered to specialize in a certain genus. If you were thinking about learning a particular genus, it might be a good idea to jump on the taxonomy wagon before we run out of genera! So far, the genera selected are: *Inocybe* (Patricia McNaught), *Lactarius* (Anita Litten), *Myxomycetes* (Phil Layton), and *Boletes* (Igor Safonov, Nina Burghardt, and Fran Sheldon). Just remember that you don't have to know a lot. We just need your enthusiasm, commitment, and perseverance.

Restricted forays on state lands

As most of you may be aware, the NJ Division of Parks & Forestry has placed certain restrictions on how we foray on state lands. Without going into a lot of detail, the restrictions will not be difficult for us to follow if we work together as a team and follow the foray leader's instructions. Our first foray in Stephens State Park went very smoothly and we expect no challenges or issues going forward. We will continue to foray as usual at state parks and will continue to work with the state regarding lifting of certain foray restrictions.

Good news on Taxonomy

So far we have had three taxonomy classes (after the Schiff, Stephens, and Manasquan forays) hosted by Bob Hosh at his home. We plan on having more of these classes during the foray season and hope to see more of you (although it could be standing room only if we have a very good turnout). As mentioned earlier, several members committed to dedicate their time to a specific genus. It's time to get involved and pick a genus or two for yourself!

Another piece of good news

We plan on distributing our newsletters primarily via email soon (Those on our email list already receive notice of these -*Ed.*) We will be saving lots of trees, money, and time. With the savings, we can invite guest lecturers from far away places (without hurting our treasury), set up scholarship funds, research grants, give out prizes (more to come) and do lots of fun things. I think e-mailing newsletters beats spending a fair portion of our income on printing costs and buying stamps. It's no picnic to fold over 300 newsletters, apply stickers to corners (so as to not jam postal machines) and lick stamps six times a year. There will be more color photos, too.

We still need to find solutions for members without email access, update all of your email addresses, member database, effective date, etc. Of course, there will be an option to continue to receive hardcopies of the newsletter but it will cost a little extra (and it won't be in color -*Ed.*).

More on the newsletter front

We have added two Associate Editors to our current roster. Welcome aboard, Patricia McNaught and Randy Hemminghaus. Jim Richards and Jim Barg will continue their roles as Editor and Art Director, respectively.

Looking forward to the next few months

We have our annual picnic at Stokes Forest in September to share a good time and good food with each other. Also in September, we are looking forward to another great Fungus Fest at the Frelinghuysen Arboretum. Don't forget to volunteer if you have not already done so, and bring lots of mushrooms on the day of Fungus Fest so we can share the wonders of nature with visitors.

On the Public Outreach programs front

We have two events on the last weekend in September. One is with the NJ Division of Fish & Wildlife at Assunpink in Upper Freehold, and the second is a BioBlitz at PEEC. If you are not going to NEMF this year, please get involved and share your knowledge with the public.

-Terri Layton

A NOTE ABOUT OUR MEMBER PATRICK BERNARDO

We just received word from Patrick Bernardo that he is recovering from a heart attack followed by double pneumonia suffered in June. He was treated at St Joseph's Hospital in Paterson until July 27th. After pulmonary therapy at Kindred and the implant of a stent and defibrillator he was transferred last Friday to JD Turco Rehab Facility in Lincoln Park where he will remain until he can walk and take care of himself. His wife, who has been suffering a long-term illness, is in the same facility. He hopes to return to NJMA some time in September or October. We wish them all the best for a speedy recovery.

FORAY REPORTS

compiled by Terri Layton and Patricia McNaught

Bob Peabody Wild Foods Foray (June 13)

Leaders: Bob Peabody and Bob Hosh

Please eat me!

Ever spend time gently pulling those chickweeds trying to get to the bottom of them? Have you ever gotten into a tug-of-war with dandelions trying to get all the roots? Have you ever considered just giving up and eating them? Then you are in luck!

Each year we have wild foods forays before the summer mushrooms pop up and learn about what's out there to munch on. This year we had a special guest lecturer, Debbie Naha, a Registered Dietitian/Nutritionist who holds a B.A. in Biology as well as a Masters degree in Food and Nutrition from NYU.

Debbie brings a unique approach to appreciating wild edible foods. Quietly she explained why we forage, which we 'shroomers can understand and appreciate.

After the foray, we had our usual picnic with wonderful array of food and a special treat from new member Todd who cooked up some Blue gills and Perches he had caught that morning.

Meadow Woods Park (July 10)

Leader: Michael Rubin

It was hot and very dry for weeks then a thunderstorm showed up at the end of the foray. Despite the condition, eight die-hards showed up and apparently found a few interesting items.

Glenn Boyd reported some interesting finds and included mushrooms growing from the underside of a very decayed polypore. Probably *Claudopus parasiticus*, although the caps are larger than expected (maximum should be about 8mm, but found some that were 15+). More importantly, the spores should have been angular in all views, but our specimens were not.

Another confusing one was *Hormomyces aurantiaca* that looks bizarrely more like a yeast (with buds forming) than a jelly fungus. As a member of Tremellaceae, it should show cruciate basidia (with crosses), which was not seen further adding to the confusion. Also two *Russulas* were found – *Russula variata* specimen was confirmed by having metachromatic pileocystidea. The other was *Russula appalachiensis*.

If you have not been to Meadow Woods lately, you will be delighted to learn that there is now a pavilion where you can hide from heat and thunderstorms.



PHOTO BY JIM RICHARDS

Gathering around the ID table at Schiff Nature Preserve

Schiff Nature Preserve (July 18)

Leader: Alex Adams

Fungi were very sparse due to the drought that had been with us for about a month until one storm a few days prior. About 35 showed up, including some who were invited by Schiff. Tanya (Naturalist from Schiff) was very helpful as usual, setting up the environmental center for sorting, and also helping to decide which areas might yield some fungi. The woods were hot, humid, buggy, but still green and a good place to be.

Once again, the number of lookers resulted in more specimens than we'd expect based on the topography and drought. Of the approximate fifty species found, dominant were wood-eating polypores, *Clitopilus* and Boletes. *Xerula furfurecea* and an *Amanita* were also found. Lots of novices stayed around for the display/sort time and had some lively inquiries.

Stephens State Park Foray (August 1)

Leader: Randy Hemminghaus

The twenty or so (mostly) NJMA members who gathered at Stephens State Park on August 1st were not deterred by the warm, dry weather leading up to the foray. The day was overcast, with temperatures in the high 70's. We forayed through mixed woods, along the trail that follows the Musconetcong River and up on the rocky wooded hillsides.

Because of the dry conditions, we did not find a lot of any one species, but there was quite a variety of species collected (approximately 85 species were found). Many were in bad condition, but we still had a lively identi-



PHOTO BY JIM RICHARDS

Nina Burghardt hitting the books at the Stephens foray cation session after the foray.

During the foray, Terri Layton encountered the State Park Ranger who asked to examine our permit. There was some scrambling since Bob Hosh was the person carrying the permit. Once the permit was produced, the ranger let us continue on our way.



PHOTO BY JIM RICHARDS

The group assembled at Stephens State Park



PHOTO BY TERRI LAYTON

Glenn Boyd, one of NJMA's most trusted and experienced identifiers, makes a point along the trail at Stephens State Park.



PHOTO BY JIM RICHARDS

"Yep, lots o' water when you look THAT way!"

Manasquan Reservoir Environmental Center (August 8) Leader: Glenn Boyd

About 35 mushroomers attended the Manasquan foray on August 8, the majority of whom were new to NJMA. The weather had been dry of late, and the species count suffered as a result. Given the dry conditions, however, we found quite a sizeable number of mushrooms – including a variety of *Amanitas*, *Russulas*, and boletes. Usually, dry conditions result in NJMA members bringing back numerous, generally overlooked little mushrooms, hefting up the species count. On this trip, at least 20-25 participants were new to NJMA forays, and the focus was more on learning. Thus, the species count was a bit lightweight at 40, but foragers seemed to enjoy the walk and the ID session nevertheless. During the walk, and in the air-conditioned comfort of the education center afterward (our thanks to the center for the tables, microscope video feeds, and general hospitality). We talked about basic mushroom identification, symbiotic mycorrhizal relationships, weird amoeba-like slime molds, and other bits of fungal interest. We were lucky enough to find several edible boletes, as well as a large number of *Amanita bisporigera* (a deadly poisonous species), to help caution the pot-hunters on what to pick, and what not to pick for the pot. Dorothy Smullen believes we might have a new polypore species to add to our list: *Antrodiella americana*.



