

NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION
VOLUME 49-1 JANUARY-FEBRUARY 2019

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DUES

Payable for calendar year
Individual: \$10.00 (online newsletter)
\$35.00 (hardcopy newsletter)
Family: \$15.00 (online newsletter)
\$40.00 (hardcopy newsletter)
Mail checks (payable to NJMA) to:
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Hard-copy printing:
Castle Printing, Ledgewood, NJ

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

Send newsletter submissions ONLY
to the Editor.

All other correspondence should be
sent to the Secretary:
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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 mycophiles, and welcome to 2019. I hope everyone had a nice holiday season and is staying warm this winter. As I write this, I am thinking of the recent NJMA Holiday Party and how well attended it was this year. A big thank you to all that attended and brought food, those who entered the photo contest and those that helped organize and run the event. I was talking to a new member who was really impressed by the potluck spread. In his own words, "you mushroom people sure know how to party"! Perhaps that is true, but I am even more impressed with how kind and helpful all of our members always are at these events: setting up, making coffee, cleaning, etc. What a great group of people to be friends with!

Now that it is winter, I am restless. The lack of forays (and light and warmth) tend to give me a little bit of cabin fever. But I combat that by focusing on what makes me happy, and mushrooms are a big part of that. So I continue to hike (even though it is cold and wet) and collect what I can find. I spend a fair amount of time with my mushroom books, and tend to focus on the more obscure species. In fact, I often find more satisfaction in these cooler months, identifying crusts and obscure little things than in the summer when I can feel overwhelmed by the sheer abundance of fungi that I come across. An afternoon really looking at two or three species can teach me an awful lot!

Of course, not everybody is interested in teasing out identifications of crusts collected from the bottom of half-frozen logs. Somedays, I am not interested in that either, and those are the days that I tap into my supply of preserved mushrooms and try new recipes, or revisit old favorites. In the business of summer, I often find myself too rushed to really spend a lot of time in the kitchen. But the wintertime is the perfect time to experiment with new cooking techniques (at least with dried and frozen mushrooms).

Other ways I keep myself "mushroom" busy in the winter:

- Study my mushroom field guides and books
- Read over, and occasionally rewrite, the previous season's mushroom notes (I take a lot of notes in the field and during identification sessions).
- Attend NJMA lectures (got some good ones coming up).
- Invite some mushroom friends over to do whatever we enjoy (cooking, microscopy, crafting, etc).
- Go for another hike!
- And sometimes I just take a break from mushrooms. I look over seed catalogues or read some fiction to rest my brain for a bit. Go outside and

look at the winter sky. There is nothing wrong with taking a break...I say "follow your joy".

Whatever you choose to do over the winter, I hope everybody is able to find some joy and happiness in these months! See you at the winter lectures, and maybe even on a winter hike!!

– Luke Smithson

President, New Jersey Mycological Association
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Visit the NJMA
 Discussion Group



<http://tinyurl.com/jjualgz>



EDITOR'S NOTES

Welcome to a new year! With any luck, 2019 will be as productive, fungally speaking, as 2018 – maybe even more so!

I hope to hear from more of our members, and there are more of you than ever before. What would you like to see more of, or less of, in *NJMA News*? I would like to see more contributions from you – especially more technical articles, more recipes, more of those things that don't fit so well as Facebook posts. Possible topics that would be useful to newer members are articles on what to expect at NEMF and NAMA forays, how to use *Mushroom Observer* and similar websites, why is everyone using DNA for identification, etc., etc., etc. – *ad infinitum!*

Technical articles have a "limit" of six pages, which is approximately 6000 words in Word or similar apps. Recipes should be no longer than two pages (preferably with a photo of the dish). Profiles of members, etc. should be no longer than two pages including a photo. If you have an idea for an article, please contact me by email. If you would prefer to talk about it, send me an email and I will send you my phone number. I am looking forward to seeing what we can come up with.

Contributions for the newsletter should be sent to: njmaeditor@gmail.com.

I am looking for a volunteer to take over the Bytes, Bits, & Bites column. We can set up an email address so all those contributions can gather in one place. If you're interested, contact me at njmaeditor@gmail.com.

I do have a request that has nothing to do with *NJMA News*: I am looking for someone proficient in Excel to help with finalizing the catalog for NJMA's Robert H. Peabody Library. If you have skills at Excel, please contact me at njmalibrary@gmail.com.

– Jim Richards
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MUSINGS OF A FORAY CHAIR

by Nina Burghardt

2018 was a great year for fungi in New Jersey. We had lots of rain, except for a few weeks in July. Even better, this rain fell in the middle of the week leaving our foray weekends free of rain. Our forays were well attended despite the fact that most of our sites no longer allow us to collect edibles to take home to cook.

NJMA has members from northern, southern and central New Jersey; I try to reflect this in my selection of foray sites. New Jersey is divided into five diverse habitats: Ridges and Valleys (*i.e.* Stokes), Highlands (*i.e.* Wawayanda), Piedmont (*i.e.* Stephens), Inner Coastal (*i.e.* Jamesburg), and Outer Coastal (*i.e.* Cattus Island/Pine Barrens). I try to have our foray sites represent this diversity.

Our sites need to have permanent wet areas nearby in case there is a drought. Each site needs to have enough parking for about 20 cars, bathrooms nearby, and an area with tables where we can examine the mushrooms. Our forays have always been free (at least for members) and open to the public and will remain so.

Every year, we try to make our forays more fulfilling. Our more experienced participants are eager to help newcomers with basic identification. We provide field guides so people can try to identify their finds. In 2019, we plan to have even more field guides and handouts available. We have a sign-up sheet where people can leave their emails in case they wish to receive a list of what was found.

A few of us have started to put photos of some of our more unusual foray finds on Facebook. Maricel Patino has done a fantastic job organizing our Facebook page. I think that we could use this powerful medium more extensively. For example, if a foray participant finds a mushroom that does not appear to be on our Master List, why not put its photo on Facebook? We could have it listed under a different name (many field guides are out of date) or we might have missed it altogether. John often has questions about the trees associated with an unfamiliar specimen and who found it. This especially comes into play when the collector is a nonmember who found out about our club on Facebook. Our Facebook page might allow him/her to enter information which might help with identification. The NYC club has been putting club foray finds on Facebook for several years.

We had three after-foray microscope sessions where people had a chance to make smash mounts and look at spores. I do not know how useful this is. I would like to know if people think this is worthwhile, should we continue maybe with a few prepared slides?

I want to thank our foray leaders, Virginia Tomat

(Princeton), Mallory O'Donnell and Ursula Pohl (wild foods), Judy Gorab (Wawayanda), Dorothy Smullen (Schiff), Judy Glattstein (Horseshoe Bend), Randy and Katy (The New Weis Environmental Center), Paul Patterson and Steph Bierman (Teetertown Ravine), Betty Wise (Thompson Park), Keara Giannotti (Brendan Byrne), Liz Broderick (NJ Forestry Resource Education Center) and last, but not least, our president, Luke Smithson (Belleplain), for all their help. I am looking for volunteers for next year. If you are interested, see me at one of the winter meetings or contact me at: jnburghardt346@gmail.com.

We have to obtain special scientific permits to go to many of our sites. Collecting is a privilege afforded to us. Please respect this by following the rules and respecting the other visitors and wildlife.

I hope you will be able to come to one or more of NJMA's 2019 forays.



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 New York Times* via Judy Glattstein and Sue McClary:

How to Cook all the Mushrooms:

<https://tinyurl.com/ydfwwhyd>

Editor's note: I had sent this article to Luke and he tried the method for pickling and it met with his approval.

from the BBC via Judy Glattstein:

How fungus and sweat could transform Martian exploration:

<https://tinyurl.com/ybleorj7>

from Judy Glattstein:

Djon Gjon – the Haitian mushroom that transforms rice:

<https://tinyurl.com/yd3d6da7>

Editor's note: Judy and I think it resembles black trumpets.

(continues on page 9)

NJMA PHOTO CONTEST 2018: CONGRATS TO THE WINNERS!

by Jim Barg, Photo Contest Coordinator

After a one-year hiatus, the NJMA Photo Contest returned in 2018 with a near-record number of impressive entries from our talented photographers and photo-dabblers. Twenty-two members submitted a total of 180 images for review by our judges. All of the entries were presented at our annual Holiday Dinner in early December to the admiration of all who attended.

This year's judges were retired professional sports photographer David Schofield, NJMA/NYMS member Tom Bigelow (an accomplished photographer in his own right), and NJMA member and "veteran" NJMA photo contest winner Judy Gorab. Thank you, judges, for lending us some of your valuable time and efforts.

