NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION

Volume 41-1 January - February 2011

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Secretary - **Katy Lyness**
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Payable on calendar year
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10th of even-numbered months.

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NJMA EVENTS HOTLINE

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

CALENDAR OF UPCOMING EVENTS

Saturday, January 8
12:00 pm

CULTIVATION GROUP MEETING
Location TBA
Contact AJ at ***abozenmayer@gmail.com*** for details

Sunday, January 16
2:00 pm

MEETING & LECTURE
Frelinghuysen Arboretum, Morristown
Guest speaker: **Dr. John Dighton**
"The Fungal Hyphae Up Close and Personal"

Sunday, February 13
2:00 pm

ANNUAL MYCOPHAGY MEETING
Unitarian Society, East Brunswick
Eric Aber, guest chef, will be preparing mushroom dishes for us to sample. As usual, this is a members-only event. Bob Peabody will again be the auctioneer of mycological "treasures". If you have items to contribute to the auction, please contact Bob at ***pagprolog@aol.com***.

Saturday, February 26
6:00 pm

CULINARY GROUP DINNER
Unitarian Society, East Brunswick
The Foods of Russia and the other former SSRs
For additional information or to register, contact Jim Richards at 908-852-1674 or ***jimrich17@mac.com***

Saturday, March 5
10:00 am

AMANITA WORKSHOP with Dr. Rodham Tulloss
Cook College, Rutgers University, New Brunswick
(Class limited to 20) Registration form on page 15.

Sunday, March 6
2:00 pm

MEETING & LECTURE
Frelinghuysen Arboretum, Morristown
Our speaker will be **Dr. Rodham Tulloss**, subject TBA.

Sunday, April 10
2:00 pm

MEETING & LECTURE
Frelinghuysen Arboretum, Morristown
Dr. Elinor Shavit, "Lead and Arsenic in *Morchella esculenta*"

August 4 - 7, 2011

2011 NAMA Dr. Dick Homola Memorial Foray
Clarion University in Clarion, PA (just off Interstate 80)
The Western PA Mushroom Club is hosting this foray which might be one of the biggest mushroom forays on the North American continent in many years. Visit the NAMA website at ***www.namyco.org*** for additional information and registration.

Directions to the Frelinghuysen Arboretum, Morristown

Traveling from the South: I-287 Northbound to Exit 36A (Morris Ave.). Proceed East approx. 1/2 mile in the center lane, past Washington Headquarters (on left). Take left fork onto Whippany Road. Turn left at 2nd traffic light onto East Hanover Avenue. Proceed for about 1/4 mile. Entrance is on left, opposite the Morris County Library.

Traveling from the North: I-287 Southbound to Exit 36, following signs for Ridgedale Avenue (bear right in exit ramp). Proceed to traffic light, then turn right onto Ridgedale Avenue. At 2nd traffic light, turn right onto East Hanover Avenue. Proceed for about 1/4 mile. The Arboretum entrance is on the right just past the traffic light at the Morris County Library.

Traveling on New Route 24: New 24 West to Exit 1A, (also labeled as Rt. 511 South, Morristown) onto Whippany Road. Stay in right lane. Turn right at 1st traffic light onto East Hanover Avenue. Proceed for about 1/4 mile. Entrance is on left, opposite the Morris County Library.

Directions to the Unitarian Society, Tices Lane, East Brunswick

From New Brunswick via Route 18: Take U.S. Highway 1 south, exit at Ryders Lane to East Brunswick, continue to the second light, and turn left onto Tices Lane. The Unitarian Society is the 2nd drive on the right before you go under the NJ Turnpike.

From the south via the Garden State Parkway: Take Route 18 north toward New Brunswick to Tices Lane exit (take jughandle from right lane of Route18 across to Tices Lane). Follow Tices Lane until you pass under the Turnpike. The entrance is in the woods on the left just after you leave the underpass.

From the NJ Turnpike: take Exit 9 to Route 18. Take Rt 18 South into East Brunswick. From Route 18, turn right onto Tices Lane at the third traffic light. Follow Tices Lane until you pass under the Turnpike. The entrance is in the woods on the left just after you leave the underpass.

PRESIDENT'S MESSAGE

Happy New Year!

I can't think of a better way to start the New Year than to thank all of you for being members of this wonderful organization. Mycology is not well known or respected in the science community, but I believe we are becoming mainstream. We are unique in that we love fungi and that we truly understand and appreciate what this wonderful organism does for our existence. More importantly, each one of us makes a significant contribution to science by participating in forays, collecting data, and putting names on fungal life. Our observation skills are sharper (tiny ones) and broader (up the trees and half way down in the ground) than any other interest group I know. We don't miss a thing even when we may be driving 60 miles an hour and can come to a screeching halt – with no hesitation!

Many thanks go to many of you for generously giving your time and energy generously. Thanks to all of the educators: Dr. Gene Varney, Bob Peabody, Dorothy Smullen, and Bob Hosh.

Foray leaders: Bob Hosh, Randy Hemminghaus, Dr. Michael Rubin, Patricia McNaught, Dr. Rod Tulloss, Nina Burghardt, Alex Adams and Dr. Glenn Boyd. You all get bonus points for submitting foray reports (with some arm twisting for few) as well.

Bob Hosh graciously hosted Taxonomy classes during the year in his home and baked yummies for the taxonomists and the want-to-be taxonomists.

Thank you Dr. Varney for making the state-of-the-art lab at Rutgers Lab and the Unitarian Church facilities available through your association. Where would we be without you?

Sincere thanks to all who helped at the Fungus Fest (you know who you are) ... way too many to mention here.

A special thank you to new members: Felipe Concha-Berger, Owen Ambrose, AJ Bonzenmayer and Patricia McNaught who contributed articles. Keep them coming – we love fresh perspectives.

Thanks to Dr. John Dawson for his series of articles "Who's In a Name," and to Glenn Boyd, Bob Hosh, Jim Richards, John Burghardt, Marc Grobman, Patricia McNaught for writing articles and book reviews.

A picture is worth a thousand words – thanks to many of you for submitting photos. Some may not read the articles (horror, horror), but I think everyone looks at photos – keep them coming!

Then there are Jim Barg and Jim Richards who gave many hours pumping out newsletter after newsletter without missing a beat. Thanks to those who fold, seal, and affix stamps for mailing newsletters – we hope not to have to thank these little helpers too much next year with our planned online newsletter distribution.

Thank you Bob Peabody for keeping the membership roster and providing labels for the newsletter mailings.

Three folks stepped up to the plate to fill unplanned needs during the year: AJ Bozenmayer to head up the Cultivation Group, and Patricia McNaught and Randy Hemminghaus who became Associate Editors of this newsletter. Thank you!

Thank you Jim Barg for putting together the Photo Contest and tirelessly setting up equipment at lectures.

Our tummies thank you to all who brought goodies to lectures, picnics and the holiday party.

Danke schön to Herb Poul for selling books – We know it's a lot of work schlepping books in and out of almost every NJMA event and keeping track of books.

Many thanks to Mike and Judy Mudrak for keeping the kitchen humming along. Thank you Bob Hosh and Rhoda Roper for putting together the holiday party. I noticed that we had lots of help.

Thank you John Burghardt for maintaining species list for the club.

Thanks to Nina Burghardt for coordinating many FPP trips to the Pine Barrens to foray, photograph, identify, and catalog species.

