

# NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION  
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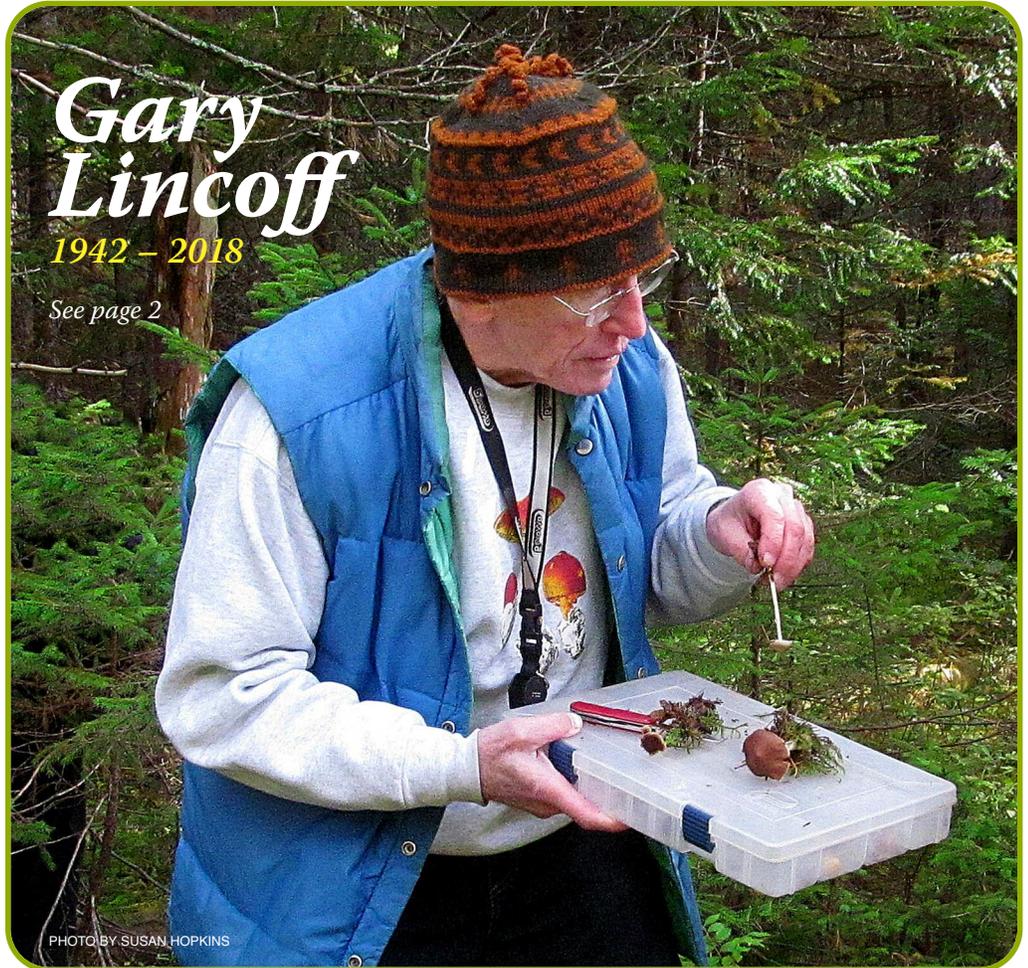
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## NJMA EVENTS HOTLINE

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



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## PRESIDENT'S MESSAGE

Hello fellow fungophiles, and welcome to spring! By the time you are reading this, hopefully everybody has had a chance to be outside and in the woods, perhaps even finding a few of those elusive ascos that are so hard to see (but are out there).

Our winter meetings were very well attended this year, and our spring offerings have been well received. Our early April lichen foray was filled to capacity, and our introductory mushroom classes were well attended. Interest in mycology has been increasing over the years, with more and more people realizing the joys of putting the phone down and getting out in the woods. Well, maybe getting out in the woods and taking some nice photos of mushrooms with their phones. And looking up edibility of the mushrooms they found on their phone. And posting pics of their finds with their phones. Never mind what I said about the phone part, but it is undeniable that our forays can draw crowds.

As we enter foray season, let's make sure that as well as greeting old friends we are welcoming the newcomers. Shake hands, get names and invite people to walk with you. A few enthusiastic NJMAers were very welcoming to me years ago, and I want to make sure that all of us are just as welcoming to today's new people. You never know, that person you welcome might be the 2028 NJMA President!

While we are talking about forays, let's not forget that foray leaders are volunteers and need the support of other club members. So when you come to a foray, check in with the leader and see how you can help. Maybe you can assist in leading a group of novices, or perhaps you can help by sticking around to clean up after the foray. Lead a 10 minute intro to keying out an easy species or volunteer to organize the identified specimens. Every hand helps and the foray leaders certainly appreciate any extra support they can get.

And while you are taking those great pics with your phone, don't forget to save your best shots for our year-end photo contest! Enjoy the spring, and see you at the next foray!

(Editor's note: Publication of your photos in NJMA News does *not* disqualify them from being entered in the Photo Contest.)

– Luke Smithson  
President, New Jersey Mycological Association  
[njmaprez@gmail.com](mailto:njmaprez@gmail.com)

## IN MEMORIAM GARY LINCOFF

On March 16<sup>th</sup>, most of you probably know that our friend Gary Lincoff died of a stroke at the age of 75. Gary was one of those rare individuals who could relate equally as well to beginning mycophytes and professional mycologists. He was always welcoming to anyone, anywhere, at any time, who had questions or comments about anything fungal.

We first met at the New York Botanical Garden in 1976 at his mushroom identification workshops. I can remember him coming back from the lunch break at one of the classes with a very puzzled expression; he had just encountered a man who had a paper bag full of mushrooms and asked him what he was going to do with them. He was told they were for dinner – “all good eating” the man said. The bag contained *Agaricus*, *Coprinus*, and several other genera including *Amanita*. Gary offered to get rid of some of the questionable finds, but he was rebuffed. As an unscheduled lesson, Gary explained why this was not the way to gather mushrooms for the table.

