



NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION
Volume 41-2 March - April 2011



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DUES

Payable on calendar year
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NJMA EVENTS HOTLINE

908-227-0872 for information on NJMA events or cancellations due to bad weather. *NOTE: This is a new number!*

CALENDAR OF UPCOMING EVENTS

- Saturday, March 5**
10:00 am
AMANITA WORKSHOP with Dr. Rodham Tulloss
Cook College, Rutgers University, New Brunswick
(Class limited to 20) See last issue of NJMA News for registration form.
- Sunday, March 6**
2:00 pm
MEETING & LECTURE
Frelinghuysen Arboretum, Morristown
Our speaker will be *Amanita* expert Dr. Rodham Tulloss.
- Sunday, March 20**
10:00 am - 5:00 pm
PUBLIC OUTREACH Sussex County Fairgrounds
Edible Gardens Symposium featuring Roger Swain of PBS' *The Victory Garden*. NJMA will be featuring *Mushroom Growing* and will be attended to by A.J. Bozenmayer and Jim Barg.
- Saturday, April 2**
10:00 am - 12:30 pm
NJMA EDUCATION CLASS:
INTRODUCTION TO MUSHROOMS
Great Swamp NWR Helen Fenske Visitor Center
Instructor: Terri Layton. Free, registration required, see page 11.
- Saturday, April 2**
1:00 pm - 3:30 pm
NJMA EDUCATION CLASS:
COLLECTION AND FIELD I.D. OF MUSHROOMS
Great Swamp NWR Helen Fenske Visitor Center
Instructor: Bob Peabody. \$10 fee. Registration required, see page 11.
- Sunday, April 10**
2:00 pm
MEETING & LECTURE
Frelinghuysen Arboretum, Morristown
Dr. Elinoar Shavit, "Lead and Arsenic in *Morchella esculenta*"
- Saturday, April 30**
11:00 am - 4:00 pm
PUBLIC OUTREACH Lewis Morris Park
Morris County's Earth Day 2011 Celebration
Mushroom walks and general public outreach. Volunteers needed. Contact Terri Layton or Randy Hemminghaus.
- Sunday, May 1**
10:00 am
FIRST FORAY OF THE SEASON:
Princeton Water Works (Institute Woods) *Leader: TBA*
- August 4 - 7**
2011 NAMA Dr. Dick Homola Memorial Foray
Clarion University in Clarion, PA (just off Interstate 80)
Visit the NAMA website at www.namyc.org for additional information and registration.
- August 11 - 14**
35th Annual NEMF Samuel Ristich Foray
Paul Smith's College, Paul Smith's, NY www.nemf.org

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 Route 18 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

So far this winter, we have been socked not just once or twice, but with a whole series of snow and ice storms. Somewhere I heard that when the ground soaks up moisture slowly in the spring, morels are likely to pop up in abundance. We will have to put that theory to the test on May 1st when we will have our first scheduled morel foray at Princeton Water Works (Institute Woods).

It would be worthwhile to check out both the NAMA and NEMF events scheduled for this August. The lecturers they've lined up are pretty impressive. If you have never been to either event, it can be a real eye-opener (something akin to a fish that goes to a "big pond" comes to my mind). I've said it many times before, but you will find out how great NJMA really is (OK, I will stop tooting our own horn).

Looking forward to 2012, NJMA will be hosting the NEMF foray on August 2-5, 2012 at East Stroudsburg University, located near the Delaware Water Gap (a skip and a hop from NJ). We are counting on all of us to make this event a GREAT success. Registration will start in January 2012. I will have the honor of serving as the general chair.

At the January Executive Meeting, we discussed various public outreach programs, adding Saturday forays (traditionally most were held on Sundays), beefing up the education workshops, 2011 budget, book sales, and a Sang Park Memorial Lecture. We will continue to iron out the transition to online newsletter delivery in the coming months.

Many members showed up for the January 2011 lecture "*The Fungal Hyphae – Up Close and Personal*" by Dr. John Dighton. John is a familiar face to NJMA members, and although he can be very technical, he presented a talk to satisfy both the non-scientist and scientists alike in our group. I think everyone really enjoyed his lecture judging by the questions raised.

For the annual Mycophagy meeting in February, we had our usual mycophagy crowd with many new members sprinkled in. This year, we invited Eric Aber, chef/owner of the Home Grown Café in Newark, Delaware to present the program. I met Eric last year while assisting on a mushroom walk led by Glenn Boyd for a Nature Conservancy group near Kennett Square, PA – The Capitol of Mushrooms. Eric's presentation was well received, and everyone seemed to enjoy the prepared food and his easygoing manner. Nice energy does really add to the enjoyment of food.

One sad note is that one of our long-time members, John Vogler, passed away last January. He was a quiet, unassuming man who loved fungi. His family remem-

bered NJMA, and we have received donations on behalf of John.

Kickoff for the public outreach season will begin with the Springfest Flower & Garden Show in Augusta, NJ (Sussex County). We will be part of the Edible Gardens Symposium (Featuring Roger Swain of PBS's *The Victory Garden*) on March 20th. If you are inclined, come out and support our club. A.J. Bozenmayer, Cultivation Chair, and Jim Barg, NJMA News Art Director will be there representing NJMA. There are two other events during April (so far), that we need volunteers (with lots of enthusiasm) to come out for. Please contact me (mycoterri@verizon.net) or Randy Hemminghaus (randykaty@comcast.net) to sign up.

–Terri Layton

JOHN VOGLER – A REMEMBRANCE



One of our long time members, John G. Vogler, passed away in January. John lived in Denville, N.J. Born in Dresden, Germany, John and his wife Ruth immigrated to the States traveling by ship with few possessions or prospects in 1950. John was passionate in the study of science and received a degree in physics from Monmouth College in 1959. He pursued a career in electronics engineering, specializing in the emerging field of microwaves, and was vice-president of engineering at Microlab/FXR in Livingston, before starting his own company in 1973. His firm, Vectronics Microwave Corporation, was recognized as one of the top producers of custom microwave control devices, building state-of-the-art components for projects such as the CERN Particle Accelerator and the International Space Station.

John loved the natural world, and spent many hours hiking in the woods on forays, and then preparing meals from the mushrooms he collected. He was a member of both the North American Mycological Association and the New Jersey Mycological Association.

John shared his passion for fungi with his grandson Jack, so his legacy lives on. John and his family made a generous request to have donations in his memory sent to NJMA.

A celebration of his life will be scheduled by his family at a future date.

We will miss you, John!



