NJMA NEWS

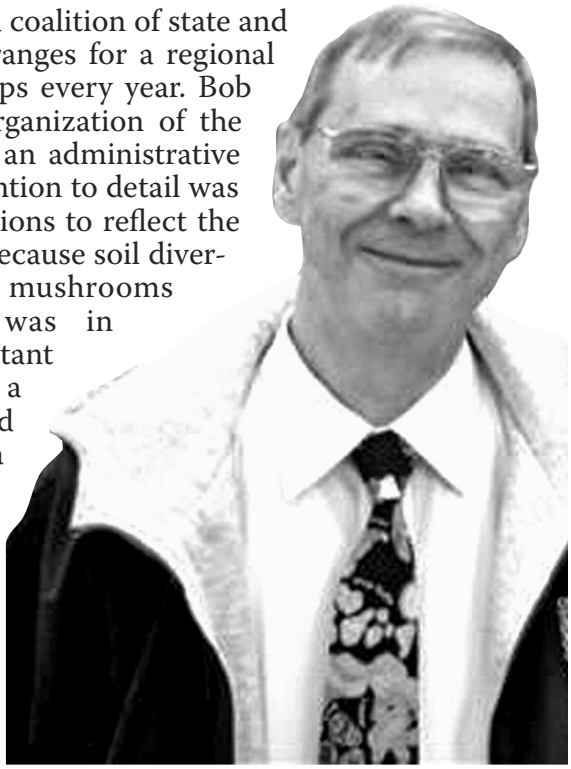
THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION

VOLUME 44-6 NOVEMBER-DECEMBER 2014

REMEMBERING BOB PEABODY

by Patricia McNaught

Bob Peabody was a personal friend to many in NJMA, and deeply admired by nearly all of us. It is impossible to overstate his contributions to NJMA. Bob joined NJMA in 1975, not long after the club was started in 1971. He served two years as president, and many more as Treasurer and Membership Secretary. He played an active role in the start of the North East Mycological Foray (NEMF), a coalition of state and local mushroom clubs, which arranges for a regional foray with speakers and workshops every year. Bob was instrumental in the basic organization of the first NEMF forays and served in an administrative role in NEMF until 1989. His attention to detail was amazing: He chose the walk locations to reflect the composition of soils in the area, because soil diversity affects the diversity of mushrooms collected. Bob's background was in science, and he played an important role as NJMA transitioned from a group of people mainly interested in finding mushrooms to eat, to a non-profit corporation with an educational and scientific mission. Bob also played a role in developing the governing structure of NJMA, which requires us to bring in new officers every two years. This structure has made NJMA a more vigorous organization than



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WHAT'S IN THIS ISSUE:

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PRESIDENT'S MESSAGE

If you've been to recent forays, you have surely noticed that often the vast majority of participants are very new to mushrooming. Some newcomers started as wild plant foragers, others are interested in medicinal mushrooms, and many became interested because they're in the woods as hikers, and want to learn about the gorgeous mushrooms they encounter. Although our foray schedule ended in late October, there will still be mushrooms in the woods for a while. If you're new to mushrooming and don't know where to look, contact Nina Burghardt (***jnburghardt@verizon.net***), who invites club members to join her in the Pinelands (a.k.a. Pine Barrens), where she and her husband John survey a site for macro-fungi nearly year 'round. I encourage our newer members to come to our lecture meetings and social events from November to April. You just might find your future buddy to carpool or foray with at an NJMA winter event.

This time of year, some people find themselves having to submit their 2015 vacation schedule to their employer. Consider planning ahead to go the North East regional foray (NEMF) which will be held from July 30th to August 2nd in New London, Connecticut, which is a drive of less than three hours from Morristown NJ. The North American Mycological Association (NAMA) National Foray will be held September 24-27 in Black Mountain, NC, near Asheville, which is a ten hour drive. (Staunton, Virginia, which has some great mushrooming nearby, makes a good halfway point if you want to do the trip in two days). I went to my first NEMF after I had been mushrooming with NJMA for a year. I thought everyone else would be an expert, but I discovered many other beginners among the attendees. At this year's NEMF and NAMA, the workshops and evening speakers were simply outstanding. The foraging was excellent at both events, but NAMA 2014 will go down in history for mycophagists. Because the flood of edibles continued after the Mycophagy demonstration, an additional impromptu cooking demonstration was held. Three chefs cooked for hours with onlookers happily devouring tray after tray of matsutake, cauliflower mushrooms, chanterelles, lion's mane, hedgehogs and lobster mushrooms.

Club Business

Bob Peabody, who was a NJMA Trustee, Treasurer and Archivist at the time of his passing, left some mighty big shoes to fill. Our trustees who serve permanently are elected by the Board. John Burghardt, our current vice-president, has been chosen by the Board to replace Bob as a permanent trustee. (John is on the Board as an officer, but as a permanent trustee he will remain on the Board when he is no longer an officer. Until the election, John Burghardt will continue as acting Treasurer. Lastly, Phil

(continues on page 3)

REMEMBERING BOB PEABODY *(continued from page 1)*

many other mushroom clubs, which often don't survive when their original founders are no longer involved.

Bob's devotion to his family was admirable, especially in later years. His wife Barbara was stricken with early Alzheimer's disease, and Bob cared for her at home, often bringing her to NJMA lectures or social events. It was particularly challenging to care for Barbara since Bob was on at-home dialysis, hooked up to a machine for hours at a time. As his own health failed, Bob found a residential placement for Barbara, but he still visited her every day, often at mealtime, so he could feed her. He was "old school" about his personal life, and you wouldn't know about the health and other challenges he faced unless you inquired. He once replied to an inquiry about his health by saying "Well, I'm six feet above the ground, which is better than six feet below."

Bob was an avid mushroom hunter*; many of the specimens in our herbarium collection at Rutgers list him as the collector. Until the last year or so, you would see him walking at our forays, often with Gene Varney or another old-timer. But he was also very welcoming of newcomers, and was particularly helpful and encouraging when new presidents of NJMA came aboard, feeling less than confident. He had an amazing memory, and in essence was the living history book of NJMA.

You will find a profile of Bob with many personal details written by Terry Layton in ***NJMA News*** **issue #40-5** (available on our website). At our November 9th meeting, we will begin at 2:00 pm with a short memorial to Bob, and members attending will be invited to share their memories of him.

**It has been suggested that Bob's love of eating mushrooms may have caused the lead poisoning that affected him (e.g. from collecting morels in apple orchards treated with lead arsenate). Bob himself refused to blame morels as the cause of his health issues, and would simply say that no collector eating a reasonable amount of morels had any worries.*

PRESIDENT'S MESSAGE *(continued from page 2)*

Layton will take up the position of Archivist.

At the December Meeting/Holiday party, the only order of business will be the election of officers, including a new Treasurer, and since the nominee for Treasurer is currently the Secretary, a new Secretary will be elected. If you're not planning to attend, please vote by proxy. (See page 22) Although the positions are not contested, it's important for us to know how many "active voting members" we have, so when the new by-laws go up for a vote in a few months' time, we know if we have a quorum.

– Patricia McNaught

EDITOR'S NOTES

When I remember Bob Peabody, a lot of F-words come to mind. The first, and most predictable one is "Fungi". I had forgotten just how much Bob and I had collected over the years until I got an email from Dorothy Smullen with a couple of clippings from the November 1978 *NJMA News*:

> "Bob Peabody and Jim Richards found almost 30 specimens of *Amanita phalloides* in Morris County in a stand of Hemlock."

The day of the foray to the Tourne, Bob and Graham Peabody, and Jim Richards weighed in these results: 66.5 lbs. of Chicken mushroom, 12 lbs. of Aborted Entoloma, 2.5 lbs. of Hen of the Woods, and 1.5 lbs. of Blewits"

As you might note, we were collecting both edible and deadly poisonous mushrooms – but keeping them very separate. We both started out as pot-hunters (as do most people who join NJMA), but then our interests expanded as we learned more.

We went on almost every "Foray" (another F-word), since there were a lot fewer of them than today, and most were in Morris County. Usually Bob's son Graham accompanied us on these outings along with Paul Meyers and Neal MacDonald. The five of us would then continue foraging for the rest of the afternoon and then end up at either the Peabody's or my place, where we would sample the day's collection.

The third F-word is part of the first: "Fun!" Bob and I spent many, many happy hours working on NJMA business (he was President 1977-78, I followed him in 1979 and '80). Whether it was printing the newsletter or the first New Member Package on the mimeograph at ALR (where he worked) or baking bread (as many as 20 loaves) for the auction at the Wild Foods Forays. (Bob started that event so that we would have something to do in June, which is usually a quiet time for mushrooms) or going to impromptu Taxonomy sessions in Dorothy Smullen's kitchen on the Mondays after forays, it was all FUN.

