



NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION
Volume 41-5 September - October 2011



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Vice-President - Randy Hemminghaus
Secretary - Katy Lyness
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DUES

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NJMA EVENTS HOTLINE

908-227-0872 for information on NJMA events or cancellations due to bad weather. It is NOT for general inquiries or to contact officers!

CALENDAR OF UPCOMING EVENTS

- Saturday, September 10**
10:00 am
FORAY: WASHINGTON CROSSING STATE PARK *Leader: Glenn Boyd*
- Saturday, September 17**
10:00 am
GRETE TURCHICK FORAY & PICNIC STOKES STATE FOREST, KITTLE FIELD AREA *Leader: Steve Zahorbenski. Bring food to share and your own picnic gear.*
- Sunday, September 18**
1:00 pm - 4:00 pm
NJMA's 40th ANNIVERSARY CELEBRATION!
Willowood Arboretum, Far Hills, NJ
Program will be followed by a buffet lunch. Free to attend, but registration is required. RSVP by September 10 to Igor Safonov at igs109@yahoo.com
Directions will be provided upon RSVP. Come celebrate with us!
- Sunday, September 25**
10:00 am
NJMA FUNGUS FEST 2011
Frelinghuysen Arboretum, Morristown
Volunteers needed! Contact Terri Layton at mycoterri@verizon.net
- Sunday, October 2**
10:00 am
FORAY: SCHIFF NATURE PRESERVE
Leader: Glenn Boyd
- October 7-9**
NJMA VICTOR GAMBINO FORAY
Kings Gap Environmental Center, Carlisle, PA
Registration is required. See the July-August issue of this newsletter for registration form. Coordinator: Margaret Papai, papai@rci.rutgers.edu
- Saturday, October 15**
6:00 pm
NJMA CULINARY GROUP: FALL HARVEST DINNER
at the Unitarian Center on Tices Lane in East Brunswick.
Contact Jim Richards (jimrich17@mac.com) 908-619-1438 or Bob Hosh (gombasz@comcast.net) 908-892-6962 for reservations.
- Saturday, October 22**
10:00 am
FORAY: CHEESEQUAKE STATE PARK
Leader: Frank Marra
- Sunday, October 23**
10:00 am
FORAY: BRENDAN BYRNE STATE FOREST
Leader: Rod Tulloss
- Saturday, October 29**
10:00 am
EDUCATION WORKSHOP: INTRODUCTION TO MYXOMYCETES
Foran Hall, Rutgers University. *Instructor: Dr. Harold Keller. See page 15.*
- Sunday, October 30**
2:00 pm
SANG PARK MEMORIAL LECTURE: MUSINGS OF A MYXOMYCOLOGIST with Dr. Harold Keller
at the Frelinghuysen Arboretum, Morristown
- Saturday, November 5**
10:00 am
FORAY: CATTUS ISLAND COUNTY PARK
Leader: Igor Safonov
- Sunday, November 13**
10:00 am
FORAY: WELLS MILLS COUNTY PARK
Leader: Nina Burghardt

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.



PRESIDENT'S MESSAGE

WOW! Thank you. Thank you. Thanks to all of you who have sent in your dues for 2012 and made generous donations to both the General Operating Fund and to the Scholarship Fund. We are very pleased by your generosity and your concern for the environment by opting for the online version of the newsletter. Our circulation team will certainly enjoy having less work to do, too!

Welcome Steve Zahorbenski! Steve is our new Membership Chair. Steve has been a member of our club for a number of years, but most of you have probably never met him. That's because Steve is always busy working and doesn't seem to have any time for socializing when he comes to NJMA functions. Please be sure to track him down and congratulate him on his new role. Online sign-ups along with the PayPal activities should keep him busy for quite a while.

Bob Peabody, our treasurer, who has been doing double duty (membership and treasury) for the last decade, has decided to stick to what he is really GOOD at...being Treasurer. Most of you know that he has not been well for the past several years, but most of you probably don't know that Bob has been a primary caretaker for his wife Barbara, who has been ill for many years. Thank you so much Bob for keeping our membership records for the last decade and continuing to be the treasurer for NJMA. You are a terrific man in many, many ways!

PayPal dues payment is HERE! Jim Barg has been working hard to set up a PayPal account for our membership dues. We hope to reduce paperwork and save you stamp money. We hope you use it. Visit our website www.njmyco.org and click on Membership to pay your dues online. Thank you so much, Jim.

Walt Sturgeon was our special weekend guest in July at Meadow Wood Park and Franklin Parker Preserve. Walt is one of the best field mycologists up and down the east coast and is a nationally respected amateur mycologist. We had plenty of mushrooms for Walt to look at and plenty of questions to keep him busy the whole time. For some of us who don't own (or refuse to use) a microscope or DNA-sequencing machine, we got some good tips from Walt. (*We'd love to know what they are - Ed.*)

It was also nice to see Walt get excited about finding a mushroom in prime condition (*Pulveroboletus ravenelii*, the Powdery Sulfur Bolete) that he has not seen in 30 years in the Pine Barrens. (*see photo on page 13*) We certainly enjoyed Walt's 'down-to-earth-fun-guy' approach to collecting. He is an incredibly modest and entertaining man. Thank you, Walt, for sharing your knowledge with us.

Believe it or not, taxonomy is at the heart of what we do (even if you are just going to eat IT, dye with IT, or photo-

graph IT, you must know how to ID IT) and it should get the attention it deserves by inviting special mycologists to visit us. Some of us freeze or run the other way when the word "Taxonomy" is mentioned, but it's just a fancy way of saying "what the heck is it?" Embracing fear is a good thing in my mind. NJMA is known for our excellent taxonomic skills and we need to continue to educate members to continue to deserve our status.

I hope we continue to invite mycologists during the foray season because nothing replaces field study. In my humble opinion, it's important to have someone guide you for a year or two before you start out on your own. I've experienced high levels of frustration leafing through pages of field guides only to find out later that what I had been looking at does not have the typical growth characteristics.

Attention new members: Something else we've all been needing for years...We've started posting new foray directions on the web. They have a lot more detail and surely will help you find your way to foray sites. We've had many comments (not all positive, but true) from new members who show up huffing and puffing at forays because directions we've published just didn't get the job done (no wonder – some of them were 30 years old!). Sincere apologies to those who got lost (myself included). We look forward to your constructive comments about the new directions. Thank you so much, Igor Safonov, for undertaking this project.

Speaking of new members, lately we have seen more and more of them at forays and workshops. Not just new members, but ones under 60. We are pleased to have you all and hope you find what you are looking for. Welcome and happy mushrooming!

Come and celebrate NJMA's 40th Anniversary! We look forward to seeing all of you on September 18th from noon to 4:00pm at the Willowood Arboretum in Far Hills, NJ. There will be good food and a presentation about the history of NJMA. I am sure there will be a picture or two of our old members in bell-bottoms not to mention weird hairdos. But, mostly, just hang around with each other, share funny mushroom stories, eat, drink and be merry. (If you have not been to Willowood Arboretum, come early so you can walk around this beautiful place and commune with nature.) **You must RSVP by September 10.** If you haven't yet, please let me (mycoterri@verizon.net) or Igor Safonov (igs109@yahoo.com) know that you will be attending so we can order enough food, but not too much!. This is not a pot-luck event, it's free to attend, but please, do not "just show up." **You must let us know you're coming.** It should be a BLAST!