PHOTO BY JIM RICHARDS

Checking the finds at the Manasquan foray

NJMA'S VICTOR GAMBINO FORAY AT KINGS GAP, PA

by Patricia McNaught and Terri Layton

NJMA does one "away" foray a year, and in July we returned to Kings Gap State Park near Carlisle, Pennsylvania for the Victor Gambino Foray. With the dry summer we've been having, we weren't sure how good the mushrooming would be.

There was an "early bird" foray on Friday afternoon at the "Pond site," a short drive from the mansion where we were staying. The more energetic of us tackled the rocky slopes while others followed along the stream bed. There were fungi to be found, but we had to work for them. For the Saturday morning foray, we carpoled to Colonel Denning State Park, a 25 minute drive from the mansion. Here, we started finding boletes a few steps from the parking lot, and as we moved into the woods it just got better. There was a Saturday afternoon foray for those hardy souls who weren't deterred by the heat. The most interesting find from the morning foray was not a mushroom, but a timber rattlesnake near the trail. Fortunately, it was pointed out by the Kings Gap naturalist before anyone stepped on it. The snake obligingly hung around to have its picture taken.

Kings Gap has an education center, with a large work room where we could set out our mushrooms in air-conditioned comfort to await identification. We also set up several microscopes to aid the process. When we weren't either foraging or at meals, there were always at least a few of us working in the education center, both experienced identifiers and newer people eager to learn from them worked

on identification. Two different styles of identification went on, both successful. Some individuals identified fungi based on minute morphological differences and relied heavily on technical keys and literature. Other individuals identified fungi based on having gathered mushrooms since childhood, and relied on their knowledge of the "gestalt" of a particular species.

Mike Rubin's Friday evening lecture, "*Rambling of an Eclectic Mushroom Hunter*," reflected Mike's eclectic nature: Listeners got to learn the meaning of such terms as dikaryon and plasmogamy as well as the difference between ale and lager. (Phil, our fungal beverage provisioner, did a great job, so we could later verify the differences between ale and lager.)



PHOTO BY JIM RICHARDS

On Saturday evening, Jim Richards gave us the background on why the club foray is named after Victor Gambino. He was followed by Dorothy Smullen, who lectured on "*Fairy Rings and Pinwheels*." Her photographs of the *Marasmius* were as charming as the title indicated. Dorothy gave us a section key, as well as a multi-access key to the 35 *Marasmius* species that occur in the northeast.

On Sunday morning, in the education center, we had a "guided tour" of the fungi we had identified, which were grouped by genus. Various members with expertise in particular genera switched off on the narration, pointing out particular species of interest, or particular challenges of identification.

The 38-room mansion atop South Mountain that we were staying in was built using native stone in 1908 as a summer home. It was modernized in 2000, but retains

(continued on page 8, including more photos, and see the color spread on page 14)



PHOTO BY NINA MARRA

NJMA CULINARY GROUP: JAPANESE DINNER

by Bob Hosh

For the next NJMA Culinary Group dinner, the group has chosen Japanese food as a theme. This will be the third time we've attempted Japanese cuisine – the first two tries never led to fruition. Perhaps the third time will bring us success!

The menu and recipes are still in the planning stages, but club members who are interested in attending may register now. Remember the limit of attendees is 30!

For members new to NJMA, the Culinary Group is a group of NJMA members who meet four times a year to put on dinners. The themes of the dinners are selected by the group: Usually themes are based on a country or region. These are planned dinners and *not* potluck. Guests are assigned a recipe to prepare. Everyone brings their own table settings, wines, beer, or whatever. We do supply coffee and tea.

To determine each person's cost for the meal, the costs of all ingredients used are added together and then divided by the number of attendees.

To register, or for additional information, please contact either Bob Hosh (gombasz@comcast.net) at 908-892-6962 or Jim Richards (jimrich17@mac.com) at 908-852-1674.

The dinner will be held at the Unitarian Society on Tices Lane in East Brunswick on November 6th at 6:00 pm.



↑ Mushroom ceviche from the Mostly Argentine Grill

Feeding frenzy! →

A MOSTLY ARGENTINE GRILL

by Patricia McNaught

“A Mostly Argentine Grill” was the theme of the NJMA culinary group's July dinner. The daytime event was held on the grounds of historic Hageman Farm, established in 1756. It's risky to hold an outdoor event in July, but clear skies, a gentle breeze, and ample shade made it a pleasure to be outside.

More than 80 percent of Argentines are descendents of European immigrants, mostly from Italy and Spain. The national cuisine includes both European and indigenous dishes, as did our dinner.

We began with a salmon *ceviche* (raw pickled fish) that was cold-smoked, so it kept its ocean-fresh flavor and texture. It was served with grilled corn salsa and *huitlacoche* vinaigrette. There was extra *huitlacoche* (corn smut) on the side for those who just couldn't get enough. Other starters included grilled green papaya and green mango *ceviche*, pork *empanadas*, shrimp *ceviche* with roasted vegetables, and Cremona bread.

It wouldn't have been an Argentine dinner if there wasn't beef on the menu. The *churrasco con chimichurri* (grilled steak with parsley sauce) was grilled on the spot over a wood fire. There was also cold pickled chicken (tasted better than it sounds) and pork roast with grilled peaches. The accompaniments included “burnt” carrots, salad of summer greens and trio of mushrooms *ceviche*.

When you come to a Culinary Group dinner, you learn to “save room for dessert”. And what an array of desserts we had: Cookies with *dulce de leche*, rice pudding made with “tres leches”, a papaya cream cheese terrine and *pasteles* (pastries filled with quince).

With our meal, we enjoyed traditional beverages, including *horchata* (rice and cinnamon beverage) and the surprise hit of the meal, *agua de pepino y melon* (cucumber and honeydew melon beverage). Iced tea and coffee were the final touches.

Nearly as much as the food, we enjoyed each other's company. Newcomers shared tables with long time members; we swapped stories about our lives as well as stories about mushrooming. It was a most enjoyable day.





EDITOR'S NOTES

It is that time again. Every two months, I feel compelled to sit in front of my computer and produce some sort of Editor's musings. Usually it is the same old thing: we need your contributions, your photos, your opinions, your articles, etc., etc., etc. Some months I decide that it is not even worth saying the same old thing again. I know you have to be as tired reading it as I am writing it – and then there is no Editor's Message that issue.

This issue is very different. As you may or may not have noticed – in that little column on the left side of the front page – there are some very welcome additions: *NJMA News* now has two Associate Editors: Patricia McNaught and Randy Hemminghaus. For the present, they will be helping to gather material for *NJMA News*. Patricia is concentrating on coordinating the Foray Reports (and there will be a lot of them – we are out there most weekends), and Randy will be helping to extract material from other club newsletters to be included in our newsletter. I was able to get Patricia to do a couple of other articles for this issue as well: A review of two new mushroom guides (we expect some interesting feedback on this one) and a review of the most recent Culinary Group dinner, A Mostly Argentine Grill.

Jim Barg and I will continue to do what we have been doing for several years: I review all the material submitted for *NJMA News* and then edit and format it for publication. Then everything gets forwarded to Jim and he has the unenviable and very time-consuming task of fitting all the pieces together and making it look great – six times a year.

At some time in the coming year (probably sooner than later), we will be switching *NJMA News* over to an electronic format. We will all continue our jobs as before, but there will be an opportunity to use a lot more photographs, and everything will be in color. Before that happens, look for a postcard or some form of snail-mail that will ask you to indicate whether you wish to receive a black-and-white hard copy mailed to you (for an additional fee) or whether you want to receive the full-color *NJMA News* emailed and on the website. When you get that mail, it is *essential* that you return it ASAP!

