

# NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION  
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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!



## Leucocoprinus cepaestipes

Fairly common in wood chips in mid to late summer, this lepiotoid mushroom is recognized by fine white dusty "warts", a smooth stem, and a moveable ring. Edibility is questionable - many sources list it as poisonous.

PHOTO BY JIM BARG

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## PRESIDENT'S MESSAGE

Hello fellow mushroom friends and welcome to summer! We have had a great start to this year's NJMA foray season with several successful outings thus far. I am writing this message right after getting back from the NJMA Victor Gambino Foray in the beautiful Delaware Water Gap. What a successful trip that was, with many types of fungi showing up on the table, some quite new to the club. A big thank you to Liz Broderick for organizing the trip and to Tom Bigelow and Juniper Perlis for joining us from NYC and helping us identify many new types of fungi. Getting out in the woods with fellow NJMAers really is a treat. I find myself not only learning about new fungi, but all kinds of other disciplines in the natural world: flowers, slime molds, edible plants, insects, birds, etc. The wealth of knowledge that our club members have is astounding, and the topics of conversation that turn up while spending a weekend in the woods with fellow nature lovers can be quite exciting. Don't miss this event next time around!

Other exciting events coming up this year include three in-depth taxonomy sessions as part of our foray schedule. The forays on July 14<sup>th</sup>, July 22<sup>nd</sup> and September 16<sup>th</sup> will all feature microscope sessions immediately following the foray. Club microscopes and experienced members will be available to help mushroomers of all levels learn a little more about this aspect of mushroom identification. Please come out to these forays and see the beautiful world of fungi under a microscope lens.

It is not too early to start thinking about Fungus Fest, held on September 23<sup>rd</sup> at Frelinghuysen Arboretum in Morristown, NJ. This is our biggest outreach event of the year and serves as an important connection to the public. It also requires a lot of work, and we are always looking for volunteers from our membership to help. You **do not** have to be a "mushroom expert" to help with this event...all are welcome and encouraged to participate. Please contact me ([njmaprez@gmail.com](mailto:njmaprez@gmail.com)) or Liz Broderick ([medhead72@gmail.com](mailto:medhead72@gmail.com)) if you are ready to jump in!

Last, but certainly not least, keep those cameras clicking as you find lots of fascinating fungi this summer. Our annual photo contest (the awards ceremony is held at our Holiday Party) cannot happen without **your** photos! Complete details of the contest will be in the next issue of this newsletter. (By the way, you can submit photos from any year, but why not try harder to take "the" winning photo this year!)

Enjoy the summer and may your mushroom hunting be fruitful!

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



## EDITOR'S NOTES

Well, another issue of *NJMA News* is here, and still later than it should be. We hope to be back on schedule soon and plan on keeping it that way. The one good thing about being late is that we do hear from some members who are actively looking for it. And we thought no one was reading it – this is one of those times when it is nice to be wrong.

Now that foray season has officially begun, we look forward to getting a lot more material from our members:

- Foray reports (we don't need a full list of the finds—just a few highlights of the more interesting collections)
- Photographs or drawings of your collections
- People pictures (the human interest stuff that you might post on social media - nothing embarrassing or unflattering)
- Opinions of your experiences with NJMA (both good and bad). The good is nice to know about and the bad is important because it lets us know what needs to be corrected.
- Recipes or interesting ideas for using your finds.
- Snippets from various sources for BBB (Bytes, Bits, and Bites)
- Technical articles on fungi

You get the idea. Send your contributions to:  
[njmaeditor@gmail.com](mailto:njmaeditor@gmail.com).

The deadline for *NJMA News* 48-5 is August 10<sup>th</sup>!

In case you might be concerned, use of your photographs in *NJMA News* will not interfere with entering them in NJMA's Annual Photo Contest this fall.

Have a great summer! See you at the forays.

– 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.



*Slateford Falls, Delaware Water Gap National Recreation Area*

## **VICTOR GAMBINO WEEKEND** **TOM BIGELOW HEADLINES AS GUEST MYCOLOGIST** *reported by Liz Broderick*

Seventeen intrepid citizen scientists gathered on the fourth weekend in June at the scenic Kirkridge Retreat Center for the Victor Gambino Weekend Foray. Who was Victor Gambino? An early member of the fledgling New Jersey Mycological Association, Victor's enthusiasm for photographing, gathering and identifying wild mushrooms was contagious. After forays he enjoyed getting together with his fellow mycophiles to cook and enjoy the edible mushrooms they found. In his spirit, our club sponsors a weekend foray to learn more about fungi and enjoy the fellowship of other mycologists.

