

NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION

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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

- Sunday, September 2**
10:00 am
FORAY: SCHIFF NATURE PRESERVE
Leaders: Dorothy Smullen and Marc Grobman
- Sunday, September 2**
12:15 pm
MINI-WORKSHOP: DARK-SPORED MUSHROOMS
Instructor: Dorothy Smullen
Registration required. See [March-April NJMA News](#) for info.
- Saturday, September 8**
10:00 am
FORAY: WAWAYANDA STATE PARK
Leader: A.J. Bozenmayer
- Sunday, September 16**
10:00 am
FORAY: WASHINGTON CROSSING STATE PARK
Leader: Virginia Tomat
- Sunday, September 16**
8:30 am - 4:30 pm
WORKSHOP - DYEING WITH MUSHROOMS
Instructors: Cheryl Dawson and Ursula Pohl
Registration required. See [March-April NJMA News](#) for info.
- Saturday, September 22**
10:00 am
GRETE TURCHICK FORAY & PICNIC
STOKES STATE FOREST, Kittle Field Picnic Area
Leader: Jim Barg. Bring food to share and your own picnic gear. The foray is open to the public, but the picnic is restricted to NJMA members.
- Sunday, September 30**
10:00 am - 4:00 pm
NJMA FUNGUS FEST 2012
Frelinghuysen Arboretum, Morristown, NJ
*Coordinator: Terri Layton. **Volunteers needed!***
- Saturday, October 6**
10:00 am - 12:30 pm
1:00 pm - 4:00 pm
EDUCATION CLASSES
Frelinghuysen Arboretum, Morristown
INTRODUCTION TO MUSHROOMS (Terri Layton) *FREE*
COLLECTION & FIELD I.D. OF MUSHROOMS (Jim Barg) *\$10 fee*
Registration required for both. See [March-April NJMA News](#) for info.
- Saturday, October 13**
10:00 am
FORAY: WELLS MILLS COUNTY PARK
Leader: Nina Burghardt
- Saturday, October 13**
12:15 pm
MINI-WORKSHOP: POLYPORES
Instructor: Terri Layton
Registration required. See [March-April NJMA News](#) for info.
- Sunday, October 21**
10:00 am
FORAY: JAKE'S BRANCH COUNTY PARK
Leader: Bob Hosh
- Saturday, October 27**
10:00 am
CULINARY GROUP MOROCCAN DINNER
Preregistration is required. See article on page 4.
- Sunday, October 28**
10:00 am
FORAY: BRENDAN BYRNE STATE FOREST
Leader: Rod Tulloss
- Sunday, November 11**
2:00 pm
MEETING AND LECTURE
Frelinghuysen Arboretum, Morristown
The theme of the meeting will be "An Experiment."

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

NEMF 2012 – Wow! That pretty much sums up my message for this issue, so if you are pressed for time what follows are just the details. I have been to several NEMF forays, but I have never seen one from the inside before. What an incredible amount of work! The process started over a year and a half ago. Granted, there was not a lot of discernible activity in the beginning, but that is when the foundation is laid, selecting the committee chairs and picking the location. It is also when the stress begins. For example, at the time the decision to have the foray at East Stroudsburg University was being made, the beautiful dorm we were going to be housed in was a field.

Things need to happen early; the Foray Walks Chair (Patricia McNaught) had to select the walks exactly a year in advance to be able to evaluate the probable conditions at the time of the foray. Then the fun and worry of getting permits from eight different agencies and seven site managers begins. Each one has a different list of informational requirements and a different process and thus a different response time. Then walk descriptions, walk maps, walk leaders and walk transportation (negotiating a contract with the bus company) have to be completed.



PHOTO BY STEVE STERLING



PHOTO BY STEVE STERLING

The Program Chair (Glenn Boyd) also has to begin very early in the process; to assemble a list of the faculty, contact them, negotiate their participation, arrange for transportation, arrange for supplies that are required for their workshops, arrange rooms for their workshops and lectures, arrange the furniture and provide equip-

ment for the workshops, test the audio visual equipment in every room, make sure the participants can find the rooms, make sure the rooms and equipment are returned to their pre-foray condition.

The Registrars (Cheryl and John Dawson) can tell you what it is like to have two people doing the work of four people. Their tasks began prior to the opening of registration but the real challenge begins with the actual opening and first contact with the participants. I have often equated being president of a mushroom club to the task of herding squirrels. John and Cheryl not only had their own club squirrels but the squirrels from seventeen other clubs (18 clubs could be a record). Don't misinterpret what I am saying – the vast majority of the two-hundred-twenty-plus participants only asked reasonable questions and made reasonable requests. It was the other ones that ranged from the unreasonable to the impossible that can either make you laugh or cry, or both.

The General Chair (Terri Layton), with whom I had daily contact, did an incredible amount of work. The record for NEMF e-Mails was thirty in one day. I don't really have the right words for all that she had to do to make this thing work. I am not objective enough to judge its success, but I will just pass on that by the last day a whole lot of people said a whole lot of complimentary things about the foray. *(continues on next page)*



You have all heard the saying about a certain bodily substance flowing down hill – guess what, it goes the other way! Not only did she have to deal with the expected General Chair workload, she had to get involved with major glitches in the other committees. One of many examples: a trip to ESU for the catering choices and contract, a trip to ESU for catering choices and contract when the original catering manager finds a new position, a trip to ESU for catering choices when the new catering manager decides she doesn't want the job. Those of you who were there will attest – the third time was the charm. The meals and food at the socials were far above the level of other NEMF forays.

The logo and design of the NEMF booklet (Jim Barg) received numerous compliments from a wide variety of participants – thanks, Jim. Webmaster Jack Barnett created a website that provided all of the necessary information and did it in a way that was easy to use and inviting – thanks, Jack.

The College (ESU) - These folks were great. The Conference Service Manager (Sarah Goodrich) and her group produced results on every request we made (except for a mechanical problem on Sunday morning). The Campus Police were polite and helpful and I have already spoken about the food service group. We couldn't have done as well as we did without their support.

The Weather Chair (who went into witness protection the day of appointment) was a stressor in early summer but came through with three-plus inches of rain when we needed it most.

The NEMF foray is a lot like *The 1812 Overture* in that it starts at one tempo and volume and builds in both as it finishes. By Thursday, I was hearing both bells and cannons. This is where the remaining committee chairs joined in and picked up the slack. I am NOT ignoring the chairs that I do not mention but focusing on NJMA members; this message is getting a lot like *War and Peace* as it is. All of these folks worked very hard and created an event that was not only acceptable but way above average. The Vendors Chair (Nina Marra), Mycophagy Chair (Bob Hosh), Recorder (Dorothy Smullen), Social Chairs (Frank Marra and Todd Van

Gordon) all were mentioned by countless participants for their outstanding efforts.

The only chair who did not attract any praise from the multitudes was the Clean-Up Chair (Nina Burghardt). By the time it was her turn to step up to the plate, the bleachers were pretty empty. Not only did she accept the least glamorous of the batting positions – she hit a home run. To Nina and the rest of her crew my deepest thanks.

Finally, we have a saying in the Army that “No plan remains intact after the first shot”. This is where our club members really stand tall; it has been a while since I have been this proud of a group of people. A few examples: I heard one chair remark that it was their first all-nighter since college to produce the product – *on time*. On Thursday night, Bill Smullen and I carried Dorothy and her injured foot to their car for a trip to the hospital. On Friday morning, with a soft cast and a crutch, she hobbled to the classroom to proceed with her workshop – *on time*. After spending over an hour the night before arranging his assigned room for the Microscopy workshop, Glenn Freeman showed up in the morning to find the room not only rearranged but full of students taking a final. Some quick thinking, followed by rapid action, the show went on – *on time!* We had a full (six of us) car of hot, thirsty, hungry people returning from a foray knowing that we would not make it in time for lunch. Then we hit the traffic coming from Pocono Speedway. The twenty-eight minute ride out took over two hours on the return leg. It was looking like we were on the road to misery (actually the trip started on “Shades of Death Road”). Thanks to Benjamin's undefeatable good mood, extraordinary sense of humor and a laugh that is so infectious that it can cause a statue to crack a smile, jokes and funny stories started being told. From then on, even though the velocity did not change, the trip became memorable not for the misery but for the good time. (*Full NEMF coverage begins on page XX*)

Thank you all. NEMF 2012 – Wow!

I am Phil Layton and I approve this message.



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!**



EDITOR'S NOTES

“Geeks, Geezers, and Granola”

is the answer given to a visitor to the foray at Stephens State Park when she asked one of our members to describe the NJMA membership. In the not-so-distant past, that might have been partially true. Back then, collecting mushrooms (and wild plants) for the table was considered slightly oddball if not downright weird. Today, on the other hand, foraging for wild edibles is not only a mainstream activity. It is positively “the thing to do” by many of the top restaurants in the world. Rene Redzepi, the chef-owner of Copenhagen’s restaurant *Noma*, considered by many food writers to be the greatest restaurant in the world, regularly uses wild plants, seaweeds, and mushrooms in his dishes. It is almost impossible to read any of the major food publications or one of the many food-oriented blogs on the Internet without finding some foraged foods in their recipes. And the sheer number of newcomers who show up at our forays after Google-ing or Bing-ing our website is pretty impressive. And, by far, the majority of these visitors are most interested in the answer to one question, “Can I eat it?” Most of the time, there is at least one good edible that shows up so that we can give them a positive answer. And sometimes, it is not mushrooms but wild berries or greens that they can enjoy (see the report on the Meadowood Park foray). As a further indication of just how widespread all of this wild stuff has become, let me quote from the weekend edition of the *Wall Street Journal* Aug 25-26. In the Acrostic puzzle, the clue for an eight-letter answer C is: “Black trumpet, pom pom or hen-of-the-woods”. I am assuming all of you can decipher this one. If not, send me an email.

In this issue of *NJMA News*, we have a review by Judy Glattstein of two foraging books, and we will have review of a third one in the next issue.

We have lots and lots of reports on forays, workshops and NEMF, with lots and lots of photographs. We have a do-it-yourself article on building a dryer for all those mushrooms you collect. (Boletes and black trumpets dry well, hen-of-the-woods and chicken mushrooms do not), and articles on strange fungi and on even stranger crafts that are made from some.

Thanks to the twenty or so members who contributed to this issue of *NJMA News*, it is through your efforts that we are able to de-geek each issue.

As far as the Granola part, that’s really probably healthy for all of us anyway. And the Geezers – *absolutely!*

But, we should change the definition of NJMA’ers to:
A Grand, Gregarious Gagggle of Gifted and Generous Great Gals and Guys.

– Jim Richards



CULINARY GROUP MOROCCAN DINNER, SATURDAY, OCTOBER 27TH

If you like great food and good conversation and want a chance to get to know your fellow NJMA members better, then you need to sign up for the next Culinary Group Dinner, “A Trip to Morocco,” which will be held on Saturday, October 27th. The dinner will be held at 6:00 pm at the Unitarian Center in East Brunswick. Space is limited.

Moroccan cooking is being regarded by a lot of “foodies” as the next great cuisine – and it is one we have not explored before. It is cooking that uses lots and lots of spices – cinnamon, cumin, saffron, turmeric, ginger, cardamom and more, including preserved lemons, and a little heat – to produce extremely flavorful food. There is a broad range of dishes, from a myriad of salads using the freshest seasonal produce to long-simmered *tagines* and *couscous*. And wonderful breads and desserts as well. The one thing that we will *not* be doing is preparing and serving the food in the most traditional Moroccan fashion, where the women do all the cooking and the men do all the eating. I am afraid there would be too many complaints from about half our attendees.

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

“Moroccan cooking is being regarded by a lot of “foodies” as the next great cuisine..”

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. Each diner brings his or her own tableware (plates, cutlery and beverages etc.) Coffee and tea are provided. If you have any questions, please do not hesitate to contact Bob or Jim. We hope to see you in October.

(Directions to the Unitarian Center are on page 25, and are also on our website, www.njmyco.org.)