I would be very remiss if I did not thank Terri Layton, our president, for all the work she has been doing to try and improve the newsletter. From her articles (a great continuation of a series she began a while back of biographies of NJMA members is the Bob Peabody article in this issue) to her ever-so-gentle arm-twisting to get submissions (especially the foray reportage) and increased staffing to her revival of the Taxonomy Group, which has already met four times so far this

year. They are a great way to hone your identification skills, and have been held on the Mondays following forays at Bob Hosh's place in Somerset.

And her special interest in the Public Outreach programs where we spread the word about NJMA brings more and more people in contact with our group. We have done several so far this year and there are three more scheduled. (see the Calendar of Upcoming Events for details) And, you have to see the size of the sword that lives in the trunk of her car! She says it is for tai-chi, but I will let you be the judge of that.

We are going to need help from a lot of you when NJMA co-hosts the big NEMF foray in 2012, so start honing your skills now. One of the best places to start your "training" is at Fungus Fest, which will be held this year on September 19th (and the 18th for set-up) at Frelinghuysen Arboretum in Morristown. Volunteer your time and energy to help "spread the word" about NJMA and let the world know how really great we are! Contact Terri or Nina Burghardt to tell them you are willing to help. No knowledge of mushrooms is required!

And (oh yes), we still need your contributions for *NJMA News*. So take some of those photographs that you shoot on every foray and write up some thoughts and send them in! And, if your photos are really great, enter them in our Photo Contest. (By the way, publication of your work in the newsletter does not prevent you from entering it in the competition.)

Thank you, in advance, for your contributions!

– Jim Richards

PERMETHRIN FOR TICKS

by Dennis Aita

If you are worried about ticks and tick bites (and why wouldn't you be worried), then think about using Permethrin instead of DEET during morel season when we often come into contact with lots of ticks.

I have been using it for the last three springs with excellent results (and so have some other friends). But many of my fellow spring-time companions have either sprayed with DEET or not sprayed at all and have often found themselves with lots of ticks on them during the day and tick bites later.

With Permethrin, one needs to either spray or soak one's clothes at least the day before and let them dry. One can also spray one's boots, caps, and daypacks (and they won't have to be re-sprayed for some time). Unlike DEET, which loses its effectiveness within hours, Permethrin stays effective for a considerably longer time, even after several washings.

Permethrin is also considered effective for mosquitoes and is used in the military. But I suspect that it won't work for those of us who wear shorts and t-shirts in the heat of summer.



(Reprinted from New York Mycological Society newsletter, Summer 2010)

EXPANDED ARTS AND CRAFTS AT FUNGUS FEST

by Jim Richards

With your cooperation, we hope to greatly increase the display of mushroom-related arts and crafts at this year's edition of Fungus Fest. There are many NJMA members who create beautiful objects depicting mushrooms, (photographs, drawings, paintings, sculpture, etc.) or who incorporate fungi as part of their art (as dyes for fiber and fabric, paper, jewelry, collages, and so on.) We feel that many of the people who attend Fungus Fest would like to take home a reminder of the event. And what could be better than some NJMA-related treasure? We know that people are always asking the fiber people (and others) if their work is for sale. The answer is usually "no!"; but we would love to be able to change that with your help!

If you are a creator of any of the above-mentioned items (or others) please contact Jim Richards as soon as possible at njmaeditor@gmail.com or 908-852-1674 to make sure that we save space for your pieces. We are also asking that the artists make a contribution of a portion of their sales to NJMA to help defray the costs of staging Fungus Fest.



GAMBINO FORAY (continued from page 3)

its original charm. (Go to <http://www.friendsofkings-gap.org/album> (no hyphen) for a photo tour of the mansion.) The mansion offered us many spaces for informal gathering and socializing, but it is not air conditioned. When the heat was too much, we escaped to the outside terrace overlooking the Cumberland Valley, or to the air conditioned education center.



Gene Varney leads the Sunday morning "guided tour"

Besides foraging for mushrooms, the event gave us the opportunity to learn from each other, and about each other. Long-time members caught up with those members who no longer live nearby. New members fast-tracked learning about everything from exactly where to look in the woods to how to use a microscope



PHOTO BY JIM RICHARDS

WATCH OUT! Our President wields a large sword!

to check spore shape. At every meal, we spontaneously switched our table assignments, and by the end of the event, nametags were a formality.

For the first time, the foray was at full capacity (26 staying overnight, plus day trippers). So watch *NJMA News* for next year's date, then clear your calendar and register early. If you come, don't forget your swimsuit; the beach at Colonel Denning Park looked mighty tempting.

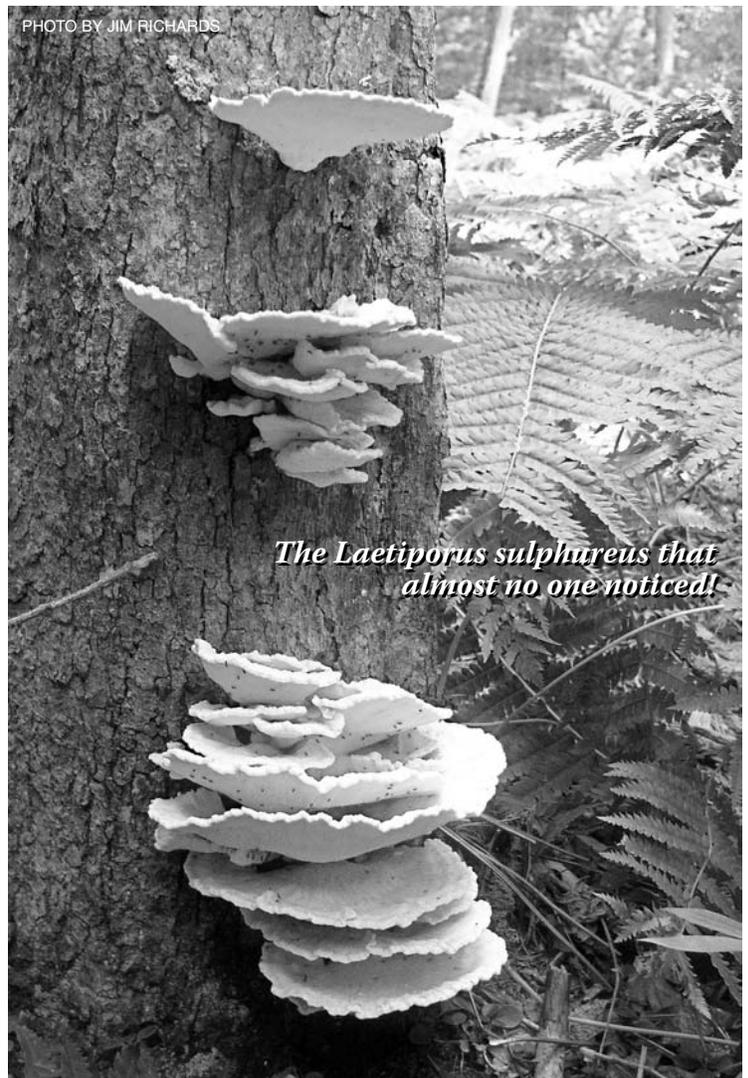


PHOTO BY JIM RICHARDS

*The *Laetiporus sulphureus* that almost no one noticed!*

WHO'S IN A NAME?

Lactarius peckii

by John Dawson (twenty-first in a series)

Lactarius peckii Burlingham is named for Charles Horton Peck (1833 – 1917), the first New York State Botanist, who held that title from its creation in 1883 until 1915. Various reported as having described between 2000 and 3000 species of fungi new to science, primarily in the annual *Reports of the New York State Museum*, Peck is commemorated in the specific epithets of many other mushrooms as well, including *Albatrellus peckianus*, *Amanita peckiana*, *Hydnellum peckii*, and *Lycoperdon peckii*.