This year's group included some of NJMA's expert taxonomists along with a mix of other experienced club members and several newbies. All were deputized as citizen scientists to help collect data for both the National Park Service and Rutgers Chrysler Herbarium. For those of you who might be unfamiliar with the term "citizen science", it refers to the idea that non-professionals can play an active role in scientific investigations by collecting data on which research is based. Amateur mycologists identify, photograph and voucher specimens which would require hundreds of thousands of hours that professional mycologists simply don't have. Specimens vouchered at herbaria are available for researchers interested in studying specific fungi.

John Burghardt deserves thanks for procuring the permits to collect in the Delaware Water Gap National Recreation Area so that, in addition to enjoying the weekend, we were able to contribute the overall knowledge of the fungal kingdom.

We collected fungi in the incredibly gorgeous Slateford Falls area of the Delaware Water Gap, at the Northampton County Vernal Pond area, and along the Appalachian Trail near our lodge. Hiking was a pleasure with gorgeous scenery and daytime temperatures in the 70's.

Our focus this year was on Resupinate Polypores and Corticiaceous fungi, or in layman's terms, crust fungi that grow on sticks and leaves. This was fortuitous, since although the preceding week had plenty of rainfall, mycorrhizal mushrooms were in short supply. Tom Bigelow, who is an NJMA member and also the President of the New York Mycological Association, served as our guest mycologist. Juniper Perlis also shared her expertise with the group. As Tom pointed out in his presentation, this is a frequently overlooked group of fungi because they are less obvious than their gilled and pored cousins. These fungi play a critical role in the environment by breaking down wood debris so their organic matter can be recycled by other living organisms. Most are saprobes, but this group may also include pathogens like *Chondrostereum* and *Serpula*. We learned to carefully examine logs and leaf litter for our specimens. I was amazed at how beautiful and complex these unassuming crusts became under magnification.

Corticoid fungi have bark-like fruiting bodies that grow on bark, wood, woody debris and leaf litter. Fruiting bodies come in six different types, depending on the location of their spore producing surface. Resupinate fungi such as *Peniophora* have their fruiting bodies face up. Discoid forms expose their spores on cup shaped surfaces. Cupulate fungi like *Merismodes* have cup or tube-shaped spore bearing surfaces.

*(continues on page 7)*

**GET READY!**

**NJMA**  
**PHOTO**  
**CONTEST**  
**2018**

**WATCH FOR  
ENTRY FORM  
IN OUR NEXT  
NEWSLETTER**

# MUSHROOMS WANTED

by Luke Smithson

Over the winter, we had several notable mycologists visit NJMA and speak about (big surprise) mushrooms. During their lectures, they pointed out several mushrooms that they are currently researching and would like the NJMA membership to keep an eye out for during our foray season.

Dr. Timothy Baroni, of the State University of New York College at Cortland, asks that we keep an eye out for several *Entolomas*. These mushrooms are all terrestrial and gilled, with pink to pinkish-brown spore prints. See the example photographs provided by Dr. Baroni.

♦ *Entoloma melleicolor*: A full description appears in Dr. Baroni's *Mushrooms of the Northeastern United States and Canada*. Dr. Baroni's brief description, from his book: "Cap moderately large, dull yellow with a yellowish-brown raised center at first, becoming uniformly champagne yellow; gills white, attached-notched; stem white; odor and taste farinaceous; fruit bodies very fragile; under hardwoods with oak and beech".



*Entoloma melleicolor*

♦ *Entoloma subsinuatum*: A full description of *E. subsinuatum* appears in Dr. Baroni's *Mushrooms of the Northeastern United States and Canada*. Per his



*Entoloma subsinuatum*

comments, the name *E. sinuatum* is a European counterpart. Dr. Baroni's brief description, from his book: "Cap white with pale yellow or gray tints, thick, opaque; gills yellow; stem white, often with bulbous base, covered with coarse white fibrils and patches, odor strongly farinaceous".