September 25th is Fungus Fest, and we are counting on you again! Even if you don't have time to volunteer, come and join in the festivities and bring mushrooms for the display and help with the IDs. This is our most important public outreach event. (*continued on next page*)

Don't forget to register for the Victor Gambino Foray at Kings Gap near Carlisle, Pennsylvania this October 7-9. This weekend foray is really a great deal for the money. Good food, good drinks, good company, and loads of mushrooms to study. We moved this event to October so we didn't have to contend with the July heat. If you're interested in attending, contact Margaret Papai (papai@rci.rutgers.edu) to register. There is also a registration form in the previous issue of *NJMA News*.

Speaking of NEMF (for next year), we are moving along well. Patricia McNaught, NEMF 2012 Foray Walk Chair, has been busy scoping out places. I know it seems long way off, but time flies fast even when you are *not* having fun, so mark your calendar now for August 2 - 5, 2012, when we will be hosting the NEMF with our neighbors, the Eastern Penn Mushroomers, the Delaware Highland Mushroom Society, and the Western Pennsylvania Mushroom Club.

Happy mushrooming!

—Terri Layton

MUSINGS OF A MYXOMYCOLOGIST: DR. HAROLD W. KELLER

**The Sang Park Memorial Lecture
October 30, 2011 at the Frelinghuysen Arboretum**

by Phil Layton

Although the term "Slime Mold" may be off-putting to most people, they are in fact fascinating little organisms. Myxomycetes were the passion of our late member, Dr. Sang Park (1932 - 2010), who collected them not only in New Jersey but from around the world. In his honor, his wife Deborah is sponsoring this lecture by Dr. Harold W. Keller. Please join us – I promise that you will be amazed.

ABOUT DR. HAROLD KELLER

by John Dawson

Dr. Harold W. Keller grew up in Peabody, Kansas, and graduated from the high school there. He went on to receive a B.A. in biology from Kansas Wesleyan University, an M.A. in botany from the University of Kansas, and, after service in the Army Medical Corps during the Vietnam War, a Ph.D. (for a dissertation on myxomycetes) from the University of Iowa, where he was the last doctoral student of Professor George W. Martin. In a long career devoted to the study of myxomycetes, he has held faculty appointments at Wright State University, the University of North Carolina at Wilmington, the University of Texas at Arlington, the University of North Texas Health Sciences Center, and Central Missouri State University. He is currently Professor of Biology and research administrator at the latter institution and a Research Associate at the Botanical Research Institute of Texas. Author of more than 50 journal articles (primarily in *Mycologia* and *Mycological Research*), he has also

published articles in *The Mycophile* and in *Fungi Magazine* encouraging the study of slime molds by amateurs. In addition, he is co-author (with Karl Leo Braun) of *Myxomycetes of Ohio: Their Systematics, Biology and Use in Teaching* (Ohio Biological Survey, 1999).

(This information is based on the biographical sketch of Dr. Keller that appears in his joint publication (with Karl Leo Braun) *Myxomycetes of Ohio: Their Systematics, Biology and Use in Teaching*.)

ABOUT DR. SANG PARK AND THIS LECTURE HONORING HIS MEMORY

by Terri Layton

Dr. Sang Park was an active member of NJMA who passed away in 2010. His particular area of interest and expertise was Myxomycetes (slime molds). He traveled to numerous high-level conferences on myxomycetes both here and abroad, and communicated regularly with experts in the 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. To honor his memory and his dedication to NJMA, his wife Debbie has established a fund for the purpose of endowing a lecture in Sang's name.

FUNGUS FEST ARTS AND CRAFTS DISPLAY AND SALES

It's not too soon for NJMA's artists and crafters to be thinking about displaying and selling their work at Fungus Fest 2011, Sunday, September 25th.

Last year we had a goodly number of our very talented painters, photographers, papermakers, jewelers, dyers and other talented people who displayed (and sold) some of their work at Fungus Fest 2010. We will again have several tables and panels available for the display and sale of NJMA members' work.

If you have pieces that you wish to display and/or sell at Fungus Fest, or for additional information, please contact Jim Richards (jimrich17@mac.com) or 908-619-1438) to make sure that space is made available for you. The only charge to sellers is a 20% commission on all sales that will be collected by NJMA.

The following artists have already confirmed that they will have new work for us this year: Al Simpson (photographs), Rhoda Roper (jewelry), Maya Bloom (mushroom paper crafts), Rhoda Sidney (photographs), Dawson (quilt), Sussek (photographs), Jim Richards (photographs and antique prints).

We hope to hear from you – soon!





EDITOR'S NOTES

Here I go again!

Not many changes (or, a whole lot of changes), some things good. Some things not so much...

But, this is the issue of the newsletter that will get distributed to all those people who are attending Fungus Fest (many for the first time) so, let's concentrate on the good things. If you are interested in the other stuff, just give me a call or send me an email and I will be more than happy to discuss them with you.

For starters: Fungus Fest itself. This is a *really, really* Good Thing. We have been doing it since 1979, and it has almost taken on a life of its own. Everyone knows what to do, how and when to do it, and it just keeps growing. (There is a lot of effort involved in making it seem effortless, but that's true of most *really, really* Good Things.) Each year it gets bigger and better and new things get added. Nothing ever seems to be taken away. But, it really does need a lot of members to make it work as smoothly as it does. And, one of the great things for new members is that you really do not need to be an expert to help out. Please contact Terri (mycoterri@verizon.com) to volunteer for setup on Saturday, to go out and collect specimens for the displays, to help put things up and then take them down, etc., etc., etc. **YOU ARE NEEDED!!!!!!**

Another good thing has been the gradual return of Taxonomy (not that it ever really went away), with sessions held periodically after forays to try to identify those "problem children" that would not yield their secrets at the foray. This is a super way to learn your mushrooms for those really serious about ID.

We have been starting to get more contributors to this newsletter. But, again, please make sure that the photos that you submit (and with *NJMA News* going electronic,

we will be able to use many more of them) have captions. Nothing fancy is needed. Just change the title of your file from something like "DSC1011.jpg" to "A beautiful Amanita collected by Joe Smith.jpg" You can make the titles as long as you like (most computers allow up to 256 characters) but do not forget the .jpg suffix at the end. You will make a couple of Jims very happy if you just do this one simple thing.

And again, thanks to all the members who do submit articles or photos. We also send out a request for the rest of you to contribute. New contributors this issue include Marie Sussek and Sam Chanowich. Welcome aboard! Speaking of those newsletter contributions: everything should be sent to ME (Jim Richards) at njmaeditor@gmail.com. **Do not** send CCs of everything to Jim Barg; his mailbox is overflowing! After I get the material I read through it, decide what can be used, and then edit and format it for publication. Everything then goes to Jim and he assembles the puzzle, making sure everything fits and the issue looks as great as it always does. Then I get a copy to proofread and then it is sent to the printer (or hopefully, for most members it will be sent directly to you.)

(Don't delay in getting your membership application/renewal sent in ASAP so we can begin to save printing costs and postage (and a lot of time which had been used to seal, stamp, and put mailing labels on the 350 copies that we had been mailing out.)

