

# NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION

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## NJMA NEWS

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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!

## Lactifluus corrugis *Corrugated Milky* (a.k.a. *Lactarius corrugis*)

One of three easily-identified *Lactifluus* species which are excellent edibles (*L. volemus*, *L. hygrophoroides*, *L. corrugis*). This mushroom profusely bleeds white milk and smells a lot like anchovies (which it loses on cooking). The milk has a mild (not hot or acrid) taste. There is, however, a smaller lookalike, *Lactarius rufus*, which is extremely hot!

PHOTO BY JIM BARG

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## PRESIDENT'S MESSAGE

Hello, fellow NJMAers! Summer is finally here, and with it many mushroom activities are happening. First and foremost, NEMF (Aug 1-4) is rapidly approaching. For those who have not registered, there is still time (but just barely). For those who have registered, prepare to be immersed in a long weekend full of mycological wonders. I have been told that this area of Pennsylvania is a stellar collecting area and the accommodations are very nice. I look forward to seeing you there.

Beyond NEMF, the club has a full lineup of forays scheduled for summer and fall, including a new site right outside of Philadelphia: Chestnut Branch Park in Gloucester County, NJ on Sunday, September 15<sup>th</sup>. We are holding a joint foray with the New York Mycological Society at Wawayanda State Park, Saturday, September 28<sup>th</sup> and, of course, our annual picnic at Stokes State Forest on Sunday, September 8<sup>th</sup>.

September 21<sup>st</sup> and 22<sup>nd</sup> is the weekend of Fungus Fest 2019. Saturday is the very important set-up day and Sunday is Fungus Fest. All hands on deck for that weekend, as this is our largest public outreach. When I think about outreach events, I am reminded of how Else Vellinga pointed out in her recent NJMA visit that outreach events are probably the most important aspect of a mushroom club; teaching the general public that fungal conservation is just as important as any other aspect of conservation. Without clubs like NJMA spreading the wealth of fungal knowledge, most people would only think of mushrooms as another weird "outside" thing. Of course, we all know better!

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

## 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.



## EDITOR'S NOTES

As usual, this is the last piece to be added to the newsletter. I keep hoping that something that requires commenting on will show up. After writing this column six times a year for fifteen years, it gets harder and harder to find something new to say.

And so, I won't even try. Yes, the newsletter is late again. We are very much aware of this. You have to consider that NJMA is a volunteer organization. No one is getting paid to put in the hours necessary to get this published. Sometimes, making a living has to take precedence.

Next year, we are going to reduce the number of issues per year to five. We will combine May through August into one issue. The Foray Calendar will be in the late winter issue as well as on the website. Email reminders of upcoming events keep all members up to date. If it proves to be a problem, we can always go back to the present system.

Whichever one we wind up using, check your spelling; especially those Latin names of fungi and place names.

See you at Fungus Fest on September 22.

— Jim Richards

***Save the date!***  
**FUNGUS FEST 2019**  
**SUNDAY, SEPTEMBER 22,  
10:30AM**

Fungus Fest 2019 is coming on **Sunday, September 22** to the Frelinghuysen Arboretum from 10:30M to 4:00pm. We welcome back our trusty volunteers who make this event possible, but are always looking for newcomers to help out. We have exciting exhibits and workshops planned, so please join us to learn more about fungi and what our club has to offer. Email Liz Broderick **medhead72@comcast.net** if you are interested in helping out – either for setup (Saturday the 21<sup>st</sup>) or on the actual day of the event..

If you are an artist or crafter that has work to sell, but not enough to require an entire table, please contact Jim Richards **jimrich17@icloud.com** and your work will be combined with that of other members.



## BYTES, BITS, & BITES

TASTY LITTLE TIDBITS FROM OUR MEMBERS

*from the Editor:*

An Australian fungus could help miners find gold:

<https://tinyurl.com/y64d5jqw>

*from Sue McClary:*

Teaching fungi to draw - designing spalted wood:

<https://tinyurl.com/y3wex3lx>

*from the Editor:*

Basement of 19th-century building provides peak conditions for delicious fungi:

<https://tinyurl.com/y4uxdw6kl>

*from the Editor:*

Race to Cultivate China's Beloved 'Zombie Mushroom' :

<https://tinyurl.com/y3xehxx7>

*from Sue McClary:*

Luke Perry's mushroom burial suit:

<https://tinyurl.com/yxapgt6j>

*from Sue McClary:*

America's Test Kitchen says don't worry about overcooking mushrooms:

<https://tinyurl.com/y5ezro8h>

*from Sue McClary:*

New York's cutting edge mushroom cultivators:

<https://tinyurl.com/yysb7nkn>

*from Sue McClary:*

Are mushrooms the best brain food?:

<https://tinyurl.com/y64gf8ww>

(continues on page 11)

## NJMA SUMMER/FALL EDUCATION PROGRAMS

### Luke's Foray Features

NJMA president, Luke Smithson will present info on certain fungi collected at the following forays: Meadowood – July 20<sup>th</sup>; Chestnut Branch – September 15<sup>th</sup>; and Wells Mills – October 6<sup>th</sup>. These will be great for beginners! There's no need to sign up, just be there after the foray.

### Mycorrhizae, Mycoheterotrophs and Mycangia

A program by Dorothy Smullen on November 10<sup>th</sup> at 12:00 before the regular meeting.

Three "M" words that have a lot of fungal connections. Fungi are interesting partners! They connect with over 80% of the vascular plant world. Some green plants even take food from fungi. The last "M" word connects with insects. To find out about these connections ... Fee \$5.00. Register online with PayPal at [www.njmyco.org/education.html](http://www.njmyco.org/education.html). Class size is limited to 25 participants.



Elmwood Cemetery (North Brunswick) Bioblitz on June 8, 2019. Participants include NJMA Outreach chair Nancy Adotta, Bill Smullen, volunteer Cynthia, John Burghardt and Dorothy Smullen. Collections were made from 9 am to 11 am. 21 species were identified including 5 lichens.

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# CRITTERS AND FUNGI

by Nina Burghardt

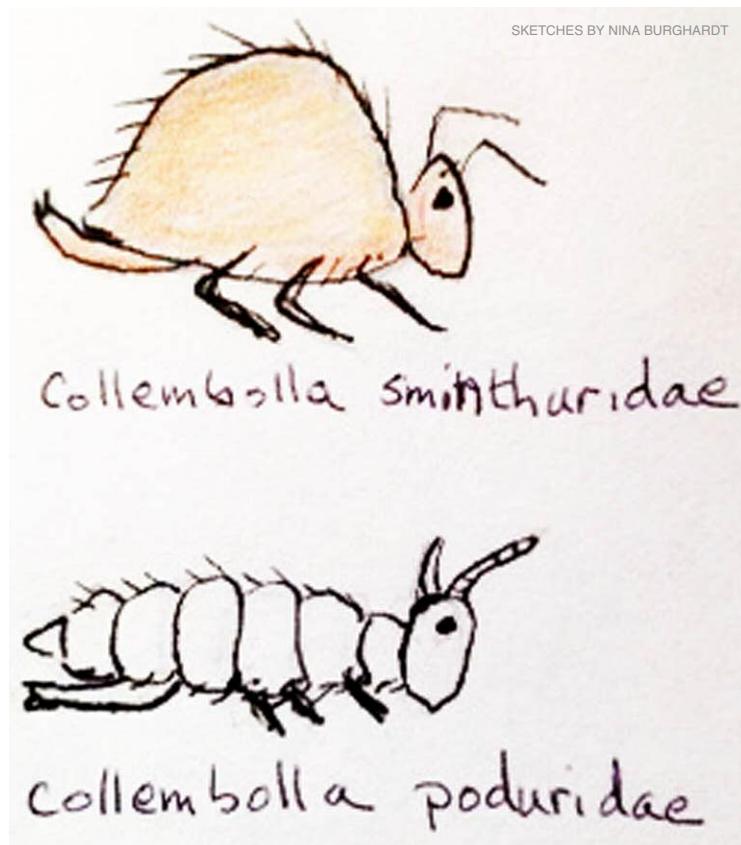
Have you ever wondered about the tiny critters that often inhabit the fungi we find in the field? I have, and so did Sam Ristich.

When I first started going to NEMF conferences, Sam was already an old man, but still vivacious and curious. I remember him giving a loud whoop that could be heard in the whole room whenever he found some tiny insects on a fungus.

I recently found this interesting list among the late Bob Peabody's papers that have been donated to our library. (See Sam's list on the next page.)

Using the internet and books on insects that I own, I will attempt to describe each of the different categories and to give examples of how the fungi and the small organisms interact.