It was at one of the classes that Gary told us about the local mushroom clubs including NJMA, where he would occasionally attend forays and lectures, usually with Sam Ristich and/or Dr. Clark Rogerson from the NYBG. As Gary got busier and busier with the New York club, NAMA, and his many other mycological commitments, from writing several books (including *The Audubon Society Guide to North American Mushrooms* – the best-selling field guide for beginning mushroom hunters), we saw less and less of him at NJMA activities. Many of our members would see him regularly at NEMF's Sam Ristich Annual Foray or the NAMA forays.

No matter how busy Gary was, if he was asked to give a lecture to our members or judge the Photo Contest, he always made time for NJMA.

Because of his deep interest in the plants and fungi of Central Park, we kept in touch when I was working at MCNY – almost directly across the park from his home. When I found anything that looked interesting, I would send him photos and the location. I would always get a prompt reply from him, usually with an ID, or, if it was something he was puzzled about, he would travel across the park to collect it and then put a name on it.

Speaking of mushroom names, Gary always thought it was very funny that he had to invent most of the “common names” for the mushrooms in the Audubon Guide since they did not exist before he created them.

If you would like to read a more detailed account of Gary's many accomplishments I would suggest the New York Times obituary: <https://tinyurl.com/yahvnl5c>.

I would like to extend my sympathy, as well as that of NJMA, to Gary's family: his wife Irene and son Noah.

Visit the NJMA  
Discussion Group



facebook

<http://tinyurl.com/jjualgz>

# MALLORY O'DONNELL

## 2018 BOB PEABODY WILD FOODS WALK LEADER

### SUNDAY, JUNE 3, 2018

Mallory O'Donnell is a subsistence forager and wild food enthusiast, working professionally in the landscaping field. Mallory gathers and consumes wild food throughout the year, and experiments with creative culinary applications of edible plants and mushrooms, including fermentation, brewing, infusing, vinegar-making, and creating wild spice and seasoning mixes. These are mainly based on ingredients found in Hunterdon County, with a serious focus on sustainable and ethical foraging, using primarily invasive or non-native ornamental edible plants, as well as selective harvesting of native seasoning plants and fruits. Mallory publishes recipes and articles on [www.howto-cookaweed.com](http://www.howto-cookaweed.com) and regularly updates the account @mallorylodonnell on Instagram, with daily posts of seasonal observation of wild plants, including bud and bark studies as well as homemade, *cucina povera* food and more esoteric wild food experiments. 

## APRIL 8<sup>TH</sup> LICHEN FORAY REPORT

reported by Luke Smithson

On Sunday, April 8<sup>th</sup>, Dr. Natalie Howe led a group of about 20 people on our annual spring lichen adventure.

This year, we met at Cattus Island County Park in Ocean County. We spent the first two hours hiking on a peninsula that extends into Silver Bay, finding plenty of lichen and other interesting items to look at. After our walk, we ventured into the newly-renovated Nature Center with a very nice lecture room where we set up microscopes and practiced our lichen identification skills.

We were not rigorously trying to identify everything we found, choosing instead to focus on a few unknown species. We did manage to identify eight lichen collections to species, as well as a few more to genus. The availability of Gene Varney's bequeathed microscopes was very much appreciated by the attendees. I would like to thank Dr. Howe for traveling from Washington, DC to lead our walk. Her enthusiasm and expertise are greatly admired. 



## 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.



## BYTES, BITS, & BITES

TASTY LITTLE TIDBITS FROM OUR MEMBERS

from the Editor:

The many benefits of Nature Therapy:

<https://tinyurl.com/ybrfqwjy>

from the Editor:

New Jersey Supermarket features a mushroom "farm":

<https://tinyurl.com/y7gu3f2q>

from the Editor:

Some slow-cooker mushroom recipes from *The Kitchn* blog:

<https://tinyurl.com/y89rlwzq>

from Spoiled NYC:

The search for a Patagonian magic beer-making mushroom:

<https://tinyurl.com/y9o7bjaj>

from Judy Glattstein:

Chainsaw mushroom carving!  
Could we have a workshop!!? But it might be outside any insurance we have:

<https://tinyurl.com/y7jrowsq>

from the Aeon newsletter:

The first epidemic of climate change:

<https://tinyurl.com/y8l2a3nx>

more from *Web MD* on the same subject:

<http://tinyurl.com/ybn7rwo3>

(continues on page 6)

