NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION

VOLUME 46-6 NOVEMBER-DECEMBER 2016

DUES

Payable for calendar year

Individual: $10.00 (online newsletter)
$35.00 (hardcopy newsletter)

Family: $15.00 (online newsletter)
$40.00 (hardcopy newsletter)

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Hard-copy printing:
Castle Printing, Ledgewood, NJ

Deadline for submissions:
10th of even-numbered months.

Send newsletter submissions ONLY to the Editor.

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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!*

PHOTO BY JIM BARG

Mycena alcalina
Found at this year's Belleplain State Forest foray

WHAT'S INSIDE:

PRESIDENT'S MESSAGE

Our forays since early August have reflected the great variability in rainfall across New Jersey in late summer and early fall this year. Conditions were exceptionally dry at Wawayanda State Park (Passaic County), Cattus Island (Ocean County), and Fungus Fest. Wetter, or at least less dry, conditions prevailed during the forays at Stokes State Forest (Sussex County), Brendan Byrne State Forest (Burlington County), and Forest Resource Education Center (Ocean County). But all of these forays have provided opportunities to walk in the woods with interesting people and find interesting fungi.

I would like to add my thanks to the many experienced and new members who have attended, made many good collections, asked questions, and helped with sorting and identification. It has been great fun to see so many newcomers poring over their field guides, asking questions, and putting names to their collections.

Fungus Fest was very successful again this year. Different interests draw our members to mushrooms, so most of us participate in some club activities but not all of them. Fungus Fest is always fun because it highlights the diversity of our interests and brings out a variety of members. I was especially happy to see Bernice Fatto who displayed her art for the first time in several years. Thanks to Liz Broderick for coordinating Fungus Fest again this year. She makes it look so easy, but don't be fooled – that's because Liz is so good at this and works so hard at it. Thanks also to the many members who turned out, and miraculously, knew what to do.

Dr. Roz Lowen will be our guest at the November 13th meeting. She will present a lecture on Ascomycetes at our full meeting, which begins at 1:30 PM. In addition, Roz will present a mini-workshop on microscopy with Ascomycetes at 12:00 PM. Before the lecture, we will hold our annual election of officers. If you are unable to attend the meeting, please request a proxy ballot from Nina Burghardt (***jnburghardt@verizon.net***).

Our Annual Holiday Party and Photo Contest will be held Sunday, December 4, 2016 at the Unitarian Society in East Brunswick. Photo contest entries are due to Jim Barg by November 13, 2016. Please sign up for the Holiday Party by Nov 27th. Thank you to Virginia Tomat for planning the decorations. Please let me know if you would be willing to help in the kitchen.

– John Burghardt
President, New Jersey Mycological Association
609-651-2728

IT'S TIME TO
RENEW
YOUR NJMA MEMBERSHIP
Go to **www.njmyco.org/membership.html** to renew online using PayPal or your credit card.

AT OUR JANUARY 8th MEETING

INTRODUCTION TO THE SECRET WORLD OF ENDOPHYTES

by John Burghardt

On January 8, 2017, Dr. James F. White, Professor of Plant Pathology at Rutgers, will give us an "Introduction to the Secret World of Endophytes". Endophytes are a large, diverse group of microbial organisms from three kingdoms: bacteria, cyanobacteria, and fungi (mostly ascomycetes). Endophytes inhabit the cells of most, perhaps all, living plants. A leading hypothesis on the biological effects of fungal endophytes is that they defend host plants from a broad range of threats from insects, mammals, disease organisms and environmental stresses. Yet the relationship of many endophytes with their host and the ways communities of organisms communicate and distribute themselves within hosts are not well-understood. Dr. White will give us a glimpse into this fascinating, vitally important secret world.

KUDOS TO DOROTHY SMULLEN

Dorothy Smullen has been named as the 2016 recipient of the **NAMA (North American Mycological Association) Gary Lincoff Award for Contributions to Amateur Mycology.**

To quote the NAMA citation: The award is "given annually to recognize a person who has contributed extraordinarily to the advancement of amateur mycology. Its recipients have often extensively conducted workshops, led forays, written or lectured widely about mushrooms and identifying mushrooms, all on a national or international level.

This is Dorothy's second award from NAMA. In 2015, she, along with two other NJMA members, Susan Hopkins and Cheryl Dawson (and non-member Dorothy Beebee) were the recipients of the **President's Outstanding Service Award** for their extraordinary effort to create a new section, Mushroom Dyes & Papermaking, on the NAMA website.

PHOTO BY STEVE STERLING

EDITOR'S NOTES

Since this is the last editor's rant that you will, or more likely not, read this year, there are a few things that need to be touched upon regarding submissions to *NJMA News*:

- ***Deadlines will be enforced!***
  - Deadlines are the 10th of even-numbered months: February, April, June, August, October, and December. Put them on your calendar NOW!
  - If you know you won't be able to make the deadline, you MUST let me know one week before that date.
  - I will send you an email reminder two weeks before the due date if you are scheduled to contribute.
  - If you do not make the deadline or do not contact me, your article, photos, book reviews, art, (etc., etc., etc.) will be delayed until the next issue.
- ***Make an effort to write your articles in MS Word.***
  - At the end of each sentence, enter a *single* space. Do not double or triple space at the ends of sentences. Your typing teacher will hate this idea, but the computer is not a typewriter!
  - As a guide, 500 words (plus or minus one page in Word) will print as one column in *NJMA News*.
  - Do not submit PDFs.
  - Do not make your article the body of your email. It should be an attached document.
  - If you are referring to specific events, people, etc. they should be capitalized.