I will focus on *Collembola* first since this is probably the most common organism you will encounter: there are 100,000 in one square meter of land. *Collembola* (springtails) are not insects since their mouth parts are internal, unlike insects which have external mouth parts. If you have ever left a mushroom in the hot sun, you might have noticed tiny specks jumping up and down; those are springtails. *Collembola* have a tail-like structure folded under their bodies which springs open when frightened causing them to "spring up". *Collembola* are found everywhere partly due to the fact that they can reduce their size by 30%, giving them an



edge in adverse conditions such as drought. A smaller body means less energy is needed to stay alive. Fungi are the preferred food of many species of *Collembola*. They locate fungi by olfactory cues (smell). They are able to avoid toxic fungi or ones that have already been grazed.

Many of us will not be surprised to know that fungi have developed a strategy to deal with *Collembola*: secondary metabolites. A primary metabolite is what a fungus needs to stay alive, a secondary metabolite increases its chances of being successful.

Some fungi produce toxins such as calcium oxalate and melanin that discourage the Springtails. Another strategy is a little more complicated: Scientists found that *Laccaria bicolor* attracts the *Collembola* by emitting an enchanting smell. The *Collembola* rush to eat but the fungal meal is loaded with fibers which kill most of the *Collembola* (10% survival rate). Death is not instantaneous; often taking a while. So what happens to the dead *Collembola*? The fungus breaks it down into nitrogen, some of which is consumed by the fungus and the rest is made available to plants. One study of white pines estimated that 25% of the nitrogen in the plant tissue came from *Collembola*. This study can be found on the web: Search for "The Role of fungal secondary metabolites in *Collembola* - fungal interactions" at <https://semanticscholar.org>.

The soil is *Collembola*'s home, so while we see them hopping around on our mushrooms eating spores, they spend most of their time moving through the soil, eating fungal hyphae, nematodes, and debris. While they are carrying on with their affairs, they are also spreading fungal spores which can be attached to them or excreted through their waste.

Somehow, people have taken photos of these tiny organisms. I have tried, but they jump too much. If you have more success than me, please submit photos to the newsletter. If you have more to add about *Collembola* please let us know. I will describe some of the other organisms on Sam's list in the next newsletter.



LIST OF SOME  
BEETLES, FLIES, SPRINGTAILS, THIRIPS, MITES, MOTHS, AND SLUGS  
I AND OTHER PEOPLE HAVE FOUND IN FRESH OR DRIED FUNGI - S. RISTICH

**I. BEETLES - COLEOPTERA**

Rove Beetles - Staphylinidae\* (*Gyrophaena* spp tiny tan) (*Oxyporus quinquemaculatus*-medium tan huge "jaws") (*Philonthus cyanipennis* - large black with blue wings).

Darkling beetles - Tenebrionidae\* (Horned fungus beetle *Bolitotherus cornutus*) - (orange black diaperis - *Diaperis maculatus*)\*

Pleasing fungus beetles - Erotylidae\* (giant-orange black-Megalodacne heros) (orange thorax beetle - *Tritoma Thoracica*)\*

Shining Fungus Beetles - Scaphidiidae - (*Scaphisoma* spp.)\*

Handsome Fungus Beetles - Endomychidae (*Lycoperdon* beetle - *Lycoperdina ferruginea*)\*

Minute Tree Fungus Beetles - Ciidae or Cisidae (*Cis levetti*)\*

Blackhister Beetles - Histeridae (*Hister* spp.)\*

Slimemold Beetles - Leiodidae (*Anisotoma blanchardi*, *biforeata*)\*

Hide Beetles - Dermestidae (*Attagenus* spp, *Dermestes* spp)

**II. FLIES - DIPTERA**

Zig-Zag or hump back flies - Phoridae - (*Megaselia* spp.)\*

House fly family - Muscidae - (*Pegomyia* spp, *Fannia* spp.)\*

Fungus Gnats - Sciaridae - (*Sciara* spp, *Bradysae* spp.)\*

Gallmidges - Cecido Myiidae (*Mycophila* spp. *Heteropeza pygmaea*)\*

Fruit flies - Drosophilidae (*Drosophila falleni*, *putrida*, *testacea*)\*

Fungus flies - Mycetophilidae (*Boletina grifha*, *Mycetophila fungorum*)

**III. SPRINGTAILS - COLLEMBOLA**

Elongated body spring tails - Poduridae (*Hypogastura packardi*) Entomobryidae - (*Entomobrya nivalis*)

The oval or globular springtails - Sminthuridae (*Sminthurus niger*, *quadrivittatus*)

**III. FEATHERWINGS - THYSANOPTERA**

Thripidae (*Chirothrips* spp.) (Phaeothripidae - *Haplothrips karnyi*)

**IV. MITES - ACARINA** - *Pygmephorus* *Kneeboni*, *Bdella* *muscorum*, *Orbitella* spp.,  
*Tarsonemus* spp., *Carabodes* spp.

