

NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION
 VOLUME 44-5 SEPTEMBER-OCTOBER 2014

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DUES

Payable for calendar year
 Individual: \$10.00 (online newsletter)
 \$35.00 (hardcopy newsletter)
 Family: \$15.00 (online newsletter)
 \$40.00 (hardcopy newsletter)
 Mail checks (payable to NJMA) to:
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Deadline for submissions:
 10th of even-numbered months.

Send newsletter submissions **ONLY**
 to the Editor.

All other correspondence should be
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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
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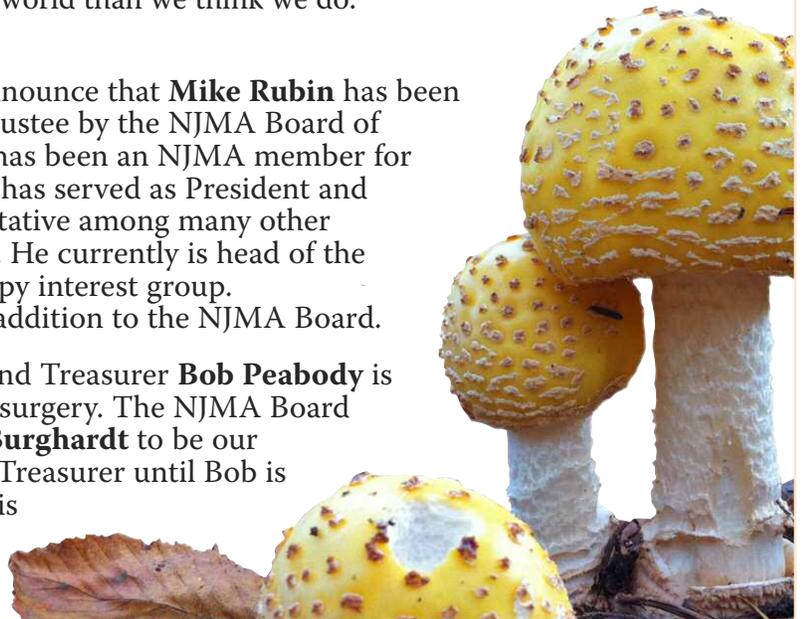
PRESIDENT'S MESSAGE

This mushrooming season has been frustrating for many of us. Early in the year, some members reported that morel spots and chanterelle spots that had always had been productive were unexpectedly barren. The rainfall has been spotty; I didn't think that was so bad when my foraging areas were getting rain, but now my areas are dry, with many days of hot dry winds and puffy anvil-shaped clouds that never turn into thunderstorms. Mushrooming depends not only on the weather of the moment, but of the seasons. Mycelia that have been stressed by drought or temperature extremes may not die, but will probably not fruit, even if the weather turns rainy. It's a reminder that we control much less in our world than we think we do.

NJMA people

I am happy to announce that **Mike Rubin** has been elected to be a trustee by the NJMA Board of Trustees. Mike has been an NJMA member for thirty years, and has served as President and NEMF Representative among many other NJMA positions. He currently is head of the NJMA Microscopy interest group. He is a valuable addition to the NJMA Board.

NJMA Trustee and Treasurer **Bob Peabody** is recovering from surgery. The NJMA Board approved **John Burghardt** to be our acting Assistant Treasurer until Bob is able to resume his duties. It's possible that that will occur be-



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fore you receive this newsletter, so check our home page if you have questions for the Treasurer.

NJMA business

The revised NJMA By-laws will be going to the Board of Trustees soon, before going for legal review and presentation to the membership to be voted upon. By-laws should ensure the good operation of the club in a democratic fashion, but not be so specific that they'd need to be frequently revised. For this reason, the revised by-laws require that we have a Procedures Manual. It will be a description of how committee chairs and other key personnel actually do their jobs. Having such a guide will help incoming officers quickly get up to speed and understand the workings of the club. When a committee chair or other key position becomes vacant, someone considering the position will better understand what that entails. For a person in a key position who may be ready to move on, the manual gives them some assurance that a new person will not "mess up" all the good work they have been doing.

Does this mean NJMA is going all "corporate"? Well hardly, although it is true that we are a corporation. This is a way for volunteers who take on an NJMA position to build on previous efforts and knowledge instead of starting from scratch.

– Patricia McNaught



BYTES, BITS, & BITES

TASTY LITTLE TIDBITS FROM OUR MEMBERS

from Judy Glattstein:

A giant tower made of mushroom roots went up in the courtyard of MoMA PS1. The head architect, David Benjamin, of The Living architects (<http://www.thelivingnewyork.com>), explained: "We're using a living organism as a factory."

"So the living organism of mycelium, or hyphae, which is basically a mushroom root, basically makes our bricks for us. "It grows our bricks in about five days with no energy required, almost no carbon emissions, and it's using basically waste – agricultural byproducts, chopped up cornstalks."

Walk through the tower during MoMA PS1's WarmUp 2014 (<http://momaps1.org/warmup>) outdoor music series this summer. Or watch the video at <http://tinyurl.com/q262tqf>.

from the D'Artagnan Foods blog:

Truffle Mania!

Although fairly new to the game, excitement over the Australian Black Winter Truffle market is hitting fever-pitch. If you haven't already heard, the largest Australian *Tuber melanosporum* was found this week in New South Wales. A monster truffle weighed in at an incredible 1.17 kilos (that's about 2.5 pounds!), rivaling the World Record for largest truffle, which was 1.3 kilos, was found in the much more established Perigord region of France in 2012.

The black winter truffle is found in Europe from November through February and in Australia from June through August. *Tuber melanosporum* has black, roughly textured skin and robustly veined flesh that varies from deep chocolate brown to purple-y black. The strongest flavor and nose of all the black truffles, *Tuber melanosporum* has that classic musky truffle aroma and earthy, dark cocoa flavor. Our current specimens are weighing in at about 1.5oz to 3oz, of excellent ripeness, and in good supply.



(continues on page 14)



EDITOR'S NOTES

At the midpoint of this year's collecting season, it has been very quiet. A few people have had good luck with finding choice edibles, but, in general, we are hearing more complaints than cheers. According to *The New York Times*, this has, in fact, been a very normal year in terms of temperature and rainfall. And we have been spared a lot of the really unpleasant 90°+ days. As a result, the foray reports are short, and we are not getting a lot of photos of great finds. But, we still have the second half of the foray season yet to come. With any luck, there will be lots of maitake and honeys and hedgehogs and shaggy manes and other edible fall fungi.

We have two of our most popular events on September's calendar: The Grete Turchick Foray and Picnic at Stokes State Forest on Saturday, September 20th, and then Fungus Fest just about a week later on Sunday the 28th.

We look for lots of contributions from you to fill up your newsletter. Don't forget to take some winning entries for our Photo Contest at the Annual Holiday Party. Send your articles and photos for the newsletter to us at njmaeditor@gmail.com.

– Jim Richards

CALENDAR OF UPCOMING EVENTS

Saturday, September 6
10:00 am

**FORAY: MANASQUAN RESERVOIR
ENVIRONMENTAL EDUCATION CENTER**
Leader: Patricia McNaught

Sunday, September 14
10:00 am

FORAY: WASHINGTON CROSSING STATE PARK
Leader: Virginia Tomat

Saturday, September 20
10:00 am

**GRETE TURCHICK FORAY & PICNIC
STOKES STATE FOREST
KITTLE FIELD PICNIC AREA**
Leader: Jim Barg

Sunday, September 28
10:00 am

**FUNGUS FEST 2014
FRELINGHUYSEN ARBORETUM
Morristown, NJ**
Coordinator: Terri Layton

Saturday, October 4
10:00 am

FORAY: MAHLON DICKERSON RESERVATION
Leader: Jim Barg

Sunday, October 5
10:00 am

FORAY: CHEESEQUAKE STATE PARK
Leader: Nina Burghardt

October 9-12

**NAMA FORAY
Eatonville, WA**

Sunday, October 12
10:00 am

FORAY: WELLS MILLS COUNTY PARK
Leader: Luke Smithson

Saturday, October 18
10:00 am

FORAY: JAKE'S BRANCH COUNTY PARK
Leader: Lynn Hugerich

Sunday, October 19
10:00 am - 12:30 pm

**EDUCATION WORKSHOPS FOR BEGINNERS
INTRODUCTION TO MUSHROOMS**
Instructors: Terri Layton and Patricia McNaught
Registration required (\$5 fee); Go to www.njmyco.org/education.html to sign up.