Huge surprise! Debbie Park, widow of late Sang Park (who passed away this past summer) donated one thousand dollars to our club to establish a lecture in Sang's honor *(see page 6 for more details)*. Your generosity is overwhelming!

Public outreach programs would not have been a success or much fun without the presence of Jim Richards, Marc Grobman, AJ Bozenmayer, Caroline DiGiovanni, Marcus Morreale, Phil Layton, the Burghardts, Dorothy Smullen and the Spocks.

My sincere thanks and apologies to all who contributed to NJMA, but whose name I left out.

Of course than there is Phillips Mushroom Farms, who continuously supports our mycophagy and Fungus Fest with tasty and beautiful mushrooms.

Thanks to Frelinghuysen Arboretum for giving us a beautiful setting we can be proud to call HOME!

Last thanks to all of you who gave me support and encouragement during the year. I look forward to another great year teaming up with Randy Hemminghaus, Katy Lyness and Bob Peabody.

We are counting on all of you again in 2011.

To all new members who joined us in 2010 – a sincere welcome – and you ain't seen nothing yet!

–Terri Layton

DR. ERIC BOEHM'S WORKSHOP ON NOVEMBER 6, 2010

by Dorothy Smullen

On November 6, several NJMA members finally made it to the office and lab of Dr. Eric Boehm of Kean University for a rescheduled workshop on the evolution of a group of ascomycetes in the Hysteriales. It was fantastic and well worth the wait.

While we were waiting for the others to arrive, some of us were treated to a viewing of some incredible illustrated plates of an 1860's volume of the Tulasne brothers – *Selecta Fungorium Carpologia.*

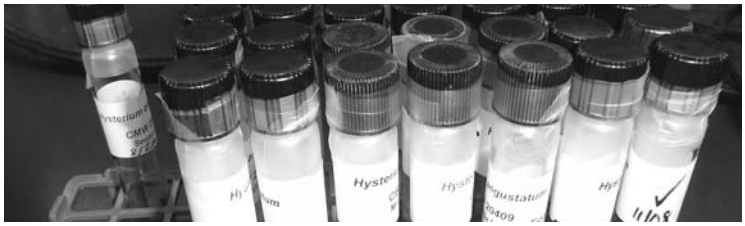
We began with a view of the lab which includes chemicals, an autoclave, an UV sterile chamber, a microcentrifuge, an electrophoresis device, and PCR (polymerase chain reaction) equipment. The students working with Dr. Boehm do the collecting of specimens in the field; collect the spores on agar, isolate one spore that is transferred to a culture tube. These species grow slowly, so after about five months, the specimens are ground up, the DNA extracted, and certain genes are separated. These genes are then amplified in the PCR device. The genes are then sent out to labs that do the DNA sequencing. Once sequenced and compared, phylograms can be expressed giving evolutionary relationships similar to "family trees".

What Dr. Boehm and his students found out was that the species studied were not one monophyletic group, but two unrelated families. The molecular data did not agree with the morphological characters previously used to define the genera. Four genes were used.

We were also delighted to view an excellent PowerPoint presentation on "Why study fungi" and some of Dr. Boehm's work. YOU can also view this by going to Dr. Boehm's website ***www.eboehm.com***. On the left, scroll down and click on Seminars, then click on 2008 Fall Kean University.

Dr. Boehm studied rusts on wheat at the University of Minnesota and apple scab disease in Israel. Also on his website is a wonderful history of Ascomycetes in New Jersey, and dichotomous keys to the Hysteriaceae and Mytilinidiaceae.

Check out the website to view the ascos that Dr. Boehm studies. You can find them in winter also – Who will be the first NJMA member to find these tiny black spots on wood?



MYCOPHAGY MEETING 2011

submitted by Randy Hemminghaus

Eric Aber, co-owner and chef from Home Grown Café in Newark, Delaware, has agreed to be the visiting guest chef for our mycophagy meeting on February 13, 2011.

His café is an eclectic blend of multicultural/fusion/locovore cooking. He has co-owned the restaurant with his wife Sasha for 10 years now, and has been a chef for fifteen years. Their website is ***Homegrowncafe.com***, and their restaurant features not only good dining but art and music events as well.

NJMA CULTIVATION GROUP UPDATE

submitted by AJ Bozenmayer

The Cultivation Group held its first meeting on November 14, 2010, preceding the general NJMA meeting. The members set goals for the group and discussed shared resources and past experience. The group is now seeking live specimens of edible or medicinal mushrooms found in NJ. We plan to propagate these specimens for future cultivation.

The other goal of the group is to study the feasibility of assembling or purchasing mushroom growing kits for sale to the general public, either as a fundraiser or simply to stimulate interest.

If anybody would like to get involved with the Cultivation Group, or would like to contribute live specimens, please contact AJ Bozenmayer at: ***Abozenmayer@gmail.com***.

John Burghardt and Carole Stober listen to Dr. Boehm explain the process of his studies.

← *Sterile cultures of some of the species Dr. Boehm studies.*

NJMA CULINARY GROUP JAPANESE DINNER

by Marja van Ouwerkerk

On Saturday, November 6, 2010, 28 fortunate NJMA members sat down to enjoy a delicious adventure in Japanese cuisine at the Unitarian Society in East Brunswick. The menu was eclectic and extensive. Recipes had previously been selected and assigned by organizers Bob Hosh and Jim Richards.

My two compatriots in "all things mushroom" and I had a preview adventure in gathering the ingredients for each of the recipes we had been assigned, by driving to the Great Wall Asian Market in Franklin on the previous Thursday. We were overwhelmed by unusual odors and sights in our quest to find numerous previously unknown ingredients. My recipe included Kabocha squash, alas, even the market's manager was not able to find this item and I settled for a "hairy squash" as a substitute. Who knew we would have to decide among at least 40 different types of rice, several different brands of Mirin and many varieties of Daikon pickle, but none were naturally sweetened.

In the extensive produce department, we encountered many different varieties of lovely mushrooms we had never seen before, but we did not have them in our recipes. I couldn't resist a beautiful bunch of "bean leaf". Actually tender shoots and flowers of tops of bean plants, which when de-stemmed and lightly sautéed, were reminiscent of broccoli rabe and mustard greens – very tasty. Just this expedition was a fun adventure, and it was only a prequel to the actual affair.

After trying some slightly warmed Sake and other wines shared with new members we had not met before, we eagerly awaited the appetizers, main courses and desserts, as well as the lovely beverages. Appetizers included fried, stuffed tofu "Gold Purses", Scattered Vegetable Sushi and California Rolls with Crab. These were followed by Mushroom, Lotus Root and Tofu Chowder. Next followed a bountiful array of main dishes, including Pork with Aromatic Vegetables, Poached Red Snapper, Stir-Fried Burdock, Winter Squash with Adzuki Beans, Fiery Parsnips, Daikon and Carrots, Intensely Green Spinach, Pickled Cucumbers and Simmered Dried Shiitake, these were accompanied by freshly cooked Rice and Chestnut Rice.

Dessert was delicious homemade Green Tea ice cream, Asian Pears and Plums, and Sweet Bean "Gongs" (a kind of crepe. The selection of Japanese green teas accompanied by pine nuts and honey completed the evening's selections. A very companionable time was had by all as we tried to identify various unknown ingredients. It was a true culinary delight that broadeed our vocabulary and knowledge of Japanese ingredients and cooking techniques. We are already looking forward to the next Culinary Adventure. Thanks to Jim and Bob for organizing this successful, virtual trip to Japan.