– Jim Richards

A KINGS GAP REMINDER

by Margaret Papai

For those of you who attended the Kings Gap Foray last year, there are still spaces available. Send in your registration and check as soon as possible.

For those of you who have never been to the NJMA Victor Gambino Foray and would like to attend, it will be held October 7-9, 2011 at the Kings Gap Environmental Center in Carlisle, PA.

Here is your opportunity to join fellow NJMAers for an exciting weekend of learning about mushrooms in a beautiful natural setting! Accommodations for two nights are in the Cameron Mansion atop South Mountain overlooking the scenic Cumberland Valley. The mansion provides great comfort and excellent meals.

During your stay you can attend lectures and go on forays. This exciting mushroom outing is only a three hour drive from central New Jersey!

A registration form is available in the last issue (May-June 2011) of *NJMA News*, which is available on our website at www.njmyco.org/newsdownload.



DID YOU KNOW THAT YOU CAN NOW PAY YOUR DUES ONLINE?

Go to www.njmyco.org
Click on Membership and follow the simple instructions.

VISA MasterCard PayPal

BIOBLITZES 2011

by Dorothy Smullen

There were three bioblitzes in June this year. A bioblitz is a 24-hour period (5 pm to 5 pm) where specialists in many natural history fields try to identify all the plants and wildlife they find in a specific area. On Friday and Saturday, June 10th and 11th, several NJMA members searched for fungi at the Passaic River Parks in Union County. It was the seventh year of bioblitzes for that Parks Department; all at different locations within the county. Marc Grobman and Dorothy Smullen chaired the event with Mike Rubin, Melanie Spock and Robert Leahy of the USDA helping out. Forty species of slime molds, lichens, and macrofungi were identified. 136 species have been found over seven years.

The next Friday and Saturday (June 17th and 18th), displays were set up at the new Visitor Center of the Great Swamp National Wildlife Refuge. The Great Swamp Watershed Association, Friends of Great Swamp NWR, and the Refuge staff sponsored that event. 33 species were identified. Gerry Breitenbach, Mike Rubin, Melanie and Viola Spock assisted Dorothy Smullen. Terri Layton and Patricia McNaught came by at the end.

A one-day Duke Farms Bioblitz took place on Sunday, June 26. Helping out were Gerry Breitenbach, Bob Hosh, Melanie and Viola Spock and Dorothy Smullen. 44 species were found, including 14 specimens of the Black-staining Polypore, *Meripilus sumstinei*, around a Beech tree.

Most of the collecting for these bioblitzes takes place for a few hours in the morning. We do not stay



The Duke Farms Bioblitz team:
Back row - Bob Hosh, Melanie Spock, Viola Spock.
In front - Dorothy Smullen and Gerry Breitenbach.

overnight. Breakfast and lunch are usually provided. It is a fun learning experience. Come and join us next year.



Collectors and identifiers at the Union County Bioblitz of 2011:
Left to right: Michael Rubin, Marc Grobman, Melanie Spock and Dorothy Smullen. Missing from photo: Robert Leahy of the USDA.

FALL HARVEST CULINARY GROUP DINNER SET FOR OCTOBER 15TH

The Culinary Group will meet on Saturday October 15th at 6:00pm at the Unitarian Center in East Brunswick to partake of a Fall Harvest Dinner. The menu will celebrate the bounty of the season with lots of squash, root vegetables, apples, pears, game, etc.

The Culinary Group, which has been putting on dinners since the spring of 1982 (usually four a year), is the most active special-interest group in NJMA. The dinners are planned meals, usually with a national or regional cuisine as a focus, although we have done vegetarian meals, game dinners, and summer salads. Bread and soup suppers have been the most popular themes. The organizers of the dinner plan the menu, select and distribute the recipes to members and, in general, try to make sure that the meal goes smoothly. The meals are *definitely not* "pot-luck". (We have plenty of those as it is.)

Each person who is assigned a dish keeps track of the costs of their dish. At the end of the meal, all the cooks hand in the receipts for their dish, all is added together, a donation for the church is added in, and the total is divided by the number of participants. The average meal has been running about \$16, which is a fantastic bargain for the quantity and quality of the much-appreciated dishes.

Everyone brings their own tableware, dishes, glasses, cutlery, etc., as well as any wine, beer or other beverages they wish to enjoy with the meal. Coffee and tea are provided.

To register for the dinner, or for additional information, please contact Jim Richards (jimrich17@mac.com) 908-619-1438 or Bob Hosh (gombasz@comcast.net) 908-892-6962.



FORAY REPORT

JULY 10TH MANASQUAN RESERVOIR

by Patricia McNaught

Twenty-two eager mushroomers, most in their first season of foraging and less than half NJMA members, gathered in the parking lot of the Manasquan Reservoir on a bright and sunny morning. Several people had not previously foraged in south Jersey and were unaware of, and unprepared for, chiggers, so the first order of business was passing around insect spray. The weather had been very dry for several weeks, but a drenching rain had passed through the area a few days before the foray, so we were optimistic that we would find fungi. The reservoir site includes “created” wetlands and trailside meadows, but we foraged mostly in the upland woods which are largely pine and oak. We collected a nice selection of fungi, although some specimens showed cracking and other signs of having been drought stressed, while other specimens were waterlogged. A couple of people spotted what they thought was a dog vomit slime mold, but when they approached it to be sure of the ID, a large number of yellow jackets attacked. Three people were stung, with one person suffering five stings. It turns out the ammonia solution that some of us carry for chemical tests on boletes and amanitas works just fine as a field remedy for insect stings.

After foraging, we regrouped in the air-conditioned classroom at the center – what luxury! Since the vast majority of participants were new to mushrooming, the ID session was more of a workshop on how to approach a fungus when you have no idea of what it is. Some people worked with the keys in Barron’s and in Roody’s books. One brave soul worked with Largent & Baroni’s book. And a small group clustered around Igor, working on boletes. There was great enthusiasm and some success at identifying specimens. Subsequent to the foray, Nina graciously volunteered to look at the remaining specimens to see which additional specimens could be identified. Our species total was 41, which doesn’t include the *Fuligo septica* (dog vomit slime mold).



PHOTO BY PAUL FUNK

Air conditioning!

FORAY REPORT

JULY 16TH AT MEADOW WOODS

by Dorothy Smullen (foray leader)

It was a great pleasure to have Walt Sturgeon join us on the foray, even though it had been very dry, there were many species collected and identified. The peak for Black Trumpets had been earlier. Two species that particularly interested me are *Lactarius atroviridis* and *Sarcodon* sp., a tooth fungus.



PHOTO BY TERRI LAYTON

Let’s get this show on the road!



PHOTO BY JIM RICHARDS

Hitting the books!



PHOTO BY JIM RICHARDS

Togetheress!

NAMA 2011 – CLARION, PA

by Terru Layton

This year's NAMA Foray certainly had its share of great figures in mycology: Walt Sturgeon, who we all know and love, along with Bill Roody (the author of *West Virginia Mushrooms*) and the Bessettes.