For articles referring to fungi:

- All Latin/scientific names should be italicized.
- If you are referring to more than one species in a genus as a list, the first one should include genus and species and for all others the genus should be abbreviated (*e.g. Russula variata, R. fragilis, R. emetica,* and *R. mariae*).
- If you refer to a mushroom by an updated name, it would be useful to include the former name(s) in parentheses.
- If you are using scientific terms, **check the spelling** with a book, not your computer's spell checker!
- Remember, the genus name is capitalized and the species name is lower case. (*e.g., Amanita virosa)*

If you are submitting photographs:

- Make sure they have captions! People have names! The location has a name! The subjects should be identified! If we can get an editor's assistant to volunteer to add this information, then we can accept more of your photos. Sorry, I just do not know many of the newer members! Or the fungi! If you would like to help with this contact me (***njmaeditor@gmail.com***)
- The captions should be contained in the file names. You have up to 255 characters to write a caption.
- Do not submit multiple photos of the same mushrooms unless they are distinctly different. Pick the best ones!
- Do not submit photos that are out-of-focus!

If you read this, thanks! You are someone that helps us make this a better newsletter. I am looking forward to a great 2017. Happy holidays!

– Jim Richards

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 ***blue*** 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 an instant email. Just look for the "click finger" when you hover your mouse over these items.

2016 FORAY WRAP-UP

by Nina Burghardt, Foray Chairperson

By the time you read this, the foray season will be finished. Despite the challenging weather, many people showed up and many interesting specimens were found. Due to the dry weather, people came to the forays knowing that there would probably be no edibles. Even so, they stayed late poring over books, spending a long time reconciling the book descriptions with the physical fungi.

This year we divided the participants into groups to foray in different parts of the sites allowing us to collect in different habitats which produced different fungi.

We sent all the participants emails with a list of what was found at the foray they attended. Someday maybe we can link up members' photos of the mushrooms with names.

I want to thank the leaders of the following forays: Virginia Tomat – Princeton Institute Woods, Sharon Sterling – Wild Foods, Maricel Patino – Rancocas State Park, Dorothy Smullen – Meadowood Park, Liz Broderick and Patricia McNaught – Baldpate Mountain (Ted Stiles Preserve), Bob Saunders – Stateline Overlook at the Palisades, Jim Richards – Stephens State Park, Jim Barg – Stokes Kittle Field and Stokes Lake Ocquittunk, Lynn and Paul Hugerich – Cattus Island County Park, Judy Gorab – Wawayanda State Park, Luke Smithson – Wells Mills County Park, Rod Tulloss – Belleplain State Forest.

See you next year.

Visit the NJMA Discussion Group facebook

http://tinyurl.com/jjualgz

WHAT THE RAINS BRING...

by John Burghardt

We always expect to find lots of fungi after rain ends a dry spell. Typically, we see lots of fresh polypores as well as Marasmius, Mycenas, and similar wood decay fungi right after a rain. Larger fleshy fungi, including mycorrhizal species, appear a few days later. Have you ever wondered how long it takes these first fresh fungi to fruit out? Our recent foray at Wawayanda State Park affords a chance to speculate about the answer to this question. The answer: ***almost immediately!***

Conditions had been very dry before our foray at Wawayanda on September 13th. After meeting in the usual location near the entrance of the park, foray leader Judy Gorab suggested we carpool to the park campground where there were some streams and wet spots. After waiting for latecomers, I drove to the foray location and decided to explore a small, nearly dry stream bed near the park road.

For the first half hour all I saw were old dried-out fungi on wood. Then a gentle rain began to fall. As the rain penetrated the canopy, I began to see many fresh polypores. Fresh *Trichaptum biforme* – flexible, zonate velvety caps with a toothed pore surface and bright purple edge on the pore surface – were everywhere. Had they fruited or maybe revived during the rain? I stood watching the downed logs around me, expecting to see a mushroom fruit (or at least swell up) before my eyes. But if this occurred, I missed it.

Back at the sorting table, there was a surprising amount of fresh material to look at and identify. (Thank you, Judy, for excellent guidance on where to foray!) To be sure, the vast majority of what we found were saprobes on downed wood, leaves and duff. In fact, just ten of the 60+ species identified were mycorhizzal – Cantherellus, Hydnum, Laccaria, Russula, Sarcodon, and Tylopilus. Another three were parasites (two Hypomyces on fungi and one Cordyceps on an insect) The rest – more than three quarters of what we found – were decayers of wood and litter on the forest floor, including fresh Mycena and Marasmius that almost surely fruited as a result of the rain.

A second, more brief, shower came as we were sorting and identifying. A hastily-erected tent kept the rain off one of the two picnic tables used for sorting. As we cleaned up to leave, we found some fresh *Gymnopus subnudus* under the ***uncovered*** table and none under the ***covered*** table. Apparently, these came up after the showers as well. There was even a vivid yellow and orange chicken of the woods.

A brief hard shower in a dry forest provided a glimpse into how rapidly wood decay fungi can fruit or revive when they finally receive moisture after a long dry period.

