

# NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION  
VOLUME 45-6 NOVEMBER - DECEMBER 2015

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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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Printing and circulation:  
Castle Printing, Ledgewood, NJ

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

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## NJMA EVENTS HOTLINE

908-227-0872 for information on  
NJMA events or cancellations due to  
bad weather. It is NOT for general  
inquiries or to contact officers!

## A PHOTO TALE OF TWO AMANITAS



Both of these species are found in the NJ Pine Barrens. *Amanita muscaria* v. *guessowii* is common throughout our area, but *Amanita persicina* (the pink one) is thought to be at the northernmost part of its range.

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## PRESIDENT'S MESSAGE

### Making Connections

Between websites and books, you can learn a lot about mushrooms. But much knowledge of mushrooms is transmitted person to person, at foray ID sessions and workshops. Personal connections with more experienced mushroomers can really help us learn more: whether it's how to interpret field guide terms, or which mushrooms are currently fruiting in various areas. To help us all forge those connections, in 2016, the membership card will be replaced with a membership badge. We will be asking members to use their NJMA badge at forays, workshops, lectures and social events.

Making personal connections can also happen at our winter events. Our Holiday Party is pretty easy to manage even for those of us who aren't party people. It's a sit-down event (without reserved seating) where the automatic topics of conversation are the food (it's a pot-luck) and the fabulous photos of mushrooms entered into the photo contest. Our lecture meetings start with informal socializing over coffee and munchies. So show up, and when the forays start next year, people will recognize your face and name (since you'll be wearing your NJMA badge!) and know you're pretty interested.

NJMA is almost two organizations – one is an “affinity group”, composed of people who think that mushrooms are neat, and that it would be cool to learn about and even eat wild mushrooms someday. Some in this group have been members of NJMA for years, but because of family and other commitments attend few if any forays or events. Their membership contributions help pay our insurance and rental and speaker fees, and we know a few of them will become more active when their circumstances permit. There is a second smaller group of NJMA members who have found their passion in mushrooming. Here are the people who care deeply about certain aspects of mushrooming, and “make” the time to make sure that NJMA remains vibrant. As my second (and last) term as NJMA's President draws to a close, it's time for me to express my deep gratitude to the many people who supported me and the organization. Here's my list:

- Thanks to the people who said ‘no’ to a request for help, instead of saying ‘yes’ and not following through. (Okay, these people get gratitude, but not deep gratitude.)
- Thanks to the people who said ‘yes’ to a request, and took on a task or position that enabled them to develop a talent, or bask in a little bit of spotlight. You make NJMA shine.
- Thanks to the people who said ‘yes’ to a request to do a task that would bring them no personal satisfaction, nor glory, but was part of the “scut” work that

needs to be done in every organization. You know who you are, and so do I. You keep the wheels turning for NJMA.

Our volunteers are talented, interesting, and team players, which is why NJMA can do so much so well. Most of the planning of NJMA activities and events takes place in the winter and early spring. If you are interested in becoming more involved in the organization, please call or e-mail John Burghardt, our incoming President.

Congratulations are due to:

- The Nominating Committee, for a wonderful slate, including Luke Smithson as Vice-President, Sharon Sterling as Secretary, and Melanie Spock as Trustee. NJMA will surely have capable leadership, with John Burghardt as President for the next two years, followed by Luke in 2018.
- Liz Broderick, who, with guidance from co-chair Terri Layton, orchestrated forty-some volunteers and pulled off a very successful Fungus Fest (in November, no less!) Liz also chaired last year's successful Victor Gambino weekend foray in the Poconos. She's got the event planning thing down.

Thank you for the opportunity to serve as President of NJMA. It has been an honor, a challenge, and also deeply rewarding. I was glad to “take my turn”, and will also be glad to have less on my plate next year. I plan to spend more time in the woods, go to more forays, and just hang with my “mushroom friends”.

– Patricia McNaught

## NOVEMBER ELECTIONS REMINDER

The Annual Meeting to elect NJMA officers has been moved from December to the November 15<sup>th</sup> meeting at 1:30 pm at Frelinghuysen Arboretum (prior to the lecture). All NJMA members who have been a member for at least one year prior to November 15<sup>th</sup> are eligible to vote. A proxy ballot, which lists the candidates standing for election, was included in the October update which was e-mailed to all members. If you did not receive a proxy ballot and would like one, please contact Nina Burghardt, Nominating Committee chair, at [jnburghardt@verizon.net](mailto:jnburghardt@verizon.net).

### 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.

IT'S TIME TO  
**RENEW**  
YOUR NJMA MEMBERSHIP

Go to [www.njmyco.org/membership.html](http://www.njmyco.org/membership.html) to renew online using PayPal or your credit card.

**OUR NOVEMBER 15<sup>TH</sup> LECTURE**

**"A FUNGUS WALKS INTO A SUPERFUND SITE: A FUNGAL BIO-STIMULATION ADVENTURE"**

**WITH LAUREN CZAPLICKI**

Mycoremediation is the process of using fungi to degrade environmental pollutants. Previous researchers have tried to use fungi to degrade creosote. Sounds great, works in the lab, but there were problems when "decontaminating" fungi were actually introduced to a contaminated site. The "native" fungi already there don't exactly put out the welcome mat. Instead, they out-compete the introduced fungi. Lauren's approach was to instead find "decontaminating" fungi *already* living in a contaminated site, since they've already adapted to it. Ultimately, she wants to find out if the "native" fungi have developed, on their own, the ability to degrade creosote and how we can help them along. Her first surprise was the identity of the fungi that are living at the contaminated site. The predominant fungi are not even in the same phylum that previous researchers had focused on! Come find out what else Lauren has discovered, and what her next steps will be.

Our speaker, Lauren Czaplicki, has a BS and MS in Environmental Engineering and currently is a Ph.D. candidate conducting research at the Gunsch Environmental Molecular Biotechnology Laboratory at Duke University.

Outside the laboratory, she is passionate about science communication and encouraging youth engagement in STEM fields. She has led science activities as part of Females Excelling More in Math, Engineering and Science (FEMMES) and has served as president of the OSU student chapter of the Society of Hispanic Professional Engineers (SHPE). When she has free time, she likes to go hiking in the woods, homebrewing, and cooking. 