**V. MOTHS - LEPIDOPTERA** - (*Plodia interpunctella* - Indian meal moth).

**VI. SLUGS - GASTROPODA** - *Arius* spp.

# ENTOLOMA PARASITICUM

by Virginia Tomat

Now that summer is here and *Cantharellus* is fruiting, keep an eye out for *Cantharellus cinnabarinus* to see if you can spot any tiny white mushrooms growing around or on them.

Last year there was an explosion of mushrooms in Mercer County Park including *C. cinnabarinus*. While picking some during a hike, I was surprised to find, growing on one of them, what appeared to be other mushrooms having the shape of cute miniature oyster mushrooms.

For a moment, I thought they were growing between them, but upon closer inspection, I noticed they were growing on them without any apparent harm to the host. This was the first of three collections I was to find of this mushroom pairing.

Having never witnessed this fungal relationship, I reported it to Nina Burghardt, sharing with her a photo taken for the purpose of investigation. Due to the minimal size of the guest mushrooms and the limitations of the cellphone cameras that were available for my use, many photos were attempted with only one that could be deemed somewhat acceptable – see below. A dried specimen was also preserved.

Nina mentioned that this fungus had, in past years, been collected and identified as *Entoloma parasiticum*.



PHOTO BY VIRGINIA TOMAT

*E. parasiticum* has been found on forays (and recorded) three times. August 2, 2009 in Manasquan County Park, July 10, 2010 in Meadowood Park, and August 19, 2018 on *C. cinnabarinus* in Teetertown Ravine County Park. The New York City club found a collection in 2018. The 2009 and the 2010 forays all have *C. cinnabarinus* listed. There is a description of this fungus on page 269 of *Mushrooms of Northeastern United States and Canada* by Timothy Baroni.

*E. parasiticum* is challenging to locate, as it is a tiny mushroom growing on a mushroom that is itself small. I went back to the same area several times without finding any more. The contrast of its white color over the bright orange of the *C. cinnabarinus* does, however, provide a signal. If you observe the picture, you can see that *C. cinnabarinus* looks healthy. There are no signs of damage even though the Entoloma is growing over and along it. I found this interesting article on line from the Newfoundland & Labrador foray article in *Omphalina* <https://www.mykoweb.com/misc/Omphalina/O-IV-2.pdf> in which the argument is made that if the guest mushroom was truly parasitic, then the host would bear signs of ill health.

Although finding this Entoloma is considered a rarity, last year it was found in two places in New Jersey and one in New York. So, perhaps what is required are more informed collectors. It is hoped that more collections will be found to allow the assessment of the true nature of the relationship between the two fungal species. Is it parasitic or not? Only an assessment of the host's health during the guest's growth cycle will allow that determination. So, keep an eye open for white on orange this collecting season!



Bernice Fatto and Dorothy Smullen celebrating Bernice's 90<sup>th</sup> birthday



PHOTO BY FRANK MARRA

## A MUSHROOM BOUTIQUE? YES!

by Frank Marra

The Myco Boutique, a mushroom store! How come no one told me there are stores dedicated to mushrooming? In Montreal, Canada, there is a wonderful store with everything fungal that you could ever want. The store has an array of collecting baskets. Then there is a mini myco-bookstore. If you are into cultivation, they have everything (jars, grain, spawn, plugs, equipment). There was even tempeh starter culture. If you want to buy dried or frozen mushrooms, they have that also. My wife, Nina, bought socks with mushroom designs!

Myco Boutique offers forays as well. How much is your foray worth? Well, they charge \$50 per person per foray. Of course they have to hire a guide, get insurance, and show you their spots. How great is it to have NJMA hosting all those free forays each year.

If you find yourself in Montreal, visit Myco Boutique. For more info you can contact the owner, Pierre, at [info@mycoboutique.ca](mailto:info@mycoboutique.ca).