## MOREL MOTHERLODE

by Pete Bohan

It was the middle of May, and I had been out morel hunting twice since late April, but only had a couple of handfuls of small *M. americana* to show for it, so I was ready to throw in the towel and call it a bad season. I had seen some other nice finds on Facebook, but most were found under apple this year, and the only old apple orchards I knew of seemed to have stopped producing a long time ago. But there was one spot left I hadn't checked: a patch of sycamores in Essex County that had produced 90 beautiful yellow morels about four or five years ago, during another "slow" season. I had checked it every year since and hadn't found a thing, so I thought maybe it was a fluke. But this season just "felt" a lot like that year, when I hadn't found many under the usually-reliable elm, ash, and tulip poplar trees that I always check. So I thought just maybe it was one of those odd years when sycamore might be the ticket, and my hunch paid off ... big time. I decided the night before to take the day off from work, but when I woke up, it was raining, and I debated whether to even go. But I knew the season was on its way out, so if I was going to do this, I had to do it now. It's a bit of a hike to get there, so I was soaking wet by the time I arrived. I hadn't seen anything along the way, so wasn't optimistic, and was about ready to call it a day. But as I strolled up towards the first sycamore, I saw a morel peeking up through the grass. I was ecstatic. I'm pretty sure I yelled "HOLY SH\*T!" and my dog looked at me like I was crazy (I haven't trained her to sniff out morels ... yet). For me, that first one is always the hardest to spot, but once my eyes adjusted to their shape and color, I was amazed to see at least 25 scattered around that one tree. And I knew there were a good number of sycamores in that area, so I had a feeling it was going to be a good haul, but still had no idea just *how* good it was going to be. Tree after tree produced big, beautiful, and (despite the odd slug or two) relatively bug-free morels. The crazy thing is they actually got bigger as I went on, filling my large tote bag to the brim. My adrenaline was pumping; I knew I was experiencing something really special that I would remember for a long time. But the only other bags I had in my backpack were paper, which were useless in the rain (plus I had my dog), so I had to go back to my car, catch my breath, and make a second trip. And I filled that second tote bag to the brim as well. They were wet, so they were extremely heavy. Many of them were so large, they actually collapsed from their own weight due to the rain, and their stems were bent. When I got home, I laid them out to air out and dry a bit, and counted approximately 230 or so mushrooms - roughly twenty pounds of them! And I had left at least 15-20 older, soggier ones behind, so I'm estimating that spot had produced well over 250 morels, by far the most I have ever seen. I was blown away that earlier year when this spot produced 90, but this year beat it by over 150!

The best part is, my birthday had only been four days earlier, so it was a very exciting belated present to myself – certainly the biggest find of my life, and one that will be extremely hard to top. I guess I'll just have to beat it next year. (One can dream, right?)



ARE YOU  
READY?

**NJMA  
PHOTO  
CONTEST  
2018**

ENTRY FORM  
COMING IN OUR  
SEPTEMBER  
ISSUE

# LEWIS DAVID VON SCHWEINITZ: MYCOLOGIST, BOTANIST, ILLUSTRATOR

## THE LECTURE BY DR. DAVID HEWITT AT OUR APRIL MEETING

reported by Luke Smithson

On Sunday, April 15<sup>th</sup>, Dr. David Hewitt, a research associate from the Academy of Natural Sciences (Philadelphia, PA) presented a lecture on the life and work of Lewis David von Schweinitz, often called the Father of American Mycology. He began with an overview of the life of the Bethlehem, PA born Moravian preacher. After his family moved to Europe, he fortuitously crossed paths with a number of academics from Kiel, Germany. The work he later presented to them earned him a PhD, the first doctorate ever awarded an American.

Throughout his short life (1780-1834), Schweinitz collected, described and illustrated numerous species of fungi. He wrote a number of publications describing fungi from both Europe and North America, was an early adopter of the dichotomous key (a very new and innovative technology in the early 19<sup>th</sup> century) and pushed a number of very forward-thinking ideas into the forefront of American academia. Amongst these ideas were the importance of documenting ecological data (such as accompanying vegetation, soil composition, etc.) and the implications of invasion and naturalization of foreign species. His descriptions of fungi were all done macroscopically, as microscopy was not yet available in his time, and his descriptions and taxonomical placements have been surprisingly accurate.

After the general overview of his life, we were presented with a number of his fungal illustrations. Dr. Hewitt emphasized the accuracy of the illustrations, noting how easily recognizable many of the subjects are. Another notable point in the illustrations is the diversity of fungi that von Schweinitz was looking at; not just big, fleshy mushrooms but many tiny fungi such as cup fungi and plant pathogens that are easily passed over. Many of Schweinitz's illustrations are available for online viewing [here](#).

Dr. Hewitt also spent a little bit of time talking about his own research into *Neolecta vitellina*, a small asco that he suspects may grow in the New Jersey Pine Barrens. This small fungus grows in the fall, and Dr. Hewitt would like NJMA members to keep an eye out for it during forays. Examples of *N. vitellina* can be found on [Mushroom Observer](#). NJMA News will feature this mushroom and describe what to do with it (should you find it) in a future issue.



## ARE YOU DRAWN TO DRAWING MUSHROOMS?

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.

## ROBERT H. PEABODY LIBRARY UPDATE

by Jim Richards, NJMA Library Chair

Thanks to a lot of help from Bob Peabody's son, Graham, the books from his father's library have been added to the Robert H. Peabody Library.

The collection of books from Eugene H. Varney had previously been incorporated into the library.

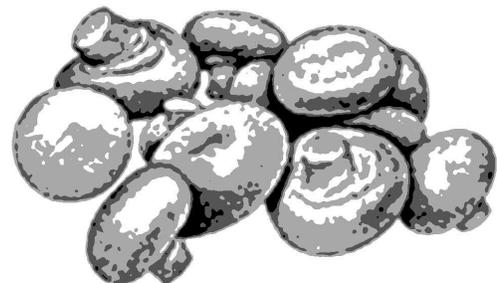
There is still work to be done to finalize our holdings, but I can report that as of this date, the library now contains over 1100 volumes.

We have to work out details of which books will be available for general use by members and which will be retained for use by the Taxonomy Group. As soon as this is done, we plan to post the list of books in General Distribution on our website along with the rules for borrowing these volumes.

We will be assembling a collection of field guides and general books to be used on our forays by the identifiers.

If you have an interest in borrowing specific titles, such as the books that have been reviewed in *NJMA News*, you may contact me at [njmalibrary@gmail.com](mailto:njmalibrary@gmail.com).

The same email address should be used if you would like to volunteer to work on the library.