The fourth F-word that comes to mind is "Family". For many years, the Peabodys and the Richards spent much time together. We only lived about 8 blocks apart and, until the Peabodys moved to Philadelphia for Barbara's nursing studies, we would spend much time either at their place on Mountain Avenue or mine on Moore Street. Holidays, birthdays. After they moved back north (to Pennsyvania and then Milford, NJ), we still kept in touch, but not nearly as much as before. I would still see Bob when he dropped off the newsletters, stamps, and labels every other month – and we would have a little chat. And then, after Barbara became ill, and Bob's health kept get worse and worse, I would only see him for short periods at lectures, the Wild Foods foray, or Fungus Fest (he started giving his Foolproof Four slide talk at Fungus Fest '79). Lots more F-words.

But there is one more, the most important one: "Friend!" You will be missed!

– Jim Richards

OUR SPEAKERS FOR THE NOVEMBER 9TH MEETING

Nina Burghardt, an NJMA member since 2000, is chair of several NJMA committees, as well as being one of our best field identifiers. For the last several years, Nina has headed up NJMA's participation in the Franklin Parker Preserve Project. Much of the Preserve's 10,000 acres is made up of former cranberry bogs that have undergone eco-restoration to native wetlands. NJMA volunteers (Nina and her husband John foremost) conduct an ongoing survey of macro-fungi at FPP.

Rutgers professor **John Dighton** is director of the Rutgers University Pinelands Field Station. His research interests include mycorrhizae, fungi, and environmental pollution. John is an NJMA Life Member and has lectured at several NJMA meetings.

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!

CALENDAR OF UPCOMING EVENTS

Saturday, November 8
6:00 pm

CULINARY GROUP NORTH ITALIAN DINNER
UNITARIAN SOCIETY, Tices Lane, East Brunswick
Pre-registration required. See page 5 for information.

Sunday, November 9
1:30 pm

MEETING & LECTURE
FRELINGHUYSEN ARBORETUM, Morristown, NJ
Speakers: **Nina Burghardt** *on NJMA's Franklin Parker Preserve project, and* **John Dighton** *on current fungal research at the Rutgers Pinelands Field Station*

Sunday, November 9
4:00 pm

DEADLINE FOR ENTRIES
NJMA PHOTO CONTEST 2014

Sunday, December 14
1:30 pm

HOLIDAY PARTY, PHOTO CONTEST, ELECTION OF OFFICERS
UNITARIAN SOCIETY, Tices Lane, East Brunswick
Registration form and info on page 23. *This is a members-only event.*

Sunday, January 10
1:30 pm

MEETING & LECTURE
FRELINGHUYSEN ARBORETUM, Morristown, NJ
Speaker: **Linas Kudzma**, topic TBA.

Sunday, February 22
1:30pm

MYCOPHAGY AND MYCO-AUCTION
UNITARIAN SOCIETY, Tices Lane, East Brunswick
Pre-registration required. This is a members-only event
A registration form will be in the January/February issue (#45-1) of NJMA News.

July 30 - August 2

2015 NEMF FORAY
NEW LONDON, CT
Details will be in a future issue of *NJMA News.*

September 24-27

NAMA FORAY 2015
BLACK MOUNTAIN, NC
Details should be posted on the NAMA website, ***www.namyco.org***, soon.

IT'S TIME TO RENEW YOUR MEMBERSHIP NOW AT WWW.NJMYCO.ORG

Illustration by NJMA member Katy Lyness

NJMA CULINARY GROUP
NORTHERN ITALY DINNER SATURDAY, NOVEMBER 8TH

submitted by Marja van Ouwerkerk

The NJMA Culinary Group is planning its **Autumn Dinner** on **Saturday, November 8**, at the Unitarian Society in East Brunswick. The Planning Committee chose to feature the cuisine of **Northern Italy**, in particular; the regions of Piedmont, Lombardy, Veneto and Emilio-Romagna. For this dinner, the participants are asked to submit their own choices for menu items, rather than being assigned a recipe.

These gatherings are always eagerly anticipated by the participants, first for the fun of finding a recipe, and sometimes the adventure of locating a difficult-to-find ingredient.

Then, on the day of the event, the mounting excitement of preparing your dish and looking forward to tasting an eclectic assortment of delightful selections, meeting up with thirty like-minded folks, who provide the wonderful company of old friends and meeting new acquaintances.

The cost of the ingredients for the meal is recorded and divided, so everyone pays the same share. Costs per person are usually around $15-18 depending on the types of ingredients used, and includes a nominal donation to the church for the use of their lovely facilities. The event includes various courses and is approved by the Planning Committee in order to provide variety, balance ingredients and to control cost.

The menu includes Antipasti, (vegetarian and omnivore), Spinach Gnocchi with Sage sauce, Mushroom Risotto, Lamb *Osso Bucco*, Chicken with Garlic, Baked Polenta and oven roasted tomatoes, Prosciutto with mushrooms, breads, and a variety of desserts. Coffee and teas will also be served. Members can bring their own wine or beer.

Participants bring their own plates, glasses and cutlery; tablecloths and hot beverage cups are provided. Setup and cleanup are shared by all participants and we always leave the church hall and kitchen in good shape after enjoying another wonderful and satisfying event…and then we immediately start thinking about the next one.

If you have not already registered, do so ASAP, since there may already be a waiting list to attend. Direct any questions to Jim Richards (***jimrich17@me.com***) or Bob Hosh (***gombasz@comcast.net***), or members of the planning committee. *BUON APPETITO!*


PHOTO BY VIRGINIA TOMAT

NJMA ATTENDS THE ANNUAL NJ WILD OUTDOORS EXPO

by Richard Kelly

The 5th annual NJ Wild Outdoors Expo was held this year at Colliers Mills Wildlife Management Area in Jackson Township on September 13th and 14th.

NJMA was primarily represented at this event by Phil Layton. Present on both days were Utze the Iceman, the truffle-eating flying squirrel, and the spotted owl. The four of them admirably interacted with the public to increase awareness of the many roles mushrooms have played and still play in both ecosystem development and maintenance – and in human existence.

This was the second consecutive year that we attended the event, having very much enjoyed ourselves last year. While I remained with my considerably younger friend Utze, my wife took our daughter to the other exhibits. They returned with arms full of materials and bruises. The bruises were on Virginia's arm resulting from the recoil of the rifle used in the exhibit on rifle target practice. The arm full of goodies was from the exhibits on wood working, camping, entomology, etc.

Lynne and Paul Hugerich arrived shortly afterwards. Together we fielded questions from visitors and exhibit staff about Utze's use of mushrooms as medicine and kindling, the squirrel's fondness for truffles, the use of mushrooms in artistic activities such as papermaking, jewelry and accessory creation, and material dyeing. We made a determined effort to separate this activity from the role that mushrooms, when misidentified, have played in the activity of people dying.

Of course, questions were raised about the process of mushroom identification by those wondering about the toxicity and/or edibility of mushrooms they had collected…We referred them to the experts!

Rain and the threat of rain appeared to have dampened the enthusiasm of potential visitors to the Expo as the attendance seemed to us to be lower than last year. Nonetheless, the conversations we enjoyed with visitors and exhibit staff, and the activities in which we engaged, kept us fired up about the prospect of participating in the event next year. Virginia and Aluen, after all, had a real bang-up time and Virginia, especially, is seeking a second round with that rifle.

HOFFMAN PARK FORAY REPORT

by Igor Safonov

It's been a fairly dry summer in New Jersey, particularly in the central and northern parts of the state. This has been translated into a dearth of mycorrhizal macro-fungi at most, if not all, of our forays. Unfortunately, Hoffman Park was no exception to this depressing trend. This parcel of land, known for its luxuriant oak groves, has occasionally been quite productive (July of 2006 and 2008, as well as August of 2011, readily come to my mind), dazzling us with a diverse and plentiful array of amanitas, boletes, chanterelles, milk caps and russulas. For the last three years, however, Hoffman has been nothing short of a disappointment, and this year, in my opinion, was the absolute rock bottom as we found very few macro-fungi and *not a single bolete***.** To my knowledge, this has never happened before in Hoffman Park's history!

So, what do you do when there are no flashy macro-fungi to fill up your basket with? Well, you start looking for and collecting mushrooms that are otherwise typically overlooked due to being dull-colored, small, and generally unattractive in appearance. According to John Burghardt, NJMA's recorder and one of our expert identifiers, the Hoffman Park species tally stood at 42 – not a bad haul, all things considered. Of these, only 11 mycorrhizal species were collected, including two amanitas, two russulas, one lactarius, and one chanterelle. Unsurprisingly, none of these were in great shape, reflective of the unfavorable weather conditions that had plagued the region. The largest portion of our collection consisted of various decomposers of wood and other organic substrate above the ground that have better access to moisture, with over half being polypores. Following the foray, Patricia McNaught put quite a few eager newcomers to work with field guides to give them a flavor of what mushroom identification is about.