ELINOAR SHAVIT – NJMA'S APRIL SPEAKER

submitted by Terri Layton

Elinoar Shavit is an Organizational Psychologist living in Massachusetts. She is one of the two of *Fungi Magazine's* contributing editors. She is past President of the New York Mycological Society and a frequent speaker on medicinal mushrooms in the US and abroad. Her current research has taken her around the world studying the use of mushrooms for medicinal purposes in different cultures and indigenous societies. She has been collecting mushrooms practically from birth: first with her grandmother, then with her mother, and now with her family and friends. In the past few years, she has been traveling in the US and abroad, following the growing seasons of morels, truffles and other edible mushrooms, collecting the stories of mushroom hunters. Elinoar holds degrees from Tel-Aviv University and a M.A. in Organizational Psychology from Columbia University.



PHOTO BY SUSAN HOPKINS

MUSHROOMS AND VITAMIN D

submitted by Nina Burghardt

This is the time of year when everyone seems to be coughing and sneezing. Many of us are taking extra vitamins C and D to build up our immune systems.

If you want extra vitamin D, you might consider eating mushrooms. Mushrooms manufacture vitamin D from the sun, the same as we do. Three ounces of store-bought button mushrooms placed in the sun with the gills up for eight minutes will provide a day's recommended dose of vitamin D. Mushrooms and acai berries are the only non-animal source of vitamin D, so they are an excellent choice for vegans.



"THAT TIME" IS ALMOST HERE

by Jim Richards

Lucky you! No Editor's Message this issue – Instead, I am taking this space to tell you about a recent decision of the NJMA Executive Committee in January. For some time, we have been asking you whether or not you wanted to receive your copy of *NJMA News* online or via snail-mail. You have elected to not bother responding to that question, and so the powers that be (better known as the officers and committee chairs of the club) have made the decision for you. Beginning this fall, all members will receive their newsletter via email (or, more accurately, you will be told how to retrieve it online via an email notification). Members who (for one reason or another) still need to receive a hard copy of *NJMA News* will still be able to get it. Those members who receive only the electronic version will receive a discount on their membership dues beginning in January 2012. The exact details have yet to be worked out by the committee that was formed at the January meeting. If you have any suggestions, please let a member of the committee know what you are thinking. The members are:

Jim Barg (jimbarg@bssmedia.com)
Bob Peabody (paprolog@aol.com)
Bob Hosh (gombasz@comcast.net)
Marcus Morreale (mgorreale@yahoo.com)
Jim Richards (njmaeditor@gmail.com)

Any new member that joins at Fungus Fest or later would pay their membership dues at the new rate, so this process must be completed by September.

In order for you to receive your electronic newsletter *NJMA MUST HAVE YOUR EMAIL ADDRESS ON FILE!* Without it, there will be NO WAY for you to get your copy of *NJMA News*.

Send your email information *TODAY* to Bob Peabody (paprolog@aol.com).

If you do not have an email address, please make sure to notify him of that as well:

Bob Peabody
50 Alfalfa Hill
Milford, NJ 08848-1727

Once we have changed over to online publication of the newsletter, we anticipate you will start to see lots of changes for the better. There will be room for many, many more photos (all in color) and many more articles. For now, we are restricted to one sheet (two pages) of color each issue. We are certain that the photos of the mushrooms and the foods will be greatly enhanced by being able to be viewed in all their glory. NJMA will be able save the money that now goes to printing and mailing costs, and that can be better used to improve NJMA.



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?

THE KOHLMAYER COLLECTION

by Jenifer Burghardt

A year and half ago, a collection of 17,500 slides and 6,000 dry specimens arrived at the New York Botanical Garden Herbarium. These slides and dry specimens were the culmination of forty years of collecting marine fungi by Brigitte and Jan Kohlmeyer. During this time, they have slogged through intertidal zones all over the world, collecting marine fungi the size of a pinhead.

Marine fungi are very fragile, and in order to preserve them permanently, the Kohlmeyers developed a unique slide preparation technique. Eventually the slides will be digitized and put on the Web for public access. The Kohlmeyers have also written a textbook on marine fungi. They are still collecting and will probably do so for many more years.

The field of marine mycology is very small. There is only one other person in the USA who is studying and teaching in this field, Dr. Jinx Campbell, who teaches and carries on research at the University of Southern Mississippi and the Gulf Coast Research Laboratory.

Marine fungi break up organic matter, making food available to the life that thrives in the intertidal zones. Marine fungi also have economic potential as a source of new organic compounds and processes.

Dr. Campbell is currently growing native salt grasses with mycorrhizal fungi. Salt marsh restoration has been very expensive and not very successful due to the fact that the hurricanes have washed away the nutrient rich soil. It is hoped that mycorrhizal fungi will help plants grow stronger and more vigorously, making up for the lack of nutrients, reducing the need to continuously replant.

It is a pity that the USA has so few people studying marine fungi (or any other fungi for that matter). China and other countries in Asia have many people in the field of mycological research. I fear that we will regret this lack in the future.

If you want to read more about the Kohlmeyers or Dr. Jinx Campbell, I suggest you go to these websites:

- www.masgc.org/sbonline/fall07/index.htm
(See Briefs, Fall 2007, vol. 7 no. 3)
- www.uanews.ua.edu/2009/04
(search the website for Dr. Jinx Campbell)
- endeavors.unc.edu/win2010/goodbye_fungi.php



MYCOPHAGY 2011: AN APPRECIATION

by Jennifer Nielsen Kahn

I attended the Mycophagy feast on February 13 as a guest, and thoroughly enjoyed myself. Both the dishes and the lessons that went along with them were wonderful. Chef Eric Aber, from Home Grown Café in Newark, Delaware, skillfully laid out fundamental techniques that are very useful for cooking widely varying fungi.

He demonstrated a technique of searing portobello mushrooms with a kitchen blowtorch (after they had been partially baked in the oven, rubbed in oil and dry seasonings) in order to preserve their liquid and prevent the frequent problem of either steaming them in their own juices or drying them out like jerky. Then he showed us how to elicit maximum flavor from fungi as different as beech mushrooms (with added liquids, sherry plus brandy) and pompoms (seared in butter 'til nicely browned). There were helpful lessons for dealing with yet other fungi with differing water content.

Between demonstrations, Eric produced very large amounts of each dish from the kitchen as if by magic, so that there was more than enough for the large enthusiastic group to eat. A splendid introduction to NJMA!