**BYTES, BITS, & BITES** (continued from page 3)

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

Decomposition: You need to read the penultimate paragraph!:

<https://tinyurl.com/y94bm4rm>

from *Web MD*:

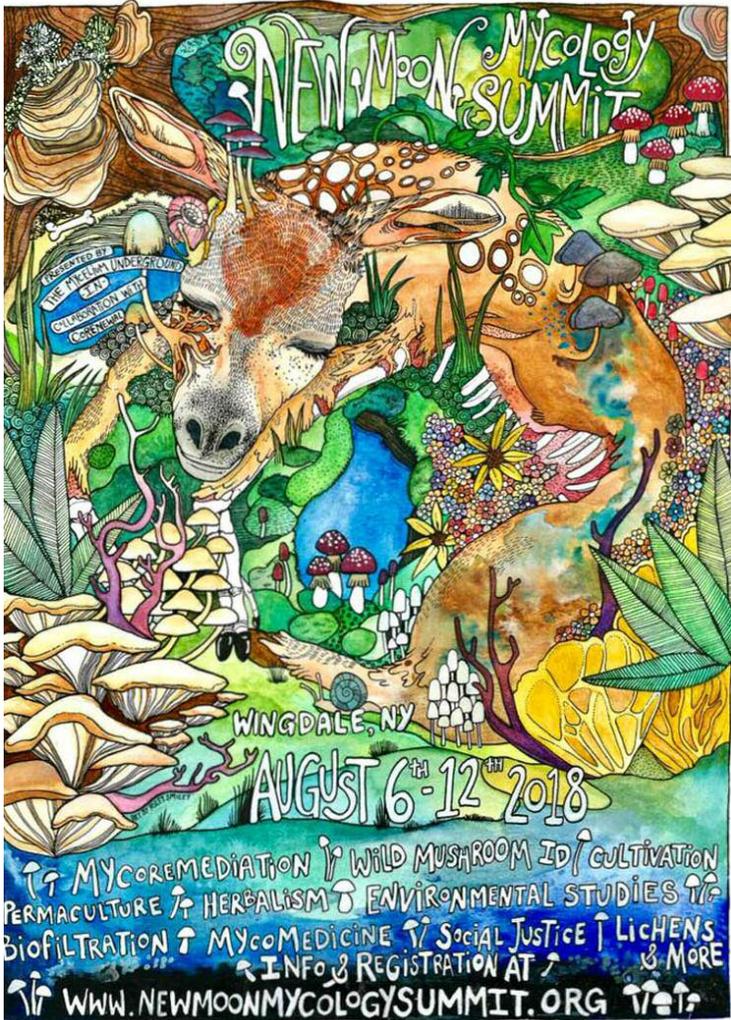
All About Mushrooms:

<https://tinyurl.com/ycl4zw48>

from *the Editor*:

New Moon Mycology Summit, August 6-12, Wingdale NY:

<http://www.newmoonmycologysummit.org>



from *Tasting Table*:

Crisp mushroom technique:

<https://tinyurl.com/y8dv8ygz>

from *Judy Glattstein*:

A *New York Times* article on the mushroom-growing Trappist Monks:

<https://tinyurl.com/y7gpwreu>

from *Sue McClary*:

Jim, have to return to my bbb roots...

Thinner plant roots with less dependency on mycorrhizal fungi is an evolutionary strategy to exploit soil in less predictable environments:

<https://tinyurl.com/ydj5hd9c>

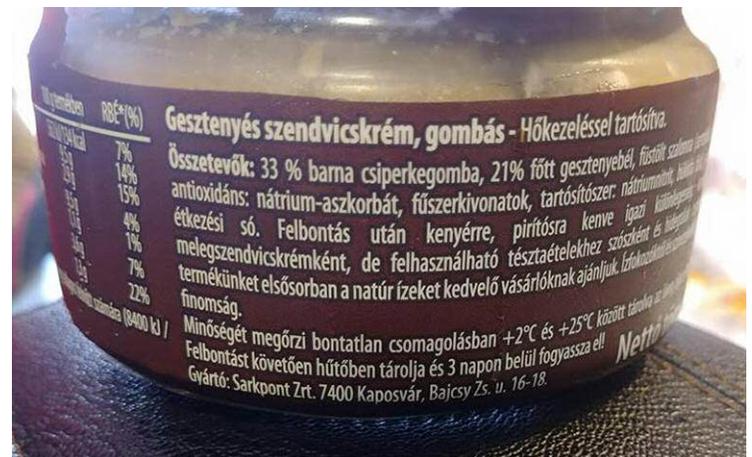
from *the Editor*:

More and more articles about the nutritional value of mushrooms keep appearing. This one is from *Martha Stewart Living*:

<https://tinyurl.com/yb8u6z3n>

from *Bob Hosh*:

Now here is something interesting for all my mushroom loving friends! Chestnut and Mushroom Sandwich Cream (spread! The label says 33% Brown mushrooms (Crimini) and 21% cooked chestnuts, herbs, salt, etc. Manufactured in Kaposvár, a city in southwestern Hungary. Move over Nutella! :D



from *Consumer Reports*:

Myths about ticks:

<https://tinyurl.com/ybr66z87>



# WAXCAPS - WHERE ARE YOU?

by Sue McClary

Have you noticed that some waxcap species have not appeared on the NJMA Foray Species Lists in recent years? They may still be there, just under a different genus. In this case, *Hygrocybe* split 1-to-3. This article aims to update, or introduce you, to the waxcaps.

If you are unfamiliar with waxcaps, they are colorful small to medium sized, sometimes wet looking, sometimes slimy, gilled mushrooms. Like *Boletes*, *Tricholomas*, Milk mushrooms (think *Lactarius* and now the genus *Lactifluus*), the Bessettes co-authored a book entirely on this group. [See reference 1]. There are over 250 species of waxcaps, with at least 45 found in NJ; some edible, some not, and at least one, poisonous.