THE WASP'S NEST POLYPORE

by Lawrence Millman

A couple of years ago, near Concord, Massachusetts, I was engaged in one of my favorite pursuits – lifting up logs in search of obscure fungi – when I found what looked like a group of miniature wasp's nests under an old oak log. On a whim, I brought a few of them home, shaved off a section from one of them, and put it under the microscope. I was actually a bit surprised to find finely verrucose spores that measured 7-10 by 4-6 μm .

So what was this fungal entity? As I was trying to identify it, a phrase from Overholts' 1953 Polyporaceae book leaped out at me: "resembles in form a miniature wasp's nest." The species with this curious morphology was *Polyporus dependens*, which, according to Overholts, was "not known from more than a dozen collections." Both the macro and micro description in Overholts were consistent with my specimens. So, too, was Leif Ryvar-den's description of the taxon's updated name, *Coltriciella dependens*, in *North American Polypores*.

never call a fungal growth habit absurd without the proper examination. In fact, I invariably found a space between the bottom of the well-rotted substrate and the ground (or another part of the substrate) in most specimens. When there wasn't a space, the fruiting bodies of *C. dependens* would respond by becoming more or less resupinate, with an abbreviated stipe.

Is *Coltriciella dependens* really a rarity, or has it just been overlooked? The answer is probably yes to both questions. The popular notion that a dead log or snag is an eyesore rather than a fertile habitat has probably contributed to its decline, as it has with a number of other wood inhabitants. At the same time, a relatively small species like *C. dependens* (the pileus is less than one centimeter in diameter) might easily be overlooked, especially when charismatic megafungi happen to be in the vicinity.

To my way of thinking, however, a small, secretive species like *C. dependens* is just as charismatic as any of its more blatant fungal brethren.



PHOTO BY TOM MURRAY

I mailed a few dried specimens to Leif himself, and he confirmed my ID, saying that the species was quite rare. *C. dependens* has a quite bizarre growth habit: it's stipitate, and yet it grows under a log, with the pore surface facing downward. Occasionally, it grows inside a log. This might at first seem a bit absurd, but one should

YOUR HELP IS NEEDED AT FUNGUS FEST

On Sunday, September 30th, NJMA will be staging our biggest and most important public outreach program of the year – our annual FUNGUS FEST.

More people join NJMA at Fungus Fest than any other event during the year. In order to stage an event of this size, a lot of volunteers are needed. No prior knowledge of mushrooms is required for many of the jobs, which include setting up tables and displays, taking down tables and displays, and cleanup.

Also, members are asked to go out on the days prior to collect specimens for the public displays at their favorite mushrooming spots.

We also need volunteers to help out at many of the tables, to greet visitors, to give information to potential new members, to relieve staffers at various displays (so they can take short breaks), and so on.

If you can give us a couple hours of your time on either Saturday, September 29th (for setup) or Sunday September 30th (for Fungus Fest itself), please contact Terri Layton, Fungus Fest Chairperson, at mycoterri@verizon.net

THE TYROMYCOLOGIST: WHERE IS THE MAP OF THE MUSHROOMS?

by Patricia McNaught

I enjoy doing “outreach” for NJMA at various events, like Earth Day celebrations or Environmental fairs. But I’m always stopped short when someone rushes up to the NJMA table and, with little preamble, demands: “Where can I get the map of the mushrooms?” I try to explain that there is no map of good mushroom sites, but the person clearly doesn’t believe me. They are convinced that I am withholding the map that will lead them to some mythical trove of boletes.

At events, when people ask us, “Where can I find mushrooms?” we tell them, “in the woods.” The longer answer is “come to an NJMA foray.” In general, no one will tell you exactly where to find mushrooms. But you can learn how to find places that have mushrooms.

It starts with opening your eyes and checking out tree trunks, mulch beds and lawns as you go through your day. Walking my dog around the block introduced me to the Green-spored Lepiota (*Chlorophyllum molybdites*) and the Ash-tree Bolete (*Gyrodon meruloides*). The dog park gave me Field Mushrooms (*Agaricus campestris*) – and no, I didn’t eat them. The next step is keeping your eyes open as you ride in the car. I have been in awe of the people who, while traveling 40 mph, could say “hey, did you see that? I think it’s a *Phaeolus schweinitzii*!” I thought such high speed mushrooming was beyond me, but I realized I hadn’t really tried. I gave it a shot on a 40 minute ride last week on local roads. At the 30 minute mark, right there on Martine Avenue, I said, “Hey, did you see that? That’s the biggest bolete I’ve ever seen!” And it was (we checked!)

But what about those woods? I’m always looking for outdoor guides to New Jersey. Guides for birding sites are especially helpful, but guides for hiking, historical sites, and public gardens can also provide leads. Web research can help locate undeveloped Green Acres sites. The local news sometimes has information on parks. The first morels I ever found weren’t at Princeton; they were at a park that had just been dedicated. Keep one eye on your GPS as you drive, as it can provide valuable clues to otherwise hidden sites. On that ride last week, we checked out a green patch on the GPS, a couple of blocks out of our way. It turned out to be a ball field, but it took just a quick walk around the outskirts where there were giant oak trees to find some gilled boletes (*Phylloporous rhodoxanthus*).

You want to develop a sense of the potential of a site for fungi, so you don’t spend time wading through thickets of cat briar and poison ivy only to find no fungi, as I have done. The time I spent scouting sites for NEMF in the company of more experienced mushroomers has taught

me a lot. For fungi that are mycorrhizal with trees, you need old trees. Oaks and conifers can be particularly productive. A year ago, I would have said “big trees”, but I’ve learned that trees growing in poor conditions, on an exposed site with little soil, for instance, can be old even if they’re not big. The mycorrhizal partners of maples don’t produce macrofungi, so pass them by.

The next thing fungi need is water. This can be hard to predict. One of the best sites at NEMF was the lower south-facing slope of a 2200 foot mountain. What was not obvious (except from the topo map) is that the trail ran through the middle of a shallow side valley, collecting moisture from a broad area. There is interplay between the soil type and moisture. An area of heavy clay soil will be productive much longer after the last rain than an area with sandy soil.

Just like trees can affect the prevalence of mushrooms, so can the understory. You don’t want there to be too much brush, since most mushrooms need exposure to light to fruit. In fact, you don’t need any shrubs at all: moss or grass works fine. I find saprophytes (but not

“They are convinced that I am withholding the map that will lead them to some mythical trove of boletes.”

mycorrhizal fungi) in lawns that are lush and green. A scraggly lawn with moss mixed in with grass under the dappled shade of old trees is promising for the mycorrhizal fungi. I’ve noticed I rarely see mushrooms in areas where there are a lot of rhododendron.

The last factor seems to become more important every year: a limited number of deer on the site. A balanced woodland can support both deer and fungi, but the suburbanization of New Jersey has created problems, particularly in northern and west-central New Jersey. The shrubs we plant create “edge habitat”, which increases deer reproduction rates. Low density housing developments result in large areas of deer habitat that cannot be hunted, meaning that deer numbers cannot be controlled. (The “official method” for deer population control in New Jersey is hunting.) In the woods, at high concentration deer wipe out the native shrubs (i.e., blueberry, maple-leaved viburnum) and the native herbaceous layer (i.e. mayapple, wild ginger). The native understory is replaced by invasive shrubs and plants that deer don’t eat. The Japanese barberry will shade out mushrooms. Worse, the garlic mustard releases phytochemical poisons into the soil that disrupt mycorrhizal mycelia. If you are in a woods with tree seedlings, blueberry, and maple-leaved viburnums you know the area is promising; if you see Japanese barberry, Japanese stiltgrass, and garlic mustard, you are not likely to find many fungi. Occasionally, even at a site largely degraded by deer, there are areas that they avoid; you will know these by the native understory and tree seedlings present.

(continues on next page)

Wildlife management areas or parks with sections open to hunters generally have healthier woods. If you limit your hiking to Sunday, you won't encounter hunters in New Jersey with one important exception. Some wildlife management areas are open to bow hunting for deer on Sundays.

All the suggestions above only give you sites more likely to have fungi; there are no guarantees. You still have to check the sites to see what's fruiting at least once a week during the peak season for the genera that interest you. In summary, there are no mushroom maps for New Jersey – and honestly, if there were, the mushrooms wouldn't last long. But that doesn't mean there aren't mushrooms. We just have to work a little harder to find them. We all know you have to be smart and stubborn to make it in New Jersey.



FUTURE FARMERS OF AMERICA, MUSHROOM DIVISION

by Tyler Case

Since last spring, I've been volunteering at Saul High School for Agricultural Sciences in the Roxborough neighborhood of Philadelphia. When teacher Jessica McAtamney heard that I was interested in working with the adjacent Henry Got Crops Farm on a mushroom cultivation project, she invited me into her AP Environmental Science class to teach students about fungi. During the last school year, we focused on the role of mushrooms in plant agriculture, learning about mycorrhizae and inoculating rows of broccoli with cardboard spawn of *Stropharia rugosoannulata* to boost crop yields.

This year, we want to develop a more in-depth Fungi curriculum, and in order to do so, we plan to raise money on KickStarter, a site devoted to funding projects like this based purely on donations. If we manage to raise the funds, we will build a functional lab and fruiting chamber so that students can gain direct experience with cultures, microscopy, as well as cultivating mushrooms and generating spawn for the farm. A specific goal of mine is to work with students on experiments cultivating Chicken Mushrooms (*Laetiporus* sp.).

Visit my blog at Chickenmushrooms.com to catch up on what's been going on at Saul and with the Chicken Mushroom project at large. If you feel so inclined, subscribe so you can stay abreast of all developments.

Editor's note: One of the newest members of NJMA is Tyler Case. Tyler is from Philadelphia, where he volunteers at a high school. He has found a unique way to combine his mushroom interest with community service.



ARTISTS AND CRAFTERS WANTED FOR FUNGUS FEST

Once again, we will have a display and sale of mushroom-themed arts and crafts at Fungus Fest. All NJMA artists, photographers, and crafters are invited to exhibit and sell their work at our annual event.

Please contact Jim Richards (jimrich211@gmail.com) to let him know you will be planning on bringing your work to Fungus Fest. Help is also needed in manning the Arts and Crafts display area on Sunday.

20% of the selling price of your work is donated to NJMA (This is the same commission that Frelinghuysen Arboretum charges artists and crafters who exhibit at their other events).



NOTEWORTHY TIPS relating to this article

- Learn to look for fungi anytime you are outside or in a car. Moldy oranges in your refrigerator don't count.
- Use birding and other guidebooks as well as web research to locate possible sites.
- Learn what factors are promising – old trees (which are not always large) and mosses are good.
- Learn what sites to not bother with. Maple trees; lush, green lawns; heavy undergrowth; rhododendrons; and signs of heavy deer browsing mean the site is not promising.
- Check your sites frequently during the season.

NOW FORAGER
A FILM ABOUT LOVE AND FUNGI

A film about love and fungi.

This film by Jason Cortland, editor of the New York Mycological Society newsletter, will be shown at IFC Center in New York City (www.ifccenter.com) from **October 3-9**. It's a narrative (fiction) film about the struggles of a husband and wife who hunt for mushrooms. A trailer and more information about the film is available at his website (www.nowforager.com). Jason and his co-director will both be at some of the opening screenings for Q&As.

WHO'S IN A NAME?

Arthuriomyces peckianus

by John Dawson (thirty-third of a series)

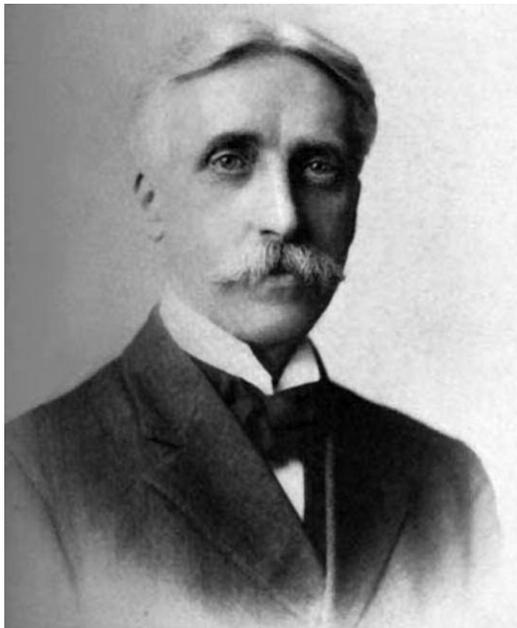
Arthuriomyces peckianus (Howe) Cummins & Y. Hiratsu is a rust fungus common in the northeastern United States that is a pathogen of black raspberries and other plants of the genus *Rubus*. Its name is a double eponym, honoring two American mycologists. The specific epithet honors Charles Horton Peck, profiled in the 21st installment of this series. The generic name commemorates Joseph Charles Arthur (1850–1942), first head of the Department of Botany and Plant Pathology at Purdue University, who founded the rust herbarium there (now containing some 85,000 specimens) that is also named after him.