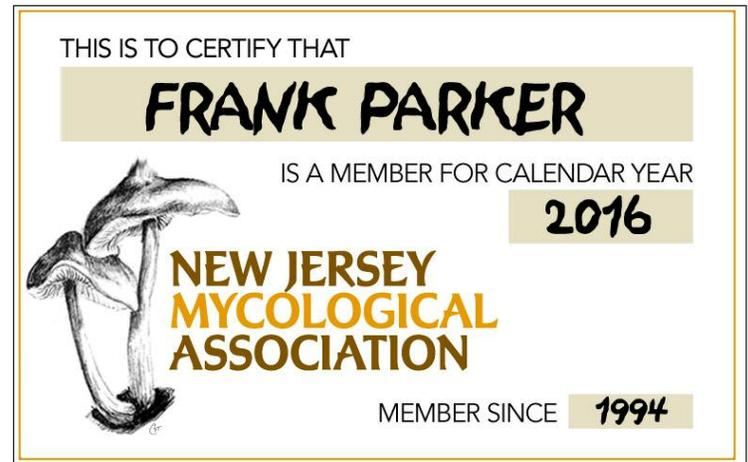
**NJMA MEMBERSHIP CARDS TO BE REPLACED BY MEMBERSHIP BADGES**

The best reason to renew your NJMA membership by December 31<sup>st</sup> is to get a spiffy printed membership badge. We have been using either disposable or printed name tags at many NJMA events, so it makes sense to issue a single printed membership badge to members in place of the membership card.

In early January, we will print and mail out individual membership badges for all who have joined for 2016 or renewed their membership.

Plastic badgeholders will be available at our 2016 winter events as well as at the first two forays (for those who don't have a holder already in their kitchen "junk drawer").

We urge that you will keep the membership badge in your glove compartment, where it will be handy for lectures, forays and workshops. Using membership badges will help new members figure out who is who, and long-time members get to know new members. Some of us find it easier to remember names of mushrooms than names of people! 



*An early mockup of the membership badge. The final design will be much more attractive (we hope!).*

*The New Jersey Mycological Association is a 501(c)(3) 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.*





## BYTES, BITS, & BITES

TASTY LITTLE TIDBITS FROM OUR MEMBERS

from NPR:

Chefs' use of corn fungus:

<http://tinyurl.com/nv2njh6>

from Liz Broderick:

Effect of mushroom powder on PSA in prostate cancer patients:

<http://tinyurl.com/qdlmbvt>

from *The New York Times* (via Judy Glattstein):

Mushrooms upon mushrooms:

<http://tinyurl.com/p7ydeaj>

from *The New York Times*:

Another Hazard for Migrants in Europe: Poisonous Mushrooms:

<http://tinyurl.com/phg49yh>

from *Eater*:

The next great Truffle Region? California?

<http://tinyurl.com/nq4d74s>

from *Heritage Radio*:

The Medicinal Power of Mushrooms:

<http://tinyurl.com/ovkn6sl>

from Alderleaf Wilderness College:

Lobster Mushroom:

<http://tinyurl.com/nmsc2p9>

from *The New York Times*:

Nicolas Rapold's review of *The Creeping Garden*, A feature film about slime molds:

<http://tinyurl.com/owzuzzd>

from the Editor:

Truffle news: Eataly's Guide to Truffling for the burgundy truffle:

<http://tinyurl.com/ogc3dmv>

from *Eater*:

Eater's Guide to White Truffles in New York:

<http://tinyurl.com/qgnzszo>

from the Editor:

An all-truffle restaurant (in Dubai!):

<http://tinyurl.com/p24td97>

from Judy Glattstein:

Smoking mushrooms:

<http://forum.downsizer.net/viewtopic.php?t=71082>

from Luke Smithson:

An interesting little blurb on wild shiitake rumors:

<http://tinyurl.com/qxwlexe>

from *The New York Times* (via Judy Glattstein):

"I really like Helen Macdonald's writing"

<http://tinyurl.com/ochj6kn>



### December 31<sup>st</sup> Deadline for Expense Reimbursement!

Don't delay on submitting reimbursement requests to our treasurer. Carrying expenses over to 2016 would complicate keeping the NJMA books straight. You must submit the request form (signed by the committee chair and accompanied by a receipt) by December 31<sup>st</sup>.

Contact Igor Safonov if you need the request form.

### "IS THIS MUSHROOM EDIBLE?"

by Dick Sieger

Reprinted from *Spore Prints*, newsletter of the Puget Sound Mycological Society, November 2003

#### To be edible, mushrooms must be:

- **identified with certainty.** There aren't any short-cuts. 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.



# CALENDAR OF UPCOMING EVENTS

- 
- Sunday, November 15** 1:30pm **NJMA ANNUAL MEETING (FOLLOWED BY LECTURE)  
ELECTION OF OFFICERS & TRUSTEES**  
Frelinghuysen Arboretum, Morristown  
After the election portion of the meeting, our guest speaker will be **Lauren Czaplicki** from Duke University. Her topic will be **“A Fungus Walks Into a Superfund Site: A Fungal Biostimulation Adventure”**
- 
- Sunday, December 13** 2:00pm **NJMA HOLIDAY PARTY & PHOTO CONTEST**  
Unitarian Society, Tices Lane, East Brunswick ([Click here to register online with PayPal!](#))  
Coordinator: Patricia McNaught. **Pre-registration is required.** See [page 16](#) for details.
- 
- Sunday, January 10** 1:30pm **MEETING & LECTURE**  
Guest speaker and topic TBA. Watch [our website](#) for details.
- 
- Sunday, February 21** 1:30pm **MYCOPHAGY & MYCO-AUCTION**  
This event, as always, is a members-only event. Pre-registration is required.  
Full details will be in the next issue of *NJMA News* (#46-1)
- 
- Saturday, March 19** 6:00pm **NJMA CULINARY GROUP - A MUSHROOM SOUP SAMPLER**  
Unitarian Society, Tices Lane, East Brunswick  
**Reservations are required.** Full details will be in the next issue of *NJMA News* (#46-1)
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## MEAT EATING TREES?

by Kent McFarland  
reprinted with permission of *Northern Woodlands* magazine,  
August 26, 2013

Plants are not often thought of as predators, They're the nice guys. With over 300,000 species known to exist, only a small fraction are known to be meat-eaters. In our northern bogs, for example, insects are trapped on the sticky hairs of sundew or drowned in the pitcher plant's water.

Research now suggests that at least one tree may owe its size to more than just sun, water and good soils.

The eastern white pine is one of the tallest native tree species in our region. Give them a few hundred years in ideal floodplain habitat with roots sunk deep into sandy

and silty soils and protected from winds and lightning by hillsides and they'll grow to over 200 feet tall with nearly eight-foot-diameter trunks.