We got rained on at a second foray this season. The October 2nd foray at the Forest Resource Education Center (FREC) in Jackson was NJMA's first at this location. Located on the upper reaches of the Toms River, the center is a nursery for our state forests, as well as a resource for educating the public about forests. It has extensive stands of pines, as well as ones of extremely diverse deciduous trees. Unlike the situation at Wawayanda, the forest was not parched, and, based on a visit the previous week-end, we were expecting to find a lot of fungi. The woods at FREC did not disappoint. Two groups went in different directions and returned with full baskets. Rain showers commenced as we were sorting and identifying, and FREC naturalist, Candace Lillie, kindly invited us to come into the Environmental Education Center to examine our fungi. As we moved our materials into the building, a young lady who was helping me noticed a substantial fungus bulging from between two planks on the now wet deck at the building entrance. We carefully collected Selene's find, and brought it in from the rain. I doubt that this fungus had ***fruited*** as a result of this shower, but we certainly ***found*** it because of the shower. In any event, Nina Burghardt identified Selene's find as a *Gymnopilus fulvosquamulosus*. It grew as a clump of convex ochre/yellow caps with contrasting brown scales. This species is new to the NJMA list, and has been preserved for our herbarium. Great find Selene!

You just never know what the rain will bring....

AND YOU NEVER KNOW WHAT ELSE YOU'RE GOING TO FIND...

At our foray in Brendan Byrne State Forest this past October, some attendees found specimens of this very rare bolete which was growing in the White Cedar swamps near Pakim Pond. It has been tentatively named ***Boletus purpureorubellus*** *by Tim Baroni, Gene Yetter, and Aaron Norarevian. This is the first official sighting of this mushroom in New Jersey. Being that it's rare and unusual, Igor Safonov has submitted samples of it for DNA sequencing.*

(This information provided by Igor Safonov)

FUNGUS FEST 2016

by Liz Broderick, Chairperson

Fungus Fest 2016 was held on September 25, which turned out to be a spectacular fall day with warm temperatures and bright sunshine. As NJMA's premier outreach event of the year, we strive to increase the public's appreciation of the Kingdom of Fungi. This year, we faced several challenges. The worst problem was the summer drought that plagued New Jersey and made fungi more scarce. Several determined members spent the week preceding the event scouring the woods to find specimens for our walk and collection tables. Another obstacle we faced was that several of our regular volunteers were not available either because they were away at the COMA Foray, at wedding and baby showers, or were on the injured reserve list. Herb Pohl's recent death also left our book sales table without a chairperson. Randy Hemminghaus graciously assumed the responsibility, but we missed Herb's smiling face. This year, the Friends of the Frelinghuysen Arboretum decided that we needed to obtain a separate insurance rider for the day of the event, and also a temporary food permit from the Morris County Health Department, which added some unexpected expenses. Even with these challenges, our Fungus Fest was a tremendous success with 227 visitors.

Despite the parched conditions, our admirable foragers and the public brought in over 93 species. Steve Sterling brought in a massive *Climacodon septentrionale* (a.k.a. Northern Tooth) that I suspect he had to climb a tree to obtain. Jim Barg's gigantic *Omphalotus olearius* (a.k.a. Jack O'Lantern) was big enough to split between the

Luke Smithson shows off a beautiful cluster of ***Omphalotus illudens*** *which was brought in by Jim Barg.*

collection table, the walk and the diorama. Rich Balsley even managed to find a large *Cantharellus lateritius* in September. Visitors were enchanted with Nina Burghardt's beautiful mini-diorama sporting beautiful fresh fungi, moss, and a little toy mouse in a vintage wooden wine crate.

The morning started with Jim Richards' delectable Danish pastries. Kevin Broderick kept fresh hot coffee and tea ready for the volunteers and organized our lunch.

Mike Mudrak greeted visitors and announced events as they occurred throughout the day. He tallied 227 visitors to Fungus Fest.

Steve Sterling brought in this massive ***Climacodon septentrionale****.*

Ursula Pohl and Mike Mudrak chatting it up

Visitors were lured downstairs to our cooking demos by the savory smells of mushrooms cooking. Bob Hosh, Luke Smithson and their staff of volunteers prepared some delectable mushroom dishes with the bounty of fresh fungi donated by Phillips Mushroom Farms. Recipes included Fried Cabbage and Noodles with Baby Bellas, Mushroom Paprikash, Hungarian Mushroom Soup, Maitake Tacos and more. These recipes and many others will soon be available on our website, ***www.njmyco.org***.

(continues on the next page)

Frank Kushnir's workshops on how to cultivate Oyster and Lion's Mane Mushrooms on sawdust spawn were well attended by an enthusiastic audience. The mushroom walks were popular and gave participants a chance to see some interesting fungi and learn about the importance of fungi to the environment and various ecosystems.

Frank Kushnir teaching the basics of cultivation

Ursula Pohl displayed her veritable rainbow of mushroom-dyed wool and silk, and fielded questions about myco-pigments. Betty Wise had fun at the Children's Corner helping our junior members and young visitors make mushroom-themed jewelry and color mushroom pictures.

Ursula Pohl discussing dyeing with mushrooms with a visitor

Exhibits on slime molds, medicinal mushrooms, toxicology, lichens, microscopy, mushroom cultivation and papermaking attracted crowds. Our ID experts worked tirelessly to identify the specimens that were brought in. The public was able to see an assortment of gilled mushrooms, boletes, polypores and ascomycetes despite the parched conditions of the summer. Jim Black from the New Jersey Native Plant Society, one of our mycorrhizal partners, joined us with an exhibit.

Lynn Hugerich and Judy Mudrak manned the membership table and recruited 23 new members (including six families) to our club.