1:00 pm - 3:30 pm

COLLECTION & FIELD ID OF MUSHROOMS
Instructor: Jim Barg
Registration required (\$10 fee); Go to www.njmyco.org/education.html to sign up.

Sunday, October 26
10:00 am

FORAY: BRENDAN BYRNE STATE FOREST
Leader: John Burghardt

Saturday, November 8
6:00 pm

**CULINARY GROUP NORTH ITALIAN DINNER
UNITARIAN SOCIETY, Tices Lane, East Brunswick**
Reservations required. Contact Jim Richards jimrich17@me.com 908-619-1438

Sunday, November 9
1:30 pm

**MEETING & LECTURE
FRELINGHUYSEN ARBORETUM, Morristown, NJ**
Speaker: Bill Russell Topic TBA. (See a brief bio on [page 4](#))

Sunday, November 9
4:00 pm

**DEADLINE FOR ENTRIES
NJMA PHOTO CONTEST 2014**



IT'S FUNGUS FEST TIME AGAIN!

On Sunday, September 28th, we will once again invite the public to learn about mushrooms and NJMA at our annual extravaganza of all things mycological.

There will be lectures, mini-field walks, a display of New Jersey mushrooms, cooking demonstrations, arts and crafts sales, demonstrations of mushroom cultivation, dyeing with mushrooms, and mushroom paper-making. Displays of cultivated mushrooms by NJMA members as well as commercial mushroom cultivation from Phillips Mushroom Farms will be on view. We'll have a Children's Corner to keep the little ones occupied while their parents enjoy the exhibits. And, of course, much more.

This does not happen without the hard work of a lot of NJMA members. YOU ARE NEEDED. There are many jobs that do not require you to know anything about mushrooms at all: help with setting up, cleaning up, greeting visitors, etc. If you can give even a couple hours of your time on either Saturday, September 27th (morning only) or Sunday, September 28th, please contact the Fungus Fest Chair Terri Layton (mycoterri@gmail.com).

If you are an artist, photographer, or crafter who would like to exhibit and sell your work at Fungus Fest, please contact Jim Richards (jimrich17@me.com).

And, please print out our 2014 Fungus Fest poster and hang it wherever people will notice it – bulletin boards, small store windows, health food stores – basically, wherever you can! The poster is on [page 20](#). You can get a nice, sharp, high-resolution version of it by clicking on the poster itself or by [clicking here](#).



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!**

ATTENTION ARTISTS and CRAFTSPEOPLE

To display and / or sell
your creations at **Fungus Fest 2014**
Contact Jim Richards
jimrich17@me.com



OUR NOVEMBER 9 SPEAKER BILL RUSSELL

Bill Russell is the author of *Field Guide to Wild Mushrooms of Pennsylvania and the Mid-Atlantic*, now in its fourth printing. He has developed mushroom cultivation methods for the commercial propagation of wild mushrooms. He has been giving mushroom workshops and talks since 1960. His website, *Bill Russell's Wild, Wild Mushrooms*, is at www.brmushrooms.com. Bill is founder and past president of the Central Pennsylvania Mushroom Society.

SUBJECT: EAT A BOLETE WITHOUT IDENTIFYING THE SPECIES?

from Marc Grobman

(Editor's note: After the original publication of these articles, we received a response from Arleen and Alan Bessette. They pointed out that since the publication of their book (referenced in this article), "the general safety of bolete edibility has come into question... This has rendered the three step "Bolete Rule" of safe consumption inaccurate, unwise, wrong." The full text of their response will be in the November/December newsletter.)

At the NJMA holiday party, Herb's NJMA book sales table offered a title I hadn't seen before, *Common Edible and Poisonous Mushrooms of New York*, by the well-known authors Alan E. Bessette and Arleen R. Bessette.

I was intrigued when I got to the section, "Descriptions and Illustrations of Edible Species," and the subsection, "Boletes." Boletes are on my someday-I-gotta-learn-how-to-ID-them wish list. Several species grow at a wilderness area I often visit, and I fantasize that among them might be the revered *Boletus edulis*. (William C. Roody's *Mushrooms of West Virginia and the Central Appalachians* describes over eighty species of "Bolete and Stalked Polypore Types," but designates only five as "edible and good": *Tylophilus alboater*, *Boletus pallidus*, *B. badius*, *Xanthoconium* (now *Boletus* again!) *separans*, and *B. griseus*, and elevates only one, *B. edulis*, to the rank of "edible and choice." He adds this seductive comment: "'Edulis' means 'edible,' which in this case is an understatement.")

Bessette x 2/New York offers a tantalizing workaround to skip the ID process: It says I can safely eat certain boletes even if I can't identify the species:

"Boletes can be safely collected for consumption, provided three important rules are followed. First, do not eat boletes whose pore surfaces are orange to red. Second, avoid boletes that stain blue to grayish blue, greenish blue, or blackish when cut or bruised. Third, avoid boletes that have bitter-tasting flesh."

That shortcut sounds almost too good to be true. It even feels immoral, or at least icky and lazy, to eat a mushroom without even knowing the species. But I find this shortcut offer really tempting.

I wonder if others agree with the paragraph I've quoted, and if they have other thoughts on this matter.

Response from Igor Safonov:

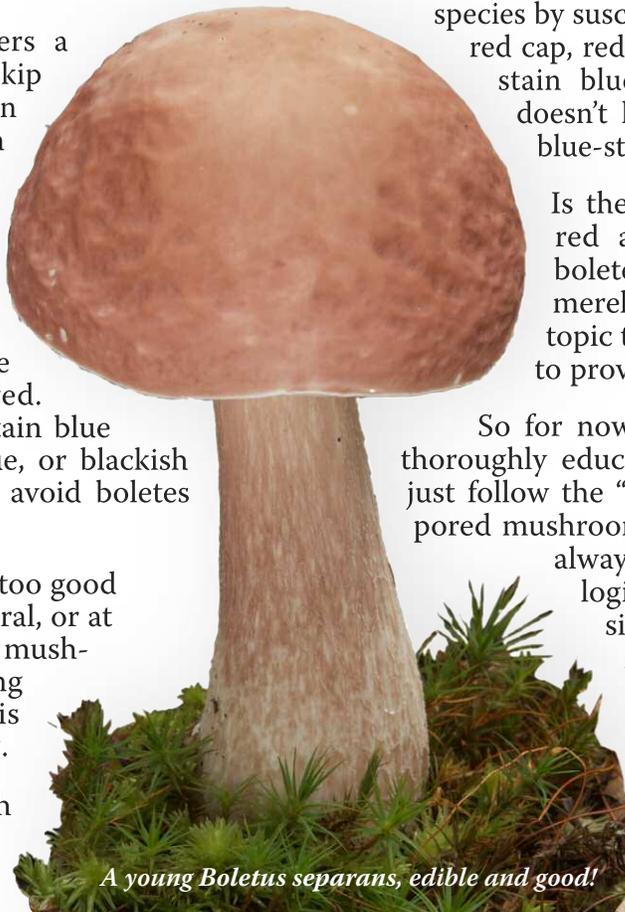
It's hard to disagree with the Bessettes on mycology-related subjects for obvious reasons. The fact that they've been consistently listing mushroom edibility in their field guides is open to anyone's interpretation. On the other hand, suffice it to say that recently Michael Kuo, a recognized mycologist from the Midwest, removed any explicit or implicit reference to mushroom edibility from his website, www.MushroomExpert.com. Go figure!