The saprobic *Guepiniposis buccina (shown below)*, a small, peziza-type basidiomycete, stood out from the rest of our collection by virtue of being new to the NJMA species list. Apparently this mushroom is very uncommon in the Northeast, having been recorded only twice in the entire history of NEMF.

MANASQUAN RESERVOIR FORAY

by Patricia McNaught

On September 6th, we had a large and enthusiastic group of newcomers and a handful of NJMA members. The fungi were plentiful; this year's fruiting at Manasquan was greater than I have seen in the last four years that I have led this foray.

The species for the foray totaled 49 and an additional six or so specimens could only be identified to genus. The list includes two species new to the NJMA list: the first one I collected and IDed as *Lactarius lignyotus*; very satisfying because I don't know Lactarius well. John Burghardt later determined the variety (or sub-species) to be *nigroviolascens*. The second was a specimen I threw in my basket and wasn't very excited about because it looked like a Lycoperdon, a common genus that we frequently encounter. John worked on the ID. He was puzzled because it didn't seem to fit into any of the Lycoperdon species. When Nina looked at the spores, they were large, globose and spiny – more like Scleroderma. Nina finally nailed it when she found a description of *Scleroderma lycoperdoides* (which roughly translates to "Lycoperdon-like Scleroderma" in a 1927 publication. Great detective work! I wonder if we've encountered it before and misidentified it as just another Lycoperdon.

I should also own up to my embarrassing moment; there's at least one at every foray I go to. This time, I was struggling to identify the species that I thought was an immature Hydnellum, a genus of toothed mushroom. When I asked for another opinion, I was gently informed that that the immature "teeth" looked like pores. When I used a hand lens, I had to agree. (John later identified it as a very immature *Phaeolus schweinitzii*). It was a reminder of how I preach "Always look carefully at the specimen with a hand lens before drawing any conclusions" but don't always follow my own advice. It was also a reminder of how it is easy to get fooled by immature mushrooms.

I extend thanks to Nina and John, who come to almost every foray and contribute their impressive ID skills. Thanks also to Clem and Dena. They answered questions and helped guide several of the many enthusiastic newcomers who stayed for the ID session.

WASHINGTON CROSSING STATE PARK FORAY

by Virginia Tomat (with editorial help from Adriana Kelly)

On September 14th, we had a foray in Washington Crossing State Park. The event was attended by around 30 people, amongst which were several new faces! It's no wonder the outing was so well attended considering the weather, which was so fresh you could feel that autumn was approaching. After all the foray attendants introduced themselves, two groups were formed. One group headed towards the park's creek, while the second made their way along the Blue Trail. My family and I decided to adventure with the former and smaller of the groups and made our way along the water.

As we prepared to head out, a foray participant commented on the size of the basket we had brought to hold our fungal findings. Given that it's an old-fashioned picnic basket designed to hold enough food for a whole family, not to mention the dry weather conditions we had been experiencing throughout the week, the person poked fun that we must have some large aspirations for this foray! While it is true that our basket size was maybe a little too optimistic, we facetiously responded that during these forays there is always a chance of coming across a specimen that could fill up a basket even as large as ours!

Since it had rained the day before, everything in the park was still fresh and wet with rainwater in the morning when our excursion began. As the day went on, however, everything went back to being as dry as it had been the rest of the week. As to be expected from such circumstances, the majority of our finds consisted of smaller polypores and turkey tails. Late into the excursion, it began to feel that the person who had joked about our basket had been spot-on.

But then, as if on cue, my youngest daughter Aluen spotted something light-orange deep down in the woods and hurried off to investigate it. After inspecting her find, she ran back towards my husband and me exclaiming that she thinks she found a large Chicken of the Woods! *(see picture)* As luck would have it, she was right, and despite the dry environment, it was somehow big and fresh. With Aluen's last-minute discovery, our basket ended up brimming! Other than Aluen's basket-filling tasty treasure, my most notable discovery was the cutest hickory nut, which was split in two with some Bird's Nest Fungi growing inside one of the halves. I originally thought the mushroom was a *Crucibulum laeve*, but after being observed under a magnifying glass it was classified by Luke Smithson and Patricia McNaught as *Nidularia farcta*.

PHOTO BY VIRGINIA TOMAT

Nidularia farcta in a nutshell

With a total of 48 species found between the two groups, the Washington Crossing Foray ended up being a pretty good haul for such a dry spell.

Here are a few words on the foray from John Burghardt:

I enjoyed the foray. Despite the dry conditions (or maybe because of them), our keen-eyed crew found a good number of interesting specimens, including three new to our list. The new ones are *Dacropinax elegans*, (Luke keyed this out with help from Rich Balsley and me), *Lentinellus flabelliformis* (Nina Burghardt keyed this out), and *Nidularia farcta* (= *deformis*), which Luke keyed out with Patricia. We have dried specimens for the first two, but not the Nidularia.

PHOTO BY VIRGINIA TOMAT

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.

STOKES STATE FOREST GRETE TURCHICK FORAY AND PICNIC - SEPTEMBER 20TH

by Jim Barg

Our annual foray and picnic at Kittle Field in Stokes State Forest, named in honor of one of our earliest members, Grete Turchick, is always one of the most productive of the entire season. This year, conditions were much drier than normal, but that didn't stop about 30 NJMA members from finding a decent-sized collection of fungi to identify while they were enjoying a picnic on the last full day of summer.

Most of the collecting was done in the swampy area adjacent to the stream which runs through the woods. Overall, 69 species were found, despite the relatively dry conditions of the mixed hardwood/hemlock forest. Among the finds were three species which were new to NJMA forays. The most common finds were *Cortinarius armillatus* (very common here), *Lactarius chrysorrheus* and a few large *Leccinum scabrum*, along with the unusual toothed jelly fungus *Pseudohydnum gelatinosum*. One interesting find was a species that is new to North America (and new to our foray list – it was found only once before at NEMF), *Radulodon copelandii*. Among the few boletes found was *Austroboletus gracillis*, whose name suggests the smooth curvature of its long stipe. Someone also collected a Rhizopogon species, which we would normally expect to see in the Pine Barrens. (Some call this the New Jersey Truffle, but it's not a truffle at all, and it doesn't smell or taste like one, either!) One of the "regulars" of this area is the blue-green stainer, *Chlorociboria aeruginascens*, and it was in abundance on the downed black birch twigs and logs. Many of the specimens collected were fruiting. New members were impressed by those tiny blue-green cups – stunning when viewed with a loupe!

The identifiers identifying.

After the foray, everyone enjoyed an excellent potluck picnic lunch, prepared by our members. You certainly can't say that NJMA members don't love to eat!

Cortinarius armillatus *showing its bottom.*

The foragers foraging.

Pseudohydnum gelatinosum *looking toothy.*

Breads looking delicious!

MAHLON-DICKERSON RESERVATION FORAY - OCTOBER 4TH

by Jim Barg

After one of the driest summers in memory in North Jersey, it was ironic that our Mahlon-Dickerson foray fell on the first day of significant rain we'd had in quite some time. As I drove to the foray, the skies were dropping wet stuff the whole way from Blairstown, where I live. I thought to myself "We hold forays rain or shine, but today, it'll be a miracle if anyone shows up!"

That was pretty much the case. We had six people show up: Four new (and hardy!) members came, plus one additional traveller who was in New Jersey from California (who found the foray listed on our website).

This day was "mandatory umbrella" day, and moving through the small trees, shrubbery and underbrush was an adventure unto itself. Specimens and wax bags got soaked, but we had enough to identify, plus it allowed me some time to coach the new members in basic mushroom identification.

Due to dryness of the earlier weeks, our finds were quite meager. We did find a large patch of *Clitocybe irina* (it looks like *Clitocybe nuda*, the Blewit, only it is all white) growing in a low spot filled with downed leaves, and *Mycena inclinata* was found abundantly on dead logs and stumps. We also found a few *Lycoperdon perlatum* and *Pluteus cervinus* in a pile of still-moist decaying wood. One person found a decaying *Amanita bisporigera*, which was not collected because it fell apart when she tried to dig it up. Most other finds were the usual polypores, including *Stereum ostrea*, *Tyromyces chioneus*, *Trametes elegans*, and *Stereum complicatum*.

All in all, our luck at the chilly mid-autumn Mahlon-Dickerson foray has been less than stellar over the years. I have seen, on my own, that it can be a great place to forayat the right times. My suggestion is that we schedule a foray in mid-to-late summer. The ecosystems and vegetation appear to be ideal for fungi, but we always seem to pick the wrong time to go there!

Two-thirds of the "crowd" at Mahlon-Dickerson!