Waxcaps seemed like a group that would be easy to master with a book devoted to them. With six waxcaps appearing on the NJ Common Fungi List (NJMA News 44-3) under *Hygrocybe*: *H. borealis*, *H. cantharellus*, *H. conica*, *H. flavescens*, *H. marginata* v. *marginata*, and *H. miniata*, I was not prepared for what I encountered. The more I looked around, the more confused I became. I would see a given species name with genus *Hygrocybe*, and at other times, with genus *Hygrophorus*. Was even this split still in dispute by mycologists? Did the species move from one group to another and back again? Turning to the waxcap book, the introduction clearly stated that the waxcaps (at that time) were divided into *Hygrocybe* (hyphae on gill trama parallel or interwoven) or *Hygrophorus* (hyphae on gill trama divergent or bilateral). So how could a species move between these genera? But while reading about individual species, in that same book a possible explanation emerged. In the past, the larger and stouter version of a species were called *Hygrophorus* and the smaller slender ones, *Hygrocybe* (e.g. *H. virginea*). If we go back to the 1881 NJ Fungi list by the mycologist Job Bicknell Ellis, you will find *H. virgineus*, *H. coccineus*, *H. miniatus*, *H. conicus* all listed under *Hygrophorus*.

If you missed the January meeting with Dorothy Smullen's presentation on **clades** (evolutionary branches of the tree of life), you can read the MycoWeb.com article (in Reference 4), and click on the chart link contained within it. The chart explains why one mushroom, *Hygrophoropsis aurantiaca* (false chanterelle), whose genus sounds like a waxcap, is really related to *Boletes*, and why *Rickenella fibula* (named after the mycologist Aldalbert Ricken), which looks like a waxcap, is not a waxcap.

To sum up, the waxcaps group is separated out from other fungi, based on clades, previously identified morphology, and now even more morphological differences, not to mention DNA.

Luckily for me, Nina Burghardt had attended a work-

shop given by Jean Lodge. Nina, proactively, passed on the latest waxcap genera info to me based on that workshop. Now I am back to thinking I can learn the waxcaps. [For Jean Lodge's published article on this *Hygrocybe* split see Reference 2.]

## *Cuphophyllus*

Broad central umbo (bump) cap opaque or chalky often has cross veins not brightly colored.

*C. borealis*, *C. lacmus*, *C. pratensis*, *C. virgineus*

## *Gliophorus*

Slimy, brightly colored, often green or purple, colors fade as matures.

Gill edge may be gelatinized, sometimes carrot-colored after drying.

*G. irrigatus*, *G. laetus*, *G. perplexus*, *G. psittacinus*

## *Gloioxanthomyces*

Yellow with dark shiny gill edge

*G. nitidus*, *G. vitellinus*

## *Humidcutis*

Conical cap which cracks radially when expanded, Carrot, pink, or red

*H. marginata*, *H. pura*

## *Hygrocybe*

Colorful: red, orange, yellow.

May stain black.

Cap dry or viscid, often scaly (sometimes need a loupe to see.)

Cap conical, dome-shaped.

*H. cantharellus*, *H. conica*, *H. miniata*

## *Hygrophorus*

All the rest; quite a few of these smell.

So where in New Jersey can you find waxcaps? Armed with the latest names, you can turn to the Foray Site species list. There is an abundance of waxcap species at Franklin Parker Preserve, found perhaps due to year-round forays timed to take advantage of precipitation. Other locations seem to be Stokes, Ted Stiles, Wells Mills and Belleplain, to name a few. Look for them on the ground in grassy areas, or wet areas with mosses (e.g. sphagnum) or near bogs in conifer or broadleaf habitat. Waxcaps can be found from late spring to late autumn depending on species.

**Conservation:** Europe is losing its waxcaps. Most are on their 'red lists' of threatened species. Sensitivity to inorganic nitrogen (i.e., fertilizers) in their grasslands seems to be one of the causes. Will the same happen in the US? In New Jersey?

**Further Research:** The view of Waxcaps as solely plant saprobes is changing. If you want to know more about this, and the chemistry behind color pigments in the poisonous *Hygrocybe conica* (Witch's cap), and why it turns black when bruised or as it ages, I point you to

(continues on next page)

more information written by J. Lodge in Reference 3. There are many public domain articles available by searching [www.fs.usda.gov](http://www.fs.usda.gov) publications by genus or other search terms.

All of this info started with a tip from Nina. My thanks to her and to Jean Lodge for providing understandable information to this pretty group of mushrooms, which can literally slip through your fingers (yes, some are more than a bit slimy).

### References

1. Bessette, Alan, Roody, William C., Sturgeon, Walter E., and Bessette, Arleen R. *Waxcap Mushrooms of Eastern North America*, 2012.
2. Lodge, J. *Omphalina* Volume 5, 1/24/2014, publication of the Newfoundland/Labrador club.  
[https://www.fs.fed.us/nrs/pubs/jrnl/2014/nrs\\_2014\\_lodge\\_001.pdf](https://www.fs.fed.us/nrs/pubs/jrnl/2014/nrs_2014_lodge_001.pdf)
3. Lodge, J. and others. *Fungal Diversity: An International Journal of Mycology*, ISSN 1560-2745. Molecular phylogeny, morphology, pigment chemistry and ecology in Hygrophoraceae (Agricales), 2013  
<https://www.fs.usda.gov/treearch/pubs/44892>
4. Lincoff, G. and Wood, Michal. *MycoWeb*, Evolution and Morphology in the Homobasidiomycetes.  
[http://www.mykoweb.com/articles/Homobasidiomycete\\_clades.html](http://www.mykoweb.com/articles/Homobasidiomycete_clades.html)



## WAXCAP COLOR QUIZ

by Sue McClary

Waxcap species names provide a great introduction to the root words for colors. Just like mycologist names (e.g., highlighted by NJMA's mycologist bio series), you will start to see these color words everywhere in other mushroom groups. While people names provide an insight into history, color names can be an insight into a potential identification feature (but sometimes it may take a little imagination or the right age or specimen condition).

If you find this three-part quiz helpful, or have enjoyed other Latin intros in previous newsletters, do a search on the web for 'Latin Greek scientific common' to learn more.

