

NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION
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NJMA OFFICERS

President - Luke Smithson
Vice-President - Frank Marra
Secretary - Stefanie Bierman
Treasurer - Igor Safonov

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Mail checks (payable to NJMA) to:
Igor Safonov
115 E. Kings Hwy., Unit #348
Maple Shade, NJ 08052-3478

NJMA WEBSITE

www.njmyco.org
Jim Barg, Jack Barnett, Bob Hosh

NJMA NEWS

Editor:
Jim Richards
211 Washington Street
Hackettstown, NJ 07840-2145
njmaeditor@gmail.com

Art director:
Jim Barg
jimbarg@bssmedia.com

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sent to the Secretary:
Stefanie Bierman
407R Indiana Avenue
Long Branch, NJ 07740-6119
stef@smilingearthelixirs.com

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 LUKE SMITHSON

Cortinarius caperatus

Known commonly as The Gypsy Mushroom, its previous scientific name was *Rozites caperata*. Unlike most members of the genus *Cortinarius*, it **does not** have a web-like veil, rather it has a robust solid white veil which usually hangs about 2/3rds of the way up the stem. It is an excellent fall edible, but it must not be confused with similar-looking *Amanita* species, which grow during the same season. The Gypsy **has tan gills** when young, which change to a rusty brown as the mushroom ages. The spore print is rusty brown, **not white**.

PHOTO BY JIM BARG

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PRESIDENT'S MESSAGE

WOW! That is all I can say about this year's mushroom. What started out as a little slow season turned into an onslaught of fungi, and nobody I know is complaining. I hope everybody reading this was able to make at least a couple of forays. This is a good time to thank all of the people who helped organize and run our many successful forays this year. Having a bumper "crop" of mushrooms is only a small part of a successful foray: the organizers spend a lot of time arranging for permits and insurance, making sure supplies show up at forays, leaders are assigned, species lists are collected, cleaning up at the end, etc. As our foray season wraps up, I would like to thank each person who has lent a hand in helping run a foray this year. And if you didn't get a chance to help out, it will not be too long until next year's forays are underway and your help is needed !!!

2019 will be a big year for NJMA, particularly because of our involvement in running the Northeast Mycological Federation's annual Ristich Foray. Along with several other clubs in the region, NJMA will be hosting this annual foray that draws well over 200 participants on August 1st through the 4th at Lock Haven University in Lock Haven, PA. NJMA last hosted the NEMF foray in 2012 in Stroudsburg, PA. These forays are a blend of academic classes taught by professional and very serious amateur mycologists (A teaser: the Bessettes, authors of many well-known mushroom guides, will be attending and teaching at NEMF 2019), forays into the field, social functions and classes on all sorts of non-academic fungal interests. Basically, it is *the* place to be for any kind of mushroom enthusiast!!!

NJMA Vice President Frank Marra is the NEMF 2019 General Chair and is now looking to fill in many volunteer positions for this event. Now is the time to get involved. Aside from academics, NEMF forays include mushroom related arts, culinary programs, vendors and lots of other details. So please plan to attend our winter lectures, workshops and meetings (which begin on November 11th) and find out how you can help be a part of NEMF 2019.

Hoping everybody has lots of dried mushrooms to hold them over this winter!

– Luke Smithson
President, New Jersey Mycological Association
njmaprez@gmail.com



EDITOR'S NOTES

2018: QUITE A YEAR!

2018 is a year that will be remembered for much involving NJMA, including many, many mushroom-filled baskets both edible (Pete Bohan's morel bonanza early-on for just one) and otherwise (a record-breaking number of collections at several forays highlighted by over 200 species found at the Grete Turchick Foray and Picnic in August). I am sure that John Burghardt's Annual Foray Summary in the next issue of *NJMA News* will be a lengthy one. We will be using John's collection summaries as replacements for the foray leader's reports that we seldom ever received. John has been sending them to foray attendees for some time now. We will be accomplishing two things: making the information available to all members, and relieving the foray leaders of the obligation to write anything for *NJMA News*.

Fungus Fest 40 was a resounding success, with record numbers of attendees, donations, and vendor sales. The collections of Dr. Eugene Varney and Bob Peabody were added to NJMA's Robert H. Peabody Library catalog and will be physically moved into the library before the end of the year. A list of books that will be available for circulation to members will be forthcoming in January.