Arthur holds the distinction of having earned the first doctorate in the sciences conferred by Cornell University (in 1886, for a dissertation on fire blight disease of apple and pear).¹ He was a member of the first graduating class of Iowa State College (1872), was the first plant pathologist to be hired by a U.S. agricultural experiment station (at Geneva, NY in 1884), and was a charter member of the Botanical Society of America, the American Phytopathological Society, the Mycological Association of America and the American Association of University Professors.

Born 11 January 1850 in Lowville, NY, Arthur grew up and attended country schools in Charles City, Iowa, where his parents, Charles and Ann, moved when he was six. He developed an interest in botany at an early age, but was not encouraged in that pursuit by his parents, who saw no way of his earning a living in that field. Nevertheless, just four years after obtaining his B.S. in botany, Arthur published his first scientific paper (a catalog of Iowa's flowering plants) and returned to Iowa State as an instructor, where the following year he also earned an M.S. Arthur then studied briefly at Harvard and Johns Hopkins before accepting the offer of an instructorship, first at the University of Wisconsin (1879) and then at the University of Minnesota (1882). Two years later he was appointed to the post at the Geneva, NY experiment station. He was named Professor of Botany at Purdue University in 1887, the

year after receiving his doctorate, and retired as Professor Emeritus there in 1915.

Over the course of his career, Arthur authored or co-authored 289 articles and books. His last publication appeared in 1936, sixty years after his first, and his *magnum opus*, the book *Manual of Rusts of the United States and Canada*, came out two years before that. His mycological work came to an end in 1935 with the death of his wife Emily (née Potter), whom he had married in 1901 when he was 51. He himself died in Brook, Indiana, 30 April 1942, aged 92. His papers now reside in the Iowa State University Archives.



Joseph Charles Arthur

In a retrospective overview of Arthur's life and work,² his student George B. Cummins describes Arthur's research as falling into three periods: the first (1872–1884) devoted to “studies of phanerogamic plants”, focusing mostly on the flora of Iowa; the second (1885–1900) to “plant diseases and their control”; and the last and most important (1901–1936) to “life cycles and systematics of the rust fungi”. Highlights of the second period included research on

potato scab and corn smut in addition to his work on fire blight, while Arthur's many contributions to the study of rusts included detailed taxonomic studies of the number and arrangement of germ pores in urediniospores, as well as research on alternate hosts that “led to proof of aecial stages of heteroecious species.”

Cummins notes that though Arthur did “extensive field work” related to his life history studies, he “did little collecting,” relying instead on several other “diligent and discriminating collectors” — especially E.W.D. Holway (profiled in the 27th installment of this series), with whom Arthur apparently first became acquainted during his years as an instructor at Iowa State.³ Arthur's association and correspondence with Holway lasted some 48 years, until Holway's death in 1923.

As a person, Cummins describes Arthur as having been “a gentleman of the old school, dignified, courteous, precise of speech, and careful of grooming; a man of small stature but large presence” — characters fully consonant with the image of Arthur reproduced above.



¹ Embarrassingly, the Cornell University web site from which this information was taken, <http://www.cals.cornell.edu/cals/plpath/about/history.cfm>, wrongly lists Arthur's first name as John.

² “J.C. Arthur: The man and his work”, *Annual Review of Phytopathology* 16 (1978), pp. 19–30.

³ According to the obituary memoir “Joseph Charles Arthur (1850–1942)”, by Edwin B. Mains (*Mycologia* 34:6 (1942), pp. 601–605), from which the photograph of Arthur reproduced here was also taken.

FORAY REPORTS

JUNE 23 - LAKE OCQUITTUNK

by Jim Barg

At the beginning of the Lake Ocquittunk foray, I posed a simple challenge: “Find a fungus. Any fungus at all! Win a prize!” The prospects for finding anything on the foray looked dismal, but the assembled group of 20 NJMA members and guests was determined to make sure that the trip “way up north” was worth their while.

We had just experienced one of the driest springs we’ve had in quite some time. After a downright depressing morel season, a bit of rain fell at the end of May and in early June, but only a few sprinkles occurred at this normally-productive foray site in Stokes State Forest between early June and the foray date. Fortunately, a heavy rain came during the afternoon and evening of the day just before our foray, and that may have helped to “rescue” the foray.

The most we had expected to see were a few *Marasmius* species (almost always the first to fruit after a recent rain) and perhaps a few scattered small *Amanita flavoconias*, but that was not the case. Our eagle-eyed members got out into the woods and found over 50 species of mushrooms and slime molds.

Included in our finds was a very beautiful slime mold which resembled lots of little red lollipops sticking out of wood (see photo below). Dr. Eugene Varney, along with Dorothy Smullen, feels that it is a species of *Hemitrichia*, most likely *Hemitrichia calyculata* in its early stage.



PHOTO BY JIM BARG

Another surprise was the discovery of a very common fall mushroom, *Armillaria mellea* (Honey Mushroom) growing at the base of a small dead tree. We also found some other mushrooms which we’re used to seeing a little later in the season, such as *Xanthoconium affine* v. *maculosus* and *Cantharellus cinnabarinus*.

All in all, it turned out to be a remarkable foray considering the dry conditions which had come before it. While there weren’t great numbers of any one species (*Amanita flavoconia* excepted), the Lake Ocquittunk area continues to amaze with its variety of species and its tendency to produce mushrooms a little bit ahead of the rest of the season. In the end, there was no need for “the challenge”!



PHOTO BY STEVE STERLING

“Be sure to check for the veil!”

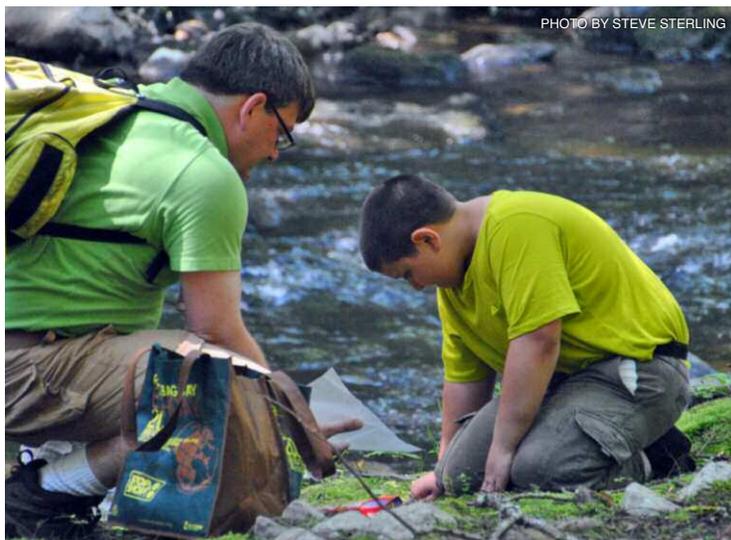


PHOTO BY STEVE STERLING

Father and son at the Lake Ocquittunk foray

JULY 1 - RANCOCAS AUDUBON NATURE CENTER

by Nina Burghardt

I led a foray at the Rancocas Audubon Nature Center on July 1st with lots of families with children. Unluckily, it was extremely dry and hot. The director of the center, Susan Buffalino, led us to all the wet places, but we only got about 25 identified species. We got two *Amanitas* and two *Russulas*, but all the rest of the fungi were growing on wood. The children were very interested; I just wish we had found more for them to discover. After the walk, we were invited into the air-conditioned nature center to identify our finds. We did identify two unusual fungi, *Abortiporus biennis* and *Lentinus strigosus*.

We have gone to Rancocas for years, and every time we go, we find the staff very supportive; offering us the use of baskets, inviting us into the air-conditioned building to identify our finds, and generally making us feel welcome. Due to advanced publicity by the staff, we usually have a lot of people who have never forayed for mushrooms before.

(continues on next page)

FORAY REPORTS (continued)



Lentinus strigosus at Rancocas

Next time we plan to go to Rancocas, the foray committee should choose a cooler, wetter month; maybe October or November. 

JULY 7 - HOLMDEL PARK (THE BOB HOSH "GROUP")

by Bob Hosh

Holmdel Park is situated in Monmouth County in central New Jersey. It was a longtime favorite foray site of Ray Fatto, a past president of NJMA. We had not forayed at the park in a great many years, so I thought it might be interesting to revisit it and made arrangements for a permit. In the past we often found many mushroom species and even a number of rare ones such as *Polyozellus multiplex*, which resembles the Black Trumpet (*Craterellus fallax*) and is also edible.

Unfortunately, our current heat wave produced a scarcity of mushrooms and foray attendees. Only two people showed up to battle the brutal heat (96°F +) to hunt for fungi. We searched a ravine that is fed by hillside springs and was a little damp, unlike the forest floor, which was bone dry.

However, we did not come away empty-handed. We did find three saprophytes growing on wood; a log covered in *Irpex lactea*, and a dead tree trunk bearing fresh *Daedalaleopsis confragosa*, and a fruiting of a *Megacollybia* species pictured below.



Megacollybia platyphylla until recently was thought to be a monotype that fruited worldwide in the northern

hemisphere. After DNA studies, *M. platyphylla* is now restricted to Europe. In North America, DNA studies have revealed at least four different *Megacollybia* species (there may be more), and they are divided into groups west or east of the Rocky Mountains. So it is only a guess that the mushroom in the above photo is likely *Megacollybia rodmani* var. *rodmani*.

(See: Kuo, M. (2010, May). The Genus *Megacollybia*. Retrieved from the [MushroomExpert.com](http://www.mushroom-expert.com/megacollybia.html) website, <http://www.mushroom-expert.com/megacollybia.html>)

Needless to say, our little group gave up to the brutal heat after about a 45-minute walk in the woods. 



Yes, it was 96° in the shade and the mushrooms knew it!

JULY 7 - HOLMDEL PARK (THE NINA BURGHARDT "GROUP")

by Nina Burghardt

In case you're wondering why there are two "groups" listed here for the Holmdel Park foray, we actually had two forays on the same day!

Bob Hosh was the designated leader, and he was waiting in one parking lot, while John and I and three other people were waiting in another parking lot. Talk about getting your wires crossed!

It was extremely dry and hotter than Hades, but we made the best of it. Holmdel is a beautiful place full of hills and streams. Silviana Ostafi guided us to every wet spot in the park.

We managed to find 24 species of fungi. One had us really stumped, *Lyophyllum descastes*, because there were only two mushrooms growing side-by-side on the edge of the trail. (*L. descastes* usually grows in bunches.)

We also found a small, very minor chanterelle, an extremely small *Amanita* and a Chicken of the Woods.

If we found so many fungi in a dry year with only five people, it must be a great location after a wet spell. I am looking forward to going there again next year. 

JULY 14 - MEADOWOOD PARK

by Pete Bohan

Meadowood Park is located in Mendham Township, just west of Morristown, centrally in Northern New Jersey. The park had been the site of the Nature Lover's Club of Ralston, NJ since the 1930s. It was acquired by Mendham in 1970, and has been used primarily for hiking since then, with about two miles of trails. It is a personal favorite foray site of mine, for nostalgic reasons (it was one of my first-ever forays with NJMA when I joined last year) because of its ease of navigation with mixed, old-growth woods. And, because when conditions are right, it can yield a great variety of species, including some prime edibles such as chanterelles (*Cantharellus cibarius*), black trumpets (*Craterellus fallax*), oyster mushrooms (*Pleurotus ostreatus*), and various edible boletes.