WHO'S IN A NAME? *Entoloma hochstetteri*

by John Dawson (twenty-fourth of a series)

Many mushrooms have appeared on stamps, but few have also appeared on banknotes. One that has is *Entoloma hochstetteri* (Reichardt) G. Stev., the royal blue Entoloma of New Zealand, surely one of the most beautiful of all mushrooms. (See the Fall 2010 issue of *Fungi Magazine* for some spectacular photos of it by Noah Siegel and others.) The epithet *hochstetteri* appears in the scientific names of at least eleven other species of fungi as well, and in the names of several New Zealand animals, including the takahe (the flightless rail *Notornis hochstetteri*), a frog (*Leiopelma hochstetteri*), and a carnivorous land snail (*Powelliphanta hochstetteri*). It commemorates the German geologist Christian Gottlieb Ferdinand Ritter von Hochstetter, who was born 30 April 1829 in Esslingen, Württemberg, and died 18 July 1884 in Oberdöbling, near Vienna



Hochstetter was the son of a clergyman who was a professor at Bonn and also a botanist and mineralogist. The younger Hochstetter, known as Ferdinand, attended grammar school in Esslingen, went on to study theology at an evangelical seminary in Maulbronn, and then transferred to the University of Tübingen, where he earned a Ph.D. in geology in 1852.

Two years later, Hochstetter was appointed as an assistant geologist with the Imperial Geological Survey of Austria, and in 1856 he became head of its Bohemian section. The quality of his work there so impressed his colleagues that he was soon chosen to serve as geologist on the Novarra Expedition of 1857–59, a round-the-world voyage of scientific exploration sponsored by the Austrian government.

When the Novarra reached Cape Town, the expedition was persuaded to depart from its planned itinerary and visit New Zealand, in order to examine a coalfield near



Auckland. The ship arrived there on 28 December 1858, and departed on 8 February 1859, but without Hochstetter, whose work had once again made such an impression that New Zealand officials invited him to remain and undertake more extended surveys of the North Island and the northern end of South Island. He did so, and thus became “the first to describe and interpret many features

of New Zealand geology.”¹

Hochstetter returned to Vienna in 1860, where he was appointed professor of mineralogy and geology at the Imperial-Royal Technical Institute. He married the following year, and in 1876 became superintendent of the Imperial-Royal Natural History Museum. He was honored by being named a Knight of the Imperial Order of the Iron Crown² and appointed as “scientific tutor to Crown Prince Rudolf”.

In New Zealand, Hochstetter made an important collection of fossils, and he brought back to Europe type specimens of the New Zealand frog. He wrote several books on New Zealand and its geology, and apart from Linnean binomials, his name is commemorated geographically by Hochstetter Peak on the Trinity Peninsula of Antarctica.



Christian Gottlieb Ferdinand Ritter von Hochstetter

PHOTO OBTAINED FROM [HTTP://WWW.AUCKLANDCITY.GOVT.NZ](http://www.aucklandcity.govt.nz)

¹ Quotations here and below, and much of the other information reported in this article, is taken from the 1966 *Encyclopedia of New Zealand*, available online at <http://www.teara.govt.nz/en/1966/hochstetter-dr-ferdinand-ritter-von/1>. Supplemental information was found at http://en.wikipedia.org/wiki/Ferdinand_von_Hochstetter

² Whence the ‘Ritter von’ in his name.



A Heady Drizzle *Experience the scent of Oregon truffle oil*

There's a kind of madness that spreads across the culinary world each winter.

Starting in Alba, Italy, this fever creeps across the globe, leaving strong odors and pricey menu supplements in its wake: Welcome to truffle season.

Now, there's also a stateside source for this edible insanity. The small fungi take to the roots of Douglas Firs in the Pacific Northwest, and although these native white truffles don't have the same kind of fervent following that Europe's do, they hold their own in terms of aroma and flavor. Plus, the domestic fungi are much friendlier to your pocketbook.

When it comes to Oregon white truffles, Jack Czarnecki is the state's sage. He's cooked with them and an array of other wild mushrooms at the Joel Palmer House, the Dayton, Oregon, restaurant he opened in 1997. After turning the kitchen over to his son in 2009, he now produces and sells the only domestic truffle oil (\$30) in the U.S.

With Czarnecki's truffle oil – a purist's recipe of strictly Oregon white truffles and olive oil – you can get your fungus fix any time of year. Indeed, the Joel Palmer House's truffled wild-mushroom risotto beautifully captures that intoxicating truffle aroma.

Porcini Risotto with Oregon White Truffle Oil

Recipe adapted from the Joel Palmer House

- 3 1/2 cups water***
- 1/2 ounce dried porcini mushrooms, broken into small pieces***
- 1 teaspoon sugar***
- 1 teaspoon salt***
- 1 tablespoon soy sauce***
- 1 cup Arborio rice***
- 4 tablespoons butter***
- 4 tablespoons olive oil***
- 1 medium onion, diced***
- 1/2 cup white wine***
- Grated Parmigiano-Reggiano cheese***
- Oregon white truffle oil***



1. Make the broth: In a medium saucepan, add the water, dried mushrooms, sugar, salt and soy sauce and bring to a boil. Add the rice to the liquid and cook, stirring occasionally, until it returns to a boil. Remove from the heat and strain the mushrooms and rice from the broth. Return the broth to the saucepan and keep warm over low heat. Set the mushroom-rice mixture aside in a small bowl.

2. Make the risotto: In a sauté pan over medium heat, add the butter and olive oil. When the butter is melted, add the onion and cook until translucent, about 5 minutes. Add the rice mixture to the pan, stirring to incorporate the onion and coat the grains. Pour in the white wine and stir continuously until it is nearly all absorbed, about 2 minutes. Ladle in 1/2 cup of the reserved broth and stir until it is nearly absorbed. Continue to add the broth, 1/2 cup at a time, stirring constantly until the broth is absorbed before adding more. Repeat with the remaining broth until the rice is tender, about 15 to 20 minutes.

3. Divide the risotto among four bowls and top with grated Parmigiano-Reggiano and a healthy drizzle of truffle oil. Serve immediately.

Makes 8 servings.

PROPAGATING WILD MUSHROOMS AT HOME

Second in a series of cultivation articles geared towards the novice.
by A.J. Bozenmayer


So you have just found a large fruiting of oysters, blewits, wine caps, or other edible saprotrophs, and you would like to grow them yourself, or at least pass on their genetics to another mycophile. Well you are in luck, as I will now describe the three most common methods of propagating mushrooms from a wild specimen.

The first of the three options will be familiar to most members: taking a spore print. Many mushrooms (not all) can be successfully propagated from the spores in a spore print. This is the simplest method of preserving your find, but much like saving the seeds of a plant, the resulting offspring may not exactly resemble the mushroom they came from. Simply slice the cap off the stem and place it on a clean piece of aluminum foil in a clean area. To limit the level of contamination, cover the cap with a jar or bowl while printing. After a few hours, you should see a large number of spores on the foil, often matching the pattern of the gills on the cap. After making the print, discard (or eat) the cap and fold over the sides of the foil to protect the print from airborne contaminants. Label the print with the species, date, and location where the specimen was found.