NEXT NJMA CULINARY GROUP: THE FOODS OF THE FORMER SOVIET SOCIALIST REPUBLICS

by Jim Richards

With the onset of winter weather, the Culinary Group has decided to explore the hearty and warming foods of the former members of the USSR (Russia, Ukraine, the Caucusas, etc.) for the first dinner of 2011. We will most likely be preparing *blini*, *piroshki*, and a big tureen of *borscht*. Then there will be a variety of rib-sticking main courses, to be followed by some equally delectable desserts like *medivnyk* and *smetanik*. If you do not know what these are, join us and find out.

The Culinary Group is a group of NJMA members who meet four times a year to put on dinners. Currently, the menu and recipe assignments are being handled by Bob Hosh and myself. The themes for the dinner are usually selected by the group, and most of the time we select a country or region as the theme. For instance, recently we have done dinners based on the cooking of Sicily, Malaysian, Greece, Korea, Luzianna, and Japan. We try to fit the food assignments to the members with regard to their level of cooking skills. We want everyone to have a good time and not be under pressure to create complicated dishes if that is not their interest. There are always simple dishes that are needed (some that require no cooking at all, just purchasing olives or pickles, or breads, or tea and coffee). If you will let us know what you are comfortable with we will see that you get a suitable assignment.

Everyone brings their own table settings and wines, beer, water, or whatever – Vodka would not be amiss at the next dinner. We supply coffee and tea.

The costs of the ingredients used are added together, then are divided by the number of attendees. That determines each person's cost for the meal. We have almost never gone over $17 per person – a remarkable bargain for the variety and quality of the food.

If the response to the last dinner is any indication, we will meet our limit of 30 guests quickly.

To register, or for additional information, please contact Jim Richards (***jimrich17@mac.com***) at 908-852-1674.

The dinner will be held at the Unitarian Society in East Brunswick Saturday, February 26, 2011. Set-up time is 6:00 PM.

GOODIES WANTED!

WE ARE ALWAYS IN NEED OF GOODIES TO GO WITH THE COFFEE & TEA WE PROVIDE AT WINTER MEETINGS.

WON'T YOU CONSIDER BRINGING GOODIES TO THE NEXT MEETING?

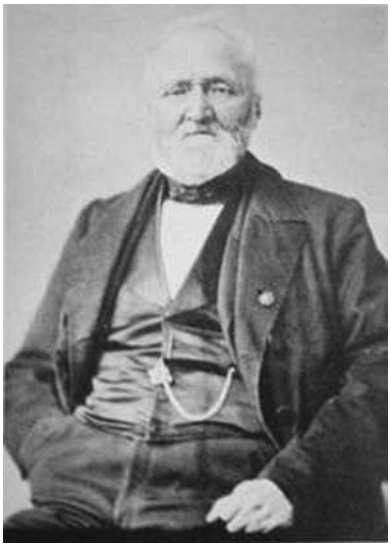
WHO'S IN A NAME?
Coltricia montagnei

by John Dawson (twenty-third of a series)

Coltricia montagnei (Fries) Murrill is an uncommon but distinctive terrestrial polypore, whose pores are "angular and radially elongated near the stalk", but form "conspicuously concentric gill-like plates toward the margin".[1] It fruits under hardwoods from July to October.

The epithet *montagnei* honors Jean Pierre Francois Camille Montagne, a French military surgeon who, after retiring from the French army at age 48, devoted the rest of his life to the study of cryptogamic botany (mosses, algae, lichens, and fungi).

Montagne was born at Vaudoy en Seine et Marne on February 15, 1784. When he was just eight years old, his father, an obstetric surgeon, died of typhus, and at age 14 young Jean Pierre enlisted in the marines. He participated in Napoleon's Egyptian campaign, and after the fall of Alexandria in 1802 he returned to France and began medical studies in Paris. It was there that his interest in botany was awakened, through contact with professors from the natural history museum.



J.P.F.C. Montagne (by P. Hériveau)

In 1804, Montagne entered the military health service, serving first at a military hospital in Boulogne-sur-Mer and later in Italy, where he attained the rank of surgeon major. In 1815, he became leader of the health service within the Royal Army, but was captured by the Germans and imprisoned for a year. He then returned to Paris, and rejoined the army three years later. He served for a time with a regiment at Saint-Omer, where he met a doctor who was engaged in the study of cryptograms. Thereafter, Montagne pursued field studies in botany in parallel with his military duties.

Montagne was subsequently deployed to Spain, and was awarded the légion d'honneur for his service there in the battle of Pampelune. He then traveled around France, ending up as director of the military hospital in Sedan, where he worked from 1830 until his retirement in 1832.

During his military service, Montagne came into contact with many naturalists with whom he later corresponded on botanical matters. As a result of his broad knowledge of languages, his collecting, and his publications in scientific journals (especially the *Annales des science naturelle*) he became widely known both within and outside of France, and was elected a member of the French Academy of Sciences in 1853.

With his British contemporary Miles Joseph Berkeley (profiled in the second installment of this series), Montagne is regarded as a pioneer in the study of fungi from what were then considered "exotic" locales, such as Algeria, Brazil, Chile, and North America. He is also regarded as a precursor of the field of plant pathology, on the basis of his discovery of the potato blight fungus *Phytophthora infestans* and his studies of fungal pathogens of nut trees. He contributed to various important botanical works, including *Flora Chilena, Exploration scientifique de l'Algérie*, and Charles d'Orbigny's *Dictionnaire d'Histoire Naturelle.*, and in 1856 published a compilation *Sylloge Plantarum Cryptogamarum* of the descriptions he had given of 100 new genera and 1700 new species of cryptogams.

Montagne suffered a crippling stroke in 1860 and died of another on December 5, 1866.

Final note: Formerly, *Coltricia montagnei* was known as *Coltricia montagnei* var. *greenei*, *Cyclomyces greenei*, and Green's polypore — all involving a *second* eponym for someone named Green(e). In the myco-etymological dictionary by Ron Myers on the *Mushroom the Journal* website it is speculated that the individual in question may have been the early American botanist Benjamin D. Greene, about whom interested readers may consult the quaintly amusing obituary by Asa Gray that appeared on p. 449 of the *American Journal of Science and Arts*, ser. 2, vol. xxxv (1863) (available online as part of the Asa Gray Papers).

Sources: Information in this article is taken from the entry on Montagne in the German reference work *Die Geschichte der Mykologie* [The History of Mycology] by Heinrich Dörfelt and Heine Heklau, and from the online source (in French):

http://botanique.univ-lille2.fr/fr/l-herbier-de-la-faculte/l-herbier-historique/montagne-camille-jean-pierre-francois.html

[1] As described in Bessettes' and Fischer's *Mushrooms of Northeastern North America*

EDITOR'S NOTES

If you have already read Terri's President's Message, you will note that there is almost no one left for me to thank. Except, of course, for Terri herself – She has been extremely busy for the last year, reorganizing many elements of NJMA. We are rapidly approaching the changeover of *NJMA News* to an electronic version, with hard copies being sent only to a few members who, for various reasons, are unable to get the online publication.