We weren't so lucky this time. Even though we had a dozen attendees (including an infant, Aiden Woods, on his first foray through the woods), it was hot and humid, and the pickings were slim. Conditions were far from ideal – it had been hot and dry for weeks, and even though Meadowood has a few natural springs next to its small stream that tend to keep things moist on its banks and hillside, we struggled to find the 14 species we collected.



In the muddy area near the first spring, Bob Hosh pointed out a little red *Russula*, which I collected. It turned out to be one of the more interesting finds of the day, simply because of how tiny it was, and yet, it was fully mature. Rich Balsey said it was the smallest mature *Russula* he had seen, and thinks it may be a new species. You know things are tough when you're getting excited about red *Russulas*! The usual polypores were found, a few *Amanitas*, a delicate *Marasmius siccus*, some fairly dried-out *Lepiota americanus*, and a few other species not familiar to me.

We had about five people who were "newbies," (almost half the group!). Some had driven all the way from Pennsylvania for their first foray, so I did my best to

reassure them this was not the norm and that I like to think of mushroom collecting as a lot like fishing (which I also do avidly): Some days you get "skunked" and other days you hit the jackpot. You can't let disappointing days get to you, because if you keep at it, you're going to be rewarded. Thankfully, they didn't have to go home empty-handed. There were ripe wineberries everywhere, and those people that were so inclined got to try them and bring some home for the table. As many newcomers are interested in wild mushrooms from a culinary perspective, and are interested in wild edibles in general, this was a nice treat – and allowed them to leave on a high note, so to speak.



Wineberries served as the "consolation prize" on July 14!

JULY 28 - HOFFMAN PARK

by Igor Safonov

In my humble opinion, Hoffman Park is the largest "crown jewel" when it comes our foray schedule every year. Someone may disagree with me, arguing that other locations reliably offer a wider variety of fungi regardless of the weather conditions. And they may be right, especially if you are a generalist when it comes to learning about mushrooms. However, if you want to dedicate yourself to studying a particular fungal genus in depth (like yours truly), Hoffman Park is where you want to be. The oak tree is a welcoming and generous mycorrhizal host to a great many mushrooms, and this modestly-sized parcel of public land that used to belong to the family of a wealthy owner of a beverage company is famed for its luscious groves consisting almost exclusively of various species of *Quercus*.

If you go to Hoffman Park on any given summer day, chances are you won't find many mushrooms there, and you may walk away with a feeling that coming here again is a waste of time. Indeed, the true potential of this heaven for boletes, *Amanitas*, milky caps and chanterelles doesn't make itself known to a mushroom gatherer unless it receives a decent amount of rain, which doesn't happen very often. In my memory, this place was phenomenal only three or four times in the last six years.

FORAY REPORTS *(continued)*

In particular, last year's NJMA foray on the day Hurricane Irene ravaged through New Jersey was exceptionally remarkable, and some of you who were there with me would not hesitate to lend ample credence to my statement. After a large annual flourish of fungi, Hoffman Park is likely to rest for the remainder of the season, and if you happen to visit the park in the middle of September, be prepared to walk away empty-handed. The trees are still green and the soil may be loaded with moisture, but invisible to the human eye the woods begin gearing up for the change of seasons, and that means no mushrooms for you (unless you are into wood decomposing fungi).

This year Mother Nature wasn't so generous in dispensing plentiful moisture in the month of July, so when we came back from foraging and unloaded our baskets, mycorrhizal fungi were in a clear minority. After identifying the few boletes that somehow managed to fruit in dry weather, I had plenty of time to consume my lunch and enjoy every bite of it. In the meantime, Terri Layton was busy identifying the numerous polypores displayed on the table. Despite the dearth of terrestrial mushrooms, Dr. Else Vellinga – a notable professional mycologist at the University of California, Berkeley, who came to the east coast to assume her role as the chief mycologist at the NEMF Foray in East Stroudsburg – had no trouble in convincing us of her superb identification skills.

Here is the alphabetical list of mushrooms we found: *Amanita vaginata*, *Artomyces pyxidatus*, *Auricularia auricula*, *Aureoboletus auriporus*, *Boletus bicolor* group, *Calocera viscosa*, *Cerrena unicolor*, *Crepidotus appianatus*, *Galiella rufa*, *Hydnochaete olivacea*, *Laetiporus sulphureus*, *Lenzites betulina*, *Lentinellus omphalodes*, *Marasmius delectans*, *Marasmius nigripes*, *Panellus stipticus*, *Pluteus cervinus* group, *Polyporus alveolaris*, *Polyporus arcularius*, *Schizophyllum commune*, *Scleroderma areolatum*, *Spongipellis pachyodon*, *Stereum complicatum*, *Stereum ostrea*, *Stereum striatum*, *Tomentella* sp., *Trametes pubescens*, *Tylopilus alboater*, and *Trametes versicolor*.

Surely, we've seen better forays at Hoffman Park, both in terms of the quantity of fungi and diversity of collections. But summer is far from over yet, and there is still enough time left for Hoffman to live up to its reputation as a wonderfully productive foray site.



PHOTO BY JIM RICHARDS



PHOTO BY PAUL FUNK

Dr. Else Vellinga visits Franklin Parker with members of NJMA

AUGUST 11 - MANASQUAN RESERVOIR FORAY

by Patricia McNaught

It was warm and sunny as a dozen NJMAers were joined at Manasquan Reservoir by an equal number of other mushroom enthusiasts as well as a couple of families looking for a new experience. Clearly, the weather had been conducive to fungi, for as soon as we stepped onto the trails, the mushrooms were in evidence.

Some of the upland areas were generously dotted with little red-brown *Lactarius* (*L. camphoratus*?) and there seemed to be lovely chestnut boletes (*Gyroporus castaneus*) at the base of every oak tree.

The real hit of the foray wasn't fungal: It was a spicebush caterpillar that was climbing about, apparently looking for the right spot to begin its metamorphosis. Admittedly, it's hard for even the biggest, shiniest lacquer cap (*Ganoderma lucidum*, which we find at Manasquan most years) to compete with this fierce looking caterpillar, which has false eye spots.

After the foray, we retreated to the air-conditioned comfort of the program room at the Environmental Center, where we identified specimens of about 40 species. (Thank you, Nina for your efforts.) The list includes a couple of *Cortinarius* species (*C. corrugatus* and *C. iodes*). It seems early for corts, but we found both of these species at Manasquan in 2004, on August 1st no less. The species list will probably increase as the specimens that were taken for further work (by microscopy) are identified.

After the identification session, we invited some of the park personnel to admire the labeled specimens, since we know park naturalists generally share our enthusiasm for most things fungal.



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HOW TO MAKE A MUSHROOM DRYER

article and photos by Judy Glattstein

with appreciative thanks to Todd Van Gordon

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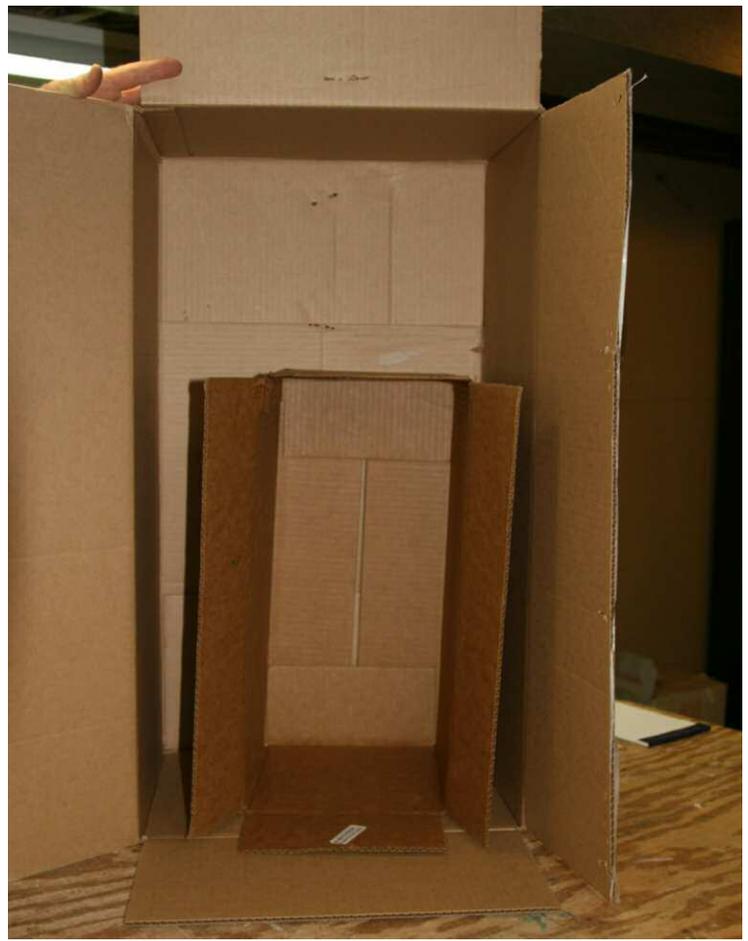
A Workshop on Mushroom Preservation. Doesn't that sound interesting? At least, it did to me. For a modest fee of \$20, registrants would learn which method – freezing, pickling, canning, or drying – would be better for what mushrooms. And then, we'd each make a mushroom dryer to take home, from a cardboard box and simple hand tools. I was interested, intrigued, and signed up for the Saturday class. Alas, I was very much in the minority. There was an insufficient number of registrants for the class to run.

Disappointed, I emailed the registrar, Igor Safonov, to ask if there was a handout. He forwarded my query to Todd Van Gordon who was to teach the construction part of the workshop. Todd's response: "It would take considerably more time to write up the instructions and vet them than it would to help you build one." And that's what we did. On a mutually agreed upon day, I showed up at the Van Gordon home lugging a large cardboard box, my camera, and my expectations.

The basic concept is this: a cardboard box on end so it is higher than wide is fitted with a light socket and a 100-watt light bulb at the bottom. Several shelves made out of window screening hold the mushrooms at predetermined levels, supported on wooden slats. Cut a couple of air vents near the bottom, a couple more on the opposite side near the top, and there you have it. Sounds easy-peasy, doesn't it? It took close to five hours, and that was with Todd doing nearly all the work.

Let's start at the beginning. Todd is a packaging engineer. He is "*au courant*" with making Tab A to fit into Slot B so that things we buy at the store are presented in cleverly designed containers. His first mushroom dryer (mine was actually the second) was created from an oversize dishwasher box that needed to be reconfigured. Much simpler to begin with an appropriately sized box; something I managed to do with blissful ignorance.

Supermarkets are a great source for appropriately shaped sturdy corrugated cardboard boxes. Keep in mind that the box will take up space whether you are drying mushrooms at the time or not. If you live in an apartment, a smaller box will be easier to store away. In addition, you will need a porcelain light socket with cord and plug, an incandescent light bulb (these are getting more and more difficult to obtain as we shift over to compact fluorescent bulbs), window screening, and some 3/4-inch cross section wooden strips for shelf supports. These can be pine or fir but absolutely not pressure treated wood. A meat thermometer is needed with a 5.5- up to 12-inch stem (look in the outdoor/



Empty boxes as raw material

barbecue section of a big box or hardware store.) Simple tools include box cutter, yardstick, straight edge, pencil, scissors, blue painter's tape, hand saw, and hot glue gun. The wattage of the bulb used depends on the box size used to make the drier.

One technical term that applies to cardboard boxes is "flute", the corrugations between the inside and outside paper. Why am I telling you this? Because, you will need to cut doors into the box wall if no flaps are present where you want them. And, it will be easier and prettier when the scores and hinges are lined up in the same direction as the flutes.

A picture is worth a thousand words, they say. Do look at the pictures and their captions to better understand the steps in making a mushroom dryer.

The carton's flaps can become the doors. They should be cut a few inches down from the top and a few inches up from the bottom. Then they are permanently glued into position to stabilize the box. If you have a moderate-size box, this is adequate. If the box is as large as mine is, it needs an additional fixed portion, more or less in the middle to stiffen the structure. This also means you will have four flaps that make two sets of doors.

Measure the width and depth of the box in order to calculate how long to make the shelf supports that will be hot-glued to the back and both sides of the box.

