

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, March 2 1:30 pm** **MEETING AND LECTURE**
Somerset County Environmental Education Center
Lord Stirling Road, Basking Ridge, NJ.
Our guest speaker will be **Langdon Cook**, author of
The Mushroom Hunters: On the Trail of an Underground America
- Saturday, March 8 6:00 pm** **NJMA CULINARY GROUP DINNER:
THE FOODS OF VIETNAM**
Unitarian Society, Tices Lane, East Brunswick, NJ
Registration is required. See article in the previous issue, #44-1.
- Sunday, April 13 1:30 pm** **MEETING AND LECTURE**
Frelinghuysen Arboretum, Morristown, NJ
Our guest speaker will be **Dr. Roy Halling**. The topic of his
talk will be "Biogeography of Fungi". See page 2.
- Sunday, May 4 10:00 am** **FIRST FORAY OF THE 2014 SEASON**
Institute Woods (Princeton Water Works)
- Friday-Sunday June 20-22** **ANNUAL NJMA VICTOR GAMBINO FORAY**
Pocono Environmental Education Center (PEEC)
Bushkill Falls, PA. *Registration is required – form on page 15*
- August 7 -10** **NEMF ANNUAL SAMUEL RISTICH FORAY**
Bowdoin College, Brunswick, Maine
- October 9-12** **NAMA FORAY - Eatonville, WA**

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PRESIDENT'S MESSAGE

As I write this, many of us are weary of the barrage of ice and snowstorms. At least we haven't had to cancel programs, although we came close with Mycophagy. (I am trusting that the March 2 program won't be snowed out.) We can at least hope that the heavy snowfall will lead to a good morel fruiting in the spring. But nothing is certain: I concluded a while ago that going off to foray is like going off to a ski resort without the benefit of a report on ski conditions. It helps to be an optimist if you want to be a mushroomer.

As many of you know, the leaders of NJMA's committees and interest groups meet every January to coordinate activities for the year. At our recent meeting, we agreed that NJMA should no longer subsidize the cost of "hard copy" newsletter memberships, particularly given the steep increases in printing and postage costs. Our "online newsletter" membership fees will remain at \$10 individual and \$15 family; the "hard copy" newsletter membership fees will increase to \$35 individual and \$40 family, effective July 1st. The \$25 premium represents our actual costs. The \$35 fee is still lower than membership fees for NJ Audubon, the Littoral Society and other similar organizations, and they do not offer a lower cost membership option.

Much progress has been made on the NJMA Library (Nina Burghardt's hard work) and the Membership Directory (Igor Safonov's hard work). I am happy to report that *we will have a NJMA weekend foray (aka, the Victor Gambino Foray) in June!* It's a wonderful opportunity for members to connect with each other, foray in a beautiful setting, learn from our experts and a guest mycologist, and just have a great time. We will be going to the Pocono Environmental Education Center in Dingmans Falls, PA, where NJMA had held the Victor Gambino Foray for many years. Old timers remember it as a place of great mushrooming, but they felt it had dreary cabins and lousy food. I visited PEEC in January, and I can assure everyone that the renovated cabins are bright and cheery, and meals now include fresh fruit at breakfast and a salad bar at lunch and dinner.

One item missing from this issue is our Education Workshop schedule. Our schedule of workshops depends on the foray schedule, which is still tentative. Trying to finalize the education schedule so early has resulted in many workshops being rescheduled to accommodate forays, creating numerous problems and, in some cases, cancellations. Instead, we will publish the education schedule in the May/June *NJMA News*.

I will conclude with my thanks to all those who worked on our Mycophagy program, and especially to **Luke Smithson**. Luke, an up-and-coming professional chef,

developed the recipes and then wrote up them up, including lots of good information on pasta techniques to give out to participants. He even picked the chanterelles that went into one dish. We are lucky to have Luke as a member.

– Patricia McNaught

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 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!**

AT OUR MEETING ON APRIL 13TH DR. ROY HALLING TO SPEAK ON "BIOGEOGRAPHY OF FUNGI"

People used to think that there weren't really any limits to the dispersal of fungal species, but studies show that the spread of most fungi is restricted by barriers like oceans and mountain ranges. What can we learn when we look at patterns of mushroom species distribution? Can we believe the study that showed that 90% of spores fall within 45 centimeters of the mushroom that produced them? Will the migration of trees in response to climate change be limited by the mobility of their mushroom partners?

Come to our April 13th meeting at the Frelinghuysen Arboretum at 1:30pm to learn about the biogeography of fungi, particularly boletes. Our speaker, Dr. Roy Halling, is an Adjunct Professor at Columbia University and Curator of Mycology at The New York Botanical Garden.

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.

WEEKEND FORAY AT PEEC: JUNE 20-22 "THE NJMA VICTOR GAMBINO FORAY"

by Patricia McNaught

Come spend a weekend in the beautiful Delaware Water Gap, mushrooming along wooded streams, turning acquaintances into friends, and learning from our mycologists – What's not to love? NJMA will have our weekend club foray, the Victor Gambino Foray, at the Pocono Environmental Education Center in Dingman's Ferry from June 20th to June 22nd.

We will be foraging on PEEC trails under a National Park Service Scientific Research permit and also foraging in the northwestern section of Stokes State Forest. As we ID the specimens, newer members will learn the techniques that are impractical for our regular after-foray sessions: spore prints and microscopy as well as chemical tests.

We will have two mycologists at the foray. Our chief mycologist will be Dorothy Smullen, who has forayed at PEEC for many years and is an outstanding identifier. Dorothy was a biology teacher for many years, and she excels at pointing out the key features of a specimen that lead to its identification. Our guest mycologist will be Nathan Wilson, creator of Mushroom Observer (MO), which is a collaborative online effort by which the thousands of registered users help identify fungi. In addition, the data from users' submissions contributes to a better understanding of the distribution of fungi in North America.



Stephen van Gordon and Patricia at the falls at Indian Ladder

Using MO can give you a lead when you're stumped, or give you confidence in your tentative IDs. Nathan will lead a hands-on workshop on Sunday morning at PEEC, where we will use Mushroom Observer with foray specimens. If you bring a laptop computer, you will be able to try MO yourself, with expert guidance. This workshop is included with your foray registration.

Nathan is an avid field naturalist with particular interest in fungi and his master's thesis was on using computers

to identify fungi. He is Director of the Center for Library and Informatics at the Marine Biological Laboratory at Woods Hole, and also Director of the Biodiversity Informatics Component of the Encyclopedia of Life.