All of these things are great, but there is one more bit of information that may just be the most important: for the first time ever the New Jersey Mycological Association has over 500 members – a really remarkable accomplishment!

Even more so when you consider that our members come from a wide geographical area. Most large mushroom clubs are located in major cities with readily-accessible public transportation. We are a very scattered group!

Ride Sharing was begun as a way to help members get to forays, meetings, and other club events.

Since NJMA is a volunteer organization, it is a real shame that less than 10% of our membership do 95% of the work. There are a lot of things that need doing that do not require any mushroom expertise at all. I speak from experience when I tell you that getting involved with NJMA is really the best way to enjoy what we have to offer. If you are interested in volunteering, you can contact any of our officers or committee chairs.

And your contributions for *NJMA News* can be sent to me (njmaeditor@gmail.com)

Just imagine how much greater NJMA could be if we could get another 5% to contribute!

– Jim Richards

Visit the NJMA
Discussion Group



facebook

<http://tinyurl.com/jjualgz>

SUNDAY, NOVEMBER 11TH IS "POLYPORE SUNDAY"

FEATURING DOROTHY SMULLEN & MATT SCHINK
by Luke Smithson

Matt Schink will present an overview of the genus *Ganoderma* and its general morphology, including details that can help distinguish between species. He will include descriptions of *Ganodermas* most likely to be encountered in New Jersey.

Matt is an "amateur" mycologist who has been studying *Ganoderma* for about five years and is considered the "go-to" *Ganoderma* guy in North American amateur mycological circles. He has presented talks on *Ganoderma* to various regional mushroom associations, including the Illinois Mycological Association and the New York Mycological Society. He is an avid experimenter, working with plastination of mushrooms and gardening techniques.

His talk will follow Dorothy Smullen's Polypore Workshop (registration required – see separate write-up), so Sunday, November 11, 2018 will henceforth be known as "Polypore Sunday".

*Schedule: Sunday Nov 11th
Frelinghuysen Arboretum*

12:00pm-1:00pm: "Puzzling Polypores" by Dorothy Smullen (\$5.00 fee. Registration required for this class)

1:30pm: NJMA Membership Meeting commences: Elections!

2:00pm-3:30pm: "Overview of *Ganoderma*" by Matt Schink

3:30pm - 4:00pm: Social and cleanup

4:00pm: Deadline for in-person drop-off of entries into the 2018 NJMA Photo Contest. (Email/online deadline is 11:59pm)



Trametes ochracea

PHOTO BY MARICEL PATINO

NJMA ELECTION OF OFFICERS NOVEMBER 11, 2018

The Nominating Committee has submitted the following proposed slate of officers and trustee for 2019:

| | |
|----------------------|------------------|
| President: | Luke Smithson |
| Vice President: | Frank Marra |
| Secretary: | Stefanie Bierman |
| Treasurer: | Igor Safonov |
| 5-year trustee term: | Jim Richards |

Nominating Committee: Mike Rubin, John Burghardt

Elections will be held at the beginning of our November 11th meeting at the Frelinghuysen Arboretum. Members in good standing are eligible to vote. Members in good standing are defined as those who joined NJMA before November 11, 2017.



ATTENTION, ATTENTION!

by Jim Barg, 2018 NJMA Photo Contest Coordinator

If you're "guilty" of taking even one mushroom photo, you're eligible to enter into the 2018 NJMA Photo Contest.

The deadline for entry is 11:59pm on November 11. You can send them in via email, Dropbox, Google Drive, or you can burn them to a CD or pocket USB drive and bring them with you to our November 11 meeting.

Entry is relatively easy...don't let the instructions and printed rules deter you from entering. If you need it, I am available to help if you have problems. I should also point out that I'll assist you even if you have questions about, or errors on, your entry form. We have tried to make sure that this contest is as fair and unbiased as possible, hence the reason for the numbering system and the "fine print" of rules and regulations.

You only have a few days left, so why not make the most of them? You can win some great NJMA awards (and recognition from your fellow members) not to mention a full year of rotation of your winning photos in front of the world on the NJMA website (Who knows what that could lead to?) If you need help, you can contact me at jimbarg@bssmedia.com or call me at 908-227-0872.

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.

THOMPSON PARK FORAY

by Betty M. Wise

The joint Thompson Park and Jamesburg Park Conservation Area (“Helmetta Bog”) forays were held on September 8th. Approximately 30 people showed up on a rainy, drizzling morning for the events. After introductions by Nina and I, the group split up for the individual forays, then met back at Thompson for the ID session.