♦ *Entoloma speculum*: A full description of this mushroom appears in a Mycobank description. Per Mycobank, this is a European mushroom, so I believe Dr. Baroni is seeking the North American counterpart.



*Entoloma speculum*

Dr. David Hewitt, of the Philadelphia Academy of Natural Sciences, asks that we keep an eye out for *Neolecta irregularis*. These mushrooms are orange colored terrestrial ascomycetes with an "earth tongue" type form. They appear in pine forest, so he highly suspects that we should find them in the Pine Barrens. Photographic example of *N. irregularis* can be found by clicking [here](#) (on *Mushroom Observer*). If you look at the occurrence maps of this mushroom, you will see that they appear throughout the northeastern part of North America, so it does seem likely that they would show up in New Jersey, possibly misidentified as *Microglossum rufum*.

Should we find any of these mushrooms on a foray, please take a cell phone photograph of the mushroom *in situ* (in its original growing spot) so that the GPS coordinates are recorded. The mushrooms should then be carefully collected, field notes taken (habitat, nearby plants, etc.) and the mushrooms should be kept by the foray leader for drying.

Contact me directly at [NJMAprez@gmail.com](mailto:NJMAprez@gmail.com) and I will help these researchers connect with our foray finds.

Thanks!



Just because something doesn't do what you planned it to do doesn't mean it's useless.

— Thomas Alva Edison

# SPRING NJMA PUBLIC OUTREACH PROGRAM PARTICIPATION

reported by Virginia Tomat

On March 17<sup>th</sup>, we had a table at the Green Fest at Rider University in Lawrenceville. The event was very well attended and many visitors inquired about the club and left their email so that the club could contact them. Many people were surprised to learn that a club about mushrooms exists in NJ. This event is usually held indoors.



At the Green Fest at Rider University

On May 5<sup>th</sup>, we assisted Melanie, who set up a table at the Bridgewater EcoFest. It was our first time at that venue. The event was enjoyable, especially as a result of the conversation held with Melanie about her experience with the club, including the origin of the Princeton Institute morel foray. At the table, a well-designed and informative poster created by Dorothy Smullen was on display. We would love to help again next year.

On May 12<sup>th</sup>, we had a table at the Lawrence Nature Center during their Mother Earth Festival. Due to early morning rain, the attendance was moderate. Again, people were very curious and found it interesting that NJ has a mushroom club. The club was mentioned on the Central Jersey Online News (<https://tinyurl.com/yamo53wj>) 



At the Bridgewater EcoFest



## 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.



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

*The first four contributions to BBB in this issue are from Judy Glattstein unless otherwise noted. Thank you, Judy! (from the editor)*

Massive mushroom poisoning in Iran:

<https://tinyurl.com/yagryfzv>

What are adaptogens and why are cordyceps and maitake in your smoothie?

<https://tinyurl.com/y8mxbmso>

Pollution hits fungi that nourish trees:

<https://tinyurl.com/y9ocn5qg>

These “mushroom clouds” are made from real mushrooms!:

<https://tinyurl.com/ybdea39n>

*from Bob Saunders:*

This is a posting on a blog I read about wild edibles and mushrooms. It is about some fool who tried to test for mushroom poison – by eating them! How did he even live to be 61?:

<https://tinyurl.com/y9jnm84u>

*from the Editor:*

Magic mushrooms: how fungus can help rebuild derelict cities:

<https://tinyurl.com/ydcxezvr>

*from Luke Smithson:*

Another “wanted mushroom” from David Hewitt: Neolecta

<https://tinyurl.com/ydj2bsxb>



# PRINCETON FORAY REPORT

by Virginia Tomat

The first NJMA foray of 2018, held at the Princeton Institute Woods, was very well attended. We counted around 55 people. It was a nice Spring day and, even though this year the morel collection count was less than that of last year, with the help of Maricel and several other members the number of morels collected was around 110. Mr. Jason Piffer, who was a guest and who plans to join the association, with his two children collected 40 of the total morels.

One of the young new members – Sneha – was very happy to find her first morel during her first club foray.