The second option is referred to as 'cardboard culture'. Find a corrugated cardboard box (the kind with two or more layers) and briefly soak in tap water until the layers are easy to peel apart. Take your wild mushrooms and cut off the base of the stipe (stem). (You weren't going to eat that part anyway, right?) Place the cut off pieces between the peeled-back layers of the cardboard. The cardboard should be kept moist and outdoors – mold is more likely to set in if stored indoors. Once the cardboard begins to colonize, this material can be used to inoculate outdoor beds of the appropriate material (wood chips, leaves, compost, etc.). Obviously, this method is not suited for all species.

The final option, and the preferred one if materials are available, is sterile culture on agar-filled Petri dishes. This method would justify an entire article of its own, so I will not get into too many details on making plates, etc. I can provide agar plates to anybody willing to preserve their edible finds during this season. The basic process is to take a wild specimen and tear it in half in a sterile environment, then remove a piece of inner tissue and place it on sterile nutrified agar. If the tissue begins to grow, a portion is removed and used to cultivate that species. The benefit of this technique is that the resulting offspring will be genetically identical to the original specimen.

The Cultivation Group got started late in the season this year, but we did successfully clone two different

varieties of oyster mushrooms found growing in New Jersey. We encourage all NJMA members to help us by attempting to clone their edible finds this year, or by sharing them with a cultivation group member who is willing to try. For now, please contact me at abozenmayer@gmail.com (no hyphen). If there is enough interest, we may hold an agar workshop this year. 

WCCC COURSES


by Jim Richards

In April and May, three NJMA members will be teaching mushroom-related courses at Warren County Community College in Washington, NJ.

Jim Barg and Marcus Morreale are offering the *Fungus Among Us (Mushroom ID Basics)* course on April 9th and 16th (Class SEN672A2).

They are also presenting the *Macroscopic Fungus Identification* class on May 14th (Class SEN 688A2).

Jim Richards and Marcus Morreale are offering *Wild Mushroom Cookery* on April 30th (Class SEN687A2).

These courses are *not* parts of NJMA Education Series. Further information can be obtained from WCCC at (908) 689-7613 or at www.warren.edu. (Click on Continuing Education). 

FORBIDDEN FRUITING BODIES


by Joel Kershner (reprinted from the Boston Mycological Club Bulletin, 65(2), 2010)

One day, after lots of rain, Joe found ten pounds of oyster mushrooms on a dead tree by a house along the side of a road. He stopped his car, ran across the lawn with his pocket knife, cut down the mushrooms, returned to his car, and sped off with his prize.

Ten minutes later, the state police came after him. He'd been spotted running across the lawn of the State Prison's warden waving a knife.

Certain that he was headed for jail, Joe showed the cops the mushrooms and explained that wasn't an escaped prisoner bent on bloody revenge. They sent him off with no more than a warning.

Two weeks later, Joe happened to be driving along the same road when he spotted 20 pounds of oyster mushrooms on the same tree. This time he knocked and asked the warden for permission.

The warden scratched his head and answered: "Sure, be my guest. Take all the mushrooms you want. And thank you so much for stopping by to ask. You wouldn't believe the nerve of the last guy who found mushrooms on my tree!" 

NJMA COMMITTEE CHAIRS AND MEMBERS FOR 2011

<i>Archives/Historian</i>	Bob Peabody
<i>Book sales</i>	Herb Pohl
<i>Culinary</i>	Jim Richards, Bob Hosh
<i>Cultivation</i>	Chair - A.J. Bozenmayer
<i>Dyeing</i>	Melanie Spock, Ursula Pohl, Viola Spock,
<i>Education</i>	Dorothy Smullen, Gene Varney, Patricia McNaught
<i>Forays</i>	Chair - Bob Hosh Foray reporting - Patricia McNaught New Foray Sites - Bob Hosh, Margaret Papai Recorder - John Burghardt
<i>Fungus Fest</i>	Terri Layton
<i>Holiday Party</i>	Bob Hosh, Virginia Tomet
<i>Library</i>	Bob Hosh
<i>NAMA representative</i>	Ursula Pohl
<i>NEMF representative</i>	Mike Rubin, Dorothy Smullen
<i>New Members</i>	Jim Barg, Bob Hosh, Jim Richards
<i>Newsletter</i>	Editor - Jim Richards Art Director - Jim Barg Associate Editors - Randy Hemminghaus, Patricia McNaught Circulation - Mike Rubin
<i>Nomination</i>	Glenn Boyd, Nina Burghardt, Rhoda Roper
<i>Photo Contest</i>	Jim Barg
<i>Public Outreach</i>	Terri Layton
<i>Ray Fatto Scholarship</i>	Chair - Mike Rubin Treasurer - Bob Peabody, Dorothy Smullen, Gene Varney, Glenn Boyd
<i>Slide Library</i>	Dorothy Smullen, Jim Barg
<i>Sunshine/Hospitality</i>	Nina Burghardt, Ursula Pohl
<i>Taxonomy</i>	Dorothy Smullen, Gene Varney, Glenn Boyd
<i>Toxicology</i>	Rod Tulloss, Mike Rubin
<i>Victor Gambino Foray</i>	Margaret Papai
<i>Web Site</i>	Bob Hosh, Jim Barg

NJMA EDUCATION CLASSES for the 2011 SEASON

NJMA is offering classes to furnish mycological information and educational materials to those who wish to increase their knowledge about mushrooms; and to promote interest in mycology. We have added new programs on topics such as "How to Use Keys to Identify Fungi" and a Mushroom Classification Workshop this year. The classes will be offered on weekends at various times and places. For all-day sessions, please bring lunch. *Pre-registration is required for all classes and they are limited to 25 unless otherwise noted. (Registration form on page 11)*

Saturday, April 2

10:00 am to 12:30 pm – INTRODUCTION TO MUSHROOMS

Great Swamp NWR Helen C. Fenske Visitor Center

Learn how mushrooms are more like people than like plants, how they mate (the mushrooms, not the people), and how they help trees. Terri Layton will present an overview of fungi that is suitable for the new mushroomer, and also for the enthusiast with some field experience who wants to know more about the structure, life cycle and ecology of mushrooms. *Please register for this course even though it is free.*

1:00 pm to 3:30 pm – COLLECTION AND FIELD IDENTIFICATION OF MUSHROOMS

Bob Peabody will enable the enthusiast to collect mushrooms safely and learn how to identify fungus through field characteristics and assignment to Friesian type. It is essential for any mushroomer who is tired of flipping through field guides in the hope that a picture will resemble the specimen in question. *\$10.00 fee.*