Four picnic tables were covered in specimens to be identified. Approximately 55 species were found at Thompson, 15 of which were found for the first time during 2018, with a total of 85 for the day at both locations. One specimen, a *Tremella aurantia*, found by Dorothy, was a new one for the NJMA’s 1981-2018 composite list of species identified at our forays. I always wonder how many more we would find if those hunters, who are only present to look for the elusive edible, would help NJMA out by looking for all things fungal. It may even be a species that has never been documented before.

During and after the Thompson foray, I heard comments like, “Wow, I didn’t know there were such nice places in NJ!” and “Thanks for telling me about this park.” Also, Dorothy’s very observant one: “I can’t believe there’s no poison ivy here!” To be honest, I hadn’t noticed the lack of poison ivy, but I’m sure it always added to my enjoyment of this unspoiled place, that reminds me of places farther north I hiked as a child. Thompson Park trails are certainly a New Jersey treasure.

FOREST RESOURCE EDUCATION CENTER FORAY

reported by John Burghardt

Hello all. This was an unusual foray: a fine day at a location with diverse habitats and many fungi fruiting, guests from Europe in search of specimens to be included in their study of North American fungi in the genus *Hebeloma*, and a reporter from *The Sandpaper*. Not unusual was the turnout of dedicated experienced NJMA collectors and many newcomers eager to find and learn about fungi.

Our guests were Henry Beker and Linda Davies, who spent several days in New Jersey to see our habitats and make collections of *Hebeloma* for Henry’s study of the *Hebeloma* of North America. His recently completed study of the *Hebeloma* of Europe is one of the outstanding examples of “citizen science” that I know of. We are so happy he has selected North America as his second continent to sort out this very understudied genus. Participants in our foray came in with several fine collections of *Hebeloma* after hearing Henry’s brief

introduction to the genus before the foray.

Our newspaper reporter was Pat Johnson, a reporter for *The Sandpaper*, which is the news magazine of Long Beach Island and Southern Ocean County. Her very nice report on the foray can be found at this link: <https://thesandpaper.villagesoup.com>. When you get there, search for NJMA to find the article.

We identified 100 taxa covering most “form groups”. About 20 species were identified for the first time this year. Maricel identified *Trametes cervina* for the first time ever on a NJMA foray. Best of all, Henry Beker had approximately 20 collections of *Hebeloma*, which quadrupled the number of collections he had from New Jersey before his visit last week. Thanks to everyone who participated in the foray.



It’s time to
Renew
your NJMA
membership

Visit www.njmyco.org/membership.html
and renew online today!



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

from the Editor:

My sister-in-law sent me this German newspaper article about another not-quite-so-large fungus.

<https://tinyurl.com/yck67j65>

from Judy Glattstein:

Fungus Fest from Judy’s Bellewood Garden blog:

<https://tinyurl.com/y86aynud>

from *The New York Times* via Judy Glattstein:

Psychedelic Mushrooms are Closer to Medicinal Use (It’s Not Just Your Imagination):

<https://tinyurl.com/y7kzqbsd>

from Judy Glattstein:

The Original ‘Humungous Fungus’ Is Even Bigger and Older Than We Thought:

<https://tinyurl.com/yczzk53f>

(continues on page 6)

Fungus Fest 2018

by Liz Broderick, Fungus Fest 2018 Chair

Forty years have elapsed since Jim Richards first convinced the New Jersey Mycological Association to host an annual fungus fair where knowledgeable club members could teach the public about the mysteries of the fifth kingdom. Gradually, this public outreach has grown to become the event it is today. Fungus Fest 2018, held on September 23 at the Frelinghuysen Arboretum, attracted over 538 visitors. Exhibits included information on mushroom identification, slime molds, microscopy, lichens, toxic fungi, mushroom cultivation, fungi in the ecosystem, medicinal mushrooms, fiber dyeing with myco-pigments, paper making and, of course, mushroom cookery. Our Children's Corner enchanted young visitors with mushroom-related crafts. As I looked around the crowded exhibit hall and listened to our volunteers patiently answering questions all day long, I couldn't help but think about the mentors who have helped me in my quest for knowledge about fungi over the years.

An event this size takes teamwork. On the preceding Saturday, Phil Layton, Dorothy Smullen, Mike Rubin, John Burghardt, John Guibert, Sue McClary and myself set up the exhibits so we would be ready to open the doors to the public at 10:30 on Sunday morning. John Burghardt stepped up to take over the walk setup. The extra help really expedited the process.