How many Waxcap species names can you match to their translation? Choose a letter from the right column which corresponds with the species names in the left column. Answers are page 11. (No peeking!)

These translations were extracted from the book Bessette's (et al) *Waxcap Mushrooms of Eastern North America*. This is a closed-book quiz. But feel free to use your mushroom knowledge about other species groups.

### Waxcap Color Quiz – Level 1

(\*asterisk denotes a known NJ species)

SPECIES NAME	COLOR-BASED MEANING
1. albofuscus	a. appearing greenish
2. chlorophana*	b. becoming purple
3. cremicolor	c. cream
4. olivacea*	d. olive
5. olivaceoalbus	e. olive and white
6. purpureofolia	f. less than salmon colored
7. purpurascens	g. purest white
8. roseibrunneus	h. purplish leaves
9. subsalmoneus	i. rose brown
10. virgineus	j. whitish brown

### Waxcap Color Quiz – Level 2

(\*asterisk denotes a known NJ species)

SPECIES NAME	COLOR-BASED MEANING
1. atrosanguinea	a. chestnut brown
2. aurantiosplendens	b. dark blood red
3. canescens	c. gleaming orange
4. flavescens*	d. grayish white and brown
5. fuscoalbus	e. hoary white
6. spadicea	f. less than reddish
7. subrufescens	g. turning yellow

### Waxcap Color Quiz - Level 3

(\*asterisk denotes a known NJ species)

SPECIES NAME	COLOR-BASED MEANING
1. chrysapsis	a. cinnabar red
2. eburneus	b. crimson
3. hypothejus	c. dark violet blue
4. lacmus*	d. gold
5. miniata*	e. ivory white
6. murina	f. mouse gray
7. punicea*	g. sulfur underneath

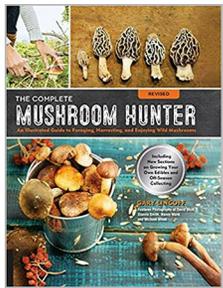


PHOTO BY JIM BARG

## BOOK REVIEW

# THE COMPLETE MUSHROOM HUNTER: AN ILLUSTRATED GUIDE TO FORAGING, HARVESTING, AND ENJOYING WILD MUSHROOMS (REVISED EDITION)

a review by Bob Saunders



## *The Complete Mushroom Hunter: An Illustrated Guide to Foraging, Harvesting, and Enjoying Wild Mushrooms (Revised edition)*

by Gary Lincoff

Published by Quarry Books; Revised, Illustrated  
edition (June 15, 2017)  
(208 pages)

ISBN 10: 1631593013  
ISBN 13: 978-1631593017

First, it must be said: We are very sorry to lose Mr. Lincoff. His knowledge, enthusiasm and humor will be sorely missed.

This book is an update of his previous book of the same name. It is an excellent book for beginners, and contains so much lore that it is useful for more advanced mycophiles as well. Lincoff's love for all things mushroom is given free rein throughout the book, and it is absolutely infectious. It is written very much in the first person, laden with anecdotes from his forays and travels. He writes about people almost as much as fungi. Nevertheless, it is packed with clear, accurate and useful information.

The book is divided into various sections, each well illustrated. The introductory section is a discussion of many aspects of the attitudes toward mushrooms throughout the world, and their cross-cultural desirability and availability. Again, this is as much about people as about fungi. He then talks about the basics of hunting, especially the seasons and habitats of desirable mushrooms.

The next section is about several of the most common, tastiest, easy-to-identify edible mushrooms, divided into gilled and non-gilled species. Each species is listed, with excellent pictures. Each one has entries for common and scientific names, related species, field description (without the highly specific technical mycological vocabulary), lookalikes, and any cautions. Many entries give suggestions on how to prepare and eat the edibles. Most entries have personal stories of his adventures while seeking those edibles, medicinals, or ethnogens. The gilled edibles covered include the agaricus group, oysters, honey mushrooms, shaggy manes, *matsutake*, shrimp russula, orange milk milky cap, fish milk cap, candy cap, and blewit. Non-gilled fungi include morels (an extensive section), truffles, chanterelles and black trumpets, tooth fungi, coral fungi, boletes, polypores (such as chicken- and hen-of-the-woods), giant puffballs, lobster mushrooms, and

wood ears. Even though many of your favorites may be left out, he covers these mushrooms and their categories in a way to make them accessible even to rookies.

Of equal importance to those just getting started are the poisonous mushrooms, and he covers them thoroughly. Each of the major groups or species is covered with common and scientific names, field description, often compared with similar mushrooms, symptoms, and treatment. He often posits that many reported mushroom poisonings are merely the overindulging in (gorging on) otherwise perfectly edible species. My only hesitation about the book is the picture of *Amanita pantheris* on page 140 – it looks remarkably like *A. muscaria* to me (I leave it to more expert readers whether this is a variation I am not familiar with).

Another chapter covers so-called “magic” mushrooms – those with psychoactive effects. He clearly and frankly talks about what is known about them, their effects, their indigenous uses, and the variations in experiences. He is not shy about including his own fearless (?) experiences.

A major chapter deals with mushrooms that have been found to have medicinal properties. They are listed, with brief descriptions and discussions of their usefulness and availability. I could wish that there was a more thorough treatment of them. I personally would love references to the original studies that tested their medicinal value, but that is beyond the scope of this book.

There are recipe suggestions for many of the common edibles, and they are tempting. Mostly soup. There are several appendixes, including “Arts & Crafts”. Many of the crafts shown, and much of the photography, are done by NJMA members. Other appendixes are cultivation, winter hunting and exceptional mushrooms from around the world.

