

# NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION

VOLUME 42-2 MARCH-APRIL 2012



## NJMA OFFICERS

President - Phil Layton  
Vice-President - Patricia McNaught  
Secretary - Igor Safonov  
Treasurer - Bob Peabody

## DUES

Payable for calendar year  
Individual: \$10.00 (online newsletter)  
\$20.00 (hardcopy newsletter)  
Family: \$15.00 (online newsletter)  
\$25.00 (hardcopy newsletter)  
Mail checks (payable to NJMA) to:  
Igor Safonov  
2215 Arch Street. #501  
Philadelphia, PA 19103-1323

## NJMA WEBSITE

[www.njmyco.org](http://www.njmyco.org)

Bob Hosh, Jim Barg

## NJMA NEWS

Editor:

Jim Richards  
211 Washington Street  
Hackettstown, NJ 07840-2145  
[njmaeditor@gmail.com](mailto:njmaeditor@gmail.com)

Associate editor:

Patricia McNaught  
[pjmcnaught@gmail.com](mailto:pjmcnaught@gmail.com)

Art director:

Jim Barg  
[jimbarg@bssmedia.com](mailto:jimbarg@bssmedia.com)

Print circulation: Mike Rubin

Deadline for submissions:  
10<sup>th</sup> of even-numbered months.

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

Igor Safonov  
2215 Arch Street. #501  
Philadelphia, PA 19103-1323  
[igs109@yahoo.com](mailto:igs109@yahoo.com)

## 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, March 10  
6:00 pm

**NJMA CULINARY GROUP GERMAN DINNER**  
Unitarian Center, East Brunswick

Advance registration is required. For additional information or to register, please contact either Jim Richards [jimrich17@me.com](mailto:jimrich17@me.com) (908-619-1438) or Bob Hosh [gombasz@comcast.net](mailto:gombasz@comcast.net) (908-892-6962)

Sunday, March 11  
1:30 pm

**MEETING AND LECTURE: MYXOMYCETES**  
Frelinghuysen Arboretum, Morristown

Phil Layton will present Dr. Harold Keller's PowerPoint program on the myxomycetes (slime molds)

Friday, March 16  
10:00 am

**HERBARIUM OPEN HOUSE AND WORKSHOP**  
Douglass Biology Building, Rutgers University,  
New Brunswick

Registration form is on page 14.

Saturday, April 14  
10:00 am

Sunday, April 29  
2:00 pm

**MEETING AND LECTURE:**  
Frelinghuysen Arboretum, Morristown

Topic: "WHO'S IN A NAME?"

The beginning of a series, with Dr. John Dawson

Saturday, May 5

**EDUCATION CLASSES**  
Pleasant Valley Park, Bernards Township

9:30 am – 12:00 pm

INTRODUCTION TO MUSHROOMS (Terri Layton) FREE

12:30 pm – 3:30 pm

COLLECTION & FIELD I.D. OF MUSHROOMS (Jim Barg) \$10 fee  
Registration required for both classes, see pages 10-14.

Sunday, May 6  
10:00 am

**FIRST FORAY OF THE YEAR**  
Princeton Water Works (Institute Woods)

Leader: Terri Layton

Sunday, June 10  
10:00 am

**BOB PEABODY WILD FOODS FORAY & PICNIC**  
Deer Path Park, Round Mountain Section

**SPECIAL GUEST EXPERT: Nathaniel Whitmore,**  
herbalist. [www.barefootplantwalks.weebly.com](http://www.barefootplantwalks.weebly.com)

Leaders: Bob Peabody and Bob Hosh

August 2 - 5

**NEMF ANNUAL SAMUEL RISTICH FORAY**  
East Stroudsburg, PA Registration form on page 17.

December 13-16

**NAMA ANNUAL FORAY** Scotts Valley, CA

### 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), past Washington Headquarters (on left). 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 are on page 2.



## PRESIDENT'S MESSAGE

For “mushroomers,” winter is usually a boring season. One way to alleviate the boredom is to be President of NJMA. We started off with the executive meeting. During the meeting, among many other things, we hammered out the 2012 foray leaders and schedule, which is available in this issue. We were given the good news that NEMF 2012 is on-course and on-schedule. This will be an all-consuming project for several of our members until the foray is over in early August.

As I stated in my last message, an organization has to evolve to stay viable. One project that I am undertaking is to document the functions that are vital to our organization. Think of it as a “how to” set of instructions and responsibilities. This would serve several important functions. First, it would allow someone who is interested in being Fungus Fest chairperson, for example, to know what would be required of them and what deadlines they would have to meet prior to accepting the position. Second, it would provide a guide or checklist to prevent things from falling through the cracks. Finally, if a chairperson or officer became unavailable in mid-task or mid-term they could be replaced with a minimum of down time. Igor Safonov and I will be responsible for this project, so let us know how you feel.

Another issue is our by-laws. We are not only a club, we are also a corporation. That creates both state and federal legal requirements. Our by-laws, from 2002, are not aligned with our current direction and membership. Todd Van Gordon, Dorothy Smullen and I are currently looking at the by-laws from other long term, successful, volunteer organizations to get ideas that we may incorporate into our own. We are also checking with the IRS to make sure we maintain our nonprofit status.

We created a Library Committee, chaired by Bob Hosh with Nina Burghardt, Herb Pohl, Igor Safonov and Gene Varney. They are charged with reviewing our collection, developing policies on access, lending, physical security, accessibility and location.

I will be reporting the progress in these three projects in the next newsletter.

Once again I would like to thank you for the opportunity of being President of NJMA and for an absolutely boredom-free winter.

—Phil Layton



### HAIKU

Ponderosas spire  
Mind-sight wanders needled ground  
Pine cones morph, morel

— DORY M.

Reprinted from Spore Prints, Puget Sound Mycological Society, September 2011

## Maid and Mushroom



Oddly fashioned, quaintly dyed,  
In the wood the mushrooms hide;  
Rich and meaty, full of flavor,  
Made for man's delicious savor.  
But he shudders and he shrinks  
At the piquant mauves and pinks.  
Who is brave enough to dare  
Curious shapes and colors rare,  
Dainties in peculiar dresses,  
Fairy-rings and inky messes?  
Something sinister must be  
In the strange variety.  
It is better not to know;  
Safer but to peer – and go.

So the mushrooms dry and fade,  
Like full many a blooming maid,  
With her dower of preciousness  
Hid too well for men to guess.  
But the toadstools bright and yellow  
Tempt and poison many a fellow,  
With their flaunting beauty bright,  
The bold promise of delight.  
Taste and suffer, ache and burn:  
Generations do not learn!

— Abbie Fawell Brown

PHOTO BY HELENA SAFIN

### 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.

## WELCOME TO THE ONLINE EDITION OF NJMA NEWS

For the great majority of you who are viewing the online PDF of this newsletter, please note that **most web links and email addresses are now clickable**. Clicking on a web or email address will launch your web browser and take you to the specified page or open your email software so you can send us an instant email. Just look for the “click finger” when you hover your mouse over these items.

**No more clumsy “writing it down” or copying and pasting!**

# 2012 NJMA FORAY SCHEDULE

(Driving directions to forays are on our website, [www.njmyco.org/directions.html](http://www.njmyco.org/directions.html))

Forays begin at 10:00 AM and identification activities usually last for several hours after the foray walk ends. Don't forget to bring lunch!

DATE	LOCATION	LEADER
May 6 (Sunday)	Princeton Water Works (a.k.a. Institute Woods)	Terri Layton
June 10 (Sunday)	Deer Path Park (Round Mountain section): Bob Peabody Wild Foods Foray and picnic <i>Bring food to share and your own picnic gear.</i>	Bob Peabody and Bob Hosh
June 23 (Saturday)	Lake Ocquittunk Group Camping Area, Stokes State Forest	Jim Barg
July 1 (Sunday)	Rancocas Audubon Nature Center	Glenn Boyd
July 7 (Saturday)	Holmdel County Park	Bob Hosh
July 14 (Saturday)	Meadow Woods Park	Pete Bohan
July 28 (Saturday)	Hoffman County Park	Igor Safonov
August 2-5 (Thurs-Sun)	NEMF Foray, East Stroudsburg, PA	Terri Layton
August 11 (Saturday)	Manasquan Reservoir Environmental Center	Patricia McNaught
August 19 (Sunday)	Stephens State Park	Jim Richards
August 24-26 (Fri-Sun)	Victor Gambino Foray Kings Gap Environmental Center, Carlisle, PA	<i>Registration required. Contact Margaret Papai <a href="mailto:papai@rci.rutgers.edu">papai@rci.rutgers.edu</a></i>
September 2 (Sunday)	Schiff Nature Preserve	Marc Grobman and Dorothy Smullen
September 8 (Saturday)	Waywayanda State Park	A.J. Bozenmayer
September 16 (Sunday)	Washington Crossing State Park	Virgina Tomat
September 22 (Saturday)	Stokes State Forest – Grete Turchick Foray & Picnic <i>Bring food to share and your own picnic gear.</i>	Jim Barg
September 30 (Sunday)	Fungus Fest – Frelinghuysen Arboretum	Terri Layton
October 7 (Sunday)	Cattus Island County Park	Igor Safonov
October 13 (Saturday)	Wells Mills County Park	Nina Burghardt
October 21 (Sunday)	Jakes Branch County Park	Bob Hosh
October 28 (Sunday)	Brendan Byrne State Forest	Rod Tulloss

***Before attending any NJMA foray, READ and UNDERSTAND our foray guidelines!***

## **NJMA FORAY GUIDELINES**

1. Unless noted otherwise, meet at the designated foray site at 10:00 AM. Groups will form and start off by 10:15. Forays will continue until about 12:30, at which time a lunch break will be taken at an area designated by the foray leader.
2. Forays will be held rain or shine and might be over rough trails or through heavy woods. Dress accordingly. Hiking shoes and insect repellent are strongly recommended. ***Do not hunt at selected foray sites within one week prior to the foray.***
3. The Foray Leader is responsible for organizing and conducting the foray. Cooperation of members and guests is expected. It is the responsibility of each mushroom hunter to remain with the group. Your best learning opportunities will be in watching and hearing experienced forayers.
4. Collection: Paper bags or waxed paper, a knife and a basket are essential. Do not use plastic bags or plastic wrap, which induce premature spoilage. When collecting for identification, try to get specimens of the same species in various stages of development. Disregard old/rotting specimens. Use a knife to dig up the entire specimen, including those parts below the surface of the substrate. Do not mix different species in the same bag.
5. Specimens belong solely to the finder. However, when mushrooms of particular interest are located, please allow others to examine and photograph them *in situ*. Disposition of the specimen is the prerogative of the owner, but cooperation with the Taxonomy Group in building the club herbarium is urged for the benefit of the entire membership.
6. Collectors are urged to use good conservation practices and to endeavor to leave foray areas as undisturbed as possible. If fungi populations are repeatedly decimated by over-zealous collectors, future years will see decreases in the size and variety of the fungi flora of the area. Please think ahead!
7. Identification: After lunch, two tables will be set aside for the sorting, identification and display of fungi collected. Members are invited to place any specimen collected during the foray on the sorting table. Plates and collection forms will be available. Identified specimens will then be moved to the display table for general examination.
8. ***WARNING: Never eat any mushroom (fungus) that has not been positively identified as edible!*** Mushroom poisoning can be fatal, so take extreme care. While foray leaders and experienced mushroom identifiers may aid in classification, neither the NJMA nor the individuals present at the foray are responsible for the identification or misidentification of any fungus.
9. Members are encouraged to bring friends who may be interested in our programs to any club function except – for insurance reasons – those where wild-collected foods are shared.
10. Suggestions are welcome. Please advise the foray leader or any club officer.