Peck was born March 30, 1833 in Sand Lake, New York, where his father owned a sawmill. His education began in a log schoolhouse there and continued at the State Normal School in Albany, from which he graduated in 1852. He then returned to Sand Lake, where he taught courses at Schram's Collegiate Institute. At Albany, Peck had taken a "voluntary" course in botany (a subject not then part of the curriculum), and upon his return to Sand Lake he reportedly "devot[ed] all of his spare time to the collecting and analyzing of plants."¹

In later years, Peck told G.F. Atkinson (profiled earlier in this series) that his interest in cryptogams had begun during his time at Schram's, where his duties including tending the fire: "While putting wood into the stove, he was constantly attracted to the lichens and mosses growing on the bark"², and that (literally!) kindled a desire to learn more about mosses. He subsequently made a collection of mosses, which he donated in 1864 to the New York State Cabinet of Natural History; and the following year he published a list of the mosses of New York in the *Report of the Regents of the State of New York* (the body in charge of the Cabinet of Natural History).

In 1855, Peck enrolled at Union College in Schenectady, from which he graduated *magna cum laude* in 1859 with a major in classics. After that, he returned once

again to Sand Lake and resumed teaching at Schram's Institute. Two years later, he married and began teaching at the Albany Classical Institute, and a year after that he was awarded an A.M. by Union College.

Peck's work on mosses attracted the attention of George W. Clinton (son of DeWitt Clinton), a distinguished botanist who was one of the New York State Regents, and it was presumably through Clinton's influence that Peck was appointed to the Cabinet of Natural History in 1867 (renamed the New York State Museum three years later). For the next forty-six years he prepared the annual reports of that institution, helped to expand the holdings of the state herbarium, and issued taxonomic and distributional studies on a wide range of plants occurring within the state. Among the latter his mycological publications were preeminent, especially his monographs on various genera of agarics, in which species were "described, keyed, and freely illustrated, largely on the basis of specimens [he had] collected ... [in the course of his] own indefatigable field work."³



Charles Horton Peck

As a mycologist, Peck was largely self-taught, though he had an extensive correspondence with other mycologists, including Mordecai Cubitt Cooke, Moses Ashley Curtis, and Charles Frost. Possessed of "a highly analytical mind and keen powers of [observation] and ... description," he produced "an enormous amount of discriminating work"⁴ despite "a lamentable lack of ... apparatus, exsiccati, ... assistance" and laboratory space.⁵ In his obitu-

ary memoir of Peck, Atkinson noted that, among other features, Peck "gave considerable attention to ... the edible properties of the fleshy fungi"⁶ – perhaps sometimes too much so, as it has recently been reported that he ate a number of the *type specimens* of species that he discovered!

Peck's wife Mary died early in 1912, and later that year he himself suffered a light stroke. A serious stroke the following spring left him unable to continue his work, and he resigned his position as State Botanist immediately afterward. His resignation was not formally

(continued on next page)

¹ The quotation is taken from the entry on Peck in the *Dictionary of American Biography*, the principal source for the information in this article.

² George Francis Atkinson, "Charles Horton Peck", *Botanical Gazette* 65:1 (1918), p. 104.

³ *Dictionary of American Biography*, p. 373.

⁴ *Ibid.*

⁵ Atkinson, *op.cit.*, p. 107

⁶ *Ibid.*, p. 106

accepted by the Regents, however, until almost two years later.

Peck lived on until July 11, 1917, and in the interim a group of his friends and admirers commissioned a set of 57 wax models of mushrooms to be made as a testimonial to his work. The models were cast in the field by Henri Marchand, a student of Auguste Rodin, and were placed on exhibition at the State Museum shortly before Peck's death — too late, sadly, for him to see them. They remained on public view until 1976, and images of them may still be seen by clicking on the link at <http://www.nysm.nysed.gov/treasures/department.cfm?dept=Biology>. (Another link on that same page displays images of three of the more than one thousand illustrations of fungi by Peck that are preserved in the State Museum's collection.)

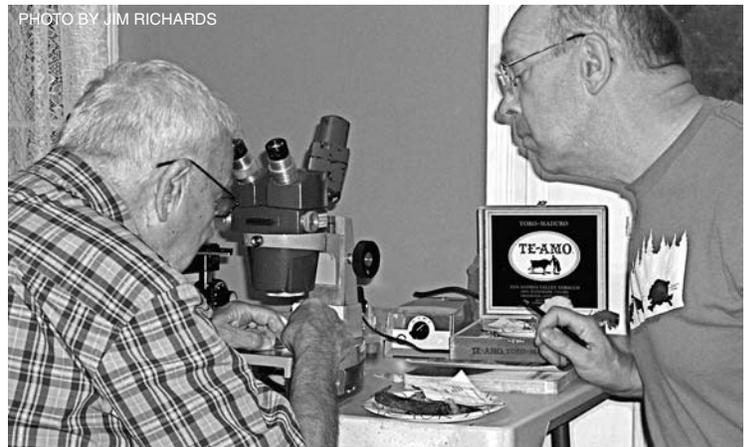
A brief notice announcing the opening of the exhibition of models appeared in the journal *Mycologia*.⁷ It declared that "The services rendered by Dr. Peck in the field of mycology are surpassed by no other American student of fungi. ... [Produced] without the advantages of European travel and study, and frequently ... without access to the older European literature upon fungi, his work stands out with conspicuous individuality." 

⁷ Homer D. House, "The Peck Testimonial Exhibit of mushroom models," *Mycologia* 9:5 (Sept. 1917), pp. 313-314.

TAXONOMY REBORN

Thanks to the efforts of President Terri Layton, NJMA has once again made a serious commitment to taxonomy. Foray finds which proved difficult to ID are now brought to a session on the Monday or Tuesday following each foray, where NJMA members hit the microscopes, monographs, and books to try to tag identification on those fungi which have been, until now, discarded at the end of each foray. These sessions are usually held at the Hageman Farm in Somerset — please try to come out and join us; you might learn something too!

For information on the next taxonomy session, contact Terri at mycoterri@verizon.net.



Dr. Gene Varney and Phil Layton preparing to use the 'scope



Marcus Morreale, Patricia McNaught, and Randy Hemminghaus buried in the books



Terri Layton shows distinguishing features to Margaret Papai



RECIPE FILE

King Oyster BBQ

A recipe from Hazel Dell Mushrooms

(by way of the newsletter of the Colorado Mycological Society, August 2010)

Every time we make this, the crowds surround the BBQ and pick these tasty tidbits right off the grill.

1/2 lb King Oyster mushrooms

1 cup oil mixture

(this can be half oil and half soy, teriyaki, balsamic vinegar, or even Italian salad dressing)

1. Slice the Kings lengthwise about 1/2 inch thick. Be sure to use the entire mushroom since the stem is just as good as the cap.
2. Toss the mushrooms lightly in a bowl with the oil mixture for about 5 minutes only.
3. Cook the Kings on the grill over medium heat until lightly browned.
4. Whistle for your guests and hand them a fork!

TWO NEW MUSHROOM GUIDES

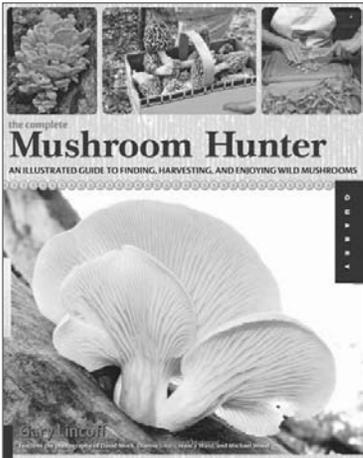
Reviewed by Patricia McNaught

Two recently published books for the beginning mushroom enthusiast have a focus on edible mushrooms. Both are written by men with impressive credentials: Gary Lincoff is the author of *The Audubon Field Guide to North American Mushrooms* and Michael Kuo is the author of *Morels*, as well as the resident expert of *mushroomexpert.com*.

The Complete Mushroom Hunter *An Illustrated Guide to Finding, Harvesting, and Enjoying Wild Mushrooms*

by Gary Lincoff

Quarry Books, Beverly, MA (2010)



This book is part mushroom guide, part memoir. Lincoff presents much solid information: an overview of attitudes in various regions of the world towards gathering wild mushrooms, charts of the worldwide distribution and seasons for wild mushrooms, suggestions on where to find mushrooms and how to collect them, descriptions of edibles and psychoactive

mushrooms, descriptions of poisonous lookalikes, as well as ten pages devoted to medicinal mushrooms and a chapter on mushroom cookery.