It's also hard to argue with decades or even centuries worth of keen empirical observations regarding the edibility of certain groups of mushrooms, especially when said knowledge is promulgated by reputable professional mycologists. Hence, the Bessettes' notion regarding safe consumption of boletes without proper identification to species is not "too good to be true." Why would it be part of their book if it were not true?

To put it simply, Ma Nature conveniently arranged for all bolete species known to be poisonous to an average *Homo sapiens* to have red or orange pores and/or stain some shade of blue when bruised or cut. The converse of that is not true, as there are at least several notable exceptions. For instance, *Boletus frostii* and *Gyroporus cyanescens* are both generally edible (I am excluding any anecdotal evidence, published or colloquial, of adverse idiosyncratic reactions following consumption of these species by susceptible individuals). The former has a red cap, red stipe and red pore surface, and does stain blue when bruised or cut; the latter doesn't have any red in it, but is a brilliant blue-stainer from head to toe.

Is there a direct correlation between the red and blue pigmentation present in boletes and the observed toxicity or is it merely coincidence? Who knows! It's a topic that pharmacology has yet to explore to provide a satisfactory answer...

So for now, if you don't want to bother with thoroughly educating yourself on bolete taxonomy, just follow the "Bolete Rule" when collecting fleshy pored mushrooms for the table. In addition to this, always keep in mind that adverse physiological reactions (food allergies or transient GI maladies) to edible mushroom species can happen in otherwise healthy subjects. Lastly, avoid collecting old, moldy and larvae-infested fruit bodies, as they are subject to toxic byproducts of decomposition and bacterial metabolism, and cook your mushrooms thoroughly.



A young *Boletus separans*, edible and good!



A PEEK AT PEAK MUSHROOMING

AT PEEC *(Sorry, I couldn't resist)*

by Robert Saunders

A morning foray once a week is fine, but true mushroom lovers relish more — a full weekend of forays, lectures, food, drink, and excellent companionship. That was the revived PEEC weekend, June 20-22, at Pocono Environmental Education Center at Dingmans Ferry, PA.

If you have been there before, you should know that the facilities have been upgraded — the cabins are more comfortable, and the New Dining Hall is terrific (a veritable environmental learning center itself). The food is way better, and the staff is very friendly and cooperative.

We had forays on Friday afternoon, Saturday morning and afternoon, with ID sessions after each (basically, continuously). It was perfect weather for combing the woods. Although it had been rather dry, our eagle eyes captured enough specimens to keep our identifiers busy and happy. The tyros got a chance for experience working with the pros. Even the microscopes got a good workout.

Sunday morning included a review (Grand Rounds) of what we had collected, with extra information shared about



John Burghardt finds a specimen on a tree that's worth a photo

them. Tied in with the talks about mycology by Dorothy Smullen, the Burgharts, Pat McNaught, Igor Safonov, and Liz Broderick, it was a great learning experience.

But the centerpiece was the tall, dark handsome guy from California: Nathan Wilson, founder of the website *Mushroom Observer*. He explained and demonstrated (with wit and patience) how *MO* is meant to be an online data repository of detailed observations of fungi

from around the world. But rather than being reserved for high-level scientists, it is designed so anyone can join, request and get help with identifications, record observations, and query the data no matter their level of training or experience. He then led a workshop on how to use the simple sign up procedure for those who brought their electronics. With thousands of members and hundreds of thousands of observations, this is sure to be a significant and interesting resource.

See www.mushroomobserver.org.

But don't get the idea it was all nose-to-the-grindstone. You cannot get together so many good and interesting people without having a lot of fun. Interesting discussions, the beautiful weather, and the lovely surroundings added to the enjoyment. Cap it all with wine, cheese and snacks each night — the PEEC weekend is back — with a vengeance. Thank you everyone who helped make it a great time for all.

P.S. - And next year, do not miss the evening sound-and-light show at the pond by the Frog Chorus, with fireflies, meteors (a bolide!) and satellites.



(See Steve Sterling's gallery of PEEC photos on [page 19](#).)

INVASION OF THE BODY SNATCHERS (NJMA VERSION)

by Alen Kalati

It was my pleasure to attend the Victor Gambino Foray and seminar this past June. I must admit, though, that it wasn't what I expected it to be. I came to the foray expecting this amazing culinary event where everyone walks the woods and finds a variety of edible mushrooms and we all end up cooking them together and enjoying them at dinner. Seriously, that was what I expected.

Instead, I found that the foray is, essentially about collecting various mushroom species, identifying them



Igor Safonov diligently photographing a specimen in situ.

PHOTO BY ALEN KALATI

and then logging the information. I remember sitting at one of the lectures, observing the mycologists around me, each excited over a type of mushroom they had found, the speaker announcing so excitedly the “Bolete” he had found. This was my first foray ever. I didn’t know a bolete from an Oyster. I was looking around the room, at everyone fixated on these fungi they had found, meticulously identifying and cataloging every little detail, logging where they had been found, on what substrate, and photographing them. I began wondering what is driving these people. What makes a group of people spend a weekend doing this? Then I remembered a video I saw on YouTube in which fungi called “Cordyceps” infect and in turn take control of an ant’s brain, forcing it to climb a tree just to die and spread the fungus’ spores.

“Is it possible that some sort of a fungus took control of my colleagues’ brains and caused them to want to meticulously collect, catalog, photograph, and test all these mushrooms?” I wondered. For a moment, I entertained the idea, but then suddenly I realized that despite not having tasted a single wild mushroom on this foray, I was actually enjoying it. “NOOOOO!” I thought. “I have been infected!”

(Editor’s note: Alen’s photos of PEEC can be seen here: <http://tinyurl.com/lhcht28>)



Nina Burghardt keeping up with the times...a field iPad!

JUNE 28 – LAKE OCQUITTUNK

by Jim Barg

Despite early June rains and the heavy rains which pummeled South Jersey and the greater New York City area, the northwestern part of the state has been quite dry, and the spoils of our late June foray at Lake Ocquittunk in Stokes State Forest told that tale quite well.

The mixed vegetation around Lake Ocquittunk, along with the moist banks of the Big Flatbrook, is normally a spectacular place to collect a wide range of mushroom species. But, this time around, our relatively meager finds included a smattering of the small (*Marasmius* and *Mycena* sp.), several *Lactarius* species, *Megacollybia rodmanii* (formerly *M. platyphylla*), some older polypores, and just a few bolete species. *Amanita flavoconia*, which normally is found in huge numbers here at this time of year, showed up in only one forager’s basket. The stream banks of the Big Flatbrook, which are normally loaded with all kinds of fungi growing in the moist moss, were practically devoid of anything fungal. Overall (and somewhat surprisingly), approximately 45 species were found. Considering the conditions, this is actually a respectable number!

One interesting find was a patch of *Fuligo septica*, the Dog Vomit Fungus (not really a fungus, but a slime mold) growing on an old log. Most of us are used to seeing it growing on wood chip mulch during wet periods. But seeing it growing on a log, it seemed to be out of place. But it grabbed a lot of “oos, ahs, and ewws” just for being one of the more colorful finds of the day. Other slime molds which often grow on the downed trees were absent because the decaying wood had dried out.



PHOTO BY STEVE STERLING

I have not given up hope for Lake Ocquittunk; I have seen it produce incredibly well in the past. But I will be thrilled when it’s once again wet enough to bring out the extremely wide range of species which are known to grow there. (more photos and reports on next page)

JULY 12 – MEADOWOOD FORAY

by Sharon Sterling



PHOTO BY STEVE STERLING

Long-time NJMA members Ursula Pohl and Grete Turchick paid a surprise visit to the Lake Ocquittunk foray.