**NOTE:** In the past, the burden of identification has fallen on a few of our members whom we refer to as “experts”. Please don’t “dump” your collection on the table and expect someone to sort and identify your mushrooms. This is supposed to be a learning experience, so please try your best to identify your specimens to at least the Genus level. Beginners are encouraged to ask questions and be helped in their quest to identify mushrooms. However, beginners should collect only a few specimens (3-4) and try to learn these mushrooms before collecting more. It is easy to become overwhelmed with collecting and identifying mushrooms, so be patient and learn only a few at a time. For detailed field collecting notes, please check [www.njmyco.org/guidelines.html](http://www.njmyco.org/guidelines.html).

# ECOLOGY'S STRANGE RIPPLE: 2012 LOW ACORN COUNT SIGNALS RECORD-HIGH LYME DISEASE RISK

by Marc Grobman

Ecology, that “branch of biology dealing with the relations and interactions between organisms and their environment,” according to [dictionary.com](http://dictionary.com), provides endless examples of how an incident involving one species can ripple through an ecosystem. Take, for example, your increased danger this year of suffering headaches, fevers, and more debilitating symptoms, thanks to a huge swing in the availability of acorns.

Last year's acorn crop broke records, reaching about 250 pounds per tree in New York state, says Yale University forest ecologist Mark Ashton. That was about ten times the 25 to 30 pound per tree average. This year's crop has plummeted in the opposite direction, Ashton said, producing the lowest yields in 20 years.

Here's how that jump to a record high followed by a plunge to a record low could affect you: last year's acorn glut fed squirrels, field mice, and other animals quite well, and increased the survival rates of their offspring. The growing mouse population meant more food for the parasites that feed on them, such as deer ticks, the hosts for Lyme disease.



A deer tick...and this is a big one!

But while this year's big drop in acorn production will likely lead to a reduction in field mice populations, the declining meals of mice probably won't immediately reduce the numbers of ticks we will encounter in our walks. Instead of meekly starving, ticks will desperately seek alternative sources of nutrients. “Because the now-overgrown field mouse population will crash, legions of ticks — some infected with Lyme disease — will be aggressively pursuing new hosts, like humans,” the *New York Times* reported on December 2. It relayed this warning from Richard S. Ostfeld, a disease ecologist at the Cary Institute of Ecosystem Studies in Millbrook, NY: “We expect 2012 to be the worst year for Lyme disease risk ever.”

What's a mycophiliac to do? The Centers for Disease Control recommends you tuck your pants legs into your socks, wear long-sleeve shirts, and spray on an insect repellent with a DEET concentration of 20-30%. (Be sure to read the label before you buy — some products claiming to repel ticks contain concentrations of as low as 7%)

The warm weather we've enjoyed this year enabled Central New Jersey deer ticks to hop onto some humans even this January, so it's already time to stock up on tick repellent. It may be tough to find some, however. Many stores categorize tick repellent as a “seasonal item,” and won't stock it until April.

Home Depot may be an exception. A visit to one store this January found a variety of tick repellents in stock. Sporting goods stores may also stock it year 'round. When you do find it, consider picking up extra containers so you'll have enough to last you through the real tick season — all 12 months of it.



## CULINARY GROUP GERMAN DINNER SATURDAY, MARCH 10<sup>TH</sup>

Do you crave *kraut*? Do you salivate at the thought of *Schwarzwaldler Kirschtorte*? Are you curious about *Konigsberger Klopse*? Which wurst is best? If you have answered yes to any of these questions, we have the answer for you: You need to sign up for the next NJMA Culinary Group Dinner, a culinary trip to Deutschland on Saturday, March 10<sup>th</sup>. As usual, the dinner will be held at 6:00pm at the Unitarian Center in East Brunswick, and space is limited.

So sign up now by contacting Bob Hosh at [gombasz@comcast.net](mailto:gombasz@comcast.net) (908-892-6962) or Jim Richards at [jimrich17@me.com](mailto:jimrich17@me.com) (908-619-1438).

For those of you new to the Culinary Group, we put on dinners three or four times a year. These are planned events, not potluck. The coordinators (currently Bob and Jim) plan the menu, select and distribute the recipes, and offer advice along the way. Participants keep track of the cost of the ingredients used in their dishes and, at the end of the meal, the costs are added up, a donation for use of the space is added in, and then the costs are divided evenly among the participants. Usually the dinners average between \$16 and \$18 per person, which is a bargain considering the quality and quantity of the dishes served. Attendees furnish their own tableware (dishes, cutlery and linens) and beverages (wine, beer, water, etc.) Coffee and tea are provided.

Just in case you are not familiar with the dishes mentioned above, they are fermented cabbage, Black Forest Cherry Cake and meatballs. If you have any questions please do not hesitate to contact Bob or Jim. We hope to see you in March.



# FOUND: A NEW MUSHROOM (FOR ME!)

by Dave Wasilewski

This past October, after the torrential rains had finally subsided, I set out into the woods in search of whatever fungal who-knows-what may have popped up. It's difficult for me to say which is the more potent fuel for my enthusiasm; the hope of filling bags full of choice edibles or the prospect of finding something that I have not seen before. Of course, with weather like we had during virtually all of 2011 (save the overly wet periods), the hits just keep comin'!

With the environment fairly saturated, I figured my best bet was to find a foraging spot with a relatively high elevation. So I headed up to the Lake Jean area of Rickett's Glen State Park here in northeast PA, elevation approximately 2500 feet above sea level. That turned out to be a good call. For not only did I collect a few pounds of choice Honey Buttons (*Armillaria species*) off some beech stumps, but I also ran across plenty of other interesting things. There was a multitude of *Mycena atkinsoniana*, with the dark maroon-edged gills, growing amongst the beech leaf litter. And some nice fresh slippery shiny-capped *Hygrocybes* that exhibited color traits of *Hygrocybe psittacina*, only in reverse. These mushrooms started out brownish-yellow and bruised green. Massive fruitings of *Craterellus tubaeformis* covered the damp mossy ground beneath the hemlocks. I filled a bag with these. They make a nice addition to a stir-fry.

But the most interesting find of the day were some pale little clubs that I had initially figured were some species of *Mitrula*. I am well acquainted with *Mitrula elegans*, those yellow-tipped "matchsticks" that are found during the spring, oddly enough, often growing from leaf litter that is completely submerged in water. And I had faintly recalled there being a paler species on record. I carefully harvested a few from the beech leaf litter and got a few photos.

At home I got a nice spore drop from one of the clubs. When I viewed the spores (using my junky old hand-me-down maximum 400x scope) and compared to available information on *Mitrula* I got a surprise. The spores in my collection, which measured in the 4-5 micrometer range, seemed miniscule when compared to the 11-19 micrometer length listed for *Mitrula* species. But it didn't take long to get a better prospect for an ID. *Mushrooms of Northeast North America* (Bessette, Bessette, Fischer) had what appeared to be a dead ringer for my collection, *Podostroma alutaceum*.

As is generally the case with me, I posted my find, along with my ID proposal, on *Mushroom Observer* online. Soon thereafter, I was informed by Nathan Wilson that the genus for this club mushroom had been changed from *Podostroma* to *Hypocrea*, while the species name *alutaceum* had been retained. Now in this modern world of fungal taxonomy, the names they are a changin'.

Although I admit to having limited appreciation for all of the genus-shifting that seems to be going on (this turf really belongs to the professional mycologists), for me, the real fun is in the species names. So when Irene Andersson questioned this particular species name, it really captured my interest. Irene claimed that the pale terrestrial species *Hypocrea leucopus* (also formerly *podostroma*) was a better fit for my collection. Well, to make a long story a little less long, after exchanging comments and reading some of the excellent information that Irene passed along to me, it became clear to me that the name *Hypocrea leucopus* was an excellent fit for my collection. There aren't very many American collections that have been assigned this ID. But perhaps most ironic is that Irene's assessment was based largely on her having examined European material. I had learned a new mushroom – well, at least I feel like I had learned a new mushroom. These things tend to change, y'know.

And, I added a few packs of nice Honey Mushrooms to the chest freezer in my basement. For us mushroom geeks, it doesn't get much better than this!

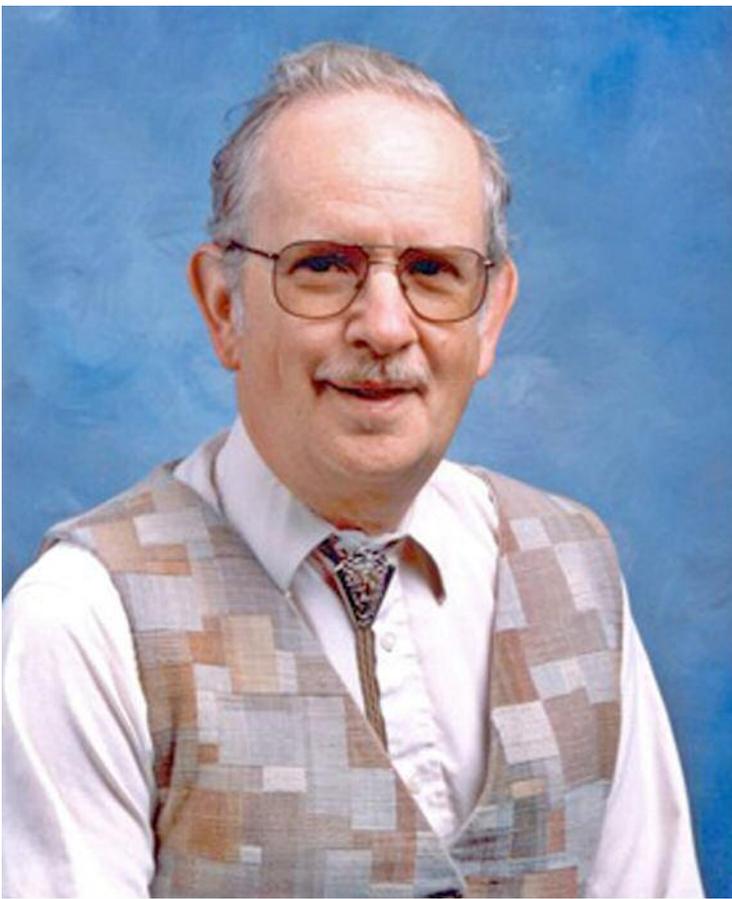
The posted pictures, ID proposals, and subsequent discussions may be viewed at [MushroomObserver.org](http://MushroomObserver.org). Enter "76138" in the search field.



*Hypocrea leucopus*



*Mitrula elegans* with its feet in water



## APRIL 29<sup>TH</sup> MEETING AND LECTURE: DR. JOHN W. DAWSON JR.

*submitted by Terri Layton*

For our April 29<sup>th</sup> lecture at 2:00 pm at the Frelinghuysen Arboretum, our special guest is one of our long-time members, Dr. John W. Dawson. We are all familiar with his *Who's In A Name* articles which have appeared regularly since 2007 in *NJMA News*. His subject matter is diverse... from *Geastrum* to *Lactarius*. His research is thorough and one-of-a-kind (I am certain that soon they will be published nationally). John is also one of our faculty and, like most great teachers, he loves to share his knowledge and gives of it most generously. Come join us and find out why and how some fungi are named.