Altogether it is a delightful book. It is not the same type of reference book as his great *The Audubon Society Field Guide to North American Mushrooms*, But it is probably the best book for a beginner because its enthusiasm will make converts of them. Its clear explanations will provide them with the knowledge they need to get started. But it also has information that is useful to the more experienced mycophile, and is a worthy addition to their reference library. It covers the entire field of mushroom hunting and organizes it in a way that is very helpful. Buy this book!



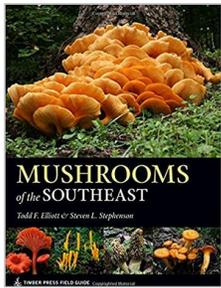
The most exciting phrase to hear in science,  
the one that heralds new discoveries,  
is not "Eureka!" (I found it!)  
but "That's funny.."

—ISAAC ASIMOV

## BOOK REVIEW

# MUSHROOMS OF THE SOUTHEAST

a review by Maricel Patino



## *Mushrooms of the Southeast*

by Todd F. Elliott and Steven L. Stephenson

Published by Timber Press (January 24, 2018)  
(408 pages)

ISBN 10: 160469730X  
ISBN 13: 978-1604697308

The Southeast is defined as the area that extends from Northern Florida to Maryland and encompasses the states of Alabama, Arkansas, Georgia, Kentucky, Louisiana, Mississippi, North Carolina, South Carolina, Tennessee, Virginia and West Virginia.

The seven diverse areas occurring in the Southeast are described as: Coastal plain, Piedmont, Appalachian Plateau, Valley and Ridge, Low Plateaus of Kent, Ouachita-Ozark Highlands, and the Arkansas River Valley. Each area's vegetation is listed in full detail by the authors.

The authors state that: "The Southeast is one of the most mycologically diverse regions in the world. The diversity of the vegetation and habitat is reflected in a correspondingly high diversity in the associated mushrooms and fungi."

The importance of fungi is presented as decomposers of dead matter (three types of rot), as a vehicle for nutrient exchange with plants (mycorrhizal association), medicinal uses, as a meal (learning to distinguish the edible species), mushroom toxins (If poisoned, contact NAMA, who has skilled mycologists in the regions all over North America.)

Tips are included about how to identify the fungi, learning the look-alikes, how to collect and how to obtain spore prints. There is a picture key to mushroom groups on the inside covers.

Fungi are grouped into 17 classes, separated by a color-coded layout, with a brief introduction to each class:

1. Entomopathogenic fungi (ex. *Cordyceps* sp.)
2. Morels and relatives
3. Cup fungi
4. Club fungi
5. Plant pathogens (*Apiosporina morbosa*)
6. Truffles (*Elaphomyces* sp.)
7. Mycoparasites (*Hypomyces* sp.)
8. Wood mounds (*Xylaria* sp.)
9. Gilled mushrooms
10. Boletes and relatives
11. Coral fungi and relatives
12. Polypores and relatives (*Stereum*!!!)

13. Crust fungi, rusts and smuts (*Xylobolus frustulatus*!!!)
14. Puffballs, false truffles, earthstars, stinkhorns and bird's nest fungi
15. Jelly fungi
16. Tooth fungi
17. Slime molds

There are 330 species described in detail, and the book also includes information about 1000 mushrooms. Photos are nice and clear. The mushrooms are presented by their scientific name, synonyms, family, habitat and biological role, distribution and comments. Microscopic features are included and color of spores, edibility, asexual stage, look-alikes, closely related species and distribution in the United States, and other countries.

I consider this book a complete guide, even if you don't live in the Southeast, because many of the fungi are found up north (including New Jersey). There are a few new species included and names are updated.

*Editor's note:* A couple of days after I received the above review from Maricel, I received this message from her:

"Jim, this is so cool. I found a mushroom in the Pine Barrens in the fall and I thought it was *Leucocoprinus birnbaumii*, which is morphologically similar to *Leucocoprinus fragillissimus*. From Todd's book: "The fruiting bodies of this beautiful but delicate fungus are so frail that is nearly impossible to harvest one without having the stack crumble in your hands." That is the experience I had."



## WELCOME TO ALL OF OUR NEW NJMA MEMBERS!

*We'd like to extend a warm welcome to the following members who joined us between February 28, 2018 and May 18, 2018. We look forward to seeing you at lectures, for-ays, and other NJMA events. Happy 'shrooming!*

Francesco Pugliese	Kenilworth, NJ
Meredith Reiss	Asbury, NJ
Sean Ryan	Middletown, NJ
John Schweininger	Hawthorne, NJ
Christopher Senska	Astoria, NY
Arthur Smith	Nutley, NJ
Grant Smith	Jersey City, NJ
John Uhr	Wayne, NJ
Angela Vitale	Oceanport, NJ
Kelsey Wolf	Cranbury, NJ
Dennis Zetterstrom	Millington, NJ

# CALENDAR OF UPCOMING EVENTS

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**Sunday, June 3**  
**10:00am**

**FORAY – BOB PEABODY WILD FOODS FORAY AND PICNIC**  
**Deer Path Park (Readington - near Flemington)**  
Leader: Mallory O'Donnell, author of *How to Cook a Weed* blog  
A *members-only* potluck will follow. Bring a labeled dish to share and your picnic gear. **The foray itself is open to all.**

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**Friday – Sunday**  
**June 22, 23, and 24**

**VICTOR GAMBINO WEEKEND FORAY**  
**Kirkridge Retreat Center, Bangor, PA**  
Guest Mycologist: Tom Bigelow  
Registration is now closed..

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**Saturday, June 30**  
**10:00am**

**FORAY – WAWAYANDA STATE PARK**  
**(West Milford)**  
Bring your NJMA membership card and show it at the park entrance station to gain free admission.