The Meadowood foray was a bit different than the other forays I've been on, the main reason being that I was the one leading it. Many of the regulars couldn't make it as they were attending the memorial service for long-standing member Gene Varney, so I was asked to lead this one. I had never been to Meadowood before, but Patricia gave some excellent information to help me out. She offered to walk it with me ahead of time, but I felt daring and said I could handle it, even though I was a little anxious wondering if people would expect me to be an expert.



Marc Grobman and Sharon Sterling ogling SOMETHing!



PHOTO BY STEVE STERLING

Another interesting find at Lake Ocquittunk was this small specimen of *Lactarius indigo v. indigo*.

But, it was a good group of first-timers and a few more experienced folks that just happened to be new to me. The extra baskets and egg cartons we keep in the back of my car came in handy that day. One group that showed up was an enthusiastic trio of guys from Rockaway who had been meaning to come to a foray for a couple of years and who finally made one. Incidentally, they found pounds of oyster mushrooms that day, which was exciting, since one of them was a chef.



PHOTO BY STEVE STERLING

Do we need to remind you NOT to eat raw mushrooms? Well, *Tylopilus felleus* will remind you – without our intervention!



PHOTO BY STEVE STERLING

Oysters!

Another first-timer, a young woman, who happened to live nearby, was interested in edible plants and had done

a Google search looking for something to do. She asked lots of questions and was eager to learn.

Even though there is much more I have yet to learn, I forget how much I have already learned in the past couple of years thanks to foray leaders and other more experienced members. It was fun to be able to share some basic knowledge with the newbies. It did help that I was given a few tips ahead of time on what we might find and where.



PHOTO BY STEVE STERLING

Collecting *Cantharellus cinnabarinus* at the stream bank

Meadowood is small, a pretty park with plenty of fungi to discover and we had a nice sunny day to do it. We decided to do the trail counterclockwise, so we would do the uphill climb first. As soon as we got to the top of the hill, the group started spotting some finds and they quickly spread out to explore. After the usual couple of hours, we came back to the pavilion and everyone got to show off their treasures – lots of *Lactarius corrugis* and *Cantharellus*



PHOTO BY STEVE STERLING

Slug fest at the *Lactarius volemus*!

cinnabarinus, many *Russulas* (*laurocerasi*, *compacta*, *heterophylla*, *silvacola*, *variata*), a few *Amanitas* (including *atkinsoniana* and *longipes*) and someone found the gilled bolete (*Phylloporus rhodoxanthus*).

Although most of the group were not comfortable enough to try to ID, Rich Balsley was on hand to help, focusing on some of the *Russulas*. He believes the yellow one which Steve found is a new species. The bulk of IDing fell to John and Nina, so a big thanks to them as they identified 37 species out of the ones that were collected.

All in all, everyone seemed to enjoy it and are looking forward to future forays. And now I can claim to have led an actual foray. Do I get a sticker or button saying that? (Editor's note: No, but you do get to lead other forays!)

JULY 20 – HOLMDEL FORAY

By Bob Hosh

About 25 people attended the Holmdel Park Foray. At first, the pickings seemed slim, but as attendees returned from their walks the finds, though few, were very interesting. Among the genera found were *Amanita*, *Russula*, *Lactarius*, and a few *Boletus*. *Polyozellus multiplex*, the cespitose growing Black Trumpet look-alike was also found in quantity. The most remarkable find, however, was a young *Xerula furfurecea* that Randy Hemminghaus had the patience to dig out so as to keep its very long root intact. Note the photo of it below!



PHOTO BY BOB HOSH

Just how much patience was required to dig this up? Don't ask!

JULY 27 – WAWAYANDA FORAY

by Patricia McNaught

Every so often, the gods and goddesses of the universe smile upon me. I was 30 minutes up the road on my way to Wawayanda when I remembered that I had left the foray permit at home. If I returned to get it, I would be hopelessly late to the foray, so on I went. When I checked in at the park office, they told me that that we didn't need to carry the permit. My stress and anxiety melted away, and the day shone brighter.

We had a good turnout, with five or six NJMA members and lots of people who were new to mushrooming. Because it had been dry, I took Nina's suggestion and, earlier in the week, obtained permission from the park for us to carpool close to the overnight camping area. There we forayed in a wetter part of the park than our usual path along the Appalachian Trail. We found a mature forest habitat that provided a number of interesting specimens. We were surprised by the boletes: very diverse in species, although no one species in any quantity. The delight and enthusiasm of the new mushroomers was good to see, although we did have to ask that they ignore the decayed, mushy specimens which were impossible for us to identify. Their enthusiasm continued into the ID session, and several experienced NJMA members worked with newcomers to ID the "easy" mushrooms. When the newcomers left, we started the hard work of IDing the rest of the specimens. We bemoaned the fact that we've all gotten reliant on Igor's bolete skills (he was not there), but the Bessette bolete book proved its worth.

The result: 67 species found, including two that are new to the NJMA species list. *Hypomyces polyporinus* was found on turkey tail. *Boletus fagicola*, the other new species, has an amazing, very rapid bluing reaction when the context is cut. Subsequent to the foray, *Mushroom Observer* proved valuable; Nina posted one specimen from Wawayanda to MO and Dave Wasilewski suggested a name that checked out (*Hohenbuehelia angustata*). Dave is one of the club's best identifiers, but he lives west of Wilkes-Barre PA, so we don't often see him. It was nice to benefit from his expertise.

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.

AUGUST 16 – SCHIFF NATURE PRESERVE FORAY

by Dorothy Smullen

It was dry, but here are a few photos:



John Burghardt viewing the 42 plus species from Schiff Nature Center. Collected by 23 attendees, some first-timers.



A collection of *Trametes elegans* from Schiff. According to a research paper sent to Dorothy by Gary Lincoff, this fungus can mate with the European species *Trametes gibbosa*, therefore our specimens in the US should be called *T. gibbosa*.

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

Annual subscription price is included in NJMA membership annual dues.

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WHO'S IN A NAME?

Gilkeya compacta

by John Dawson (forty-fourth of a series)

Gilkeya compacta (Harkness) M.E. Smith and Trappe is a truffle that is found on the west coast of North America from northern Oregon to central Mexico. Pictured on p. 93 of Beug and Bessettes' *Ascomycete Fungi of North America* and on p. 43 of Trappe, Evans and Trappe's *Field Guide to North American Truffles*, it is the sole species in the genus *Gilkeya*, which was named in tribute to the distinguished American botanist, mycologist and botanical illustrator Helen Margaret Gilkey, a leading authority on truffles.

Born March 6, 1886, in Montesano, Washington, Helen was one of six children of the horticulturist J.A. Gilkey and his wife Fannie. After spending her youth in Montesano, she moved with her parents in 1903 to Corvallis, Oregon, where her father had been appointed superintendent of the grounds and greenhouses at Oregon Agricultural College (now Oregon State University), a land-grant institution that then enrolled just 700 students.¹

Helen herself enrolled there later that same year. Her artistic talent soon attracted attention and led to her appointment as an assistant in the Department of Botany, where she worked as a botanical illustrator while earning first a bachelor's and then, in 1911, a master's degree. In 1912 she went on to the University of California at Berkeley, where she continued to work as a scientific illustrator while pursuing a doctorate in botany. Under the guidance of her major professor, Dr. W.A. Setchell, she began studying the taxonomy of truffles, which remained her primary scientific interest throughout her subsequent career. She was awarded her Ph.D. in 1915 (the first woman ever to be granted that degree at U.C. Berkeley) and remained at Berkeley as an illustrator for the next three years, before accepting an offer to return to Corvallis and become the curator of the herbarium at her alma mater.