John W. Dawson, Jr. is Professor of Mathematics, Emeritus, at Penn State. Born in Wichita, Kansas, he earned a Bachelor's degree in mathematics from M.I.T., where he was a National Merit Scholar. Six years later he received a Ph.D. in mathematical logic from the University of Michigan. His professional research has centered on the life and work of Kurt Gödel. During the years 1982-84, he catalogued Gödel's papers at the Institute for Advanced Study in Princeton. He was a co-editor of the five volumes of Gödel's *Collected Works*, and his full-length biography of Gödel, *Logical Dilemmas*, was published in 1997. In 2006, he helped mount a Gödel centenary exhibition in Vienna, and lectured on Gödel's life and work at international conferences in Scotland, Wales, France and the Czech

Republic. He served as editor-in-chief of the journal *History and Philosophy of Logic* for seven years and is a member of the American Mathematical Society and the Association for Symbolic Logic.

Professor Dawson's principal avocations are nature study and photography, as well as playing the flute and helping his wife manage their two Siberian Huskies. He has been interested in mushrooms for more than thirty-five years and has given presentations and courses on mushroom collecting and identification at the Nixon County Park Nature Center each fall since 1990. He served as president of the Eastern Penn Mushroomers from 2002–2011.



## MUSINGS OF A MYXOMYCOLOGIST THE SANG PARK MEMORIAL LECTURE MARCH 11<sup>TH</sup> AT THE FRELINGHUYSEN ARBORETUM

*by Phil Layton*

If you can remember the weekend of October 29-30, 2011, the memory is probably of snow and no electricity.

The Sang Park Memorial Lecture was scheduled for that Sunday, but cancelled due to road conditions and lack of electricity. Those of us who attended the workshop on Saturday got a hint of what the lecture would be like. It has been rescheduled for Sunday, March 11, at 1:30 pm.

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. 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.

The program was authored by Dr. Harold W. Keller. He received 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, probably the most famous of the myxomycologists.

Although Dr. Keller will not physically present for the lecture due to his very busy schedule, he will be here in spirit and "channel" the lecture through me. We have been working on this since October and believe we are ready. The program will introduce you to myxomycetes with detailed illustrations and some spectacular photographs. Please join us – I promise that you will be amazed.



PHOTO BY TERRI LAYTON

## **NJMA COMMITTEE CHAIRS AND MEMBERS FOR 2012**

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

## WHO'S IN A NAME? *Aleurodiscus wakefieldiae*

by John Dawson (thirtieth of a series)

*Aleurodiscus wakefieldiae* Boidin and Beller is a saprobic fungus that digests the outer bark, but not the living tissue, of hardwood trees, especially oaks. Its fruiting bodies are inconspicuous, but its lightening and smoothing effects on the bark of infected trees — known as “white bark disease” — is readily observed. For excellent photos of both, see the page devoted to it on Gary Emberger’s site [http://www.messiah.edu/Oakes/fungi\\_on\\_wood](http://www.messiah.edu/Oakes/fungi_on_wood).

The specific epithet *wakefieldiae*, which appears in the scientific name of fungi in several other genera as well,<sup>1</sup> honors the British mycologist Elsie Maud Wakefield. Born in Birmingham, England on 3 July 1886, she was the daughter of Harry Rowland Wakefield, a schoolmaster and science teacher in charge of science instruction for the elementary schools in the Borough of Swansea, Wales. Like her father, and with him as mentor, Elsie developed a strong interest in nature while still a child. After graduation from Swansea High School for Girls she went on to Somerville College, Oxford, where she earned a first class honors degree in botany. Upon completion of her degree she was then awarded a Gilchrist Fellowship, which enabled her to undertake cultural studies of hymenomycetes in Munich under the direction of Professor Karl von Tubeuf. There she published her first paper (in German), and “[up]on her return to England in 1910 became an assistant to George Masee ... [at] the Royal Botanic Gardens, Kew.”<sup>2</sup> She remained there, continuing Masee’s work, following his retirement in 1911, and in 1915 was formally appointed to the Kew staff, where she was given sole charge of fungi, lichens and algae.

Five years later, Wakefield was awarded another grant by Somerville College, the Mary Ewert Traveling Scholarship, and took leave from Kew to spend six

months pursuing mycological research in the West Indies, followed by a further two months visiting botanical institutions in the U.S. and Canada.

Wakefield was elected to membership in the British Mycological Society in 1911 and quickly became one of its most active members, becoming, in the words of mycologist and historian Geoffrey C. Ainsworth, one of “the trinity” (with A.A. Pearson and John Ramsbottom) who “dominated the society between the wars”. She served as secretary of the BMS from 1919 to 1936, as President in 1929, and as Vice-president in 1937. In recognition of her many contributions to the Society, she was elected an Honorary Member in 1941.



Elsie M. Wakefield at her bench  
(reprinted from *Transactions of the British Mycological Society*,  
vol. 49(3), 1966, facing page 355)

During her sixty-year research career, Wakefield published almost one hundred scientific papers, as well as two popular books on British fungi.<sup>3</sup> She was a talented water color painter (as her father had been), a world authority on resupinate hymenomycetes, and an important contributor to nomenclatural work in mycology. In addition, she was renowned for the help she gave to others. C.G. Lloyd, for example — profiled in an earlier installment of this series and one who mercilessly criticized the work of many other mycological professionals — wrote in vol. 7, no. 7 of his “Mycological Notes” that he “kn[e]w of no one else ... as generally informed as ... Miss Wakefield,” who, he said, held “the most prominent position in European mycology.” Whenever, he continued, “a problem comes up that I do not understand, I take it up with [her], and she either solves it or puts me on the track of it.”<sup>4</sup>

In recognition of Wakefield’s many contributions to British mycology, King George VI conferred the title Order of the British Empire upon her in 1950, the year before she retired from Kew.

After her retirement, Wakefield continued to carry on research; her last paper appeared in the *Transactions of the British Mycological Society* in 1969. Shortly thereafter she suffered a stroke that rendered her physically helpless, but she remained mentally alert. She died on 17 June 1972 at the age of 85. Presumably, she never married, as all of the sources I have found refer to her as “Miss Wakefield,” and none mention any descendants or next of kin. 

<sup>1</sup> E.g., *Crepidotus wakefieldiae*, *Poria wakefieldiae*, and *Postia wakefieldiae*. In addition, the genera *Wakefieldia* and *Wakefieldiomyces* are named after her.

<sup>2</sup> This quotation, and much of the other information about Wakefield reported here, is drawn from the obituary memoir of her by E.M. Blackwell that appeared in *Transactions of the British Mycological Society* in 1973 (vol. 60(1), pp. 167–174).

<sup>3</sup> *Common British Fungi* (with R.W.G. Dennis), and *The Observer’s Book of Common Fungi*, published in 1950 and 1954, respectively.

<sup>4</sup> Quoted in E.M. Blackwell, *op. cit.*, p. 168.



## EDITOR'S NOTES

The biggest news is that we finally took *NJMA News* electronic with the last issue, 42-1. We have had nothing but good responses from readers all over the country. We have had some very nice letters of congratulations on the quality of the publication from professional mycologists and from the editors of other newsletters. We have also heard from many of our own NJMA members. The difference that the addition of color makes is tremendous. Those members who are still reading the snail-mail black and white version have no idea what they are missing. And, the new live links that Jim Barg has placed throughout the newsletters makes it so easy for you to contact any of us that there is no longer any excuse for sending inquiries and comments to the wrong places. We are delighted that we are getting responses from artists and photographers who have offered us the use of their creations to brighten our pages. Keep them coming. Even if we don't always use them immediately when you send them in, it may just be that we are waiting for a more appropriate time to use them. For example, we received permission to use a large number of photographs but most of them are species that fruit in the summer or fall, so we are waiting until then to add the pictures to our pages.

One thing that I feel needs to be addressed now is that by the time you receive the next issue of this newsletter (volume 42-3, May-June 2012), the foraying season will have already begun. We know that there are collectors who start looking for morels in early April. With the mild winter we have had, the season may begin sooner than usual this year. Only time will tell.

In this issue, you will find our 2012 Foray Schedule and an expanded listing of Education Committee events – lots of classes and workshops to help you prepare for all of those marvelous finds you are going to make this year. Sign up quickly, as many of them will fill up and you will have to wait until next year to take them. And that won't help when you are out in the woods this year. And speaking of being out in the woods, Marc Grobman has contributed an evil-sounding article about the potential for a bumper crop of ticks this year. Follow his suggestions for minimizing your risks.

Marc has also provided a map of the Institute Woods (Princeton Water Works) to help you get around on our first foray of the year without getting lost (which can be a problem when foraying!). I speak from experience. Even though I have been on many forays at Stokes State Forest, I managed to get lost there last fall. It is an occupational hazard as many mushroomers can tell you. As you know, when we collect or photograph, our eyes are on the ground or the base of trees. It is very easy to become disoriented or turned around. Smartphones with GPS can be a big help. So can just paying attention to where others are when out with a group.

I need to mention a few other things. First: Observe our foray guidelines! *Do not collect for a week before a foray is scheduled at sites where NJMA is going to meet.* And do not get to a site early and begin collecting before the foray begins. This would seem to be common courtesy, but there are people who forget to consider others.

And, if you were lucky enough to attend the Mycophagy demonstration on February 19<sup>th</sup>, you got some good ideas about what to do with some of your finds. (More about that in the next newsletter, with recipes, as well.)

Have fun when you are on forays, learn a lot, collect a little (especially in State Parks where collecting is limited to a couple of specimens for study purposes only. NO collecting for the table is permitted at those sites) and share your experiences with us through *NJMA News*.

Have a great year!!

– Jim Richards

The staff of NJMA News wishes to thank all who have contributed articles, photographs, and illustrations. While we cannot use every item we receive, we are building a library of photos and artwork which may be used in future issues as need warrants. Keep sending in your stuff – this is YOUR newsletter and we strive to keep it as interesting and timely as possible!

### WELCOME TO MUSHROOM LAND! - SAG HARBOR FESTIVAL



PHOTO BY GREG FATTO

**Got a mushroom story to tell?**  
Share your experience with fellow mushroomers!

**tell it here!**

Send your articles and photos to [njmaeditor@gmail.com](mailto:njmaeditor@gmail.com)

# NJMA EDUCATION CLASSES for the 2012 SEASON

Every year, NJMA offers classes for those who wish to increase their knowledge about mushrooms. This year, we have some exciting new workshops and twists on old workshops. The two Introductory courses are usually given only in the spring; this fall we will repeat them for those who join NJMA later in the year. We have scheduled an Open House/Workshop at the Rutgers Herbarium on two dates. Participants at the Mushroom Preservation Workshop will each make a mushroom dryer to take home. The two instructors for the Microscopy/Sectioning Workshop include a professional microscopist and an expert in fungi sectioning techniques. Else Vellinga, the chief mycologist for NEMF 2012, will be leading a workshop on Lepiotas and allies. We are pleased that we will have a Dyeing With Mushrooms Workshop, which has not been offered for several years. "And now, for something completely different": We will hold mini-workshops after forays covering specific groups of genera.