It takes a lot of energy and nutrients for a tree to grow to such grandeur. One thing that might help the eastern white pine is its surprising relationship with a meat-eating fungus.

The Bicolored Deceiver (*Laccaria bicolor*) appears aboveground as a small tan mushroom with lilac-colored gills. It is found in most coniferous woodlands throughout temperate regions around the globe. The fungus has a symbiotic relationship with many trees, including the eastern white pine. It forms a mycorrhizal sheath, like roots of the fungus, around the small root

(continues on [page 12](#))



*Pleurotus ostreatus* (Oyster Mushrooms)

HAPPY  
HOLIDAYS  
FROM ALL OF US  
AT NJMA!



ask gus!

## HOW CAN I SAVE MY EXTRA MUSHROOMS?

(This is an ongoing column for members to ask questions about any aspect of NJMA. The target audience is new members, but anyone with a question is welcome to send it in: [njmaeditor@gmail.com](mailto:njmaeditor@gmail.com) and use "Ask Gus" as your subject.)

Dear Gus,

My friend and I have been having a fantastic collecting season: lots of black trumpets, chanterelles, and chicken mushrooms. Our question for you is: What is the best way to keep these goodies for future use? Drying, freezing, canning? We would hate to see them go to waste. Or should we just share them with other club members?

Your humble author is happy for your foraging good fortune! I, too, would hate to see your efforts go to waste. When pressed for food processing time, sharing is a great way to increase your contacts in the club. And it may increase your opportunities for mushroom munching as other members return the favor in your direction, perhaps with an edible species that you haven't yet discovered in the wild.

For many, but not all, mushrooms, drying is the technique to try first. For varieties that dry well, the mushrooms may even gain flavor in the process. Dried mushrooms can be stored for a long time; at least a year. When rehydrated in hot water, the texture is almost as good as when the mushroom was fresh. And don't forget to save the liquid from the rehydrating process for use in your recipe or another dish. You don't want to miss any bit of flavor. After you dry the mushrooms, put them in a tight sealed container and freeze for about a week. This will kill any microscopic bugs that made it through the drying process.

Your black trumpets would do very well dried. They do best when dried at a low temperature (even more important to remember the freezing step with this mushroom.) If you are not sure whether a particular mushroom will dry well, do a little research, either with other club members or on the web. Or try a small test batch yourself to see if you like the end result.

Moving on to the chanterelles and chicken mushrooms, these are among the mushrooms that you don't want to preserve by drying. Unless you like to eat wood, 'cause that's how they would react to being dried. Instead, these mushrooms can be frozen for long periods of time and still be good to eat – though this will change the texture and color of the mushrooms. Mushrooms contain lots of water, and freezing them raw will make them mushy. This is fine for many dishes like soups and

casseroles. But before you freeze them, cook them first to preserve as much of the texture as possible. If you steam them, they will have a longer freezer life (up to a year) or you could sauté them prior to popping them into the deep freeze.

And finally, your humble author, with the help of Washington State University, is going to dissuade you from attempting to can wild mushrooms. According to the Pacific Northwest Extension publication PNW172 (<http://cru.cahe.wsu.edu/CEPublications/PNW172/PNW172.pdf>), "There are no research-based processing times for wild mushrooms. Since wild mushrooms have a different texture from commercially-grown mushrooms, the processing time for purchased mushrooms does not apply to wild mushrooms."

This should get you started on saving your harvest for leaner times. Of course, if you do care to share and want to pass a few in my direction...

Have fun!

- Gus

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## NEW VERSION OF "MATCHMAKER" AVAILABLE

by Danny Miller ([education@psms.org](mailto:education@psms.org))

and Ian Gibson ([ig@islandnet.com](mailto:ig@islandnet.com))

reprinted from *Spore Prints*, newsletter of the Puget Sound Mycological Society, November 2014

Ian Gibson, Danny Miller, and the rest of the MatchMaker team are happy to announce that version 2.2 of MatchMaker, the free mushroom identification computer program, is now available for downloading at [www.matchmakermushrooms.com](http://www.matchmakermushrooms.com). This computer program helps you identify your mushrooms using advanced techniques not possible with any book. Instead of reading a key that asks you questions you might not know the answers to, you tell the computer what you do know. It helps you find the right mushroom and guides you to figure out what else you need to know.

### Features

- MatchMaker includes 4,000 species from the Pacific Northwest, more than 2,200 of them with color photographs.
- You can see a list of all the mushrooms similar to the one you're studying.
- Optionally, you can work with any smaller group of mushrooms you are studying instead of all 4,000 of them.
- A built-in quiz shows you pictures of the ones you are studying for you to identify using various skill levels.

### New in Version 2.2

- MatchMaker now works on both a PC and a Mac! (And the pictorial key works on a smart phone!)

(continues on [page 13](#))

## WHO'S IN A NAME?

### *Helvella queletii*

by John Dawson (fifty-first in a series)

*Index Fungorum* lists fourteen fungi whose scientific names currently bear the specific epithet *queletii*, including *Helvella queletii* Bres., pictured below; and there is also a genus *Queletia*. All are named after the nineteenth-century French physician and mycologist Lucien Quélet.



*Helvella queletii*

Quélet was born 14 July 1832 in the French commune of Montécheroux, near the town of St. Hippolyte in the Franche-Comté region of eastern France. His parents were farmers of very modest means, both of whom died while Lucien was still very young. The orphaned boy was then reared by an uncle, Charles Pedrizet, who was a pastor in the town of Roches near Poitiers. Lucien received his primary schooling at the hands of his uncle Charles and found books in his uncle's library that sparked within him a life-long passion for natural history. Charles also taught the boy to draw well enough to paint the butterflies that he had by then begun to collect assiduously.

When Lucien reached the stage beyond which his uncle was no longer competent to instruct him, he enrolled in the college at Montbéliard, near the place of his birth, from which he received his secondary-school diploma two years later. He then entered the Protestant seminary in Strasbourg, where his uncle hoped he would pursue a course in theology. Lucien, however, was more attracted to the natural sciences and preferred to seek a degree in medicine. Though his uncle disapproved, he persevered,

obtained his baccalaureate degree and applied to become an assistant in the laboratory of the Strasbourg faculty. Despite his intelligence and work ethic, he was not appointed to that position but, undeterred, he continued his medical and botanical studies and in 1854 volunteered to tend to cholera sufferers in the Vosges.

Quélet passed his medical exams brilliantly, and after submitting a dissertation on “syphilis of the liver” was granted the degree of Doctor of Medicine. He then returned once again to the Franche-Comté region, this time to the commune of Hérimoncourt, where he married and established a medical practice. Thereafter he divided his time between the duties of his profession and the study of natural history.