CHEESQUAKE FORAY REPORT

by Bob Hosh

It being so dry in central New Jersey, I did not expect a large turnout for the Cheesequake State Park foray on October 5, 2014, but I was amazed that 25-30 people attended. Most (80%) were new club members, many who had joined at Fungus Fest the previous Sunday. The weather was cool, sunny and crisp. Some 30-plus species were found and recorded. Only one Hen-of-the-woods (*Grifola frondosa*) was found, but several fruitings of Chicken Mushroom (*Laetiporus sulphureus*) were collected. Other genera collected were Hypholoma, Agaricus, Suillus, Inonotus, Amanita, lots of Cortinarius and a bag full of *Phallus impudicus*! During the identification session, the newcomers asked lots of questions, and hopefully they learned something about how mushrooms are identified. It would have helped if one or two more club identifiers had been present though!

One of the Chicken Mushrooms collected at Cheesequake State Park during the foray

WELLS MILLS FORAY OCTOBER 12, 2014

by Luke Smithson

We had very nice fall weather for this Sunday foray at Wells Mill County Park in Ocean County. The park is located in southern New Jersey, at the edge of the Pine Barrens, about 12 miles west of Long Beach Island. There is a very nice Environmental Center with an enclosed bird observation deck and indoor educational displays. The park itself is a tract of land that surrounds a small lake, full of pine, oak and blueberry bushes. And fortunately for us, it was also full of mushrooms!

About 15 people attended this foray, many who were newcomers out on their first trip with NJMA. Unfortunately, the park was also being used for a triathlon that day, so there were large crowds of runners and spectators to contend with. Parking was at a premium, and most mushroomers had to park outside of the park and walk in. I believe we all found each other in the crowd, but if anybody tried to attend this foray

WELLS MILLS FORAY *(continued)*

and could not locate us, I do apologize.

After a brief introduction to mushroom collecting and a discussion about our purpose of being out that day, we set off towards the least crowded area of the park to collect. I had visited the park about ten days before to familiarize myself with the surroundings and had found a huge variety and quantity of mushrooms. The sheer quantity wasn't quite as large on the day of the foray, but there were still many mushrooms to be found. For the pothunters (most of the first-timers were there strictly for edibles), we did find many of the usual fall pine barren edibles: *Leccinum aurantiacum, Cortinarius caperata, Cantharellus cinnabarinus* and even a few *Hydnum repandum*. Many Cortinarius and Amanitas found their way back to our ID tables, as well as large numbers of Lactarius and Russula. Many went unidentified as there were only a couple of people there able to put any names on the mushrooms (thanks to Hadas Parag and Suzanne Venezia). We were literally being swamped by questions of edibility. The most unique items found were probably two species of puffballs that were covered in jelly. One was something like *Calostoma cinnabarinum*, although much more yellow than red (unfortunately, no photo). The second one we were unable to put a name on, but was similar to *C. cinnabarinum* but without a stalk *(see photo)*.

An unidentified species of jellied puffball, genus Calostoma?

I was rather disturbed by the collecting habits of some of the people that came out. Even after my introduction that specified that we were only collecting samples of the mushrooms that we found for ID'ing and education, several people came back with their baskets overflowing with literally every large, fleshy fungus that they could locate. Most of these mushrooms were Russulas, Lactarius and Amanitas, and the expectation was that I was going to sort out the edibles from the non-edibles for people to take home. I personally find this "take it all and sort it out later" behavior very disagreeable. Of course, I love finding edibles and will load my basket up when I find them, but clearing out an area of mushrooms and then throwing the majority of them away after culling out the "good ones" is a very selfish and disrespectful attitude. I like to point out that just because we are not eating a particular species does not mean that it does not have a purpose in the forest, or that some other creature, even if it's just a slug, is not relying on that mushroom for a meal. I would like to believe that most members of NJMA share my general belief about "respecting" the forest – perhaps we need to emphasize that point a little more at the beginning of our forays.

Besides the crowds and the overzealous collecting of a few people, the overall foray was a fun time. The pine forests of southern New Jersey are some of my favorite places to hike and mushroom, and this park (new to me) proved to be a real gem. We were able to ID about 25 species before we had to call it quits; many more went unidentified, left for another day.

JAKES BRANCH COUNTY PARK FORAY

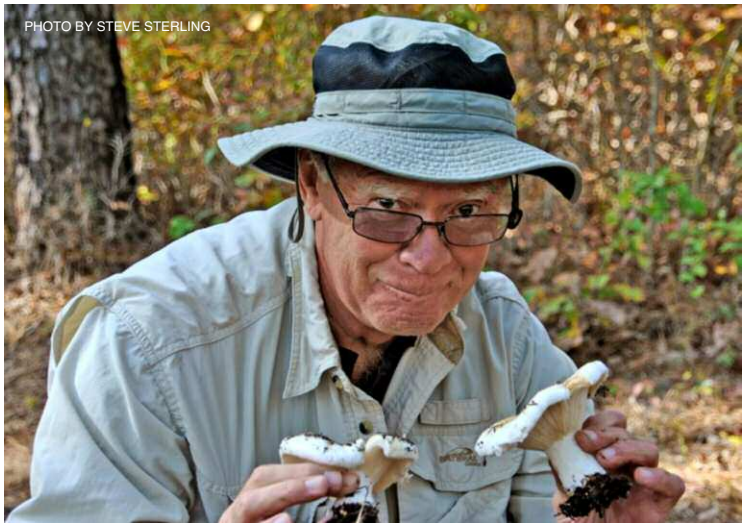
by Lynn A. Hugerich

It was a perfect fall day for the Jakes Branch County Park foray in Beachwood on Saturday, October 18. Morning air was crisp, although slightly overcast. Prepared for a skeptical forecast of "possible scattered showers" throughout the day, we peeled off layer after layer, until we stood in short shirt-sleeves enjoying the sun.

This perfect fall day and the beautiful Jakes Branch Park provided the setting for our penultimate foray of the season. About 25 participants, including seasoned NJMAers, newbies, and renowned Amanita expert Dr. Rodham Tulloss, joined the foray.

While the dry, summer weather yielded few fungi and had made for disappointing foraging, the moistness of the fall brought a bounty of mushrooms. Everywhere we looked there was something, with boletes dominating the landscape.

Some in our group were happy with the abundant *Suillus salmonicolor (see below)*. They intended to pickle



Have I got some mushrooms for you!

them after removing the slimy surface and partial veil which can cause intestinal upset. Some found *Leccinum aurantiacum*, the orange-capped bolete whose uncertain taxonomy has been the subject of recent newsletter discussion. Others gathered *Cortinarius semisanguineus* for dyeing.

Beautiful, but poisonous, yellow-capped *Amanita muscaria*, as well as *Amanita citrina*-like specimens, popped their heads up along the trails. How fortunate were we to have with us Dr. Tulloss, who reminded us

Dr. Tulloss mulls over his specialty, an Amanita

to curb our inclination to classify the *A. citrina* as such, since DNA testing reveals several different species of amanita among the citrina-like mushrooms in the US. In addition, Tulloss' lively anecdotes regarding *A. muscaria*'s use in ancient Scandanavian warfare entertained and enlightened.

NJMA benefits from the unselfish contributions of its experts. The Jakes Branch Foray would not have been successful without the help of identifiers and seasoned mushroomers Nina and John Burghardt, Igor Safonov, and President Patricia McNaught, whose collective knowledge, patience and amiability welcomed newcomers and stimulated learning.

Listening to the lively discussion, agreement, and disagreement at the ID table, and watching the easy intermingling of neophyte, expert, and world-renowned expert, I was reminded of why NJMA is such a unique organization.

It brings together lovely, like-minded people in beautiful natural settings. It stimulates the brain, the heart, and sometimes the stomach, and it contributes to our personal growth in so many ways.

Mushroomers, the gathering!

In some circles, this is called a "goodie basket"

The very fragrant (often bitter) ***Tricholoma caligatum***

WHO'S IN A NAME?
Alice Eastwood's Bolete

by John Dawson (forty-fifth of a series)

Alice Eastwood's Bolete is the common name of what was formerly called *Boletus eastwoodiae* (Murrill) Sacc. & Trotter (now *Boletus pulcherrimus* Thiers & Halling). It is a poisonous red-pored bolete of the Pacific Northwest, first collected by the woman after whom it was named.

Alice Eastwood was, in fact, one of the most distinguished botanists in the western United States. Born January 19, 1859 in Toronto, Canada, she was the daughter of Colin Skinner Eastwood and his wife Eliza Jane (neé Gowdey). When Alice was six years old, her mother died, and "after attending public schools for a time, she was placed in a convent, where she received much of her early education."[1] At age fourteen, she moved to Denver, Colorado, and continued her education in the public schools. Her formal education came to an end when she graduated from East Denver High School in 1879, but she was immediately hired to teach at that same institution, which she did for the next ten years while teaching herself botany.