In the past, NJMA members all "bunked up" at PEEC in group cabins, but this year we are offering doubles for a small price premium, in addition to triples/quads. Each cabin has a full bathroom. And while cabins do have bunk beds, we will *not* be using upper bunks. By offering double accommodations, *we are limiting the number of registrants, so sign up early.* The registration deadline is May 22nd, but we expect to reach our limit before then. A registration form is on [page 15](#).



PEEC representative Sheri Bone showing off a spacious cabin

The cost of the weekend is \$145 per person for double occupancy and \$135 per person for triple/quad occupancy. We are keeping the price low by asking you to bring your own bedding (sheets or sleeping bag), pillow, towels and toiletries. All meals from Friday dinner through Sunday lunch are included. Our Sunday lunch will be a box lunch to accommodate those who want to hit the road right away. *We may* be able to accommodate a few day visitors once registration for the weekend has reached our minimum. We will let you know more in upcoming monthly NJMA email updates.

Dingman's Ferry is easy to reach from New Jersey. I recommend the "scenic route": If you take Route 15 North to Route 206 North and then cross over the Delaware River at the Dingman's Ferry Bridge, the trip takes about 67 minutes from Morristown.

If you wonder if there will be any mushrooms so early in the season, according to John Burghardt, the data we have from past NJMA forays at PEEC show that late June can be very productive.

For long-time NJMA members, this weekend will be a time to revisit old haunts and reconnect with friends. For newer NJMA members, a weekend foray is an invaluable opportunity to get to know other members, and to take a big step up in your identification skills.



THE TYROMYCOLOGIST BUILDING YOUR LIBRARY (PART 2)

by Patricia McNaught

(A panel of eleven NJMA mushroom enthusiasts were asked about the books they would recommend to a new mushroomer. In Part 1, the two field guides most recommended were Gary Lincoff's *Field Guide for North American Mushrooms* (National Audubon Society) and George Barron's *Mushrooms of Northeast North America*.)

The recommendation by panelists for the second book a new mushroomer should acquire was overwhelmingly Roger Phillip's *Mushrooms and other Fungi of North America* (previously published as *Mushrooms of North America*). As Luke Smithson commented, "Great mug shots" of the mushrooms...pretty systematic in showing gills, cap, and cross section." Susan Hopkins recommends the 1991 edition "because [Roger] took so many pictures in NJ and the Northeast. I know the reprint has poorer quality pictures (scanned from 35 mm slides) but Roger shows more mushrooms than most other books." Jack Barnett's comment was that "the online version is now really good, but the print version is still more reliable in the woods!" Using it will "stretch" some beginners; as Sharon Sterling wrote, "it made me learn a little more [so I could] even understand the descriptions..." And Igor Safonov wrote "Though not necessarily a friendly book for beginners due to the...difficult to read text...it [is] the most useful field guide to mushrooms in our geographical area. It's my workhorse for mushroom identification for anything but boletes...and perhaps possesses the most comprehensive presentation of several large and difficult to study genera, such as *Russula*, *Lactarius* and *Cortinarius*, of any existing universal field guide."

Many panelists thought a person interested in edibles doesn't need specialized recommendations on books. As Rod Tulloss put it, "Having less information to use in making a choice of what to eat does not seem to me to be a good idea. If anything, you want all the information that you can get. I'm saying this after a couple or three decades of volunteering for NJPIES (NJ Poison Control)". But not all agreed with that approach, and several people recommended *Edible Wild Mushrooms of North America: A Field to Kitchen Guide* by David Fischer and Alan Bessette. Jim Barg said "this book recommends many of the common edibles and devotes nearly half of the book to identifying poisonous mushrooms which have resemblance to the good common edibles. It also has some excellent recipes (some from NJMA members, too!) This was my first mushroom book and it's still a reference that I lean on frequently." HP recommends highly Hope Miller's *Wild Edible Mushrooms*.

As far as cookbooks, two panelists like Joe Czarnecki's mushroom cookbooks; his *Book of Mushroom Cookery* is "a primary recipe source when it comes to mush-

rooms" according to Rod and Luke recommends *A Cook's Book of Mushrooms*. Three people recommend *The Mushroom Feast* by Jane Grigson. Jim Richards described it as the "complete guide to classic recipes"; Bob Hosh commented that "although mostly French style cooking, she does an excellent job discussing how to prepare mushrooms for the table".

But there's more to mushrooming than identification and cooking. Susan wrote "anyone interested in fungi should get the recent Danish book by Jens Peterson *The Kingdom of Fungi*. Beside the photography it illustrates all of the important facts about fungi, how they grow and their importance in the environment." Or, as Jim Richards put it more succinctly, "great technical information...beautiful photos". Terri Layton recommends *Mr. Bloomfield's Orchard* by Nicholas Money, which is a compendium of stories about fungi and mycologists, told with a touch of humor.

Again, my thanks to the panelists for their thoughtful responses to my questions. We learn from each other; we learn from books; and we learn from each other which books to learn from!



WELCOME TO ALL OF OUR NEW NJMA MEMBERS!

*We'd like to extend a warm welcome
to the following members who joined us
between December 18, 2013 and February 22, 2014.
We look forward to seeing you at lectures,
forays, and other NJMA events.
Happy 'shrooming!*

Whitney Artell	Brooklyn, NY
Daniel Barizo	Hagerstown, MD
Jennie Chipparullo	Bernardsville, NJ
Jennifer Dohrmann	Succasunna, NJ
Patrick Gutsick	Wayside, NJ
Denise Hewitt	Mine Hill, NJ
Linda & Natalie Li	Randolph, NJ
Krystina Mahoney	Maplewood, NJ
Birgit Maio	Mahwah, NJ
Matthew Parisi	Haddonfield, NJ
Graham & Erin Peabody	Spotswood, NJ
Jana & Rob Pika	Princeton, NJ
Ellen Relkin	Maplewood, NJ
Alan Rojer	Maplewood, NJ
Richard Schrader	Westfield, NJ
Seymon Zlochevsky	Fort Lee, NJ



EDITOR'S NOTES

As I hope you have already noticed, there are several changes in this issue of *NJMA News* that we hope will make it more reader-friendly. We have added a short version of a table of contents that should get you to the more important articles with greater ease. We are also being a bit more “editorial” in cropping your submissions in an effort to trim the size of the newsletter.