In addition, it is filled with colorful anecdotes describing some of his adventures over a lifetime of pursuing mushrooms. His stories range from encountering an apartment dweller fiercely claiming ownership of mushrooms growing on the lawn below, to inadvertently smashing his chair with his *Amanita muscaria*-induced strength as he rose to give a toast.

Lincoff's chapter on mushroom hunting describes where and when to look for mushrooms, and has photos and brief descriptions of which mushrooms occur in various habitats. It's a useful way to organize species: the ones you are likely to find depend on the habitat and season. But I fear for the beginner who thinks the pictures and brief descriptions here are sufficient to avoid misadventure. On page 47, Lincoff suggests the reader stay out of the kitchen until he has finished reading the book; perhaps that advice should be on page one.

The mushroom identification section describes about thirty species of edible mushrooms in more detail, followed by the descriptions of several poisonous

mushrooms and the "psychedelic and psychotherapeutic" mushrooms. The effects of the psychoactive mushrooms are described, along with Lincoff's report of his personal experiences with them. I would not advise a person with heart disease to drink tea from foxglove leaves, and I'm not sure seeking psychic therapy through mushrooms is wise. This section is followed by an interesting chapter on medicinal mushrooms, a chapter on mushroom recipes, and finally a brief appendix on mushroom arts and crafts.

Unfortunately, Gary was not well served by his editor. Some of the missteps are annoying: Why list a brush and a water bottle under the "clothing" column instead of the "gear" column? Some of the missteps are potentially confusing to the beginner; the term "context" is used but not explained, and "spore print" is used on page 24 but not explained 'til page 52. (If you want to make a spore print, remember that page number, because there's no entry in the index for "spores" or "spore print"). The discussions of mushroom morphology and field characteristics are in desperate need of a diagram to illustrate the features described. On page 27, he states "dark-spored gilled mushrooms should not be eaten, especially by beginners". Then, on page 106, he presents a list of ten gilled mushrooms he evidently considers okay for beginners, including (dark-spored) *Agaricus*. Lincoff recommends acquiring a field guide, but no field guides are listed on the "resource" page. The index lists mushrooms by common name only, and there is no glossary.

Overall, the layout is good. Information is presented in chart form or table form; key points in the field descriptions are bulleted, and sidebars are used effectively.

This book is both informative and interesting, but I have reservations about it for the beginner. Lincoff promises "baskets full of mushrooms...more than any one person could eat at one time." He is overselling, and beginners may get discouraged when they can't locate such bounty.

The anecdotes belong in a memoir, not in a mushrooming guide. There's a story about the friend who, when struck by serious symptoms of poisoning, didn't go to the hospital but spent hours searching the woods to locate more of the culprit mushrooms. There's another story about the friend who got into a shouting match when told he couldn't serve a dip made with false morels at a club meeting. These anecdotes are more vivid than Lincoff's advice to save out one mushroom before cooking (for identification purposes) and his advice to avoid false morels because sometimes they are poisonous. Stories are a great way to teach, but Lincoff's stories, in some cases, teach what not to do.

At times, Lincoff seems selective in the information he presents. He states false morels are "safely eaten" in

(continued on next page)

Europe, without also stating that their sale is prohibited in France and Spain, and that deaths in Europe after parboiling false morels and discarding the water have been reported. (*Spoerke, Rumack, 1994*)

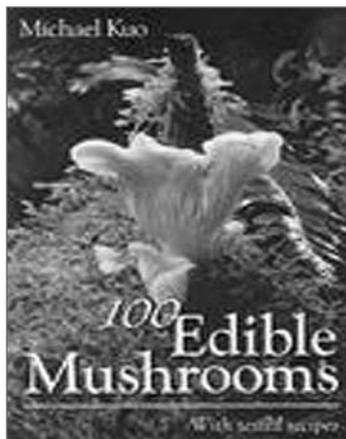
I would recommend this book for:

- The experienced mushroom enthusiast who is interested in learning more about the global picture for wild mushrooms, or medicinal mushrooms, or just enjoys good mushroom stories.
- The beginner who is collecting with the advice and guidance of more experienced mushroom collectors.

100 Edible Mushrooms: with Tested Recipes

by Michael Kuo

The University of Michigan Press, Ann Arbor, MI (2009)



As Michael Kuo admits, his motivation for collecting and studying mushrooms is not the pot; he just loves mushrooms. But given that finding edible wild mushrooms is often the lure that brings people to mushrooming, Kuo makes this the focus of the book. For the beginner, Kuo's chapters on how to collect and identify mushrooms are clear, complete and very "read-

able". The more experienced collector will find value in the descriptions of the edible species: the listings for edible species will get anyone past the "fearless four". Kuo teaches English at the college level, and it shows. He knows how to teach, and his style is light and humorous.

Kuo doesn't try to lure the reader with promises of eating locally for free. According to him, mushroom identification is most often "difficult, or incredibly difficult and sometimes ... literally impossible". There is a helpful chapter on using supermarket mushrooms to learn how to notice those characteristics of a mushroom that can be crucial in field identification. Here, the reader learns how to use a dichotomous key painlessly. Kuo discusses the traps a beginner mushroomer can fall into, such as rushing to judgment based on a photo, or ignoring some of the points of identification when the rest of the features match.

From supermarket mushrooms, Kuo moves to identification of the poisonous mushrooms. He considers it essential to be able to identify poisonous mushrooms before trying to identify the edible ones. Kuo includes *Gymnopilus* as a poisonous rather than psychotherapeutic mushroom and advises those interested to "trust a drug dealer" and not their ability to discern a *Gymnopilus* from a (poisonous) *Galerina*.

After the poisonous mushrooms come the edibles. Kuo's limited list of 17 edible wild mushrooms for beginners is likely to frustrate beginners. Most of them are mushrooms that in our part of the country are difficult to find, such as black trumpets and morels. He includes *Boletus parasiticus*, which he admits is rare, and which he has only found in one hemlock bog. And he includes *Urnula craterium* (Devil's Urn) because... well, I'm not sure why.

In the introduction to the section labeled "experience required", he states that the mushrooms in this section have deadly look-alikes. But many of them (such as *Grifola frondosa* and *Pleurotus ostreatus*) have no poisonous look-alikes. I would think several of these mushrooms could safely be collected by a mushroomer without the several years of experience Kuo recommends as a prerequisite.

The mushrooms in the "difficult" section include a couple with edibility ratings of "bad". Tastes differ; a mediocre mushroom to you might be good to me, but a mushroom labeled "bad"?

For all the edible mushrooms, there is a complete description of distinguishing features, comments on ecology, finding it in the woods and handling it in the kitchen. The distinguishing features section is presented as block text; bulleted text would have been more user-friendly. There are photos (often more than one) of each mushroom, but the collector is still going to need a good field guide.

The final chapter of the book is mushroom recipes. There is an extensive list of suggested readings, including works cited, mushroom field guides, tree guides, recipe books and web sites. The index/glossary is well done. Mushrooms are listed under genus, species and common name, and yes, there is an entry on "spore print".

I would recommend this book for:

- Beginners who would like to collect edible mushrooms, and want to do so in a way that keeps them out of the bathroom as well as the hospital.
- More experienced collectors who want to diversify their collections of mushrooms for the kitchen.

The bottom line on these two books

If you are a beginner and use Lincoff's book, be sure to get help from experienced collectors. If you want to minimize your risks, use Kuo's book. More experienced mushroomers will find either of these books an enjoyable read. If your primary interest is in diversifying your collection of edibles, Kuo's book discusses many more edible species than Lincoff's. But as he says, "edible" doesn't mean they taste good.

Devil's Urn, anyone?



THE NEW JERSEY MYCOLOGICAL ASSOCIATION PRESENTS

Fungus Fest 2010

A day of *fun* and *learning* for the entire family!