Saturday, May 14

4:00pm to 8:00pm – COOKING WITH FUNGI

at Bob Hosh's residence in Somerset. (directions will be furnished to registrants)

Mushrooms are fascinating, mysterious, sometimes elusive, but (for some, anyhow) above all, delicious. This is a hands-on workshop led by Bob Hosh in which participants will prepare (and consume!) a number of dishes that incorporate mushrooms. Recipes will be provided. *\$20.00 fee. ATTENDANCE IS STRICTLY LIMITED to 8 registrants.*

Saturday, May 21

10:00 am to 1:00 pm – CULTIVATION WORKSHOP

at the residence of Gene Varney in Somerset (directions will be furnished to registrants)

Frustrated with the drought conditions of last year? When nature doesn't cooperate by providing mushrooms, you can grow your own. AJ Bozenmayer and Dr. Gene Varney will show you how to cultivate mushrooms, with either commercial spawn or a mushroom as the starting material. Techniques suitable for the home grower will be demonstrated, and resource lists covering equipment, spawn, and books will be distributed. Spawn and other materials will be available so that participants can assemble sacks that (held under proper conditions) will yield oyster mushrooms. *\$10.00 fee. Limited to 15 registrants.*

Saturday, June 4

10:00 am to 1:00 pm – USING KEYS TO IDENTIFY FUNGI

Frelinghuysen Arboretum (location subject to change - registrants will be notified if changed)

Dorothy Smullen will teach you the different ways that keys are organized, and show you how to move forward (and backward!) through keys for genera and species. You may think you know how to use a key, but if you can't explain the difference between a dichotomous and a multivariate key, you need this workshop. *\$10.00 fee.*

Saturday, June 11

10:00 am to 1:00 pm – INTRODUCTION TO MYXOMYCOTA

Rutgers University, Foran Hall (Cook College campus)

When is a mold not a fungus? When it's a slime mold of course! Slime molds are traditionally studied by mycologists, although slime molds are not true fungi. But they are beautiful and strange, with delicate features, bright colors, and streaming cytoplasm. Come to this workshop, see these strange, otherworldly life forms, and learn how to collect and preserve them. Dr. Gene Varney, Dr. John Dawson and Phil Layton. *\$10.00 fee. Limited to 15 registrants.*

Saturday, June 18

10:00 am to 1:00 pm – CLASSIFICATION WORKSHOP

Frelinghuysen Arboretum (location subject to change - registrants will be notified if changed)

Dr. Glenn Boyd will focus on how to deduce a mushroom's classification to as narrow a taxonomic group as possible. You will learn key characters of common families and genera, primarily macroscopic and chemical. For a few of the larger genera (such as *Amanita*, *Boletus*, and *Russula*), you will then delve further into sections and species. This workshop is best suited for the mushroomer with some collecting experience and familiarity with technical terms. [The review of mushroom statures (as taught each year in the field identification class) will be lightning quick, for example.] Much of the information, including some keys, is extracted from *How to Identify Mushrooms to Genus VI: Modern Genera*, by Baroni and Largent. We will conclude with suggestions on how identifiers can make their own "cheat sheets" to speed up field identification. **\$10.00 fee.**

CLASSES COMING SOON:

Photographing Fungi, led by Klaus-Peter Steitz
Dyeing with Mushrooms, led by Ursula Pohl, Melanie and Viola Spock

INSTRUCTORS:

Glenn Boyd, Ph.D. Glenn has been mushrooming for 15 years, and has a deep knowledge of many aspects of mycology. He readily shares what he learns from the scientific literature with the rest of us – in terms we can understand.

A.J. Bozenmayer is heading up the Cultivation Committee at NJMA. This winter, he has been incubating inoculum for spawn as well as cultivating several types of mushrooms.

John Dawson, Ph.D. is the author of the *Who's In A Name?* series feature in *NJMA News*, which describes the individuals for whom mushrooms have been named. A Professor Emeritus of Mathematics at Penn State, he is active in both the NJMA and the Eastern Penn Mushroomers, of which he is currently President.

Bob Hosh is an accomplished amateur chef. His culinary approach is the ultimate fusion cuisine, incorporating both his Hungarian background and his Louisiana upbringing. He is a long time mushroomer, and an excellent identifier – especially important for those who want to eat what they collect.

Phil Layton is on the way to becoming our next slime mold expert. He is processing Sang Park's collection to add to NJMA's Herbarium and will demonstrate how to preserve specimens for the herbarium and future study.

Terri Layton joined NJMA in 2004, and currently serves as President. She is a semi-retired CPA who met some wonderful and welcoming folks at NJMA. They took her in and showed her how fascinating the Fungal Kingdom is.

Bob Peabody has been active in NJMA as well as an avid collector since 1975. He learned mushrooming from the best – including Alexander Smith and Roy Watling. See the Sept/Oct 2010 issue of *NJMA News* for his full profile.

Ursula Pohl has been active in NJMA for many years, and her passion for cooking and dyeing with mushrooms makes her unique. She currently serves as Mycophagy Chair for the North American Mycological Association.

Dorothy Smullen is a retired high school biology teacher who has more than thirty years experience collecting, identifying, and especially, learning about mushrooms, lichens and other creatures of the natural world. She leads workshops at the New Jersey Audubon Society, and serves as an expert fungi identifier at regional (NEMF) and national (NAMA) forays. See the Sept/Oct 2006 issue of *NJMA News* for her full profile.

Melanie and Viola Spock are long-time NJMA members with broad expertise in many aspects of mushrooming, and a particular passion for the harmony of using mushroom dyes for textiles. For the past 25 years, Melanie has been teaching and specializing in mushroom-dyed silks, alpaca, camel, angora, etc.

Klaus-Peter Steitz has three decades of experience as a professional photojournalist and freelance photographer. In his work, he provides timeless and compelling imagery, with an emphasis on fine art. He serves as a judge of NJMA's annual photography contest.

Gene Varney, Ph.D. is a Professor Emeritus at Rutgers University, where he taught courses in plant pathology and mycology. He is a long-time member of NJMA whose gentle manner doesn't conceal his sharp intellect. See Dr. Varney's full profile in the Nov/Dec 2006 issue of *NJMA News*.