As Patricia wrote in her President’s Message, the cost of printing and mailing the hard copy has increased dramatically. If you are planning on submitting an article, please contact us first so you do not waste your time on covering an event that has been covered. And do not assume that everything is being written about. This does not always happen – for *Mycophagy*, which had 50 plus members in attendance, our only contributions came from Luke, Bob Peabody and Judy G (on her website) and a few of my photos. As we mentioned before, much of the material that would have been included in past newsletters will soon be available on the “Members Only” section of our website (njmyco.org), for example, the *Mycophagy* Introduction and Recipes by Luke Smithson. Please let us know if this works better for you.

And, late-breaking big news for all of you who use it, *NJMA* now has a page on Facebook, which is managed by our new Social Media Chair, Pete Bohan.

– Jim Richards



BYTES, BITS, & BITES

TASTY LITTLE TIDBITS FROM OUR MEMBERS

from Jim Richards:

Lots of mushroom recipes from Martha Stewart:

<http://tinyurl.com/m2ov9d7>

Three members submitted references to fungi and carbon:

from Dorothy Smullen and Bob Hosh:

Subject: Scientists say symbiotic fungi inhabiting plant roots have major impact on atmospheric carbon:

<http://tinyurl.com/qbhx2nt>

from Bob Hosh:

First caught this at Thinkprogress blogsite, but it links to the Smithsonian Tropical Research Institute press release. Very interesting.

<http://tinyurl.com/o3xml7v>

MUSHROOM ILLUSTRATORS WANTED

Thank you to all who have submitted mushroom illustrations which have allowed us to enhance *NJMA News* for our members.

We are always interested in receiving accurate hand drawings, sketches, or artwork in any variety of media to grace our pages. While we cannot guarantee that your work will be published, we do file each submission and consider it for use either in conjunction with specific articles or for use as backgrounds or supplemental art when needed. You retain your copyrights and you’ll be credited in all cases.

Contact our Art Director Jim Barg at jimbarg@bssmedia.com for more information or to submit your work.

from Jim Richards:

“Fungi Boost Crops” from the Grist website:

<http://tinyurl.com/prafbaa>

from Judy Glattstein:



Duck & Mushroom Strudel

Possibly one of the best meals I have ever cooked.

Poach two duck legs in broth made from carcass, together with onion and thyme. When tender, remove from broth and chill. Skin, bone, and dice duck meat. Set aside. Mushrooms, 225 grams. I used a combination of cremini, shiitake, and added some previously braised chicken mushroom. Coarsely dice, saute in butter and olive oil. Add some thyme. Add duck meat. Add 56 grams soft goat cheese, stir to mix everything well. Salt and black pepper to taste. Set aside.

Five sheets of filo pastry, each brushed with melted butter. Put on buttered, rimmed, jelly roll pan. Flop filling in center, push into a log-like shape. Fold in ends of pastry, roll sides over filling. Turn over so edges are on bottom. Brush top with melted butter. Bake in 350 degrees Fahrenheit oven for 25 minutes, turn temperature up to 400 degrees Fahrenheit until nicely browned, about 10 to 15 minutes more.

Delectable, delicious, delightful. The two of us ate the whole thing.

Suggested accompaniment was a bed of field greens. Since I didn’t have any I made braised Savoy cabbage, which was an excellent choice. Wine was a Cotes-du-Rhone Village. Pleasant, not fabulous.

And of course my white fruitcake for afters.

(continued on page 9)

MYCOPHAGY 2014: Behind the Scenes with Luke Smithson

by Luke Smithson. Photos by Jim Richards.

Thanks to all of the brave souls who came out for Mycophagy 2014! The weather forecast was ominous, but fortunately the weather held out (mostly) so that we were able to put on the show. I personally really had a great time cooking and demonstrating the dishes. I also really enjoyed testing various recipes over the past month, trying to decide which ones were the best suited for the demo. Testing means cooking and eating the dishes! Hard work, but somebody has to do it.

Just to give everybody a little “behind the scenes” perspective, I thought I would briefly describe how this production came together. After last year’s mycophagy demo, I indicated to Jim Richards that I would be interested in doing it again if the club was interested. He said yes, and other than collecting and freezing some chanterelles over the summer, it all went on the backburner for most of the year. In early December, at the Holiday Party, there was some discussion amongst a few NJMA members about what the theme should be. We finally decided on fresh pasta, a suggestion that I believe was mutually made by Terry Layton and Jim Richards. So the research began. I dug out my cookbooks and Jim started sending me various mushroom and pasta recipes, sometimes several a day! (He has quite a recipe collection).



Dishing it out in the kitchen

By late January, we had narrowed the dishes down to just a few. Now came the more involved tasks of trying to decide how much to make of each, what equipment would be needed, how it could be realistically be done. To successfully pull off any kind of event where you are feeding lots of people, details and planning are critical. Good weather helps too! Recipes and the accompanying



Mike Rubin handling some of the chopping

article were finished up by myself and edited and polished by Jim, then sent off to the printer.

The day before Mycophagy, Igor Safonov drove to Phillips Mushroom Farms and picked up their generous donation of cultivated mushrooms and delivered them to my place of work in New Hope, PA. NJMA member Chris Darrah, owner of Mainly Mushrooms, dropped off the Porcinis. Jim Richards and Mike Rubin met me at my work that night and we spent the next 5 hours or so making bulk quantities of pasta and sauces. Mike sliced and diced, Jim kneaded dough, I cooked mushrooms! Mike and Jim literally rolled all the pasta out themselves and assembled the lasagnas while I manned the stoves. It was quite a night.



A captivated and hungry audience!

The day of Mycophagy, after picking up all of the prepped foods and mushrooms from work, I arrived at the Unitarian Society and met our kitchen volunteers: Mike Rubin, Marie-Helene Charbut, Jean-Marc Delaveaux and Marja Van Ouwkerk. They all did a wonderful job finishing the prep work, measuring the

ingredients and setting up the *mise en place* for each dish, washing dishes (a thankless job) and plating foods. Mike and Judy Mudrak were busy elsewhere: making coffee, serving, cleaning up, etc.

On the front end, I know many other people were involved. Dan Strombom was there early and stayed late, helping with setting up and breaking down. Many others helped with these tasks as well. Jim Barg handled our video setup and of course, Bob Peabody was the auctioneer. There were surely other people helping out and I apologize if I missed you...at this point all I could see was food! Food! food!

This event was quite a production, and it couldn't have happened without all of the volunteers who chipped in and donated their time and energy to make it happen. This club, and the unique events that it puts on, are truly special and can only happen when people are willing to give back to it, so I would like to again thank everybody involved.