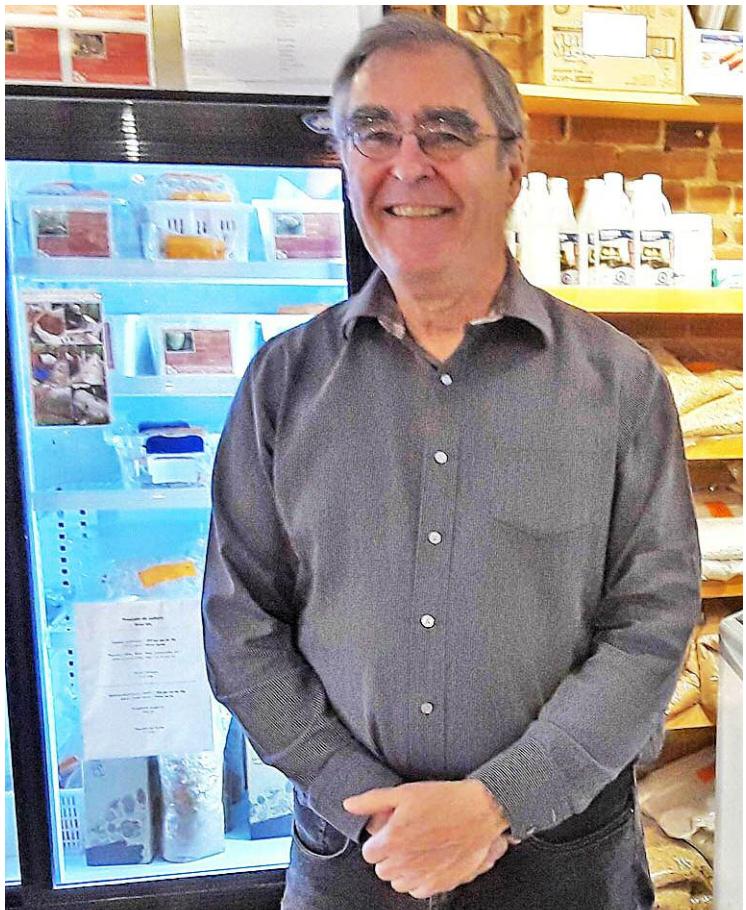
PHOTO BY FRANK MARRA



*The view of the Myco Boutique upon entering*



*Shelves loaded with myco-goodies*



*Pierre, owner of Myco Boutique in Montreal*



THE NEW JERSEY MYCOLOGICAL ASSOCIATION PRESENTS

# FUNGUS FEST 2019

SUNDAY, SEPTEMBER 22 10:30 AM - 4:00 PM  
FREILINGHUYSEN ARBORETUM • 353 EAST HANOVER AVENUE, MORRIS TOWNSHIP, NJ  
FREE AND OPEN TO THE PUBLIC - SUGGESTED DONATION: ADULTS \$2.00, UNDER 16 \$1.00

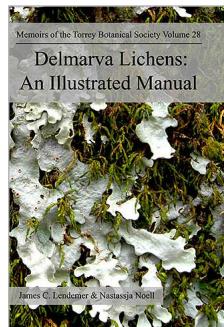
BRING YOUR MUSHROOMS TO BE IDENTIFIED • EDUCATIONAL EXHIBITS AND TALKS BY EXPERTS  
MUSHROOM COOKING DEMONSTRATIONS • MUSHROOM CULTIVATION • MUSHROOM ARTS & CRAFTS  
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## BOOK REVIEW

### DELMARVA LICHENS: AN ILLUSTRATED MANUAL

a review by Maricel Patino



#### *Delmarva Lichens: An Illustrated Manual*

by James Lendemer and Nastassja Noell

Memoirs of the Torrey Botanical Society  
Volume 28

James Lendemer and Nastassja Noell joined their knowledge about lichens to present to the public a very well organized volume with plenty of scientific and informative details about them; in particular, those of the Delmarva Peninsula (Delaware, Maryland and Virginia) a meeting place of north and south. 299 species of lichens are treated (272 color photographs), including the macrolichens and the microlichens, providing a description and discussion of their distribution, ecology, a proposed conservation rank, and a comparison with similar species. For each species, a map contrasts historical occurrences with modern findings.

In the introduction, modern, paleo-historic, geologic, hydrologic, climatic, physiographic, vegetative and biogeographic facts are included, all of which have altered its geography, biodiversity and ecology. Delmarva "is in fact a remarkable transition zone characterized by a melange of elements from subtropical to northern boreal or northern temperate biotas. In the past, Delmarva has had many faces – from a plateau of massive cliff faces to flanking steep river gorges to being entirely inundated beneath the Atlantic Ocean."