This year we had more vendors than ever. Jim Richards sold his mushroom prints and notecards, Mainly Mushrooms sold a beautiful variety of mushrooms for those who wanted to try some mushroom cookery of their own – including fresh chanterelles, maiitake, cremini and chicken of the woods. Naturebone Studios featured mushroom-themed glass ornaments and jewelry. Bernice Fatto displayed her gorgeous artwork and elegant mushroom paper collages. Green Pastures Farm sold their yummy shiitakes. Smugtown Mushrooms was a new vendor this year, offering a variety of fungal merchandise: Kits to grow your own mushrooms, crafts, tinctures etc.

Chris Darrah (l) from Mainly Mushrooms discussing his wares

One of the best parts of this busy day was being able to unwind afterwards and enjoy a potluck dinner with old and new friends.

A special thank you to Phil Layton and Kevin Broderick for their hard work setting up the signage on Saturday and then taking it down on Sunday. Thanks to Tina Ellor and Phillips Mushroom Farms for their generous donation of fungal displays, mushrooms for our cooking demos, and various mushroom swag including cookbooks, pizza cutters, plush mushroom toys for the kids and lots of literature. A huge thanks also goes to Nina Burghardt who drove down to Kennett Square to pick up the Phillips donations. Thanks to everyone who worked so hard to make this event a success.

Be sure to mark your calendars for next year's Fungus Fest, which will be held on September 24, 2017 (the last Sunday in September).

MY CHILDHOOD NJMA EXPERIENCES AND HOW TO GET YOUNG CHILDREN INVOLVED

by Aluen Tomat-Kelly

When I was in kindergarten at age five, my parents brought me to Fungus Fest where I made a sample of paper from mushrooms. I was so happy! I found it interesting to have made something so cool. After Fungus Fest, my parents became members of NJMA in 2007 and I accompanied them on forays. At first, I only went because my parents promised to reward me with ice cream if I found a mushroom. After a while, although I still liked getting the ice cream, I became very enthusiastic about my findings. Back in 2008, when Ms.Nina Burghardt was president of NJMA, I found a mushroom called *Oligoporus* (few or small pores) *caesius* (bluish grey color) that was previously known as the Blue Cheese Mushroom - *Tyromyces caesius*. It took some time for NJMA to figure out what this mushroom was. My parents and I have been active members of NJMA for nine years. We still search for mushrooms and help at Fungus Fest. In previous years, I helped Ms. Betty Wise at the Children's Corner, from which I would escape every once in a while to the paper making table to help my parents. Over the past two years, I have been a volunteer helping my mom to embed curiosity in those that visit the mushroom paper table during Fungus Fest and sharing my initial happiness by helping others to make their own paper from polypores.

Since my first experience making a sample of mushroom paper at age five and finding the Blue Cheese Polypore at age 14, I now teach the public how to make paper from Birch Polypores. I still find it very enjoyable


PHOTO BY VIRGINIA TOMAT

to take walks in forests, admiring the beautiful scenery, finding mushrooms, and classifying our findings even though school and other activities keep me very busy. At age five, I was closer to the earth, so it was easier for me to spot interesting mushrooms. Now, being taller than my mom, the challenge level has risen.

I believe the art of creating mushroom paper, playing at the Children's Table during Fungus Fest, and getting an ice cream when a mushroom is found during forays are great ways to introduce children to mycology. If they are excited by those activities, maybe some – as my mom often states – will develop into the world's future mycologists.


PHOTO BY VIRGINIA TOMAT


PHOTO BY VIRGINIA TOMAT

Dinde Ala Francaise prepared by Jim Richards

"LE PIQUE-NIQUE" IN REVIEW
AUGUST 13TH NJMA CULINARY GROUP EVENT

Review by Marja van Ouwerkerk. Photos by Walt Meissner.

On Saturday, August 13, in the afternoon, 19 hardy culinarians braved extremely hot weather to enjoy a summertime Jacques Pepin-inspired "*Pique-nique*".

The menu was primarily based on Pepin's book "*The French Table*", however, other French-inspired dishes were also served.

The venue was a large pavilion at Harry Dunham Park in Basking Ridge, which provided wonderful shade and a breeze, making the nearly 95 degree weather bearable.

Wonderful appetizers and soup: Chilled *Vichyssoise*, olives, *Crudités* with Sour Cream Herb Dressing, Artichoke Dip with crackers, and a lovely, crusty Balthazar Sourdough Rye bread with herbed butter.

The salads were a *Salade Nicoise* with and without tuna (to accommodate vegetarians), Leek and Tomato Salad, Napa Cabbage Salad, and Mixed Greens with Yogurt Dressing.

The entrees were Roast Turkey with Mushroom Dressing, Macaroni *Beaucaire*, Mushroom Stuffed Potato Pancakes and *Ratatouille*.

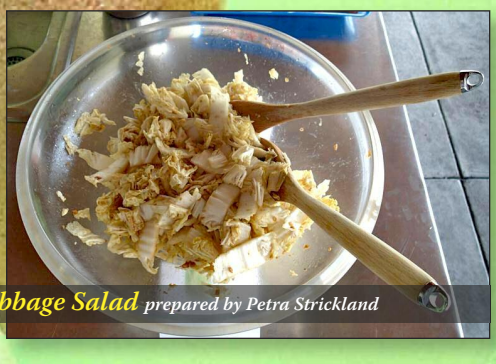
The desserts: Blueberry Crumble and Pistachio Floating Island with Currant Sauce.