Dr. Gilkey spent the remainder of her career as a faculty member there, during which time the college twice changed its name (to Oregon State Agricultural College in 1927 and Oregon State College a decade later) and moved its herbarium to new quarters eight times. She retired as full professor emerita in 1951, but continued

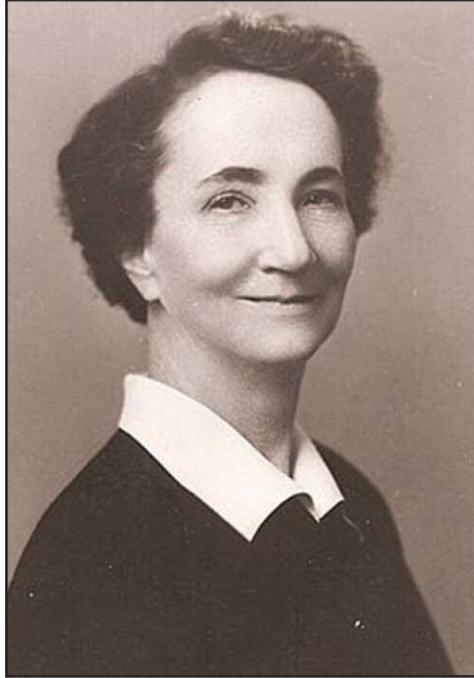
to pursue her research on truffles for many years afterward. Indeed, in his obituary memoir of her published in *Mycologia*,² James Trappe notes that, no longer burdened by the demands of teaching, administration and extension work, she "seized the opportunity of retirement to intensify her research and writing"; in particular, "The years 1951 to 1963 witnessed an outpouring of her scientific expertise in technical articles, biographical sketches of botanists,³ new books, and thorough revisions of books she had written earlier." Altogether, she published 44 books and articles. A bibliography of her mycological publications, appended to Trappe's memoir, contains twelve entries,

of which the most important were her 1939 monograph *Tuberales of North America* and her chapter on Tuberales in the New York Botanical Garden's *North American Flora* (1954). Her last book, co-authored with Prof. LeRea Dennis, was the 505-page *Handbook of Northwestern Plants*, published in 1967 when Gilkey was 81.

Gilkey never married, and lived in her later years with her sister Beulah, a school teacher, in the home her parents had built in Corvallis. Helen publicly emphasized the support that her sister gave to her research efforts over the years, and two years after Helen's death (in 1972, at the age of 86) Beulah donated Helen's papers to the Oregon State University archives. They contain a variety of materials, including correspondence, greenhouse records, drawings, transcripts of radio talks, humorous poetry, and photographs, including the portrait of Gilkey reproduced here.

Trappe's memoir includes quotations from some of that material, which, apart from Gilkey's contributions to science, illustrate her overall humanity, especially her "devotion ... to family, friends, [and] beliefs", including the Presbyterian church and liberal social causes such as the NAACP, international peace movements, and environmental conservation efforts.

Gilkey's botanical illustrations are scattered in various publications, sometimes anonymously (as, for example, in Willis Linn Jepson's *Manual of Flowering Plants of California*). An exhibition of some of her prints was mounted in 2004 at the Hallie Ford Museum of Art at Willamette University in Salem, Oregon.



Helen Margaret Gilkey



¹ Information in this paragraph is taken from the entry on Gilkey by Lois Leonard in *The Oregon Encyclopedia* (http://oregonencyclopedia.org/articles/gilkey_helen/#.U9vKc2PwqVM)

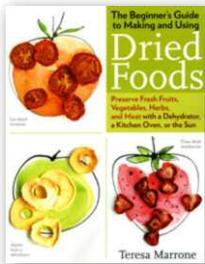
² Vol. 67, no. 2 (1975), pp. 207–213.

³ Including her obituary memoir of Sanford Zeller, a principal source for the preceding installment in this series of profiles.

BOOK REVIEWS

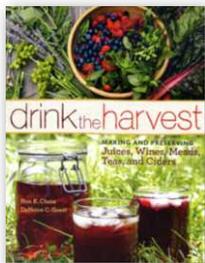
SAVING THE HARVEST!

Three books on food preservation, reviewed by Jim Richards



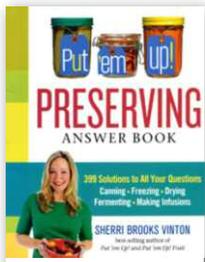
The Beginner's Guide to Making and Using Dried Foods by Teresa Marrone

Storey Publishing (2014)
352 pages.
ISBN-10: 1612121799
ISBN-13: 978-16121217968
\$16.95



Drink the Harvest by Nan K. Chase and DeNeice C. Guest

Storey Publishing (2014)
232 pages.
ISBN-10: 1612121594
ISBN-13: 978-1612121598
\$18.95



Put 'em Up! Preserving Answer Book by Sherri Brooks Vinton

Storey Publishing (2014)
256 pages.
ISBN-10: 1612120105
ISBN-13: 978-1612120102
\$16.95

NJMA recently received review copies of three books from Storey Publishing that I had requested in response to several items that we had received for the BBB column in *NJMA News*. We had a number of members send in questions about the best and safest ways to preserve their mushroom surpluses.

The books discuss mushrooms or wild foods in varying degrees. The most useful of the three books, *The Beginner's Guide to Making and Using Dried Foods*, has a two page discussion of how to dry some of the commercially grown mushrooms. Morels are the only wild mushrooms that get mentioned, except for a warning to be sure of identification before drying any mushroom you plan on eating. However, there is a very complete discussion of the whys and hows of using drying as a method for the preservation of many, many foods from fruits, vegetables and herbs to meat and fish. There are a lot of very good recipes for using the foods you have dried. And, there is a very detailed section on building your own dryer.

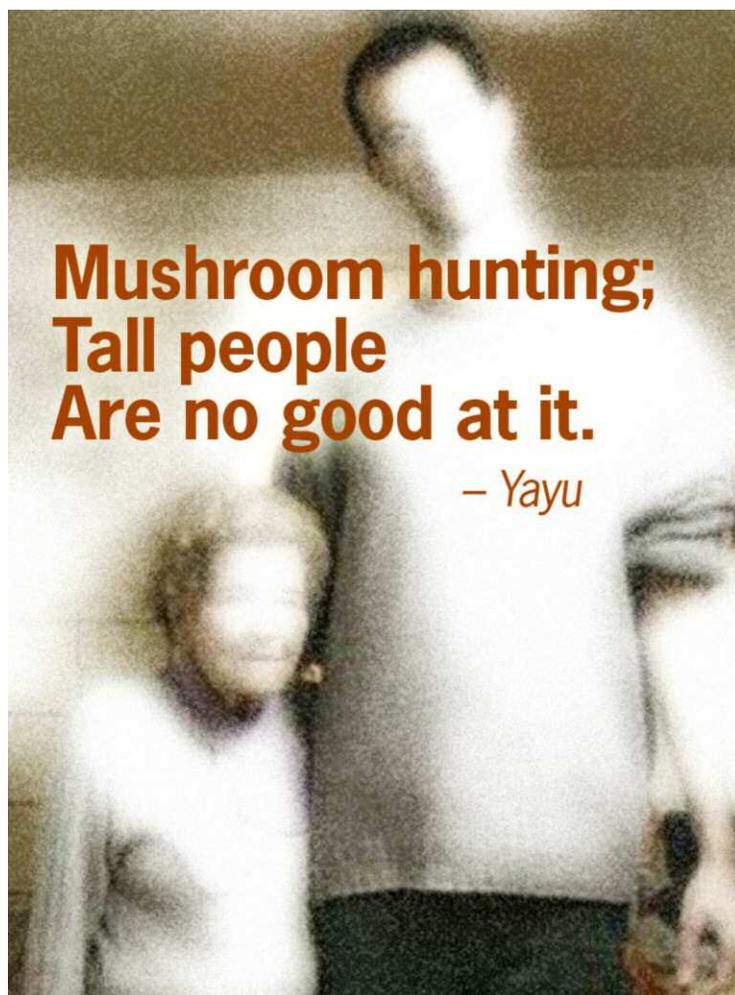
Put 'em Up! Preserving Answer Book lists mushrooms six times in the index, but most of the references turn out to be how to use dried mushrooms in cooking. The book has a lot of useful information for the home canner, freezer, or fermenter, but it just doesn't devote much space to fungi.