She has been particularly interested in developing our Public Outreach Programs in order to make the general public more aware of NJMA's existence and purpose. This has resulted in an increase in the club's membership. We have had a lot of the new members become very active in NJMA activities (But she already told you as much). Currently, she is getting ready to chair NEMF in 2012, when NJMA co-hosts this major gathering of the mushroom clubs of the northeast along with the Eastern Penn Mushroomers.

Thanks to you, Terri, for all the effort you put into making NJMA a great group to belong to.

Hopefully, the weather in 2011 will be an improvement over 2010, and the collecting will be better.

I hope that more of you will think about contributing to *NJMA News.* We will have a lot more space available online and will need a lot more articles, photos, and clippings, and ----.

– Jim Richards

HELLO TO FRIENDS OF SAM!

from Ruthie Ristich via Mainely Mushrooms*, Vol. 26, Number 1, January-March*

Just want you to know that the ***www.samristich.com*** website is up and running. Many more photos and stories to be added within the coming weeks, but just wanted you to take a peek.

There is a "share" page where you can enter stories and memories of Sam that will eventually have photo links, too. For now it's text-based. You can pick a marker icon for your story:

Sam icon *for anything Sam Bird (for birding story)*
Mushroom *(for mushroom memories)*
College *(Slippery Rock State Teachers College emblem for SR or Cornell stories)*
Kids *(for teaching stories)*
Wings insignia icon *(for WWII celestial navigator stories)*
Oak Leaf *(for forest walks, nature preserves, state parks, botanic gardens, etc.)*
Butterfly *for insect stories*

Store page is selling Sam posters, framed and unframed. Other items will be offered in the future ... cards, original spore art, etc. Video links with vignettes should now be on the site. Thanks for signing up for the website.

SANG PARK MEMORIAL LECTURES

Some of you newer members may never have had the opportunity to meet Dr. Sang Park. He was one of our active members who passed away in 2010. His particular area of interest and expertise was Myxomycetes (slime molds). He traveled to numerous high level conferences both here and in other countries as well as communicating regularly with the "big names" in the Myxo field. His specimen collection from many states and Korea, which numbers in the hundreds, is being prepared for the Rutgers Herbarium.

Sang was both a research scientist and an educator who deeply believed in the value of education. He rarely missed a NJMA lecture. To honor his dedication to those lectures his wife, Debbie, has donated $1,000 to NJMA for the purpose of providing lecturers in Sang's name.

– Phil Layton

FUNGI GENERATE THEIR OWN MINI WIND TO GO THE DISTANCE

by Nic Fleming, from ***http://www.newscientist.com****, Sept. 27, 2010 (via the Puget Sound Mycological Society)*

A good breeze is just what a fungus needs to spread its seed, but what if the weather doesn't oblige? It turns out some species generate their own jets of air, increasing how far their spores travel more than 30-fold.

Apothecial fungi have cup-shaped fruiting bodies lined with spore-bearing cells called asci. The microscopic size of their spores means they might only travel a few millimeters if ejected individually. To overcome this limitation, the fungi synchronise spore ejections, creating a small, localized air stream.

Marcus Roper of the University of California (Berkeley) and his colleagues used high-speed cameras, lasers, and models to film spore ejections and calculate the precise speed and motion of each spore in the crop pathogen *Sclerotinia sclerotiorum* and seven other apothecial fungi.

This showed how the combined effect of thousands of almost simultaneous ejections creates a small air jet, which carries the spores over much greater distances. The team found that synchronised ejections send the spores 10 centimeters away, compared to just 3 millimeters if each asci ejects alone.

The videos also showed how synchronisation is achieved. An external cue – possibly a drop in air pressure – triggers the ejection of pioneer spores, causing mechanical changes in the surrounding tissue that trigger more ejections.

The researchers say the mechanism could be common to all 8000 apothecial species.

US farmers spend around $1 billion per year defending crops including tomatoes and sunflowers from *S. sclerotiorum*. "Understanding the basic biology of dispersal could be enormously advantageous to understanding and improving control," says Roper.

njma photo contest 2010 first place winners

BEST IN SHOW / ADVANCED PICTORIAL
Marasmius rotula
R. Allen Simpson

NOVICE PICTORIAL
Clavulinopsis corniculata
Claus Holzapfel

ADVANCED ACTIVITY
"Adirondack Mushroom Hunter"
Dorothy Smullen

ADVANCED TECHNICAL
Boletus hortonii
Dorothy Smullen

NOVICE TECHNICAL
Mycena sp.
Paul Funk

NOVICE ACTIVITY
"Kings Gap - Vic Gambino foray - Rhoda, Dave, & Bob"
Terri Layton

CREATIVE DIVISION
"Happy" *Applanatum*
Frank Marra


NJMA CULINARY GROUP'S
JAPANESE DINNER
NOVEMBER 6, 2010
INTENSELY GREEN SPINACH
GOLD BOXES
CALIFORNIA ROLLS
HOMEMADE GREEN TEA ICE CREAM

NJMA PHOTO CONTEST 2010: EVERYONE'S A WINNER

by Jim Barg

Congratulations to all the winners in the NJMA 2010 Photo Contest! *(see page XX for the winners)*

At our annual Holiday Party on December 5th, all of the entries were shown to the members who attended. Our judge, Klaus-Peter Steitz of The Record Newspapers and northjersey.com, stated that his choices this year were more difficult than ever. As each photo was shown, he made useful comments as a kind of "mini photo class" to help us all to improve our photography. Many thanks to Klaus for not only agreeing to be a judge again this time around, but for also being one of the best "photo instructors" we've had at our recent events. And, special thanks, too, to Bob Hosh, who was the judge for the two technical categories.

In the end, our first place winners happily walked off with their winnings ($25.00 worth of NJMA books, classes, or events) and words of admiration from their fellow NJMA members. (It must be a good feeling!)

All first place, second place, and honorable mention winners were presented with frameable prize certificates and their photos will be in constant rotation on the NJMA website home page, ***www.njmyco.org***.

So what about you who *didn't* enter? Every year, we see so many people at NJMA forays and events who have camera in hand – snappin' away – yet the number of entrants in our contest is still quite low (we had only about a dozen people enter this year, which is one higher than last year). Plus, I'm sure that many of you have extensive collections of photos you've takem. The usual comments we get after the winners are announced is "I could have won if only I had entered" or "I could have entered but I didn't think I had a chance", or "I don't know how to make a CD on my computer" (we can help you with that, by the way). Well, after seeing some of the photos which were not entered, I can attest that many of you had a shot at winning! There's no awkwardness or embarrassment when the photos are presented at the Holiday Party meeting (the entries are shown anonymously) and you'll even get some tips on how to improve your photos. What's wrong with that? And, you could have won your membership fee plus a little extra to buy books and pay for other NJMA-sponsored events such as our spring Education Workshops or even registration for our next Holiday Party. "Oh well, there's always next year," you'll say. Let's see you put that into action! Your photos could be all the rage in next year's contest, and you could have the satisfaction of knowing that your efforts have been recognized. Next October, when entries are due, look through your photos and get in on the fun. As they say in the lottery, you can't win if you don't get in!