Beverages were Iced Tea and Cucumber/Mint/Lime Water.

The delicious foods were all beautifully arranged, the drinks refreshing, and the company engaging. Several energetic folks played a very entertaining game of brass ring toss.

Despite the heat, everyone (new friends and old) had a great time and a wonderful afternoon.

Leek Tomato Appetizer prepared by Marja van Ouwerkerk



Napa Cabbage Salad prepared by Petra Strickland

"Pique Nique" Service

CALENDAR OF UPCOMING EVENTS

Sunday, November 13
12:00pm - 1:30pm

MINI-WORKSHOP: ASCOMYCETE MICROSCOPY
with Dr. Roz Lowen, at the Frelinghuysen Arboretum, Morristown
Registration is required: $5.00 fee which will be collected at the workshop.
Contact Igor Safonov (njmycomember@gmail.com) to register.

Sunday, November 13
1:30pm

NJMA MEETING & LECTURE PLUS CLUB ELECTIONS
Frelinghuysen Arboretum, Morristown
Guest speaker: Dr. Roz Lowen. Her topic will be on Ascomycetes.

Sunday, December 4
1:30pm

NJMA HOLIDAY PARTY AND PHOTO CONTEST
at the Unitarian Society in East Brunswick
Registration is required – fill out and mail in the form on page 16

Sunday, January 8
1:30pm

NJMA MEETING & LECTURE
at the Frelinghuysen Arboretum, Morristown
with James F. White, Professor of Plant Pathology at Rutgers University
He will present a talk entitled "An Introduction to the Secret World of Endophytes, a fascinating group of fungal and bacterial organisms".

Sunday, February 12
1:30pm

ANNUAL MYCOPHAGY MEETING AND MYCO-AUCTION
at the Unitarian Society in East Brunswick
Guest chef: Bill Van Pelt, James on Main Restaurant (www.jamesonmain.net)
Members only --- Registration is required. No fee to attend.
Contact Igor Safonov (njmycomember@gmail.com) to register.
More details will be forthcoming in the next issue of *NJMA News.*

A GOOD FORAY AT WELLS MILLS...

NJMA News is published bimonthly by the New Jersey Mycological Association.
Annual subscription price is included in NJMA membership annual dues.

RECIPE FILE

Mushroom Hunter's Pie

A recipe by Luke Smithson

This dish is a variation of the traditional "Shepherd's Pie" or "Cottage Pie" which originated in the UK during the 18th century (per *Wikipedia*). Originally made with any kind of meat covered with potatoes and baked, it has become a popular dish around the world. I recall eating many, many meals of Venison Shepherd's Pie as a child.

In this version, I use an equal amount of mushrooms and ground meat to make it live up to the name "Mushroom Hunter's Pie". One could omit the ground meat altogether and double up on the mushrooms to make it vegetarian or simply "super mushroomy!" I used oysters in this recipe, as we may still be picking them in November. Otherwise, use whatever mushrooms you have on hand. My last dish included cultivated oysters, a portabella and a few random *Leccinum* that I had found. And feel free to play around with other additions: tomatoes, carrots, peas, pepper jack cheese, etc. Enjoy!

2 pounds potatoes, any variety, rough chopped
2 tablespoons butter
¼ cup milk
2 each leeks, 1/2-inch diced, and washed well
1 pound oyster mushrooms, torn into bite-sized pieces
1 tablespoon olive oil
2 cloves garlic, minced
¼ cup fresh savory herbs, chopped (thyme, parsley, sage, etc)
Salt and pepper to taste
¼ cup red wine
1 pound ground meat (beef, lamb, venison, bison, turkey, or whatever else you like)
1½ cups grated cheddar


PHOTO BY LUKE SMITHSON

- Preheat oven to 350°F.
- Cover potatoes with a generous amount of salted water and bring to boil. Cook until tender, then drain well and mash with fork or potato masher. Stir in butter, milk, salt and pepper to taste. Cover to keep warm.
- Meanwhile, as potatoes cook, sauté leeks and oyster mushrooms in sauté pan over medium-low heat in oil until well cooked, about 10-15 minutes.
- Add garlic, herbs, salt and pepper.Stir for an additional 30 seconds.
- Add red wine and scrape bottom of pan clean with a wooden spoon, stirring all of the caramelized bits of leek and mushrooms into mixture. Remove from pan to a greased 9x12 baking dish or a 10" cast iron skillet. Cover to keep warm.
- Return sauté pan to stove and increase heat to medium high. Add ground meat and cook until well browned. Season with salt and pepper. When cooked, drain any excessive grease then place in a layer over mushrooms.
- Add warm potatoes to the baking dish, spreading in a smooth layer over the meat.
- Sprinkle grated cheese over the top of potatoes and bake until cheese is browned, about 15 minutes. Your final product should consist of four layers: mushrooms, meat, potatoes, cheese.

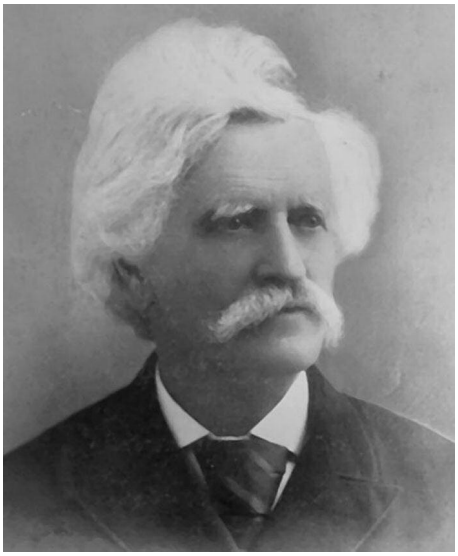
Notes: This dish can be made up to 3 days ahead of time and refrigerated before final baking step. Bring out of fridge and allow to warm to room temperature (about 1 hour), then bake for 60-90 minutes at 300°F. Take care to not burn cheese; you may need to cover with aluminum foil to prevent burning.