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**Saturday, July 14**  
**10:00am**

**FORAY – SCHIFF NATURE PRESERVE**  
**(Mendham)**

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**Sunday, July 22**  
**10:00am**

**FORAY – HORSESHOE BEND**  
**(Kingwood)**

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**Thursday – Sunday**  
**July 26 – 29**

**NEMF 42<sup>ND</sup> ANNUAL SAM RISTICH FORAY**  
**Geneseo, New York**  
Register online at [www.nemf.org/registration.html](http://www.nemf.org/registration.html)  
Questions: Email [NEMF2018registrar@gmail.com](mailto:NEMF2018registrar@gmail.com) or call Peter at (315) 339-3515, or visit [www.nemf.org](http://www.nemf.org).

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**Sunday, August 5**  
**10:00am**

**FORAY: THE NEW WEIS CENTER FOR EDUCATION, ARTS, AND RECREATION (Ringwood)**  
Joint foray with the NY Mycological Society. Leaders: Weis Center staff

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**Sunday, September 23 NJMA FUNGUS FEST 2018**

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## ANSWERS TO WAXCAP COLOR QUIZ

Level 1: 1j, 2a, 3c, 4d, 5e, 6h, 7b, 8i, 9f, 10g  
Level 2: 1b, 2c, 3e, 4g, 5d, 6a, 7f  
Level 3: 1d, 2e, 3g, 4c, 5a, 6f, 7b

## WHO'S IN A NAME? The genus *Sowerbyella*

by John Dawson (sixty-sixth in a series)

*Sowerbyella* is a genus of ascomycete fungi, one species of which, *Sowerbyella radiculata* (Fries) Nannfeldt, occurs in eastern North America and is illustrated on p. 255 of Beug's and Bessettes' *Ascomycete Fungi of North America*. In addition (since the mycological and zoological codes of nomenclature are independent of each other), *Sowerbyella* is also the name of a genus of fossil brachiopods.<sup>1</sup> In both cases, the name honors James Sowerby, a British naturalist, artist and mineralogist renowned for his illustrations of various natural history subjects, including flowers, fungi, seashells, and minerals.

According to an article by Lawrence H. Conklin in *Mineralogical Record*,<sup>2</sup> Sowerby "was born on March 21, 1757, at No. 2 Bolt-in-Tun Passage, off Fleet Street, in the city of London" to John Sowerby, a lapidary, and his wife Arabella Goodspeed. Educated at the Royal Academy of Art in London, he became a portrait painter and teacher of drawing before embarking on an illustrious career as a book illustrator. He died at the age of 65 on October 25, 1822, at his home at 2-3 Mead Place in Lambeth.



James Sowerby

Sowerby married Anne Brettingham De Carle, the youngest sister of a friend and fellow student of his at the Academy, and through her he acquired the property in Lambeth, which was given to the couple in 1786 by her father. Together, they had nine children, four of whom survived into adulthood, including two sons, James De Carle Sowerby and George Brettingham Sowerby, who assisted their father in the production of hand-colored plates, completed works he left unfinished at his death, and became well-known naturalists in their own right (James De Carle as a botanist<sup>3</sup> and mineralogist and George Brettingham as a conchologist).

Sowerby's first work as a botanical illustrator was in coloring some of the plates for William Curtis's six-volume *Flora Londinensis*; or *Plates and Descriptions of such Plants as Grow Wild in the Environs of London* (1771–1798). He went on to produce 2592 hand-colored plates for William Smith's 36-volume (!) work *English Botany*; or *Coloured Figures of British Plants*,

with their Essential Characters, Synonyms and Places of Growth (1790–1814); and as a supplement to that monumental compendium, which included illustrations of algae and lichens, but not other fungi, during the years 1795–1815 Sowerby published his own three-volume *Coloured Figures of English Fungi or Mushrooms*, for which he provided both the text and 440 hand-colored engravings.

In his 1996 book *Brief Biographies of British Mycologists*,<sup>4</sup> G.C. Ainsworth deemed the plates in that work to be "still the most beautiful set of illustrations of the larger fungi" of Britain, and went on to note that in

connection with that work Sowerby also "prepared some 200 models of the larger edible and poisonous fungi, which he exhibited in his house in Lambeth and opened to the public, free of charge, two days each month."<sup>5</sup>

Sowerby published nothing further on mycology, but turned instead to mineralogy, to which he contributed three more prodigious works: *British Mineralogy: Or Coloured Figures Intended to Elucidate the Mineralogy of Great Britain* (1804–1817); *Exotic Mineralogy: Or Coloured Figures of Foreign Minerals as a Supplement to British Mineralogy* (London, 1811–1820); and *Mineral Conchology of Great Britain, or Coloured Figures and Descriptions of those Remains of Testaceous*

*Animals, or Shells which have been Preserved at Various Times, and Depths in the Earth* (1812–1846). According to Ainsworth,<sup>6</sup> Sowerby was also consulted by the British navy for advice on how to inhibit fungal decay of ships' timbers, and two of his grandsons, James (1815–34) and John Edward (1825–70) made minor contributions of their own to the popular literature on mushrooms. The former was the author of the 1832 book *The Mushrooms and Champignons Illustrated*, while the latter provided the illustrations for the 1865 book *Rust, Smut, Mildew and Mould* by M.C. Cooke (profiled earlier in this series).



<sup>1</sup> Two further examples of generic names shared by both fungi and animals are *Lactarius* (a genus of fishes) and *Drosophila* (to which belong the fruit flies studied by geneticists).

<sup>2</sup> vol. 26, July–August 1995

<sup>3</sup> Together with a cousin, he founded the Royal Botanic Society and Gardens.

<sup>4</sup> Pp. 155–156, and earlier, in slightly expanded form, in *Mycologist*, vol. 2 (1988), p. 125, from which the portrait of Sowerby reproduced here was taken.

<sup>5</sup> Sowerby also amassed a large collection of minerals, fossils, shells, dried plants and other natural history specimens, which he likewise displayed to interested persons in a room he added at the back of his home.

<sup>6</sup> *Loc.cit.*