**Pre-registration is required for all classes. Note that each class has an enrollment limit.** (A registration form is on page 14)

---

## REGISTRATION PROCEDURES

NJMA members can register and pay for education workshops online by going to [www.njmyco.org/edregister.html](http://www.njmyco.org/edregister.html) beginning on March 1<sup>st</sup>. Or, you can use the form on page 14 and mail it in with your check to our registrar, Igor Safonov. Registrations received from members have priority until April 1<sup>st</sup> – after that date non-members have equal priority.

We don't expect workshops to quickly reach limits and "close out". If registration for a workshop does go past its limit by March 10<sup>th</sup>, the participants will be chosen by lottery from the applications received on or before March 10<sup>th</sup>. After that date, the order of receipt of the application determines priority. This procedure gives mail registrants a chance to get into any courses that might close out early.

Thanks go to Jim Barg for setting up web registration and payment and Igor Safonov for agreeing to be registrar for workshops.

**March 1:** registration opens online and by US Mail for NJMA members only

**March 10:** Lottery for places in any closed-out courses held (After this date, priority is on a "first-come, first served" basis)

**April 1:** Registration opens online and by US Mail for non-members

---

## Friday, March 16 and Saturday, April 14

### 10:00 am – HERBARIUM OPEN HOUSE AND WORKSHOP

**Douglass Biology Building, New Brunswick** (directions will be furnished to registrants)

The Rutgers Chrysler Herbarium has 120,000 plant, lichen, moss and algae specimens and the mycological collection contains more than 40,000 specimens of fungi, including a collection of fungi from NJMA. Come visit the herbarium and learn how specimens are logged in. Do you have any identified, dried specimens from one of our forays last year? Bring them with you and we'll log them in. **\$5 fee. Limited to 20 registrants per date.**

---

## Saturday, May 5 – Pleasant Valley Park, Bernards Township and Saturday, October 6 – Frelinghuysen Arboretum

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

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. Limited to 15 registrants.**

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

Jim Barg 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. Limited to 15 registrants.**

---

## Saturday, June 2

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

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

When nature doesn't cooperate by providing mushrooms, you can grow your own. AJ Bozenmayer 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, when held under proper conditions will yield oyster mushrooms. **\$15.00 fee. Limited to 15 registrants.**

## Saturday, June 9

### 10:00 am to 1:00 pm – MUSHROOM PRESERVATION

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

Wild mushrooms are even more perishable than the store-bought ones. At this workshop, Bob Hosh will discuss various ways to preserve mushrooms for eating. He will include a discussion of drying, the technique that is also used to preserve specimens for later study. Todd VanGordon will lead participants in each constructing a mushroom dryer to take home. Registrants will be sent a list of simple hand tools to bring, and will also be asked to bring a corrugated cardboard box. All other materials will be provided. **\$20.00 fee. ATTENDANCE IS STRICTLY LIMITED to 10 registrants!**

---

## Saturday, July 21

### 10:00 am to 1:00 pm – MICROSCOPY AND SECTIONING OF FUNGI

Rutgers University, Foran Hall (Cook College campus)

Are you thinking about getting involved in microscopy, or learning how to use the phase contrast adjustment on the scope you own? Are you struggling to move past squash mounts, or would you like to learn what a squash mount is? Diane Curley (a professional microscopist) and Cristina Rodriguez-Caycedo (a trained mycologist) will help you with microscopy and sectioning techniques. Participants can use the microscopes available at Foran Hall, or bring their own. **\$10.00 fee. Limited to 15 registrants.**

---

## Sunday, July 29

### 10:00 am to 1:00 pm – LEPIOTAS AND FRIENDS

Rutgers University, Foran Hall (Cook College campus)

Dr. Else Vellinga is a world expert on the *Lepiota* genus and allied genera (*Leucoagaricus*, *Leucocoprinus*, *Macrolepiota* and *Chlorophyllum*). Dr. Vellinga will give an introduction to the lepiotoids, including a brief discussion of some of her research projects. We will then examine some specimens. (Given the paucity of lepiotoids in NJ in summer, we may be looking at non-lepiotoid specimens as well.) **\$10.00 fee. Limited to 15 registrants.**

---

## Saturday, August 18

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

Frelinghuysen Arboretum

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. Limited to 15 registrants.**

---

## Sunday, September 16

### 8:30 am to 4:30 pm – DYEING WITH MUSHROOMS

at Terri Layton's residence in Kintnersville, PA (about 20 minutes from Milford, NJ – directions will be provided to registrants)

If you've walked by the dyeing table at Fungus Fest, you know the beautiful colors that can be achieved by using mushroom dyes. Participants will learn about mushroom dye solutions and then assist Cheryl Dawson and Ursula Pohl with the preparation of the solutions. They will use various mushrooms to dye the prepared yarn. At the end of their (very long) day they will go home with several one- or two-ounce wool skeins in different colors and shades. **\$25.00 fee. Attendance is strictly limited to 8 participants.**

## MINI-WORKSHOPS

Are you the kind of person who learns best by "hands-on" experience? Would you like to move past the beginner stage in mushroom identification skills? Register for a mini-workshop that will develop your abilities. The workshops will be held after forays (about 12:15pm) at the foray location. Each workshop will be targeted to a specific group of genera. **\$5.00 fee. Each mini-workshop is limited to 12 registrants.**

**Saturday, August 11 – BOLETES** (led by Igor Safonov)

**Sunday, September 2 – DARK-SPORED GILLED MUSHROOMS** (led by Dorothy Smullen)

**Saturday, October 13 – POLYPORES** (led by Terri Layton)

## INSTRUCTORS:

**Jim Barg** can do everything with mushrooms superbly – find them, identify them, photograph them and even cook them. He is also one of the people who makes enormous contributions to NJMA behind the scenes. Among his other roles, he is art director of our newsletter and website.

**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. He incubates inoculum for spawn as well as cultivating several types of mushrooms.

**Diane Curley** is a professional microscopist whose day job includes teaching people in various labs at her research facility how to better use their microscopes.

**Cheryl Dawson** has broad interest in the fiber arts, including spinning, knitting and dyeing with mushrooms. She mushrooms with Eastern Penn Mushroomers as well as with NJMA, and is registrar (with her husband John) for NEMF 2012.

**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.

**Terri Layton** joined NJMA in 2004, and is Foray Chair for NEMF 2012. 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.

**Ursula Pohl** has been with NJMA for nearly thirty years. She has expertise in many aspects of mushrooming, and a particular passion for cooking and dyeing with mushrooms.

**Cristina Rodriguez-Caycedo** is a lab instructor in microbiology and a consulting mycologist at a herbarium which does research on the *Amanitaceae*.

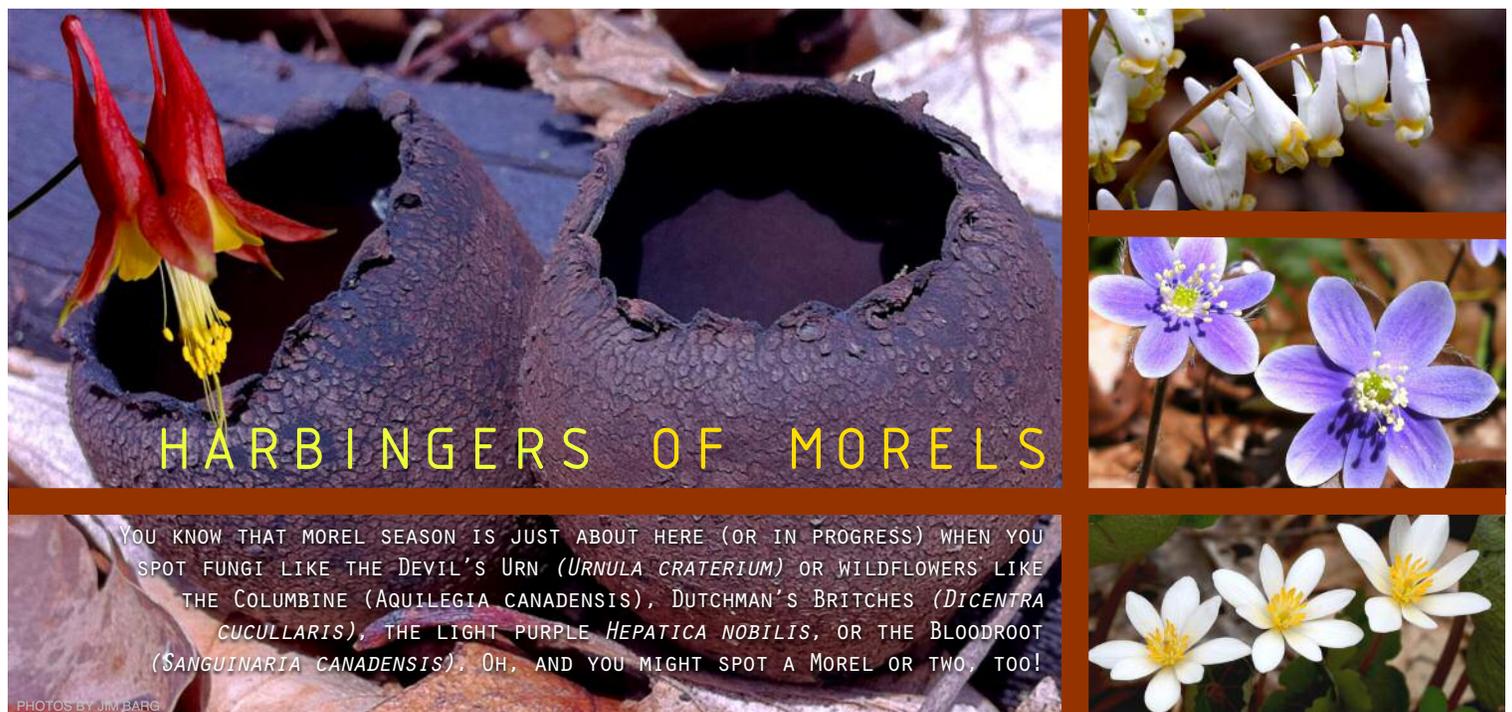
**Igor Safonov** is an expert on boletes and a frequent poster to Mushroom Observer. Igor is NJMA Secretary as well as the registrar for our education workshops.

**Dorothy Smullen** 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.

**Todd VanGordon** is an accomplished woodworker who enjoys hiking and mushrooming, at least when the fish aren't biting.

**Else Vellinga, Ph.D.** is a researcher in the Department of Plant and Microbial Biology at University of California, Berkeley. She is the author of numerous papers and is currently researching the distribution of lepiotoids in California and collaborating with research on the lepiotoids of Hawaii and Panama. Dr. Vellinga will be Chief Mycologist at both the NEMF 2012 and the NAMA 2012 Forays.

*(continues on page 14)*



## 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 9<sup>th</sup> light turn right onto Nichol Avenue and then left at the bookstore onto 1-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.

## DIRECTIONS TO PLEASANT VALLEY PARK (BERNARDS TOWNSHIP, NJ)

**From the east or west:** Take Rte. 78 to exit 33 (Martinsville Rd, County Rd 525); go north towards Bernardsville. Go one mile and take the first right onto Valley Road (after Sewage Treatment plant). Go 0.8 miles and turn left into the park entrance (opposite the Bonnie Brae entrance on the right). Go to the third parking lot on the left near the tennis courts. We are meeting in the building next to the paddle tennis courts; use the outside stairs to the second floor.