WHO'S IN A NAME?
Gautieri harknessii and *Genea harknessii*

by John Dawson (fifty-seventh in a series)

Gautieri harknesii and *Genea harknessii* are the doubly eponymous names of two truffles. According to the *Field Guide to North American Truffles* by Matt Trappe, Frank Evans and James Trappe (where the latter species is described and illustrated), their generic names respectively honor Josepho Gautieri, an eighteenth-century Italian natural historian, and Josephi Gené, a nineteenth-century Italian entomologist who studied insects that live on fungi. Their shared specific epithet, in turn, commemorates a nineteenth-century American physician, Harvey Willson Harkness, who has been called "the father of California mycology".

I have found no further information about Gautieri or Gené, but Harkness was a prominent figure in California history, for whom the fungal family Harknessiaceae, the genus *Harknessia* within it, numerous other fungal and plant species, a street and an elementary school in Sacramento, and a mountain in Lassen Volcanic National Park are also named.



Harvey Willson Harkness

Harkness's life was a classic rags to riches story, for he was born on May 25, 1821 to poor parents in Pelham, Massachusetts, but left an estate at his death in 1901 said to have then been worth 150 million dollars[1]. No sources I have seen provide information about his childhood or early education, but somehow, despite his family's poverty, he managed to be apprenticed to a physician, and graduated in 1847 from the Berkshire Medical College in Pittsfield, Massachusetts. Two years later, he joined the Gold Rush to California, where he found ministering to the miners' medical needs more lucrative than panning for gold. He opened a medical practice in Sacramento in 1850 and was active there also as a newspaper editor, educator (he was that city's first Superintendent of Schools), and land developer (through which he amassed his fortune and rose to prominence in Sacramento society). Among his influential friends and patients were all four of the Central Pacific railroad barons (Leland Stanford, Collis Huntington, Charles Crocker and Mark Hopkins), and Harkness was the attending physician at the birth in 1868 of Stanford's only child, Leland Stanford, Jr.[2] (who died while in his teens and was memorialized by the creation of Stanford University).

Harkness's wealth enabled him to retire from medicine the following year at age 48, at which time he relocated to San Francisco. Later that year he also participated in two historic events: On May 10, he represented California at the ceremonial laying of the golden spike that marked the completion of the Transcontinental Railroad, and on November 17, at the invitation of the Viceroy of Egypt, he was present at the opening of the Suez Canal.[3] Thereafter, for the remaining 32 years of his life, he devoted himself avidly to scientific studies, especially mycology.

When and how Harkness's interest in mycology developed is unclear, but he was the first to undertake systematic identification and cataloguing of California fungi. Of particular significance were his studies of truffles and plant pathogenic fungi. His book *California Hypogeous Fungi*, published in 1899, described and illustrated all the hypogeous fungi then known in California — a total of 108 species, including 55 that were then new to science. It was he who first described the Oregon white truffle, *Tuber gibbosum*, as well as the giant puffball *Lycoperdon sculptum* (now *Calvatia sculpta*). He also discovered western gall rust, a parasite of ponderosa and lodgepole pines (named *Endocron-artium harknessii* in his honor by his foraging partner Justin P. Moore, who first described it), and the downy mildew *Plasmopora viticola*, a serious pathogen of wine grapes previously known only from Europe.

Harkness joined both the San Francisco Microscopical Society and the California Academy of Sciences soon after they were established and served as the president of the latter (which he reportedly ruled with an iron hand[4]) for eight one-year terms, from 1887 to 1896. The Academy was also the repository for Harkness's herbarium specimens, which it retained for many years after his death. Eventually, however, all of the Academy's fungal collections were transferred to the New York State Museum in Albany. As of 2006, they were still there, but were neglected and uncatalogued.

[1] That figure, the portrait of Harkness reproduced here, and many of the details of Harkness's life are drawn from the article "Pioneers of California mycology: H.W. Harkness", by Peter G. Werner, originally published in *Mycena News*, December 2006, and available online at ***http://www.mykoweb.com/articles/HWHarkness.html***. Harkness's day of birth is taken from the brief biographical vignette of him in chapter 6 of Norman E. Tutrow's The Governor: The Life and Legacy of Leland Stanford.

[2] Tutrow, *op.cit.*, p. 292.