PHOTO BY VIRGINIA TOMAT



PHOTO BY VIRGINIA TOMAT



PHOTO BY VIRGINIA TOMAT

In John Burghardt's report on the foray collection he said, "I saw some black morels and some yellow morels in baskets, but we had a slip for just one – *Morchella americana*. Since I was skeptical of this, I just entered *Morchella* sp. If someone has a more or less confident ID to species let me know."

The total foray collection included 30 named species including two that are new to the NJMA list: a basidiomycota: *Phragmidium mucronatum*, and in the seven ascomycetes found was the first-time find of *Gyromitra esculenta*.

John found it useful to organize the list using the groups from Tim Baroni's new book.

Richard and I couldn't stay past 1:00PM. We were glad to see new members and several children at the foray.

We thank John and Nina for the report of the named species from the foray.

We would like to remind all club members to take pictures for the photo contest in December.



PHOTO BY VIRGINIA TOMAT

## VICTOR GAMBINO WEEKEND *(continued from page 3)*

Effused-reflexed forms like *Stereum* are stretched over the substrate but turned up at the edge. Stipitate forms like *Thelophora* have a stipe. And last but not least, Spathulate forms such as *Stereopsis* have fan or spoon-shaped spore bearing surfaces.

Tom's PowerPoint presentation explored some of the genera and species found in our area. He highlighted the micro and macro features that need to be evaluated for identification. As with all fungi, it is critical to note the substrate and environment where the specimen is found. Photographs (both micro and macro) are essential because some of these beauties are fragile, not to mention gorgeous. His slides showed the incredible color and variety of each of these fungi. Some genera like *Peniophora*, *Stereum* and *Thelophora* are familiar, but there are many more that I had never seen in any of my field guides. One of my favorites was Tree Bacon, more formally known as *Punctularia strigosozonata*.

Maricel Patino shared her findings from several different Burlington County Parks and offered tips on how she uses the Amscope camera to obtain beautiful photographs from her microscope.

NJMA President Luke Smithson won the Fabulous Fungus Award for his spectacular *Hypoxylon howeanum*.



PHOTO BY TOM BIGELOW

*Hydnophlebia chrysorhiza*



PHOTO BY JOHN DAWSON

*Hypoxylon howeanum* (see another photo on page 8)

To see more photos from our weekend foray (including the ones we've published here), check out the Victor Gambino Foray 2018-NJMA *iNaturalist* web page at <https://tinyurl.com/ybhjpsfo>.

Another prizewinner was John Dawson's and Fran Sheldon's extremely fresh *Laetiporus sulphureus*. Fran couldn't resist bringing some back to share for dinner. Our Kirkridge chef for the evening was suitably impressed with how tasty this wild mushroom was.



PHOTO BY JOHN DAWSON

*John's and Fran's Laetiporus sulphureus*

At the end of the day, we were able to relax at our social hour enjoying various beverages and getting to know each other. Doug Yadevia surprised us all when he began playing exquisite Chopin and Debussy on the old piano in the meeting room. Dorothy and Bill Smullen were singing show tunes by the end of the evening with Fran, Tanya and Maricel joining in.

John Burghardt indexed our finds from the weekend. We documented 170 collections and identified 132 to genus and species; 14 of these were new to our cumulative NJMA list. Nina and John dried 47 specimens for deposit in the NPS and Rutgers Chrysler Herbaria, and shared our findings with the National Park Service. Not only were the weekend participants able to contribute to the scientific database on fungi, we had a great time and learned a tremendous amount about Resupinate and Corticioid fungi. I think that Victor Gambino would be proud. *(see more photos throughout this newsletter)* 

# GUESS WHO'S COMING TO DINNER

by Mike McNally

reprinted from *Mainely Mushrooms*, newsletter of the Maine Mycological Society, July-September 2018

Some of you may recognize the title if you are old enough. It is from one of my favorite movies made in 1967, starring Sidney Poitier, Spencer Tracy, Katharine Hepburn and Katharine Houghton. It is all about an unexpected guest that came to dinner and the hilarity that followed. This article however has more to do with pests that help themselves to your mushrooms.