Editor's note: For additional coverage of Mycophagy 2014, visit Judy Glattstein's website:

www.bellewood-gardens.com/2014/Mycophagy_2014-02.html



Daddy, I'm taking pictures to make sure you're doing it right!



A MYCO-THANK YOU !

from Bob Peabody, auctioneer

Thank you to the following members who contributed items to our Mycoauction:

Jim Barg
Jane Bourquin
Chris & Pat Darrah
(and their company, Mainly Mushrooms)
Barbara Ecker
Dr. Douglas Eveleigh
Bill Felegi
Artie Grimes
Frank Marra
Judy Mudrak
Bob Peabody
Jim Richards
Betty Wise

Special thanks to Phillips Mushrooms for their contribution to Mycophagy and the Myco-auction

The auction brought in \$716.00 to increase & improve our programs.

A special thank you to John Burghardt for his hard work as auction cashier.



NJMA LIBRARY UPDATE

submitted by Nina Burghardt

NJMA has a library which most of our members do not even know exists. The Fred Volkenborn Library was established in the early '70s and was housed at the Somerset County Environmental Education Center (SCEEC) until 2006. It consists of many books and monographs, some of which are out-of-print and not on the web. When we moved from SCEECC, the collection was temporarily packed in boxes and stored in several places. We are still looking for a permanent location and working out the details of making the collection once again available to members. Terri Layton has graciously offered us the use of a large room on her property to store the library. On Friday, January 31st, we moved the shelves and the collections, including the books that have been reviewed in *NJMA News* over the last year, to that space. We now need to make sure that all the books have a NJMA stamp. Betty Wise is making an electronic list (using Library of Congress numbers) of everything we have.

Some books seem to be missing. If you know of any books or have any books in your possession that belong to NJMA, please contact us. We also welcome any new additions to our collection.

You can contact Igor at njmycomember@gmail.com or Nina at jnburghardt@verizon.net (or telephone her at 609-466-4690).



WHO'S IN A NAME?

Cortinarius krombholzii

by John Dawson (forty-first of a series)

The name *Cortinarius krombholzii* Fr., bestowed by Elias Fries on a species of agaric he described in 1874, remains valid today. Its specific epithet honors the distinguished Czech physician and mycologist Julius Vincenz Edler von Krombholz.

Krombholz was born in the Bohemian village of Oberpolititz (now part of the Czech Republic) on 19 December 1782. His father Ignaz was a schoolteacher there, but died at the age of 36, just five years after Julius's birth. Fortunately, however, the young boy acquired a devoted stepfather just two years later, when his mother married Ignaz's successor, Joseph Dominka.

Dominka taught his stepson as much as he could, and soon the boy's interest in botany and his talent for making botanical sketches attracted the attention of a local clergyman, who gave him free instruction and arranged for him to begin taking classes at the Augustinern Gymnasium in nearby Böhmisches-Leipa at age twelve. Four years later, in 1798, after Krombholz became a member of a church choir in Prague that provided room and board for the choristers, he transferred to the Altstädter Gymnasium there, where he became a top student.

After leaving the Gymnasium Krombholz began philosophical studies at Prague University and resolved to rely no further on support from his family. But shortly after enrolling, he enlisted in a militia formed to defend the country, and when not soldiering he devoted his spare time to learning Italian and modern Greek --- so well that during a period when his unit was encamped at Budweis, he substituted for a professor there who was on leave. After being released from service, he returned to the university in Prague to resume his philosophical studies, but fell ill during his second year; and upon his recovery determined to study medicine instead.

The long entry on Krombholz in the biographical dictionary *Allgemeine Deutsche Biographie*, from which most of the information in this profile is taken, describes his subsequent medical career in great detail. In summary, he began his medical studies in 1803, made rapid progress, went on to the University of Vienna for training in ophthalmology, performed

several successful cataract operations after his return to Prague, was appointed Master of Obstetrics there in 1805, and spent the years 1809–11 traveling about Germany visiting various universities and hospitals. In 1812, on the completion of his medical studies, he was appointed demonstrator in anatomy at Prague, and in 1814 he became Professor of Theoretical Surgery. In 1819 he was also appointed Professor of Public Health, and in 1828 Professor of Special Pathology and Therapy.



Julius Edler von Krombholz

Somehow, in the midst of all his clinical and teaching obligations, Krombholz also found time to write, translate, and illustrate books, both on medicine and mycology. In particular, the frequent cases of mushroom poisoning he was called upon to treat led him in 1820 to publish a conspectus on edible fungi found in the vicinity of Prague; and that, in turn, spurred him to undertake animal experiments on the effects of eating various fungi, resulting ultimately in a massive work in ten folios published during the years 1831–1847 (the final volume appearing after his death). Entitled *Naturgetreue Abbildungen und Beschreibungen der essbaren, schädlichen und verdächtigen Schwämme* [True-to-Nature Illustrations and Descriptions of the

Edible, Poisonous and Questionable Fungi], it contained, in addition to the text, 76 colored plates of mushrooms, one of which (a public domain image from Wikimedia Commons) is reproduced here. (The entire set of plates

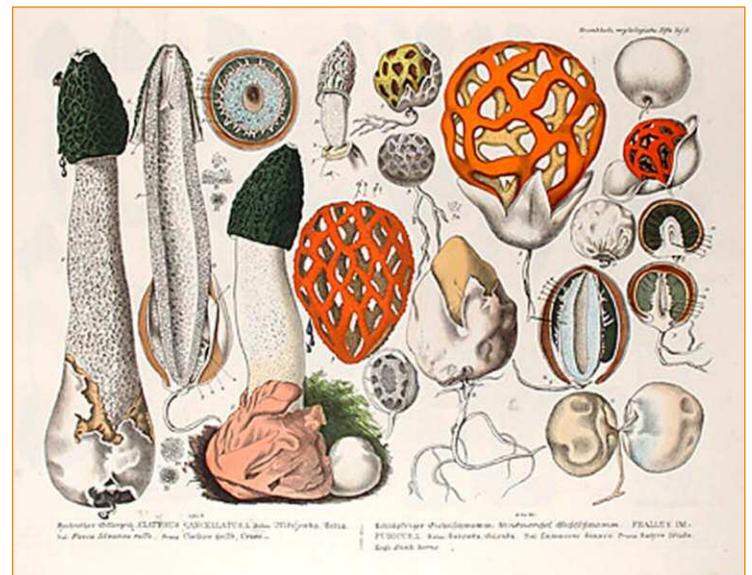


Plate by Julius Vincenz von Krombholz

may be viewed online at <http://www.biodiversitylibrary.org/item/53231#page/12/mode/thumb>.)