**From the south:** Take Route 287 north, and then take Route 78 east. Follow directions above.

**From the north:** Take Route 287 to exit 26 (Mount Airy Rd, County Rd 525). Turn left at end of ramp towards Liberty Corner. Go 2.2 miles and at the second stop light turn left onto Valley Rd. Follow directions above.

## REGISTRATION FORM for NJMA EDUCATION CLASSES 2012

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

<b>MARCH 16</b>	<b>HERBARIUM OPEN HOUSE #1</b>	<b>\$5.00</b>	x _____	persons = total _____
<b>APRIL 14</b>	<b>HERBARIUM OPEN HOUSE #2</b>	<b>\$5.00</b>	x _____	persons = total _____
<b>MAY 5</b>	<b>INTRODUCTION TO MUSHROOMS</b>	<b>FREE</b>	x _____	persons = total _____
<b>MAY 5</b>	<b>COLLECTION &amp; FIELD I.D.</b>	<b>\$10.00</b>	x _____	persons = total _____
<b>JUNE 2</b>	<b>CULTIVATION WORKSHOP</b>	<b>\$15.00</b>	x _____	persons = total _____
<b>JUNE 9</b>	<b>MUSHROOM PRESERVATION</b>	<b>\$20.00</b>	x _____	persons = total _____
<b>JULY 21</b>	<b>MICROSOPY &amp; SECTIONING</b>	<b>\$10.00</b>	x _____	persons = total _____
<b>JULY 29</b>	<b>LEPIOTAS AND FRIENDS</b>	<b>\$10.00</b>	x _____	persons = total _____
<b>AUGUST 18</b>	<b>CLASSIFICATION WORKSHOP</b>	<b>\$10.00</b>	x _____	persons = total _____
<b>SEPT. 16</b>	<b>DYEING WITH MUSHROOMS</b>	<b>\$25.00</b>	x _____	persons = total _____
<b>AUGUST 11</b>	<b>BOLETES (mini)</b>	<b>\$5.00</b>	x _____	persons = total _____
<b>SEPT. 2</b>	<b>DARK-SPORED MUSHROOMS (mini)</b>	<b>\$5.00</b>	x _____	persons = total _____
<b>OCT. 6</b>	<b>INTRODUCTION TO MUSHROOMS</b>	<b>FREE</b>	x _____	persons = total _____
<b>OCT. 6</b>	<b>COLLECTION &amp; FIELD I.D.</b>	<b>\$10.00</b>	x _____	persons = total _____
<b>OCT. 13</b>	<b>POLYPORES (mini)</b>	<b>\$5.00</b>	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.



## **NEMF 2012 - Annual Foray of the Northeast Mycological Federation**

**August 2-5, 2012 at East Stroudsburg University**

The Northeast Mycological Federation will hold its 2012 Samuel Ristich Foray at East Stroudsburg University (ESU) in East Stroudsburg, PA. ESU is easily accessible from I-80, only 50 miles from Morristown, NJ and 78 miles from NYC. We will be observing a bit of mycological history in returning to the site where in 1982, NAMA and NEMF held a joint foray, making this the 30<sup>th</sup> anniversary of the event.

The venue is well suited to host our foray, with BRAND new air-conditioned dorms completed in January 2012. The dorm layouts are all in suites where bathrooms are shared with no more than one other person. Programs and lectures will be held at the state-of-the-art auditorium and science center. As for the dining hall, those of you who remember the food served 30 years ago should fear not, for there is no resemblance between the food of that time and the food we tasted during our recent planning visits. There is plenty of elbow room in the air-conditioned exhibition area for the displays, the mycologists and the vendors. There is no need to huff/puff up and down hills since all of the buildings are within 2-3 blocks of each other and the place is relatively flat.

The list of faculty is impressive. Our Chief Mycologist will be Else Vellinga. Others invited are: Alan Bessette, Arlene Bessette, Walt Sturgeon, Josha Birkebak, Roy Halling, Jay Justice, Rod Tulloss, Gary Lincoff, Renee LeBeuf, and Noah Siegel. The Program Chair, Glenn Boyd, will be finalizing this already impressive line of faculty as we get confirmation from the invited mycologists.

There are many excellent foray sites within a short distance from ESU. Our Foray Walks Chair, Patricia McNaught, has selected sites and when (not if) we get good soaking rain, we will collect many interesting mushrooms. ESU is close to the beautiful Delaware Water Gap National Recreation Area, Worthington State Forest, Hickory Run State Park, Promised Land State Park, Appalachian trails, the Pocono Mountains and many PA Game Lands. The mixed forest of hemlocks and oaks offers diversity and abundant fungal life. If you prefer to simply commune with nature, you can feast your eyes on many waterfalls and feed your soul with lakes and gorges.

Meal plans will include 9 meals: Thursday (dinner), Friday and Saturday (breakfast, lunch and dinner) and Sunday (breakfast and lunch). If a foray isn't your thing, plan on some hiking and be sure to bring your hammer to the Ringing Rocks (in the Boulder Field at Hickory Run State Park) or try your luck at the nearby casino. There will be plenty to do.

Register early and think rain so we can have some fun. Registration is now open. To download forms to register and for more information, continue to check [www.nemf.org](http://www.nemf.org), [www.nemf2012.org](http://www.nemf2012.org), or email [nemf2012@comcast.net](mailto:nemf2012@comcast.net)

### Hosted by:

NJMA - New Jersey Mycological Association

EPM - Eastern Penn Mushroomers

WPMC - Western Pennsylvania Mushroom Club

DHMS - Delaware Highlands Mushroom Society

# NEMF 2012

18<sup>th</sup> Samuel Ristich Foray

East Stroudsburg University

August 2-5, 2012

Join us this year for an unforgettable mycological experience in the beautiful woods of Pennsylvania and New Jersey. Stay in air-conditioned dorms and enjoy excellent food. This year's NEMF foray is hosted by the Delaware Highlands Mushroom Society, the Eastern Penn Mushroomers, the New Jersey Mycological Association, and the Western Pennsylvania Mushroom Club.

---

## THIS YEAR'S FACULTY

**DR. ELSE VELLINGA**

**DR. ALAN BESSETTE**

**ARLENE BESSETTE**

**JOSHUA BIRKEBAK**

**DR. ROY HALLING**

**JAY JUSTICE**

**DR. RICK KERRIGAN**

**RENÉE LEBEUF**

**GARY LINCOFF**

**NOAH SIEGEL**

**WALT STURGEON**

**DR. ROD TULLOSS**

*...and more to come!*

---

## REGISTER NOW!

Avoid a late fee and  
**register before June 15<sup>th</sup>.**

For more information and to  
download a registration form,  
visit [www.nemf2012.org](http://www.nemf2012.org)  
or contact Cheryl Dawson at:

**(717) 846-1225** or  
**NEMF2012@comcast.net**

*No registrations accepted after July 15<sup>th</sup>*

*Foray limited to 250 participants*

**2012 Samuel Ristich Foray: 36<sup>th</sup> Annual Foray – Northeast Mycological Federation  
August 2--5, 2012 - East Stroudsburg State University**

**Registration Form  
Registration closes July 15. A late fee applies after June 15.**

<u>Name(s): (Nickname for nametag?)</u>	<u>Organization and/or Hometown</u>	<u>If child, age</u>
_____	_____	_____
_____	_____	_____
_____	_____	_____

Address: \_\_\_\_\_ Phone(s): \_\_\_\_\_  
 \_\_\_\_\_ Email: \_\_\_\_\_

\_\_\_ I want to share a room/suite with: \_\_\_\_\_  
 \_\_\_ Please assign a roommate. I am \_\_\_ male \_\_\_ female  
 \_\_\_ I would prefer a single room and will pay the supplement.

**Liability waiver-ALL adults in your party must sign: By signing below, I release East Stroudsburg State University and the Northeast Mycological Federation, Inc., the host clubs, their officers and members, foray participants and instructors from any and all liability and loss arising from any accident, injury or illness which may result from activities while attending the NEMF foray.**

Print name	Signature	Date
_____	_____	_____
_____	_____	_____
_____	_____	_____

If you need more lines, attach a copy of this sheet.

**Special needs** (We will do our best to accommodate needs such as handicap access, special dietary, late arrival, etc.):

\_\_\_ I will need transportation to ESU.      \_\_\_ I can provide transportation to ESU.      \_\_\_ I can help at the foray.  
 \_\_\_ I am interested in being a vendor. Please send further information.

Fees (see note below):	<u>Number of persons</u>	<u>Fee</u>	<u>Total</u>
➤ Commuter conference fees, all four days:			
All activities except meals, but including mycophagy	_____	X    \$150 =	_____
➤ Resident (double occupancy rate is per person):			
-Adult: 3 nights (Thurs.-Sat.), double occupancy	_____	X    \$340 =	_____
-Adult: 2 nights (Fri.-Sat), double occupancy	_____	X    \$265 =	_____
-Child 4 to 12: 3 nights in suite with parents	_____	X    \$150 =	_____
-Child 4 to 12: 2 nights in suite with parents	_____	X    \$115 =	_____
-Single supplement:	_____	X    \$30 =	_____
➤ Late registration (after June 15):	_____	X    \$30 =	_____
➤ 2012 T-shirt    ___ XXL + ___ XL + ___ L + ___ M + ___ S	_____	X    \$14 =	_____

**Note:** 3 nights includes 9 meals (Thurs. dinner—Sun. lunch), while 2 nights includes 6 meals (Fri. dinner—Sun. lunch).

**Total owed:** \_\_\_\_\_

Make check out to NEMF (in US dollars on a US bank) for the total, and mail with this form to: NEMF registration  
 C/o John and Cheryl Dawson  
 393 Waters Road  
 York, PA 17403-4751

Confirmation of registration and detailed directions will be sent by email if an address is provided, otherwise by regular mail. Questions may be directed to the registrars, John or Cheryl Dawson, by email at [nemf2012@comcast.net](mailto:nemf2012@comcast.net), by phone at 717-846-1225, or by FAX at 717-854-4903. Find more information at [www.nemf.org](http://www.nemf.org) or [www.nemf2012.org](http://www.nemf2012.org).

# THE LEGEND OF GLORIOUS BEAUTY BARK MUSHROOMS

by Jim Kershner, *The Spokesman-Review*, May 21, 2011

Reprinted from *The Mushroom Log*, newsletter of the Ohio Mushroom Society, #39-6

We went morel mushroom hunting three times this week. Yeah, it's been grueling.

Had to walk out the back door, take a couple steps to the garden, load up with morels, and walk all the way back into the house.

We can hardly believe our luck. We've been having a bodacious morel harvest right in our own city yard.

Dinner has been pretty easy around our house. A couple of days ago, we had morels sauteed in butter. Yesterday we had morel-asparagus-cream sauce with rigatoni. Today? I don't know. A nice bowl of morel risotto sounds nice.

And we owe it all to beauty bark.

Last summer we spread a fresh batch of beauty bark on our garden. It came from a dump truck from a landscaping supply yard, which got it from a sawmill or barking operation, which got it from a magical glade where morel spores drift around on the breeze and nestle in the cracks of tree bark.