Alice Eastwood at her desk in the California Academy of Sciences

Having earned enough by then to set out on her own, she traveled to California in the winter of 1890 and there met the botanist Townshend Stith Brandegee, who was employed by the California Academy of Sciences in San Francisco. Not long after returning to Denver, Eastwood was offered a curatorial job at that Academy by Brandegee's wife Katherine, who was then the Curator of Botany there; and when the Brandegees moved to San Diego in 1894, Eastwood herself became Curator, a position that she held for the next fifty-five years! She finally retired in 1949, on her ninetieth birthday.

During her long tenure at the Academy, Eastwood did much to preserve and expand its herbarium. Traveling "on foot, [on] horseback, [by] stage coach and later [by] automobile",[2] she collected plants at remote locations throughout much of California, Utah and southwestern Colorado, including 125 species new to science that she named. Contrary to what was then standard practice, she also segregated type specimens in the Academy's herbarium from the rest of the collection — a practice that enabled her to rescue them from the fires that destroyed the Academy building in the aftermath of the 1906 San Francisco earthquake.

According to the source cited in footnote 1 above, shortly after the quake struck, "Alice hurried to the Academy, frantically searching for a way in." Eventually, "she and a few others gained access to the interior [and she] and a friend climbed … the metal railing" of what had been a spiral staircase to reach "the herbarium on the sixth floor, [where] they gathered up [1497] of the … most important specimens and escaped as flames roared in from neighboring buildings." All the rest of the plant collection was lost, including many of the specimens she herself had contributed. Yet, in a letter to *Science* that she wrote later that year, she declared, "My own destroyed work I do not lament, for it was a joy to me while I did it, and I can still have the same joy in starting it again."[3] And that is exactly what she did, rebuilding the collection after the construction of a new Academy building. At the time of her retirement, the Academy's herbarium contained more than 340,000 specimens.

Over the course of her long career, Eastwood published more than 310 articles and books, was an editor of the journals *Zoe* and *Erythea*, co-founded the journal *Leaflets of Western Botany* (published from 1932 until 1966), and in 1950, at age 91, served as president of the Seventh International Botanical Congress, held in Stockholm, where she sat in a chair once used by Linnaeus.

Eastwood never married, though she reportedly was prepared to wed on two occasions. In each case she was prevented from doing so by the death of her suitor.[4] She herself died in San Francisco on October 30, 1953, aged 94, while recuperating from surgery for a hip she had fractured in a fall six months earlier. Until that accident, she had lived alone, independently and in good health.

Buried in Toronto, Alice Eastwood is commemorated in the names of the plant genera *Eastwoodia* and *Aliciella* and in that of a campground in a grove of redwoods on Mount Tamalpais in California (Alice Eastwood Group Camp).

[1] Quoted from the obituary memoir of her by John Thomas Howell, published in *Taxon* 3(4), pp. 98–100 (1954).

[2] Quoted from the entry about her by Larry Blakely at the website "Who's in a name? People commemorated in eastern Sierra plant names" (***http://www.csupomona.edu/~larryblakely/whoname/who_east.htm***).

[3] The letter was published in its entirety in *Science* 23 (1906), pp. 824–826.

[3] Blakely, *op. cit.*

REPORT ON FUNGUS FEST 2014

by Terri Layton, Fungus Fest Chair

The weather was gorgeous, but dry. We had about 50% fewer attendees compared to last year. This was perhaps due to another big event in Morristown, but I would like to think people didn't show up because of lack of fungi and not because there was something more interesting than our show. All in all, there was a steady stream of folks who spent quality, unhurried time looking around our various stations.

We had no trouble getting volunteers to help out at the fair as in other years. One of the good things about not having as many visitors is that we had time to catch up with each other.

Thanks to Nina Burghardt and the Sterlings (Sharon and Steve), the diorama looked a lot different than in prior years. (It was time for a change.) It highlighted the mushrooms of the Pine Barrens. We are always looking to add/delete/improve our displays, and we welcome your suggestions.

It was sad not to have Bob Peabody (who passed away the day before Fungus Fest) and Gene Varney (who passed away in early summer). They both had been a huge part of Fungus Fest for years and years. I think both Bob and Gene would be happy to know that we missed them sorely, but that members stepped up to fill their shoes.

Thanks to all who volunteered, and we look forward to another Fungus Fest next year.

(Note: There is a full page spread of Fungus Fest photos on page 21.)

PAPERMAKING AT FUNGUS FEST

by Virginia Tomat (with editorial assistance from Adriana and Richard Kelly)

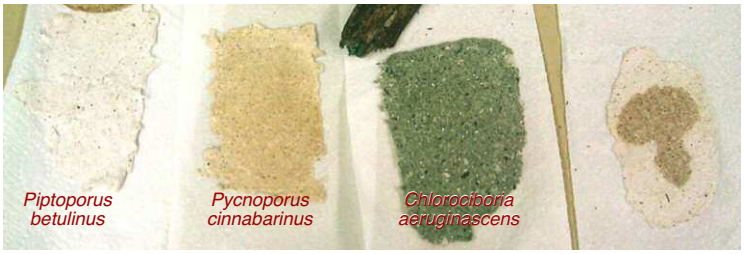
I remember walking through the Art and Craft area in the basement of the very first Fungus Fest I attended and how surprised and intrigued I was when I came across people learning to make paper with mushrooms. It was the first time I had heard of, much less watched, mushrooms being used for this purpose. At the time it was Nina Burghardt who was demonstrating to the public the process for making the paper. As my family and I became members of, and more active in, NJMA, the idea occurred to me to share the papermaking process taught by Nina with the members of my Girl Scout troop. At the time, the girls in my troop were still very young, just barely Brownies, and Nina agreed to teach them what she knew. As she guided the girls through the steps of turning simple mushrooms into paper, I paid close attention and learned the techniques for myself. Thanks to Nina's knowledge and patience on that day, I, with the help of my husband and daughters, have been able to pass on what we learned at every Fungus Fest since. We were asked to man the exhibit for the first time four years ago. Every year it fills me with happiness to see other people experience the same surprise and delight I felt when I first made paper with mushrooms and especially when they walk away with a self-made sample of mushroom paper.

This year at Fungus Fest 2014, my older daughters (Giovanna and Adriana) weren't available to help me as they had been in years past. Instead I had two younger assistants: Luke Smithson's daughter, Alex, and my youngest daughter, Aluen, helped me share the paper-making process with the public. We really enjoyed working together to share what we knew with others and making our own little artworks out of mushroom paper during downtime. During my breaks, my husband Richard took over and also enjoyed teaching papermaking to Fungus Fest visitors and making friends in the process.

A little about mushroom papermaking: The main mushrooms used in mushroom papermaking are polypores, specifically birch polypore and turkey tails. These mushrooms are placed in large quantities into a blender, where they are chopped into fine pieces. These pieces are then mixed and diluted with water. The pulp is later extracted in a mesh filter in the same manner as in the production of other types of homemade paper. The product is white paper if birch polypore is solely employed. Color paper results from the addition of pulverized colored mushrooms such as *Pycnoporus cinnabarinus* (orange) or green stain mushroom *Chlorociboria aeruginascens* (blue-green).

The resulting mushroom paper can be used for many creative ends, be they as simple as making and decorating greeting cards or as complex as making a completely mushroom-based piece of artwork to hang in your home.

Without a doubt, making mushroom paper is a staple feature of the Fungus Fest experience that I am sure will continue to provide wonder and intrigue for years to come.

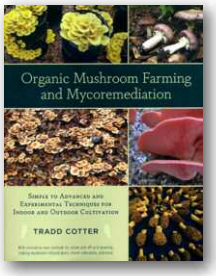


BOOK REVIEW

ORGANIC MUSHROOM FARMING AND MYCOREMEDIATION:

SIMPLE TO ADVANCED AND EXPERIMENTAL TECHNIQUES FOR INDOOR AND OUTDOOR CULTIVATION

reviewed by Luke Smithson



***Organic Mushroom Farming and Mycoremediation:* Simple to Advanced and Experimental Techniques for Indoor and Outdoor Cultivation**
by Tradd Cotter

Chelsea Green Publishing (2014)
400 pages.
ISBN-10: 1603584552
ISBN-13: 978-1603584555

Tradd Cotter has written a wonderful new guide on mushroom cultivation that covers everything from very basic to very advanced and experimental techniques in indoor and outdoor cultivation. Mr. Cotter is a microbiologist and professional mycologist as well as an organic gardener. Judging by his writings, he is also a rather progressive thinking environmentalist and an extremely enthusiastic lover of mushrooms. That enthusiasm is summed up in the very first line of the book: "When someone asks me if I grow magic mushrooms, I always reply by asking, "Aren't all mushrooms magical?" His literary style blends modern cultivation and laboratory techniques with an organic, slightly-off-the-grid attitude that is reminiscent of other 21st century, back-to-your-roots/do-it-yourself food and agriculture writers such as Sandor Ellix Katz and Ben Falk (both of whom praise his book on the inside jacket).