The cooking demo area was almost always "standing room only"

Sunday was a cool fall day, and we had a large turnout of visitors. After enjoying Jim Richards' delicious Danish pastries and coffee, our trusty volunteers spent the day sharing their expertise on all things fungal. Many visitors stayed for mushroom walks, cultivation workshops and cooking demos; spending a good part of the day with us. Unfortunately, Bob Hosh who has done our cooking demonstrations for many years, was unable to participate. Artie Grimes and Luke Smithson, who stepped in to fill his big shoes, did a great job sharing their recipes and cooking techniques with the appreciative crowd. Thanks once again to Phillips Mushroom



Dorothy Smullen shows off the Foolproof Four

Farms for donating the fresh fungi for the cooking demos, along with cookbooks and other fungal related goodies to share with the public.

Fresh fungi were plentiful and in good condition thanks to the wet weather during the preceding week. Nina Burghardt with assistance from Tom Bigelow, Igor Safonov, Rich Balsley and Isaac Rosenberg identified 166 different species of fungi brought in by members and visitors.

Donations at the door jumped to \$565.00 thanks to Mike Mudrak's powers of persuasion. Membership recruited 24 new individual and 15 family memberships. Our vendors had a successful day and donated 10% of their sales to the club.

Welcome to the following new volunteers this year: John Guibert, Thomas Marino, Sue McClary, Bashira Mohamed, Linda Piffer and Maude Snyder.

At the end of the day, our tired members sat down to a wonderful potluck dinner. We had a chance to catch up with old friends and meet some new ones. As I looked around the room, I thought of our friends and mentors who have sat at these tables and helped make the club what it is today. Gary Lincoff, Bob Peabody, Ray Fatto, Herb Pohl, Grete Turchick, and many others are no longer with us. Thankfully, we are lucky to still have so many fantastic members who are happy to share their wisdom and enthusiasm. Their guidance has helped expand our knowledge of mycology. Hopefully, our outreach at Fungus Fest will spark an interest in some of our visitors to become the next generation of citizen mycologists. 



Maricel Patino and her collection of fungi from the NJ Pinelands

REVIEW OF FUNGUS FEST 2018 CHILDREN'S CORNER

by Betty M. Wise

Beading a mushroom necklace continues to be a big hit at the Children's Corner table for both boys and girls. Some were quite artistic, and it was nice to see their various creations. A few enjoyed coloring with pastels and "face painting" their arms and hands, although these got a bit too messy. Others had fun making a "gilled" mushroom from a brown paper lunch bag, or playing with one of the puzzles.

Both children and adults liked the various handouts, such as the Mushroom Word Search and Spore Print Art, the "Mushroom Quest" coloring books, and the "Color Me" mushrooms that appeared in long ago NJMA newsletters. They are educational whether you color them or not, and the latter appealed especially to the tween and older attendees.

Young visitors were happy to take home a "stuffed mushroom" toy, or one of the gilled mushroom "stress busters" that were donated by Phillips. Others enjoyed playing with the mushroom-themed hat and puppet.



A young Fungus Fest attendee enjoys the mushroom-themed props at the Children's Corner table.
(Photo used with parental permission)

Thanks to Amelia Broderick Joy for her contribution of mini-mushroom charm necklaces ready for beading, and to Tina Ellor of Phillips Mushrooms for the generous donation of "Mushroom Quest" Coloring books, Mushroom Word Search and Spore Print Art handouts, and the stuffed toy and "stress buster" mushrooms. 🍄



BYTES, BITS, & BITES (continued from page 4)

from the Editor:

Japanese Knotweed is here to stay:

<https://tinyurl.com/y9e6fhsz5>

from Judy Glattstein:

The secret life of fungi: Ten fascinating facts from the BBC News:

<https://tinyurl.com/y7k6enlx>

from Four Sigmatic (a company selling mushroom-based products):

The Magic Mushroom behind your emoji:

<https://tinyurl.com/ya5wu3vc>

from the Clean Plates Blog:

If mushrooms are an afterthought in your cooking life—we're not asking about the shroom — it's time to shine a spotlight on these healthy yummy fungi:

<https://tinyurl.com/yb8bqzop>

from The Smithsonian:

This humongous fungus is as big as three blue whales:

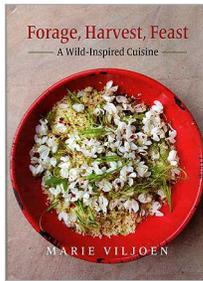
<https://tinyurl.com/y8k2zm3z>

(continues on page 8)

BOOK REVIEW

FORAGE, HARVEST, FEAST: A WILD-INSPIRED CUISINE

a book review by Luke Smithson



Forage, Harvest, Feast: A Wild-Inspired Cuisine

by Marie Viljoen

Published by Chelsea Green Publishing, 2018.
(480 pages)

ISBN 10: 1603587500
ISBN 13: 978-1603587501

I received a copy of *Forage, Harvest, Feast* at the end of the summer, an ideal time to review a cookbook based on wild cuisine. This book contains almost 500 recipes for 36 wild plants that are found in the Northeastern United States. Each plant has its own chapter with a short article about the plant and its uses in the kitchen.

The book itself is a cookbook, not a field guide, although it does contain some basic information about the plants themselves. The real information and value is in the articles and the recipes, which appear to be generally first hand experiences that the author has had with the plants.

Marie Viljoen is a South African transplant to New York City and her stories about foraging and eating plants are often reminiscent of her African childhood. The recipes are globally inspired, but down to earth for the modern American eater, and the scope of the book is very well rounded. There are recipes for staples like salts, oils, butters, many types of sauces and relishes and lots of preserving recipes. There are also many cocktail recipes for the imbiber, as well as baked goods and desserts. And of course, many appetizers, soups and salads, entrees and side dishes. An impressive variety of recipes!

When I received the book, mugwort and spicebush berries were particularly abundant in my neighborhood so I tried out several of her recipes using these ingredients. For the mugwort, I made both the “Warm Mugwort and Soy Braised Tomato Salad” and the “Raw Tomato and Mugwort Salad with Miso Field Garlic” (tomatoes were particularly abundant too). Both recipes tasted great; the recipes were simple to follow and the cooking times/directions were reasonably accurate. I also tried the “Spicebush Ginger Pickled Carrots” and have to give them two thumbs up! The recipe was spot-on for flavor and technique. All three of these recipes were quick and simple, but she does include more sophisticated recipes that look quite interesting. “Mugwort and Bayberry Pork Rillettes” and “Blueberry Buttermilk Spicebush Scones” are just a couple of examples of more involved recipes using the above mentioned ingredients.

The book does contain nice looking color photos, but it

is not a picture book. In my opinion, the photos are just enough to give the book some nice color, but no more. But that is not a negative criticism; as I already mentioned the book’s value is in the number of recipes and the articles on how the plants are used. There is also a chapter of sample wild menus, a listing of all recipes sorted by course and diet, and a large index.

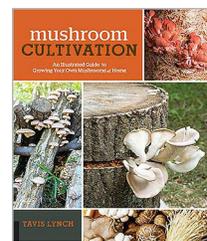
I was pretty happy with the variety of plants profiled in this book. I consider myself a fairly seasoned forager, so I get particularly interested in books that introduce me to new edible plants. Many of her choices are traditional plants consumed in foraging circles: garlic mustard, lamb’s quarter, ramps, etc. Of these plants, her recipes are a nice blend of traditional uses and creative dishes. But she also includes a number of lesser-known, lesser-used plants like sweetfern, quickweed and American burnweed. Although familiar with quickweed (*Galinsoga quadriradiata*) as a common garden weed, I never realized it is edible until I saw her chapter on it. To learn a single new edible plant is generally worth at least checking out a book from the library. She has several plants in this book that are new to me, and plenty of new and interesting ideas of how to work with familiar plants.

This book is approachable for the novice forager, although, again, I will point out that it is intended as a cookbook, not as a field guide. I think that the more seasoned forager will find it a very valuable addition to their library of wild edible books. The book is published by Chelsea Green Publishing for the price of \$40.00. Not a cheap book, but worthy of the work that was obviously put into developing it. I intend to add it to my library.