All I know is that, sometimes, the first year after you spread beauty bark, morels pop up in places where morels wouldn't normally pop up.

When we first found them, the morning after a dousing rain, we remembered that we had split this truckload of beauty bark with our neighbors, Jack and Claire.

"We should go tell Jack and Claire to look in their garden," my wife, Carol, said. "I'll bet they have some mushrooms, too."

"Actually," I said. "Let's not be hasty. Let's think this through. Before we mention anything to them, why don't I just go over there and, you know, scout out the situation first?"

Carol glowered at me, arms crossed. She asked me what lame excuse I planned to spout after they found me lurking in their back garden, a knife in one hand and a basket in the other.

So, yes, we went ahead and told Jack and Claire. Turns out, they were already on top of the situation. Dinner at their house the night before had been morel pizza.

Clearly, this had been one ultraspecial batch of beauty bark. One thing's for sure, I'm buying another load of that bark – that beautiful, beautiful bark – next year.

*Ed. note:* Several years ago, Marie and I harvested a bounty of morels from some newly bark-mulched beds on the Oberlin campus. Unfortunately there was no repeat performance the next year or any year thereafter.

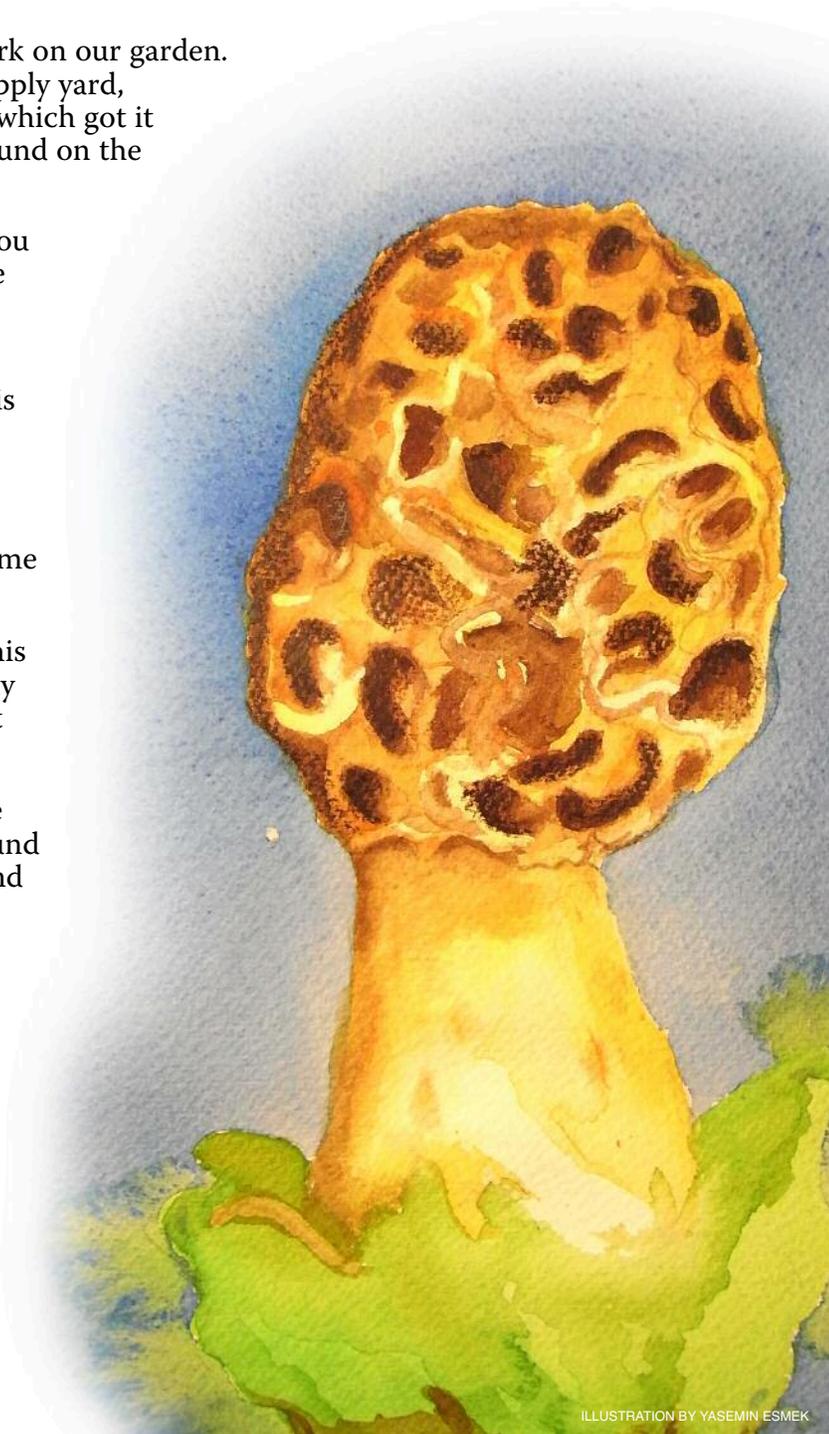


ILLUSTRATION BY YASEMIN ESMEK

# TASTE OF MUSHROOMS

reprinted from *The Arizona Fun-gi*, newsletter of the Arizona Mushroom Club, Fall 2007

The taste and smell of mushrooms are important for both the identification of species and for the oro-sensory sensations one experiences while eating them. Several issues regarding gustation and olfaction are important to the mycophagist and will be discussed here. First, perceptions of the taste, smell and texture of mushrooms will be differentiated and discussed. This will be followed by a discussion of sensory deficits that can impair the taste or smell systems and lead to particular problems either identifying or eating mushrooms. Special consideration will be given to those who cannot taste bitter compounds and the potential that exists for these people to misidentify particular species of mushrooms.

The flavor experienced from eating mushrooms, or any other food, comes from a combination of taste, texture, temperature, spiciness and aromatic qualities. Taste is one component of flavor and is thought to be limited to the perception of sweet, sour, salty, bitter and savory. Receptors for these five taste qualities are contained in taste buds, which are located on the palate (top of the mouth) and pharynx (back of the throat), as well as the tongue. Despite what is commonly believed, taste receptors on all portions of the oral cavity respond equally well to the different tastants.

Savory or "meaty" is the taste quality represented by amino acids, or protein. Foods rich in amino acids include mushrooms, fish, meats, cheese and some vegetables like kelp and tomatoes. A second component of flavor is smell. Our olfactory systems are capable of detecting around 10,000 different smells. These various smells when combined with taste, often yield a unique oro-sensory experience. The last components of flavor are the spiciness, physical temperature, and general texture of the food, which are all signaled by the trigeminal nerve.

The taste of *Agaricus bisporus* is often described as "mild" or "meaty" and is best typified by the taste quality "savory" because of its high amino acid content. To account for the taste of this mushroom, we will explore its components. This mushroom thus provides a rich source of complete proteins while being a low-fat food source, and is of particular benefit to those individuals on a vegan diet who need alternate sources of essential amino acids.

Other commercially available and commonly consumed mushrooms such as *Flammulina velutipes*, *Lentinula edodes*, *Morchella deliciosa*, *Pleurotus eryngii*, *P. ostreatus*, and *Ustilago maydis* contain similarly high

amounts of amino acids. A commonly available commercially available mushroom, *Catharellus cibarius*, is comprised of 10% protein. One amino acid in particular, glutamic acid, is present in high concentrations in most of these mushrooms. MSG and other amino acids are flavor enhancers and increase the palatability of (pleasantness) of foods. Meat, fish, and canned vegetables or recipes containing these foods were improved by MSG. Interestingly, this indicates that adding MSG to amino acid rich foods further enhances their flavor. This implies that adding mushrooms to other protein rich foods increases overall palatability. Conversely, cereals, milk products, or sweet-flavored recipes were made worse by the addition of MSG. One could posit that adding mushrooms to similar food types would make them unpalatable, but this might best be left to individual experimentation.

## Other Sensory Components

**Trigeminal:** Mushrooms described in the field guides with descriptors such as acrid, peppery, or burning, all excite the trigeminal nerve, which innervates the tongue and carries the sensory signals to the brain. *Russula brevipes* and *Russula emetica* are good examples, and anyone who has tasted these mushrooms is aware of the burning sensation that overcomes the oral cavity.

**Smell:** The odors of mushrooms are as numerous as the number of species themselves. Mushrooms vary from the soapy smell of *Tricholoma saponaceum* to the difficult to describe but immediately recognized cinnamon-like odor of *T. magnivelare*.

## Sensory Deficits

Deficits in smell and taste are widespread and can present a handicap in mushroom identification and alter the oro-sensory experience of eating them. Common causes of taste and smell deficits will be briefly considered, followed by specific examples of when these deficits can lead to the misidentification of mushrooms. Most people who experience a subjective loss of "taste" actually have smell dysfunctions instead. Thus, most people who complain of "taste" deficits could likely have olfactory problems.

Olfactory disorders are common, often have sudden onsets, and have several main causes. These causes of olfactory loss are important to know because sensory loss negatively impacts the overall quality of life, not just the ability to quickly differentiate a *Tricholoma magnivelare* and *T. zelleri*, which can look very similar.

Gustatory loss is less prevalent than olfactory loss, but also has profound effects on the quality of life.

(continued on page 22)

**NJMA News** is published bimonthly by the New Jersey Mycological Association.

Annual subscription price is included in NJMA membership annual dues.

Articles may be copied or reprinted with credit given to the author(s) and **NJMA News**.

Views expressed herein do not imply New Jersey Mycological Association endorsement.

## WELCOME TO ALL OF OUR NEW NJMA MEMBERS!

*We'd like to extend a warm welcome to the following members who joined us between Fungus Fest and February 10, 2012. We look forward to seeing you at lectures, forays, and other NJMA events. Happy 'shrooming!*