In more cases than not, the judges reported that the quality of this year's entries made it especially difficult for them to arrive at their scores.. Upon looking at the final scores after the judging was completed, many would probably agree that it was a very close contest indeed – a lot of the scores were separated by a mere 1/10th of a point. Thanks to all, winners and not-quite-winners alike, for sharing your best photos with us and making the judging task so difficult in so many cases. Whether you won or not, don't forget to try again in our 2019 contest, which will commence in the fall.

The contest structure was divided much as it has been in the past: The entries were divided into two divisions: Novice and Advanced. In each division, there were three categories: Pictorial, Technical, and "Judges' Option". Each category offered a first place, second place, and honorable mention award. Scoring was done on a numeric-score basis, with each judge rating each photo on a scale of 1 to 100. Final scores were determined by an average of the three judges' scores. A Best In Show prize was awarded to the entry with the highest average score. First place winners received a certificate with value which they can apply to NJMA purchases such as membership, special events, classes, and books. The winner of Best In Show received an additional higher-value award.

Winners of all awards in all categories are posted on the home page of our website, www.njmyco.org. They will remain there, in rotation, until we announce the winners of the 2019 photo contest.

Take a look in the next column for a complete list of winners, and then check out the following two pages for the Best In Show and First Place winning photos.

Extra congratulations to all of our winners, and furthermore, keep your eyes open for, and your shutters snapping at, all the beautiful and interesting fungi that decorate our wonderful world!



NJMA 2018 PHOTO CONTEST WINNERS

NOVICE DIVISION:

PICTORIAL

FIRST: **Sneha Ganguly**

SECOND: **Stefanie Bierman**

HONORABLE MENTION: **Keara Giannotti**

TECHNICAL

FIRST: **Lyla Meader**

SECOND: **Keara Giannotti**

HONORABLE MENTION: **Keara Giannotti**

JUDGES' OPTION

FIRST: **Bethany Teigen**

SECOND: **David Klaus**

HONORABLE MENTION: **Keara Giannotti**

ADVANCED DIVISION:

PICTORIAL

FIRST: **Maricel Patino**

SECOND: **Susan Hopkins**

HONORABLE MENTION: **Luke Smithson**

TECHNICAL

FIRST: **Susan Hopkins**

SECOND: **Luke Smithson**

HONORABLE MENTION: **Maricel Patino**

JUDGES' OPTION

FIRST: **Susan Hopkins**

SECOND: **Susan Hopkins**

HONORABLE MENTION: **Susan Hopkins**

BEST IN SHOW: **Sneha Ganguly**

*All winning photos are displayed in rotation on
the NJMA website, www.njmyco.org.*

photo contest 2018

best in show



Laetiporus sp.

Sneha Ganguly

photo contest 2018



ADVANCED PICTORIAL
Maricel Patino
Coprinopsis lagopus



ADVANCED TECHNICAL
Susan Hopkins
Cortinarius semisanguineus

first place winners



NOVICE PICTORIAL
Sneha Ganguly
Laetiporus sp.



ADVANCED JUDGES' OPTION
Susan Hopkins
"John Dawson photographing a slime mold"



NOVICE TECHNICAL
Lyla Meader
Clavaria zollingeri



NOVICE JUDGES' OPTION
Bethany Teigen
"Agaricus and Rooney, Philadelphia 2018"



Mushroom Strudel

A recipe by Chef Nick Atkins of Camp Magruder (reprinted from Ohio Mushroom Society's The Mushroom Log, 2017)

Chef Nick Atkins of Camp Magruder prepared a deliciously decadent mushroom strudel for Fall Mycology Camp participants. Using the information he provided, we pulled together this version adapted for home cooks.

2 tablespoons olive oil

1 medium-size red onion, finely chopped

2 large shallots, finely minced

2 leeks, white part only, quartered, sliced thin, rinsed well, drained

2 each leeks, 1/2-inch diced, and washed well

2 cloves garlic, finely minced

1/2 cup chopped fresh Italian parsley

1/2 cup chopped fresh basil

2 pounds mixed fresh mushrooms, wild or cultivated such as:

Shiitake — remove stems and cut into julienne strips.

Oysters — trim off the bottoms, chop.

Portobellos — remove dark gills with a spoon, cut body into 1/2 inch squares.

Keep separate from the other mushrooms.

White button and crimini — slice.

(Save all the stems and trim. Cover with water and simmer for 1 1/2 hours to make mushroom stock. Strain out mushroom pieces and reduce the broth by half.)

Dry white wine

Homemade bechamel sauce or prepared Alfredo sauce (such as Newman's)

15-18 sheets of phyllo (such as Athenos), thawed in refrigerator, sized to fit your large baking dish

Melted butter for phyllo, about 1 cup or more

Saute red onion and shallots in oil. When they begin to turn clear, add the leeks.

As soon as the leeks wilt, add the garlic.

Add Portobello mushrooms first. As soon as they soften add the other mushrooms. No need to overcook.

Deglaze with a small amount of dry white wine. Let wine reduce slightly.

Add chopped basil and parsley at the end to preserve flavor.

Combine prepared bechamel or Alfredo sauce with the reduced mushroom broth. Reduce to desired consistency.

Melt a generous amount of butter. With a pastry brush, lightly brush a layer of butter on the bottom of the baking dish.

Lay down a single layer of filo dough and brush with butter. Lay down next filo sheet and brush with butter.

Bottom layer should be 5-6 layers of phyllo. Spread half of the mushroom mixture on top.

Repeat these steps to build up 5-6 pieces of phyllo for the middle layer.

Spread on the other half of the mushrooms.

Pour a thin layer of bechamel or Alfredo sauce on top of the layers and spread gently.

Cover the top with 5-6 layers of buttered filo dough making sure to brush the top layer with butter.

Bake at 350° for about 30 minutes until the top is golden brown (internal temperature of 165° for 30 seconds).



NEVER EAT THE "CLEAN" PART OF MOLDY BREAD

by Gene Kim and Shira Polan

from <https://www.businessinsider.com.au/>, Sept. 20, 2018
via *Spore Prints*, the newsletter of the Puget Sound Mycological Society, October 2018

We've all been there. The loaf of bread you bought a couple weeks ago is starting to grow mold and you're wondering "Maybe I can just cut the part where I can see the mold and eat the clean part." It turns out, even though you cannot see it, your whole loaf of bread could be teeming with fungus.

You're all ready to make the sandwich of your dreams. Turkey, tomato, and Swiss on a bed of romaine lettuce sandwiched between two slices of sourdough. Classic. Oh no, what's this? Mold? But look, good news. The mold's only on part of the bread. So, I can just cut that away and be fine, right?

There's no such thing as a "clean" part of moldy bread. That's because mold is a fungus, like mushrooms. The caps on the surface are easy enough to spot. But there's a vast network of subterranean "roots", called hyphae, that you can't see.

So let's take another look at that bread of yours. Maybe you can just grab another piece from the same loaf. Well, that's not such a great idea, either. Because by the time mold sprouts its fuzzy head, what you're really seeing is the reproductive part of the mold called sporangia. Each sporangium releases tens of thousands of spores.

So, even though you can't see it, that entire loaf could be teeming with fungus.

But it seems like such a waste to just throw it out. After all, you eat mold on purpose all the time, like the mold that goes into making cheese, soy sauce, and even life-saving antibiotics like penicillin. Eating a little bit on your bread can't be that bad, right?

Ultimately, it's a gamble. Just like eating a wild mushroom, many are fine. But some can be deadly.

Mold is the same way. There are thousands of different species of mold — many of which are harmless to humans. But since so many types can sprout up on food, it's nearly impossible to know if what you're eating is safe.

Cladosporium, for example, can sometimes trigger allergies, but is generally harmless. Whereas other molds, like *Penicillium crustosum*, produce harmful poisons called mycotoxins. An elderly couple in 2005, for example, was admitted to the hospital after eating a can of soup contaminated with this kind of mold. They had severe muscle tremors but eventually recovered.

But other molds, like *Rhizopus stolonifer*, can have permanent effects. And you might recognize this mold, since it commonly grows on bread: blue-green, with black splotches, and super fuzzy. In rare cases, it can prompt a deadly infection called Zygomycosis, which causes your blood to clot and can, ultimately, starve your cells of oxygen to the point that they die.

And it's not like bacteria, where a little heat will eliminate the threat, because high temperatures won't break down the mycotoxins.