Although the book focuses on Delmarva, it covers the majority of species that occur along the Atlantic Coast from Norfolk, Virginia. to Cape Cod, Massachusetts. It is important to note that the metropolitan areas of Washington, DC, Philadelphia and New York are included in this survey.

**Elements of lichen flora:** In Delmarva, there is an overlapping of northern and southern species. A number of lichen pairs belong to the same genus and have similar ecologies, for example: *Lepraria caesiella* (northern) and *L. harrisiana* (southern).

The checklists of the Lichens, Allies and Lichenicolous Fungi of Delmarva Peninsula are presented in two forms: a standard checklist arranged alphabetically by species and a second that follows the phylogenetic arrangement of the lichens by their families, updated to recent standard classification systems with a list of excluded species. The identification keys are divided

into nine smaller sets according to type: Calicioid Fungi, Foliose Cyanolichens, Foliose Chlorolichens, Cladonia, Fruticose macrolichens, typically asexual Crustose Lichens, Crustose Pyrenolichens, Crustose apotheciate Lichens with hyaline spores, and Crustose apotheciate Lichens with brown spores.

The main portion of the book is dedicated to detailed accounts of the lichens: description, distribution, conservation and discussion. At the end, references mention other useful publications. There is an index of taxonomic names, photos and figure captions.

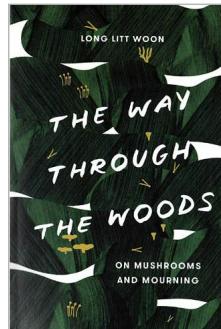
The book is "an inspiration to explore and appreciate a long-neglected component of biodiversity" and, in my opinion, the quality of the photographs could have been better and bigger, and there is no glossary of terms included, which I consider important to fully understand the different parts of the fruiting body of a lichen. It is still an amazing text that will expand our knowledge of lichens.



## BOOK REVIEW

### THE WAY THROUGH THE WOODS ON MUSHROOMS AND MOURNING

a review by Liz Broderick



#### *The Way Through the Woods On Mushrooms and Mourning*

by Long Litt Woon

Published by Spiegel & Grau (July 2, 2019)  
320 pages.

ISBN-10: 1984801031  
ISBN-13: 978-1984801036

*The Way Through the Woods* is not meant to be a resource for mushroom identification, although it does contain some useful information on collecting, taxonomy, and the rules of behavior for foragers.

Instead, this is the story of Long Lit Woon's parallel journeys. Her inner journey is through the landscape of grief after her beloved husband of thirty-two years dies unexpectedly at work one morning. Her outer journey is into the realm of fungi and the friends she made through the Greater Oslo Fungi and Useful Plant Society which brought her healing and a newfound enthusiasm for life. Long Lit Woon is a Malaysian anthropologist who met her husband, Eioff, when she was an 18-year-old exchange student at the University of Oslo, and he was a 22-year-old Norwegian graduate student. The trajectory of her life changed when they got married and established a long and happy relationship in Oslo. Devasted by Eioff's sudden death at 54 years old, she went into a prolonged period of

(continues on page 10)

# CALENDAR OF UPCOMING EVENTS

Sunday, July 14 10:00am	<b>FORAY: LAKE OCQUITUNK FAMILY CAMPING AREA</b> Stokes State Forest, Sandyston/Branchville, NJ
Saturday, July 20 10:00am	<b>FORAY: MEADOWOOD PARK</b> Mendham, NJ Followed by a mushroom cultivation workshop
Sunday, July 28 10:00am	<b>FORAY: STEPHENS STATE PARK</b> Hackettstown, NJ
August 1 - 4	<b>NEMF 2019 FORAY</b> Lock Haven University, Lock Haven, PA ( <a href="http://nemf.org">http://nemf.org</a> )
August 8 - 11	<b>NAMA 2019 FORAY</b> Paul Smiths University, Paul Smith, NY ( <a href="http://namyco.org">http://namyco.org</a> )
Sunday, August 18 10:00am	<b>FORAY: THOMPSON/HELMETTA COUNTY PARK</b> Jamesburg, NJ
Sunday, August 25 10:00am	<b>FORAY: TEETERTOWN RAVINE NATURE PRESERVE/CRYSTAL SPRINGS</b> Lebanon Township, NJ
Sunday, September 8 10:00am	<b>GRETE TURCHICK FORAY AND PICNIC</b> Stokes State Forest, Kittle Field Picnic Area, Branchville, NJ The foray is open to the public, the potluck picnic which follows is for <b>members only</b> . Bring a food dish to share, clearly labeled with your ingredients, and your own picnic gear (plates, napkins, utensils, etc.)
Sunday, September 15 10:00am	<b>FORAY: CHESTNUT BRANCH PARK</b> Mantua, NJ ( <i>new foray location</i> )
Sunday, September 22 10:30am	<b>FUNGUS FEST</b> Frelinghuysen Arboretum, Morristown, NJ
Saturday, September 28 10:00am	<b>FORAY: WAWAYANDA STATE PARK</b> Hewitt (West Milford), NJ ( <i>Joint foray with the New York Mycological Society</i> )