Krombholz was a member of various medical societies and received numerous honors during his lifetime; in particular, in 1836 he was ennobled, as indicated by the 'Edler von' in his name. Five years later, Krombholz suffered a heart attack, after which he spent several months recuperating in Rome and Naples (though soon after his arrival in Rome he broke a leg!). He returned to Prague in the fall of 1842, but suffered another heart attack on Christmas Day and was unable to resume work. He lingered on in poor health until his death on 2 November 1843. In his memory, the medical faculty of Prague placed a marble bust of him in the great hall of Prague's general hospital.

In addition to his fungal *magnum opus* and many species of fungi that he named, two other contributions to mycology by Krombholz are noted in other sources¹: his sponsorship of the penniless August Karl Joseph Corda (an important early contributor to mycology) as a medical student at Prague, and his citations, in several minor works, of some validly published names of fungi overlooked by Fries.



¹ The entries on Krombholz at the *Mushroom the Journal* site and in Dörfelt and Hekla's *Die Geschichte der Mykologie*.

MICROSCOPY INTEREST GROUP

NJMA member Dr. Mike Rubin has agreed to offer advice and answer questions from those of us who are using microscopes to identify fungi. Here are his answers to some questions recently posed by NJMA members:

Q: I'm looking to purchase a new microscope. Should I pay the extra money to get phase contrast?

A: As far as phase is concerned...it is not used that often for fungi. You are better off using a good stain like lactophenol cotton blue to bring out the contrast in the structures you are looking for. Most people can't prepare a specimen that is thin enough for phase. So I wouldn't spend the extra money on it. It's great if it already comes with the scope.

Q: I want to get a reticle (Editor's note: a reticle is a network of fine lines in the eyepiece of an optical instrument) for my microscope so I can measure spore size. What calibration do I need?

A: The spacing in a reticle is calibrated against a stage micrometer, which typically allows you to go down to the 1 micron level. I have a stage micrometer I can lend to you if you want to calibrate your scope. You only need to do it once for each objective.

If you need advice or have questions for Mike, e-mail him at microman12@hotmail.com.

NJMA FACEBOOK PAGE

submitted by Pete Bohan

NJMA now has an official Facebook page! Simply visit [facebook.com/njmyco](https://www.facebook.com/njmyco) and click "like" to join. We hope this first venture into the realm of social media will allow the New Jersey mushrooming community to interact quickly and easily, whether to share news about meetings and events, mushrooms in the media, post recipes, coordinate carpools to forays, post reports and photos of your finds, or network with other local mushroom groups, wild foods enthusiasts, and even other mycophiles from around the country. We're learning as we go, so feel free to send us feedback directly through the Facebook page.

BYTES, BITS, & BITES (continued from page 5)

from Steve Sterling:

"California's Foraging Wars": <http://tinyurl.com/l2ddyus>

from Jim Richards:

Mushroom rapper: <http://tinyurl.com/oo5u9a6>

Truffle hunting: <http://tinyurl.com/m6o2bkn>

from Stephanie Ritson:

Spotted in January in Hackettstown:



from Judy Glattstein:

Mushroom preservation practices: <http://tinyurl.com/qbmvbjk>
What do you think? The pickling was somewhat interesting although the salting first kind of put me off. And mushroom salt – I would have dried mushrooms,

(continues on page 13)

OUR JANUARY GUEST SPEAKER

DR. EMILE DEVITO "NO FOREST, NO FUNGI"

TWO POINTS OF VIEW

Review by Terri Layton:

For several years, NJMA members, led by Nina Burghardt, have conducted an ongoing survey of macrofungi in Franklin Parker Preserve, located in the New Jersey Pine Barrens and managed by New Jersey Conservation Foundation. Dr. Emile DeVito of the Foundation spoke at our January meeting on some of the issues facing the Pine Barrens.

Dr. DeVito's first topic was the murky business of how the decision on running a gas pipeline through the Pine Barrens was made. There were good guys (some of whom will surely pay a price for their vote) and bad guys. Fortunately, the good guys won, and the proposal was defeated the day before our meeting. Interestingly, as a member of the Pinelands Preservation Alliance, I have been following this issue and hoping that the gas pipeline would not go through the Pine Barrens, but nothing like getting all the nitty gritty details from the horse's mouth.

Dr. DeVito's Ph.D. thesis was on the birds of the Pine Barrens, but clearly his affections have been stolen by timber rattlers. In northern NJ, rattlers survive winters by hibernating in rocky dens; in the sandy Pine Barrens they hibernate in water, with only their nostrils exposed. They then migrate to their summer grounds, eight miles away for one rattler that was tracked.



Eastern Timber Rattlesnake

Dr. DeVito was asked about the threat of the Southern Pine Beetle, which *The New York Times* reported last December is "firmly entrenched, has already killed tens of thousands of acres of pines, and is marching northward... In New Jersey, the beetles hit a peak in 2010, when they killed trees across 14,000 acres of state and private land."

According to Dr. DeVito, the Southern Pine Beetle is a

problem for woodlot owners, because of the loss of quality timber, but not for state parkland or NJ Conservation land. Checkered Beetles are a voracious predator of the Pine Beetle, and the Checkered Beetle population is increasing. Trees killed by the Pine Beetle provide nesting sites for birds and small mammals, and eventually increase biological diversity.

"Observe, don't manage" is Dr. DeVito's advice for natural areas. And that goes for fire: "Fire is good," because we need hot fires to release ash for the nutrient-poor Pine Barrens. But he also expressed concern about areas of heavy development in the forest. He detailed one near-catastrophe, where a fast moving and out-of-control fire was racing towards a town, and then veered because of a last minute wind shift.

Dr. DeVito assured us that New Jersey has all the regulations needed to protect the unique ecosystem and rare species of the Pine Barrens. But he also gave us several disturbing examples when the rules and regulations were simply ignored, because of pressure from land developers.

Lastly, Dr. DeVito challenged us to embrace the Pine Barrens as the natural gem of NJ. When a show of hands indicated that many of us hadn't visited the Pine Barrens, he scoffed: "And you call yourself naturalists? What's the point of living in New Jersey if you aren't going to visit the Pine Barrens. You might as well move somewhere else!" (Three NJMA forays will be in the Pine Barrens in October. If you can't wait 'til then, contact Nina Burghardt to join her at Franklin Parker Preserve starting in March.)