Since you have no clue which one you're about to put in your mouth, ask yourself: "Is it really worth the risk?" 



Mutts



Cartoon strips reprinted from the newsletter of the Boston Mycological Society, March 1998

REPORT ON THE 2018 NAMA FORAY

by Nina Burghardt

Last year, the North American Mycological Association (NAMA) held its annual foray October 11-14, in Salem, Oregon. NAMA is composed of clubs like ours, from the USA, Canada and Mexico. I have never met anyone from a Mexican club, but if there is one they will be included. NAMA is like NEMF (NorthEast Mycological Foray) with forays, workshops and talks on fungal related topics. Salem, as well as the rest of the northwest, was bone dry, but the mountains had moisture due to mists coming off of the ocean. We found a moderate amount of fungi.

This year, NAMA asked us to actively participate in the Mycoflora project. (Luke has written about this in past newsletters). Before setting out on a foray, we were given a pad of numbered ID slips. We were asked to take pictures of our mushroom collections in the field with the ID slip. When we returned to Salem, we put the fungi on the ID table with the slip. We then entered our collection pictures on iNaturalist.org under the group name NAMA 2018. This documentation of our finds is a work in progress with many kinks to be ironed out.

I attended two talks. The first was "Mushroom and Molecules: The Fascinating Chemistry of Fungi" by Richard Tehan. He is interested in secondary metabolites. Fungi have primary and secondary metabolites. Primary metabolites are necessary for the survival of the fungi. Secondary metabolites are the extra things that help the organisms be successful. Examples of these might be pigmentation or bioluminescens, herbicides, mycotoxins, insecticides. There are some metabolites that appear when the organism is under stress and some that we have no idea what they do. These secondary metabolites are important because we use many of them in medicine and as herbicides, but they have rarely been investigated from a fungal point of view. How do they benefit the fungus?

The second talk I attended (because I was filling in time): A report on the Myco-Cannabis Symbiosis research project by Ja Schindler. I find most talk about cannabis overblown, but this talk turned out to be interesting. Cannabis growers asked Ja Schindler to investigate whether the myco-boosters they were putting on their valuable crop were helpful or a waste of money. He described how he went about proving or disproving the helpfulness of these additives. Most of them did nothing, but one company's compounds seemed to be marginally helpful in boosting production.

There was a talk and demonstration showing how spalting is produced. Spalting is the use of fungi to color wood. Spalting has been used in furniture throughout the years. The problem with using wood decay fungi to color your wood is to prevent it from actually decaying

your wood. It used to be a long complicated process, but now technology has made this craft easier and faster, so more emphasis can be placed on design. Seri Robinson is an artist in this medium. She is also a Professor of Wood Anatomy at Oregon State University and associated with the applied mycology lab of their Department of Wood Science and Engineering. There is a YouTube presentation describing the process. In order to practice her art, she has to be familiar with the properties of both wood and fungi. One thing I learned is that walnut and other dark woods are toxic and should never be used in cutting boards or children's teething toys.

I enjoyed this year's NAMA very much. Next year's NAMA will be held at Paul Smith College in the Adirondacks, NY, right after NEMF. I hope to see you there.



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

from the Editor:

How to make mushroom haters love mushrooms, from North Spore Mushrooms:

<https://tinyurl.com/y7c22rsj>

from Sue McClary:

Trees, Truffles, and Mycorrhizae: Beneficial Fungi:

<https://tinyurl.com/ya456wgo>

from Sue McClary:

North Korea's gift of Pine Mushrooms to South Korea:

<https://tinyurl.com/y9pmz2vw>

from Judy Glattstein:

The Most Amazing, Smelly, and Poisonous Fungi in North America:

<https://tinyurl.com/y9uos4x2>

(continues on page 12)



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.

CALENDAR OF UPCOMING EVENTS

- Sunday, January 27, 2019** **NJMA MEMBERSHIP MEETING**
Frelinghuysen Arboretum, Morristown
- 12:00pm **Arboretum walk:** Come brave the winter weather for a short walk on the arboretum grounds to see if we can find any fungi to identify!
- 1:00pm - 4:00pm **NJMA meeting and social.** Topics will be:
- A review of 2018 forays, including our best finds, curated by John Burghardt
 - A taxonomy presentation on Gasteroid Fungi, by Maricel Patino
 - A mycophagy presentation on edible mushrooms by Luke Smithson
-
- Sunday, February 10** **ANNUAL MYCOPHAGY (MUSHROOM COOKERY) MEETING/MYCOAUCTION**
2:00pm *Jim Richards, chairperson.*
Unitarian Society, Tices Lane, East Brunswick, NJ **Registration required.**
To register, contact Jim Richards at jimrich17@icloud.com or call 908-619-1438.
-
- Sunday, February 24** **MEETING AND LECTURE**
1:30pm Somerset County Environmental Education Center, Basking Ridge, NJ
Sang Park Lecture Series presents **Else Vellinga**, speaking on the conservation of fungi. *(The Sang Park Lecture Series is made possible by the Park family)*
-
- Sunday, March 24, 2019** **NJMA MEMBERSHIP MEETING**
- 11:00am **Arboretum Walk:** Come brave the early spring weather for a walk on the arboretum grounds with Greg Thorn
- 1:00pm **LECTURE: Greg Thorn “New Mushrooms in Your Backyard”**
-
- Sunday, May 6** **Cinco de Mayo, First Day of Ramadan, and the FIRST NJMA FORAY OF 2019**
-
- August 1 - 4** **NEMF 2019 FORAY-** Lock Haven University, Lock Haven, PA (<http://nemf.org>)
-
- August 8 -11** **NAMA 2019 FORAY -** Paul Smiths University, Paul Smith, NY (<http://namyco.org>)
-

ABOUT ELSE VELLINGA

by Luke Smithson

Else is a mycologist who is interested in naming and classifying mushroom species in California and beyond, especially Parasol mushrooms. She has described 22 species as new for California, and most recently worked at the herbaria at University of California at Berkeley and San Francisco State University for the Macrofungi and Microfungi Collections Digitization projects. She got her training at the National Herbarium and her Ph.D. at the University of Leiden, both in the Netherlands.

The main motivation for her taxonomic work is laying a base for efforts to include mushroom species in nature management and conservation plans. She has proposed a number of Californian and Hawaiian species for the IUCN global database of endangered species. She tries to keep current with the mushroom literature. Else last visited NJMA in 2012 when she was the head mycologist at NEMF in Stroudsburg, PA. Lastly, Else is an avid knitter and likes to use mushroom-dyed yarn for her creations. She lives with her two cats in Berkeley, California. 

ABOUT GREG THORN

by Luke Smithson

Greg grew up in London (the one in Canada), Ontario and became interested in natural history through the family garden, long summer vacations, and the local Field Naturalists group. Six summers as a naturalist in Algonquin Park built on this interest and introduced him to the world of mushrooms and other fungi. Forays with the Mycological Society of Toronto and NAMA were an important part of his training: He met and learned from the likes of Gary Lincoff, Ron Petersen, Alexander Smith, and many more. Writing the checklist of Algonquin Park macrofungi led him to consult experts from Richard Korf to Jim Ginns and Scott Redhead, who all encouraged him to make further studies of fungi. Greg's graduate studies were at the University of Guelph (with George Barron) and the University of Toronto (with David Malloch). These were followed by positions in Japan, Michigan, Indiana, Wyoming, and finally back to London as a faculty member in the Department of Biology, University of Western Ontario. Greg's research is focused on the impact of disturbance on the diversity of mushrooms, and fungal systematics. 

WHO'S IN A NAME? The genus *Morganella*

by John Dawson (seventieth in a series)

Andrew Price Morgan was a pioneer American botanist and mycologist. The puffball genus *Morganella* is named after him, as are at least fifteen species of fungi that bear the epithets *morganae*, *morganianus* or *morganii*.

Born 27 October 1836 in Centerville, Ohio, Morgan spent most of his career in Ohio's Miami valley, where he collected and described many species of plants, fungi and myxomycetes. In particular, among the forty-six publications by Morgan listed in W.A. Kellerman's obituary memoir of him¹ are the 1878 book *Flora of the Miami Valley, Ohio*; five articles on the mycological flora of that area, published in the *Journal of the Cincinnati Society of Natural History* (1883–88); another series of five articles in that same journal (1892–96) on myxomycetes found there;² and one in the *Journal of Mycology* (1902) on the region's discomycetes.