The book is laid out in four parts that cover the basics of cultivation, products and projects that utilize mushrooms, advanced techniques/research and, finally, a section that details the specific growing requirements of many different genera of edible and medicinal mushrooms. The textbook style of the book presents the information in well-organized sections using high quality color photographs, charts, sidebars and lots of written discussion. The book is meant to appeal to a broad spectrum of users. The novice who has never laid hands on a cultivated mushroom could use this book to start growing mushrooms, and professional growers will most likely find useful information in this book to improve their operations. Indeed, Mr. Cotter often speaks to both users simultaneously, doling out information intended for the novice and more advanced information for the professional.

Part One, the "Fundamentals of Mushroom Cultivation," is the section that is obviously for the novice (which includes me). It starts with an introduction to the ecology and life cycle of a mushroom, and serves as an intro to the basics of cultivation. In the various sections of this part of the book, subjects such as how to get started and basic pre-growing decisions are addressed. Various growing techniques are detailed and pest/ disease control is covered.

Part Two, "Innovative Applications and Projects Using Fungi", moves beyond growing mushrooms for strictly personal consumption. He begins the section with a discussion on using mushrooms to recycle various items, from spent coffee grounds and pizza boxes to used clothing and moves into composting with mushrooms. This section starts to introduce us to the idea of mycoremediation, which gets fuller treatment in the next section. One begins to sense that Mr. Cotter is not just writing a book about mushroom cultivation, but is also about how we think about consumption and resources in general. Urban mushroom cultivation and "shroomin' off the grid" are the next topics, addressing the cultivation needs of the city dweller, the guerrilla mushroomer and the survivalist. The section then moves to mushroom products that can become an alternate income source for the mushroom grower. Some of the ideas include discussions on emergency foodstuffs, medicinals, papermaking and dyeing, and even the theoretical growing of mushrooms in space. Most of this discussion serves merely as an intro to these ideas, although step-by-step instructions are included for projects such as papermaking. Mushroom spirits are discussed, including several recipes for mushroom beers (Reishi Red anyone?). Marketing is covered in Chapter 15, since one has to sell their products and finally Chapter 16 covers Fungi in the Classroom, which includes lesson plans for kindergarten through college level classes.

Part Three is the "Advanced Techniques and Research" section, where the author continues emphasizing education and the need to practice what you are learning. He points out that practical experience often trumps sophisticated equipment, encouraging the reader to experiment and practice in order to gain experience. He explains the building of a laboratory and covers lab techniques and troubleshooting. A fascinating update on morel cultivation is included in this section. Will we be growing morels in our closets in the near future? Part of that answer lies in this chapter. Finally, an official introduction to mycoremediation is the topic of the final chapter of Part Three.

Part Four is "Meet the Cultivated Mushrooms" and details the growing conditions and requirements (growing directions, if you will) of more than 24 distinct genera of edible and medicinal mushrooms. Hallucinogenic mushrooms are not covered in this book, so if that is what you are seeking, Mr. Cotter's book will only serve to teach you the basics of mushroom cultivation. The details of hallucinogenic mushrooms will have to be sought out elsewhere. Each section, covering a particular genus (or a group of similar genera) details the difficulty level of growing that type, all of the

growing conditions needed, notes about different growing methods, harvesting, storage – and even marketing of the mushrooms. Additionally, nutritional, medicinal and mycoremediation uses are covered in each section as well.

Finally, after his acknowledgments, glossary and bibliography, there is a list of resources and suppliers.

Mr. Cotter's book indeed covers a broad range of topics pertaining to mushroom cultivation, and will appeal to a wide audience of people who are interested in cultivation. For the novice grower such as myself (a person who has never grown a mushroom), I feel that this book is all that I need to get started. For the more advanced grower, including professional farmers and mycologists, the growing details for the spawn and mushrooms themselves will surely prove useful. This book encourages the reader not only to grow mushrooms, but to grow them in such a way that the user and society as a whole will benefit from that action. This is not such bad advice, and I would recommend this book to any person that is interested in any aspect of mushroom cultivation.

BYTES, BITS, & BITES
TASTY LITTLE TIDBITS FROM OUR MEMBERS

from Jim Richards:

"How to clean mushrooms," from the *Serious Eats* blog:
http://tinyurl.com/nf3c2u5

from Dorothy Smullen:

I saw this on *ScienceDaily*:
"Zombie ant fungi 'know' brains of their hosts"
http://tinyurl.com/p9qg7ta

A parasitic fungus that reproduces by manipulating the behavior of ants emits a cocktail of behavior-controlling chemicals when encountering the brain of its natural target host, but not when infecting other ant species, a new study shows. The findings, which suggest that the fungus "knows" its preferred host, provide new insights into the molecular mechanisms underlying this phenomenon, according to researchers.

from Judy Glattstein:

"Mushrooms and Medicine" in the *NY Times*:
http://tinyurl.com/q9aw5cs

from Warren Marchioni:

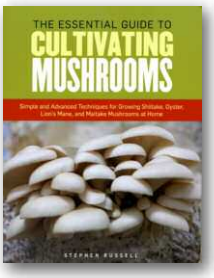
It has probably already been pointed out to you but there is a beautifully written article in the Sunday *NY Times Review* 10/5/14 by a physician who compares his interest in fungi and the often delicate decisions of whether what he found is edible or dangerous with the decisions that doctors make in dealing with patients. The article is "Learning from Fungi" by Jonathan Reisman.

(continues on page 16)

BOOK REVIEW

THE ESSENTIAL GUIDE TO CULTIVATING MUSHROOMS:
SIMPLE AND ADVANCED TECHNIQUES FOR GROWING SHIITAKE, OYSTER, LION'S MANE, AND MAITAKE MUSHROOMS AT HOME

reviewed by Ray Pescevich



The Essential Guide to Cultivating Mushrooms:
Simple and Advanced Techniques for Growing Shiitake, Oyster, Lion's Mane, and Maitake Mushrooms at Home
by Stephen Russell

Storey Publishing (2014)
232 pages.
ISBN-10: 1612121462
ISBN-13: 978-1612121468

The Essential Guide to Cultivating Mushrooms, written by Stephen Russell, is a milestone in the awareness of cultivating mushrooms. To my knowledge, this book is the best source of information on growing mushrooms at home. If you are searching for information on this topic, this book has it all.

Stephen Russell provides the reader with clear instructions and step-by-step photographs on how to cultivate mushrooms in your own home producing *shiitake*, oysters, lion's mane, *maitakes*, and portabellas for your kitchen or for your small business. Novices will learn the best ways of using a mushroom kit as well as how to maintain the necessary sterile procedures required in the use of liquid cultures and fruiting chambers. Advanced readers and cultivators will acquire the knowledge of how to work with large-scale grain spawn, agar, bag cultures, bulk substrates, and large fruiting chambers to consistently produce mushrooms in great quantity.

The Essential Guide to Cultivating Mushrooms makes mushroom cultivation accessible to the amateur while still tackling issues faced by the small commercial growers. This book is a must read for anyone who wishes to have a steady supply of mushrooms for their dinner table and as a reference for beginners and small scale cultivators.

Happy shrooming!

Ray Pescevich is owner/manager of Green Pasture Farms (Forest log - grown Shiitake growers) and is NJMA's Cultivation Group Chairman.

"We'll take our foray on the rocks!"

BYTES, BITS, & BITES *(continued from page 15)*

from Madeleine Vyas:

Hello Igor,

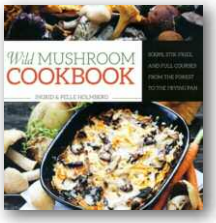
Look what I found in my backyard:

(continues on page 18)

BOOK REVIEW

WILD MUSHROOM COOKBOOK:
SOUPS, STIR-FRIES, AND FULL COURSES FROM THE FOREST TO THE FRYING PAN

reviewed by Bob Hosh



Wild Mushroom Cookbook:
Soups, stir fries, and full courses from the forest to the frying pan
by Ingrid and Pelle Holmberg

Skyhorse Publishing, New York, NY (2014)
144 pages.
ISBN-10: 1629144207
ISBN-13: 978-1629144207

This interesting mushroom cookbook was originally published in Swedish. The husband and wife authors have collected mushrooms for the table for many years. They begin by describing picking and caring for the mushrooms. They recommend cleaning the fungi in the field or forest, so all residue and dirt on the mushroom cap or stem base is discarded. Remember, they are picking for the table and not study(!) – although they do suggest you keep any mushrooms you are not positive as to their identity separate from the edibles to determine identification at home.