Yes, it's true that Dr. DeVito did not once utter the word "fungi" during his lecture until someone asked him if he was going to talk about fungi at some point. But let's face it: We are just one of the Kingdoms. We are not the only Kingdom. And how could we not be entertained and admire someone who truly loves what he does? His delivery was lively (I think he waved his arms once every minute) and honest. My love for the Pine Barrens deepened, and maybe I won't scream my head off when my paths cross that of one of Dr. DeVito's rattlers.

Review by Betty M. Wise:

Dr. DeVito is obviously very passionate about preserving the New Jersey treasure that is the Pinelands. It is a noble undertaking and much appreciated. However, I would have liked to have heard something about the advertised topic: the forest/fungi relationship, and less about the mating habits of timber rattlesnakes in the Pinelands.



NJMA is now on



facebook

facebook.com/njmyco

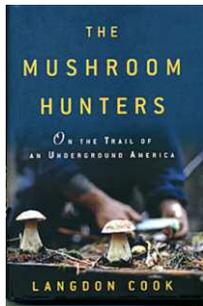
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<i>Forays</i>	Bob Hosh
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BOOK REVIEW

THE MUSHROOM HUNTERS: ON THE TRAIL OF AN UNDERGROUND AMERICA

a book review by Judy Glattstein



The Mushroom Hunters: On the Trail of an Underground America

by Langdon Cook

Ballantine Books, New York, 2013.
Hardcover: ISBN 978-0-345-53625-9,
eBook: ISBN 978-0-345-53626-6

Think you're doing well when a day in the woods ends with a few pounds of mushrooms? What if one day your delivery to just one restaurant along a route was ten pounds of chanterelles, ten pounds of *porcini*, and some really exotic oddballs like cauliflower, saffron milk caps, and man-on-horseback mushrooms. How about picking hundreds of pounds, thousands of pounds of wild mushrooms, all needing to be in prime condition.

So here's the plot: An amateur mushroom hunter who loves the outdoors and camping in the back country decides to hook up with the pickers who traipse through the Pacific Northwest collecting mushrooms by the hundreds of pounds that end up for sale to high-end restaurants. Along the way, he meets up with a wild diversity of people working in an underground economy – pickers who don't speak English, buyers dealing in a cash-only market, illegal commercial foraging in national forests and/or across state lines without bothering about a permit, mushrooms quite literally being flown across the country, brief descriptions and allusions to fabulous, mouth-watering meals involving – what else – mushrooms.

Wait a minute! The first line of text on the title page notes that *The Mushroom Hunters* is a work of non-fiction! Here are the true stories of a vast network that brings wild mushrooms from the back country to fancy restaurants and farmers markets. The book introduces a wide cast of often strange characters who would never make it in an office but thrive in the roadless wilderness sans GPS. Their schedule is set by the seasons and the weather - rain, snow, elevation, forest fires (apparently the year after one can be great for certain mushrooms.)

Evocative descriptions of mushrooms: “The Hawkwing (*Sarcodon imbricatum*) is a type of toothed fungi related to hedgehogs, a dark mushroom with beautiful, intricately patterned shingles on the cap that resemble the fine etchings of a hawk's feathers.”

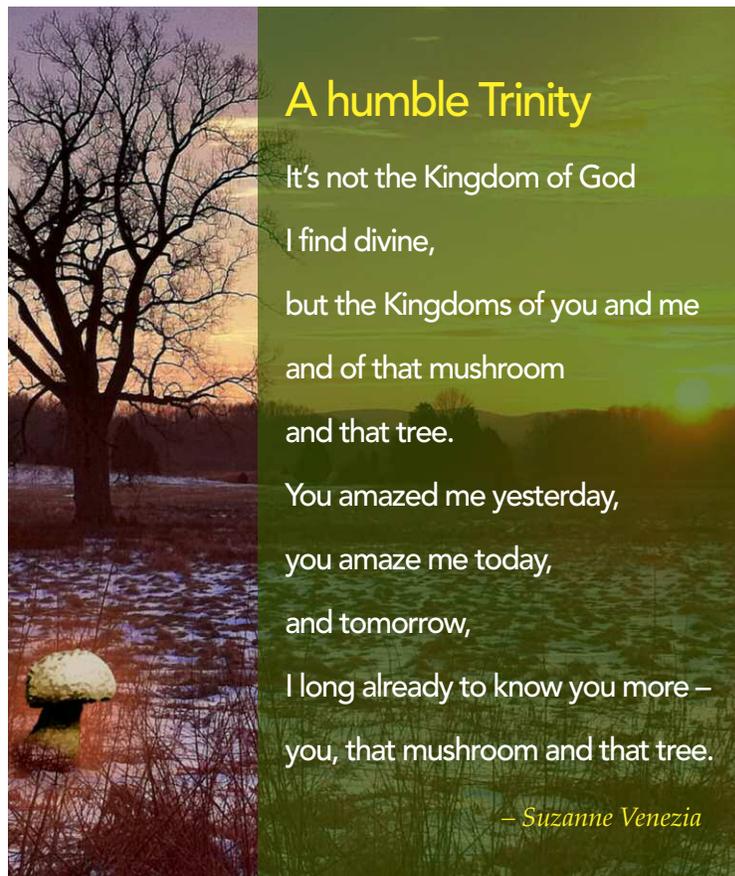
Geography, climate, and socio-economics and their influence and changes to the world of wild mushrooms. For example, the description of Japan's *satoyama*, highly

managed pine forests where *matsutake* mushrooms, were once prolific. Now, with greater reliance on fossil fuels and a pine wilt disease, the Japanese harvest of *matsutake* is rapidly declining, while North American *matsutake* “like a superhero to the rescue” replace it.

Quibbles: The images on the dust jacket are all there are. Two sepia pictures, one of morels and another of chanterelles; a foggy, out-of-focus color image of mushrooms with the picker's hands and knife behind them, and a rear view of a picker and his bucket ambling through a verdant Pacific Northwest forest. This is not a picture book; these are the author's photographs, and they're so lovely I'd like more.

Recipes: There really aren't any with lists of ingredients; just cook thusly, enjoy. Some tease me. Hedgehogs, he writes, have a complex flavor profile, they're cute, they look good on a plate, they're versatile, and lend themselves to “rich, heavy preparations such as risottos, casseroles, and cream sauces as well as to lighter fare such as vegetable stir-fries.” A page or two later there's a little more of a jumping-off point, a medley of sautéed wild mushrooms including hedgehogs and chanterelles finished with creamy mascarpone and some fresh herbs and spices, more memorable than the beef they were sampling. Perhaps a cookbook is in preparation...