No sources I have seen mention Morgan's educational background, but he became first an assistant and then a principal in the Dayton, Ohio, public schools and later Professor of Mathematics at Dayton High School. It was during that period that he became interested in botany, which he taught himself; and though his career as a schoolteacher was interrupted by a stint he spent in the 84th Ohio Infantry, his botanical endeavors were not: He is said to have carried a copy of Gray's *Manual of Botany* with him in his army backpack!



Andrew Price Morgan

Upon completing his military service, Morgan became seriously ill with typhoid fever. Rather than return to the classroom, he then worked for seven years as a traveling salesman for a textbook firm, and while so employed, in 1870 he married Laura Vail of Pomfret, Vermont, for whom he later named the wax cap *Hygrophorus laurae*. His sales career ended, however, when he became partially paralyzed, and for two years, he was unable to read or write.

In that exigency, he retired to his wife's former home in Vermont, where he lived for three years while recovering. There, his interest in fungi was aroused, and in due course he met Charles Frost and also Edward Tuckerman (who assisted him in identifying lichens that he collected). Morgan sent fungal specimens for identification to Charles Peck in Albany, and their correspondence continued until Morgan's death.³

Upon regaining his health, Morgan returned to Dayton and served again as a school principal for several years, before being appointed in 1881 as head of the department of horticulture and botany at Ohio State University.⁴ Three years later, he retired to a farm in Preston, Ohio,⁵ where he enjoyed the remaining twenty-three years of his life, studying, reading and publishing articles on fungi at a prolific rate. (Indeed, the majority of his publications appeared after his retirement.) He died from pneumonia on 19 October 1907.



¹ *Journal of Mycology* 13 (November 1907), 233–236. That memoir is the primary source for the biographical information given here.

² A detailed list of which is given on pp. 5–10 of *Myxomycetes of Ohio: Their Systematics, Biology, and Use in Teaching* (Ohio Biological Survey, Columbus, 1999), by Harold W. Keller and Karl L. Braun. They note that many of the specimens Morgan collected are now preserved in the National Fungus Collections in Beltsville, Maryland.

³ Morgan himself served as a mentor to Curtis Gates Lloyd, and their correspondence is preserved in the Lloyd Library in Cincinnati.

⁴ According to the sketch of Morgan's life on p. 4 of the reference cited in footnote 2 above, which was also the source for the portrait of Morgan reproduced here. Oddly, no other source I have seen mentions Morgan's association with Ohio State.

⁵ Site of a post office in an unincorporated area near present-day Harrison, Ohio.

WELCOME TO ALL OF OUR NEW NJMA MEMBERS!

We'd like to extend a warm welcome to the following members who joined us between October 22, 2018 and December 30, 2018. We look forward to seeing you at lectures, forays, and other NJMA events.

Happy 'shrooming!

Sophie Bordynowski	Southampton, NJ
William Cockerell	South Orange, NJ
Laura Dreifus	Millstone Township, NJ
Cailin Fitzpatrick	Pompton Lakes, NJ
Jamie Forand	Landing, NJ
Marie D. Fox	Marlton, NJ
Gary Gu	East Hanover, NJ
Jason Hafstad	Lavallette, NJ
Joshua Lee Hamer	Baldwin, NY
Elizabeth Hinckley	Pompton Lakes, NJ
Kathleen Hollan	Succasunna, NJ
David Iacono	Southampton, NJ
Michael Johnson	South Amboy, NJ
Adriana Kelly	Brooklyn, NY
Anthony Konboz	Parsippany, NJ
Lois Kraus	Westfield, NJ
Matthew Kriegler	Stockton, NJ
Diane C. Louie	Madison, NJ
Peter Mahal	Great Meadows, NJ
Jared Martin	Burlington, NJ
Alexander Moscaritolo	Union, NJ
Eileen O'Brien	Summit, NJ
Thomas Ott	Kinnelon, NJ
Christina Procaccini	Long Branch, NJ
Robert Michael Reutlinger	Hillsborough, NJ
Charles Michael Shea	South Orange, NJ
Bethany Teigen	Philadelphia, PA
Harley Topor	Hackensack, NJ
Anthony Vallone	South Bound Brook, NJ
Inessa Volonueva	Manalapan, NJ
Angelique Weber	Washington, NJ
Olimpia Zarro	Cliffside Park, NJ

BYTES, BITS, & BITES *(continued from page 9)*

from Sue McClary:

...And one for the cookbooks...although I am not likely to try it. Have you ever eaten it?

Editor: Nope!

<https://practicalselfreliance.com/witches-butter>

from the Editor:

The end of European truffles?????

<https://tinyurl.com/yarjka92>

from the Editor:

European white truffles at the lowest prices in years:

<https://tinyurl.com/ycuyeeqx>



When you make the finding yourself – even if you're the last person on earth to see the light – you'll never forget it.

– Carl Sagan

BORROWING FROM NJMA'S ROBERT H. PEABODY LIBRARY

The books that have been reviewed in *NJMA News* over the past several years, as well as hundreds of other titles, are available for NJMA members to borrow. It is a great way for you to get a look at them and decide whether you wish to buy a copy to add to your collection.

The rules for borrowing are very simple:

1. You must be a NJMA member in good standing. Your membership card is your best form of ID.
2. The loan period for books is one month. You may renew for one month if there are no requests for the book.
3. You may borrow one book at a time unless you make special arrangements.
4. Many books do not circulate due to rarity, condition, etc. Arrangements may be made to use them on-site.
5. If you borrow a book, it is your responsibility to return it to the library in the same condition that you received it.

To get you started, there is a list of some of the most recent review copies available on [next page](#).

Please contact Jim Richards, Library Chair (njmali-brary@gmail.com) to make arrangements to borrow them. Pickups and dropoffs are normally best done at the next club meeting or foray.



NJMA ROBERT H. PEABODY LIBRARY

REVIEW COPIES

	TITLE	AUTHOR
Wild foods	Adventures in Edible Plant Foraging	Monger, Karen
Monograph	Agaricus of North America	Kerrigan, Richard W.
Cookbook	Art of Cooking Morels, The	Johnston, Ruth Mossok
Monograph	Ascomycete Fungi of North America	Beug, Bessette, Bessette
Monograph	Boletes of Eastern North America	Bessette, Roody, Bessette
Fungi	Book of Fungi, The	Roberts, P. & Evans, S.
Field Guide	California Mushrooms	Desjardin, Wood, & Stevens
Field Guide	Common Lichens of Northeastern North America	McMullin, Troy & Anderson, Frances
Field Guide	Complete Mushroom Hunter (Revised)	Lincoff, Gary
Cookbook	Cook's Initiation into the Gorgeous World of Mushrooms	Emanuelli, Philippe
Wild foods	Eating on the Wild Side	Robinson, Jo
Field Guide	Edible Mushrooms	Forsberg & Lindberg
Wild foods	Edible Wild Plants	Kallas, John
Cultivation	Essential Guide to Cultivating Mushrooms, The	Russell, Stephen
Fungi	Fascinating Fungi of New England	Millman, Lawrence
Cookbook	Forage, Harvet, Feast-A Wild-inspired Cuisine	Viljoen, Marie
Wild foods	Foraged Flavor	Wong, Tama M, & Leroux
Cookbook	Forager's Kitchen, The	Bird, Fiona
Fungi	Giant Polypores & Stoned Reindeer	Millman, Lawrence
Misc	It's a Fungus Among Us	Billups, Carla & Cusick, Dawn
Wild foods	Joy of Foraging, The	Lincoff, Gary
Fungi	Kingdom of Fungi, The	Petersen, Jens
Misc	Laws Guide to Nature Drawing and Journaling, The	Laws, John Muir
Fungi	Magic Mushrooms in Religion and Alchemy	Heinrich, Clark
Monograph	Milk Mushrooms of North America	Bessette A.E., Harris, D.B. & Bessette, A.R.
Cultivation	Mushroom Cultivation: A Guide to Growing Mushrooms at Home	Lynch, Tavis
Misc	Mushroom Hunters, The	Cook, Langdon
Field Guide	Mushrooming With Confidence	Schwab, Alexander
Fungi	Mushrooms	Laessoe, Thomas
Cookbook	Mushrooms: Deeply Delicious Recipes	Linford, Jenny
Field Guide	Mushrooms and Toadstools of Great Britain & Europe, Vol. 1	Kibbey, Geoffrey
Field Guide	Mushrooms of North America in Color	Bessette, Alan
Field Guide	Mushrooms of Ohio and the Midwest	Sturgeon <i>et al</i>
Field Guide	Mushrooms of the Northeast	Marrone & Sturgeon
Field Guide	Mushrooms of the Northeastern United States	Baroni, Timothy
Field Guide	Mushrooms of the Southeast	Elliot, T. & Stephenson, Steven
Fungi	Mushrooms, A Global History	Bertelsen, Cynthia D.
Fungi	Mycelium Running	Stamets, Paul
Fungi	Mycological English - Latin Glossary, A	Cash, Edith
Cultivation	Mycorrhizal Planet	Philips, Michael
Wild foods	New Wildcrafted Cuisine, The	Baudar, Pascal
Wild foods	Northeast Foraging	Meredith, Leda
Cultivation	Organic Mushroom Farming and Mycoremediation	Cotter, Tradd
Field Guide	Pocket Guide to Wild Mushrooms, The	Holmberg, P. & Marklund, H.
Monograph	Poroid Fungi of Europe	Ryvarde, L & Melo, I
Misc	Psychedelic Gospels, The	Brown, Jerry B. & Brown, Julie M.
Fungi	Radical Mycology	McCoy, Peter
Cookbook	Shroom	Selengut, Becky
Field Guide	Texas Mushrooms - A Field Guide	Metzler, S. & Metzler, V.
Misc	Trees: A Complete Guide to Their Biology and Structure	Ennos, Richard
Monograph	Tricholomas of North America	Bessette, Bessette, Roody & Trudell
Monograph	Waxcap Mushrooms of Eastern North America	Bessette, Alan
Wild foods	Wild Edibles	Boutenko, Sergei
Cookbook	Wild Mushroom Cookbook	Holmberg, I. & P.
Wild foods	Wild Table. The	Green & Scott