DIRECTIONS to the GREAT SWAMP NWR HELEN C. FENSKE VISITOR CENTER

Take exit 30 A from Rt. 287. At the first light (Madisonville Rd.), make a left and continue past the Passaic River on your left (Road changes name to Lee's Hill Rd.). Turn right at the large sign for the Great Swamp NWR. Follow the access road to the signs for the visitor center on the right. (Do not take Pleasant Plains Rd. from Lee's Hill – it is now blocked)

DIRECTIONS to RUTGERS UNIVERSITY, FORAN HALL

From NJ Turnpike: Take Exit 9, bear right to Route 18 North, New Brunswick. Follow 18 to Route 1 South. *Follow Route 1 south past Sears and Ryders Lane exit to next exit at Squibb Dr./College Farm Road. At end of ramp turn right onto College Farm Road. **Go past NJ Museum of Agriculture and barns to 4-way stop. Turn right at stop sign, go past Food Science building on left to adjacent parking lot #90. Follow path to Foran Hall, a large new building behind the parking lot.

From Route 1 or 130 from the South: At intersection of Route 1 and 130 go north on Route 1. Pass DeVry Institute on right and take next exit onto Squibb Drive/College Farm Road. Follow U-turn under Route 1 to stop sign. Turn left onto College Farm Road and continue from ** in the directions above.

From Route 287: Take Route 287 to Exit 9, River Road. From exit ramp, keep right onto River Road. Follow River Road to lights where you turn right on Route 18 over the Raritan River. Continue on Route 18 to exit for Route 1 South. Follow from * above.

Alternate route from Route 287: From 287 take Exit 10 to Easton Avenue, Route 527. Follow Easton to end at the RR station in New Brunswick. Turn left on Albany Street and then right at light onto George Street. Follow George through the city and at about the 9th light turn right onto Nichol Avenue and then left at the bookstore onto one-way Lipman Drive. Continue straight at the curve in the road to 4-way-stop, then turn left and park in lot #90 on left next to Food Science building. On the weekend, you can park on Lipman Drive and ignore the parking meters.

REGISTRATION FORM for NJMA EDUCATION CLASSES 2011

NAME _____
ADDRESS _____
TOWN/ZIP _____
PHONE _____
EMAIL _____



Please mail your check, along with this completed form, at least 10 days before the **first** class for which you're registering. Remember – classes are limited in size.

Send check, payable to "NJMA", to:

Igor Safonov, 2215 Arch Street, #501, Philadelphia, PA 19103

APRIL 2	INTRODUCTION TO MUSHROOMS	FREE	x _____	persons = total _____
APRIL 2	COLLECTION / FIELD I.D.	\$10.00	x _____	persons = total _____
MAY 14	COOKING WITH FUNGI	\$20.00	x _____	persons = total _____
MAY 21	CULTIVATION WORKSHOP	\$10.00	x _____	persons = total _____
JUNE 4	USING KEYS TO IDENTIFY FUNGI	\$10.00	x _____	persons = total _____
JUNE 11	MYXOMYCOTA WORKSHOP	\$10.00	x _____	persons = total _____
JUNE 18	CLASSIFICATION WORKSHOP	\$10.00	x _____	persons = total _____

Questions? Call Igor Safonov at 215 313-1764
or Patricia McNaught at 908-766-9565

TOTAL AMOUNT ENCLOSED \$ _____

NOTE: You may wish to copy the other side of this page before clipping and mailing this application.

NEVER UNDERESTIMATE THE APHRODISIAC POWER OF TRUFFLES

by Rose Prince, The Telegraph, Jan. 17, 2011

Mid truffle season, and travelling with the precious fungi through airport security presents all sorts of problems as the heady smell rises from hand luggage. This week Italian chef Giorgio Locatelli almost had thousands of pounds worth of white Alba truffles destroyed by suspicious customs officials in the Maldives, where he was due to prepare a truffle feast for some holidaying billionaires. How naive of Locatelli to think you can walk around with these things without attracting attention.

Truffles contain pheromones – a chemical cocktail of seductive scents – which encourage other species to find them. This aroma also translates to a delicious taste. We all fancy truffles. If you have one on your person, it works

better than Chanel No. 5 – though at £2,400 a kilo, it had better. As I was walking through Gatwick Airport after a foraging trip in Perigord, a pungent black *Melanosporum* truffle in my bag, bystanders were friendly and, I noticed, stood a wee bit too close.

It's not just me – scientists once carried out a survey in an Italian railway station, rubbing white truffles on a seat in the waiting room. They reported that everyone walking into the room gravitated toward that particular seat. The only problem is that dogs and pigs love them too – with a truffle, you are just as likely to be accosted in the street by a spaniel as you are a passing George Clooney lookalike. Giorgio Locatelli was lucky – no, not to lose his truffles, but that he did not end up on a date with a customs officer.

TEST YOUR MUSHROOM KNOWLEDGE

Here are 10 questions to test your knowledge of mushrooms.
Answers are on page 17– but no cheating!

1. You find a large mushroom on a lawn. It has green spores. It is most likely to be in the genus ...

Agaricus
Conocybe
Chlorophyllum
Entoloma

2. Mushrooms of this genus typically have stems that snap like a piece of chalk when bent.

Amanita
Leucoagaricus
Pholiota
Russula

3. Which of the following genera typically is ***not*** mycorrhizal or associated with specific trees?

Armillariella
Hygrophorus
Amanita
Suillus

4. Which of the following genera does not have gills?

Marasmius
Lactarius
Boletus
Amanita

5. One interesting edible mushroom in this genus is named for its blue color.

Clitocybe
Leccinium
Morchella
Helvella

6. The matsutake, prized by Japanese gourmets, is a member of what genus?

Armillaria
Russula
Agaricus
Lactarius

7. Mushrooms of this genus need to be eaten quickly after being picked, or they will 'self-destruct'.

Naematoloma
Coprinus
Cantharellus
Boletus

8. The genus name of this group of mushrooms refer to the cobwebby veil found in young specimens.

Cortinarius
Pisolithus
Pleurotus
Omphalotus

9. One very common mushroom in this genus glows in the dark.

Agaricus
Lactarius
Amanita
Omphalotus

10. The 'Destroying Angel', 'Fly Agaric,' and 'Death Cap' are all members of what infamous genus?

Agaricus
Entoloma
Galerina
Amanita



(Reprinted from the newsletter of the Western Pennsylvania Mushroom Club, Vol.10 Issue 5)

OYSTER MUSHROOMS ARE NUTRITIOUS

by Zodwa Baartjies (reprinted from Spore Prints, the newsletter of the Los Angeles Mycological Society)

Oyster mushroom is one of the most suitable fungal organisms for producing protein rich food from various agro-wastes or forest wastes without composting.

The oyster mushroom currently produced by farmers in the Southern part of Swaziland (The Shiselweni Region), can cook in twenty minutes, thus saving time and fuel. Since the farmers started harvesting and consuming the mushrooms, they have seen a great change in their nutritional status and a decrease in some of the ailments.