Mushrooming was great on Saturday due to Clarion, PA having received a downpour on Monday that had a chance to soak through and do its magic. My timing wasn't that great. I went out on Thursday and Friday (truly a TOO-TWO EARLY bird forays) and I ended up with a few mycenas, polypores and boletes the size of my pinky (I felt guilty about plucking out the little cuties before they had a chance to come to full glory, but science awaits!). But wait...I happened to be crawling on my hands and knees and came across a beautiful blue slime mold, *Diachea splendens* (I didn't know it at the time, and forgot to go back and look at the ID table, but one of our members, Lance Biechele, identified it for me. Thank you, Lance!) Many collectors crinkle up their noses at slime molds, but this one was a beauty found at an optimum moment. It was a mass of electrifying iridescent blue crystal balls with white stockings. (see photo on page 13)

I guess there is no right time or wrong time to go mushrooming. The only requirement to mushrooming is a curiosity and a willingness to be open! That's another subject matter altogether.

Ursula Pohl put together another great mycophagy tasting at NAMA. For twenty-odd years, Ursula has been doing the cooking for NAMA, and she certainly put a wonderful spread together. The most I do with mushrooms is sauté them no matter what genus, but she had a dozen different dishes with all manners of textures and tastes. I had two helpings (my husband couldn't stand the hungry look on my face, so he donated his plate to me), so I wasn't so hungry when I got to dinner that night (which was just fine by me). As for the rest of the food at NAMA, it was marginal at best; without a

doubt nothing to write home about. I sure didn't have the urge to go back for seconds, so I didn't put on any extra weight (a true blessing in disguise). But I sure missed having bananas with my cereal in the morning.

Once again, Ursula Pohl was nominated as our regional NAMA representative and Herb Pohl will be the NAMA treasurer beginning 2012. Congratulations to both – truly a marriage made in heaven.

One of the lecturers on cultivation was Tina Ellor, currently the technical director of Phillips Mushroom Farms. Tina is both a member and a special friend of NJMA. She studied Botany and Plant Pathology with Dick Homola (NAMA was entitled "The Homola Memorial Foray") at the University of Maine and worked on growing oyster mushrooms on paper mill waste. Tina shared her fond memories of Dick at one of the evening programs. Besides the cultivation lecture, I attended several other classes and I will share a tale from one of them which I thought was downright funny. The story goes something like this:

One day an amateur mycologist was leisurely walking in the woods and noticed a faint smell of something familiar in the air. He looked up and down in search of a candidate without much success. He hurried along the path as the scent trail moved in and out of his nostrils. He began to scratch his receding hairline (perhaps to increase some blood flow to his brain) for a name that matched the stinky smell. "Presto, I got it," he said, "It's a stinkhorn...that unmistakable odor." Then, at a distance, he saw an elderly man with a basket and hurried along to catch up with an obvious fellow mushroomer. As they met and exchanged pleasantries, the amateur mycologist asked, "Have you collected any stinkhorns? Because I have been smelling stinkhorns, but have not seen any..." The elderly gentleman smiled and gingerly took off his hat as if in reverence. The gentleman rolled his eyes up and pointed to the stinkhorn eggs perched on top of his bald head and said, "I believe you are referring to these, you might want to try it yourself, I heard that hair will grow if you put these on top..."

I don't believe there is any flat ground in Clarion, PA, and the campus where we stayed was no exception. Most of us got tons of exercise going up and down the steps (way too many to count), traveling between auditorium, classes, dorms, and dining hall. (See, there is a silver lining in every dark cloud.) Some of us also had to run out to stores when we realized that towels were not part of the linen package. This proves that most of us don't read the fine print. Some suffered in non-air-conditioned dorms, but I didn't. I learned early on the importance of registering early to get the best possible



PHOTO BY TERRI LAYTON

Tina Ellor from Phillips Mushroom Farms with Susan Hopkins

(continued on page 8)

BEGINNER SAM'S PERSPECTIVE ON NAMA

by Sam Chanowich

As a novice amateur mycologist, I attended my first NAMA foray with the hopes of learning how to recognize some mushrooms in the forest. I got more than I expected. After driving some five hours to reach Clarion University and getting settled in a modest room, I went to the evening introductions. There was a park ranger who gave a talk on the "old growth forests" in the local region. I started to realize how integrated the world of fungi and the majestic trees of our land are. Sort of like the world wide web of the internet! My world of mushrooms was broadened with the introduction of the amazing lichens of which I had not a clue of their existence. Even with my limited knowledge, I know that there are spores that generate even after a forest fire that help regenerate the new growth. This reconfirmed how vital our forests are in the balance of life. The night closed with the enchanting narratives of Gary Lincoff who painted a world of experiences that enticed all who were there. His interactions with mushrooms brought my mind to a more intimate yearning to know, and learn, more. The evening ended with a social gathering where I met both NJMA members from my group and even collectors from around the country.

The morning foray was first on my list. I met members and friends from my NJ group on the bus...that sort-of guaranteed that this foray was going to be interesting. Of course I started out looking for the giant mushrooms only to find a group of foragers who were intently focused on lichens and smaller fungi. I was overlooking the smaller things with each step. My vision had to be brought to a keener focus. So I tagged along like a puppy with my tail wagging while the group would explain everything that they were encountering in the majestic woods of Cook State Forest. I found about a dozen different types of mushrooms that included even lichens and slime molds. One kind soul named Glenn explained the life cycle of this particular slime mold with so much enthusiasm that it encouraged me to get out my books! So much to learn!!! In the afternoon I attended talks from an experienced member on growing mushrooms at home, the types of equipment that are used, and even a workshop on the cultivation of Oyster mushrooms. The evening closed with talks and photos from noted mycologists. One in particular – Gary Lincoff – gave gifts to various participants who came in with unusual findings from the day. My cup was full.

Saturday started with some fog and a light mist in the valleys. So I went on a morning foray to the game lands hoping to find a trophy mushroom that my group would prize as a beauty. After walking for what seemed miles and miles, wet and sweaty, I could find no gems to take

home. With about a half hour to go before returning to our bus, I broke ranks and climbed under heavy brush to get back into some old-growth pines and oaks. In no time, the mushrooms started to find me. I foraged some oyster mushrooms, lichens, slime molds and small mushrooms that all needed to be identified. Thank God for the group of people that were logging and classifying the collections of all the mushrooms that were laid out on the tables. There were hundreds brought in. After some time, I met the friends from my group and they kindly explained lots of the different types and species that were collected. Our evening talks were given in memory of the late Dr Richard Homola, to whom this foray was dedicated. Then awards were given by Gary Lincoff for the most interesting finds of the day.

I arose very early Sunday morning, sadly, to start my drive back to the Jersey shore. I reflected on how lucky I was to have had a roommate for a few days who had so much knowledge of the local edible mushrooms and the new friends that I met either in the woods or at the cafeteria. It was a great weekend, and I look forward to getting out again.



NAMA 2011 – CLARION, PA *(continued from page 7)*

bed. I didn't care for the brands of beer at the social hour (but they didn't run out), so I didn't have a hangover the next day. How can you beat that? No weight gain, no hangover, and lots of exercise!