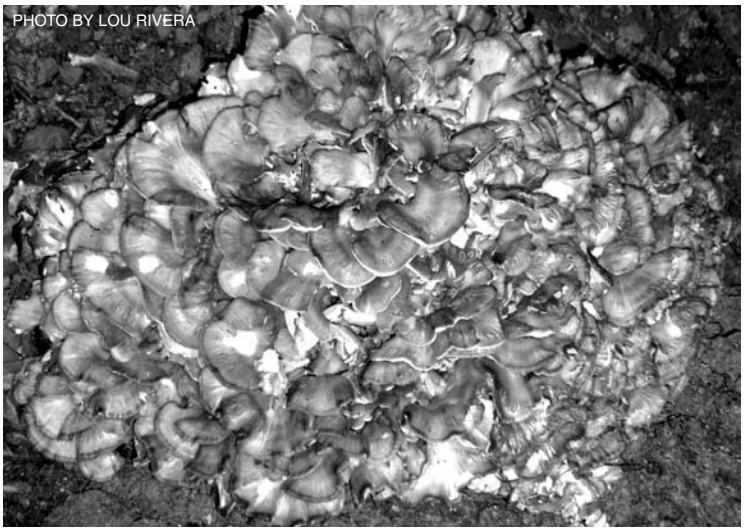


PHOTO BY LOU RIVERA

EATING MUSHROOMS?

reprinted from Mainely Mushrooms*, newsletter of the Maine Mycological Society*

Grifola frondosa, the Hen of the Woods, is a good edible, but...

Grifola frondosa has always been considered a good edible when cooked. A few cases in the past few years have demonstrated that, as with all mushrooms, it should be eaten in moderation.

As a beginner, it was one of the mushrooms that I was most eager to find, perhaps because it was said to be such a good edible, looked so exotic (compared to the mushroom we would all draw if asked) or because it was so large. I was ecstatic when I found obvious remains one February. It fruited again that autumn and I have been happily eating it every year since. Serving it to friends, I realized that when some people consume it with alcohol, it may cause abdominal bloat that evening and a groggy head the next morning.

This year, two novice mushroomers (not related) were so taken with the flavor and texture of the cooked mushroom that they ate enough to cause severe, debilitating, intestinal cramping – worse than childbirth one woman said. She had eaten a scant pint; I suspect he ate much more, as was the case with another man several years ago. Each of them is willing to eat Hen of the Woods again, but will surely eat a more reasonable serving.

Please, when eating any wild mushrooms, a moderate serving is wise! – *Michaeline*

NJMA 2010 SPECIES LIST

submitted by John Burghardt, December 5, 2010

Collecting mushrooms is always fun. The curious people drawn to mushrooming and the beautiful places fungi inhabit guarantee this. But the biggest attraction for me are the fungi in their own space. Interesting fungi turn up when you least expect them, often in the most adverse conditions.

Accompanying is the list of fungi identified from collections by the many people who attended New Jersey Mycological Association (NJMA) forays in 2010. We held fourteen regular forays between May 2nd and November 7th. Foray sites ranged from Stokes State Forest in northern Sussex County to Wells Mills County Park in southern Ocean County. The club also held a weekend foray at Kings Gap State Park in central Pennsylvania. You may have read about many of these forays in recent editions of our newsletter. Visitors to our Fungus Fest in Morristown on September 19th brought many interesting fungi from all over New Jersey. Those we identified are included in the list. Finally, club members collected fungi at Franklin Parker Preserve in Burlington County on nine occasions between mid-July and mid-November as part of a long term inventory the club is conducting for the New Jersey Conservation Foundation.

We identified 425 different species this year. This total falls in the middle range between a very good year (475 in 2009) and a very dry year (363 in 2007). Collecting seems to be best when the background level of precipitation is more or less "normal", and then a good rain occurs three or four days before the foray. This year, in New Jersey, we saw very wet conditions and very dry conditions depending on the location and time of year. Where my family lives in Mercer County, the rains were sparse this past spring and more or less stopped from June until late September. Our relatively modest collections at forays in the central part of the state during late July and August seem to reflect these conditions. Collecting tended to be better at our northern and southern foray locations this year.

A puzzle to me was the almost total absence this summer of some species we almost always collect in abundance even in dry years. Our family has a number of spots where we can always count on finding chanterelles and black trumpets in July and August. This year we found no black trumpets and just one meager meal of yellow chanterelles. My impression from our weekly foray lists was that we were seeing unusually low numbers of collections for many groups of fungi. So I compared our 2010 counts of collections of Amanita, Boletes, Cortinarius, Lactarius, and Russula to our counts of the species in these groups from 2009. Collections for all of these groups were lower this year than last, and in some cases much lower (most notably Lactarius). This very limited comparison has stimulated my curiosity about how the genus composition of our collections has varied over the last few years. My hunch (which remains to be investigated using our collection records) is that dry conditions force us to pay more attention to the small gilled species that pop after a brief rain and to their wood dwelling cousins, as well as to polypores, crust fungi, jelly fungi, puffballs and ascomycetes of all sorts.

The cumulative list of species collected by the club over its history is approaching 1700. We continue to add new species every year, and this year was no exception. Despite dry conditions, we found and identified 16 species that had not previously been recorded. Despite the shortage of Boletes in our collection baskets this year, five new Boletus species were added to our list *(B. truncatus, B. subgraveolens, B. pseudosulphureus, B. roxanae,* and *Aureoboletus gentilis)*. We also added an *Entoloma violaceum*, (found in a boggy area of Cattus Island) and a dyer, *Hydnellum aurantiacum*. But a much larger proportion of our new species required an attentive, sharp-eyed collector to spot them. This group includes polypore/crust fungi (*Flaviporus americanus*, and *Byssomerulius corium*), members of small, boring-looking or otherwise often overlooked gilled families (*Cortinarius gentilis, Psathyrella corrugis*) or puffballs (*Lycoperdon pratense*), as well as five ascomycetes. Two of these new ascomycetes are parasites on other fungi. *Spadicioides clavariae* parasitizes the coral fungi *Clavunlina cinerea* and *Clavulina cristata*. *Elaphocordyceps longisegmentis* parasitizes the deer truffle *Elaphomyces granulatus*.

The club takes a break from collecting between mid-November and early May when morels and other spring mushrooms make their appearance. But there are still fungi out there in late November and early December. Finding mushrooms at this time of year will also depend on your appetite for looking beneath the surface of the ground and on fallen trees, leaf litter, and the undersides of rotten logs. Luck in getting to the fruiting bodies before the animals do will also play a role in how many fungi you collect late in the season. In the last few weeks, we have seen many stipe stumps left behind by an animal that had eaten the cap. Whether or not you find fungi, the collecting places are just as pretty in the winter, and they present a different aspect without leaves on the trees. You will also likely have them to yourself. Winter is also a great time to scope out new collecting sites for next summer. So get out and keep looking. Good hunting in 2011.

Authentic soy sauce is fermented in a three-step process with the fungi *Aspergillus oryzae* and *Zygosaccharomyces rouxii*, as well as the bacterium *Pediococcus halophilus*.