It is quite interesting to hear old women who have been complaining about lack of energy and joint pain, claiming that they feel better after consuming the mushrooms. Its mycelia can kill and digest nematodes, which are believed to be a way in which the mushroom obtains nitrogen. Research studies reveal that oyster mushrooms have in vitro antiviral, antibacterial, antifungal, and antimicrobial compounds that survive in the wild against competing or pathogenic organisms. The fungus produces the famous antibiotic penicillin. Edible pieces of oyster mushroom are delicious and nutritious.

Research on oyster mushroom

Oyster mushrooms may sound more like something you'd find in the ocean than on land. Yet this edible fungus can be beneficial to the body and breaks down toxic chemicals. The most fascinating use of these

mushrooms is their growing role in mycorestoration. Mycorestoration is the process of using mushrooms to decrease pollution levels in a given area.

Oyster mycelium is ravenous. It will eat through wood, paper, coffee grounds, and even petroleum products. These mushrooms are found on hardwoods. They secrete enzymes that break down the organic bonds in wood into smaller molecules. The carbon-hydrogen bonds in wood are similar to those found in oil and pesticides. Thus due to their love of wood, oysters are also efficient in breaking down the organic bonds in toxic chemicals.

The folic acid present in oyster mushrooms helps to cure anemia. It is suitable for people with hypertension, obesity and diabetes due to its low sodium:potassium ratio, starch, fat and calorific value. Alkaline ash and high fiber content makes them suitable for consumption for those having hyperacidity and constipation.

Oyster mushroom is rich in vitamin C, B complex and protein. Oyster mushroom contains most of the mineral salts that are required by the human body namely: magnesium, zinc and manganese, and a great source of dietary fiber, riboflavin, niacin, phosphorus, potassium, copper, calcium, and iron. The niacin content is ten times higher than any other vegetables. The calcium, phosphorus and iron content in oyster mushrooms is double the amount available in beef, pork and chicken meat. Vitamin B3 in oyster mushrooms is five to ten times higher as compared to any other vegetable.

The Oyster mushroom may be considered a medicinal mushroom since it contains statins such as lovastatin which works to reduce cholesterol. The oyster mushroom is frequently used in Japanese, Korean and Chinese cookery

as a delicacy: it is frequently served on its own as soup, sometimes stuffed, or in stir-fry recipes with soy sauce. Oyster mushrooms are sometimes made into a sauce used in Asian cooking, which is similar to oyster sauce. The oyster mushroom is best when picked young; as the mushroom ages, the flesh becomes tough and the flavor becomes acid and unpleasant.

The statins in oyster mushroom are able to block the action of a chemical in the liver that is necessary for making cholesterol. Although



PHOTO BY JIM BARG

(continues on next page)

cholesterol is necessary for normal cell and body function, very high levels of it can lead to atherosclerosis, a condition where cholesterol-containing plaques build up in arteries and block blood flow. By reducing blood cholesterol levels, statins lower the risk of chest pain (angina), heart attack and stroke.

Oyster mushrooms can be a nutritious daily diet for people of all ages and are especially beneficial for those who are anemic, as oyster mushrooms help improve blood quality; for people with hypertension, obesity and diabetes; for those who suffer from hyperacidity and constipation. Mushrooms can help in reducing cholesterol level.

Oyster mushrooms should not be peeled or washed. Instead, it is better to brush them off or scrape gently with a knife. They can also be wiped clean using a damp cloth. Check the gill spaces for insects – this should not be a problem with cultivated mushrooms. If it is necessary to clean with water, use a minimum amount since this mushroom is naturally quite moist. In this case, swish them in cold water, drain immediately and gently press between a clean, dry cloth to remove excess liquid.

Firm and flavorful oyster mushrooms need to be well-cooked. They make delicious accompaniment to meats. They can also be cooked and served alone or with other vegetables. There are various ways of cooking fresh oyster mushrooms. They can be cooked in a saucepan with or, preferably, without fat. Always start on low heat in order to ‘sweat’ them. When their cooking water has evaporated, they can then be braised or sauteed or added to stews. If preparing a dish that requires a long cooking time, put them in at the last stage. Once heated briefly in oil, they add character to soups or casseroles. Dishes that can be enhanced by oyster mushrooms include light creamy sauces, risottos and omelets.

Cut off any spoiled sections as well as the lower part of the stems of all oyster mushroom varieties, especially when using cultivated caps to remove any remains of straw, wood or core. Since the stem is tougher, it is better to remove it and cook it first or to chop it up. Some prefer to discard it altogether. Oyster mushrooms can be cooked whole or they can be cut into strips. They tear easily into strips or chunks, ready to be used in any dish where mushrooms would seem good.

The young oyster mushroom is delicate in texture, aroma and flavor. It only takes a few seconds to cook, which makes it an ideal ingredient for Chinese-style stir fried dishes. If you are using other fresh vegetables, add

the mushrooms last as they require the least cooking. It only takes a few seconds to cook, which makes it an ideal ingredient for the busy cook.

You can cook them for five to 20 minutes, thus save time and energy. Oyster mushrooms have high moisture content and so will reduce down quite a lot when cooked. They can be cooked whole or they can be cut into strips. They tear easily into strips or chunks, ready to be used in salads or any other savory dish where mushrooms would seem good.

To fry the mushrooms from the beginning, heat a little oil in a frying pan and cook over high heat for four to five minutes. To grill, preheat the grill; brush the mushrooms with olive oil and cook for five to 10 minutes. Oyster mushrooms can also be roasted or poached.

Oyster mushrooms can be used to prepare all dishes usually prepared with meat, this entails leaving out the meat completely or adding half the mushroom to your dish to reduce the amount of meat. (29 January 2011. *Observer.org.sz.*)



RUDOLPH GETS BLITZEN ON MUSHROOMS

by Rhodri Phillips, <http://www.thesun.co.uk>, December 22, 2011

Santa's reindeer will be flying higher than ever at Christmas – after munching magic mushrooms.

Scientists have found that the animals regularly eat the mind-bending Fly Agaric (*Amanita muscaria*) fungi in the wild. And Rudolph, Donner, Blitzen, and pals are often seen staggering around, making odd noises afterwards. Scientist Andrew Haynes believes reindeer deliberately seek out the mushrooms to escape the monotony of dreary long winters.

Writing in the respected *Pharmaceutical Journal*, Mr. Haynes said: “They have a desire to experience altered states of consciousness.”

“For humans a common side-effect of [hallucinogenic] mushrooms is the feeling of flying, so it's interesting the legend about Santa's reindeer is they can fly.”

He also said herdsmen drink the reindeer's urine to get high themselves.