It was nice to meet up with friends both old and new. I had a good time with my friends from Georgia and exchanged ideas about many interesting things that go on at other mycology clubs. Our old friends, NJMA past-president Glenn Freeman and Susan Mitchell, now from West Virginia, were having a good time and it was certainly nice to see Anna Gerenday from MN who is another of the NJMA presidents from long ago. NJMA was well represented at NAMA. I counted sixteen NJMA members in attendance. Some of us were going to be attending NEMF 2011 the following week, so we only had enough time to pick up the mail, kiss the dogs, and head out the door for more fun in the Adirondacks.



Phil Layton with old NJMA friends who moved away.

WHO'S IN A NAME?

Holwaya mucida

by John Dawson (twenty-seventh of a series)

Holwaya mucida (Schulzer) Korf and Abawi is the name given to the saucer-shaped teleomorph (sexual stage) of a fungus whose club-shaped anamorph (asexual stage) is called *Crinula calciiformes*. (A photograph of the two forms growing side by side appears on p. 499 of Bessettes' and Fischer's *Mushrooms of Northeastern North America*.) It is the only species in the genus *Holwaya*, named by the eminent Italian mycologist P.A. Saccardo after Edward Willet Dorland Holway, an Iowa banker who, following his early retirement from that profession, became an honorary Professor of Botany at the University of Minnesota as well as a renowned Canadian alpinist.¹

Holway was born in Lenawee, Michigan in 1853, but while still an infant, was taken by his family in a covered wagon to a new home in Winneshiek County, Iowa, in whose county seat, Decorah, he received his schooling. During his childhood he was introduced to the joys of nature study by his mother, and, like many children, began collecting specimens of various natural objects, especially plants and flowers — an avocation that was transformed in his adulthood into a passionate interest in collecting rust and smut fungi.

In his youth (but certainly not later on!) Holway's health was frail, and for that reason he never attended college. Instead, while still in school, he was offered a job as messenger in the Winneshiek County Bank, then Decorah's only banking institution, by its president and founder, Horace Weiser. Over the years Holway rose within the bank hierarchy, becoming chief cashier upon Weiser's death in 1875.

The next year Holway married Miss Emmie Aiken, who bore him two daughters and with whom he reportedly enjoyed a very happy family life. He remained with the bank, which prospered, until his fiftieth year (1903), by which time he was one of its two vice-presidents.² Then, to the surprise of his friends and customers, he announced his retirement, remarking to one that he

"would rather be a living worker in the field of science than a dying millionaire".³

In the meantime, Holway had been actively engaged in detailed microscopical investigation and photomicrography of fungi that he had collected in the vicinity of Decorah: An 1883 article by J.B. Ellis in the *American Naturalist*⁴ listed eleven species of fungi (including that later to be called *Holwaya mucida*) that Holway had discovered the previous year, and in 1885 Ellis and Holway together published an article⁵ in the newly founded *Journal of Mycology* that described fifteen further new species of fungi discovered by Holway. None of the fungi mentioned in those articles were rusts, but in 1902 the first of Holway's series of "Notes on the Uredineae" began to appear in the *Journal of Mycology*.



E.W.D. Holway at Glacier House in British Columbia

In 1904, Holway moved to Minneapolis, near the University of Minnesota, where on the basis of his contributions to mycology up to then he was granted space for a laboratory and access to University research facilities. And the very next year the first volume of his magnum opus, *The North American Uredineae* was published.

Holway's wife died in 1917, and in December of the following year he married Mary E. Mortenson, who shared his interests in natural history and accompanied him on collecting expeditions to South America.⁶

Following his own death from a heart valve irregularity on 31 March 1923 (in Phoenix, on the eve of another planned South American trip), she oversaw the publication of the fifth and final volume of *The North American Uredineae* (1924) and also helped compile twenty-five sets of exsiccata of 700 specimens each, entitled *Reliquiae Holwayanae*.

At his death Holway left a collection of 19,000 rusts to the University of Minnesota herbarium. Other rust specimens collected by him are preserved in the Purdue University herbarium and the National Fungus Collections.

But there is still more to Holway's story. In the summer of 1901 the temperature in Decorah reached 106°, and to

¹ Besides *Holwaya mucida*, several other fungi (mostly rusts) bear the specific epithet *holwayi*.

² Information about Holway's banking career is taken from the document "Past and Present of Winneshiek County, Iowa", published in 1913 and available online at http://www.usgenet.org/usa/topic/historical/winneshiek/win_13.htm.

³ Quoted by John Dearness in his memoir "E.W.D. Holway, 1853–1923: A banker's avocations" (*Mycologia* 38:3 [1946], pp. 231–239), the primary source for the information about Holway presented here.

⁴ "New species of North American Fungi", vol. 17, pp. 192–196.

⁵ "New fungi from Iowa"

⁶ In recognition of her contributions to those expeditions, another (no longer current) genus, *Holwayella*, was subsequently named after her.

find relief from the heat Holway looked in an atlas “to find the nearest place that seemed likely to be cool.”⁷ He chose Banff, Alberta, and headed there with little more than his clothes and a vasculum. On arrival, he was immediately struck by the beauty of the Canadian Rockies, and despite having no prior mountaineering experience apart from “an ascent of the Breithorn and a few minor peaks ... around Zermatt” during a trip to Switzerland a few years before, he purchased an ice axe (an implement he had never used) and engaged a guide to lead him up Mt. Victoria. It turned into a very harrowing trip, as the two were caught first in a thunderstorm, then a snowstorm, and had to cut steps in the ice on their descent. But it served only to whet Holway’s appetite to climb other peaks in the area. He returned again the next year, and made major climbs in various previously unexplored areas of the Canadian Rockies each year from 1904 until 1916 (several of which he recounted in a series of seven articles that he contributed to the *Canadian Alpine Journal* in the years 1909–1918). Evidently his fitness at this stage of his life was extraordinary, for he is credited with first ascents of twenty-four peaks in the Selkirks, eighteen of them alone, including the peak later named for him. In all, he climbed forty-eight major peaks in the Canadian Rockies, as well as Mt. Rainier, and Nevado de Teluca in Mexico.

Mountaineering enthusiasts will find many more details of Holway’s climbing career in the book by Howard Palmer cited in footnote 7. Palmer ends his account by noting that, in accordance with Holway’s wishes, his ashes were laid to rest by his widow “beneath the noble evergreens of the Asulkan Valley” in British Columbia. 

⁷ Quoted from a letter to Howard Palmer, reproduced in the latter’s 81-page book *Edward W.D. Holway, A Pioneer of the Canadian Alps* (University of Minnesota Press, 1931). The standing portrait of Holway reproduced here is also taken from that book.

BOOK REVIEW & RECIPE

FUNGAL FEAST COOKBOOK

compiled and edited by Alison Birks

Published by the Connecticut Valley Mycological Society

reviewed by Michaeline, reprinted from the newsletter of the Maine Mycological Society, July-September 2011

Connecticut Valley Mycological Society has just this year published a cookbook. It is really much more than a cookbook, with sections on beverages, including suggestions for medicinal tonics, a craft section with wreath making by Terry Stoleson, dyeing and a recipe for Inky Cap ink. Also included is a glossary of unusual ingredients and a suggested reading list, along with some of the usual cautions. Contact CVMS for your copy.