Already familiar with the seed plants of the region, Quélet turned his attention to the cryptogams and in 1869 published in the memoirs of a local society a catalog of the mosses and liverworts of the region. He then began to study the fungi, to which he soon devoted all his spare time.

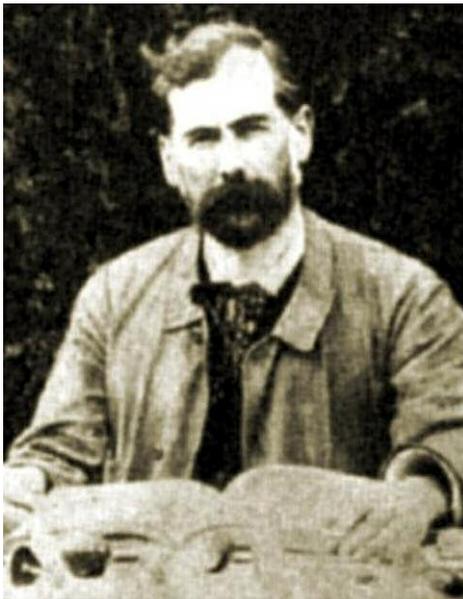
Described as “an indefatigable walker”<sup>1</sup>, Quélet roamed the mountains of the Vosges and Jura, where he made paintings of many of the fungi he found: His book *Les Champignons du Jura et des Vosges*, published in three parts during the years 1870–75, was illustrated with thirty-three of his colored plates. Outside France, he also traveled to the Pyrenees, the Swiss Alps, the Black Forest and England.

During the Franco-Prussian War of 1870–71, Quélet volunteered as a physician with an ambulance corps, service for which he was later awarded a bronze cross.

When the war ended, he then returned to his medical practice and his pursuit of mycology, while also learning English and German and perfecting his Latin.

Quélet was the author of several important works dealing with the fungal flora of France and with Friesian fungal taxonomy. In recognition of his contributions to science, he was named an officer of the Academie, and in 1876 he was awarded a silver medal at a gathering of learned societies. He also won the prestigious Desmazières and Montaigne prizes of the Institut de France in 1878 and 1886, respectively.

A life member of the French Botanical Society, Quélet was one of the founders (in 1885) of the Société Mycologique de France, and he served as its first president. He was an active or honorary member of numerous other French



Lucien Quelet in 1869

<sup>1</sup> This phrase, and much of the information for this profile of Quélet, is taken from the obituary memoir Notice sur le Dr. L. Quélet, by M. Boudier, published in *Bulletin de la Société mycologique de France*, vol. 15 (1899), pp. 321–325.

and foreign societies as well, and, to his great joy, was nominated to serve on the organizing committee for the 1900 International Botanical Congress, which took place in Paris from 1–10 October of that year. Sadly, however, ill health prevented him from serving on that committee, and thirteen months before the Congress began, on 25 August 1899, he died suddenly at his home in the arms of his devoted wife.



## HOW TO BOIL AN OLD SHOE

by Damian Pieper

Reprinted from *Symbiosis*, newsletter of the Prairie State Mushroom Club (date unknown)

After half a century of playing with, admiring, collecting, studying, and sometimes eating fungi, you might think that I'd know what to do with the many kinds of shelf-fungi that, although they are nontoxic, quickly become as tough as old shoes. At recent NAMA conventions, I learned that you can use them to make tea, paper, and dye your old suit a new color. But I already have a good supply of tea and paper, and I've never developed any great interest in the color of my clothing. So I looked through several mushroom cook-books to glean some hints about how to soften up those unpalatable, corky, and rubbery things.



PHOTO BY JIM BARG

"Oversize golf tee size" *Polyporus squamosus*, a very common edible polypore that usually grows during morel season

*Polyporus squamosus*, the "Dryad's Saddle," appeared in this area of Iowa a few years ago. The first time that I recall definitely identifying it was at another NAMA convention in New England. It was sprouting from dead logs suspended over the water in a small rocky stream. Now we seem to be finding it here in Iowa more often in each succeeding year. It first appeared in Dean Abel's species list notes in 1998. It usually grows near the base of a dead tree or stump and is so eye-catching that it is hard to miss it, even at a great distance. After a good rain, it grows rapidly, and it grows large. Caps of several feet in diameter have been reported. Taking hints from several different books, I decided to devise my own easy squamosus soup recipe.

It is important to separate the squamosus into two parts. The first consists of the tough old caps which are unchewable but loaded with flavor. The second part consists of the newly sprouted "fingers" and "oversized golf-tees" that are tender enough to be broken by snapping them apart. Sometimes the edges of medium-sized caps can be snapped off and added to this second assortment. Any part that is too hard to bend, or too tough to snap off when you bend it, should be kept with the old rubbery stuff.

### *Squamosus* Soup

One "dinner-plate-sized" cap of *Polyporus squamosus* (this had to be hacked into thirds to make it fit into the pot)

One cup of finely sliced tender bits of squamosus

One cup of chopped onions

One cup of diced potatoes

One can of "Chicken Noodle" soup

Two cups of commercial canned chicken broth

Put all of this into a gallon pot, bring to a boil, simmer half an hour, and serve hot. Or place it into a crock-pot and simmer it until the next meal time. Ladle out the good stuff into soup bowls. Leave the tough old *Polyporus* "shoes" behind in the pot. They still have lots of flavor and will live to make a tasty broth or help another soup one day.

After the soup had been removed from the pot, I added enough water to cover the "old shoes" that remained behind. Those were simmered overnight, removed from the broth and relegated to the compost heap. They might also become suitable "chew toys" for your collie.

I stirred a chicken bouillon cube into the hot broth and presented it to my test taster, Dean Abel. He pronounced both the broth and the soup to be "Good, but a little salty." You could reduce the salt content by making your own chicken broth without salt or replacing the can of commercial soup with two cups of your own soup made from scratch.



PHOTO BY JIM BARG

A more mature, dinner-plate-sized, tougher *Polyporus squamosus*

**AUGUST 8 – HOFFMAN PARK FORAY**

reported by Igor Safonov

Hoffman Park...I used to like going there to collect fungi with the club and on my own despite the long drive. Not anymore. Once a shiny “crown jewel” on NJMA’s foray schedule, this place has transformed itself into the dulllest, non-productive foray site during the last four years of collecting.