As might be expected from its title, the third book *Drink the Harvest* really has nothing to do with mushrooms *per se*. The closest it gets is in a short chapter on Kombucha (the fermented tea drink that uses a bacteria-yeast combination). In some literature and advertisements for the commercially brewed product, kombucha is listed as a mushroom. We all know that is not what we think of as a mushroom. Fungus, yes! Mushroom, no!

Both *Dried Foods* and *Drink the Harvest* are well-written and illustrated, with a lot of useful information. Both are worth checking out if you are serious about making cider, mead, jerky, fruit leathers, and so forth.

Put 'em Up Preserving Answer Book is for the less ambitious home cook.

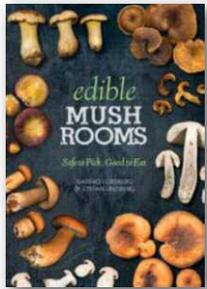
We just have to keep hoping that, some day, someone will write a book with much greater detail on mushroom preservation.



BOOK REVIEW

EDIBLE MUSHROOMS: SAFE TO PICK, GOOD TO EAT

reviewed by Luke Smithson



Edible Mushrooms: Safe to Pick, Good to Eat

by Barbro Forsberg and Stefan Lindberg

Skyhorse Publishing (2014)
224 pages.
ISBN-10: 1628736445
ISBN-13: 978-1628736441

This book is a self-described “handbook for confidently recognizing, picking, and eating the tastiest wild mushrooms”, as reads the back cover. Forsberg and Lindberg are a Swedish husband and wife who have hunted mushrooms together for the past 40 years. They’ve written this guide to help safely identify species that are considered good for the table.

The book is not organized in any particular order. It starts with Porcini and works its way through other boletes and pored mushrooms, then onto chanterelle type species and a whole gamut of other edibles for a total of 40 different mushrooms. It is not organized in a fashion that will make it very useful for identification, but would be helpful to verify an identity once you have done the initial work. Most of the mushrooms are recognizable to the US reader, although there are plenty of European species that are not found on this side of the Atlantic. The book is centered in Sweden, but the authors have made an effort to make the book accessible to US readers by adding tidbits about American habitats. The end result is a lot of vague information that covers two continents with not too much specific regional information. Any real regional information is most applicable to Sweden.

Each mushroom has its own small chapter, starting with a personal narrative about the species, then a few paragraphs of more factual information, and ending with a page of technical details (descriptions, range and habitats, preparation and storage information, look-alikes). The chapters have lots of good color photographs, showing plenty of details. The technical information appears to be fairly well researched and is presented in a basic, easy-to-understand format. What I felt each chapter was missing was a little more information on how the authors are cooking the mushrooms. Although there are a few sentences concerning the edibility of each mushroom, there are no recipes and little details about how the authors are eating the mushrooms. What information there is about the culinary points of a mushroom will only leave the reader with a jumping-off point – you will need to be ready to use that information to come up with your own dishes or find recipes that are suitable for your particular mushroom.

Overall, this is a good book to page through with some useful information. The best parts are its high-quality photographs and the sparse, although relevant, culinary details. It falls in between being a guidebook and a cookbook, not really filling either role very well. It most likely will not become a go-to book for me, due to its Euro-centric nature and ambiguity. Again, it was a pleasant book to page through, and I would recommend borrowing it from the NJMA Library, paging through it once or twice and moving on.



Visit NJMA on

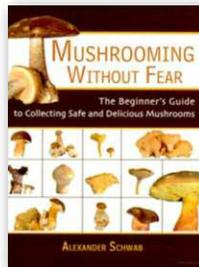


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BOOK REVIEW

MUSHROOMING WITHOUT FEAR THE BEGINNER'S GUIDE TO COLLECTING SAFE AND DELICIOUS MUSHROOMS

reviewed by Mike Rubin



Mushrooming Without Fear: The Beginner's Guide to Collecting Safe and Delicious Mushrooms

by Alexander Schwab

Skyhorse Publishing (2007)
128 pages.
ISBN-10: 1602391602
ISBN-13: 978-1602391604

Thirty years ago, when I first joined NJMA, I met Grete Turchick. Grete became my friend and mushroom mentor. Her first words of wisdom to me were “start with the boletes because you won’t kill yourself if you eat a bad one”. This advice was based upon her experience of poisonous boletes being either bitter to the taste or staining blue when bruised. Now flash forward to 2014, and Jim Richards asked me to review this book. The number one rule that Schwab emphasizes over and over and over again is: don’t eat gilled mushrooms! While this advice may seem simplistic, it does serve one well to heed it as a beginner.

This is definitely a book for beginners as it just touches on some general topics about mushrooms including gills versus tubes, pores, and ridges. There are chapters on cooking and preserving mushrooms as well. Schwab describes about a dozen different mushrooms that one can easily find here on the east coast. They include boletes, puffballs, chanterelles, and hydnums.

I like the way the book is laid out, especially the checklists after each description. These checklists have all the major features you should be looking for if you think you have identified the mushroom correctly.

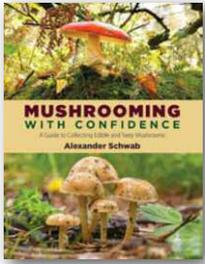
This is a book for beginners. If you are into collecting mushroom books, it’s not a bad one to have.



BOOK REVIEW

MUSHROOMING WITH CONFIDENCE
A GUIDE TO COLLECTING EDIBLE AND TASTY MUSHROOMS

reviewed by Paul Funk



*Mushrooming With Confidence:
A Guide to Collecting Edible
and Tasty Mushrooms*

by Alexander Schwab

Skyhorse Publishing (2012)
176 pages.
ISBN-10: 1620871955
ISBN-13: 978-1620871959

This book, written by Alexander Schwab, raised and residing in Switzerland, takes a novel approach to identifying edible mushrooms. The book relies on a step-by-step method of comparing mushrooms to photographs of their overt characteristics. This involves color chip matching and filling a checklist to match all the photos and descriptions for each mushroom. The descriptions are in non-scientific terms. In fact, one is actually hard-pressed to even find the scientific names mentioned anywhere in this book, as they are printed almost invisibly within the heading for each mushroom.

Each characteristic of 25 edible mushrooms is photographed so well that the author believes positive identification is unmistakable. The photographs are plentiful for each species and the book's text is limited primarily to captions for the photos. For instance, there are five pictures to illustrate whether a Russula has greasy or brittle gills and 15 photos to show when a Shaggy Mane is good to eat. The photos are clear and serve to richly illustrate what other books describe with words and only one photo.

Where most guides list poisonous look-alikes alongside edible varieties, here one is not informed of any at all. To avoid collecting harmful mushrooms one is advised this will not happen when the criteria in the book's checklists are met. Harmful mushrooms are not mentioned by the author because he espouses mushrooming so much he fears the aspiring mushroom hunter will be dissuaded by the mere mention of them. For me, mushrooming with confidence still means starting out with an expert at your side such as NJMA member Glenn Boyd with his pouch full of chemicals and personal identification keys.