Here is a sample recipe, simple technique, suitable to many wild mushrooms, and with great information about how to find the mushroom and its relationship with the forest:

*OK. this is a very simple recipe, but it is my favorite - hard to beat and super tasty. First find a young chicken mushroom – *Laetiporus sulphureus* or *Laetiporus cincinnatus*. Look on living oaks and on fallen trees. This great edible is bad news for the tree as it rots the heartwood. *L. sulphureus* is often high on the tree, so remember to look up! *L. cincinnatus* is typically found at the base of the tree. Of the two, I prefer *cincinnatus*, but not by much.*

Chicken Mushroom – Sauteed

(Bill Bynum, CVMS)

Young chicken mushroom – *Laetiporus sulphureus* or *Laetiporus cincinnatus*

Clean and slice into strips about 1/4" thick. (*You want to discard the twigs, leaves, grass, etc. that this indeterminate polypore may have enveloped as it grew. You can use it all, but if your young chicken is a bit too mature, use the tender margin. Bugs, bug holes and snail trails turn me off, but that is up to you.*)

Heat your pan to medium-high. Add olive oil to just cover the bottom of the hot pan (or butter or high heat canola oil).

Dump in the chickens right away. Adjust heat to avoid smoking the oil.

Add sea salt and ground pepper to taste. Squeeze in a little lemon juice.

Keep the chickens moving as they sizzle in the pan. I like them a little crispy at the edges.

Drain on paper towels, or don’t.

Serve as an accompaniment or just eat them with a friend so you will have someone to talk with about how good they were.

NJMA’s new Membership Chairperson is

Steve Zahorbenski

Welcome Steve!

Always be sure to email any changes of address (both physical and email) and phone numbers to

njmycomember@gmail.com

This is especially important if you’ve elected to receive the online-only edition of this newsletter.

BOOK REVIEW

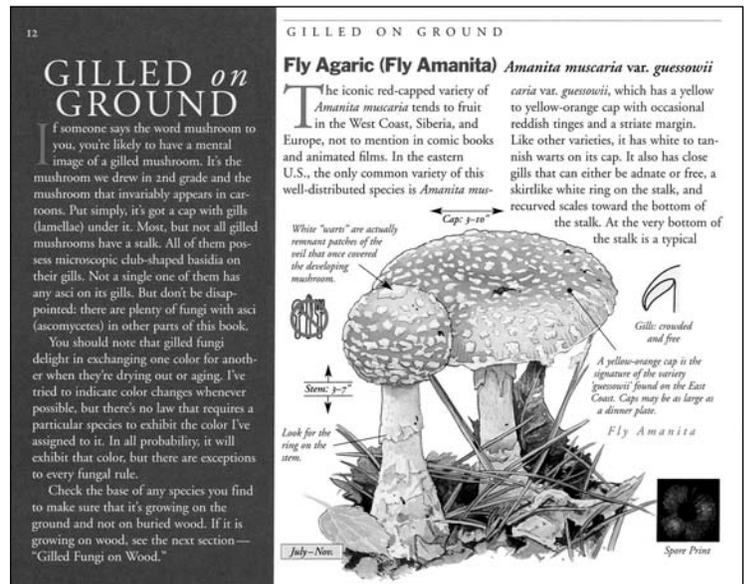
FASCINATING FUNGI OF NEW ENGLAND

by Lawrence Millman, Illustrated by Rick Kollath. 2011.
Published by Kollath + Stensaas Publishing, Duluth, MN

reviewed by Jim Richards

I had no intention of writing a book review for this issue of the newsletter, especially since Bob Hosh had already submitted reviews of two foraging manuals (see his reviews on page 12). But a package arrived with a book that seemed to be very pertinent to a Fungus Fest issue of *NJMA News*. After all, we may not be in New England, but we are certainly close enough so that most of the mushrooms described would also be found here.

The book is very convenient, both in size (134 pages, 8 inches x 6 inches, paperback), price: \$14.95 retail (We should have it for sale at a reduced price. Ask Herb Pohl next time you see him), and the number of species covered, which is about 150. And, it is a great addition to a tyro's library. There is a comprehensive ten page introduction explaining what a fungus is, how fungi grow, and even basic information such as how to make a spore print. The main section of the guide is divided very simply into the general type of fungi (gilled or non-gilled) and where they grow (on wood, on ground, or on other). And, there are a few pages devoted to slime molds, just to complete the picture. The descriptions of the mushrooms are accompanied by (for the most part) beautiful illustrations by Rick Kollath. Millman covers the most common species and then



Sample page from *Fascinating Fungi of New England*

adds a couple of the more unusual to spice things up. The drawings are accompanied by indications of spore color, dimensions, fruiting season, and lots of sidebars with pertinent facts.

He does use common names throughout (plus the Latin name), as do many of the other field guides, which can lead to some interesting bits of trivia. The last fungus in the book is one that plays an important role in another article in this newsletter. In Patricia McNaught's recap of the Manasquan Foray, she makes note of *Fuligo septica*, which she refers to as "Dog-vomit slime mold". Millman provides two different names for it: Scrambled Egg Slime and (from its Mexican collectors who consider it a prized edible) *Caca da Luna* (which I will let you translate!).

The book ends with a useful glossary as well as lists of recommended books and magazines, websites, and clubs.

All in all, this is a useful addition to all but the most seasoned collector's library.



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MORE BOOK REVIEWS

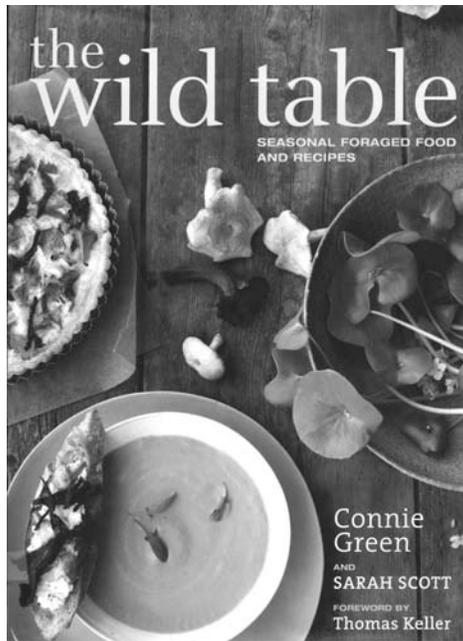
THE WILD TABLE: SEASONAL FORAGED FOODS AND RECIPES

by Connie Green and Sarah Scott. 2010.

Published by Viking Studio, Penguin Group, USA

reviewed by Bob Hosh

Outstanding photographs and elegant recipes best describe this recently published cookbook about foraging wild foods for the table. It is divided by seasons and covers plants, fruits, and edible fungi. So, in the section devoted to spring, we are presented with morels, ramps, nettles, elderflowers, and various greens. Summer covers lobster mushrooms, meadow mushrooms, chanterelles and wild berries. Autumn leads us to porcini, hen of the woods, and nuts. Winter introduces us to black trumpets and persimmons. The author gives general



descriptions of each foraged item, how to clean them and pre-prepare them in various recipes. Most of the recipes are the work of the co-author, Sarah Scott, a professional chef, and the recipes reflect this; they are not for the average or beginning cook. The main author, Connie Green, is the forager and seems to make her living collecting wild edibles to sell to restaurateurs. The authors do list substitutions when a particular wild edible is not obtainable; which leads me to question why they substitute the Asian persimmon (*Diospyros kaki*) for the wild American persimmon (*Diospyros virginiana*) when the two are so vastly different in their cooking characteristics. American persimmons have a richer flavor and a denser texture better suited for cooking in my opinion.