Remember that the side pieces will butt up to the back piece, so allow for its thickness. Measure twice, cut once, is your mantra. If your cardboard box has a manufacturer's joint in one corner that impinges on a bracket, you can notch the bracket. This is preferable to cutting back the joint as that would weaken it.

Keep in mind that the light socket and bulb sit on the "floor." You must allow sufficient space between the first shelf up from the floor for the light socket and bulb. Then mark for the additional shelves. While mushrooms are not that bulky, even when fresh, keep in mind that you need to move the shelves in and out. Seven inches between shelves is a good minimum, but do not space them so widely that you waste space. And after all, you may find a wonderful haul one rainy season and want to dry them. Generally mushrooms will take two or three days to dry.

Let's begin. Decide which way is up on your box. Pencil an arrow indicating "this side up" both inside and outside to prevent confusion. Trim back the bottom smaller flap for ease of access to the lower shelf and light fixture after they are installed. Do not remove it completely, as the remaining portion will provide strength and rigidity when later on it is glued to the longer vertical flaps. Use a straight edge to mark your cutting line; cut with a box cutter. Do the same for the top flap.



Cutting down the flap

If, rather than use the existing flaps, you must cut doors into the corrugated box wall, over time, the hinges will weaken and break out. Hot glue a brace, something about the width and thickness of a paint stirring stick and as long as the door, at the hinge side of the door to reinforce it.

Measure for the support brackets and mark their location inside the box. Hot glue the support brackets into place – place glue on wooden pieces one at a time, hold in place for 20 to 30 seconds and move onto the next piece.

Measure for the shelves. Use blue painter's tape on your work surface to mark the shelf "foot print". Lay the window screening over the taped square, mark the



Shelf support brackets installed

screen with a felt tip pen, then cut. Mark and cut one at a time. Window screening is easily cut with scissors. An alternate is hardware cloth, which is more rigid and more difficult to cut (use wire cutters). The stiff wire must be carefully trimmed, as the wire edges that might stick out and are sharp. Cover the wire points at the edges with painter's tape for safety.

Window screen is not stiff and will need support brackets attached to the mesh. It is a little tricky to glue the support or reinforcing brackets to the window screening. Run a bead of hot glue along the wooden shelf bracket strip. Quickly line up the screening and cover with a piece of blue painter's tape. Press it into place while the glue sets. Promptly peel off the painter's tape. Check the fit of your first shelf before completing the others. Remember that the shelf must fit all the way to the back of the box so it rests securely on the support brackets. Make any necessary adjustments, then, complete the other shelves.



Cutting screening for shelves

Center the light socket on the inside bottom of the box. It may help to stabilize it by securely fastening the socket to a piece of wood with some screws. Then hot glue the wood to the cardboard. Cut a hole in the back of the box through which the electric cord and plug will fit. Make two or three triangular air vents near the bottom on one side of the box. Cut the vent sides and gently score one triangle side. This will allow you to open or close the vents as needed. Make three similar



Lightbulb heating unit and finished shelves



One of the triangular vents

vents near the top on the opposite side of the box. Adjustable vents are necessary to allow heated air to carry moisture away from the mushrooms.

Almost done. Cut the two long door flaps at the same height as the trimmed top and bottom flaps when they are folded up, but do not remove. Hot glue the three pieces at the bottom – one across the full width of the box and the two side pieces – together. Do the same at the top. This reinforces and stabilizes the box.

Put the shelves into place. Check the fit of the doors. They may need some sort of catch to hold them securely closed. My drier box has a thin piece of wood, loosely held on with a small bolt, and washer and nut on the inside, is attached to one door. A little L-shaped catch to hold it is a square of wood (just a little thicker than the pivoting wooden strip) glued to a second piece of wood just as wide but longer. The catch is glued to the second door.



The door catch

“The use of aluminum foil to line the inside will also give you temperature control and improve safety.”

Next to last step: make a hole for your thermometer in one side of the box approximately one-half to two-thirds of the way up, locating it above a shelf. The temperature at which you want to run the dryer is 38 to 55 degrees Centigrade (100 to 131 degrees Fahrenheit.) You may need to try different wattage bulbs and vent sizes to get the best drying conditions. The use of aluminum foil to line the inside will also give you temperature control and improve safety.

A word about safety: Using a foil liner is good and only operating the dryer at moderate temperatures is safer. Check out your dryer’s highest temperature while empty and with the vents partially open. Monitor your dryer’s operation for at least two hours before you leave it unattended. Operate your dryer below 150 degrees F.

And the last step? Why, go out and find some mushrooms, of course!



The completed mushroom dryer box

NEMF 2012 FROM THE PERSPECTIVE OF GENERAL FORAY CHAIR

by Terri Layton

Warning! This article may be slightly biased since I was the General Foray Chair.

It was a grand time for many attendees at East Stroudsburg University to celebrate the 36th Annual Northeast Mycological Foray. Over 220 attended the conference, including over 40 of our own NJMA members. Wow!

Rain came just in time for our foray and we collected a very respectable 348 species. According to Delmar Small, Database Manager, 38 were new to this area. It is true that when pickings are not optimum, we tend to look harder and bring in the unusual stuff that makes some mycologists squeal with delight.

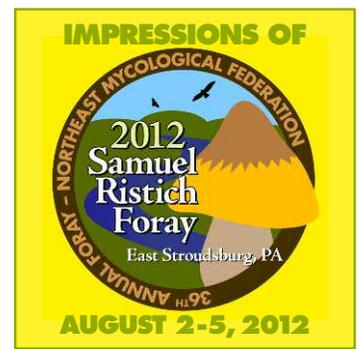
Our chief mycologist, Dr. Else Vellinga, was specially flown in from California. This slight deviation from the norm in choice of experts generated excitement. Our faculty included the famous mycologists Alan and Arlene Bessette (both authors of many of the books on fungi we use every day) and Jay Justice from Arkansas. Even Glenn Freeman (past NJMA President) came out of retirement to teach the microscopy class. Of course, we also had Walt Sturgeon, Gary Lincoff, Bill Yule, Rene LeBeouf, Gary Emberger, Roz Lowen, John Dawson, Cornelia Cho, Kim Plischke, Nathaniel Whitmore, Christina Rodriguez-Caysedo, Joshua Birkebak, Noah Siegel, Lawrence Millman, Dorothy Smullen, Rod Tulloss and Roy Halling. We can thank the NEMF 2012 Program Chair, Glenn Boyd, for his persuasive ways of getting people to come a long way and even yank them out of retirement.



Terri Layton, Dr. Else Vellinga, and Glenn Boyd at NEMF

Not to be left behind, Foray Walks Chair, Patricia McNaught, arranged diverse habitats for us to collect in. There were eight (8) different governmental agencies (whew) and two states (PA and NJ) that Patricia had to

coordinate with to give us the optimum in foray time (travel time cuts in on foray time). Focusing on nearby areas, and picking out the most interesting and diverse habitats, meant that extra effort went into it. To put this into perspective, most NEMF forays deal with only one or two agencies and one state. The *crème de la crème* was that when the buses pulled up, they were *blue* instead of the usual yellow school buses (that had seen better days). Our buses were air conditioned, seats were plush (no hard plastic that bounced and dug into your bottom with every bump on the road), equipped with a toilet, plenty of leg room (some



This bus has legroom, but does it have mush-room?

of the old yellow buses had no legroom, and when you sat down, your knees would be practically up to your chin), and wi-fied. The bad news is that I didn't get to go on any of the forays. Darn!

Relatively new to NJMA, Patricia was not afraid to plunge into the abyss of organizing NEMF walks and I am grateful to her dedication to NJMA and NEMF.

The only really bad news about the foray was that we

lost a few souls in the woods, but they were later rescued by Phil Layton. The good news was that “No one died”. Wait just a minute; you may not know this, but two people have actually perished (not from mushroom poisoning) during NAMA forays, but never at NEMF (you may not see the humor in this, but you had to be there to get the joke).

One surprise to most attendees was the presence of National Public Radio (NPR) *Science Friday*. They showed up Saturday to film/interview us. We can thank Dr. Roy Halling for their appearance at our foray. Glenn Boyd was busy taking them around and explaining what fungi are and why we love them so. When *NPR Science Friday* contacted me a few months back, they asked for suggested activities they should attend, so I urged them to participate in one of the many forays (well, that’s really what’s it’s all about, isn’t it?), so we put them on a bus with Bill Yule to participate in one. When I caught up with them after the foray, they looked exhausted (hmmmm... these are folks in their twenties). I invited them to come back for the evening programs, but they did not. Later I found out that Bill Yule (with nice loooong legs) took them up and down the hills. It goes to show that most of us may be old, but we can run laps around the young ones. Mushroomers sure are a resilient bunch.



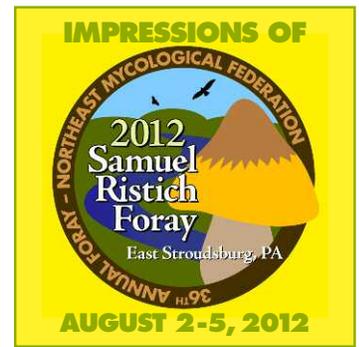
PHOTO BY TERRI LAYTON

Glenn Boyd looks on as NPR interviews Walt Sturgeon

I found Bob Hosh, working hard and still smiling after a long day of preparation for mycophagy. He had prepared some interesting tasty treats: some with curry and some with other spices that were not familiar to me. Thanks to Jack Barnett, MaryAnn Carletta, Lou and Margo Rivera for chopping, dicing, and washing the pots and pans. And, of course, to the servers who knew exactly how much to dish out so everyone could get a taste. A special thanks goes to Phillips Mushroom Farms for donating mushrooms to NEMF.

Ahhhh! The evening lectures were informative, stimulating (both new-to-NEMF speakers and familiar faces)

and interesting. Lectures included “How mushrooms are named and classified” by Dr. Else Vellinga, “Mushrooms, Wildflowers and Blueberries” by Gary Lincoff, “The Evolving Concepts of Boletes: Redefining The Known” by Alan Bessette, and a panel discussion of “My Favorite Photos” by Rene LeBeouf, Noah Siegel and Walt Sturgeon.



The Evening Social was probably one of the best I’ve been to. Beer and wine selections were impeccable (thanks to *ME*). No Bud or Miller Lites were lurking about. Neither were Ripple or Midnight Express wines. We had a few people who played Mexican Train games and, thank goodness, there were no mushroom quizzes. I really dread these embarrassing mushroom guessing games at evening socials. And for some reason, I seem to get suckered into one of these games (at past NEMFs). It’s really embarrassing to guess wrong (in fact, every time) when all eyes are on you. With Mexican Train, you can always blame “luck of the draw” when you lose...that’s why I like it.

We also had wonderful array of vendors, and Nina Marra did a wonderful job of getting them organized and with presenting awards at the evening assembly with Else Vellinga. Once again, the Dawsons spent many hours working on registering participants tirelessly for days with not much break in between.

I hope all of you who attended NEMF 2012 plan on going to the NEMF 2019 when our club will be hosting again. If you don’t want to wait ‘til 2019, there is one next August in Canada. Those Canadians throw one mean party. Habitats and fungi are very interesting too. It’s a long trip, but you have a whole year to plan for it. Make friends now so you can car pool, and don’t forget to bring your passport.

My sincere “Thank You” to all who helped organize NEMF 2012 and to all who participated in the event.



PHOTO BY STEVE STERLING

SAMUEL RISTICH FORAY 2012

by Samuel Chanowich

Well...I have some good news and some bad news about my foray weekend at East Stroudsburg, Pennsylvania.

Let's look at the good news:

The foray on the top of the mountain that nobody wanted to sign up on for Saturday morning was a smashing success. After a 20 minute bus ride through the clouds, I disembarked to find mushrooms at the entrance of the trail that led to the top of the mountain. In ten minutes, I found more mushrooms than our busload of enthusiasts found the previous day. Everyone was thrilled.

Now the bad news:

I did not get the Best Mushroom Award.