Fact or fiction, *The Mushroom Hunters* is a delightful, fascinating read for people who are passionate about mushrooms, about foraging, about food, who are fascinated with the natural world, and enjoy a good read. 🍄



A humble Trinity

It's not the Kingdom of God

I find divine,

but the Kingdoms of you and me

and of that mushroom

and that tree.

You amazed me yesterday,

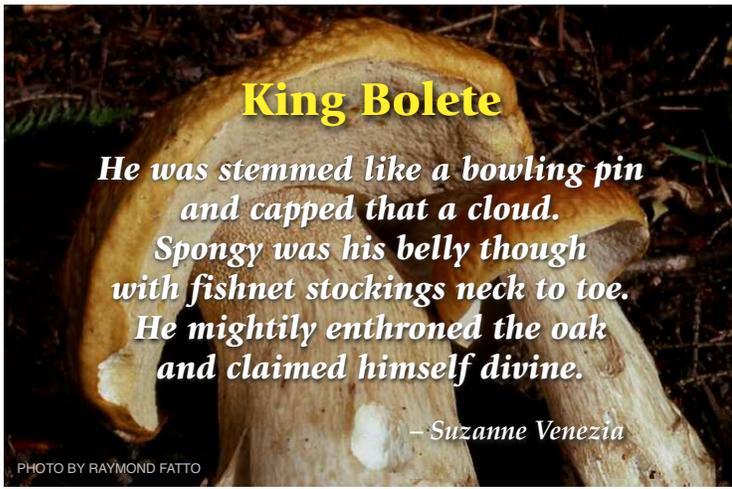
you amaze me today,

and tomorrow,

I long already to know you more –

you, that mushroom and that tree.

– Suzanne Venezia



King Bolete

*He was stemmed like a bowling pin
and capped that a cloud.
Spongy was his belly though
with fishnet stockings neck to toe.
He mightily enthroned the oak
and claimed himself divine.*

– Suzanne Venezia

PHOTO BY RAYMOND FATTO

BYTES, BITS, & BITES (continued from page 9)

ground to a powder, then added to salt. Inquiring minds want to know - what's your take?

from Jim Richards:

I have made mushroom powder and mushroom salt as you describe – by adding the powder to sea salt.

I am pretty sure that the salt she made would have much less flavor. But I suppose it is better than discarding it.

I question freezing the mushrooms raw. Most of the “experts” recommend some cooking to stop enzymatic reaction.

I am going to pass this article on to a few of the better cooks to get their opinion.

from Patricia McNaught:

On the freezing side, it is standard practice to at least blanch any fruit or vegetable before freezing to deactivate the enzymes that can cause deterioration in color or flavor. I have always assumed the same is true in mushrooms. Tina at Phillips Mushrooms may know. With freezing, it's a quality issue, but with salting and pickling it is a safety issue. Under the olive oil there is an anaerobic (no oxygen) environment. *Clostridium botulinum* spores are pretty ubiquitous in the soil. To grow, they require no oxygen and a non-acid environment. They are not killed by boiling; in fact boiling “heat shocks” them and makes them more likely to grow. The question is, how much vinegar is left on the mushrooms when they go into the jar; is there enough to create an acid environment and inhibit growth? It would be less problematic if a traditional recipe was followed – traditional recipes mean there is some history – but I believe she modified it. It really depends on your tolerance for risk. *I don't want to be a wet blanket, but I do think it's a bad idea to encourage NJMAers to mess around with preservation techniques.*

from Bob Hosh:

My answer is based on over 40 years of personal experience and training. Firstly, the author of this blog mentions large finds of winter chanterelles (*Craterellus*

tubaeformis) and hedgehog mushrooms (*Hydnum repandum*), neither of which reconstitute well, and they lose virtually all their flavor. Hedgehogs are very fragile and crumbly and don't hold up well in drying. In discussing freezing the mushrooms for future use, it is never mentioned to *blanch, cool down and then freeze* the mushrooms, which is the correct way. If done properly and your freezer is a good one, they should last up to a year or a bit more. Precooking mushrooms in butter and or oil shortens the freezer life to about 3 months (this is mentioned in the article) and will lead to off-flavors should the butter or oil turn rancid.

The salting instructions are a little confusing. The typical Eastern European salting method is just layering the mushrooms in a glass or ceramic container and covering the layers with layers of salt. Left in a cool, dark place, the salt preserves the mushrooms, but to use them, one must wash or soak away the salt in the mushrooms to a palatable level.

The pickling instructions are also short on information. No mention of a hot water bath to seal the jars, etc.

The frozen soup with all those many ingredients would have to be eaten within 2-3 months to be safe.

Pressure canning, another safe method of preserving, is never mentioned.

Patricia made some very good points here. One must carefully follow preservation methods to ensure food safety! Blanching slows down the enzymes' actions to decompose the mushrooms; it does not stop it. I remember a mycophagy session many years ago at SCEEC where Joe Laterocca brought in two quarts of canned chanterelles for Jim and me to cook. I asked him how he preserved them and he replied using a hot water bath! He did not use a pressure canner. I had to refuse them because of the possibility of botulism.

So I agree with Patricia that there are too many problems with the preserving methods mentioned.

from Luke Smithson:

I have to agree with both Bob and Patricia. This writer's canning techniques are not safe. I have always been taught to err on the side of caution and use tried and true canning recipes – not always easy to determine. I use the *Ball Blue Book of Preserving* as my main reference, which definitely recommends use of a pressure cooker for canning mushrooms. As Patricia pointed out, botulism is always the main concern when canning foods.

I was also a little confused by the writer's salting technique...I have only limited experience with salt preservation, but I've always seen it done the way Bob described it: Layers of salt and nothing else. I preserve sausage casings this way, in the refrigerator.

This would be a good educational topic for the club: SAFE preservation!



BOLETUS HURONENSIS - DOCUMENTATION OF AN UNFORTUNATE EVENT

by Michaeline Mulvey

reprinted from *Mainely Mushrooms*, newsletter of the Maine Mycological Association, October-December 2013

July 17 “Today’s Finds” Found these tonight in hemlock woods across the sandy stream...The Boletes are really fine-firm/dry – in spite of some slug furrows.

July 18 “Yesterday’s Boletes Photos” “Did a fairly lazy job IDing, or rather not IDing the specimens. Bessette and Co. book is a labor of _____. Did spend time on keys last night, unproductively. I am in love with the yellow fat bottomed one. I’d like it to be *subglabripes*, but I have my doubts. It would change color, slightly, when handled. Over night in the fridge, the bluish bruises returned to yellow/tan. Magic. Previous *subglabripes* have not done this. *B. appendiculatus* matches well, except for the California part. When I sliced it, slight blueish streaking, nothing dramatic. It was a lovely yellow throughout. And delicious. Sautéed in butter and down the hatch. I also sautéed the soft textured tan guys. Strikingly bitter. I did not proceed. Yuck.”