When I first started to propagate mushrooms, I had dreams of perfectly formed succulent fungi that would be the topic of conversation at sit-down dinners with friends. Some of that was true, but there have been some unexpected turns along the way. Take, for example, my first introduction from unexpected guests. It was several years ago, in northern Maine, when bird hunting, I stumbled across a partially-standing maple tree whose top had been removed by lightning. The trunk stood 12-14 feet in the air and was covered with cream colored oyster mushrooms in their prime with no obvious blemishes to be seen. Talk about being excited. I just happened to have a very stretchy meshed bag and that old maple tree was several pounds lighter when I left.

Back at camp, I was met with the age-old question surrounding mushrooms: "Are you sure they are OK to eat?" After seeing me eat nearly my weight in mushrooms and surviving, that night my hunting companions were ready to jump in with both feet and did. You can't imagine the pounds of oyster mushrooms we consumed. When I arrived home a few days later, I still had several pounds and immediately cooked some up to share with my wife Betty. Now down to just a couple of pounds, we decided it was time to finish them off. As I plopped a large hand full of mushrooms into my very large frying pan, movement caught my eye. I couldn't believe what I was seeing. Hundreds of maggots started crawling out of my mushrooms. The same mushrooms that were about the best I had ever eaten just a few days before. That was my first introduction to fungal gnats. We did forgo that last mushroom meal. Since that time, even with mushrooms I have grown, if exposed to the out-of-doors, they will generally become infested with the larvae of fungal gnats. My strategy to avoid this problem was to eat the mushrooms as soon as possible after harvesting or dehydrate or steam them for ten minutes and freeze. Freezing was good for about six months, dehydration 2-plus years. I decided to do some online research and found a couple of articles about using dilute hydrogen peroxide to kill fungal gnats. I have not tried this, but intend to do so in the near future. Mix 1 part 3% hydrogen peroxide with 4 parts water. Allow surface drying of your soil, chips or substrate then spray with this dilution. According to the

articles it was instant death to the larvae. Yeah!!!

The next uninvited guest is Mr. Slug. For an organism that moves so slowly, they sure are fast getting to your mushrooms, in particular Wine Caps. My friend and fellow club member Nelson Frost has nearly a zero problem with slugs, likely because his mushroom beds are away from his garden and compost piles. My last bed, however, was right next to my compost pile and it was always a race between me and the slugs as to who would get to the mushrooms first. I used a commercial product called Sluggo (Iron phosphate) and beer in plastic cups to kill the slugs. I had a fair amount of success using these methods. Again, going to the internet and doing some research, I found that copper repels snails and slugs. Amazon sells copper tape, and I intend to rip cut cheap strapping lumber and apply this tape to these thin strips. This would allow me to move the copper surface at my convenience. It is my intention to surround my mushroom patch with copper and use beer in a plastic cup to kill the slugs inside the surrounded patch. If anyone in the club has a tried and true method, please email me at michaelmcnally1948@gmail.com. Not to rub it in, but I have already eaten Dryad Saddle and Morels this Spring.

Bon Appetite.



## MORE PHOTOS FROM VICTOR GAMBINO WEEKEND



PHOTO BY MARICEL PATINO

*Hypoxylon howeanum* (with company!)



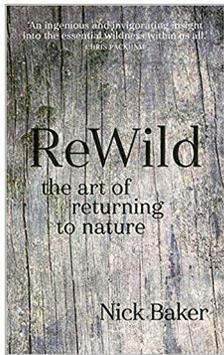
PHOTO BY DOROTHY SMULLEN

*Steccherinum ochraceum*

## BOOK REVIEW

### REWILD: THE ART OF RETURNING TO NATURE

a review by Stef Bierman



#### *ReWild: The Art of Returning to Nature*

by Nick Baker

Published by Quatro Publisjng PLC (2017)  
(304 pages)

ISBN 10: 1781316554  
ISBN 13: 978-1781316559

When I picked up “ReWild” at one of the winter meetings, my thoughts were along the lines of, this book is probably preaching to the choir. Which is something the author ponders as he struggles to sit and write a book rather than be out in nature. It was a long cold winter, so maybe reading about being out in the wild would help me get through it. I struggled at first, mainly because he was preaching to the choir, I didn’t want to go out in the cold to practice what he was preaching, I struggle to sit and read anything completely, and I was thinking, “geez, this guy is an expert and has travelled the world to some pretty wild places, seen some super-wild animals, and I’m stuck here in New Jersey!” As I read on, he touched on a lot of those issues, defining our ideas of “expert” and “wild” and making it not seem so far away.