Sunday, September 19
10:00 am - 4:00 pm

Frelinghuysen Arboretum
53 East Hanover Avenue, Morristown, NJ

- Your mushrooms identified
(bring your mushroom finds!)
- Exhibits and talks
- Guided mushroom walks
- Mushroom cooking demos
- Mushroom cultivation
- Mushroom arts & crafts
- Books, field guides, and artwork
- Activities for the kids - and more!

Free and open to the public

Suggested donation: adults \$2.00, under 16 \$1.00

For more information, visit us on the web at www.njmyco.org



PHOTO BY BOB HOSH

Turk's Cap Lily

2010 VICTOR GAMBINO FORAY

Kings Gap Environmental Center

Carlisle, PA

July 16-18, 2010



PHOTO BY TERRI LAYTON

Just returning from the foray



PHOTO BY FRAN SHELTON

A bright yellow slime mold!



PHOTO BY TERRI LAYTON

Glenn Boyd and ... is that Bill Smullen?



PHOTO BY TERRI LAYTON

Rhoda and Bob examine a bolete



PHOTO BY FRAN SHELTON

Sitting down to a relaxing dinner



PHOTO BY TERRI LAYTON

A gorgeous specimen!

BACKGROUND PHOTOS BY FRAN SHELTON

BOB PEABODY

An appreciation by Terri Layton

Thoughtful man, Peabody.

He is our Treasurer man!
He is our Auction man!
He is our Foolproof Four man!

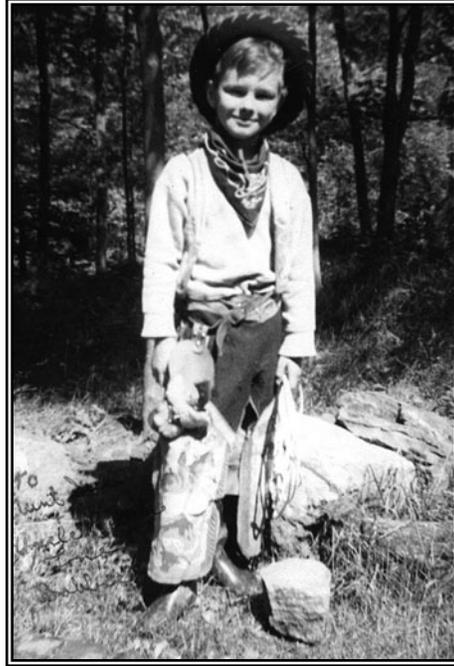
He was born a po-boy up from the hollow just after WWII broke out. He spent most of his youth wandering through 1000+ acres of woods behind his home with his dog named Puppy. Someone forgot to tell him to be afraid of wandering the woods by himself so he never thought about being afraid – or of the potential hazards.

Bob should have died many times while climbing trees, rocks and cliffs as a boy and only recently from arsenic poisoning from morels collected in old apple orchards (read about Bob's lead poisoning in *Fungi* magazine just published, titled *Lead and Arsenic in Morchella esculenta Fruitbodies Collected in Lead Arsenate Contaminated Apple Orchards in North America* by Elinor Shavit & Efrat Shavit). Although Bob is not out of the woods just yet, he is steadily getting better with chelation therapy. Bob's doctors call him a miracle man. For these death-defying acts through out his life, Bob is also known as a wonder man.

Bob attended RCA Institute and Georgia Tech, where he studied electrical engineering. He worked as an electronic technician in the special weapons area when the US Army was frantic to catch up with the Russian Sputnik. So you could say that he was one of the pioneers working with nuclear missile guidance systems. He is proficient at working with slide rules and mechanical drawings (pre-computer age you could say).

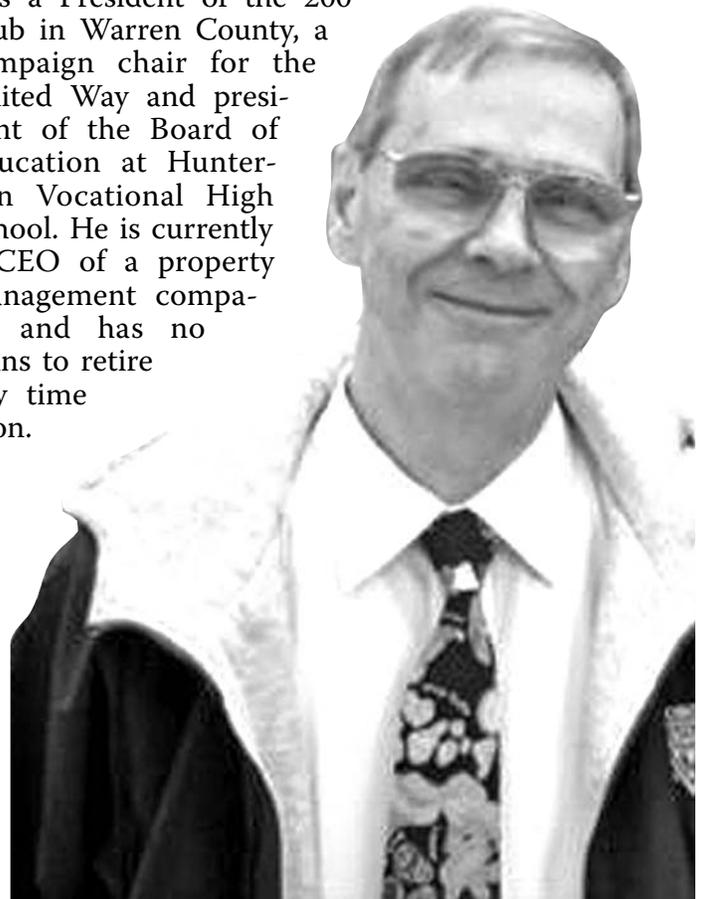
In those days, men of his talent were very much in demand and he worked as an "Inspector of Naval Material" in Manhattan and lived across from the Chelsea Hotel. Interestingly, Bob's roommate while living it up in NYC later became a famous artist and Bob helped to sell his paintings while this Bolivian Indian painter was just a budding artist. Anyone who has attended our Mycophagy auction knows that Bob has been known to sell things that are completely useless at a good price. Oddly enough, years later, Bob discovered that his ex-roommate painter, Benjamin Mendoza, was arrested for trying to assassinate the Pope in Philippines.

Bob and his wife Barbara married in 1963 and they lived in Jackson Heights, Queens, NY, while the Worlds Fair was going on and he was visited by numerous family members during his honeymoon days (he said this with a chuckle, but I am sure it wasn't that funny back then).



Bob was later sent out to an Indiana underground salt dome where nuclear warheads were being manufactured while an Inspector of Naval Material. Coming face-to-face with nuclear warheads caused Bob some consternation about his role in human suffering and he eventually went back to school to study philosophy, theology and religions of the world to look for a deeper meaning to life. Eventually, common sense prevailed and Bob ended up going back to his original electronic field and worked for ITT to render aircraft carriers invisible from radar and sonar detection. This probably was the beginning of the US electronic counter-measure that developed into B2 Stealth Bombers that we are familiar with now.

Other than in the electronics field, Bob has worn many different hats during his lifetime. Bob dabbled in politics for seven years as a township Committeeman and chaired the Workforce Investment Board for Morris, Sussex, and Warren Counties, was a President of the 200 Club in Warren County, a campaign chair for the United Way and president of the Board of Education at Hunterdon Vocational High School. He is currently a CEO of a property management company and has no plans to retire any time soon.



His latest passion, that he shares with his son, Graham, is genealogy. The passion started when his son's college roommate gave him research of the Peabody family and both Bob and Graham were hooked. They take frequent trips to Vermont to unravel mysteries. Ancestors they discovered include a lieutenant in the 16th Regiment of the Union Army and The Peabody Endowment. One Peabody family member with three noteworthy sisters; one sister was married to the author Nathaniel Hawthorne, another one was married to Horace Mann, a well known educator in MA, and another sister opened the first kindergarten in MA. Bob says that like mushrooms, genealogy is a puzzle that needs to be solved.