– Tom Volk

NEW JERSEY MYCOLOGICAL ASSOCIATION

Fungus Species Identified on Club Forays in 2010

(Listings by Species Name and Number of Times Collected)

BASIDIOMYCETES

	Agaricus arvensis	1
	Agaricus augustus	1
	Agaricus campestris	2
	Agaricus pocillator	1
	Agaricus silvicola	2
	Aleurodiscus oakesii	1
	Amanita amerifulva	4
	Amanita amerirubescens	6
	Amanita bisporigera	6
	Amanita brunnescens v brunnescens	5
	Amanita brunnescens v pallida	2
	Amanita ceciliae	1
	Amanita citrina f lavendula	6
	Amanita citrina v citrina	4
	Amanita cokeri	3
	Amanita crenulata	2
	Amanita daucipes	2
	Amanita dulciarii	2
	Amanita farinosa	1
	Amanita flavoconia	5
	Amanita flavorubens	1
	Amanita muscaria var. guessowii	4
	Amanita muscaria var. persicana	1
	Amanita mutabilis	1
	Amanita onusta	2
	Amanita rhopalopus	1
	Amanita sp.	2
	Amanita subcokeri	1
	Amanita vaginata v vaginata	4
	Amanita virosa	1
	Armillaria gallica	1
	Armillaria mellea	4
	Armillaria tabescens	2
	Artomyces pyxidata	7
	Astraeus hygrometricus	2
new 2010	Aureoboletus gentilis	1
	Bankera fulgineoalba	1
	Bjerkandera adusta	2
	Boletinellus merulioides	1
	Boletus auripes	2
	Boletus auriporus	1
	Boletus bicolor v bicolor	4
	Boletus campestris	1
	Boletus chrysenteron	3
	Boletus edulis v edulis	1
	Boletus fraternus	2
	Boletus frostii	1
	Boletus griseus	2
	Boletus hortonii	2
	Boletus illudens	1
	Boletus longicurvipes	1
	Boletus pallidoroseus	2
	Boletus pallidus	3
new 2010	Boletus roxanae	1
	Boletus sensibilis	1
	Boletus subglabripes	1
new 2010	Boletus subgraveolens	1
	Boletus subtomentosus	1
	Boletus subvelutipes	4
new 2010	Boletus truncatus	1
	Boletus variipes	1
	Boletus vermiculosoides	1
	Bondarzewia berkeleyi	4
new 2010	Byssomerulius corium	1
	Calostoma sp.	1
	Calvatia gigantea	1
	Cantharellus cibarius	2
	Cantharellus cinnabarinus	5
	Cantharellus ignicolor	3
	Cantharellus lateritius	1
	Cantharellus minor	3
	Cantharellus tubaeformis	1
	Ceriporia spissa	2
	Chondrostereum purpureum	1
	Chroogomphus rutilus	1
	Clavulina cristata	2
	Clavulina cinerea	2
	Clavulinopsis aurantio-cinnabarina	1
	Clavulinopsis fusiformis	5
	Climacocystis borealis	1
	Climacodon septentrionale	2
	Clitocybe gibba	1
	Clitocybe phyllophila	1
	Clitopilus prunulus	1
	Collybia tuberosa	2
	Coltricia cinnamomea	1
	Coltricia perennis	1
	Conocybe lactea	1
	Coprinus micaceus	1
	Coprinus plicatilis	1
	Cortinarius alboviolaceus	3
	Cortinarius armillatus	1
	Cortinarius caperatus	4
	Cortinarius cinnamomeus	1
	Cortinarius distans	1
new 2010	Cortinarius gentilis	1
	Cortinarius iodes	3
	Cortinarius mucosus	2
	Cortinarius pseudosalor	1
	Cortinarius sanguineus	2
	Cortinarius semisanguineus	3
	Cortinarius sp.	2
	Craterellus fallax	2
	Crepidotus applanatus	1
new 2010 PA	Crepidotus conchatus	1
	Crepidotus crocophyllus	1

	Boletus parasiticus	1
	Boletus projectellus	1
new 2010	Boletus pseudosulphureus	1
	Cyathus striatus	2
	Dacrymyces palmatus	5
	Dacryopinax spathularia	1
	Daedalea quercina	1
	Daedaleopsis confragosa	8
	Entolma salmoneum	4
	Entolma unicolor	2
	Entoloma abortivum	1
	Entoloma clypeatum	1
	Entoloma parasiticum	1
	Entoloma sinuatum	1
	Entoloma strictipes	1
	Entoloma strictius	3
new 2010	Entoloma violaceum	1
	Exidia glandulosa	3
	Favolus alveolaris	9
	Fistulina hepatica	3
new 2010	Flaviporus americana	1
	Fomes fomentarius	5
	Fomitopsis spraguei	4
	Galerina autumnalis	1
	Ganoderma applanatum	6
	Ganoderma lucidum	9
	Ganoderma tsugae	3
	Geastrum saccatum	1
	Gerronema strombodes	1
	Gloeophyllum sepiarium	1
	Gloeoporus dichrous	3
	Gloeostereum incarnatum	1
	Grifola frondosa	1
	Gymnopilus humicola	1
	Gymnopilus penetrans	4
	Gymnopilus spectabilis	3
	Gymnopus biformis	1
	Gymnopus dryophilus	2
	Gymnopus sp.	1
	Gymnopus subnudus	2
	Gymnosporangium sp.	1
	Gyroporus castaneus	3
	Hapalopilus nidulans	2
	Hebeloma edurum	1
	Hebeloma sacchariolens	1
	Hericium coralloides	1
	Hericium erinaceus	1
	Hericium ramosum	1
new 2010	Hydnellum aurantiacum	1
	Hydnellum caeruleum	1
	Hydnellum pineticola	1
	Hydnellum scrobiculatum	1
	Hydnellum sp.	1
	Hydnellum spongiosipes	4
	Hydnochaete olivacea	6
	Hydum repandum v repandum	3
	Hygrocybe coccinea	1
	Hygrophorus cantharellus	1

Crepidotus mollis	1
Crepidotus nephrodes	1
Crucibulum laeve	5
Hygrophorus conicus v conicus	2
Hygrophorus fulgineus	1
Hygrophorus hypothejus	1
Hygrophorus lacmus	1
Hygrophorus laetus	1
Hygrophorus marginatus v marginatus	2
Hygrophorus miniatus	1
Hygrophorus nitidus	2
Hygrophorus sp.	2
Hygrophorus speciosus	1
Hygrophorus squamulosus	1
Hygrophorus subsordidus	1
Hymenochaete rubiginosa	1
Hygrophoropsis aurantiaca	2
Hypholoma capnoides	1
Hypholoma fasciculare	4
Hypholoma sublateritium	3
Inocybe albodisca	1
Inocybe fastigiella	1
Inocybe geophylla	1
Inocybe hystrix	1
Inocybe lacera	1
Inonotus hispidus	1
Inonotus rheades	1
Inonotus tomentosus	1
Irpex lacteus	6
Laccaria amethystina	2
Laccaria bicolor	1
Laccaria laccata	4
Laccaria laccata v pallidifolia	2
Laccaria nobilis	1
Laccaria ochropurpurea	1
Laccaria ohiensis	1
Laccaria sp	3
Laccaria trullisata	3
Lactarius aquifluus	3
Lactarius camphoratus	4
Lactarius chrysorheus	2
Lactarius corrugis	2
Lactarius deceptivus	1
Lactarius hibbardae	1
Lactarius hygrophoroides	1
Lactarius lignyotus v lignyotus	2
Lactarius mucidus v mucidus	1
Lactarius paradoxus	2
Lactarius peckii	1
Lactarius piperatus v glaucescens	2
Lactarius piperatus v piperatus	1
Lactarius quietus v incanus	1
Lactarius subvellereus v subvellereus	1
Lactarius vinaceorufescens	1
Lactarius volemus v volemus	4
Laetiporus cincinnatus	2
Laetiporus sulphureus	6
Leccinum albellum	1