They offer plenty of hints and suggestions as to how to clean individual species and they give, in general, good instructions as to preserving mushrooms by either freezing, drying, salting or canning. The one exception I find risky is their suggestion to just freeze the mushrooms right out of the field without blanching them. Yet, when you have large quantities they do recommend blanching them. Having studied food preservation, I would not leave out the blanching-before-freezing step if you want a long freezer life for the mushroom.

When it comes to cooking your mushrooms, they recommend that you cook them in their own juices with a little butter or oil. And they recommend blanching boletes before cooking to prevent their getting slimy! They give instructions as to how to make mushroom flour, *i.e.* powder to use for flavoring foods, and a mushroom stock with fresh ginger and soy sauce.

Of several soup recipes, "Tina's Best Trumpet Chanterelle Soup" appealed to me the most! This is a vegetarian recipe with *crème fraiche* and dry sherry. I will have to make this one! And their Breaded Parasol Mushroom recipe sounds almost identical to the one I use. Another recipe that caught my fancy is "Pork Tenderloin in Puff Pastry and Chanterelles": a layer of mushrooms cooked in cream between the pork and the puff pastry! And lastly, "Mushroom Pesto," with nettles and garlic mustard, sounds good. Since I already make a pesto out of garlic mustard this is another recipe on my to-do list.

In summary, this cookbook has some very interesting recipes – many of them not Scandinavian or even Swedish – accompanied by very good photographs of the dishes.

This is a real mushrooms-as-food adventure! Highly recommended!

NJMA member Dave Wasilewski with Noah Siegel, NEMF 2014

WELCOME TO ALL OF OUR NEW NJMA MEMBERS!

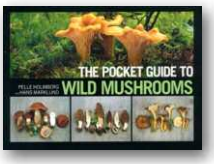
We'd like to extend a warm welcome to the following members who joined us between August 24, 2014 and October 19, 2014. We look forward to seeing you at lectures, forays, and other NJMA events. Happy 'shrooming!

Vincent Balducci	Ringoes, NJ
Joseph Blevins	Stanhope, NJ
Jean H. Cho	Philadelphia, PA
Anthony Clemente	Cape May Court House, NJ
Peter Doroshenko	Somerset, NJ
Aileen Dunn	Landing, NJ
Brian Ensminger	Landing, NJ
Mary C. Figliozzi	Mount Bethel, PA
James C. Gaul	Delran, NJ
Travis Gerckens	Milford, NJ
Anne G. Gothro	Saddle River, NJ
Anthony & Veronica Granata	Montville, NJ
Brial J. Hotsko	Summit Hill, PA
Susan B. Jamieson	Branchburg, NJ
Shinhey Kim	Bayville, NJ
Emily Kwok	Hillsborough, NJ
Nicole LaBrocca	Jackson, NJ
Mary A. Lauko	Somerset, NJ
Jamie Levine	Short Hills, NJ
Joyce K. Lockwood	Southampton, NJ
Andrew J. Lux	Tabernacle, NJ
Eva M. Maliarakis	Englewoood Cliffs, NJ
Nicole Member	Stanhope, NJ
Arne Naeveke	Westfield, NJ
Mary P. Nghiem	Mays Landing, NJ
Mallory O'Donnell	Annandale, NJ
David Ott	Madison, OH
Nicholas J. Papageorge	Wayne, NJ
Racqel Pascucci	Marlton, NJ
Petrusia Kotlar Paslawsky	Towaco, NJ
Tony H. Pemberton	Montclair, NJ
Margaret R. Ptak	Little Ferry, NJ
Jon M. Rafalowski	Hopatcong, NJ
Kathryn Rizzio	Westmont, NJ
Neil K. & Doris Snyder	Kinnelon, NJ
Carl J. & Elizabeth Soranno	Flanders, NJ
Stanley W. Tvaroha	Howell, NJ
Anuj Vaidya	Montclair, NJ
Deborah A. Vallorano	Hopatcong, NJ
Hernando Vidal	Englewoood Cliffs, NJ
Frank Voznek	Old Bridge, NJ
Hollie M. Zaric	Cherry Hill, NJ
Yefim Zatuchny	Fair Lawn, NJ

BOOK REVIEW

THE POCKET GUIDE TO WILD MUSHROOMS

reviewed by Robert Saunders



The Pocket Guide to Wild Mushrooms
by Pelle Holmberg and Hans Marklund

Skyhorse Publishing, New York, NY (2013)
128 pages.
ISBN-10: 1620877317
ISBN-13: 978-1620877319

A handy little pocket-size guide that lists about 50 fairly common edible mushrooms and four deadly ones. Organized by family, with common and scientific names for each, it has two pages for each mushroom – one with pictures, the other with text. The quite good pictures include one in the habitat, and one in the studio for better visibility. A small page of text does not allow much detail, but includes (a) general description and habitat, (b) distinguishing features, (c) harvesting and processing, and (d) lookalikes (dangerous or not). The distinguishing features are accurate but limited. For instance, there is no mention of spore prints or gill attachment.

The authors are Swedish, and the book is translated and excerpted from their larger book *Nya Svampboken*. It does talk about mushroom ranges in the US and UK with authority, though. But its Northern European origins show up in funny ways, for example, when it refers to *Boletus edulis* as "Penny Buns" or Russulas as "Brittlegills". The book also does not include such common, easily recognized US mushrooms as Puffballs, Chicken of the Woods, Hen of the Woods, or Shaggy Manes.

In all, it is a handy little beginning learners book to carry into the field – good to learn what to collect. Then the beginners might be advised, when they get home, to check out the details in Lincoff or other sources with more rigorous descriptions. Or join NJMA.


PHOTO FROM NEMF 2014 BY STEVE STERLING

BYTES, BITS, & BITES *(continued from page 16)*

reply from Igor Safonov:

Hello, Madeleine:

These are Honey mushrooms, *Armillaria mellea* or a related Armillaria species. I presume there is an oak tree nearby or some dead wood. Honeys are not mycorrhizal – they are vicious pathogens that kill trees by infecting their roots; they are also wood decomposers and can be found on/around stumps. Your oak of whatever tree they grown under will eventually succumb to the infection, but it may take a while. They are edible when cooked, but if you want to try them, instead of messing with fresh ones, I suggest you go to your local Eastern European store and buy a jar of pickled honeys.

Look for more clumps of honeys – see if you can trace them all the way into the woods. If not, than it's the birch tree roots these are growing on. Honeys can grow on both conifers and hardwoods, so the birch tree being a host is certainly a possibility. There is nothing you can do about eradicating the pathogen from a tree once it gets established there – it's just a matter of time before the tree succumbs to the disease. Perhaps you should consider removing this tree ASAP before infection spreads to other trees on your property, especially if they are in close proximity to the birch. Remember, that the mushrooms are the manifestation of the actual organism underground. The invisible rhizomorphs are growing like tentacles, ready to move one and looking for the next victim! You might want to read up on the Internet and then consult a tree specialist. Here is a *Wikipedia* link for starters: ***http://tinyurl.com/q4n8dks***

from Rhoda (Sidney) and Bob (Saunders):

Hi Jim,
We went to the Mushroom Festival in Kennett Square, PA last weekend. Surprised not to see any of our mushroom people there…

Cheers!

from Pat Bogue:

Here is the miniature garden I made out of our bird bath lawn ornament that looks like a dogwood tree. The birdbath started rusting out despite assurances from the designer that it would not and despite our efforts to restore it. So, this is a temporary fix until we decide how to fix it permanently.

from Warren Marchioni:

Jim –
My daughter works as an anthropologist for the Alaskan government and is also a prolific photographer (she certainly has a lot of subject matter). Recently, a friend of hers got her interested in fungi and she took some of these photos. Could they be identified?

(continues on page 20)

THE TINIEST LITTLE JELLY FUNGUS

an investigation by Luke Smithson

While rummaging around the woods at the September 14th Washington Crossing foray, I came across a grouping of these tiny little jelly fungi growing on wood. At first, I excitedly thought they were a flush of the rather uncommon *Guepiniopsis buccina*, a tiny wood-inhabiting jelly fungus that was found by Patricia McNaught (and IDed by Dorothy Smullen) at the Hoffman County Park several weeks beforehand. They looked pretty similar to photos of *G. buccina* that are shown on Gary Emberger's wonderful website: *Fungi Growing on Wood* (***http://tinyurl.com/nbzqgry***) and I was convinced that I had the ID down. It was only after John Burghardt and Rich Balsley steered me away from that ID that I continued to look into what it could be at home.