July 19, first response. “OK, so you are a person with an iron-clad stomach! There are some mushrooms that give some folks definite gastric issues, other folks eat them happily again, and again. I would be one of the former, you are luckily one of the latter.”

“First the bitter one – it looks like a cep, except that the cap is brown, but without any warm red or yellow tones, The reticulations on the stipe are dark and the pores have a distinct pink tint - so the Bitter Bolete, *Tylopilus felleus*. On to the yellow one - happy that your stomach tolerated it. Probably not *appendiculatus*, but also not *subglabripes*. OK, so did you look in the east coast key in Bessette? When I look at the photo of *appendiculatus*, I think *B. speciosus*, which is listed as edible, though it is a blue stainer.”

July 19. “Thanks for the research. I am a silly person for eating a mushroom that I did not know. Nothing you and others haven’t warned about. I am happy to be a poster child for such stupidity. So, 12 hours later and I am feeling pretty decent, think I’ll make pancakes.”

“Let’s roll the tape back to 10 pm last night. A very different story. Think demonic pilates with a bucket and a body - not under my control - trying to throw up everything it ever ate since 1977. And other symptoms... It’s amazing how one pretty yellow mushroom just shy of 4” tall could inspire such things...All in all, I decided that it was not a big color changer, which brought down my guard.”

The time-line: “Ate it around 3:30 - 4:00 pm. By 5:30, I was having suspicions I had done something stupid. From 6:00 to midnight was the worst of it. Violent vomiting every 20 minutes, which eventually transitioned to vomiting and diarrhea. Small bucket for lap eliminates the sit/kneel decision...”

No headache. No palpitation. But, muscle cramping and charlie horses everywhere, calves, thighs, feet, back. Negotiating with legs when I really, really have to get up to puke was not cooperating with my body. Like every fiber of my being was being wrung to extract this mushroom. Pretty interesting. And some chills. Such a pretty, pretty mushroom.

“I am working through the key again of page 30. I am now keen on *Boletus huronensis*. Did some Googling...I like what I am reading, including the toxicity part. Too bad I did the research in reverse order!” 

For a more graphic account of another incident with this mushroom check out:

http://namyco.org/images/publications/6_Andrus.pdf

WHIMSICALLY ARRANGED MUSHROOMS BECOME FUNGI LUMINOGRAMS

<http://tinyurl.com/o4aylrl> – DesignBloom.com, November 12, 2013
reprinted from *Spore Prints*, newsletter of the Puget Sound Mycological Society, December 2013

London-based artist David Robinson has combined an innate passion for food with his photographic practice for his ongoing series of photographic work “fungi luminograms.” As the owner of the mushroom-based street food business Sporeboys, Robinson’s daily exposure to the edibles has led him to explore them as an artistic medium, taking photos of them in whimsical arrangements using a camera-less luminogram technique. The mushrooms are hand cut into various shapes and patterns and are built into small vignettes as in “Space Tourism,” where fungi caps transform into space ship-like silhouettes, and in “New Year” where long-stemmed varieties become the fireworks in a New Year’s Eve scene. The specific palette of fungi material – rich in texture, form, and color – creates a playful and quirky visual response.

Once in the darkroom with the mushroom compositions, he creates an image by exposing photosensitive materials to light without the intervention of a camera. The process rapidly causes the destruction of the original, delicate design so each remaining print is the lasting impression of a momentary artwork. Robinson’s work is featured in his book, *The Mushroom Picker*, which tells the tale of charismatic mushroom characters through his photographs. 

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

NJMA's

Victor Gambino Foray 2014

Pocono Environmental Education Center (PEEC)

Dingman's Ferry, PA www.peec.org

Friday, June 20 – Sunday, June 22, 2014

Join your fellow NJMAers for a packed three-day event in the beautiful Pocono Mountains. We will have foray walks on Friday afternoon, Saturday morning, and Sunday afternoon on PEEC grounds (owned by the National Park Service) and in Stokes State Forest in NJ, across the Dingman's Ferry Bridge. There will be evening programs on Friday and Saturday (followed by socials) and a workshop on Sunday morning led by Nathan Wilson, creator of *Mushroom Observer*. Sunday lunch will be a box lunch for those who need to leave promptly.

PEEC is located within the 77,000-acre Delaware Water Gap National Recreation Area, along the Delaware River, just minutes from the New Jersey border and one hour 20 minutes from Morristown.

Fees for Forays - June 20, 21, 22:

- \$145.00 Double Occupancy
- \$135.00 Triple/Quad Occupancy

Includes 2 nights' accommodations and meals from Friday evening dinner to Sunday afternoon lunch. No single occupancy. Price does **not** include linens. Participants must bring their own bedding, pillows, toiletries, and towels. All cabins have a private bathroom with shower.

Register early! Space is limited!

Deadline for registration is Thursday, May 22, 2014



NJMA 2014 VICTOR GAMBINO FORAY REGISTRATION FORM

NAME 1: _____

(CIRCLE YOUR CHOICE)

NAME 2: _____

VEGETARIAN MEALS? Yes / No

PHONE: _____

ROOMMATE PREFERENCE: Male / Female

EMAIL: _____

ROOMMATE NAME(s): _____

ADDRESS: _____

Double Occupancy, total number of people attending: _____ x \$145.00 = \$ _____

Triple/Quad Occupancy, total number of people attending: _____ x \$135.00 = \$ _____

Liability waiver: By signing below, I release New Jersey Mycological Association and Pocono Environmental Education Center, and their officers and members, from any and all liability and loss arising from any accident, injury, or illness which may result from activities of the June 20, 21, & 22, 2014 weekend foray.

SIGNATURE NAME 1: _____

SIGNATURE NAME 2: _____

Make your check payable to "NJMA" and send payment, along with this completed form, to:

Igor Safonov, 115 East Kings Highway, #348, Maple Shade, NJ 08052-3478

Registration: 215-716-1989 • For more info: Liz Broderick, 609-298-4383 medhead72@gmail.com

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.

COMING SOON to a forest (or park, or lawn, or dead elm tree, or tulip poplar tree) **NEAR YOU!**
(We hope...and we're not telling where we found these!)



PHOTO BY JIM BARG