REPORT ON FUNGI COLLECTED BY NJMA IN 2018

by John Burghardt

NJMA's 2018 mushroom collecting season was great fun and very productive. We thank the many organizations that allowed us to hold our forays on their lands and made us feel welcome. Many NJMA members and many non-members attended each foray. It was wonderful to see so many people looking closely at the fungi, asking questions about them, helping with sorting and identification, or just accompanying a friend or family member on a walk in the woods. Collectively, we found and identified many diverse and interesting fungi.

This report covers the fungi collected at our 15 regular weekend forays plus collections brought to Fungus Fest in September. It also includes fungi collected as part of three special projects undertaken by our members. Our foray collecting activities were focused on the northern and western parts of New Jersey and nearby Pennsylvania and the southern and eastern parts of the state. The two regions are separated by the "fall line" that separates New Jersey's coastal plain from its hilly north and west. The line runs along US Route 1 from Trenton through New Brunswick, and over the Outerbridge Crossing to Staten Island.

They differ in their geology, vegetation, and climate and, therefore, in the fungi they support. The foray sites and county where each foray was held are listed here:

Foray Sites North and West of US Route 1	Foray Sites South and East of US Route 1
Princeton Institute Woods, Mercer	Thompson Park/Helmetta Bog, Middlesex
Wawayanda State Park, Passaic	Cattus Island Park, Ocean
Schiff Nature Preserve, Morris	Brendan Byrne State Forest, Burlington
Horseshoe Bend Park, Hunterdon	Belleplain State Forest, Cape May
New Weis Education Center, Passaic	NJ Forest Resource Education Center, Ocean
Stephens State Park, Warren	Estell Manor Park, Atlantic
Teetertown Ravine Preserve, Hunterdon	Wells Mills County Park, Ocean
Stokes State Forest, Sussex	

Fungus Fest, which was held at Frelinghuysen Arboretum in Morristown, is included as a separate foray, although the locations of these collections is not recorded.

The three special projects this year included: 1) our biannual Victor Gambino Foray held during the last weekend of June in the southern section of the Delaware Water Gap National Recreation Area in Pennsylvania (Northampton and Monroe Counties), 2) an ongoing survey of fungi at Franklin Parker Preserve (Woodland Township, Burlington County), which involves at least one collecting visit each month all year, and 3) a foray held in July with staff of the New Jersey School of Conservation (Stokes State Forest, Sussex County). We were able to identify just over 2000 collec-

tions in 2018. About 70 percent of the collections were from our regular forays.

The following table lists the taxa identified in 2018 from all of our collecting activities. The entries are organized by "form group", and listed alphabetically within each group. Different genera within each form group generally have similar spore bearing structures (gills, pores, smooth surface) and spore dispersal mechanisms, But they are not necessarily related.

The scientific names of fungi are in constant, confusing, and often annoying flux. You might be thinking "I have enough trouble remembering the first name I learned for this mushroom. Why do I need to worry about new names?" This is the price we pay for wanting to understand this large, diverse, under-studied group of organisms. Scientists apply the techniques of genetic analysis to understand the evolutionary relationships among different groups and use these findings to refine the delineation of genera and species. I have tried to use the currently accepted scientific name. Since many of us know and love the old names, I have included the older names in parenthesis. This does not solve all problems. For example, you will need to look in several places in the section on "Gilled Fungi" to find all the fungi that used to be classified as *Tricholoma* or *Hygrophorus*.

A quick look at the table confirms that our collections represent a large and diverse group of fungi. Across all collections 785 taxa were identified. All of the form groups are represented and 78 species were collected

and identified for the first time at an NJMA foray. Not evident from the table is that over two-thirds of these taxa identified were collected only in one of the two physiographic regions but not the other. Also not evident from this table is that nearly half of all taxa identified were collected at only one foray. A larger table showing taxa identified at each foray is available for review or downloading online from our website at www.nymyco.org/njmushrooms.html.

Diversity is also apparent in the 78 species collected for the first time at an NJMA foray. They were diverse in form group, location collected, and identifier. Gilled fungi and ascomycetes together accounted for 56 of the

(continues on page 20)

NEW JERSEY MYCOLOGICAL ASSOCIATION FUNGI COLLECTED IN 2018 (PAGE 1)

(Species in bold are New to the NJMA List)

GILLED MUSHROOMS - Fragile cap with gills, with or without stem

Agaricus abruptibulbus	Armillaria ostoyae	Entoloma luteum
Agaricus crocodilinus	Asterophora lycoperdoides	Entoloma murrayi
Agaricus diminutivus	Bogbodia(=Hypholoma) udum	Entoloma parasiticum
Agaricus pocillator	Calliderma(=Entoloma) indigofera	Entoloma quadratum
Agaricus silvaticus	Chromosera cyanophylla	Entoloma rhodopolium
Agaricus sp.	Chrysomphalina(=Omphalina) chrysophylla	Entoloma(=Alboleptonia) sericellum
Agaricus subrufescens	Clitocybe aeruginosa	Entoloma(=Leptonia) serrulatum
Agaricus vinosobrunneofumidus	Clitocybe eccentrica	Entoloma sp.
Amanita abrupta	Clitocybe odora	Entoloma striatum
Amanita aestivalis	Clitocybe subclavipes	Entoloma strictipes
Amanita amerifulva	Clitocybe vibecina	Entoloma strictius
Amanita amerirubescens(=rubescens var. alba)	Clitopilus prunulus	Entoloma(=Alboleptonia) subsericellum
Amanita amerirubescens(=rubescens var. rubescens)	Conocybe apala(=lactea)	Entoloma unicolor
Amanita bisporigera	Coprinellus(=Coprinus) lagopus	Galerina cerina
Amanita brunnescens	Coprinellus(=Coprinus) micaceus	Galerina sp.
Amanita brunnescens v pallida	Coprinopsis cinerea	Galerina tibicystis
Amanita canescens	Coprinopsis(=Coprinus) atramentaria	Gerronema strombodes
Amanita cokeri	Coprinus sp.	Gliophorus flavus
Amanita crenulata	Cortinarius(=Rozites) caperatus	Gliophorus(=Hygrocybe) irrigatus
Amanita daucipes	Cortinarius alboviolaceus	Gliophorus(=Hygrocybe) laetus
Amanita dolichopus	Cortinarius armillatus	Gliophorus(=Hygrocybe) perplexus
Amanita dulciarii	Cortinarius biformis	Gliophorus(=Hygrocybe) psittacinus
Amanita elongata	Cortinarius bolaris	Gloioxanthomyces(=Hygrocybe) nitidus
Amanita farinosa	Cortinarius corrugatus	Gymnopilus liquiritiae
Amanita flavoconia	Cortinarius croceus	Gymnopilus penetrans
Amanita flavorubens	Cortinarius distans	Gymnopilus sapineus
Amanita hygroskopica	Cortinarius iodes	Gymnopilus sp.
Amanita lavendula group(=citrina var. citrina)	Cortinarius lilacinus	Gymnopilus spectabilis
Amanita lavendula group(=citrina var. lavendula)	Cortinarius limonium	Gymnopus confluens
Amanita longipes	Cortinarius marylandensis	Gymnopus dryophilus
Amanita morrisii	Cortinarius mucosus	Gymnopus luxurians
Amanita muscaria v guessowii	Cortinarius privignoides	Gymnopus semihirtipes
Amanita mutabilis	Cortinarius sanguineus	Gymnopus sp.
Amanita pakimpondensis	Cortinarius semisanguineus	Gymnopus spongiosus
Amanita pantherina v pantherina	Cortinarius sp.	Gymnopus subnudus
Amanita persicina	Cortinarius splendidus	Gymnopus(=Marasmius) androsaceus
Amanita polypyramis	Cortinarius squamulosus	Hebeloma sp.
Amanita rooseveltensis	Cortinarius violaceus	Henningsomyces candidus
Amanita russuloides	Crepidotus applanatus	Hohenbuehelia angustata
Amanita sagittaria	Crepidotus crocophyllus	Hohenbuehelia atrocaerulea var. grisea
Amanita sect. Vaginatae	Crepidotus hygrophanus	Hohenbuehelia petaloides
Amanita sinicoflava	Crepidotus sp.	Humidicutis(=Hygrocybe) marginata
Amanita sp.	Crepidotus stipitatus	Hygrocybe flavescens
Amanita sp-57 (Tulloss)	Cuphophyllus(=Hygrocybe) pratensis	Hygrocybe acutoconica
Amanita spreta	Cuphophyllus(=Hygrocybe) virgineus	Hygrocybe cantharellus
Amanita sp-S01	Cystoderma amianthinum	Hygrocybe coccinea
Amanita subcokeri	Cystoderma jasonis	Hygrocybe conica
Amanita umbilicata	Cystodermella cinnabarina	Hygrocybe cuspidata
Amanita vaginata v vaginata	Cystodermella(=Cystoderma) granulosa	Hygrocybe miniata
Amanita volvata group	Deconica(=Psilocybe) coprophila	Hygrocybe parvula
Ampulloclitocybe(=Clitocybe) clavipes	Desarmillaria(=Armillaria) tabescens	Hygrocybe punicea
Armillaria gallica	Entoloma abortivum	Hygrocybe russocoriacea
Armillaria gemina	Entoloma elodes	Hygrocybe singeri
Armillaria mellea	Entoloma luridum	Hygrocybe squamulosa