BOOK REVIEW

MUSHROOM CULTIVATION: AN ILLUSTRATED GUIDE TO GROWING YOUR OWN MUSHROOMS AT HOME

a book review by Mike Rubin



Mushroom Cultivation: An Illustrated Guide to Growing Your Own Mushrooms At Home

by Tavis Lynch

Published by Quarry Books, 2018.
(144 pages)

ISBN 10: 1631594044
ISBN 13: 978-1631594045

There has been an incredible surge of interest in growing one’s own mushrooms. I can remember years ago when Gene Varney and I gave a workshop at Rutgers on growing oyster mushrooms and we barely had 10 attendees. Now we have many members of NJMA that not only grow oyster mushrooms and shiitakes, but some have even made a commercial enterprise of it.

(continues on the [next page](#))

Growing mushrooms is fun and easy, and this book by Tavis Lynch breaks the process down into simple steps that anyone can accomplish. Yes, he describes how to grow shiitakes and oysters but also nameko, blewits, Stropharia, Agaricus, and Hericium. The techniques are broken down primarily based on substrate (the food which the mushrooms grow on) and the types of mushrooms that can be grown on it, follows accordingly. For instance, blewits and Agaricus grow on mulch, shiitake on oak logs, Stropharia grow on hardwood chips, etc. He describes some unique techniques like making a trench for half burying a log to grow nameko (*Pholiota microspora*) and the “sandwich” technique for growing Hericium and oysters. If you have a substrate, there is probably a mushroom that can be cultivated using it.

I recommend this book as an easy primer for mushroom cultivation. Other books go heavy on the technical jargon and make you feel like you have to construct a hospital isolation ward to keep the mushrooms from getting contaminated with spoilage organisms. This book doesn't go over the top on technical material, but he gives you enough information to explain why you are doing what you are doing. Additionally, the book lists sources of spawn, supplies, and other references to help you successfully grow your own mushrooms.



from Klaus and Ina Duch:

Some photos...



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 for more information or to submit your work.

BYTES, BITS, & BITES (continued from page 8)

from Judy Glattstein:

The Marvel Knits Dyeing Workshop:

<https://tinyurl.com/yaljuvmm>

Please note that NJMA does not endorse the claims of health benefits in any of the products that have been mentioned here. We are just passing on information that we think you might find of interest.



CALENDAR OF UPCOMING EVENTS

Sunday, November 4
10:00am

FORAY – WELLS MILLS COUNTY PARK
(Waretown)

POLYPORE SUNDAY
November 11
12:00pm - 1:00pm

MINI-LECTURE - SHELF FUNGI FUN OR PUZZLING POLYPORES
Frelinghuysen Arboretum, Morristown
Registration is required. \$5.00 fee. *Limited to 20 participants.*
Registration is now closed, class is full!

POLYPORE SUNDAY
November 11
1:30pm

NJMA ANNUAL MEETING AND ELECTION
Frelinghuysen Arboretum, Morristown
(If you wish to vote and you are unable to attend the meeting, proxy ballots are available from John Burghardt, Election Committee Chair, johnab190007@gmail.com).
Speaker: Matt Schink, "Ganoderma of Northeastern United States"

Saturday, December 8
2:00pm

NJMA HOLIDAY DINNER AND PHOTO CONTEST
Virginia Tomat, chairperson.
Unitarian Society, Tices Lane, East Brunswick, NJ
Registration required - see [page 12](#).

Sunday, January 27, 2019
1:30pm

MEETING AND LECTURE:
BEST OF 2018 FUNGAL FINDS AND A RECAP OF THE SEASON
Frelinghuysen Arboretum, Morristown

Sunday, February 10
2:00pm

ANNUAL MYCOPHAGY (MUSHROOM COOKERY) MEETING
Jim Richards, chairperson.
Unitarian Society, Tices Lane, East Brunswick, NJ
Registration required - details in the next issue of NJMA News.

Saturday, February 23
1:30pm

MEETING AND LECTURE
Frelinghuysen Arboretum, Morristown
Speaker: Else Velinga (tentative)

Sunday, March 24
1:30pm

MEETING AND LECTURE
Frelinghuysen Arboretum, Morristown
Speaker and program to be determined.

Sunday, May 5
10:00am

FIRST FORAY OF 2019 - PRINCETON INSTITUTE WOODS

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Views expressed herein do not imply New Jersey Mycological Association endorsement.

WHO'S IN A NAME?

Hypoxyton howeanum

by John Dawson (sixty-ninth in a series)

The ascomycete *Hypoxyton howeanum* Peck was found on this year's Victor Gambino foray. The illustration here, taken on that occasion, shows its two forms: the radiating anamorph below and the cushion-shaped teleomorph at the top.