In August 2011, when mushrooming was generally outstanding everywhere in the Garden State due to an exceptionally wet weather pattern, the park rewarded us with a prodigious mushroom crop one last time – its oak groves were littered with a vast and diverse array of attractive mycorrhizal macrofungi. You couldn’t turn around without stepping on some kind of fungus! I still frequently recall this remarkable foray that took place on the last weekend of August, just a few hours before hurricane Irene lashed NJ with heavy rain and strong winds, and the hectic ID session that ensued as we rushed to process our voluminous collections while warily watching the ominous, moisture-laden clouds roll in from the south. Everyone left with bags full of the delectable *Boletus separans* and other choice edibles. Some folks even came back the next week and picked whatever was left in the wake of Irene. Yes, it was that good! And then an invisible curtain dropped on Hoffman Park, and the place was never the same again...

That was then. This time, we had a small group of curious collectors – I counted 15 or so souls on the parking lot before we hit the woods. The low attendance hardly came as a surprise, as even inexperienced foragers recognized that the adverse change in the weather conditions that had taken place around mid-July, punctuated by waves of searing heat and below-average precipitation, would not bode well for the fungi, and preferred to be elsewhere on this gorgeous summer day. I asked the participants to disperse into the woods and cover as much area as possible in order to maximize the chance of finding fungi and to collect anything



PHOTO BY STEVE STERLING

that even remotely looked like a fungus...

When the first collectors returned to the parking lot (just before noon) and unloaded the contents of their baskets on the grassy area under the welcoming semi-shade of a lone willow oak, it quickly transpired that the pickings would indeed be very slim, and sending twice as many foragers into the woods would not have had improved the diversity of our finds to any appreciable degree.

Generally speaking, this was the repeat of last year’s disappointing foray (others are welcome to disagree with this assessment). Looking at the species list recently forwarded to me by John Burghardt, we found 40 identifiable species (42 species in 2014) and the collection was naturally marked again by the dominance of polypores and other drought-proof, wood-dwelling fungi. However, unlike last year, to our surprise, we did manage to find some boletes (four species, including the seldom encountered *Pseudo-boletus parasiticus*). Two waning and smelly amanitas, four milk caps that lost their “essence”, two disintegrating russulas, a single beat up example of the Cauliflower Mushroom, and one desiccated False Coral (*Tremellodendron schweinetzii*) were all that Hoffman oaks could mycorrhizally produce for us on that day.

Nevertheless, there was one macro-fungal collection that stood out from the rest by being in remarkably tip-top shape. I was with John and another forager when we stumbled on a dying oak surrounded by several large and exuberant clusters of a bright orange gilled mushroom. Yes, you guessed right, it was the saprobic *Omphalotus illudens*, a.k.a. the Jack-O’-Lantern mushroom. Apparently it tapped into an invisible, but reliable, source of moisture.



PHOTO BY STEVE STERLING

*Omphalotus illudens* found at Hoffman Park

While Hoffman didn’t offer any mushrooms new to our cumulative species list, there was one recorded entity that can be dubbed “the find of the day”. Someone brought in a slime mold (Slime molds are not fungi; they belong to a separate kingdom, Protista) that John and Nina Burghardt tentatively identified as *Trichia favoginea*. However, upon examination of the specimen under a stereoscope, it became apparent that the material sported several densely-crowded layers of sporangia, while *T. favoginea* is characterized by a single compact layer. At this time, it’s entered as *Oligonema* sp.



## AUGUST 22 – MANASQUAN FORAY AND SEPTEMBER 13 – WAWAYANDA STATE PARK FORAY

by Nina Burghardt

What a difference a little rain makes. The forays at Wawayanda and Manasquan clearly illustrate this. At Manasquan, we were struggling to find anything. The area was bone dry because it had not rained for a long time. We found 37 species, mainly on wood. Thank goodness we had young people with us who had good eyes. One young lady found a *Porodisculus pendulus* that was so small you had to use a hand lens to see it.



PHOTO BY STEVE STERLING

*"Look what I found!"*

Wawayanda was quite different. The area had experienced several storms that missed the more southern parts of our state. Judy Gorab led the group on a path we had never used. It was very productive. We collected 72 species, with over half of them growing in the duff.

Each of this year's forays have been attended by people who are interested in taxonomy. They have spent much more time looking at books and really examining the fungi. We have some new members who have shown up at nearly all of our forays, which is great.



PHOTO BY STEVE STERLING

*Xerula furfuracea* collected at Manasquan Reservoir



PHOTO BY STEVE STERLING

*Mike Rubin instructing newcomers at Wawayanda*



PHOTO BY STEVE STERLING

*If you can't get it off, use a bigger knife!*

## AUGUST 30 – STEPHENS STATE PARK FORAY

by Jim Richards with John Burghardt

The Stephens foray on August 30<sup>th</sup> came after the for-this-year usual dry spell, and I was not expecting to find a lot. I even told the 20 or so forayers that showed up not to expect to find much except on the banks of the streams and close to the Musconetcong River. To cover as much ground as possible, we split into two groups: One led by Stephanie Ritson that went north from the parking area, and the other (by myself) heading south along the river. I was wrong in my prediction of empty baskets. I will leave the description of the results of these walks to John:

“It was great to have so many people come out on a hot, dry day, and even better that they found so many interesting fungi. There were half a dozen interesting finds of species we have recorded over the years, although unfortunately, several of these were among the mob I took home and Nina identified later. Two that I am pretty sure were on the table were *Cortinarius violaceus* (recorded five times in four years over our 34 years of keeping records, and *Lactarius piperatus* var. *glaucescens* (now *Lactifluus glaucescens*, recorded just 15 times in 9 years). Folks will remember the pretty violet cort. The *L. glaucescens* has cream-colored, very-crowded gills, cream-colored latex that stained green, and acrid taste. The other unusual finds are *Dentipellis fragilis* (identified for the first time last week at Manasquan), *Lepiota cortinarius* (found just once previously), *Pulcherricium caeruleum* (blue splotches on deciduous sticks, found just 3 times previously, and *Sebacina incrustans* (recorded 6 times in 6 years).”

One of these years, we should consider exploring other areas in the much, much larger Allamuchy State Park that Stephens is just a tiny part of. (Stephens is 800 acres; Allamuchy Mountain is 9000 acres) The main drawback is that there are no tables for us to use for sorting and identification after the foray.