I found this incredible dazzling white little specimen that looked like it had bells on the end of the stems. I was so proud of this find. While on the return bus, I showed it to Dr. Else Vellinga and she smiled and informed me that it was a plant not a fungus. She explained that it had no chlorophyll and had to depend on the trees and mycelium for nutrients. To my amazement, that evening's speaker, Gary Lincoff, talked about my find which was "Indian Pipe" (*Monotropa uniflora*).

For me, the foray and speakers was priceless. My gratitude goes out to everyone who organized and supported this great event.

MY NEMF IMPRESSION/ EXPERIENCE

by Lynne Hugerich

It was the attitude that most defines my first experience at the North East Mycological Federation (NEMF) 2012 Samuel Ristich Foray at East Stroudsburg University on August 2-5: warm, welcoming, casual AND serious, fun, funny, enlightening, embracing. Four days of learning, four days of fun and food, friends both old and new, and (even though my unenlightened brain had to stretch, take leaps at times) never, ever, stodgy or stuffy.

Nationally and internationally-known professional and amateur mycologists mingled freely with those of us who had little more than beginner's knowledge. Chief Mycologist Else Vellinga and award winner and author Walt Sturgeon joined the foray I was leading on Thursday to Stony Acres. Both coddled and supported as I counted heads and gave foray advice, Sturgeon giving me an "attagirl" for my introduction. Who knew? On the bus, and throughout the days ahead, they were just people like me with an interest in mushrooms, just like-minded people sharing stimulating activities.

The four days of mycological activities included forays to beautiful sites, lectures and workshops, vendors of fungal finery and products, trips to the identification tables to deposit and ogle the beautiful fungi foraged that week, awards for finding interesting mushrooms, delicious mycophagy, and a final review of the finds. Additionally, the weekend was structured around social events. The all-you-can-or-want-to-eat breakfasts, lunches and dinners at the campus cafeteria were varied and quite delicious. Meals were an opportunity to share tables and stories with other participants. This bonded NJMA members, helped us get to know one another, and helped us introduce ourselves to members of other clubs, which, I observed, have only admiration for our "active" NJMA. The nighttime social gatherings cemented those new friendships. Beer and wine, delicious cheeses, crudités, finger foods, and pastries completed the daily experience.



The campus cafeteria provided varied and delicious meals.

Sterling adjectives define the delightful experience of the 2012 Samuel Ristich Foray for professionals and beginners alike. There were ample opportunities to forage in beautiful settings, informative and interesting lectures, hands-on workshops that developed skills, and social activities that forged friendships, all presented with a warm and welcoming attitude.



NEMF 2012 - SAMUEL RISTICH FORAY

OPENING NEW INTERESTS IN THE WORLD OF MYCOLOGY

by Luke Smithson

I came to the NEMF 2012 Samuel Ristich Foray in Stroudsburg, PA without a really clear idea of what goes on at these forays. I have only been a member of a mushroom club for the past year and had never attended a really large-scale event like this. I have always been a mushroom “pot hunter”; that is, I am especially focused on edible mushrooms, but lately I have been developing more of a desire to really learn about other types of mushrooms and their role in ecology. This large-scale foray, actually more of a conference with a lot of collecting going on, seemed to be just where I needed to end up.

After going on just one of the many collecting trips out into the woods, I decided to stay at the campus and really focus on the lectures. I spend most of my free time out in the woods looking at mushrooms anyway, so I figured I might as well take advantage of the opportunity to spend a little time in a structured setting and learn from the pros. Many of these “pros” are the authors of the guidebooks that I’ve learned from!

The lectures were set up with a variety of interests in mind, ranging from some very esoteric subjects to some very popular subjects. I found the variety to be pretty well-rounded, and attended a range of lectures from some very broad subjects to some very narrow and focused subject matters. I particularly enjoyed Gary Emberger’s class on making and using dichotomous keys, and also enjoyed both Friday and Saturday night’s main evening lectures. All were very informative and inspirational.

Between lectures, I spent a lot of time browsing the collection tables in the main hall. For being such a dry summer, there was a reasonably impressive display of mushrooms on display (including a few specimens I collected on my trip out). The really great thing about this collection was seeing so many mushrooms identified that I was visually familiar with but unfamiliar with their identification. For example, I’ve often seen large fleshy polypores during the summer in a local park. I always suspected they were one of a few polypores that I was familiar with in my books, but never took the time to look them up or study them. As a result of the collecting tables at NEMF, I can now say with certainty that the polypores that I’ve seen every summer at my local park were indeed *Bondarzewia berkeleyi*.

This is just one example of the 300+ specimens that were on the tables to look over and study. On top of having these specimens tagged with their identification, there were numerous people with loads of knowledge just hanging out in these rooms. It can be a little intimidating trying to get into conversations with the experts after you realize how little you really know about a subject, but I have to say that most people were really

warm, friendly and willing to share their knowledge. The hosts of the NEMF foray (members of NJMA) were especially hospitable, introducing me to various people through-out the weekend. As a result of this, I was able to meet many very knowledgeable people; a few with whom I was able to speak with at length about mushrooms.

Other areas of interest at the foray were the vendor tables (where I was able to score a couple of interesting mushroom cookbooks) and the social aspect of the weekend. I noticed that a lot of people seemed to know each other well, giving the impression that there is a community of people who are as (or more) obsessive about mushrooms as I am.

As I mentioned, I have recently started to become interested in mushrooms for more than just the kitchen. While I think that wild edible mushrooms will always be a major draw for me (I am a chef by trade), this foray (and my membership in NJMA) has really been inspirational to me to move beyond just the edible mushrooms and explore the whole wide world of fungi. I am realizing how many resources are available to help one learn a vast and complicated subject and how open the field of mycology is to the layperson. Indeed, I get the very distinct impression that the amateur can really go out and make a contribution to the field of mycology. This foray was inspiring and informative, and I really look forward to exploring the world of fungi with the people that I met over the weekend in Stroudsburg, PA.

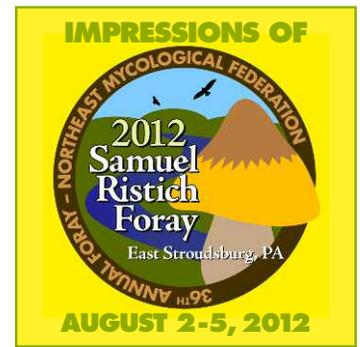


PHOTO BY STEVE STERLING

COMMENT ON NEMF FROM PAUL FUNK

Hooray for the NJMA staff that was responsible for presenting NEMF 2012 participants with such a great mushrooming experience. I will never be the same and I anxiously await the next regional foray I can find to attend.

FRANKLIN PARKER PRESERVE

JULY 22, 2012

by Igor Safonov

I am no stranger to the NJ Pine Barrens. I love visiting it all year 'round, even if there are no mushrooms to collect. The air there is very clean and the calm oozing from the pitch pines is almost surreal at times. Some parts of the New Jersey coastal plains even remind me of the scenery I first encountered well over two decades ago while vacationing in the former Baltic republics of the USSR, and I have very fond memories of those long gone childhood days...

This was my third group foray at Franklin Parker Preserve (FPP) this year – I was also there in January and, after a long hiatus, in June. I've been a fairly active participant in this research project since 2010, the year after FPP had approached NJMA with a proposal of identifying and thoroughly documenting fungal species found there. At the end of each year, all the mushroom taxa are compiled in a spreadsheet and sent together with a collection of specimen photographs to a designated NJ Conservation Foundation contact person. The overall significance to NJMA of this ongoing study is that it paints an accurate and comprehensive picture of representative fungi that can be found in the NJ coastal plain; it also broadens our taxonomic knowledge of mushrooms from this unique and protected habitat. Occasionally, we donate samples of mushrooms for further scientific study to local professional mycologists, like Dr. Rod Tulloss (a recognized authority on the family Amanitaceae) and Dr. Roy Halling of the New York Botanical Garden, whose research interests in his own words are “mushroom systematics and mycogeography, with particular interest on boletes”.

I know that Nina and John Burghardt, who are in charge of this project, always need additional collectors to cover the area of interest at FPP (naturally, the more eyes we have, the more mushrooms we collect for identification), so I volunteer frequently to help them out and in the process of doing so learn something from these forays. Indeed, aside from the simple joy of collecting interesting fungi, your identification skills can dramatically improve by interacting with the Burghardts – they are both excellent field taxonomists, and their deep knowledge of mushrooms covers many families of fungi. They are also great at extracting relevant information from the many mushroom books in their personal library for unambiguous identifications.

After a long spell of dry and hot weather lasting for three weeks well into the middle of July, the weather patterns finally began to change – some rain has at last arrived to irrigate the insatiably thirsty sands of the Pine Barrens. The mushrooms and plants growing in this kind of environment are well adapted to deal with the vagaries of nature, and, amazingly, some of them cannot

even grow outside of the NJ coastal plain. Since pitch pines provide little shade and the efficient drainage properties of the harshly acidic soil can rival those of a Brita filter, the top soil in the pine-oak barrens can get very parched soon after an isolated episode of rain. For that reason, large, meaty mycorrhizal mushrooms that fruit primarily during summer months, like the numerous species of amanitas from section *Lepidella*, have long stipes or deeply-rooting bulbs.

On this occasion, Nina, John and I were joined by Paul Funk. As usual, we assembled at the North Gate parking lot on Rt. 532 near Chatsworth. As I got out of my car upon arrival, I immediately stumbled upon a couple of *Tylopilus ballouii* – an encouraging sign. It is a fairly common summer bolete in the Barrens; however, it frequently lacks the beautiful and vivid colors of the textbook mushroom (orange cap and whitish stipe), thus making it a difficult-to-ID, boring and featureless brown *Tylopilus* species.

Instead of going to the two most frequently visited sites along the abandoned railroad, we took the red-blazed trail that parallels the highway 'til it hits a canal. This section of the woods is almost entirely coniferous, with a few scrub oaks scattered around. Then we crossed Rt. 532 and covered the area by Chatsworth Lake. Following that, we drove to the Speedwell site off Rt. 563, where we concluded our foray. Of these three locations, the first one was the most productive – probably because it received just enough rain to push up the mushrooms. For that reason, my hopes of finding boletes under mature oaks at Speedwell didn't materialize.

Though the mushrooms were not abundant, the lack of quantity was compensated by the value of our collection, consisting mostly of assorted Amanitas. Following the foray, the Amanitas were dropped off at the house of Dr. Rod Tulloss for further study and identification. If you had a *vis-à-vis* interaction with Dr. Tulloss, or ever attended his lectures and workshops, you would be cognizant that most Amanitas (with a few notable exceptions) are not that easy to identify to species. With a bit of training in gross morphology, one can fairly confidently place them into sections (*e.g.*, *Lepidella* or *Caesarea*), but beyond that, the identification process is usually a thorough and protracted scientific endeavor, involving a heavy dose of microscopy.

While we stumbled upon many examples of *Amanita bisporigera* (or a related taxon) that we don't usually collect because they practically litter these woods in summer and fall, our first interesting find was *A. subcokeri* – an all-white large amanita from section *Lepidella*. It had a very pleasant odor of burnt sugar (a tell-tale characteristic of this species) and a deeply rooting dog-legged scaly bulb that stained rusty orange. We also found an unusual specimen of *Amanita* sect. *Vaginatae* (see photo on next page) with a yellow stri-



PHOTO BY IGOR SAFONOV

Yet another interesting unidentified Amanita

ated cap and a long and robust sheath-like volva that concealed a third of its stipe. Taxonomic investigation of this specimen is ongoing. We also found *Amanita scalaris* (Tulloss nom. prov.), yet another representative of section *Lepidella*. Dr. Tulloss was very excited about this species because, to him, it was known only from a single site in Ocean County, that had been largely destroyed by development and frequent ATV use. Dr. Tulloss also remarked on an *Amanita* specimen with “extremely narrow amyloid spores and an exannulate, bulbless stipe with a volval sac” that, to his knowledge, could possibly be the first collection of *Amanita peckiana* in NJ. Other *Amanita* species we encountered on this trip were *A. longipes* and *A. morrissii*.

“I think, and certainly hope, it might be a new species restricted to the Pine Barrens.”