In general, the descriptions identifying the mushrooms and other wild foods are not as detailed as they should be; a beginning forager would be hard-pressed building confidence in identifying these foods. In addition, the book is very California-centric and lots of available wild edibles from the eastern, mid-western and southern United States are not even mentioned. This is an elegant and fun-to-read book about foraging wild foods and certainly will inspire the reader to get outdoors collecting edibles and trying some of the tasty recipes.



Foil-Wrapped Matsutake with White Soy and Ginger

All fired up to mushroom hunt as always, Todd Humphries of Martini House in St. Helena, California, correctly guessed that we'd nab matsutake on one particular chefs' foray. He had packed white soy sauce, a terrific ingredient many of us had never seen before. With a handful of other ingredients and a roll of aluminum foil, he made these delightful surprise packages. Like kids, we watched them puff up like Jiffy Pop. Lean forward, cut your packet open, and inhale as the perfectly preserved perfume of the matsutake curls right up to your nose.

[SERVES 4 TO 6]

3 tablespoons white soy sauce or 2 tablespoons soy sauce plus 1 tablespoon water
2 tablespoons sake
3 tablespoons mirin
¼ teaspoon freshly grated ginger
1 green onion, white and pale green parts only, finely minced
½ teaspoon fresh lemon juice
½ teaspoon vegetable or peanut oil, plus more to brush packets
1 pound matsutake mushrooms, cleaned

Prepare a grill to medium heat.

Place the aluminum foil packets over the heat, fold side up, and cook until they are fragrant and sizzling inside, about 8 minutes. Check inside a packet at this point to make sure the mushrooms are tender. Continue cooking for 1 to 2 more minutes, if needed.

Remove from the grill and let sit for 1 to 2 minutes before serving.

TIPS AND TECHNIQUES

Save any extra marinade to brush on after cooking or drizzle over noodles or rice.

The packets can also be cooked in the oven. Preheat the oven to 425°F. Place the foil packets on a baking sheet and cook for 8 to 10 minutes, or until fragrant and sizzling. They also cook wonderfully on top of a woodstove.

SUBSTITUTIONS AND VARIATIONS

Shiitake, king oyster, or oyster mushrooms are the best substitutes for the matsutake, but others, like cremini, will also work well. Cut off the stem and clean the gills before slicing.

Whisk together the white soy sauce, sake, mirin, ginger, green onion, lemon juice, and oil in a medium bowl.

Slice the mushrooms lengthwise into ¼-inch slices. Lay out four to six 12-inch square pieces of aluminum foil on a flat surface. Brush the surface of the foil with oil. Divide the mushrooms among the foil squares, fanning the slices slightly in the center of each square. Brush the soy mixture over the mushrooms, enough to coat them generously. Fold in the sides of each packet, then fold the opposite sides together, rolling or tucking in the edges so that the mushrooms are snugly enclosed and the liquid won't leak onto the grill.

A sample recipe page from *The Wild Table*...

HUNT, GATHER, COOK: FINDING THE FORGOTTEN FEAST

by Hank Shaw. 2011.

Published by Rodale, New York

reviewed by Bob Hosh

is an entirely different approach to foraging for wild edibles. It is divided into three parts: gathering things that grow, fishing, and hunting. Mushrooms have no section of their own, but play a part in some of the recipes. The author writes in a style reminiscent of Euell Gibbons and as a result the book is an enjoyable read. The descriptions of the plants, fish and animals are clear and well written and the recipes are easy to follow and more like comfort food than restaurant fare. Unfortunately, all the photographs in the book are in black and white and not very detailed.

This book is also California-centric, although the author who is originally from New Jersey does write about foraging for wild foods in the eastern part of the country.

The book is an informative tome for the outdoorsman and a good introduction to wild foods.



A beautiful blue slime mold, *Diachea splendens*

PHOTO BY TERRI LAYTON



PHOTO BY PAUL FUNK

Boletus parasiticus at Manasquan

FORAYS SUMMER 2011



PHOTO BY TERRI LAYTON

Igor and Patricia get ID help from Walt Sturgeon

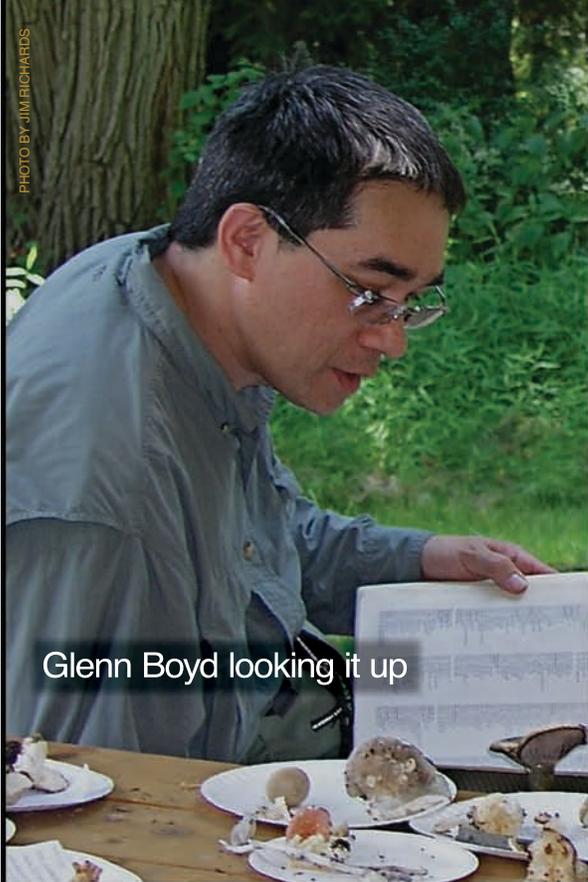


PHOTO BY JIM RICHARDS

Glenn Boyd looking it up



PHOTO BY TERRI LAYTON

Pulveroboletus ravenelii from Franklin Parker Preserve

The New Jersey Mycological Association presents

fungus fest 2011

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for the entire family!

Sunday, September 25

10:00am – 4:00pm

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

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

DON'T MISS THIS SPECIAL WORKSHOP ON SLIME MOLDS!

We have one more class in our 2011 series of education workshops, and this one is very special. Dr. Harold Keller (bio on page 3 of this newsletter), will be our special instructor on the fascinating world of myxomycetes, the slime molds. Don't let the word "slime" scare you – slime molds are fascinating and beautiful organisms. Don't miss this workshop, which will be held at Foran Hall on the Cook campus of Rutgers University. Registration required.

Saturday, October 29

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. Harold Keller, instructor. *\$10.00 fee. Limited to 15 registrants.*

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

OCTOBER 29 INTRODUCTION TO MYXOMYCOTA \$10.00 x _____ persons = total _____

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

TOTAL AMOUNT ENCLOSED \$ _____

SUMMARY NOTES: MYCORRHIZAS: FOUNDATION OF OUR FORESTS

*Presentation to the Colorado Mycological Society, 13 June 2011
Reprinted from Spores Afield, the newsletter of the CMS
by Steve Trudell (mycecol@u.washington.edu)*

What are mycorrhizas?