The chapters begin describing what the wild is, starting small, and end with why the wild is important. In between is a breakdown of our five senses: sight, sound, scent, taste and feel. These are explained scientifically in an easy-to-understand way. He discusses the evolution of our senses and compares ours to that of various animals, and mixes in personal stories from childhood and experiences as an adult ‘naturalist’. There’s even a chapter on tree spotting, about getting to know the trees because they will tell you about the geology and history of the land as well as the kinds of plants, animals (and mushrooms) that will also be in that area. There was an page on foraging for mushrooms, “it gives you a reason to get it right”. “As with much of foraging, there is nothing like the focus of possible death or a very unpleasant bout of stomach cramps to make you pay attention to the details.” Those details are what I love about mushroom hunts and nature. You need all of the senses to properly identify a mushroom.

I found that I could relate to many of the experiences, as will many members, such as looking so hard for something (like a morel) but not being able to see it. And then finally you get your “mushroom eyes”, as I like to say, and suddenly they are everywhere (if you’re lucky). This book may be helpful to someone who hasn’t been out in nature as much as our fellow members have; nature is all

around us, and it is accessible to everyone. The final chapters encourage everyone to get out there, slow down and observe, for our own health as well as that of the entire earth. Preaching to the choir isn’t always a bad thing. None of us are experts, “a dangerous word that suggests it’s a final achievable goal.” There’s always a mushroom we haven’t seen before! After reading this book, I found myself paying even greater attention to all of the details in the woods, in my back yard, even in the little corner of the house that is always missed by the vacuum. Hopefully reading this book will pay off on future forays both for the hunt and the identification of every big or small mushroom, edible or not!



Visit the NJMA  
Discussion Group

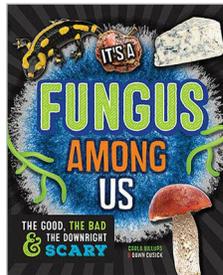


<http://tinyurl.com/jjualgz>

## BOOK REVIEW

### IT'S A FUNGUS AMONG US: THE GOOD, THE BAD & THE DOWNRIGHT SCARY

a review by Alex Smithson (age 11)



#### *It's A Fungus Among Us*

by Cara Billups and Dawn Cusick

Published by MoonDance Press (April 10, 2017)  
(80 pages)

ISBN 10: 1633221547  
ISBN 13: 978-1633221543

I am reviewing a book called *It's A Fungus Among Us* by Cara Billups and Dawn Cusick. The book is written for kids 8+. They talk about the good, the bad, and the scary types of fungi.

The book has a glossary, large color photographs, and a table of contents. The large photographs help the reader understand what they are reading. This book is about 80 pages long.

The book contains a chapter about how plants can talk to each other using mycelia. Another chapter is about how some fungi cause diseases on plants.

It also has activities you can do. My favorite activity is the Mozzarella Cheese. It shows that Mozzarella cheese with citric acid is stretchier than the cheese without citric acid. The activity also shows that some cheeses are made with fungi.

*It's A Fungus Among Us* is a very good book. The book makes fungi fun. It also teaches at a level that kids can understand and it taught me a lot about the different fungi in the world. I would recommend this book to kids and adults that are interested in learning about different types of fungi.



## ADD MUSHROOMS TO YOUR BREAKFAST

reprinted from *MushRumors*, newsletter of the Oregon Mycological Society, November/December 2017

A new study suggests that eating mushrooms for breakfast keeps you from getting hungry, thus helping you lose weight.

Researchers from the University of Minnesota matched common mushrooms and meat according to their levels of protein, which is the most satiating macronutrient, and calories.

The results, published in the journal *Appetite*, revealed that there is a great difference in the satiety levels between eating mushrooms and consuming meat. The study subjects said that they were less hungry, had greater fullness, and ate less after eating the mushrooms for breakfast in contrast to eating meat. These findings add to the increasing number of studies that prove the health benefits of mushrooms.

“Previous studies on mushrooms suggest that they can be more satiating than meat. But this effect had not been studied with protein-matched amounts until now,” Joanne Slavin, lead author of the study, said.

“Mushrooms may aid weight management and satiety, and thus contribute to overall wellness,” said Mary Jo Feeny of the Mushroom Council, which funded the study.