	Hygrophorus ceraceus	1
	Leccinum holopus v holopus	1
	Leccinum scabrum	2
	Leccinum sp.	1
	Lentinellus ursinus	1
	Lenzites betulinus	10
	Lenzites elegans	6
	Lepiota cepaestipes	2
	Lepiota sp.	1
	Lepista nuda	3
	Leptonia serrulata v serrulata	1
	Leucoagaricus americanus	1
	Lycogala epidendrum	5
	Lycoperdon marginatum	2
	Lycoperdon echinatum	1
	Lycoperdon perlatum	4
new 2010	Lycoperdon pratense	1
	Lycoperdon pyriforme	6
	Macrolepiota procera	1
	Macrolepiota rhacodes	1
	Marasmiellus nigripes	1
	Marasmiellus ramealis	3
	Marasmius androsaceus	1
	Marasmius oreades	1
	Marasmius pyrrhocephalus	1
	Marasmius rotula	1
	Marasmius scorodonius	2
	Marasmius siccus	2
	Marasmius strictipes	2
	Marasmius sullivantii	3
	Megacollybia platyphylla	4
	Melanoleuca alboflavida	2
	Meripilus giganteus	1
	Microglossum rufum	1
	Mollisia cinerea	1
	Mutinus elegans	1
	Mycena epipterygia	2
	Mycena galericulata	1
	Mycena haematopus	1
	Mycena inclinata	1
	Mycena leaiana	2
	Mycena pura	1
	Mycena sp.	1
	Mycorrhaphium adustum	1
	Nolanea murrayi	1
	Nolanea sp.	1
	Oxyporus populinus	4
	Panellus stipticus	7
	Paxillus atrotomentosus	3
	Phaeolus schweinitzii	4
	Phaeomarasmius erinaceellus	2
	Phallus ravenelii	1
	Phellinus gilvus	3
	Phellinus igniarius	1
	Phellinus robineae	1
	Phlebia radiata	1
	Pholiota aurivella	1
	Schizophyllum commune	7

Leccinum aurantiacum	3
Pholiota squarrosoides	3
Phylloporus boletinoides	1
Phylloporus rhodoxanthus	4
Phyllotopsis nidulans	1
Piptoporus betulinus	8
Pisolithus tinctorius	3
Pleurocybella porrigens	1
Pleurotus dryinus	2
Pleurotus ostreatus	4
Pluteus cervinus	6
Pluteus petasatus	2
Pluteus sp.	1
Polyporus brumalis	1
Polyporus badius	1
Polyporus squamosus	2
Polyporus varius	6
Poronidulus conchifer	1
Psathyrella candolleana	3
Psathyrella delineata	2
Pycnoporus cinnabarinus	1
Ramaria sp.	1
Resinomycena rhododendri	1
Retiboletus ornatipes	1
Rhizopogon nigrescens	1
Rhizopogon parksii	1
Rhizopogon rubescens	1
Rhizopogon sp.	1
Rhodocollybia maculata v maculata	1
Rhopalogaster transversarium	2
Rickenella fibula	1
Russula albonigra	1
Russula appalachiensis	1
Russula brevipes v brevipes	3
Russula compacta	3
Russula crustosa	2
Russula dissimulans	2
Russula earlei	1
Russula foetentula	1
Russula fragilis	2
Russula fragrantissima	1
Russula granulata	1
Russula heterophylla	1
Russula laurocerasi	1
Russula mariae	5
Russula nigricans	2
Russula ornaticeps	2
Russula perlactea	4
Russula pseudolepida	1
Russula sericeonitens	1
Russula silvicola	2
Russula sp.	3
Russula variata	5
Russula ventricosipes	4
Russula vinacea	2
Russula virescens	2
Sarcodon underwoodii	1
Tremella pululahuana	2

Scleroderma cepa	4
Scleroderma citrinum	4
Scleroderma polyrhizon	3
Sebacina incrustans	1
Skeletocutis nivea	1
Sparassis crispa	1
Sparassis spathulata	1
Spongipellis pachyodon	4
Steccherinum ochraceum	3
Stereum complicatum	10
Stereum gausapatum	1
Stereum ostrea	11
Stereum striatum	3
Strobilomyces strobilaceus	1
Stropharia hardii	1
Stropharia rugosoannulata	2
Suillus americanus	2
Suillus brevipes	1
Suillus granulatus	4
Suillus salmonicolor	4
Thelephora palmata	1
Thelephora terrestris	4
Trametes hirsuta	2
Trametes pubescens	1
Trametes versicolor	13
Tremella foliacea	1
Tremella mesenterica	3
Tremellodendron pallidum	2
Trichaptum abietinum	3
Trichaptum biforme	12
Tricholoma aestuans	1
Tricholoma caligatum	4
Tricholoma flavovirens	2
Tricholoma imbricatum	1
Tricholoma intermedium	1
Tricholoma myomyces	1
Tricholoma pessundatum	1
Tricholoma sejunctum	3
Tricholomopsis decora	1
Tylopilus alboater	1
Tylopilus ballouii	1
Tylopilus felleus	3
Tylopilus ferrugineus	1
Tylopilus griseocarneus	1
Tylopilus indecisus	1
Tylopilus plumbeoviolaceus	2
Tylopilus variobrunneus	1
Tyromyces chioneus	8
Xeromphalina campanella	2
Xeromphalina kauffmanii	2
Xerula furfuracea	7
Xerula megalospora	1
Xylobolus frustulatus	7

ASCOMYCETES

	Arcyria cinerea	2
	Arcyria denudata	1
	Bisporella citrina	1
	Chlorociboria aeruginascens	6
	Chlorosplenium chlora	1
	Daldinia concentrica	1
new 2010	Elaphocordyceps longisegmentis	1
	Hypocrea gelatinosa	1
	Hypomyces chrysospermus	3
	Hypomyces hyalinus	1
	Hypomyces luteovirens	1
	Hypomyces sp.	1
	Hypoxylon fragiforme	1
	Hypoxylon sp.	1
	Leotia lubrica	2
	Morchella esculenta	1
	Orbilia delicatula	1
	Pleurocolla compressa	1
new 2010 PA	Polycephalomyces tomentosus	1
	Sarcoscypha occidentalis	2
new 2010	Spadicioides clavariae	3
new 2010 PA	Sphaerosporium lignatile	1
	Xylaria polymorpha	1

MYXOMYCETES

Ceratiomyxa fruticulosa	2
Ceratiomyxa fruticulosa v porioides	2
Didymium nigripes	1
Fuligo septica	2
Galiella rufa	4
Hemitrichia calyculata	1
Physarum polycephalum	1
Stemonitis axifera	2
Tubifera ferruginosa	3

NOTE: A more comprehensive 2010 Foray Finds list, including which species were found at which forays, is available as a PDF document on the NJMA website, http://www.njmyco.org/forays.html