So how did Bob end up in NJMA? Many years ago, while his wife Barbara was enrolled in Centenary College in Hackettstown, NJ, one of Barbara's professors, Dr. Erica Frank, led a walk on the wild edibles (By the way, our Wild Foods Foray is named after Bob Peabody). Bob found this interesting and wanted to enroll in one of Dr. Frank's botany classes, but was denied based on his gender (Centenary College was an all-female college at that time). Not one to pass on challenges, Bob threatened to sue the school for reverse sexual discrimination and was allowed to attend classes. And as they say – the rest is history and Centenary College is now co-ed.

Eventually his love of botany turned to fungi when one of his friends, John Wanelik found a small notice in a newspaper in '75 about a mushroom walk and again, as they say, the rest is history.

After a very brief time as a member, Bob became a president in 1977 and 1978 – probably one of the most critical times of our club, when many changes were being made that reshaped and elevated NJMA to the next level (from primarily a social gathering and pot-hunting club). Around this period, membership increased and many programs were added. Diverse programs that were added included taxonomy, book/slide libraries, and the tone of our newsletter changed. The NJMA meeting place was also moved to Somerset County Environmental Education Center (SCEEC) in Basking Ridge from someone's kitchen. NJMA stayed at SCEEC for many years until our recent move to the Frelinghuysen Arboretum.

Bob has been the NJMA Treasurer since 1997. He enjoys teaching fungi classes in the Spring (demonstrates with cabbage and iceberg lettuce to the unsuspecting newcomers), auctions mushroom treasures at Mycophagy, and preaches the Foolproof Four at Fungus Fest each year. Besides being the club treasurer, he maintains the membership database year round.

He treasures his memories of great times he has had with many NJMA members and great mycologists like Orson Miller, Roy Watling, Harry Thiers, Alexander

Smith, not so well known but fantastic Sam Mazzer (ecologist) and unforgettable Dick Homola.

Bob is dedicated to his wife Barbara and loves spending his time with his son Graham and daughter-in-law Erin, grandsons Danny (10) and Jack (8), and his granddaughter Elle (5).

Bob is no exception when it comes to asking those age-old questions: Who am I? Why am I here? What is my purpose in life?

Well Bob, you can stop asking yourself all these questions because we have the answers for you.

You are one of the most caring, warm, thoughtful, intelligent and interesting people that we have in the club. You lead by example. You've worked hard over the years so we can enjoy the fruits of your labor. Your dedication to NJMA is matched only by the few. We are glad that you stumbled on to fungi and NJMA.

Thank you, Bob!



ON THE WEB

A few very interesting websites brought to our attention by our friends at The New York Mycological Society

Just Mushroom Stuff

www.justmushroomstuff.com

Just Mushroom Stuff is the one stop shopping site for mushroom-related gifts and accessories. They offer items ranging from mass-produced utilitarian products to whimsical, one-of-a kind treasures and collectibles.

Fat of the Land

<http://fat-of-the-land.blogspot.com>

Author and avid forager Langdon Cook keeps a regular blog at "... the intersection of food, foraging, and the outdoors." Recent posts include musings on the use of an Amanita muscaria tincture as a possible home remedy for sciatica.

Got a mushroom story to tell?

Share your experience with fellow mushroomers!

tell it here!

Send your articles and photos to njmaeditor@gmail.com

NJMA PHOTO CONTEST 2010

Send us your best shots!

DEADLINE FOR ENTRIES: **NOVEMBER 14, 2010**

If you haven't already started doing so, get your photos together *now* and don't miss the deadline. Our awards this year are great (see below), plus you'll receive heaps of praise from your fellow NJMA members. Also, your winning photos will be put into rotation on the NJMA website and they'll become a permanent part of the NJMA Photo Library.

If you need technical assistance to prepare your digital-format photos for entry, contact Jim Barg at jimbarg@bssmedia.com or call him at 908-362-7101.

Note that we have a new category - Creative - for those who wish to "play around" with their photos in Photoshop or any other image-editing application. Only one set of awards will be given for this category; it is NOT separated into Novice and Advanced Divisions. All Creative entries will be judged together.

The judge for this year's photo contest will be announced on our website (www.njmyco.org) within the next several weeks.

ENTRY CATEGORIES AND DIVISIONS

For all entries, the main considerations in judging will be composition, clarity, lighting, and all the other criteria that make for a good picture, whether using a camera or a scanner. Entries will be accepted in three categories in two divisions (Novice or Advanced), plus a new category called "Creative", where Novice and Advanced will be judged together, and one set of prizes will be awarded. There will be a total of seven first-place awards:

TECHNICAL (Divisions: **Novice and Advanced**)

The purpose of entries in this category is to aid in the identification of fungi. The subjects may be photographed *in situ* or removed to a more photographically appropriate setting. Photos through the microscope are included in this category, as well. To aid the judge in this division, we will appoint an experienced member to offer comments as to how well the photo illustrates some particular aspect of the fungus.

PICTORIAL (Divisions: **Novice and Advanced**)

The entries in this category should be more concerned with pictorial beauty and aesthetics. It is expected that most entries will be taken *in situ* to illustrate the fungus and its surroundings.

ACTIVITY (Divisions: **Novice and Advanced**)

The entries in this category should depict either people working (or playing) with mushrooms, or the results of this work or play. This category is for photos of club or regional events, forays, and gatherings (NJMA, NEMF, NAMA, etc.). It may also show people cooking mushrooms (or the dishes prepared). The use of a mushroom theme as part of a craft project and the finished objects are also appropriate entries for this category...basically, anything that is *not* a mushroom photograph.

CREATIVE (Both novice and advanced entries will be judged together. One set of awards will be given (First, Second, Honorable Mention))

This category is for those who wish to use any digital image editing application (or darkroom, for those who are still so inclined) to manipulate their photos in any way that they wish. This is the "anything goes" category (but it must include mushrooms or a mushroom theme). We will **not** need to see your originals, but it is imperative that all components of your image be your original work. Creative use of text in the image is acceptable.

Here is a summary of the categories and divisions in which prizes will be awarded (please note the boldface initials, for use when submitting):

NOVICE DIVISION	ADVANCED DIVISION
T echnical	T echnical
P ictorial	P ictorial
A ctivity	A ctivity
C reative	

AWARDS

BEST IN SHOW (chosen from all entries): \$50.00 NJMA gift certificate

FIRST PLACE in each division of each category, plus one in the Creative category (seven prizes total): \$25.00 NJMA gift certificate

SECOND PLACE and **HONORABLE MENTION** will be given in each division of each category, plus the Creative category (which is not separated by division).

As always, winners' photos will become part of the permanent photo collection of NJMA. (We will make copies of slides and return your originals. Digital photos will not be returned.) We also reserve the right to publish them in our newsletter and other NJMA publications with due credit.