In addition to *T. ballouii*, we found a very few species of boletes. These included *Tylopilus peralbidus* (first encountered by me at FPP last year), *Gyroporus subabellus*, and what appeared to be *Fuscoboletinus palluster* – a suillus-like species with a strongly decurrent, lamellate pore surface. We were also very fortunate to find a rare and unique-looking bolete (see below) that I’d never seen before and could not match even remotely with anything reported in the literature. I think, and certainly hope, it might be a new species restricted to the Pine Barrens. I preserved this specimen and gave it to Dr. Halling at the NEMF foray. Perhaps one day its DNA will be sequenced – at least for a proper placement in one of the bolete genera.



PHOTO BY IGOR SAFONOV

A bolete unique to the Pine Barrens?

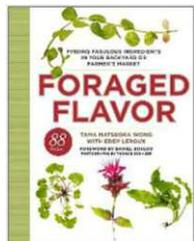
Overall, we had a fun and very productive day at FPP. Unfortunately, for me it was marred by my first encounter with chiggers – the little mites finally found their mark after several years of my frequent and trouble-free mushrooming activity in the Pine Barrens. As I write these lines, the bites have practically healed, and the agonizingly incessant itch is long gone. Despite this unpleasant experience, I shall return undaunted to Franklin Parker Preserve and other locations in the Pinelands.



FORAGING: TWO BOOK REVIEWS

by Judy Glattstein

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Foraged Flavor

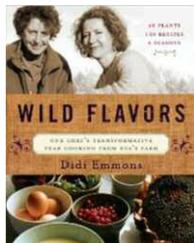
by Tama Matsuoka Wong
with Eddy Leroux

Published by Clarkson Potter, New York. 2012.

ISBN 978-0-307-95661-3

eISBN 978-0-307-95662-0

Foreword, introduction, in the field, 213 pages, acknowledgments, resources, index. \$25.00



Wild Flavors

by Didi Emmons

Chelsea Green Publishing, White River Junction, Vermont. 2011.

ISBN 978-1-60358-285-8

Preface with acknowledgments, introduction, the basics, 285 pages, index. \$34.95

Once upon a time, people were hunter-gatherers. Now that we hunt and gather our groceries in supermarkets and farmers markets, foraging is gaining a cachet as the trendy way to find food. Not that foraging is something newly discovered – just harken back to the days when Euell Gibbons was *Stalking the Wild Asparagus*. Certainly NJMA members are out there searching for succulent wild mushrooms and we had our Wild Foods Foray in June. Why forage? It varies, I think, with the individual. For me, it is an appreciation of the taste of the wild and to gain a closer relationship to the turn of the seasons. If the idea of foraging appeals to you, read on. Two books – one published just this past June and the other in 2011 – offer guidelines and incentives in the form of recipes to get you out of the stores and into field and forest, then back into the kitchen to prepare some tasty meals. I confess that my foraging, plants and fungi alike, is not for the merely edible but for the delicious. And while I have not foraged as widely as the authors, it is something I do on an occasional basis.

I met Tama Matsuoka Wong in July 2011 when she was



participating in the Smallholding Festival held in Ottsville, Pennsylvania. She was promoting her book, *Foraged Flavor* with tasting samples of Shortbread Cookies with Monarda and little Amaranth filled Pockets wrapped in phyllo.



The heart of her book follows the seasons: early spring, spring, summer, autumn and winter. Each section begins with a page or two listing the plants by both common and Latin names with the relevant page and the recipes. Early spring, for example, includes fragrant bedstraw, chickweed, garlic mustard, dandelion, knotweed, and eleven other plants. Some plants have one or two recipes, a few have more. Each separate plant's pages begin with a sustainable foraging color code, from green through yellow to red, which is an excellent idea to guide the novice forager towards responsible gathering of these wild foods. Bedstraw, *Galium triflorum*, for example, is yellow, which she suggests can be harvested on a limited basis. Next, the form to be gathered (leaves, stem, flowers and so forth) of that plant, type of site where found, growth habit, and key characteristics are described, plus harvesting tips. The recipe for bedstraw is *Galium* Potato Chips. In essence, you slice a potato into 16 really thin pieces, preferably on a mandolin. Brush one side of half the slices with egg yolk, arrange a sprig of *Galium* on each one. Top with the remaining slices. Dust with flour, then fry in oil. There are a couple more details but you get the idea. Definitely not your usual boil/steam/ braise recipes featured in many books on wild foods. Often, recipes have an Asian slant: Wild Mustard Greens and Shrimp Wonton Soup; Dandelion Flower Tempura with savory dipping sauce; Bee Balm Spring Rolls with lettuce and dipping sauce.

Mushrooms are mentioned, briefly. *Artemisia* soup uses white mushrooms (store bought, I assume). Chicken of the Woods, *Laetiporus sulphureus*, receives a small drawing, a scant description, and the suggestion that "Eddy sautés small mushroom chunks with butter, shallots, and a cream reduction before mixing them with braised wild greens, capturing the hearty essence of autumn." Morels get a similarly brief description and even

shorter culinary advice, ditto oyster mushrooms. These three mushrooms, and other plants that are not featured in the main body of text, each have a drawing and brief text with a sketch of a recipe superimposed on a pale green background. These drawings are included where there was space on a page. The page and a quarter spread for White Chocolate Elderflower Lace has a drawing and text for common milkweed filling the space on the second page, for example. There is a signature of color plant photographs, often just a portion or a shoot against a white background. If you know the plant, it's recognizable. If you don't, the picture is not very helpful.

Her approach – be responsible, be sustainable, find these plants in your own backyard without trekking off into the wilds – is an excellent one. To my mind, the quality of the recipes is uneven. Some sound interesting and worth trying, others will be rather complicated for the home cook.

Wild Flavors also features plants you might forage, but not exclusively. The author's close friendship with Eva Sommaripa, a Massachusetts farmer of mature years, thrifty habits, and a green viewpoint explores a wide array of produce. As with the previous book the layout here is by the seasons, following around the year. Winter is a season when there's not much to gather from the wild, so there are more recipes and information about familiar cultivated vegetables and just a little foraged material. Along with winter's juniper berries are recipes for beets, cabbage, parsnips, potatoes, rutabagas, and sprouts, complete with how to, well, sprout your sprouts. Move on to spring and the balance begins to tilt – curly dock, goosefoot, Japanese knotweed, spruce shoots and stinging nettle. I appreciate that each informational page includes the health virtues, and how to store, whether short-term in the refrigerator or long term by freezing, drying, or canning. Mushrooms again get short shrift – a two page spread about foraging (be 100% positive about the identification) and a couple of recipes. There are only about a dozen foraged plants, maybe two dozen herbs, and the usual suspects: potatoes, beets, onions, carrots, etc.

There's color throughout the book, but not all of the numerous images are of ingredients or prepared recipes, such as snowdrops in early spring. There are comments and asides that make the book feel like a conversation among friends with a passion for food, foraging, cooking, health, the environment, thrifty living, and friendship.

Mere edibility isn't sufficient. I forage for flavor. In order to compare and contrast the two books I chose nettles, a plant that I forage in spring. This is a really easy-to-find, very nutritious, also tasty, and well-named plant that needs careful handling because of its stinging hairs. My favorite recipe is Nettle Soup. And remember that pitcher of Nettle Tea someone else brought to our Wild Foods Foray?



Fiddleheads

Let's see how *Foraged Flavor* and *Wild Flavors* recipes compare. *Wild Flavors* has recipes for Stinging Nettle soup and Smashed Potatoes with Stinging Nettles and Brown Butter. *Foraged Flavor* has a recipe for Nettle and Asparagus Pizza and a Microwaved Nettles recipe: Spread 40 nettle leaves flat on lightly oiled parchment paper, brush each leaf with grapeseed oil, spread leaves on a microwave-safe plate covered with plastic wrap. Cover with another piece of plastic wrap. Microwave, let rest, remove plastic wrap and sprinkle with salt. Microwave again. Blot off remaining oil with a paper towel. Use as a garnish.

I think I'll opt for the soup. *Wild Flavors* has recipes I can use every day. *Foraged Flavor* has more intricate recipes. *Wild Flavors* has better pictures, but I'd still recommend using a field guide or a knowledgeable friend in conjunction with both books if you're searching for unfamiliar plants.

It also continues to bother me that Tama repeatedly mentions stuffing the foraged plants into garbage bags, which are not made of a food-safe plastic.



Stinging Nettles

A VERY SPECIAL GIFT...

by Dorothy Smullen

Imagine my surprise as I was skimming through the latest *National Geographic Magazine* (August 2012, pp.114-129), to find an article on “Tibet’s Golden Worm” – which is actually *Ophiocordyceps sinensis* – the subject of a program to NJMA. BUT...this article is not about this harvested parasitic fungus, rather it’s all about what appeared on the last page of the issue. Shown there is a black and white photo from 1920 of a cap made from *Fomes fomentarius*, the tinder fungus.

The caption cites an article from *The Mycophile* (September/October 2007) by Dick Sieger, who describes hats, aprons and picture frames designed by artisans in Bohemia, Romania and Hungary. I am pleased to say that I have a purse that was given to me several years ago when I presented a mushroom talk to a garden club. A member of the club purchased it in Romania. How lucky I am to have it! The purse attracts lots of attention at programs and displays. People can’t believe it’s not suede and that it’s made from a fungus. Slippers, hats, and purses are usually on display or for sale at the International Fungi Fiber Symposia that meets every two years.

I have always wondered how much of the perennial fruit body is used. The article notes that the interior portion of the *Fomes* is soaked for days and/or boiled in a weak lye solution (which can be made from birch ashes and water), and then is beaten with mallets. This yields soft, thin, pliable sheets that are molded, dried and glued onto rigid forms.

The tinder or hoof fungus grows on beech, birch and oak trees. It gets the name tinder fungus because of its use as a fire starter. It was one of the two fungi carried by the 5,000 year old iceman, “Otzi”, found in the Alps. The fungus material can be easily ignited by a spark from flint.

Often called “Amadou”, it is also used in fly fishing for drying out the wet feathers of the flies. There’s a blog Brooksandbecks.blogspot.com (for those of you who are fishermen) that describes the preparation of Amadou from the fungus.



PHOTO BY DOROTHY SMULLEN

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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 3rd 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.

CHARLES HORTON PECK NEW YORK STATE FORAY

by Dr. Barrie E. Overton, Lock Haven University of Pennsylvania

Please join us for the 59th Annual Charles Horton Peck New York State Mushroom Foray. This year’s foray will be held from Friday, September 14th through Sunday, September 16th, 2012 at the Lock Haven University of Pennsylvania’s Sieg Conference Center. For information about registration and the program, contact Dr. Barrie Overton at boverton@lhup.edu. Deadline for registration is September 7th, 2012.

This weekend promises to be a Mycological good time. We have a list for the site with over 600 species on it which will be provided to those that register for aiding in identifications.

Arrive for dinner on Friday (6-7pm); keep working on fungi through late breakfast Sunday, with travel snacks provided for trip home.



WORKSHOP REVIEWS

MICROSCOPY WORKSHOP, JULY 21ST

TWO POINTS OF VIEW

As seen by Dorothy Smullen:

The participants at the Microscope/Sectioning Workshop at Rutgers were busy at work the whole time. The workshop started with a review of the microscopes by Diane Curley. It was interesting to understand just how dark field and phase contrast work with the cone of light in using the 'scopes at the lab, although my own microscope at home does not have these features.

Cristina Rodriguez-Caycedo, who works with Rod Tulloss, then explained her techniques of sectioning in order to be able to view a cross section of a gill. It is very important to have the sharpest blade possible - Cristina uses double edge blades that she carefully breaks into quarters, using these pieces only once during the preparation of a gill, then throwing them away. We worked on samples brought in by Patricia McNaught. It was a busy workshop and both Diane and Cristina skillfully guided our attempts.

As seen by Bob Kayros:

I did attend the Microscopy Workshop at Foran Hall on July 21, and thoroughly enjoyed it. I haven't attended many of the events available to NJMA members, but my interest is accelerating. I am getting to recognize a few of the other members, and look forward to getting to know them better.