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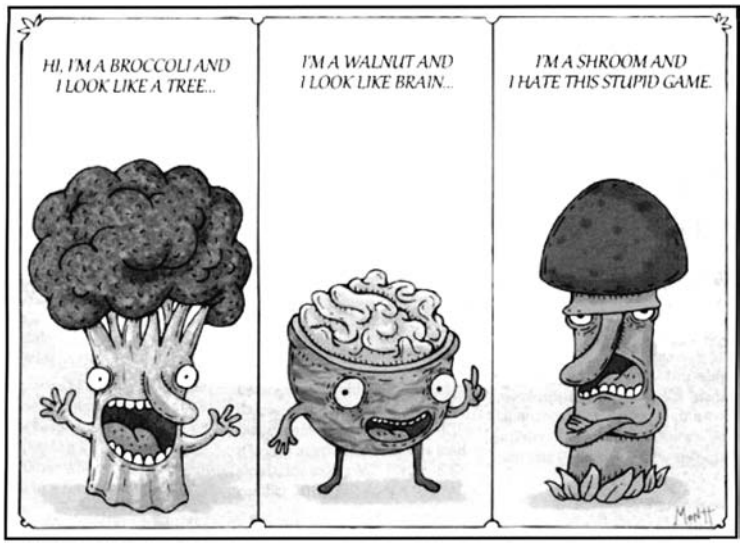
RESEARCHERS EXPORT GROUND-BREAKING MUSHROOM TECHNOLOGY

reprinted from The Spore Print*, newsletter of the Los Angeles Mycological Society*

(Estonia) Mushroom researchers and health institutions around the world are using a database launched by the University of Tartu this fall, which can be used to confirm the identity of everything from chanterelles in a salad to the fungi causing a house to rot away.

The constantly updated database, which researchers began developing nine years ago, currently holds bar codes for 175,000 species of mushrooms, reported ETV [Estonia TV]. Its numerous fields of application include scanning imported garden plants and flowers for harmful fungi.

Scientists hope that in the future, the common hobbyist can also use the technology. Wild mushroom picking is a popular traditional pastime in Estonia. "We know a few companies that are trying to create technologies that would enable integrating the genome sequence into cell phones or GPS-type devices," said University of Tartu mycology professor Urmas Kõljalg. "This would mean that, while in the forest, a chanterelle sampling could be inserted into a device that would connect with the database and then send an answer, that it's not a chanterelle [at all]; it's a fly agaric (a poisonous toadstool), for example." *Err.ee. 8 December 2010*



Cartoon reprinted from The Spore Print*, newsletter of the Los Angeles Mycological Society*

WE'VE ALL HEARD THE JOKE...

reprinted from MushRumors*, Oregon Mycological Society*

A mushroom goes into a bar and sits down to order a drink. The bartender walks over and says, "I'm sorry sir, but we don't serve your kind here." The mushroom sits back and asks, "Why not? I'm a fun guy (fungi)!"

Next time you hear this joke, impress the person telling the joke with this correction ... or maybe not!

"'Fungus' is singular, 'fungi' is plural and usually pronounced 'fun´j***eye***', but also 'fun´j***ee***' or, especially in Great Britain, 'fun´gh***ee***' with a hard 'g.' Thus jokes about the mushroom being invited to parties because he is a 'fun guy' are grammatically incorrect."

Adapted from: Mushrooms of the Pacific Northwest, *by Steve Trudell and Joe Ammirati, p. 7.*

REGISTRATION FORM for MARCH 5TH AMANITA WORKSHOP

NAME _____

ADDRESS _____

TOWN/ZIP _____

PHONE _____

EMAIL _____

Please mail your check, along with this completed form, at least 7 days before the class date.
Remember – this class is limited to 20 attendees.
Send check and completed form, made out to "NJMA", to:
Igor Safonov, 2215 Arch Street Apt. #501, Philadelphia, PA 19103

_____ persons X $10.00 = total _____

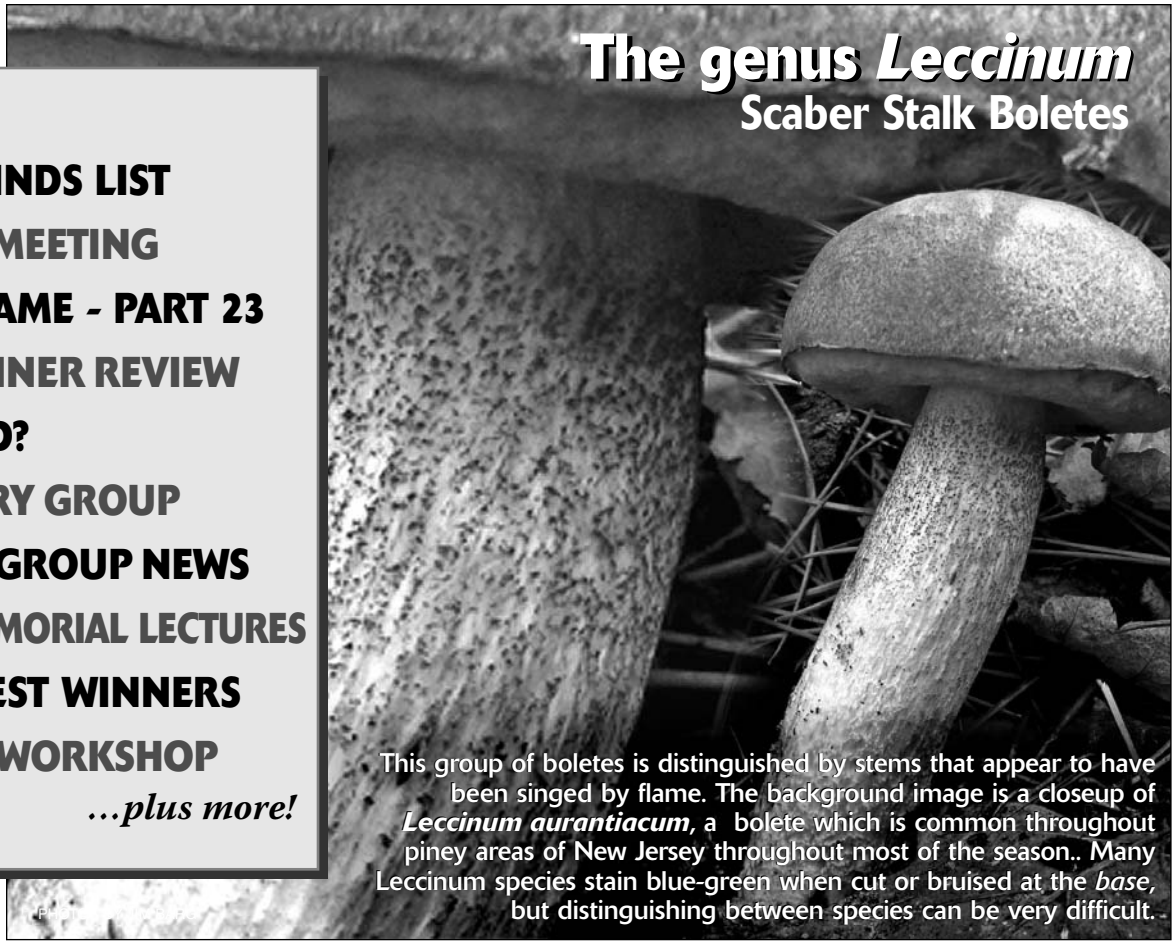
TOTAL AMOUNT ENCLOSED $ _____

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:



This group of boletes is distinguished by stems that appear to have been singed by flame. The background image is a closeup of ***Leccinum aurantiacum***, a bolete which is common throughout piney areas of New Jersey throughout most of the season.. Many Leccinum species stain blue-green when cut or bruised at the *base*, but distinguishing between species can be very difficult.