***A Mycophagist's Sure Way
to Have a Long Life***
**Eat one dish containing
one wild mushroom
every day for one hundred years!**

BYTES, BITS, & BITES (continued from page 2)

from Jan Keyes:

More on Australian Truffles:

<http://tinyurl.com/mb9kbre>

from Judy Glattstein:

Hi Jim, Hi Patricia,

The shiitake logs that I learned to make at Patricia's workshop are producing. Whee!

– Judy



PHOTO BY JUDY GLATTSTEIN



PHOTO BY JUDY GLATTSTEIN

(continues on page 17)

IMPRESSIONS OF THE CULINARY GROUP SOUTHWEST COOKOUT

by Judy Glattstein

Off Paul and I went, with the casserole of *cochinita pibil* (Mexican pulled pork – a dish that I'd started on a couple of days ago with an overnight marinade, then slow cooking), a bottle of home made limeade, seltzer for the limeade, and a huge banana leaf from one of my outdoor banana plants for a table cover. No idea what to expect since this is our first Culinary Group event. Found our way to Harry Dunham Park in Basking Ridge, then found our way to the picnic pavilion. What a great venue! A beautiful, airy, open-sided building with a high, gabled wooden roof. Tables, benches, a stainless steel counter complete with sink and running water. Just outside the structure was a barbecue grill. And a *bocce* court!

As we arrived with our comestibles, more people lugging coolers came along. Some had gotten there ahead of us. Clearly, no one would come away hungry after the event. Jim, Patricia and Todd had done their usual good job of organizing everything - from finding the venue, providing disposable cups and plates, napkins and cutlery, even creating charming flower arrangements for the tables. Everyone was glad to be here, all smiling faces and light-hearted talk.

Eventually the two dozen or so of us got down to the serious business of eating, having already enjoyed multiple conversations with friends. Still organized, food came out in courses – first, appetizers, then entrees, lastly, desserts. I tried to show some restraint, so I'd have room to sample everything – or at least everything that appealed to me (which, I confess, was just about everything). But really – two kinds of *guacamole*, little *empanaditas*, spicy *pepitas* to nibble by the handful. And that's just to start.

On to the entrees: Colorful salads - beans and corn with lots of little additions, spicy bean and quinoa with the bowl rimmed with tender butter lettuce leaves (perhaps only decorative, but I ate a couple), and a pickled cole slaw. Several pork dishes, from my pulled pork to *tamales* to *enchiladas*. A chicken *mole*. My only regret - no beer. But at \$400 additional for a liquor license for the afternoon, we could easily manage with the *agua fresca de Jamaica* that Patricia brewed, and the limeade. Cookies and *panocha* (a complicated sprouted wheat custard) and a deliciously light and airy *tres leches* cake.

What, asked my husband on the way home, was the connection with the mushroom society? It didn't seem to be the food...Silly man, there were cookies in the *shape* of mushrooms. Honor was satisfied.

The behind-the-scenes work that goes into NJMA events operates so smoothly that I, for one, remain blissfully

unaware of the level of coordination and effort that makes it so. It can be the online coordination that Jim Richards puts into soliciting (and approving) recipes before the event. And then, after the event, gently badgering attendees into voting for favorites, sending pictures, recipes as followed, all to go into the shared Dropbox folders he makes to hold the assembled memorabilia.

Many hands may make light work, but it was Todd, Patricia, and Jim R. who arrived first, left last, and lucky Jim got to return home with the dirty tablecloths so he could launder them. (The advantage of my banana leaf – it could either be torn into food wrappers or composted!)

I hadn't been to previous Culinary Group events because they've been in the evening, in East Brunswick. And I'd rather not drive for close to an hour after dark on a limited access highway to get home. This summer afternoon event was just ideal for me. And I can comfortably say that I think everyone who was there would second my opinion that this was a real good outing and we all had a very good time.



(A photo gallery from the Southwest Cookout is on the next page)

WELCOME TO ALL OF OUR NEW NJMA MEMBERS!

We'd like to extend a warm welcome to the following members who joined us between June 18, 2014 and August 24, 2014. We look forward to seeing you at lectures, forays, and other NJMA events. Happy 'shrooming!

Styra Eisinger	Asbury, NJ
Elena Weinstein	Brooklyn, NY
Vadim B. Mikheev	Bayonne, NJ
Lydia R. Faller	Middletown, NJ
Lionina Gurina	Perrineville, NJ
Christopher T. Carducci	Astoria, NY
Dennis L. Matthies	Ocean Grove, NJ
Joyce Sheehan	Lebanon, NJ
Stephen P. Kotarski	Milford, NJ
Courtney Jafferian	Cream Ridge, NJ
Nerum W. Malyar	Clifton, NJ
Victoria Feldman	Morristown, NJ
Rosliany Tan	East Brunswick, NJ
Howard Holmquist	Milford, PA
Jessica Blackford	Maplewood, NJ
Ronald and Rachel Babich	Califon, NJ



NJMA CULINARY GROUP SOUTHWEST COOKOUT

July 19, 2014 • Harry Dunham Park in Basking Ridge



BYTES, BITS, & BITES (continued from page 14)

from Patricia McNaught:

Mushroom Love! Our very best wishes go to Dina Ockay and Clem Boykis, who got married on May 5th of this year, two years exactly from the date they met, at the NJMA Introduction to Mushrooms Workshop. How cool is that!

from Stephanie Ritson:

Hackettstown August Chanterelles:



"IS THIS MUSHROOM EDIBLE?"

by Dick Sieger, *Olympic Peninsula Mycological Society*.
(reprinted from *Spore Prints*, newsletter of the *Puget Sound Mycological Society*)

To be edible, mushrooms must be

- **identified with certainty.** There aren't any shortcuts. There aren't any general rules. The name of the mushroom must be known.
- **tolerated by most people.** A good field guide passes on the experience of people who have eaten particular species.
- **found in a wholesome environment.** Mushrooms can absorb herbicides and heavy metals.
- **fresh.** Rotten food is never edible.
- **cooked.** Heat softens indigestible mushrooms. It may vaporize some poisons and reduce the potency of others.
- **eaten in reasonable quantities.** Some mushrooms are OK in small portions but troublesome when overeaten. And there's always the risk of a good old-fashioned belly ache.
- **eaten by healthy adults.** Children, old people, and ill people may be sickened by mushrooms that are enjoyed by others.

Some people get sick anyway. Alcohol combined with certain species causes illness. A few people are sickened by allergies or unusual sensitivity. Be kind to your doctor – don't confuse him by eating several species at one sitting. Experts can help, but eating mushrooms (or any food) can never be entirely safe.



ARTISTIC SPORE PRINTS

by Dr. Samuel S. Ristich

(reprinted from the newsletter of the *Western Pennsylvania Mushroom Club*, June-July 2003)

With help from a stray breeze or live-in insects, spore prints can amount to more than basic research.

Each year, fungi produce astronomical quantities of spores for the perpetuation of the species. Only a small number of these spores survive. Spores are dispersed by various mechanisms, such as "jet propulsion" (*Pilobolus*, *Sphaerobolus*), by animals (*Russula*, *Tuber*), by wind (most species) and by gravity (most species).

Many amateur and professional mushroom hunters have devised methods for collecting spores from gilled and poroid fungi, utilizing the principle that spores respond to gravity. In the least complicated method, the mature fungus cap is placed on a piece of paper and the specimen is covered with an appropriate container. In one to four hours, the seeker is rewarded with a spore deposit of varied density, pattern and color.