NEW JERSEY MYCOLOGICAL ASSOCIATION FUNGI COLLECTED IN 2018 (PAGE 2)

(Species in bold are New to the NJMA List)

- Hygrophoropsis aurantiaca
Hygrophorus chrysodon
Hygrophorus hypothejus
Hygrophorus ponderatus
Hygrophorus sp.
Hygrophorus speciosus
Hymenopellis(=Xerula) furfuracea
Hymenopellis(=Xerula) megalospora
Hypholoma capnoides
Hypholoma fasciculare
Hypholoma sp.
Hypholoma sublateritium
Infundibulicybe(=Clitocybe) gibba
Inocybe sp.
Inocybe umbratica
Laccaria amethystina
Laccaria bicolor
Laccaria laccata
Laccaria laccata v pallidifolia
Laccaria longipes
Laccaria nobilis
Laccaria ochropurpurea
Laccaria ohioensis
Laccaria proxima
Laccaria striatula
Laccaria trullisata
Lacrymaria(=Psathyrella) lacrymabunda
Lactarius affinis var. affinis
Lactarius argillaceifolius
Lactarius atroviridis
Lactarius camphoratus
Lactarius chelidonium
Lactarius chrysorheus
Lactarius corrugis
Lactarius croceus
Lactarius deceptivus
Lactarius gerardii
Lactarius helvus(=aquiifluus)
Lactarius hibbardae
Lactarius hygrophoroides
Lactarius indigo
Lactarius lignyotus
Lactarius luteolus
Lactarius nigroviolascens
Lactarius paradoxus
Lactarius piperatus
Lactarius proximellus
Lactarius psammicola
Lactarius quietus
Lactarius rimosellus
Lactarius sp.
Lactarius subplinthogalus
Lactarius volemus
Lactifluus subvellereus (=v. subdistans)
Lactifluus subvellereus v. subvellereus
- Lentinellus cochleatus
Lentinellus ursinus
Lentinula edodes
Lentinus levis
Lentinus tigrinus
Lepiota brunneoincarnata
Lepiota cristata
Lepiota sp.
Leucoagaricus(=Lepiota) americanus
Leucoagaricus(=Lepiota) rubrotinctus
Leucocoprinus(=Lepiota) cepistipes
Leucocybe(=Lyophyllum) connata
Leucopaxillus albissimus
Leucopaxillus laterarius
Leucopholiota decorosa
Lichenomphalina(=Omphalina) umbellifera
Lyophyllum fuligineum
Macrolepiota(=Lepiota) procera
Marasmius cohaerens
Marasmius fulvoferrugineus
Marasmius nigrodiscus
Marasmius pulcherrimus
Marasmius rotula
Marasmius siccus
Marasmius sp.
Marasmius strictipes
Marasmius sullivantii
Megacollybia rodmanii(=platyphylla)
Melanoleuca(=Tricholoma) fumosoluteum
Melanoleuca(=Tricholoma) gravis
Melanoleuca(=Tricholoma) niveipes
Melanoleuca(=Tricholoma) odorum
Melanoleuca(=Tricholoma) subsejuncta
Mycena acicula
Mycena epipterygia
Mycena galericulata
Mycena griseoviridis
Mycena haematopus
Mycena haematopus(=var. marginata)
Mycena inclinata
Mycena leaiana
Mycena praelonga
Mycena pura
Mycena sp.
Mycena subcaerulea
Mycetinus(=Marasmiellus) opacus
Mycetinus(=Marasmius) scorodoni
Omphalotus illudens(=olearius)
Panellus stipticus
Panus neostrigosus(=rudis)
Panus conchatus
Parasola sp.
Pholiota limonella
Pholiota sphagnicola
Pholiota squarrosa
- Pholiota squarrosoides
Pleurotus ostreatus
Pleurotus pulmonarius
Pleurotus sp.
Plicaturopsis crispa
Pluteus brunneidiscus
Pluteus cervinus
Pluteus petasatus
Pluteus sp.
Psathyrella delineata
Psathyrella sp.
Pseudoarmillariella(=Omphalina) ectypoides
Psilocybe sp.
Resinomycena rhododendri
Resupinatus alboniger
Resupinatus applicatus
Resupinatus poriaeformis
Resupinatus sp.
Rhizomarasmius(=Marasmius) pyrrocephalus
Rhodocollybia butyracea
Rhodocollybia maculata(=var. maculata)
Rhodocollybia maculata(=var. scorzonerea)
Rickenella fibula
Russula aeruginea
Russula albonigra
Russula amoenolens
Russula brevipes
Russula compacta
Russula crustosa
Russula cyanoxantha
Russula cystidiosa
Russula decolorans
Russula densifolia
Russula dissimulans
Russula earlei
Russula eccentrica
Russula elaeodes
Russula flavida
Russula flavisiccans
Russula foetentula
Russula fragrantissima
Russula granulata
Russula grata(=laurocerasi)
Russula heterophylla
Russula mariae
Russula modesta
Russula nigricans
Russula ochroleuciformis
Russula pantoleuca
Russula parvovirescens
Russula perlactea
Russula pseudolepida
Russula pseudopeckii
Russula rubescens
Russula seperiina

NEW JERSEY MYCOLOGICAL ASSOCIATION FUNGI COLLECTED IN 2018 (PAGE 3)

(Species in **bold** are New to the NJMA List)

Russula sericeonitens	Stropharia rugosoannulata	Tricholoma pessundatum
Russula silvicola	Tapinella(=Paxillus) atrotomentosa	Tricholoma saponaceum
Russula sp.	Tapinella(=Paxillus) panuoides	Tricholoma scalpturatum
Russula variata	Tectella patellaris	Tricholoma sejunctum
Russula ventricosipes	Tetrapyrgos(=Marasmiellus) nigripes	Tricholoma sp.
Russula vesicatoria	Tricholoma aestuans	Tricholoma terreum
Russula veterinosa	Tricholoma argenteum	Tricholoma transmutans
Russula vinacea	Tricholoma atrodiscus	Tricholomopsis decora
Russula xerampelina	Tricholoma caligatum	Tricholomopsis formosa
Schizophyllum commune	Tricholoma equestre(=flavovirens)	Tricholomopsis rutilans
Simocybe centunculus	Tricholoma inamoenum	Xeromphalina kauffmanii
Singerocybe adirondackensis	Tricholoma magnivelare	Xerula sp.
Sphagnurus(=Lyophyllum) paluster	Tricholoma myomyces	