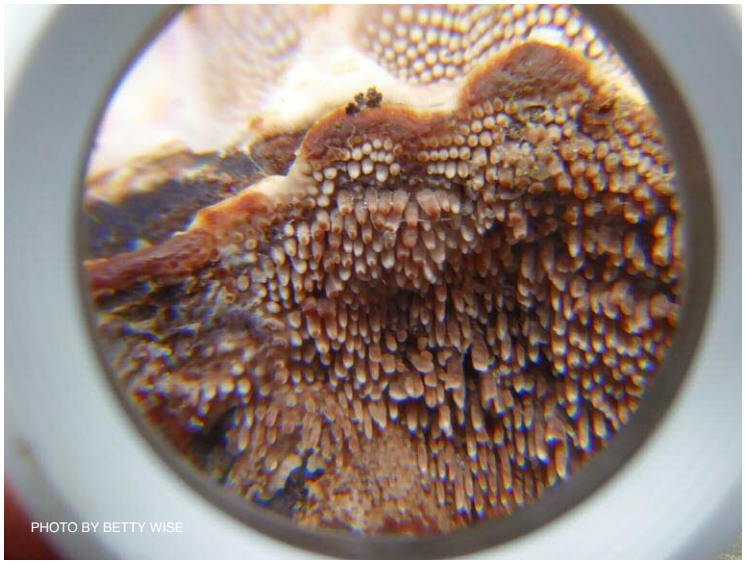
[3] Tutrow, *op.cit.*, pp. 289–290, states that Harkness carried the golden spike to the ceremony at Promontory Point and handed it to Thomas Durant, vice-president of the Central Pacific Railroad, who, together with Leland Stanford, tapped it into place.

[4] According to one of its members, Edward Bosqui, in his *Memoirs of Edward Bosqui,* p. 55 (quoted in Tutrow, *op.cit.*, p. 292).

PHOTOS FROM OUR OCTOBER 2ND BRENDAN BYRNE FORAY

Common (and late) was the majestic Aureoboletus projectillus.

Not much beats a leisurely foray through the Pine Barrens!



A great reason to invest in a loupe: The teeth of a Hydnellum

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 31, 2016 and October 25, 2016. We look forward to seeing you at lectures, forays, and other NJMA events. Happy 'shrooming!

Sara Bauer	Shawnee on Delaware, PA
Thomas & Lynn Benediktsson	Glen Ridge, NJ
Robert Brennan, III	Highland Park, NJ
Victoria Buckley	Alburtis, PA
Stephen Casadevall	Morris Plains, NJ
Linda DeMarzo	High Bridge, NJ
Medina Demiri	Freehold, NJ
Marina Diamond	Keansburg, NJ
Ralph & Debby Dimeo	South Orange, NJ
Amy DiPalma	Boonton, NJ
Wiktor Domagala	Sayreville, NJ
Katherine Ellis	Rockaway, NJ
Alexander Everett	New Providence, NJ
Joan Farkas	Garfield, NJ
Alec Fellman	New York, NY
Alexander Fisher	Yonkers, NY
Yolanda Garcia	Millville, NJ
William Goers	Summit, NJ
Artem Grebennik	Princeton, NJ
Dona Hoagland	Hackettstown, NJ
Jonathan, Kory & Zachary Kalafer	Mendham, NJ
Beklen Kerimoglu	Brooklyn, NY
Christopher Krupa	Crosswicks, NJ
Stephen & Jignasha Leonardo	Stony Point, NY
Lenna Lewis	Hamilton, NJ
Anthony Locicero	Staten Island, NY
Nicole Maniez	Lambertville, NJ
Katherine Martens	Newton, NJ
David Martin	Oaklyn, NJ
Vyacheslav Makarov	Melville, NY
Maggie Matullo	Greenwood Lake, NY
Patrick McCarthy	Bellmawr, NJ
Cory Mosler	Yonkers, NY
Jeffrey Mullan	East Brunswick, NJ
Stan Perambo	Barto, PA
Gail Perkin	Philadelphia, PA
Sylvie Rangan	New Brunswick, NJ
Christina Renfer	Towaco, NJ
Jennifer Sawyer	Cape May, NJ
Dani Schank	Gillette, NJ
Denice Schnaak	Jackson, NJ
Kimberly Shoback	Lawrence, NJ
David Simoni	Vineland, NJ
Joanna Skora	Philadelphia, PA
Peter & Molly Springer	New Providence, NJ
Susan Stanley	Egg Harbor Township, NJ
Aleksandr Treyger	Keansburg, NJ
Filip & Sophie Wolak	New York, NY

A GRAND FEAST (FOR FLIES)

Nature has its reasons for producing organisms which have certain colors, testures, and even aromas. Above we see a stinkhorn being feasted upon by a horde of flies who enjoy eating the "fragrant" greenish spore mass and carry the spores off to new locations.

With the flies' banquet completed, the stinkhorn cap is completely cleaned of the spore mass. New stinkhorns may arise where the flies eventually meet their demise and deposit the spores they've carried.

IN PRAISE OF CRUSTS

by Boris Arapov

Reprinted from The Bulletin, newsletter of the Boston Mycological Club, April 2016

You may remember me from the last *Bulletin*. I came to this country from Russia thinking that the only good mushrooms were edible ones, but then I attended Larry Millman's White Mountain Fungal Foray in September, and I learned about inedible mushrooms for the first time. One species we found at the Foray really turned me on — an orange crust fungus called *Stereopsis burtianum*. Since then, I've gotten obsessed with crusts, and Larry urged me to write an article about them for *The Bulletin*. So here goes...

The word crust suggests either bread or geology, but it also refers to a particular type of fruiting body that grows on wood. Some crusts have warts (not contagious!), some have teeth, some are labyrinthine, and some don't seem to have any obvious features — they're just flat strips of white. Most, but not all, crusts are saprobes (thanks, Larry, for giving me the mycological term for saprophyte!), which means they only grow on dead or dying wood. They digest this wood and, in doing so, they recycle it.

A few crusts don't digest wood. Instead, they just sit on it. I know that this sounds weird, but what follows is even weirder — these crusts are mycorrhizal!