Ingold, in his 1953 and 1965 books, showed that non-poroid and non-gilled fungi also exhibit interesting spore deposits. (C. T. Ingold, *Dispersal in Fungi*, 1953, and *Spore Liberation*, 1965, both from Oxford University Press.) Ingold, and some of my students, gave me ideas about transforming spore deposits into an art form. I'd like to share some of my experimental findings with you. I tried the following types of surface: Index cards, art paper, blotter paper, and several kinds of Mylar film. Several kinds of covers were used, including aluminum pie pans and large cake pans. Pieces of wood were used to prop up containers to reduce condensation or promote special designs. Several types of pressurized fixatives were used, such as varnish, shellac, and lacquer. Spray distances and spray times also were varied. Gilled, poroid, clavarioid, ascomycetous and resupinate species were tested.

enough to raise the pileus off the paper an eighth of an inch. It can be minimized with small mushrooms by using a dissecting needle or fine tweezers to lift the mushrooms off the paper. Prime specimens can be used as many as six times to produce good prints. Specimens kept overnight before they are spore printed should be placed in a paper bag with the hymenial surface upward to keep them from releasing spores. They should not be refrigerated, as that prevents many of the spores from ever falling.

I sampled many gilled, poroid, ascomycetous, and miscellaneous species, to find which mature samples produced good prints. Some of the dependable large gilled species include *Stropharia rugosoannulata*, *Agaricus arvensis*, *Pluteus cervinus*, *Gymnopilus spectabilis*, *Pholiota squarrosa*, *Pleurotus sapidus*, *Omphalotus olearius*, and young *Coprinus*. Among the

poroid species, the drier boletes such as *Strobilomyces floccopus*, *Boletus edulis*, *B. subvelutipes*, *B. bicolor*, *Tylopilus felleus*, *Gyrodon merulioides* and *Polyporus squamosus* are copious spore “givers.” Among the other groups, *Ramaria stricta*, *Thelephora terrestris*, *Gomphus clavatus* and *Daldinia concentrica* produce interesting designs.

The best-pressurized fixative is still clear lacquer because varnish and white shellac either do not produce a clear deposit or do not dry fast enough to prevent streaking. One of the biggest problems with pressurized sprays is to find a brand that emits very small droplets. The best spraying pattern is achieved if the applicator is not too close to the sheets being sprayed. About one foot is good. The spray should be applied in bursts lasting three to five seconds while the can is moved rapidly back and forth. There should be about a 30-second pause between bursts.

Most spore deposits can be permanently fixed with three bursts. Thicker deposits can be fixed with additional spot treatment. The Mylar film should be in a vertical position when sprayed. With index cards, the most economical and efficient method is to spray a cluster of six to ten simultaneously. The spraying should be done outdoors on a windless day or in the garage or some other place with good ventilation. If indoors, the surrounding area probably needs to be protected from the lacquer. Because the Mylar film is waterproof, highly electrostatic, and is available in large sheets, it is excellent for mass printing. On an 18 by 18 inch sheet, you can print simultaneously with 15 large or 100 small mushrooms.

A number of techniques are available to produce such special effects as:

Wispieness: After the mushrooms are covered, a block of wood is placed under one side of the cover to allow air movement. If more diffuse designs are required, a fan can be turned on in the next room. Place on newspapers on the floor. Cover with one layer of newspaper. There are many eddy currents on the floor which make an interesting pattern.

Exotic: Special patterns are formed if the gilled species are tilted or overlapped. *Daldinia concentrica* has black spores, which are ejected to form circles. Some of the *Ramaria* species will produce fascinating coral designs either when placed on the paper in the conventional position or when placed on their sides.

Overprint: When a two-tone design is wanted, a dark print of a large specimen is made first and fixed. After sufficient drying time, *i.e.*, 30 minutes, an overlay is made with a species producing a white, cream, or pink pattern.

Insect trails: Since Mylar is waterproof, strange designs can be made with fungi containing larvae. The larvae emerge from the specimen and crawl over the moist print, leaving designs.



Sam Ristich was the spiritual leader of the Maine Mycological Association and, prior to that, was one of the professionals who was closely involved with NJMA in its early years. For more than 15 years, he kept a mycological journal, which was published as “Sam’s Corner,” a regular feature of MMA’s newsletter, Mainely Mushrooms.

*Spore prints from an unknown *Russula*, *Pluteus cervinus*, *Laccaria ochropurpurea*, and *Agrocybe praecox* overlaid in Photoshop*





NJMA
2014 PEEC

through the lens of Steve Sterling



THE NEW JERSEY MYCOLOGICAL ASSOCIATION PRESENTS

FUNGUS FEST 2014

SUNDAY, SEPTEMBER 28

10:00 am – 4:00 pm

Frelinghuysen Arboretum

353 East Hanover Avenue, **Morristown, NJ**

- Learn about mushrooms through informative exhibits, walks, talks, and demonstrations
- Bring in your mushroom samples for identification by experts
- Mushroom cooking demonstrations
- Mushroom cultivation
- Books, field guides, and arts & crafts available for purchase

Free and open to the public

Suggested donation:

adults \$2.00, under 16 \$1.00

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

NJMA PHOTO CONTEST 2014

Send us your best shots!

DEADLINE FOR ENTRIES: **NOVEMBER 9, 2014**

If you haven't already started doing so, get your photos together *now* and don't miss the deadline. Winners will receive valuable awards (see below), plus you'll receive heaps of praise from your fellow NJMA members. Also, your winning photos will 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 908-227-0872. You can 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.

You can submit photos taken in *any* year. You are not limited to photos taken only this year.

THE JUDGE FOR THIS YEAR'S PHOTO CONTEST WILL BE ANNOUNCED SOON ON OUR WEBSITE.

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) There will be a total of six 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.

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 be mushroom-themed or mushroom-club-related and can depict anything not covered in the Pictorial or Technical Categories. For example, they may depict either people working (or playing) with mushrooms or the results of this work or play. You can use this category for photos of club or regional events, forays, and gatherings (NJMA, NEMF, NAMA, etc.) or use it for creatively-manipulated photos involving mushrooms. 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 strictly* a mushroom photograph. (If you use digital manipulation, 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 (note the **boldface category code**, for use when submitting):

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

AWARDS

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

FIRST PLACE in each division of each category (six prizes total): **\$25.00** NJMA gift certificate

SECOND PLACE and **HONORABLE MENTION** will be given in each division of each category.

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 on our website, in our newsletter and other NJMA publications with due credit.

SEE NEXT PAGE FOR CONTEST RULES AND HOW TO ENTER

NJMA 2014 PHOTO CONTEST RULES

1. The contest is open to current NJMA members only. Images that have previously won (including Honorable Mention) are not eligible. You are permitted to enter photos from *any* year – you are *not* limited to photos taken only during the past year.
2. 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 any portion of 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 files in either of these formats. We recommend scanning at 300 dpi resolution at an image size of roughly 8"x10") All judging will be done on a computer monitor. 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 digital image files, name each file with **your initials**, followed by the **category code** (see previous page), followed by the **number of your entry**. For example, if your name is **John Doe**, and you are entering into the **Technical** category, and this is your first entry, the entry code on your first slide should read **JD-T-1.jpg** or **JD-T-1.tif** (don't forget the .jpg or .tif suffix!). Record this same number on the entry form under "Entry Code".
6. For slides, use the same convention for labeling as for digital images (see previous item). 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**.
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, damaged, or undelivered files. If we receive your entries by email, we will send a confirmation when we get them.
9. **For photos entered in the Pictorial and Technical 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 in these two categories. 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 Activity category are exempt from this requirement.)
10. **For photos entered in the Activity 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.
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 2014 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 2014

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 <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"/>	
2		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/>	
3		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/>	
4		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/>	
5		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/>	
6		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/>	
7		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/>	
8		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/>	
9		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/>	
10		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/>	
11		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/>	
12		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/>	

*Please remember that photos submitted on digital media will not be returned.
Also remember that, if you digitally manipulated or retouched your entry in the Pictorial or Technical categories,
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 SUNDAY, NOVEMBER 9, 2014 at the close of our meeting on that day.

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.

The Blood-Red Cort

Cortinarius semisanguineus

Often one of the last mushrooms to remain after frosts, this colorful mushroom makes an excellent reddish dye.