PHOTO BY JIM RICHARDS

Visit NJMA on



## SEPTEMBER 20 – STOKES STATE FOREST/ GRETE TURCHICK FORAY & PICNIC

by Jim Barg

Sunny day, dry day. Dry month! For that matter, a fairly dry season! Ah yes, but that didn't keep the late-summer mushrooms from popping up in the wet places near the Kittle Field Picnic Area in Stokes State Forest. Normally one of our more productive outings, this foray did not disappoint (unless you were looking for *Hydnum repandum*, as I was!) The number of finds was a little lower than usual, but that didn't keep us from discovering two new-to-the-NJMA-list species (*Clitocybe truncicola* and *Hyphodontia aspera*), several 2015 foray debuts, along with many of the species which we've become accustomed to seeing each year.

According to John Burghardt, our foray recorder, “The *Clitocybe truncicola* is a tiny gray funnel-shaped fruit body which was growing in moss. Nina found it in Phillips [field guide], and dried the specimen for the herbarium. The *Hyphodontia aspera* is a fairly nondescript wood decayer that looks at first glance like someone took a paint brush with off-white paint to a small branch. Nina recognized it as something we had seen at the Newfoundland and Labrador Foray [earlier in the fall]. Nils Hallenberg, an expert in corticioid fungi from Denmark, put names to many of these wood decayers growing on the bottom-side of dead branches that no one ever looks at. This entity has a lookalike that can be distinguished based on spore size, and we still need to check the spores.”

Also of note was a yellow *Russula*, *R. flavida*, which, according to John, has been identified only a few times over the years of NJMA forays at various locations.

Every year at this location, someone manages to find the largest *Amanita bisporigera* of the season. This year was no exception. In particular abundance was *Cortinarius armillatus* (the one with the reddish rings around the base of the stem), which is a very common mushroom in Stokes' swampy areas. In the bolete department, foragers found a good number of *Leccinum snellii* and *Leccinum holopus* v. *holopus*, along with a few *Austroboletus gracilis*, *Boletinellus meruloides* (which can be common during dry weather) and *Retiboletus ornaticipes*.

All in all, the Stokes Grete Turchick foray (and the yummy potluck picnic that followed) turned out to be a great way to spend the last day of summer.



## OCTOBER 4 – JAKES BRANCH COUNTY PARK FORAY

by Lynn A. Hugerich

Panic! Hurricane Joaquin was traveling up the coast to an unknown destination as a powerful nor'easter slapped the Jersey shores unsteadied by the historical floods of three years ago. Shades of Sandy! Paul and I watched the rising tides with our tide chart in hand, covered the pool, and secured garden and porch items. And we “knew” that Sunday’s foray would be cancelled or poorly attended.

As Joaquin veered to the right and the inland, winds dissipated, we trekked to Jakes Branch, anticipating slim participation. We were wrong. About 20 foragers, NJMAers and newbies alike, attended the Jakes Branch Foray in Beachwood, Ocean County, on October 4.

The ground was saturated after three days of steady rain, a welcomed event that was sure to revitalize the parched earth, but not exactly yet. The fall at Jakes Branch had been unusually dry. In fact, when we did a preliminary run about a week before, we found little but dried out turkey tails. While the desiccation was gone, specimens were largely immature or rotten, which made identification difficult.

What we did find was an array of amanitas – *Amanita bisporigera*, *A. brunnescens* v. *brunnescens*, *A. citrina* v. *citrina*, *A. crenulata*, and *A. fulva*. Additionally, we found several boletes: *Boletus griseus* and *B. pallidus*, and *Leccinum aurantiacum* (*piceinum*), as well as *Armillaria mellea* and *Hydnellum pineticola*, to name a few.

As a final note to this splish-splashy day, John Burghardt was able to list a number of notable fungi. Of significance, according to Burghardt, “there are a few fairly unusual collections. One example is *Rhodocollybia maculate* v. *scorzonerea*, which Paul Patterson and I spotted on a very decayed fallen tree. It had a yellowish- white cap and a long white stipe with fuzz on the feet. Another is *Phellinus ferruginosa* which is a poroid, brown resupinate fungus with a ‘glancing’ pore surface. Yet another is the *Dacryopinax spathularia* which Luke identified after the foray.”



### MUSHROOM ILLUSTRATORS WANTED

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](mailto:jimbarg@bssmedia.com) for more information or to submit your work.

### MEAT EATING TREES? (continued from page 5)

tips of the tree. The fungus receives sugars from the tree’s photosynthesis that takes place aboveground, while it supplies the plant with essential nutrients and helps to increase water uptake by the tree roots from below ground.

Such symbiotic relationships between trees and fungi are common. About ninety-five percent of plants get some nutrients from fungi, and fungi play a critical role in the food web. In particular, fungi (along with lightning strikes and soil bacteria) are critical for converting atmospheric nitrogen into reactive forms, such as nitrate and ammonia, which other living things can use for growth.

What makes the eastern white pine’s relationship with the Bicolored Deceiver surprising is the way the tree benefits from the fungus’ meat-eating habits. This discovery occurred by accident, during a study of tiny soil arthropods called springtails.

Many observers know springtails as snow fleas, the wingless insects often seen by the thousands jumping across the snow in late winter. They are incredibly small but they can occur in huge numbers. Soil ecologists John Klironomos, now at the University of British Columbia, and his colleague Miranda Hart, wondered if springtails had an adverse effect on trees since they ate fungi that helped secure nutrients for many plants. They set up a simple experiment to feed the springtails a diet of fungi, including Bicolored Deceiver.

That’s when their experiment took a strange turn. All of the springtails died when they were fed with Bicolor Deceiver. “It was as shocking as putting a pizza in front of a person and having the pizza eat the person instead of vice versa,” Klironomos told *Science News*.

To confirm their findings, Klironomos and Hart fed a few hundred springtails a diet of Bicolor Deceiver while others were fed a diet either devoid of the fungus altogether or with another fungi species. After two weeks, only five percent of the springtails that were fed with Bicolor Deceiver remained alive. In contrast, nearly all the springtails that ate other species of fungi or whose diet was devoid of fungi survived.

The fungus was killing the springtails and breaking them down with a special enzyme. The researchers believe that the fungus first paralyzes the springtails with a toxin and then extends fine filaments into them to absorb nutrients.

So how does this make the eastern white pine tree a meat-eater? As a followup experiment, Klironomos and Hart fed a batch of springtails a diet with nitrogen that was tagged using 15-N, a stable isotope, so they could follow it through the food web. The insects were added to containers of Bicolor Deceiver growing with white

(continues on [next page](#))

## MEAT EATING TREES? *(continued from previous page)*

pine seedlings. After a few months, they tested the seedlings and found that 25% of the nitrogen in the trees had come directly from the springtails. It's as if white pine were fishermen using the fungus like a giant net to capture their prey.