Species like *Byssocorticium alkovirens, Tomentella terrestris*, and *Pyoderma hyssinum* just use logs as place to rest their fruiting bodies while their mycelia go into the ground and connect with the roots of plants or trees. Most, but not all of these mycorrhizal crusts are soft and cottony. "Most, but not all" — that could be the motto of crusts.

BMCers usually ignore crusts. I think that's a shame, because some of them are really attractive...far more attractive than a fat *Boletus edulis* full of maggots. Take *Byssocorticium alkovirens*. Its turquoise color immediately makes you want to varnish it. Or take *Terana caerulea*. This species is an intense cobalt blue when it's fresh. Or take *Cytidia salicina*, which, being bright red, is far more

Terana caemlea

colorful than a morel. Lift up enough logs, and you'll find all of these species except maybe the *Cytidia*, which seems to grow mostly on willow trunks and branches.

Cytidia salicina

We did a lot of log lifting at the White Mountain Foray. At first I didn't like it, because I'm 6'3", and I have to bend down farther to lift logs than most people.

But after a while I got used to it, and now I know that it's the best cure for what we Russians call *grib likhorandka* and what you New Englanders call mycological cabin fever. That's because you can always find fungi under logs, even in the winter. Especially, you can find crusts.

So yesterday was February 9, and I walked over to a vacant lot near where I live in Chelmsford and lifted up a log. Right away I saw a large fruiting body of *Phlebia tremellosa*. My girlfriend Valentina, who came over from Russia less than a year ago, was with me. She took one look at the pink labyrinthine surface of the *Phlebia*, and said to me: "Hey, that's the most interesting thing I've seen in America!" What a compliment for crusts!

Phlebia tremellosa

PRECIOUS GARDENS

by Ellen Jacobson.
Reprinted from The Bulletin newsletter of the Boston Mycological Club, June 2015.

In an issue published last fall of the magazine *Fungus*, there was an article that piqued my interest. In it, Denis Benjamin criticized club forays, those who attend them and all commercial pickers. The author believes that no mushrooms should be picked except for scientific purposes. He further stated that most of us pick irresponsibly and, in the process, destroy not only the environment but also the habitat and therefore mushrooms. We are interested only in filling our baskets with edibles, learning the best foray sites and then disappearing forever from club membership rolls.

There were three letters in response to the article. One in particular caught my eye: It was written by David Campbell, past President of the San Francisco Mycological Society, longtime mushroom traveler, collector and consumer of wild mushrooms. One short phrase of his stood out, "We are the caretaker of precious gardens." We are indeed caretakers of a very special and easily renewable resource and mushroom collecting should not be limited only to those who study them scientifically.

During our very well-attended CMS-sponsored mushroom forays last summer, the leaders were encouraged to shift the emphasis from edibility to education. And, lo and behold, our new approach worked. The attendees returned to their homes with a wondrous new appreciation for the challenges of learning about mushrooms, the art of responsible collecting, and the joy of the wilderness and our special and unique Colorado environment. The competition for edibles was no longer an issue, although good edibles were found on every foray. Years ago, Paul Stamets said, "Just think about how hard that mushroom had to work to get up out of the ground." And we did think of that as we wandered through the many Russulas and Cortinarius.

We are indeed the caretakers of our precious mushroom gardens; we tread softly, we pick lightly, we leave the very old and the very young behind. We appreciate each and every mushroom. With careful tending, our gardens could last as long as we do.

BYTES, BITS, & BITES

TASTY LITTLE TIDBITS FROM OUR MEMBERS

from Judy Glattstein:

"I do like this image"

http://tinyurl.com/o9mtu27

*from the pages of **Atlas Obscura**:*

The Lost Mushroom Masterpiece

http://tinyurl.com/gpw53oz

*from **The New York Times**:*

A Mission to give fungus room to breathe

http://tinyurl.com/juz6kvv

from Judy Glattstein:

Wild Mushroom Quesadillas *(NY Times)*

http://tinyurl.com/j74sghw

*from **Travel Oregon**:*

The Truffle Festival

http://tinyurl.com/oznchtw

from Judy Glattstein:

A Giant Scotch Puffball

http://tinyurl.com/jzo77rl

from Patricia McNaught:

Hi, article about work done on lichens. Explains why they could never be grown in the lab - they didn't have the basidio partner present, only the asco and the algae/cyano bacteria.

http://tinyurl.com/zl9gp7j

*from **Atlas Obscura**:*

Creepy fungus

http://tinyurl.com/n9nhdas

HAPPY HOLIDAYS

FROM ALL OF US AT NJMA!

from Pat Bogue:

OK, Can you tell us what this is? A friend of ours in NE found it in his lawn. Looks alien to me!

Thanks for any information you may have.

Pat and Arlie Bogue

follow-up email from Pat:

Well, our friend must be drinking beer again while he is cutting his lawn. It appears that the "mushroom" is made of styrofoam.

A haiku poem by late 19th century Japanese haikudst Shiku

My voice
becomes the wind:
mushroom hunting.

Reprinted from the newsletter of the Boston Mycological Club, April 2016

Holiday Dinner 2016

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 4, 2016 at 1:30 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 John Burghardt by November 25th). 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 NOVEMBER 25, 2016!
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 John Burghardt (*johnab190007@gmail.com*) if you can volunteer to help with setup or cleanup or have questions about the event. Please contact Igor (*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 November 25***, 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