Citation: “Impact of *Agaricus bisporus* mushroom consumption on satiety and food intake” Julie M. Hess, Qi Wang, Clarissa Kraft, Joanne L Slavina *Appetite*, Volume 117,1 October 2017, Pages 179-185 

## ESCAPED COMMERCIAL MUSHROOMS

reprinted from *Mainely Mushrooms*, newsletter of the Maine Mycological Society, October-December 2017.

Andrea Bruce, a master’s student in mycology at the University of Wisconsin-La Crosse, is studying the spread of the oyster, *Pleurotus citrinopileatus*, in the wild in North America.

The mushroom appeared on the American market about 17 years ago, and reports of wild fruitings came in about five years ago. Since then, it has spread rapidly throughout the midwest, and now up into the northeast.

If you come across this striking golden oyster, Andi would greatly appreciate your reporting it to her. [www.andibruce.com](http://www.andibruce.com).

On a related note, Chris Kucsma posted photos of shiitake (*Lentinula edodes*) that were found in May [2017] on Cape Elizabeth on forest logs that had not been inoculated.

## WELCOME TO ALL OF OUR NEW NJMA MEMBERS!

We’d like to extend a warm welcome to the following members who joined us between March 1, 2018 and July 12, 2018. We look forward to seeing you at lectures, forays, and other NJMA events. Happy ‘shrooming!

Betty Beaumont	New York, NY
Barbara Beckley	Somerset, NJ
Howard Clark	Perth Amboy, NJ
Louis DeMarco	Point Pleasant, NJ
Ginamarie Engels	Nyack, NY
Brett Freeman	Wilmington, DE
Sneha Ganguly	Bridgewater, NJ
Brian Garbe	Florham Park, NJ
Morris Gelbart	Pitman, NJ
Cody Getchell	Somerset, NJ
John Griber	Bay Head, NJ
Tate Hewitt	West Long Branch, NJ
Tonie Hockenbury	Jamison, PA
David Hoder	Fair Haven, NJ
Dana Holmes	Morristown, NJ
Elissa Kapp	Plainsboro, NJ
Hiromi Karagiannis	Weehawken, NJ
Jennifer Kehoe	West Orange, NJ
Reema Keswani	Brooklyn, NY
Wilson Klein	Lumberton, NJ
Nina Knight	Maplewood, NJ
Friedrich Knuth	Charleston, SC
Allison Kohler	Cranbury, NJ
Laurie Larstanna	Green Brook, NJ
Corey Lewis	Maplewood, NJ
Brittany Longhetano	Twsp. of Washington, NJ
Joseph Lore	Millville, NJ
George Lucey	Union, NJ
Philip Manganaro	Marlton, NJ
Suzanne Nangle	Southampton, NJ
John O'Brien	Langhorne, PA
Denise Percoskie	Mays Landing, NJ
Sheldon Rockwitz	Morristown, NJ
Joseph Sperlak	Cape May Courthouse, NJ
Brad Stolworthy	Hewitt, NJ

# CALENDAR OF UPCOMING EVENTS

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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, August 12  
10:00am

**FORAY – STEPHENS STATE PARK  
(Hackettstown)**

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Sunday, August 26  
10:00am

**GRETE TURCHICK FORAY AND PICNIC  
STOKES STATE FOREST, KITTLE FIELD (Branchville)**  
*The foray is open to the public, but the potluck picnic is for **members only**.*  
Show your NJMA membership badge at the gate for free admission to the park.  
Bring a food dish to share along with a list of ingredients. Bring your own picnic gear and refreshments.

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Saturday, September 8  
10:00am

**FORAY – THOMPSON/HELMETTA COUNTY PARK  
(Jamesburg)**

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Saturday, September 16  
10:00am

**FORAY – CATTUS ISLAND COUNTY PARK  
(Toms River)**

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Sunday, September 23  
10:30am - 4:00pm

**NJMA FUNGUS FEST 2018  
FRELINGHUYSEN ARBORETUM (Morristown)**

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Saturday, October 6  
10:00am

**FORAY – BRENDAN BYRNE STATE FOREST  
(Woodland Township)**

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Sunday, October 14  
10:00am

**FORAY – BELLEPLAIN STATE FOREST  
(Woodbine)**

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PHOTO BY LIZ BRODERICK

*A Cordyceps species found by Juniper Perlis at the Victor Gambino foray*

## WHO'S IN A NAME?

### *Laboulbenia rougetii*

by John Dawson (sixty-seventh in a series)

*Laboulbenia rougetii* is the type species of a genus in the Laboulbeniaceae, a family that comprises some 2000 species of tiny ascomycetes that are (usually benign) ectoparasites of arthropods, to whose exoskeletons they attach themselves at very specific sites. Their hosts include insects, millipedes and mites; 80% of them are parasitic on beetles.