SEE NEXT PAGE FOR CONTEST RULES AND HOW TO ENTER

NJMA 2010 PHOTO CONTEST RULES

1. The contest is open to all NJMA members.
2. With the exception of the Creative category (which is not divided into Divisions), you are only permitted to enter photos in one division or the other (Novice or Advanced). Novice contestants may not enter the Advanced Division and Advanced contestants may not enter the Novice division. **You must check the box on the top of the entry form indicating your entry into either the Novice or Advanced division.** If the Photo Contest Committee determines that you have entered into the improper division, you will be reassigned to compete in the proper division.
3. **Which division to enter:** The following types of contestants may *only* enter the Advanced Division and are not permitted to enter the Novice Division: (a) Professional photographers or those who make any income with their photographs, and (b) Anyone who has won First Place in the NJMA Photo Contest three times over the past five years.
4. All entries must be made either by electronic file (.jpg or .tif) in their original resolution or as color transparencies (slides). If you have a print that you wish to enter into the contest, *you* must have it scanned and converted to a digital .jpg or .tif file. (Most copy centers now have good quality scanning services and can provide you with these file formats. We recommend scanning at 300 dpi resolution at an image size of roughly 8"x10") All judging will be done with projected images. If you're not sure how to prepare your digital files for submission, please call Jim Barg at 908-362-7101 for technical assistance.
5. For slides, be sure to mark each slide with a projection dot at the lower left corner of the mount when viewed right-side-up out of the projector. Also label each slide on the dot side with your initials, category initial, and your photo number (in that order). For example, if your name is **John Doe**, and you are entering into the Technical category, the entry code on your first slide should read **JD-T-1**.
6. For digital image files, use the same convention for labeling as for slides (see previous item), being sure to include the file suffix .jpg or .tif as well. Using the previous example, you'd name your file **JD-T-1.jpg** or **JD-T-1.tif**.
7. Fill out the entry form below, recording your entries using this code and also, if they are mushroom photos, providing your best attempt at determining the scientific name of the mushroom(s) included in the photo. (*Improper ID is no longer a cause for disqualification, but we are a mushroom club, and we'd really like you to attempt a proper ID!*) We suggest that you make a photocopy of the entry form and keep it for future reference.
8. Electronic images should be submitted on optical media such as CD-R or DVD-R or PC/Mac flash storage devices (NOT the cards which are used in your digital camera). At your request, we can return flash storage devices if you provide us a stamped, self-addressed envelope along with your entry. Do not email your entries. (Floppy discs, which had been accepted in the past, are no longer acceptable.)
9. **For photos entered in the Technical, Pictorial, and Activity categories only:** If you do any digital manipulation to your photo, you **MUST** provide us with the original file or print to allow us to see the manipulation you did. Cropping, color correction, contrast and brightness adjustment, dust and scratch removal, grain reduction, and sharpening are acceptable forms of digital manipulation. Digitally-manipulated photos will not be considered for judging if we do not receive a copy of your unmodified original (It is acceptable to watermark this copy if you wish). If you intentionally add to, subtract, or move any element or object that's in the original photograph, your entries will be disqualified. (Entries in the Creative category are exempt from this requirement.)
10. **For photos entered in the Creative category only:** Your subject must include mushrooms or anything mushroom-related (club activities and food photos are permissible just so long as they are identified in the title of the work.) You may do whatever manipulation, augmentation, subtraction, filtering...whatever you wish. Any components you use must be your work (e.g., not scanned from a book or magazine or taken from the Internet). You may also creatively use text or other elements of your own making in your entry. You do NOT need to submit your originals.
11. Slides may be cropped using opaque tape to mask out the area you wish to hide.
12. Entries are limited to 12 photos per contestant, including any which may be disallowed for improper or non-permitted forms of digital manipulation (in any category except Creative).
13. Current members of the Photo Contest Committee may not enter into this contest.
14. By submitting to this contest, you grant NJMA the right to reproduce or publish your photos (without compensation, but with due credit) in the club newsletter, on the NJMA website, on promotional posters, or in any publication which NJMA provides to its membership or prospective members.

SUBMITTING YOUR ENTRIES

Please be sure your entries are labeled properly (see Rules, above) and enclose them *with your entry form* and mail or deliver them to:

Jim Barg
NJMA 2010 Photo Contest
220 Millbrook Road
Hardwick, NJ 07825-9658

THE NJMA 2010 PHOTO CONTEST COMMITTEE

This year's Photo Contest categories, rules, and prizes were determined by a committee consisting of Jim Barg and Jim Richards. The committee appreciates hearing your comments, which will help us to make this contest even better the next time around.



NJMA PHOTO CONTEST 2010

OFFICIAL ENTRY FORM

(Please fill out and make a copy for your records.)

I AM ENTERING IN THIS DIVISION

NOVICE

ADVANCED

NAME OF ENTRANT _____

ADDRESS LINE 1 _____

ADDRESS LINE 2 _____

CITY, STATE, ZIP _____

EMAIL ADDRESS _____

TELEPHONE (DAY) _____ TELEPHONE (EVENING) _____

ENTRY NUMBER	ENTRY CODE or FILE NAME <small>(see items 5 and 6 in Rules)</small>	CATEGORY <small>(check one per entry)</small>	IDENTIFICATION or CAPTION
1		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	
2		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	
3		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	
4		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	
5		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	
6		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	
7		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	
8		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	
9		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	
10		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	
11		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	
12		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	

*Please remember that photos submitted on digital media will not be returned.
Also remember that, if you digitally manipulated or retouched your entry into the Technical, Pictorial, or Activities category, you must enclose the original (or an unmodified copy of the original, or a watermarked copy of the original) as well!*

DEADLINE FOR ENTRIES IS AT THE CLOSE OF OUR NOVEMBER 14, 2010 MEETING

NJMA NEWS

c/o Jim Richards
211 Washington Street
Hackettstown, New Jersey 07840

FIRST CLASS MAIL

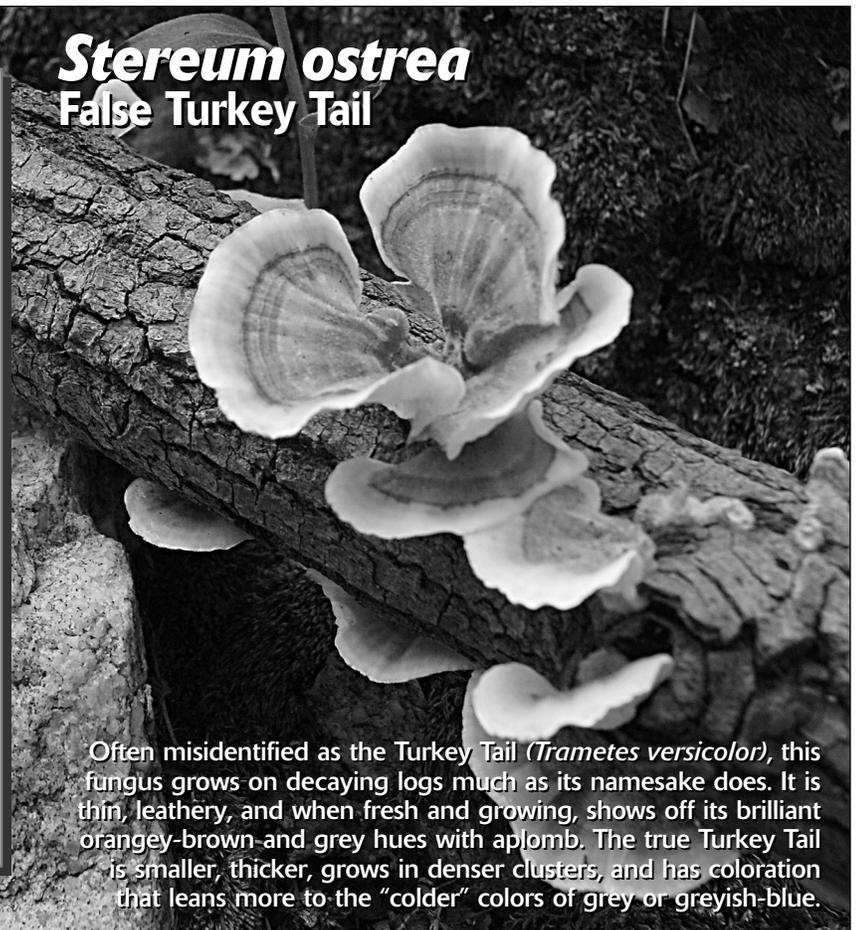
NJMA is a non-profit organization whose aims are to provide a means for sharing ideas, experiences, knowledge, and common interests regarding fungi, and to furnish mycological information and educational materials to those who wish to increase their knowledge about mushrooms.

In this issue:

- **FUNGUS FEST POSTER**
- **FORAY REPORTS**
- **WHO'S IN A NAME - PART 21**
- **GAMBINO FORAY REDUX**
- **PHOTO CONTEST!**
- **CULINARY GROUP EVENTS**
- **TWO GUIDES IN REVIEW**
- **THAT PEABODY GUY!**
- **ANOTHER WAY TO REPEL TICKS**
- **JAPANESE DINNER**

...plus more!

Stereum ostrea **False Turkey Tail**



Often misidentified as the Turkey Tail (*Trametes versicolor*), this fungus grows on decaying logs much as its namesake does. It is thin, leathery, and when fresh and growing, shows off its brilliant orangey-brown and grey hues with aplomb. The true Turkey Tail is smaller, thicker, grows in denser clusters, and has coloration that leans more to the "colder" colors of grey or greyish-blue.

PHOTO BY NINA MARRA