Now, new research from scientists at Brock University in Ontario suggests that this adaptation may be shared by many plants. *Metarrhizium anisopliae*, a soil-dwelling fungus found in many ecosystems, has long been known to infect insects. It has now been shown to associate with plant roots and transfer nitrogen from its insect prey to grass and even beans.

With webs of mycelia hunting tiny prey underground to help giants grow and capture the sun above, understanding who is eating whom just got a lot more complicated. 

*Kent McFarlane is a biologist with the Vermont Center for Ecostudies.*

## NEW "MATCHMAKER" *(continued from page 6)*

- It includes tables that compare many similar, hard-to-identity groups of mushrooms.
- It includes a pictorial key to 1,500 of the most common species, showing photos of related and similar mushrooms side-by-side, emphasizing their differences and how to tell them apart.
- This pictorial key can be installed onto most smart phones and will work in the wilderness without cell or Internet reception!
- The tables and the pictorial key will be updated frequently.

We hope you have as much fun using it as we did making it. Let us know if you have any problems. 



## 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 19, 2015 and November 6, 2015. We look forward to seeing you at lectures, forays, and other NJMA events. Happy 'shrooming!*

Alice Rogers	Princeton, NJ
Alba Amsbury	Lawrenceville, NJ
Lisa Kellmann	Ocean, NJ
Karin Thorpe	New Providence, NJ
Daniel & Diane Gitler	Middlesex, NJ
Angela Pagliaro	North Brunswick, NJ
Ellen Shilshtut	Long Branch, NJ
Isaac Rozenberg	Morristown, NJ
Shelly Gallo	Newton, NJ
Mark & Kumiko Michleski	Fort Lee, NJ
Tanya Shaparin	Princeton Junction, NJ
Douglas Yadevia	Aldan, PA
Aleksey Maslov	Princeton, NJ
Amy Menzel	Hammonton, NJ
Kate Czembor	Philadelphia, PA
Rachel Bailey	Tabernacle, NJ
Paul Patterson	Long Branch, NJ
Stefanie Bierman	Long Branch, NJ
Brian Carroll	Highland Lakes, NJ
Julie Case	Hackettstown, NJ
William Grady	Green Village, NJ
Sergey Kashyryn	Staten Island, NY
Vee Tierney	Toms River, NJ

Evan Kingsley	Toms River, NJ
Kathryn Knierim	Randolph, NJ
Yelena Lagoda	Staten Island, NY
Samantha Levis	Bethlehem, PA
David Hodgdon	Morristown, NJ
Lyla Meader	Morristown, NJ
Randy Norman	Wantage, NJ
Larissa Petersen	Neptune, NJ
Matthew Powers	Forked River, NJ
Anna Raskin	Colmar, PA
Benjamin Scolavino	Flanders, NJ
Petra Strickland	Morris Plains, NJ
Joseph Topolski	Millburn, NJ
Jamie Balancia	Highland Park, NJ
Kirsten Bonanza	Asbury Park, NJ
Daniele & Marianna De	Totowa, NJ
Danielle Duffy	Newtown, PA
Gregory & Dorothy Edens	Randolph, NJ
Patrick & Mary Anne	Montclair, NJ
Xiting Cao	Stirling, NJ
Jeff Gao	Stirling, NJ
Laura Hooper	Oak Ridge, NJ
Walter & Rebecca Janicek	Lebanon, NJ
William Karasik	Sparta, NJ
Jonathan & Maureen Lasslett	Vernon, NJ
Gary & Thomasina Makus	Flanders, NJ
Angela Perkins	Westwood, NJ
Kim Doraghy	Glen Gardner, NJ
Joseph Pierro	Glen Gardner, NJ
Matthew & Mia Porraro	Basking Ridge, NJ
Michael Puleo	Southampton, NJ
William Wickey	Morristown, NJ

# SUPERSONIC DUNG CANNONS: *PILOBOLUS LENTIGER*

by Jan Thornhill of *Weird and Wonderful Wild Mushrooms* blog,  
<http://weirdandwonderfulwildmushrooms.blogspot.com/>,  
Reprinted from *Spore Prints*, newsletter of the Puget Sound  
Mycological Society, October 10, 2014

My friend Ulli handed me a large Tupperware container. “A present,” she said.

A peek under the lid revealed a large pile of horse manure — always a nice gift for an organic gardener. But this wasn’t just any horse manure, this was special horse manure: It had sprouted a massive colony of a dung-loving fungus called *Pilobolus*, also known as the Dung Cannon or Hat Thrower.

*Pilobolus* species, which belong to the order Mucorales, are impressive little coprophiles that, despite their smelly choice of substrate, are not only well-studied, but have even managed to hit the news as the “Fastest Living Thing on the Planet.”

Copriphilous fungi evolved to produce fruiting bodies in animal waste, and the way the spores that produce these fruiting bodies get into that waste is usually via the gut, which means the spores first need to be ingested. There’s a problem with this scenario, though: herbivores shun their own and others’ excrement when they’re grazing. Each animal, in fact, has its own well-defined “zone of repugnance.”

So how to get the spores far enough away from the dung to be eaten? Build a squirt gun. That’s how. At least that’s how *Pilobolus* species do it. And impressive squirt guns they are. Some are capable of expelling spores more than 6 feet (2 m) away, which, in human terms, would be like having a kid’s water pistol that could hit a target 500 feet (150 m) away.

Using only the normal, osmosis-generated pressure levels of fungi cells, *Pilobolus* spores are launched so fast that, until recent advancements in high-speed photography, the action was invisible to the human eye. Though the spore packets reach maximum speeds of only 25 meters per second, which isn’t exactly shabby for something less than a millimeter in diameter, their acceleration is stupendous—up to 180,000 G! I witnessed this spectacular feat, or, more accurately, was its target, while trying to take closeups of these tiny fungi. I felt a distinct *ping!* on my cheek, then another on my forehead, then another on my lip. It felt strange to be under attack by tiny missiles, stranger still to know that these missiles were probably being *aimed* at sunlight reflecting off my face.

Structurally, a single *Pilobolus* consists of a long, thin sporangiophore that is expanded at the end into the subsporangial vesicle. The fluid-filled vesicle is capped by a black sporangium, or spore packet, with resistant



PHOTO BY JOHN DAWSON

*Pilobolus crystallinus*

walls. Orange pigments inside the sporangiophore act as light sensors which, in conjunction with the subsporangial vesicle that functions as a lens, allow the fungus to track light and angle toward it. In essence, *Pilobolus* have “eyes,” eyes that aim for the brightest light around, the sun. Their aim is pretty amazing, too. You can place them in a dark box with a single pinhole of light and, after a few hours, you will find their spore capsules glued in a light cluster around the pinhole.