According to *Index Fungorum*, it and seven other species of fungi now bear the epithets *howeanum* or *howeana*. All were named by Charles Horton Peck (profiled in installment 21 of this series) in honor of the nineteenth-century American botanist and mycologist Elliot Calvin Howe, whom Peck, in an obituary tribute to Howe¹ that was the principal source for this profile, credited with having sparked his own interest in mycology.²

Howe was born in Jamaica, Vermont on Valentine's Day 1828 and died on March 2, 1899 in Lansingburgh, New York, a village to which his parents evidently moved before he entered school, since he was educated in academies there and in nearby Troy (of which Lansingburgh is now a part). From an early age, Howe showed interest in a broad range of subjects, including geology, botany, zoology and music, and, as he grew older, physiology, pharmacy and medicine attracted him. So, after finishing his schooling in Troy, he moved to New York City to obtain a degree in medicine, supporting himself while pursuing his studies by working on the staff of Horace Greeley's *New York Tribune*.

Upon receipt of his MD, Howe returned to Troy and became a physician. He retained his interest in music and botany, however, and devoted as much time as he could outside his practice to those pursuits. He led the choir in Troy's Fifth Avenue Methodist Church and was also an amateur composer of songs.

Three years later, those varied interests led Howe to leave Troy in order to teach music, physiology and botany at what was then a "large and flourishing" Methodist seminary in Charlotteville, New York. The seminary was situated in close proximity to a swamp, where Howe later discovered *Polemonium van-bruntiae*, a flowering plant never before found in New York, to be growing.

Unfortunately, the Charlotteville seminary subsequently burned to the ground in a fire, forcing Howe to seek employment

elsewhere; and in that exigency his diverse range of knowledge qualified him to be appointed to another interdisciplinary post, teaching music, botany and German at the Collegiate Institute in Fort Edward, New York. During his tenure there, he met and married a fellow teacher, Emily Sloan, and turned his attention to the study of bryology and mycology, thereby becoming, as Peck noted, "the first New York botanist to take up [the study of fungi] with earnest activity."

After seven years at Fort Edward, Howe resumed a career in medicine. He practiced briefly in New Baltimore, New York, before establishing a well-regarded practice in Yonkers that continued for thirteen years. In Yonkers, he served as secretary, and later, president of the Westchester County Homeopathic Society, joined the Torrey Botanical Club, and collected specimens for his personal herbarium, as well as some that he donated to the State Museum in Albany.

In 1885, declining health compelled Howe to give up his medical practice. He moved back to Lansingburgh, continuing to botanize to the extent that he was able until he became quadriplegic in 1892. From then until his death, he was dependent on his wife and children (two sons and two daughters) to see to all his needs and to help him maintain his correspondence with other botanists.

Howe described several new species of fungi and also made important contributions to the study of the difficult plant genus *Carex* (sedges), on which he published an article in the 48th *Report of the New York State Museum*. In addition, he was co-author, with H.C. Gordinier, of a flora of Rensselaer County, in which were described some 1345 species and varieties of "phenogams and vascular cryptogams" that grew in that county "independent of cultivation."



PHOTO BY JOHN DAWSON

Hypoxyton howeanum, anamorph and teleomorph

¹ "Elliot C. Howe, 1828–1899", *Bulletin of the Torrey Botanical Club*, vol. 26, no. 5 (1899), pp. 251–253. All quotations herein are taken from that memoir.

² In turn, Howe named two fungi after Peck: those now called *Arthuriomyces peckianus* and *Hodophilus peckianus*.

WELCOME TO ALL OF OUR NEW NJMA MEMBERS!

We'd like to extend a warm welcome to the following members who joined us between September 2, 2018 and October 21, 2018. We look forward to seeing you at lectures, forays, and other NJMA events. Happy 'shrooming!