Joseph-Alexandre Laboulbène

Initially thought to be cuticular outgrowths of their hosts' bodies, they were then variously taken to be acanthocephalan worms, zygomycetes and basidiomycetes before their true nature was exposed, primarily through the work of the American mycologist Roland Thaxter (profiled in installment 15 of this series). The name *Laboulbenia rougetii* is a double eponym that honors the two French entomologists who in 1840 first noted the presence of those tiny outgrowths: Joseph-Alexandre Laboulbène and Auguste Rouget.<sup>1</sup>

Laboulbène was born on 25 August 1825 in the village of Agen and died in Saint-Denis d'Anjou on 7 December 1898. Uninterested in pursuing a commercial career as his father had done, at the age of 20 he left his hometown and traveled to Paris in the company of his friend Leon Dufour (an entomologist)

and his sons. The year before he and Dufour had made an ascent of the Pic du Midi, and on that occasion Dufour had recommended that Laboulbène undertake medical studies.

Laboulbène took Dufour's advice and enrolled at the University of Paris, from which he received his medical degree in 1854. During his student years he was the recipient of numerous awards, and in 1860 he passed the certification examination to enter the Paris Faculty of Medicine. He worked at various hospitals in Paris, was elected to the Academy of Medicine in 1875, and four years later was appointed Professor of the History of Medicine and Surgery at the University of Paris, a title he retained until his death.<sup>2</sup> He published numerous articles on pathology and the history of medicine, including a treatise on pathological anatomy and another on pseudo-membranes.

In parallel with his medical career Laboulbène also made numerous contributions to the field of entomology. As a youth he had gone on sojourns in the countryside, where he collected natural history specimens that he took home to identify and preserve. He was interested in ornithology, but above all in entomology, and was admitted as a member of the Société Entomologique de France in 1846, a year after his arrival in Paris. He was also one of the founders of the Société de Biologie.

In his entomological research Laboulbène focused on agricultural parasites — he successively studied insects that cause damage to olive, walnut, beech, orange, elm and pear trees — and on parasites that grow on human skin. He published extensively on flies (genus Diptera) and also collaborated with his friend and colleague Léon Fairmaire on the chapter on Coleoptera (beetles) in Fairmaire's book *Faune Entomologique Française* (French Entomological Fauna).

None of the sources consulted for this profile<sup>3</sup> mention any direct contributions that Laboulbène made to mycology. But given his interest both in beetles and in parasites infecting human skin, it seems appropriate that parasites of beetle exoskeletons be named after him.



<sup>1</sup> According to G.C. Ainsworth's *Introduction to the History of Mycology*. The name was created in 1853 by Charles Robin. I have found no further information about Rouget except for his life span (1818–86).

<sup>2</sup> Léon Fairmaire, in his obituary tribute to Laboulbène, cited in footnote 3 below, reports that Laboulbène died of "an unforgiving affliction" that left him immobilized, an outcome that was "real torture" for someone of such "ardent intelligence and indefatigable energy for work."

<sup>3</sup> My principal source for information about Laboulbène was the obituary memoir "Notice nécrologique sur le d'Joseph-Alexandre Laboulbène" by Fairmaire, published on pages 63–66 of vol. LXXV (1906) of the *Annales des Sociétés Entomologiques de France*. The date and place of Laboulbène's death were taken from the entry on him in the book *Les Entomologistes Français, 1750–1950*, by Jean Lhoste (1987). A brief unsigned obituary notice of Laboulbène in English appeared on pages 506–507 of the February 25, 1899 issue of *The British Medical Journal*, and the portrait of Laboulbène reproduced here was copied from the French *Wikipedia* entry on him.