Thomas Albert	Forked River, NJ	Sonia Lee-Johnston	Port Jervis, NY
Susan Asaro	North Haledon, NJ	Janet Lubaszka	Flemington, NJ
Elizabeth Berkley	Egg Harbor City, NJ	Susan Manley	Pottersville, NJ
Bobbi Berrebi	West Orange, NJ	Karen Marcalus	Oakland, NJ
Thomas Bigelow	Brooklyn, NY	Warren Marchioni	Caldwell, NJ
Peter Bohan	New York, NY	Charlotte Mari	Succasunna, NJ
Anne & Zoltan Borbely	Monmouth Junction, NJ	Matthew Matell	Downington, PA
Joseph Borysko	Rochester, NY	John Meder	Matamoras, PA
Theresa Boulineau	Livingston, NJ	M. & Debra Melchionne	Waretown, NJ
Dina Boykis	Holland, PA	Stephen Miller	Piscataway, NJ
Natalia Bridy	Philadelphia, PA	Rosie Moore	Williamstown, NJ
Mark Browning	East Brunswick, NJ	Evelyn Morton	Cranford, NJ
Henry Budnik	Morris Township, NJ	Christine Mousin	Teaneck, NJ
Melissa Camp	Succasunna, NJ	Patrick Natale	Mercerville, NJ
Joe Carlise	Annandale, NJ	Peggy Neubig	Rockaway, NJ
Joseph Chieffo	Summit, NJ	Jose & Betsy Oliveira	Cedar Knolls, NJ
Elizabeth Combs	Stockton, NJ	Natalie Pawlenko	Princeton, NJ
Loretta & Russell D'Italia	Morris Plains, NJ	Dwayne Plkhooy	Sussex, NJ
Anton David	South Orange, NJ	Ivan Popijac	Lyndhurst, NJ
Christine Dudas	Stewartsville, NJ	John Prushinski	Milford, NJ
Lisa Durantino	Stanhope, NJ	Mary & Michael Rapp	Pompton Plains, NJ
Yasemin Esmek	Maplewood, NJ	Steven Repko	Mays Landing, NJ
Constance Farley	East Hanover, NJ	Klaudet Ristovski	Union, NJ
Vivian Fiorentino	Cherry Hill, NJ	George & Laurie Roche	Flemington, NJ
James Fitzgerald	Dresher, PA	Ron Rothman	Ringoes, NJ
Danielle Friedland	Maplewood, NJ	Maya Ruvinshteyn	Springfield, NJ
Paul Funk	Pennsauken, NJ	Anthony Santa Maria	Jackson, NJ
Ken & Mary Gardner	Sparta, NJ	Helena Sarin	Freehold, NJ
Gary Garetano	Millburn, NJ	Joedie Sawyer	South Bound Brook, NJ
Jenny Gaus-Myers	Dover, NJ	Ernest Scatton	Ewing, NJ
Robert Gillis	Pocono Pines, PA	Kathleen Schneider	Old Bridge, NJ
Judy Glattstein	Frenchtown, NJ	Anita & Glenn Schweizer	Newton, NJ
Jorn Gorlach	Manchester, NJ	Susan Skwira	Jefferson Township, NJ
Adam Hamer	Wantage, NJ	Irina & Keith Slicner	South Plainfield, NJ
Susan Harasty	Freehold, NJ	Enid Smith	Madison, NJ
Elizabeth Harvin	Morristown, NJ	Jeremiah Smithson	Philadelphia, PA
Brian Hiebert	Ringwood, NJ	Alexander Staff	Underwold, NJ
Karlo Hock	Metuchen, NJ	Clarissa Stam	Plainfield, NJ
Susan Hofschneider	Clark, NJ	Rebecca Lea Steckel	Piscataway, NJ
David Howard	Mendham, NJ	Lina Stekolshchik	Rockaway, NJ
John Huber	Morris Plains, NJ	Steve & Sharon Sterling	Flemington, NJ
Christopher Innella	Eldred, NY	Rachel Stevens	Burlington, NJ
Yevgeniya Ivanushkina	Sussex, NJ	Eldad Tarmu	Jersey City, NJ
Jessica Jacobson	Princeton, NJ	Igor Tereshin	Old Bridge, NJ
Ruth Jourjine	Titusville, NJ	Carol Titus	Mount Tabor, NJ
Hetty Joyce	Morristown, NJ	Richard Weber	Toms River, NJ
Frank & Isabel Katusa	Somerset, NJ	Ronald West	Toms River, NJ
Edward Kevelson	Westfield, NJ	Vernon Whiter	Hopatcong, NJ
Erin Kiefer	Medford, NJ	Betty Wise	Somerset, NJ
Irina Kononovich	Pennington, NJ	John Wyneczuk	Phillipsburg, NJ
Miklos Kozo	Milltown, NJ	Nataliya Yashayeva	Morganville, NJ
Frank Kushnir	Bayonne, NJ	Donald Young	Ocean View, NJ
Kyle La Ferriere	Long Valley, NJ	Anatoly Zak	Morristown, NJ
Robert Larsson	Newton, NJ	Marija Zeremski-Seferovic	Hoboken, NJ
Bridget Lauer	Glen Gardner, NJ	Mirna Zima-Hock	Metuchen, NJ
Anthony Lavarone	Cresskill, NJ	Ruth Ann Zobel	Lincroft, NJ
Jessica Lawlor	Wantage, NJ		

# A BOUNTIFUL YEAR FOR THE DEATH CAP

by Katharine Mieszkowski, *The Bay Citizen*, December 3, 2011  
Reprinted from *Spore Prints*, bulletin of the Puget Sound Mycological Society

You don't have to wander very far off the road this time of year before stumbling upon *Amanita phalloides*, the deadliest mushroom in California.

On a recent foray in Roy's Redwoods Open Space Preserve in Marin County, David Campbell, who has been hunting mushrooms in the county for 40 years, immediately spotted specimens of that toxic fungus, more commonly known as the Death Cap, growing near an entrance to the preserve.

The Death Cap, which is native to Europe, was introduced in California, according to Dr. Anne Pringle, associate professor of organismic and evolutionary biology at Harvard University.

The earliest confirmed collection on the West Coast was in Monterey County in the 1930s on the grounds of what was then the Del Monte Hotel, a venue famous for its gardens full of exotic species. In 1945, the mushroom was gathered on the campus of the University of California, Berkeley, as well.

Since then, it has been found as far north as Washington and British Columbia. It particularly thrives in the oak woodlands and mixed evergreen forests around San Francisco Bay and San Pablo Bay and flourishes in the Bay Area in a symbiotic relationship with local oak trees.

The Death Caps found in California are much larger than the same species back in Europe. "They're massive," Pringle said. "In California, they're also found more abundantly than in Europe," she added.

This year, after the fall rains, the mushrooms are "out in large numbers, and early," said J. R. Blair, a lecturer in the biology department at San Francisco State University. "In many places where I go looking for mushrooms this time of year," says William Freedman, chairman of the toxicology committee for the Mycology Society of San Francisco, "they are the most common to be found."

According to Campbell, "The chance of us having an incident any day now is very high, because people who wouldn't normally notice mushrooms are seeing them."

From 2009 to 2010, 271 people in the Bay Area required treatment at a health care facility after ingesting a mushroom, according to the California Poison Control System. Among them were 136 children age five or younger. Statewide, two people died and ten others suffered a major health problem, like kidney or liver failure, after eating wild mushrooms from 2009 to 2010, according to the most recent data.

The most serious illnesses occur when fungus enthusiasts pick and eat Death Cap or other poisonous mushrooms. "We've never had a case of serious poisoning from an accidental mushroom poisoning where a child ate something in the backyard," said Dr. Kent Olson, medical director of the San Francisco division of the California Poison Control System. "It's really people preparing the mushroom thinking that it was edible."

The deaths and the most serious illnesses have been linked to *Amanita phalloides* and its cousin *Amanita ocreata*, better known as the Destroying Angel. Both cause liver damage. While the two species are equally deadly, *Amanita phalloides* is more frequently collected and eaten, experts say.

The Death Cap is often a dull green color, but it can be tinged with brown or gray, or even be white. It is also reputed to be delicious. "One guy that died said it was the best mushroom he'd ever eaten," Dr. Olson said.

State health officials advise against picking and eating wild mushrooms unless a mushroom expert evaluates the spoils first.

"It is very difficult to distinguish which mushrooms are dangerous and which are safe to eat," Dr. Ron Chapman, director of the California Department of Public Health, said in a recent statement warning about the hazards of consuming the wrong fungus.

*Don't eat amanitas – you'll quiver  
You'll fall to your knees, and you'll shiver  
Poison mushrooms, that's why.  
And you'll probably die.  
If you don't, then you'll need a new liver.*

– Meg Beagle, OEDLIF

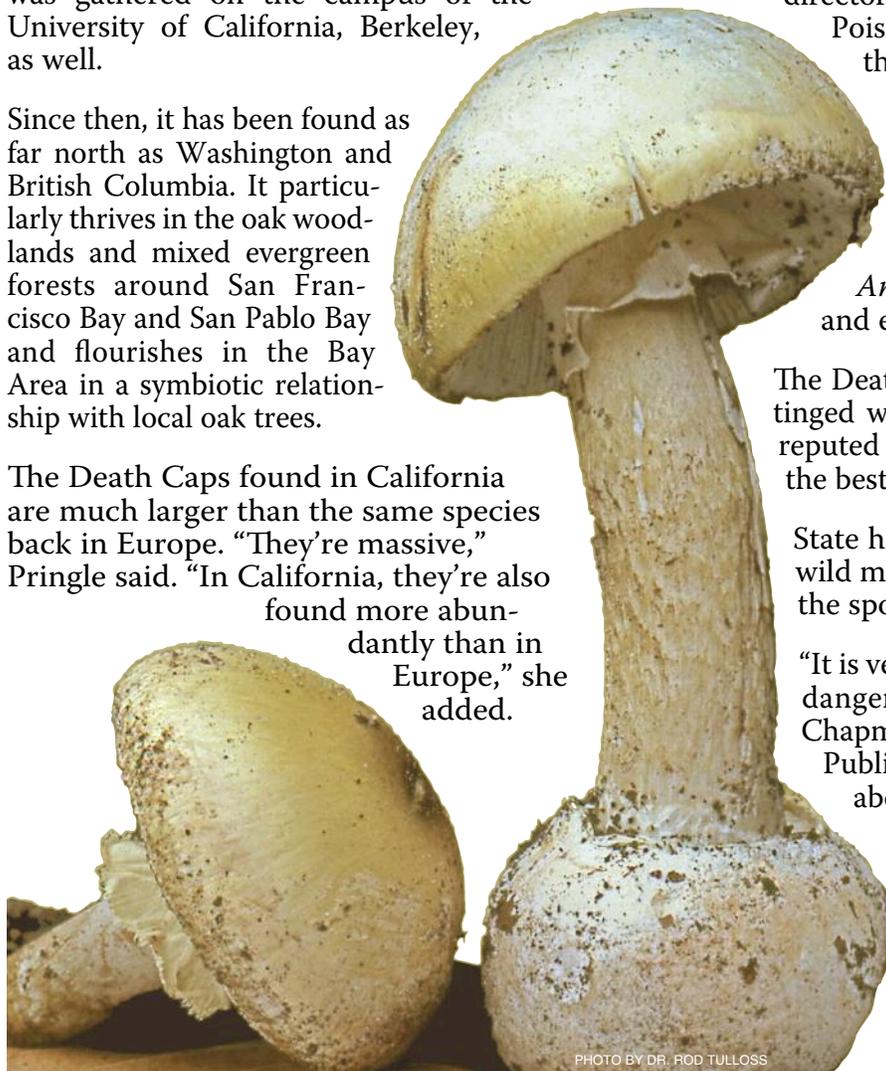


PHOTO BY DR. ROD TULLOSS

## TASTE OF MUSHROOMS *(continued from page 20)*

*Non-tasters:* Approximately 25% of the population has a genetic variation in their bitter taste receptors that renders them unable to detect some bitter compounds. These people are therefore at risk for misidentifying bitter mushrooms, especially if they are taught to rely on their sense of taste to distinguish between bitter and nonbitter mushrooms.

### Conclusions

The sense of taste and smell is important to the identification of mushrooms. First, this review explained the common tastes of mushrooms, and the specific components in mushrooms that yield different tastes. Second, this review described common taste and smell deficits that impair the perception of some mushrooms, as well as discussed specific taste-related deficits with aging. Research has demonstrated that bitter and salty taste is compromised with the normal aging process. A decrease of salty taste is likely of little importance in tasting mushrooms because mushrooms are not naturally salty. However, elderly people should be aware that there is a decrease in the perceived intensity of some bitter compounds with age. Interestingly, deficits in the perception of savory taste stimuli with aging have not been studied. Other deficits to taste and smell typically come from physical damage to the sensory systems or from genetic causes, and this short review has described the most prevalent ones. It is the aim of this review that mushroomers are educated about the importance and individual variation of perceptions of taste and smell of mushrooms. For example, a mushroom might be described as tasting very bitter to one person, somewhat bitter to an elderly person, and not bitter at all by a non-taster. Importantly, these individual variations can lead to the misidentification of specific mushrooms. This review has described a few specific examples where specific taste or smell disorders can lead to the misidentification of particular mushrooms, but it is likely that many more exist, underscoring the role of educating mushroomers about these issues.