BOLETES - Fleshy, fragile with separable pores instead of gills

Aureoboletus(=Boletellus) projectellus	Harrya(=Leccinum) chromapes	Suillus granulatus
Aureoboletus(=Boletus) innixus	Hortiboletus sp.	Suillus hirtellus
Aureoboletus(=Boletus) roxanae	Lanmaoa(=Boletus) pseudosensibilis	Suillus salmonicolor
Austroboletus subflavidus	Leccinellum(=Leccinum) albellum	Suillus spraguei(=pictus)
Baorangia(=Boletus) bicolor	Leccinum (=Boletus) longicurvipes	Suillus tomentosus
Boletellus chrysenteroides	Leccinum aurantiacum	Tylopilus alboater
Boletinellus(=Gyrodon) merulioides	Leccinum holopus v holopus	Tylopilus badiceps
Boletus edulis group	Leccinum rubropunctum	Tylopilus ballouii
Boletus auripes	Leccinum scabrum	Tylopilus felleus
Boletus gertrudiae	Leccinum snellii	Tylopilus ferrugineus
Boletus illudens	Leccinum subsection Leccinum	Tylopilus griseocarneus
Boletus nobilis	Leccinum subsection Scabra	Tylopilus plumbeoviolaceus
Boletus oliveisporus	Phylloporus boletinoides	Tylopilus rhodoconius
Boletus pallidus	Phylloporus rhodoxanthus	Tylopilus rubrobrunneus
Boletus sp.	Phylloporus rhodoxanthus spp americanus	Tylopilus sp.
Boletus speciosus	Pseudoboletus(=Xerocomus) parasiticus	Tylopilus variobrunneus
Boletus subcaerulescens	Pulveroboletus ravenelii	Tylopilus violatinctus
Boletus subvelutipes group	Retiboletus fuscus	Xanthoconium affine
Boletus variipes	Retiboletus(=Boletus) griseus	Xanthoconium purpureum
Boletus vermiculosoides	Retiboletus(=Boletus) ornatipes	Xanthoconium stramineum
Boletus vermiculosus	Strobilomyces sp.	Xanthoconium(=Boletus) seperans
Boletus weberi	Strobilomyces strobilaceus(=flocopus)	Xerocomellus(=Xerocomus) chrysenteron
Bothia(=Xerocomus) castanellus	Suillus acidus(=intermedius)	Xerocomus morrisii
Exsudoporus(=Boletus) frostii	Suillus americanus	Xerocomus sclerotiorum
Gyroporus castaneus	Suillus brevipes	Xerocomus(=Boletus) hortonii
Gyroporus subalbellus	Suillus decipiens	

CHANTERELLES - Gill-like folds, wrinkles, or smooth fertile surface

Cantharellula umbonata	Cantharellus lateritius	Craterellus fallax
Cantharellus cibarius group	Cantharellus minor	Craterellus ignicolor
Cantharellus cinnabarinus	Cantharellus sp.	Craterellus(=Cantharellus) tubaeformis
Cantharellus flavus	Craterellus calyculus	Tubinellus(=Gomphus) floccosus

(continues on [page 18](#))

NJMA News is published bimonthly by the New Jersey Mycological Association.

Annual subscription price is included in NJMA membership annual dues.

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NEW JERSEY MYCOLOGICAL ASSOCIATION FUNGI COLLECTED IN 2018 (PAGE 4)

(Species in bold are New to the NJMA List)

Polypores -Dry, tough, woody; tubes not separable from cap; often without stem

Abortiporus biennis	Ganoderma tsugae	Phellinus sp.
Albatrellus ovinus	Gloeophyllum sepiarium	Phlebia tremellosa
Antrodia sp.	Gloeophyllum trabeum	Phyllotopsis nidulans
Bjerkandera adusta	Gloeoporus dichrous	Polyporus craterellus
Bondarzewia berkeleyi	Gloeoporus taxicola	Porodaedalea(=Phellinus) pini
Byssomerulius(=Phlebia) incarnatus	Grifola frondosa	Porodisculus pendulus
Cerioporus(=Polyporus) leptoccephalus	Hapalopilus nidulans	Poronidulus(=Trametes) conchifer
Cerioporus(=Polyporus) squamosus	Heterobasidion annosum	Postia(=Oligoporus) caesia
Cerioporus(=Polyporus) varius	Inonotus cuticularis	Postia(=Oligoporus) fragilis
Cerrena unicolor	Inonotus hispidus	Pseudoinonotus(=Inonotus) dryadeus
Coltricia cinnamomea	Inonotus rheades	Pycnoporus cinnabarinus
Coltricia montagnei	Irpex lacteus	Pycnoporus sanguineus
Coltricia perennis	Ischnoderma resinsum	Royopous(=Polyporus) badius
Daedalea quercina	Laeticutis(=Albatrellus) cristata	Schizopora paradoxa
Daedaleopsis confragosa	Laetiporus cincinnatus	Trametes gibbosa
Fibroporia(=Antrodia) radiculosa	Laetiporus sulphureus	Trametes hirsuta
Fistulina hepatica	Lentinus(=Polyporus) arcularius	Trametes ochracea
Fomes fomentarius	Lenzites betulinus	Trametes pubescens
Fomitopsis(=Piptoporus) betulinus	Loweomyces fractipes	Trametes sp.
Fomitopsis cajanderi	Meripilus sumstinei	Trametes suaveolens
Fuscoporia(=Phellinus) ferruginosa	Neofavolus(=Polyporus) alveolaris	Trametes versicolor
Fuscoporia(=Phellinus) gilva	Niveoporoformis(=Fomitopsis) spraguei	Trametopsis(=Trametes) cervina
Ganoderma applanatum	Omnia(=Inonotus) tomentosa	Trichaptum abietinum
Ganoderma curtisii	Oxyporus populinus	Trichaptum bifforme
Ganoderma lobatum	Phaeolus schweinitzii	Tyromyces chioneus
Ganoderma sessile (=lucidum)	Phellinus robiniae	Tyromyces sp.
Ganoderma sp.	Phellinus robustus	

CRUST FUNGI - thin, soft, or tough flat against wood; fertile surface pores, smooth, or wrinkled

Aegerita candida	Hymenochaete rubiginosa	Physisporinus vitreus
Botryobasidium aureum	Hymenochaetopsis(=Hymenochaete) tabaci	Porotheleum fimbriatum
Byssomerulius corium	Licrostroma subgiganteum	Punctularia strigosozonata
Ceriporia spissa	Mycoacia uda	Tomentella sp.
Coniophora puteana	Peniophora albobadia	Trechispora sp.
Dacryobolus sudans	Peniophora cinerea	Vararia investiens
Dendrothele nivosa	Peniophora erikssonii	Xenasmatella vaga
Hydnophlebia(=Phanerochaete) chrysorhiza	Perenniporia subacida	Xylobolus frustulatus
Hymenochaete badio-ferruginea	Phlebiopsis crassa	Xylobolus subpileatus

STEREOID FUNGI - Mostly fan shaped, tough with smooth fertile surface

Stereopsis burtiana	Stereum hirsutum	Stereum sp.
Stereum complicatum	Stereum ochraceoflavum	Stereum striatum
Stereum gausapatum	Stereum ostrea	Stereum subtomentosum

TOOTH FUNGI - fleshy or woody with spines or teeth on fertile surface

Bankera fuliginosalba	Hericium coralloides(=ramosum)	Hydnellum ferrugineum(=pineticola)
Bankera sp.	Hericium erinaceus	Hydnellum scrobiculatum
Climacodon pulcherrimus	Hydnellum caeruleum	Hydnellum spongiosipes
Climacodon septentrionale	Hydnellum concrescens(=scrobiculatum v z	Hydnum repandum
Hydnum sp.	Phellodon tomentosus	Sarcodon underwoodii
Hydnum umbilicatum	Radulodon copelandii	Sarcodontia(=Spongipellis) pachyodon
Hymenochaetopsis(=Hydnochaete) olivacea	Sarcodon fuligineoviolaceus	Spongipellis unicolor
Phellodon confluens	Sarcodon imbricatus	Steccherinum ochraceum
Phellodon niger		