## BOOK REVIEW: **THE WAY THROUGH THE WOODS**

(continued from the [previous page](#))

mourning. By chance she registered for a beginning mycology class at the University of Oslo's Museum of Natural History. Just as a frog immersed in a pot of water that is slowing brought to a boil realizes suddenly it's too late, her interest in mushrooms gradually became an obsession. She describes the thrill of finding her first edible fungus, and her subsequent quest to become one of Oslo's Official Mushroom Inspectors. Interestingly, Oslo has checkpoints where foragers can bring their baskets to a certified Mushroom Inspector to determine if there are any poisonous species mixed in with their edibles. Long's adventures in the woods with her fellow fungiphiles are entertaining and filled with the excitement many of us feel when searching for our favorite fungi.

The author describes using all of her senses to help identify and describe the beautiful mushrooms found in Norway's parks and woods. Toward the end of the book she shares her recipes and her Mushroomer's Code with the most obvious rule; "when in doubt, throw it out." The rest of the rules are her recommendations ranging from always be prepared in case you find an unexpected bonanza on your way home from work to joining your local mushroom club to make friends and enhance your knowledge. Gradually her obsession with fungi became the tool that helped her heal from her loss and reengage in life.

Long's storytelling ability makes this book an engaging read, and an exploration of how nature and the world of fungi can help us deal effectively with the traumas that life may deal us. (Lit Woon is going to be a speaker at this year's NAMA foray on "Mushrooms and Mourning") 

# WHO'S IN A NAME? *The genera Badhamia and Badhamiopsis*

by John Dawson (seventy-third in a series)

*Badhamia* and *Badhamiopsis* are genera of myxomycetes named after the British physician, prelate, and amateur naturalist Charles David Badham, whose middle name David is needed in order to distinguish him both from his father, who was Regius Professor of the Practice of Medicine at the University of Glasgow, and from two of his younger brothers — one a classical scholar who became an Australian academic and the other an Anglican vicar in Sudbury— all of whom were named Charles!

Badham was born on 27 August 1805 and died on 14 July 1857. He was educated first at Westminster School in London, before entering Emmanuel College, Cambridge, in 1822. In 1824, he won a scholarship there, and in 1826 received his BA degree. Attracted, like his father, to the field of medicine, he then enrolled at Pembroke College, Oxford, from which he earned an MB degree in 1830 and his MD in 1833.

Badham was elected a Fellow of the Royal College of Medicine in 1834, but a Radcliffe traveling fellowship that he was awarded at the conclusion of his medical studies enabled him to travel to Rome and Paris, where he subsequently established medical practices. He remained abroad until 1845, when ill health forced him to leave the medical profession and return to England. Two years later, he was ordained and appointed a curate, first in Wymondham, Norfolk, and then in East Bergholt, Suffolk.

Badham spent the remaining few years of his life in East Bergholt, and it was during that period that he devoted much of his time to the study of natural history. He contributed articles on that subject to *Blackwood's Magazine* and *Frazer's Magazine*, became a member of the *Société entomologique de France*, and in 1845 published a book entitled *Insect Life*, in which he maintained that the behavior of insects was governed entirely by blind instinct. It attracted little favorable notice, but a guide to edible fungi that he published two years later (A treatise on the esculent funguses of England) sold well. Badham's mycological reputation is based on that book and on the many specimens of fungi and slime molds that he sent to Miles Joseph Berkeley for identification, which became part of the fungal herbarium at the Royal Botanical Gardens in Kew.

Some 500 watercolors of fungi painted by Badham's wife Anna are also preserved, in the Haslemere Educational Museum in Surrey. (A daughter of James Deacon Hume, Secretary to the Board of Trade, her sister was the wife of Badham's brother Charles in Sudbury.)