Some *Pilobolus* species, like my *P. lentiger*, also have rhythm. Not that they’re dancers (though maybe with time-lapse photography and a moving light source it might appear as if they’re dancing — anybody?), but there’s rhythm to their sporulation. When researchers placed them in either continuous light or continuous dark, sporangia were discharged almost continuously. But in a half-day-of-light/half-day-of-dark cycle, they consistently discharged sporangia most vigorously six hours after the light period began.



# THE MIGHTY BIRCH POLYPORE, KING OF THE BRACKET FUNGI

from [abovetopsecret.com](http://abovetopsecret.com), December 1, 2014, via *The Spore Print*, newsletter of the Los Angeles Mycological Society, December 2014

All hail *Piptoporus betulinus* and bow down to the sheer wonder of what it can do for someone stuck alone in the woods! I love these mushrooms. They grow all over the place by me on just about any Birch tree (Silver and Downy Birch in my locale) that is dead or dying, and that's usually about half of them, whether they be standing or fallen. And once you see one of them, you'll begin to notice that they are all over forests with Birch in them, and they'll swiftly become one of the resources that you spot first, because they really are bloody useful! Otzi the Iceman carried the stuff, and you'll see why soon enough.

Some can grow to the size of a dinner plate; they are easily broken off and exist in such profusion on dead or dying Birch trees that there is no guilt or damage to anything in taking one when many others can be found nearby. They are distinctive, as long as you can tell a Birch from a Beech (and you will therefore avoid the slimy but similar Ganodermas) and they are not poisonous. In fact, according to Wild Food UK, they are edible. In my experience I'd rather dig to the bottom of the laundry basket and eat the oldest sock I could find; still, this kind of knowledge can save lives. But this is the very least of their properties.

They used to be commonly known as "Razor Strop Fungus" for their ability to finely hone knives and razors. Just pick a larger example and cut out a rectangular block of it. It's got a polystyrene-like density/resistance to cutting when fresh, but dries hard — and when dry, simply hone or strop in a normal fashion.



*Piptoporus betulinus*

Alternatively, glue a little slice to a stick for a smaller strop. As long as you keep it dry and away from burrowing insects, it will last for months at least, I've had some that lasted for two or three years.

Just like the Tinder Hoof Fungus, Birch Polypores are great for fire lighting, and dry powder or fine shavings take a spark and make a decent tinder. Not only this, they can also be used to carry an ember as a block of the stuff will smolder for a couple of hours or more if treated with care — make a container of Birch bark (for example), line the bottom with fresh leaves, insert the smoldering lump and then sprinkle with its own shavings and dust. Ensure air can get to it by adding some holes in the container and with practice you will be able to start a fire with it later in your travels.

The smoldering property can be used in another way, too. It gives off an acrid smoke that gnats and mosquitoes will avoid. Set some smoldering in a bowl or on a stick and you won't get bitten half as much as you would otherwise.

They are also medicinal, and contain the antibiotic Piptamine. Otzi may have been carrying birch polypore as a preventive medicinal cure. Perhaps the polypore was used to help retard or rid himself of metazoans and mycobacteria from his body.

According to Paul Stamets, medicinal properties of birch polypore include that it stops bleeding, prevents bacterial infection, is an antimicrobial agent against intestinal parasites and has anti-inflammatory effects. The fungus shows antiviral properties that may be of help in times of HIV outbreaks and other biodefense threats. Betulinic acid of this fungus may act on malignant melanoma and other tumor development. Pretty awesome, huh? Well I'm going to enthuse a little more.

You can also make woodland plasters from the stuff — I've treated my own jagged bow-saw cuts on fingers with the stuff, and very effectively. Find one of them that has a nice clean white underside. This thin (under 1 mm approx.) bottom layer is of a felt-like texture, and by slicing a rectangular section of this off you can wrap it around a finger, for example (the inner layer should be touching the wound, not the potentially dirty outer layer) and tie with a little grass.

It will quickly dry hard and adhere to itself quite effectively, making it stay in place without binding, retarding minor bleeding and aiding in healing as well as protecting the wound from dirt and infection if like me, you're sometimes daft enough not to take a first aid kit with you into the woods. Obviously, clean the wound as soon as you are able.

Otzi even used lumps of the stuff, in the opinion of myself and a few others, as pegs to secure items to his tool belt. So thank you for reading, I hope it's of use to someone someday.



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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# Holiday Dinner 2015

The NJMA requests the pleasure of your company at our most elegant Holiday Dinner and Photo Contest. It will be held at the Unitarian Society in East Brunswick on Sunday, December 13, 2015 at 2:00 PM and will run until 5:30 PM (or maybe a little later). We will intersperse the dinner courses with viewing of the (usually) spectacular photo contest entries and hearing the photo contest judges gently critique and offer their photographic advice about the entries.

Please bring a favorite dish for the buffet table. The dish should be sufficient for 6 - 8 people if a main dish, and 8 -10 people if an appetizer, side dish, or dessert. If you plan to bring a dish containing wild mushrooms you must get prior clearance for the dish. (Contact Patricia McNaught by December 1<sup>st</sup>). Dishes must be labeled to show ingredients, and should arrive ready for the buffet table with serving utensils. Beverages will be provided. *Please note that a donation of \$10.00 per person is required to offset the costs of the event.*

**In order that we may cater the party properly, please respond by DECEMBER 3, 2015!**

***No reservations can be accepted after that date. Register early because space is limited.***

***You must be a current member of NJMA to attend this event.***

Registration this year will available on the [NJMA website](#) via PayPal (preferred). Please use the comment section on PayPal to list the dish you are bringing and to indicate whether it is an appetizer, side dish, main dish, or dessert.

Please contact Patricia ([pjmcaught@gmail.com](mailto:pjmcaught@gmail.com)) if you can volunteer to help with setup or cleanup or have questions about the event. Please contact Igor ([njmycomember@gmail.com](mailto:njmycomember@gmail.com)) if you have questions about your registration via PayPal. For those who prefer to register by mail, the form below is provided.

## NJMA Holiday Dinner Registration Form

Fill out this form, make your check payable to NJMA, and mail both, **before December 3**, to:

**Igor Safonov, 115 East King's Highway, Unit #348, Maple Shade, NJ 08052-3478**

**OR, save time and postage! Why not REGISTER ONLINE with PayPal?**

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