## A-MAZE-ING MOULD

*reprinted from Mycelium, the newsletter of the Mycological Society of Toronto*

*Physarum polycephalum* is a slime mould that forages for food. Although called a mould, this single-celled creature is technically an amoebozoan. The bright yellow blob can reach sizes of up to 30 cm in diameter. It can move at the rate of a millimeter an hour by growing tentacles called pseudopods. The cell cytoplasm then streams into the pseudopods, moving the cell forward.

In 2000, Japanese researchers studied *Physarum's* foraging behaviour. They placed an oat flake at the center of a maze and *Physarum* on the outer edge. Following chemical signals from the oat flake, *Physarum* moved through the maze finding the shortest path to the food.

Does this demonstrate intelligence? Dr. Andrew Adamatzky of University of the West of England thinks so. He has been working with *Physarum* in experiments that test its ability to make intelligent decisions. To simulate a nuclear disaster, he placed a chemo-repellent, a sea salt crystal, on a map of Canada at the site of the Bruce nuclear power plant. *Physarum* grew a network of "highways" that provided the most efficient route to move food across Canada in the event of a nuclear accident.

Dr. Adamatzky is designing machines using this tiny mould. In his book *Physarum Machines*, he describes how *Physarum* can be used create computers. As the pseudopods grow through specially designed mazes, the path chosen at each branch represents a logical decision. The path forms a series of logic gates or a logic circuit that is the basis of computer memory. However, the process breaks down when *Physarum* is asked to perform higher logic functions.

It seems, you will not arrive at work tomorrow to find a yellow blob at your desk. At least not yet.



---

## FUNGUS ABSURDITUS FILE

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

This article appeared verbatim as follows at a website called "Fpaper.com":

### Fungus Known As Egg-laying Hens To Eat An Egg Sold 6 Yuan

News correspondent reported hearing Chutianjinbao gold solution SHA reports: '6 dollars an egg selling, ye that expensive?' Yesterday, the reporter in Wuchang Shuiguohu see a large gift shop, called 'Ganoderma egg' expensive gifts eggs attracted residents.

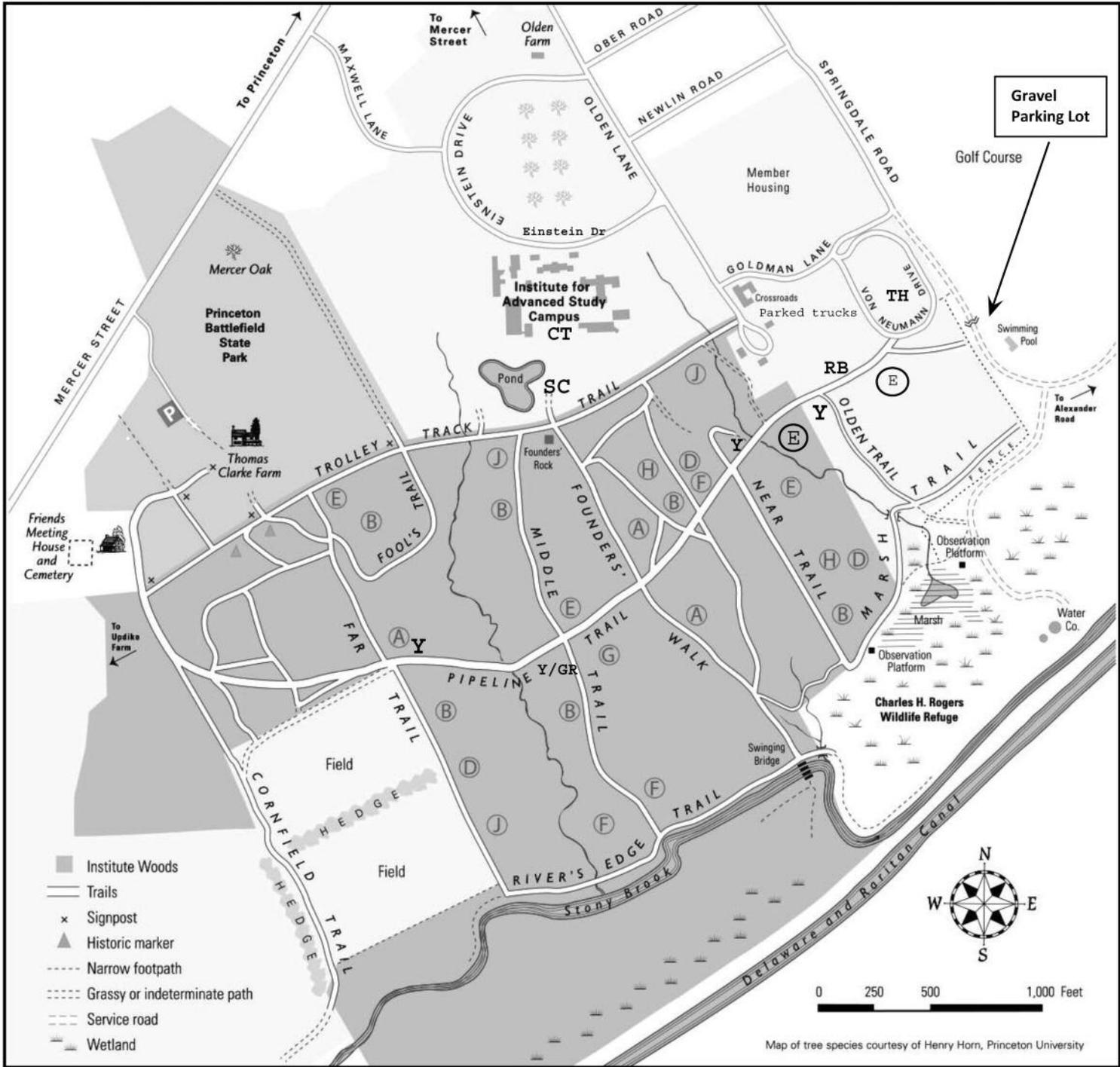
To let people see what the shop owner also deliberately open the packaging, out of eggs for everyone to see its bright surface looks smooth, rough feeling no sense. Shopkeeper in a small cap, breaking eggs, egg yolk than ordinary visible yolk drum some proteins more viscous. shopkeeper said that this fungus eggs, by definition, is hen eating feed with *Ganoderma* eggs after birth.

According to the company responsible for the production of this egg person, *Ganoderma lucidum* egg is more than five years after he developed from the hen's growth is strictly controlled production environment, food is produced in Taiwan with the fungus feed, but also listening to music grown up. Allegedly, now, *Ganoderma* eggs mainly in the form of sales buy in March next year, in one hundred people living in the theater, military operators super discount supermarket to buy high-end living museum. 20 December 2011. Fpaper.com.



*(Editor's note: Something was lost in the translation.)*

**Institute Woods, Charles H. Rogers Wildlife Refuge, and Princeton Battlefield State Park (aka "Princeton Waterworks")**



**Tree Symbols**

A = Beech	F = Sweet Gum
B = Tulip	G = Birch
C = Black Gum	H = Oak
D = Hickory	I = Dogwood
E = Pine	J = Maple

Map adapted by Marc Grobman from the uncopyrighted publication, *A Guide to the Institute Woods*, available at [www.ias.edu/files/pdfs/ias-woods.pdf](http://www.ias.edu/files/pdfs/ias-woods.pdf)

**Notes**

CT = Clock Tower, buildings with copper-green roofs
GR = Green Pole, about 10 feet high, resembling old street lamp
RB = Red Barn
SC = Sculpture, resembling large solar panel
TH = Townhouses
YP = Yellow Pipe, in ground, about 3' high

## **NJMA NEWS**

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

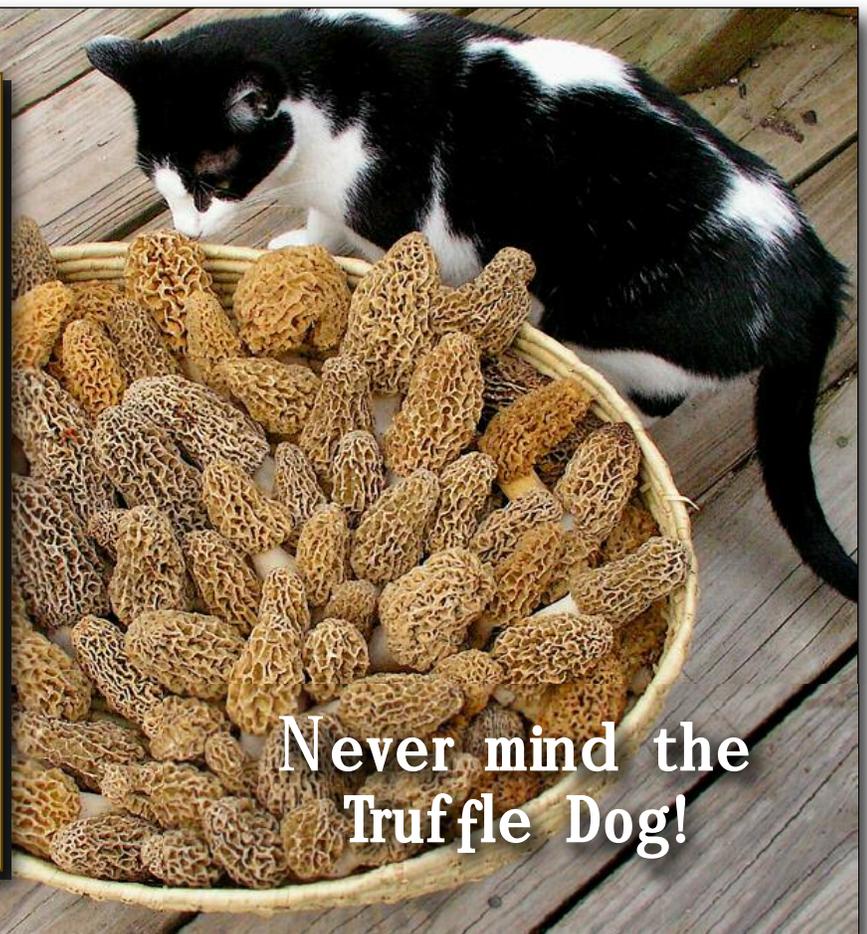
### **FIRST CLASS MAIL**

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

#### ***In this issue:***

- **EDUCATION CLASSES 2012**
- **2012 FORAY SCHEDULE**
- **WHO'S IN A NAME - PART 30**
- **WELCOME NEW MEMBERS!**
- **TASTE OF MUSHROOMS**
- **NEMF 2012 INFO**
- **COMMITTEES FOR 2012**
- **A NEW MUSHROOM (FOR ME)**
- **LYME DISEASE RISK ELEVATED**
- **BEAUTY BARK MUSHROOMS**

*...plus more!*



**Never mind the  
Truffle Dog!**