NEW JERSEY MYCOLOGICAL ASSOCIATION FUNGI COLLECTED IN 2018 (PAGE 5)

(Species in bold are New to the NJMA List)

Club, Coral, or Fan-shaped fungi

Artomyces(=Clavicornia) pyxidata	Clavulina(=Clavulina) coralloides	Sparassis americana
Clavaria fragilis(=vermicularis)	Cotylidia pannosa	Sparassis sp.
Clavaria fumosa	Multiclavula vernalis	Sparassis spathulata
Clavaria rubicundula	Ramaria apiculata	Thelephora anthocephala(=americana)
Clavulinopsis(=Ramariopsis) fusiformis	Ramariopsis kunzei	Thelephora caryophyllea
Clavulinopsis(=Ramariopsis) laeticolor	Ramaria concolor	Thelephora sp.
Clavulinopsis(=Clavaria) aurantio-cinnabarina	Ramaria formosa	Thelephora terrestris
Clavaria zollingeri	Ramaria sp.	Thelephora vialis
Clavulina cinerea	Ramaria stricta	

PUFFBALLS, EARTHSTARS, EARTHBALLS, STINKHORNS, BIRD'S NEST FUNGI

Astraeus hygrometricus	Lycoperdon marginatum(=candidum)	Pisolithus arhizus(=tinctorius)
Calostoma cinnabarinum	Lycoperdon molle	Pseudocolus fusiformis(=schellenbergiae)
Calostoma lutescens	Lycoperdon perlatum	Rhizopogon rubescens
Calvatia craniiformis	Lycoperdon pyriforme	Rhizopogon sp.
Calvatia cyathiformis	Lycoperdon rimulatum	Rhopalogaster transversarium
Calvatia sp.	Lycoperdon sp.	Scleroderma areolatum
Crucibulum laeve	Mutinus caninus	Scleroderma cepa
Cyathus stercoreus	Mutinus elegans	Scleroderma citrinum
Cyathus striatus	Mycenastrum corium	Scleroderma polyrhizon
Geastrum fimbriatum	Phallus hadriani	Scleroderma sp.
Geastrum saccatum	Phallus ravenelii	Sphaerobolus stellatus
Geastrum triplex		

JELLY FUNGI

Auricularia "americana"(=auricula)	Exidia recisa	Sebacina(=Tremella) pululahuana
Auricularia angiospermarum	Helvellosebacina(=Tremella) concrescens	Tremella aurantia
Calocera cornea	Myxarium(=Exidia) nucleatum	Tremella foliacea
Dacrymyces chrysospermus (=palmatus)	Pseudohydnum gelatinosum	Tremella mesenterica
Dacryopinax spathularia	Sebacina sparassoidea (=Tremella reticulata)	Tremellodendron schweinitzii(=pallidum)
Exidia glandulosa		

ASCOMYCETES - Cup fungi, Earth-tongues, and Pyrenomycete Allies

Annulohyphoxylon (=Hypoxylon) multifforme	Flavoparmelia caperata	Lachnum(=Dasyscyphus) virgineum
Apiosporina morbosa	Galiella rufa	Lasiosphaeria ovina
Ascocoryne cylichnium	Geoglossum sp.	Leotia lubrica
Biscogniauxia(=Hypoxylon) atropunctata	Guepiniopsis alpina	Leotia lubrica(=viscosa)
Bisporella citrina	Gyromitra esculenta	Leptographium terebrantis
Bisporella subpallida	Helminthosphaeria(=Spadicoides) clavariarum	Leucogloea(=Pleurocolla) compressa
Bulgaria inquinans	Helvella crispa	Mitruia elegans(=paludosa)
Cheilymenia raripila	Helvella lactea	Mitruia lunulatospora
Chlorenchocelia versiformis	Helvella lacunosa	Mitruia sp.
Chlorociboria aeruginascens	Helvella macropus	Mollisia sp.
Chlorociboria sp.	Helvella vespertina	Morchella sp.
Chromelosporium carneum	Humaria hemisphaerica	Mycocalicium subtile
Chromelosporium coerulescens	Hymenoscyphus epiphyllus	Orbilina sp.
Chromelosporium terrestris	Hypocrea lixii	Otidea onotica
Cordyceps militaris	Hypocrea(=Creopus) gelatinosa	Peridoxylon(=Camarops) petersii
Coryne(=Leotia) atrovirens	Hypomyces chrysospermus	Peziza badiocnufa
Creosphaeria sassafras	Hypomyces hyalinus	Peziza fimeti
Cryphonectria parasitica	Hypomyces lactifluorum	Phaeocalicium polyporaenum
Cudonia lutea	Hypomyces leotiicola	Propolis farinosa
Daldinia childiae	Hypomyces luteovirens	Sarcoscypha austriaca
Dialonectria(=Nectria) episphaeria	Hypomyces melanocarpus	Sarcoscypha occidentalis
Diatrype stigma	Hypomyces sp.	Scutellinia pennsylvanica
Elaphocordyceps(=Cordyceps) ophioglossoides	Hypoxylon fragiforme	Scutellinia scutellata
Elaphomyces granulatus	Hypoxylon howeianum	Scutellinia sp.
Erysiphe liriodendri	Immotitia atrograna	Spathularia flavida
Eutypa limaeformis	Kretzschmaria(=Hypoxylon) deusta	Spathularia velutipes

NEW JERSEY MYCOLOGICAL ASSOCIATION FUNGI COLLECTED IN 2018 (PAGE 6)

(Species in bold are New to the NJMA List)

Sphaerosporium lignatile	Trichoderma (=Hypocrea) sulphureum	Xylaria cubensis
Tarzetta bronca	Trichoderma viride	Xylaria hypoxylon
Tatraea macrospora (=Ciboria peckiana)	Trichoglossum hirsutum	Xylaria liquidambaris
Tolypocladium(=Cordyceps) capitatum	Tubeufia cerea	Xylaria longipes
Torrubiella arachnophila	Whalleya microplaca	Xylaria polymorpha

MYXOMYCETES

Arcyria cinerea	Didymium iridis	Physarum polycephalum
Arcyria cinerea var. digitata	Fuligo septica	Reticularia lycoperdon
Arcyria denudata	Hemitrichia abietina	Reticularia(=Enteridium) splendens
Ceratiomyxa fruticulosa var. fruticulosa	Hemitrichia sp.	Stemonitis fusca
Ceratiomyxa poroides	Lycogala epidendrum	Tubifera ferruginosa

ZYGOMYCETES

Endogone pisiformis	Erynia rhizospora
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UREDINIOMYCETES

Phragmidium mucronatum	Puccinia podophylli
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EXOBASIDIOMYCETES

Exobasidium vaccinii

REPORT ON FUNGI COLLECTED BY NJMA IN 2018

(continued from page 14)

new species, another eight were crust fungi, and at least one new species was added in each form groups except the tooth fungi. At least one species new to the list was identified at 14 of the 19 foray sites. Over a dozen people contributed at least one identification of a species that was new to the list. Also noteworthy is that this is the largest number of new-to-the-list species since I started keeping the list in 2007.

To gain further insight into the geographic diversity of our collections, I divided all taxa identified into four mutually exclusive groups: (1) collected only at Fungus Fest, (2) collected only North and West of US Rt. 1, (3) collected only South and East of US Rt. 1, and (4) collected both North and West of US Rt. 1 and South and East of US Rt. 1. Over two-thirds of all taxa identified were collected only in one of the two physiographic regions. So our collections were definitely different in the two regions. We need to interpret this cautiously because we visited the North and West in July and August, and we visited the South and East in September through early November. So some of the diversity is seasonal.

Again, thanks again for all the participation and good collections in 2018. Visit the woods as we move into 2019 – the wood decayers will be out there in the dead of winter, especially during warm spells. And spring will be here before we know it.



RECIPE FILE

Red Wine Mushrooms

A recipe by Janet McCormick

from Herald-Dispatch.com, via *The Spore Print*, newsletter of the Los Angeles Mycological Society, November 2018.

There is something very deep and soulful about red-wine-soaked mushrooms that are almost steeping in the great flavors of butter, garlic, and any ol' wine you have lying around. Tonight, left-over red wine, with only a glass to spare, became the cloak of choice for these earthy round balls of fungi.

1 lb. button mushrooms

1/3 cup wine

3 cloves garlic

1 tbsp. olive oil

Parsley for garnish

In a large skillet, melt the butter and add the mushrooms. Cook for one minute.

Add the garlic. Cook for one minute.

Add the wine and stir. Cover and reduce for 5 minutes.

Top with parsley and serve.