Although Dr. Gene Varney was not one of the instructors, it was good to see him. He always makes his considerable expertise in many areas freely available. We were fortunate to have Diane and Cristina speak about the construction of the microscope and specimen preparation techniques, respectively. Both are obviously as qualified as they are authoritative. As one who has spent classroom hours over more years than most at this gathering, I appreciate the talent for the gift of teaching.

I was very happy to get my hands on a really good modern microscope to see the attributes of phase contrast and dark field versus the more common bright field mode of operation. I don't know of many venues that having an instrument of similar quality for each student would have been possible.

But another significant feature of this workshop was the camaraderie of the group. There is a spectrum of skill levels that gives everyone an opportunity to exchange, and benefit from the exchange. Those with a few skills can convey to those with fewer skills, yet, at their level. And those who are highly skilled know what to stress, and why. It leaves little doubt in my mind of the educational value of the assembly of a group with a common purpose to share experience and exchange views. 



PHOTO BY DOROTHY SMULLEN

Cristina Rodriguez-Caycedo explaining gill cross-sectioning at the July 21 Microscopy workshop.

LEPIOTAS AND FRIENDS

a workshop review by Patricia McNaught

NJMAers were fortunate to have Dr. Else Vellinga, a researcher at University of California Berkeley and a leading expert on Lepiotas, lead a workshop on Lepiota *s.l.* (*senso lato*, or "in the broad sense") at the Foran Teaching Lab at Rutgers. Else began the workshop with an overview of *Lepiota* and allied genera. Lepiotas *s.l.* are saprotrophic, with 600 species falling into 8 to 16 genera, depending on how you classify them. They include species that are edible, cultivated (but not by humans!), toxic, and even lethal. Many of them have scales on the pileus (cap) surface, and the gills are free, with a 'gutter' around the stipe (stalk). The spores are white or green and there is almost always a distinct ring on the stipe. They have a universal veil, but it is not always obvious on the mature specimen. The stipe can be different in color and texture from the pileus, and the stipe easily pops out of the pileus. Often the pileus has a fluffy surface. Some Lepiotas have an "abrupt" bulb at the base and could be confused with Amanitas. The defining characteristic that distinguishes Lepiotas from Amanitas is the gill trama (tissue) which, under the microscope, shows a parallel arrangement of cells in Lepiotas and a divergent arrangement in Amanitas.

(continues on next page)



PHOTO BY JIM BARG

A RANDOM FORAY REPORT

by Pete Bohan

After such a dismal start to the season in July, we finally got some rains later in the month, and I decided to go check a few of my favorite spots on the 27th. At that point, I would have been happy to find anything, but I lucked out and found a few good edibles, including chanterelles (*Cantharellus cibarius*), oyster mushrooms (*Pleurotus ostreatus*), and a small *Laetiporus cincinnatus*, otherwise known as the white chicken mushroom.

Under the microscope, the spores are mostly smooth, and most have no germ pore. They often have a “penguin” shape. All *Lepiotas* have dextrinoid spores, meaning they turn reddish-brown in Meltzer’s Reagent. This group of genera includes *Chlorophyllum*, *Cystolepiota*, *Lepiota*, *Leucoagaricus*, *Leucocoprinus*, *Lycoperdon* (which resemble small puffballs), and *Macrolepiota*.

Most interesting of all though, was finding the one poisonous species known to be mistaken for a chanterelle: The Jack O’ Lantern mushroom, *Omphalotus olearius*. I had never seen one of these before, and from a distance, seeing those bright yellow mushrooms standing out in the woods, I thought I had hit the chanterelle jackpot (no pun intended). But upon further inspection, the differences are fairly obvious even to the naked eye: The Jack O’ Lanterns grow on or around stumps or buried wood, and have sharp-edged, narrow gills (true gills), close together, and orange flesh (as shown below).

Dr. Vellinga briefly explained how information from DNA analysis allows species to be arranged into genera where all the members of a single genus evolved from a single ancestor (monophyletic). The standard “bar code” region of DNA that is analyzed is a spacer region; what used to be called “junk DNA”. She presented data showing that the assignment of a species to a genus was not changed if the analysis was based on a protein coding region of DNA, instead of the spacer region.



PHOTO BY PETE BOHAN

Else then led us on a guided tour of these genera. Some of the species of note are *Lepiota josserandii* / *subincarnata* which contains amatoxins and those species of *Leucoagaricus* which are cultivated by leaf-cutter ants. The ants bring bits of leaves into their nest, where they inoculate the cultivation beds with a fungus. As the fungus grows, the ants munch on the fungal hyphae tips. There are many species of leaf-cutter ants, and each is faithful to a single species of fungus. Identification of the fungal species required DNA analysis, since most of them no longer live outside of the ant nests.

Chanterelles grow on the ground, and have very shallow, forked gill ridges (or almost no gill ridges in the case of the common smooth chanterelle, *Cantharellus lateritius*), that are not nearly as crowded together. See the underside of *C. cibarius* below.

As far as ecology, *Lepiotas* do not generally appear on fresh material, but rather on older humus. They occur in both coniferous and deciduous forests. Many of the species grow together in small geographic areas that are hotspots of *Lepiota* species diversity. After our tour of *Lepiotas s.l.*, we turned to hands-on work. Using specimens of *Lepiotas* from the Rutgers Herbarium, we practiced our sectioning skills (from the previous week’s microscopy workshop) and attempted to locate the parallel gill trama. Many of us were successful, and one participant’s work showed that one of the herbarium samples had been misidentified.



PHOTO BY PETE BOHAN

One of the interesting things about Else’s visit to NJ (and subsequently to NEMF) is that before her visit, we ‘knew’ that at NJMA forays we collected very few *Lepiotas*, from only a couple of sites and only in fall. But while she was east, Else kept finding *Lepiotas* in New Jersey (in July) and then identifying *Lepiotas* from the collections at NEMF. Clearly, you find what you are looking for, and we need to start looking for *Lepiotas*!



As I was leaving the woods in Meadowood Park (one of NJMA's annual foray spots), a fallen tree near the stream caught my eye. Upon closer inspection, it was seen to be covered with a fairly large fruiting of *Pleurotus ostreatus*, a mild-flavored but extremely versatile mushroom you can find in most markets these days. It's always nice to find them in the wild though!

And right nearby was a stump with a small white chicken mushroom (*Laetiporus cincinnatus*), one of the most interesting-looking (and tasting – it really does taste like chicken) mushrooms I've personally found and eaten in my brief year as a burgeoning mushroomer and member of NJMA.

So, all in all, not a bad day's haul in the woods. As you can see, the chanterelles weren't in pristine condition (I should have been there two days before) but still very tasty.



A day's haul – not bad, eh?

A great way to use any of these mushrooms is in a simple omelet. There are a million ways to make one, of course, but I feel like I hadn't ever made a great one until I tried Thomas Keller's Chanterelle Omelet recipe. I've tweaked things slightly to keep it simpler, but the general technique is the same. Chanterelles are great here, but I've

made this with oyster mushrooms and even regular store-bought button mushrooms. So use whatever you have on hand. The cheese is equally interchangeable, as long as it melts quickly and easily.

MUSHROOM OMELET WITH FRESH HERBS AND BRIE *(based on a recipe by Thomas Keller) (Serves 4)*

- 2 Tbs. minced fresh parsley
- 1 Tbs. minced fresh thyme
- 1 Tbs. minced fresh chives (or any herb of choice)
- 1 small shallot, finely minced
- 1 clove garlic, finely minced
- ¼ pound chanterelles, or substitute anything on hand
- 8 thin slices of brie
- ¼ cup heavy cream
- 1 Tbs. plus 4 tsp. butter
- 4 large eggs, room temperature
- Salt and fresh pepper, to taste

Preheat oven to 250 degrees.

Melt 1 Tbs. butter and gently sauté shallots and garlic for 1 minute. Add mushrooms and season with a little salt and pepper. Gently cook until mushrooms are very soft and almost all liquid has evaporated. Set aside. (This can be done in advance, even the day before.)

Whisk eggs together with cream, minced herbs, and a pinch of salt until the egg foams. Heat a 6-8 inch non-stick, ovenproof skillet over low heat and add 1 tsp. butter. Add ¼ of the egg mixture to the skillet and cook until the bottom just starts to set, about a minute or less. Place 2 slices of brie (or other mild, quick-melting cheese), along with ¼ of the mushroom mixture neatly down the center of the omelet. Place in oven and cook until the egg is just set, 1-2 minutes. (Gently shake pan if you're not sure.) The second it isn't liquidy, it's done. Slide onto a serving place and fold both sides of the omelet over the mushrooms and cheese. Serve immediately.

Repeat process for remaining egg mixture, adding 1 tsp. butter to pan for each omelet.



WELCOME TO ALL OF OUR NEW NJMA MEMBERS!

We'd like to extend a warm welcome to the following members who joined us between July 1st and August 29th. We look forward to seeing you at lectures, forays, and other NJMA events. Happy 'shrooming!

Tyler Case
Minhyun Cho
Jon Deak
Diane L. Gabler
Karen Golday
Pamela Gordon

Philadelphia, PA
Palisades Park, NJ
New York, NY
Browns Mills, NJ
Hampton, NJ
Springtown, PA

Jiri Kriz
Jonathan B. Lesser
James H. Lowe
Alfredo Perez
Iris Perrot
Lin Yang

Manville, NJ
Upper Montclair, NJ
Ridgewood, NJ
Hoboken, NJ
Port Murray, NJ
Schnecksville, PA

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NJMA PHOTO CONTEST 2012

Send us your best shots!

DEADLINE FOR ENTRIES: NOVEMBER 1, 2012

NOTE: This year, due to meeting scheduling, you MUST email or US Mail your entries!

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

If you need technical assistance to prepare your digital-format photos for entry, contact Jim Barg at jimbarg@bssmedia.com or call him at 908-362-7101. You can now send in your entries by email, with two important restrictions. ONE: You MUST send all your 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 category - Creative - for those who wish to "play around" with their photos in Photoshop or any other image-editing application. Only one set of awards will be given for this category; it is NOT separated into Novice and Advanced Divisions. All Creative entries will be judged together.

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

ENTRY CATEGORIES AND DIVISIONS

For all entries, the main considerations in judging will be composition, clarity, lighting, and all the other criteria that make for a good picture, whether using a camera or a scanner. Entries will be accepted in three categories in two divisions (Novice or Advanced), plus a 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*)

This category is for photos that can be used to aid in the identification of fungi, as if they were going to be used in a field guide. Emphasis will be placed on portrayal of key morphological characteristics. The subjects may be photographed *in situ* or removed to a more photographically appropriate setting. Photos through the microscope are included in this category. An experienced member of NJMA will judge this category.

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. Judging criteria include consideration of both technical (focus, depth of field, exposure, lighting, color, absence of distracting elements) and artistic (composition, color, background, lighting) aspects.

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 2012 PHOTO CONTEST RULES

1. The contest is open to all NJMA members. Images that have previously won (including Honorable Mention) are not eligible.
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 that your entries are labeled properly (see Rules, above) and enclose them *with your entry form* and mail or deliver them to:

Jim Barg
NJMA 2012 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.

NJMA PHOTO CONTEST 2012

OFFICIAL ENTRY FORM

(Please fill out according to the instructions and make a copy for your records.)

I AM ENTERING IN THIS DIVISION	
<input type="checkbox"/>	NOVICE
<input type="checkbox"/>	ADVANCED

NAME OF ENTRANT _____

ADDRESS LINE 1 _____

ADDRESS LINE 2 _____

CITY, STATE, ZIP _____

EMAIL ADDRESS _____

TELEPHONE (DAY) _____ TELEPHONE (EVENING) _____

ENTRY NUMBER	ENTRY CODE or FILE NAME <small>(see items 5 and 6 in Rules)</small>	CATEGORY <small>(check one per entry)</small>	IDENTIFICATION or CAPTION
1		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	
2		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	
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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 THURSDAY, NOVEMBER 1, 2012

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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...plus more!

Retiboletus griseus



With its drab coloration and heavy reticulation, *Retiboletus griseus* is found often in NJ hardwood forests. A distinguishing characteristic is the yellow/red staining which occurs near larval tunnel entries at or near the base. It is edible, but is most often full of insect larvae.