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|-----------------------------|-------------------------|
| Michael M. Abrams | Westfield, NJ |
| Anthony Angebrandt | Union, NJ |
| Jerzy K. Argasinski | Sickerville, NJ |
| Jessica Aumick | Hackettstown, NJ |
| Herve Barrier | East Brunswick, NJ |
| Lisa Birge-Price | Egg Harbor Township, NJ |
| David Birse | North Bergen, NJ |
| Lisa Bormann | Brick, NJ |
| Jessica Brewer | Flanders, NJ |
| Giovanni Campos | Montclair, NJ |
| Guy T. Carter | New City, NY |
| John, Steph & Emily Chomiak | Randolph, NJ |
| Janet C. Correla | Morristown, NJ |
| Kathleen Crippen | Spring Lake, NJ |
| George Davis | Ocean Gate, NJ |
| Rebecca Davis | Cape May, NJ |
| Taleen Demirdjian | Paramus, NJ |
| Edward R. & Gail DiSalvo | West Milford, NJ |
| Jay H. Doshi | Millburn, NJ |
| John Downey | Vineland, NJ |
| Laura Dreifus | Millstone Township, NJ |
| David Dunbar | Basking Ridge, NJ |
| Irene V. Fedyshyn | Hewitt, NJ |
| Emil Fiore | Dumont, NJ |
| Paul J. Fourounjian | Piscataway, NJ |
| Kelly Giacomaro | Morristown, NJ |
| Kamila Gierut | Boonton, NJ |
| Michael Gioia | Vernon, NJ |
| Ryan Gnasp | Piscataway, NJ |
| Christopher Gonzalez | Asbury Park, NJ |
| Meghan A. Hawthorne | Hackettstown, NJ |
| William Howe | Old Tappan, NJ |
| Elena Howells | Randolph, NJ |
| Chad W. Inmon | Hackettstown, NJ |
| Lori Jo Jamieson | Egg Harbor Township, NJ |
| Patricia Johnson | Tuckerton, NJ |
| Mary Jones | Middletown, NJ |
| Victoria Katzman | Glen Rock, NJ |
| Michael Koletto | Hillsborough, NJ |
| Anthony Konboz | Parsippany, NJ |
| Jimmy Lee | Sparta, NJ |
| Michael Mandracchia | Skillman, NJ |

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|-----------------------------|------------------------|
| Matthew J. Marotta | Glenwood, NJ |
| Sheena Masters | Vernon, NJ |
| Tom Merolla | Hillsborough, NJ |
| Jessica Morfa | Lyndhurst, NJ |
| Kathleen Murphy | Bridgewater, NJ |
| Annalise & Cathy J. Nassani | Summit, NJ |
| Joseph Omansky | East Brunswick, NJ |
| Linda Permuy | Millville, NJ |
| Pine Barrens Adventures LLC | Pt. Pleasant, NJ |
| Laurie Piotrowski | Tabernacle, NJ |
| Jon D. Polishook | Old Bridge, NJ |
| Rebecca R. Pressman | Nyack, NY |
| Danylo Stefan Rakowsky | Summit, NJ |
| Mark Regenthal | Toms River, NJ |
| Laura C. Reynolds | Highland Park, NJ |
| Albert Richer | Southampton, NJ |
| Rachel Rojcewicz | Basking Ridge, NJ |
| Elena Rose | Oakland, PA |
| Nancy Rosenbloom | Hillsborough, NJ |
| James Roth | Rockaway, NJ |
| Regina J. Salice | Hewitt, NJ |
| Valerie Salice | Somerset, NJ |
| Annika Salvner | Princeton, NJ |
| Jason Shaw | Atlantic Highlands, NJ |
| Mac Soliman | East Brunswick, NJ |
| George F. Sproul | Hamilton, NJ |
| Joseph Staigar | East Hanover, NJ |
| Cindy Stransky | Lakehurst, NJ |
| John Tangeman | Spring Lake, NJ |
| Kelly Terzis | Montclair, NJ |
| Evangelos Tsivicos | Ocean, NJ |
| Mihaela M. Tufa | Flanders, NJ |
| Bruce & Nongluck Turnbull | Denville, NJ |
| Daria Ushak | Tenaflly, NJ |
| Alexandra Vervoordt | Boonton, NJ |
| Janet Vigeland | Flanders, NJ |
| Pat Vogler | Cranford, NJ |
| Jonathan Vorchheimer | Morristown, NJ |
| Ling-Ing Wang | Piscataway, NJ |
| Shenglan Yuan | Westfield, NJ |
| Sam Yuen | Jackson, NJ |



Holiday Dinner 2018

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 Saturday, December 8, 2018 at 2:00 PM and will run until 6:00 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 Luke Smithson by December 1st). Dishes must be labeled to show ingredients, and should arrive ready for the buffet table with serving utensils. Beverages will be provided. *Please note that a donation of \$10.00 per person is required to offset the costs of the event.*

In order that we may cater the party properly, please respond by December 1, 2018!
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 Luke Smithson (njmaprez@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 December 1**, 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