I used Emberger's key, but could not get a good ID. It did look pretty similar to another Dacryopinax species that is listed in the keys, so I posted a photo of the mystery mushroom on a Facebook mushroom forum with the name "*Dacryopinax species?*" Somebody suggested the name *Dacryopinax elegans*, so I promptly looked up that species on *Mushroom Observer* and found what looked like very good match. I could only find one online description of the mushroom, which was in Spanish, but I could decipher enough that I was beginning to feel I had a good match. I emailed John Burghardt (since he keeps track of the species collected at our forays) and suggested this name to him. He was able to find an English description of the mushroom on *Mycobank* (MB#285969), which matched up quite nicely with the specimens that I had found. The mushroom was originally described by Berkeley and Curtiss in the Carolinas and *Mushroom Observer* postings showed it being seen in Ohio, so New Jersey seemed like a reasonable place for it to show up. I posted it on *Mushroom Observer* (MO178369) where it was quickly shot down as a *Dacryopinax elegans*. Bummer…the observation now resides on *Mushroom Observer* as "Fungi"!

I was still convinced, based on the photos that I was seeing and the description that John had provided, that I was close to an ID. So I emailed Gary Emberger and provided him with the details. He responded that he felt, based on the information that was available, that *D. elegans* was a good possibility. He also pointed out that it would probably require some microscopy work and specialized keys (which may or may not exist) to truly come to a conclusion, and suggested that I show the photo around to other people in the Jersey area and see if anybody else has seen this mushroom. Dorothy Smullen further suggested that we label the mushroom as "*Dacryopinax* cf. *elegans*", which means "close to" or "best guess".

So, on the top right is a photograph of the mysterious little jelly fungi from Washington Crossing, and if anybody has an opinion or experience with this mushroom, I would love to hear it. (You can email me at ***mycofreak74@gmail.com***)

Luke Smithson's mystery little jelly fungus

How Much Mushrooms Can Do

by Steve Sterling

I've become fascinated by fungi
It's astounding what mushrooms can do
They can either be food or medicine
Which is something I never knew

My guess is that's probably news to you
We weren't taught that in science class
We learned all about the dinosaurs
And repeated what we knew would pass

We were taught to give the correct answers
But we weren't ever taught about mold
Scientific examples of proven facts
Bold experimentation of old

Mushrooms are part of an ancient wisdom
Western Civilization forgot
I got back in touch with the earth through fungi
And I've recently learned quite a lot

About how I need how much mushrooms have got
And believe how much you need them too
It's amazing how much we all still need to learn
About how much mushrooms can do

BYTES, BITS, & BITES *(continued from page 18)*

reply from Jim Richards:

The big problem is that while these photos are esthetically pleasing, they really are not adequate for identification. Trying to ID anything from photos is a real challenge. In most cases, you need several photos to show the features of the fungus: a top view, a side view, and close-ups of features. It is still problematic. I think the middle photo is of an Amanita, probably *A. muscaria* (the classic Christmas card mushroom). But I would need to see the stipe and the gills to be certain. The other two would only be guesses.

I will forward them to a couple of our "experts" and let you know what they say.

reply from Jim Barg:

I would agree with what you say... I have no idea about the grey one without seeing the stem and underside. The brownish ones do have the stature of Lactarius, but again, we don't have enough information.

reply from Igor Safonov:

Yes, the second one is definitely *A. muscaria v. muscaria*.

The third one with the gray bumpy cap is a mystery. It's probably a gilled mushroom as the cap margin appears to be lined.

The first photo is that of a member of the Russulaceae family. Jim B. thinks it a Lactarius sp., and I would say it a Russula sp.

---

from Jim Richards:

Best year ever for white truffles?
From "Grub Street" *(New York Magazine)*:
http://tinyurl.com/k6wpzg5

Before you take a bite of that mushroom, consider this:
http://tinyurl.com/op3cdfu

---

from Jim Richards:

Comment from Arleen Bessette in response to my sending her the URL for "Before You Take a Bite of That Mushroom, Consider This…

"How funny! I just ran across this, Jim, and posted it on my Facebook page! Great minds... Thanks!"

---

from the Sierra Club:

Note their choice of a "foraged mushroom"
http://tinyurl.com/mnatqcw

---

from Jim Richards:

Collecting wild mushrooms – Wang
http://tinyurl.com/nd6tmtx

---

from Judy Glattstein:

http://tinyurl.com/nu6uunc

But it was only 3 days. And I want to know – if she's an inexperienced hiker, how much does she know about mushrooms?

---

from Luke Smithson:

Interesting little article…for the record, we suggested candy caps for the Mycophagy menu BEFORE this articles stated their trendiness!

http://tinyurl.com/k6jy8aq

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from Jim Richards:

Truffle time in Italy:
http://tinyurl.com/qdrar9a

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from Judy Glattstein:

Watch the mushrooms you eat in Scotland:
http://tinyurl.com/ll9jgem

NJMA 2014 PHOTO CONTEST
DEADLINE: NOVEMBER 9

FUNGUS FEST 2014

PHOTOS BY STEVE STERLING
(EXCEPT WHERE NOTED)


PHOTO BY DOROTHY SMULLEN

Return to Fungus Fest articles on page 13

NEW JERSEY MYCOLOGICAL ASSOCIATION
PROXY Ballot for the Election of Officers, December 14, 2014

A proxy ballot is similar to an absentee ballot. (You should not fill out a proxy ballot if you plan to attend and vote at the December Meeting.) With a proxy form, you instruct a member (your proxy) who will be at the meeting to cast your vote for you. You can give your proxy directions on how to vote (a directed proxy) or not (undirected proxy). We do not anticipate any business besides the election of officers to happen at the meeting, but you can opt to have your proxy vote for you if anything else comes to a vote.

Nina Burghardt, who chairs the Nominating Committee, can serve as your proxy, or you can send this form to any NJMA member who will be at the December meeting. *You must send in your proxy ballot to arrive with your proxy before December 14, 2014. Ballots received after the election will not be counted.*

The Nominating Committee Slate of Officers, all to serve for a one year term, is:

Patricia McNaught (President)
John Burghardt (Vice-president)
Igor Safonov (Treasurer)
Richard Kelly (Secretary)

I direct my proxy _____ *(print the name of the member who will cast your vote)* **to:** *(check one!)*

☐ **Vote for the Nominating Committee Slate OR**

☐ **Vote against the Nominating Committee Slate OR**

☐ **Abstain from the vote for the Nominating Committee Slate**

And optionally:

☐ **In addition, I empower my proxy to cast my vote on any other question before the membership.**

Signature _____ Printed Name _____

Date _____

If Nina will be your proxy, fill out and mail this form to **Nina Burghardt, 76 Featherbed Lane, Hopewell, NJ 08525**. Otherwise, give the completed form to the NJMA member who you named as your proxy.

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Annual subscription price is included in NJMA membership annual dues.

Holiday Dinner 2014

The NJMA requests the pleasure of your company at our annual Holiday Dinner, Photo Contest, and Election of Officers meeting to be held at the Unitarian Society in East Brunswick on Sunday, December 14, 2014 at 2:00 p.m.

Please bring a favorite dish (sufficient to serve 8 to 10 people) for the buffet table. If you plan to bring a dish containing wild mushrooms ***you must get clearance for the dish from Bob Hosh***, who is coordinating the dinner. You may contact him via e-mail at ***gombasz@comcast.net*** or by phone at **(908) 892-6962.** Dishes must be labeled to show ingredients, and should arrive ready for the buffet table with serving utensils. All questions concerning the buffet menu should be directed to Bob. The club provides beverages.

Please note that a donation of $10.00 per person is required to offset the buffet costs.
In order that we may cater the party properly, please respond by DECEMBER 5, 2014!
No reservations will be accepted after December 6, 2014!

Directions to the Unitarian Society are available on the NJMA website at
www.njmyco.org/directions.html

YOU MUST BE A CURRENT MEMBER OF NJMA TO ATTEND THIS EVENT
Because of space limitations, there is a limit of 54 attendees.

NJMA Holiday Dinner Registration Form

Fill out this form, make your check payable to **NJMA**, and mail both, ***before December 5***, to:
Bob Hosh, 630 Franklin Blvd., STE 316, Somerset, NJ 08873
Questions? Phone: **908-892-6962** E-mail: ***gombasz@comcast.net***

NAME(S): _____

TELEPHONE: _____ E-MAIL: _____

NUMBER OF PEOPLE ATTENDING _____

x $10.00 each = $ _____ *(Don't forget to enclose your check for this amount)*

I will bring sufficient food to serve 8 to 10 people.

The dish I am bringing is: _____

I will help with: _____ Setup _____ Cleanup

IF YOU HAVE VOLUNTEERED TO HELP, PLEASE SEE BOB HOSH ON ARRIVAL

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 Larch Bolete

Suillus grevillei

Grows under Larch trees in late autumn…it's a tasty mushroom when young and firm, but peel it first!

PHOTO BY JIM BARG