Fungi usually are referred to as the “great decomposers.” However, without the mycorrhizal fungi, there would be very little of anything to decompose. Mycorrhizas are mutualistic symbiotic associations between fungi and the roots (or root-like organs) of plants. The fungi receive photosynthates (primarily sugars) from the plant, and, at a minimum, the plant receives nutrients (such as N, P, and K), water, and in some cases protection against pathogens or heavy metals, from the fungus.

Importance of mycorrhizas

Mycorrhizas are diverse, ubiquitous, ancient, and absolutely essential to all terrestrial ecosystems (and, therefore, to us – “no fungi, no plants; no plants, no animals”). They play crucial roles in the cycling of carbon, nitrogen, phosphorus, and many other elements, water uptake, protection of roots from pathogens, protection of plants from heavy metals in the soil, and many other processes. They are “the ties that bind.”

Diversity of mycorrhizas

There are 7-8 main types of mycorrhiza – arbuscular mycorrhiza (AM), ectomycorrhiza (EcM), and ericoid mycorrhiza (ErM) are by far the most important ecologically. Involved in each type are many different fungi and many different plants, and there are very many different fungus-plant combinations. Some of the associations are very specific; others seem to be not so specific.

Arbuscular mycorrhizas (AM)

AM cannot be distinguished macroscopically. Roots must be chemically treated, stained, and then examined under a microscope in order to see the fungal structures. The fungi involved are known as the Glomeromycota, a natural evolutionary group now recognized as distinct from the Zygomycota. There are 150 species of “Glomalean” (AM) fungi. They produce extremely large spores, but not mushrooms.

The plant partners in AM are extraordinarily diverse. Perhaps 80-90% of the more than 300,000 species of plants form them. Redwoods, maples, tropical rainforest trees, strawberries, corn, grasses, ferns, mosses, and liverworts are examples of the diversity of AM plants.

In a series of field and lab experiments, it was found that the productivity and plant diversity of experimental grassland communities were controlled by the diversity of AM fungi added to them. Besides grasslands, AM is the dominant form of mycorrhiza in tropical forests, some temperate forests, and deserts. They are thought

to be involved primarily in phosphorus uptake, but it is likely their roles extend beyond that.

An important role of AM fungi is the production and exudation of glycoproteins that serve to bind soil particles together, thereby improving the structure of the soil, and making water and mineral nutrients more readily accessible to the plants.

Ectomycorrhizas (EcM)

EcM have distinctive morphologies that can be distinguished (in some cases, only after a bit of practice) with the naked eye or under slight magnification. They are formed by fungi in the Basidiomycota (many) and Ascomycota (not so many) and many are mushroom-formers. In fact, a large percentage of the larger mushrooms you see in our forests are formed by EcM fungi. There may be over 10,000 species of EcM fungi.

In comparison, there are about 7000-8000 species of EcM plants. Most of these are trees in the pine, oak/beechn, birch, and willow families, plus the genus Eucalyptus. These are the dominant trees of the temperate and boreal forests, such as Douglas fir, western hemlock, pines, true firs, spruces, oaks, beeches, aspen, birch, and willow. The EcM fungi are thought to be primarily involved in nitrogen uptake, although they have many other roles as well.

Ericoids (ErM)

ErM are formed by a relatively small number of fungi (~25 species of Ascomycota) and plants (~500-1000 species in the heath family and other families closely related to it). ErM plants you might know are rhododendrons, blueberries, cranberries, and salal. Despite the low diversity, ErM are very important understory plants in temperate and boreal forests and in non-forest habitats at high latitudes where soils are very cold, wet, and acidic.

World distribution of mycorrhizas

The world distribution of AM, EcM, and ErM correlates very closely with climate and soil type, and these patterns probably reflect cause and effect.

History of mycorrhizas

Mycorrhizas are ancient. The oldest land plant fossils (~400-450 Mya) contain typical AM structures such as arbuscules. The history of plant evolution seems to be closely intertwined with that of the fungi.

To learn more about mycorrhizas

A good place to start is the series of five articles I wrote for *Mushroom: The Journal of Wild Mushrooming*. They are posted on the website MykoWeb (<http://www.mykoweb.com>). On the home page, look for Mushroom Articles on the left sidebar. Click there and look for Mycorrhiza articles by Steve Trudell in the table of contents when it comes up.



NJMA PHOTO CONTEST 2011

Send us your best shots!

DEADLINE FOR ENTRIES: **OCTOBER 30, 2011**

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

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

NEW THIS YEAR: You can now send in your entries by email, with two important restrictions. **ONE:** You **MUST** send all you entries in one email message, and **TWO:** You **MUST** include a scanned copy of your completed entry form in that message, as well.

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

ENTRY CATEGORIES AND DIVISIONS

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

TECHNICAL (Divisions: *Novice and Advanced*)

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

PICTORIAL (Divisions: *Novice and Advanced*)

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

ACTIVITY (Divisions: *Novice and Advanced*)

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

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

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

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

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

AWARDS

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

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

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

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

SEE NEXT PAGE FOR CONTEST RULES AND HOW TO ENTER

NJMA 2011 PHOTO CONTEST RULES

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

SUBMITTING YOUR ENTRIES

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

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

Email entries should be sent in ONE email message (with multiple attachments) to jimbarg@bssmedia.com. *YOU MUST also attach a scanned copy of the entry form in your message.* Multiple emails from a single entrant will NOT be accepted. If you do not know how to add attachments to an email message, or if your outgoing email cannot handle large files, please US Mail your entries on CD-R, DVD-R, or USB flash drive to the above address.

THE NJMA 2011 PHOTO CONTEST COMMITTEE

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

NJMA PHOTO CONTEST 2011

OFFICIAL ENTRY FORM

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

I AM ENTERING IN THIS DIVISION



NOVICE



ADVANCED

NAME OF ENTRANT _____

ADDRESS LINE 1 _____

ADDRESS LINE 2 _____

CITY, STATE, ZIP _____

EMAIL ADDRESS _____

TELEPHONE (DAY) _____ TELEPHONE (EVENING) _____

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

Please remember that photos submitted on digital media will not be returned.

Also remember that, if you digitally manipulated or retouched your entry into the Technical, Pictorial, or Activities category, you must enclose the original (or an unmodified copy of the original, or a watermarked copy of the original) as well!

DEADLINE FOR ENTRIES IS AT THE CLOSE OF OUR OCTOBER 30, 2011 MEETING



NJMA NEWS

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

FIRST CLASS MAIL

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

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- **2011 PHOTO CONTEST ENTRY**
- **SANG PARK MEMORIAL LECTURE**
- **WHO'S IN A NAME - PART 27**
- **BIOBLITZES 2011**
- **FALL HARVEST DINNER**
- **NAMA REDUX**
- **MYCORRHIZAS**
- **FORAY REPORTS**
- **FUNGUS FEST ARTS & CRAFTS**
- **MYXOMYCOTA WORKSHOP**

...plus more!

The joy of the find

Nothing can warm the heart of a mycophile more than the find of a big patch of chanterelles in the summer (OK, maybe finding a huge patch of morels in the spring can!)

But no matter, NJMA longtime member Bob Hosh looks like he's having a heck of a time!