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USEFUL WEB SITES

by Marcia Jacob (reprinted from the newsletter of the Boston Mycological Society, Vol. 64, Issue 4)

I love Michael Kuo's <http://www.mushroomexpert.com>. It is very well written, in fact, enjoyable. It is not just enumeration of ID criteria; it has a pretty good search capability (e.g. if you know only the species name, it will give you responses) and covers a lot of species. The photos are pretty good, but not so good in showing close-up details.

I also like Tom Volk's idiosyncratic, personal, and informative website, including his Mushroom of the Month http://botit.botany.wisc.edu/Toms_fungi/

I appreciate the fact that Roger Phillips has put his whole book on the web at <http://www.rogersmushrooms.com/>

The British Mycological Society's website has free resources for teachers (including an entire downloadable children's/young adult's book about fungi) at <http://www.fungi4schools.org/>


And then there is <http://www.mushroomobserver.org/>

Specialized keys can be found at Roy Halling's Collybias at <http://www.nybg.org/bsci/res/col/colintro.html>.

Coprinus keys at <http://www.homepages.hetnet.nl/-idakees/>

Rod Tuloss' Amanita keys at <http://pluto.njcc.com/-ret/amanita/>

Kathie Hodge's great Cornell site (colorful, idiosyncratic, AND authoritative!) is at <http://blog.mycology.cornell.edu/>

This is mostly for West Coast mushrooms, but worth looking at because of the way they let you do your own identifications, which is the best ever developed (you put all the mushroom's characteristics into the appropriate blanks, using their hints and prompts, and get an answer). The website is <http://www.matchmakermushrooms.com> and, if you go onto it, you can click on the online version and get taken there. 



RECIPE FILE

Crispy Porcini Pangrattato

from MushRumors, Oregon Mycological Society, May/June 2009
(Adapted from a recipe in the book *Jamie at Home* by Jamie Oliver, and is also available on the Food Network website, www.foodtv.com, by searching for the recipe name)

- 1/2 ounce dried porcini
- 4 ounces artisan bread (preferably stale) cut into chunks
- Salt and black pepper
- 2 tablespoons olive oil
- 2 cloves garlic, crushed
- 4-inch sprig fresh rosemary

Process the mushrooms, bread, and garlic with a pinch of salt and pepper in a food processor until the mixture looks like bread crumbs. Heat olive oil in a large frying pan. Add the sprig of rosemary and cook for a minute, then fry the bread crumbs in the oil until golden and crisp. Keep shaking the pan – don't let the bread crumbs stick to the bottom. Discard the rosemary. Cool the bread crumbs and store in the refrigerator.

It isn't often that you discover a new and truly different way to include mushrooms in dishes. "Crispy Porcini Pangrattato" is part of a recipe for "Pappardelle with Slow-Braised Leeks" from the Food Network. The pasta recipe sounds tasty but it is the crispy topping that offers a novel use for dried porcini. Brainstorm ways to use these crumbs, for example, as a topping for a casserole or to garnish vegetables.

Got a mushroom story to tell?

Share your experience with fellow mushroomers!

tell it here!

Send your articles and photos to njmaeditor@gmail.com

Answers to quiz on page 14:
1: Chlorophyllum
3: Armillaria
5: Clitocybe
7: Coprinus
9: Omphalotus
2: Russula
4: Boletus
6: Agaricus
8: Cortinarius
10: Amanita



Stereum ostrea

PHOTO BY JIM BARG

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.

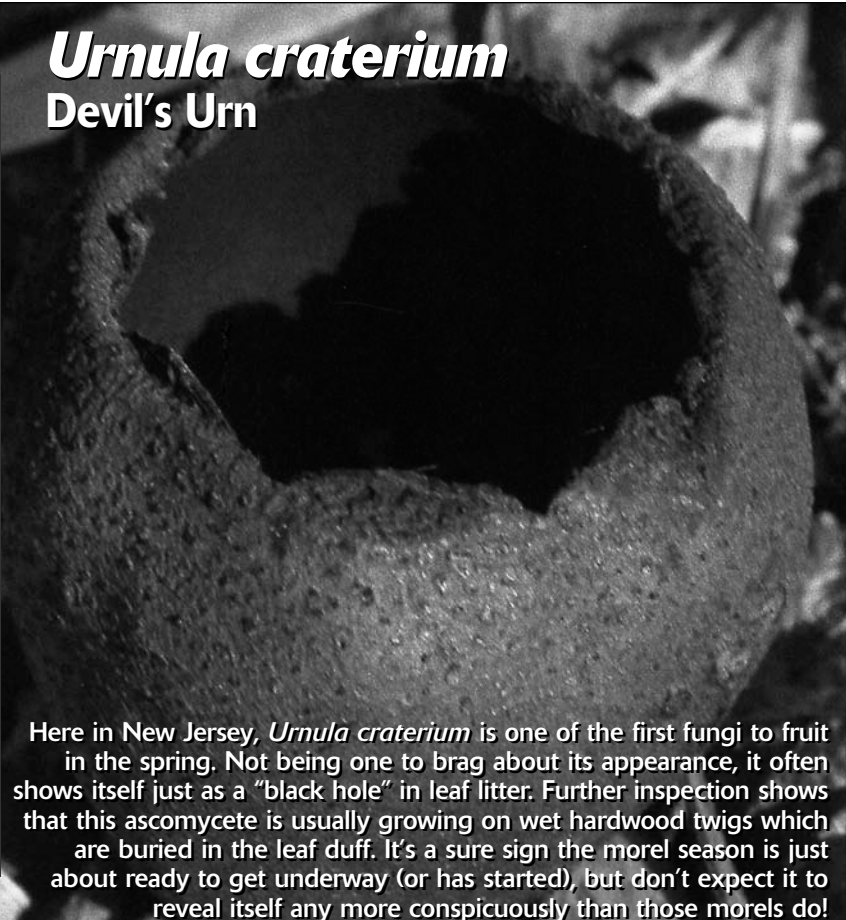
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to continue receiving every issue!

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- **IT'S ALMOST "THAT TIME"**
- **OYSTERS**
- **A HEADY DRIZZLE**

...plus more!

Urnula craterium **Devil's Urn**



Here in New Jersey, *Urnula craterium* is one of the first fungi to fruit in the spring. Not being one to brag about its appearance, it often shows itself just as a "black hole" in leaf litter. Further inspection shows that this ascomycete is usually growing on wet hardwood twigs which are buried in the leaf duff. It's a sure sign the morel season is just about ready to get underway (or has started), but don't expect it to reveal itself any more conspicuously than those morels do!

PHOTO BY JIM BARG