Note on sources: Information in this profile is taken from the Wikipedia article on Badham and on the entry for him in volume 4 of *Munk's Roll*, a biographical register of Fellows of the Royal College of Physicians (It is available online at <http://munksroll.rcplondon.ac.uk/Biography/Details/174>)  
I have been unable to locate a portrait of Badham.



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

from *The New York Times* via the Editor:

Denver Voters Support 'Magic' Mushrooms:  
<https://tinyurl.com/y5lqr3l2>

from the Editor:

BBC: Why 'plant blindness' matters and what you can do about it:

<https://tinyurl.com/y2qzmt8w>

from Sue McClary:

Conservation crisis facing Australia's fungi:  
<https://tinyurl.com/y4ldma56>

from Sue McClary:

A fungi walks into a singles bar - why so many fungi:  
<https://tinyurl.com/y3mu53es>

from Sue McClary:

Breast milk fungi are important probiotics:  
<https://tinyurl.com/y6k2v554>

from Sue McClary:

Deadly fungus affecting Amphibians:  
<https://tinyurl.com/y4ccxug7>

from Sue McClary:

Governor's Island Fungal event from August into October. Intelligent fungi event August-October at Govenors Island:

<https://tinyurl.com/yxwpp25w>

from the Editor:

A really good article on ticks:  
<https://tinyurl.com/yxqa6a9s>



Visit the NJMA  
Discussion Group



<http://tinyurl.com/jjugalgz>



## RECIPE FILE

### Chicken Mushroom, Snow Peas, and Sesame Noodles (serves 4)

Recipe and photos reprinted from *Spore Print*, newsletter of the Puget Sound Mycological Society, Winter/Spring 2019

Using one of the most versatile wild mushrooms in recipes can be as simple as substituting it for a similar protein in recipes. Chicken mushroom, once properly prepared first, can easily replace real chicken in many recipes calling for cooked chicken, especially in cold salads or chilled noodle dishes. *Cooked* chicken mushroom can be kept in the freezer to thaw and used later in the winter time.

*6 cloves of garlic, minced  
4 Tbsp sugar  
4 Tbsp oil  
6 Tbsp rice vinegar  
6 Tbsp soy sauce  
2 Tbsp toasted sesame oil  
2 tsp chili garlic paste or Sriracha  
1/2 pound cooked pasta, like linguine or spaghetti  
1/2 cup raw snow peas  
1/4 cup julienne carrots  
1/4 cup additional raw chopped veggies like cabbage, celery, sweet peppers  
1 cup cooked, sliced chicken mushroom, chilled  
4 tsp toasted sesame seeds*

1. Make the dressing: In a small saucepan, add the minced garlic, sugar, oil, rice vinegar, soy sauce, sesame oil, and garlic chili paste. Bring it to a quick boil and stir until the sugar dissolves, a few seconds. Cool.

2. Toss the pasta with the veggies and the chicken mushroom and pour the dressing over the noodles. Sprinkle the sesame seeds over the salad to serve.

*Note:* If you are not serving the salad immediately the pasta will soak up the dressing, so save a bit of the dressing to add to the salad right before service.



### WELCOME TO ALL OF OUR NEW NJMA MEMBERS!

*We'd like to extend a warm welcome to the following members who joined us between May 3, 2019 and July 24, 2019. We look forward to seeing you at lectures, forays, and other NJMA events.  
Happy 'shrooming!*

Ean Y. Chong	Randolph, NJ
Ellie Corda	Hackettstown, NJ
Michelle Endt	Moorestown, NJ
Julie Himes	Plainsboro, NJ
Yue Jiang	Fort Lee, NJ
Anna Kowalczyk	Union, NJ
Eily Leicht	Nazareth, PA
Alex Liang	Staten Island, NY
Michael D. Marsico	Emerson, NJ
Philip J. Mastroeni	Wenonah, NJ
William Reynolds	Randolph, NJ
Songbai Wang	Basking Ridge, NJ
Rob Saxon	Morristown, NJ
Sergio Rossini	Bronx, NY
Eliezer Silver	Manalapan, NJ
Chaiyut Sae-Lao	Flemington, NJ
Samuel Schecter	Scotch Plains, NJ
Kevin B. Kramer	Colonia, NJ
Yu Den	Edison, NJ
John F. Kane	Glen Gardner, NJ
Nadine Kern	Newton, NJ
Ali Yasrebi	North Brunswick, NJ