

# NJMA NEWS

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

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



## *Lactarius indigo*

One of the few truly blue mushrooms in the world, this one is considered as uncommon in New Jersey. A specimen was found at our Cattus Island foray this fall. It has blue flesh and bleeds blue milk. It is considered edible, but "coarse and grainy".

PHOTO BY NINA BURGHARDT

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## PRESIDENT'S MESSAGE

Dear NJMA friends,

Thank you for allowing me the honor and privilege of serving as NJMA's president for 2018 and 2019. It has been a busy two years, both personally and professionally and I hope that I have been able to serve the club well.

I am very grateful to NJMA for all it has taught me. The stated purpose of the club is "to provide a means for sharing ideas, experiences, knowledge and common interests regarding fungi, and to furnish mycological information and educational materials to those who wish to increase their knowledge about mushrooms". I joined the club in 2011 with a very limited knowledge of a few edible mushrooms, and since joining I have experienced such a diverse range of mycological experiences: forays large and small, indulging in edibles from around the world, myco-travel, classes and workshops in microscopy, taxonomy and DNA. I've met mycologists from around the world, made new friends and taken over a whole room in my house just for "mushrooms". And I honestly just joined the club so I could learn new edibles.

As I leave this position in NJMA, I would just like to thank all those who volunteer their time to the club: past, present and future. No effort is too small in our organization, and it takes a whole community to sustain a club at our level. NJMA is a world-class myco club, and it is an honor to be a part of it. Thank you!

Sincerely,  
Luke Smithson

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

Have you read something interesting concerning mushrooms or foraging? Send it to [njmabb@gmail.com](mailto:njmabb@gmail.com) and share with the rest of our members!

*from the Editor:*

Fantastic Fungi film - have you seen it yet?  
<https://tinyurl.com/y3molxq5>

*from Sue McClary:*

Fungus fuels tree growth  
<https://tinyurl.com/y32ko6ug>

*from Sue McClary:*

Nature's first aid kit: A fungus growing on the sides of birch trees  
<https://tinyurl.com/y3eu4d8t>

*from Gary Makus:*

ISMM conference on medicinal mushrooms was held in China:  
<https://tinyurl.com/y46kd53z>

*from Judy Glattstein:*

Mushroom foraging saved me from my grief:  
<https://tinyurl.com/yylldj9h>

*from Sue McClary:*

Which wines and beers pair best with mushrooms?  
<https://tinyurl.com/y3p8hr6f>

*(continues on page 4)*

Visit the NJMA  
Discussion Group



<http://tinyurl.com/jjualgz>

## 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.

**FORAY REPORTS**  
**GRETE TURCHICK**  
**MEMORIAL FORAY AND PICNIC**  
**STOKES STATE FOREST**  
**SEPTEMBER 8<sup>TH</sup>**



The group identifying at Stokes



A fine spread of potluck goodies!



*Russula praeclavipes*  
 found on the FREC foray  
 (see page 6)

PHOTO BY JOHN BURGHARDT

**CHESTNUT BRANCH PARK**  
**SEPTEMBER 15<sup>TH</sup>**

by John Burghardt, NJMA Recorder

Our first foray at Chestnut Branch Park in Mantua Township was great fun. We spent the week before the foray wondering if this would be the week when dry conditions would leave us with very few, mostly dried-up fungi. But it turned out the area had received some good rains in the two days before our walk, and the mature, mixed hardwood forest provided plenty of fungi to observe and collect.

We identified about 120 taxa, most to species but several only to genus. In general this year, we have been seeing fewer mycorrhizal fungi than we usually see. These fungi live in a mutually beneficial relationship with trees. They include gilled fungi (*Amanita*, *Cortinarius*, *Inocybe*, *Laccaria*, *Lactarius*, *Russula*); Boletes (*Boletus* and related genera, *Gyroporus*, *Tylopilus*, *Xerocomus*); *Cantharellus* and related genera such as *Craterellus*; and *Scleroderma*. We identified just 23 specimens in these groups, including 10 *Russulae*, although there were several more we were not able to identify – these all get lumped into “sp.” for the particular genus. On the other hand, the recent rains had produced a wealth of fresh wood decay fungi (saprobes). Many of the saprobic gilled fungi fruit very quickly after rain, so we saw a lot of interesting examples of these.

As always, several interesting, unusual mushrooms were collected including two saprobes that are new to our list, and two mycorrhizal fungi that have each been collected only a few times in nearly 40 years. First the two saprobes:

*Crepidotus kauffmanii* is a brown conch-to-spoon-shaped fungus with brown gills and only a hint of a stem that grows on dead wood. Nina Burghardt identified this; we don't know who collected it. It is new to the NJMA list. Interesting is that this is one of two taxa on our list with the species name “kauffmanii”. The other is *Xeromphalina kauffmanii*. I believe the only thing these two unrelated fungi have in common is that the authors of the original description of each species wanted to honor Calvin Henry Kauffmann, an eminent mycologist in the early 20<sup>th</sup> century.

*Leucocoprinus fragilissimus* is an exceedingly delicate, very fragile white mushroom with almost a see-through cap and with yellow near the center of the white cap. Maricel Patino collected and identified this. The Latin species name “fragilissimus” means “extremely fragile”, and this one sure is. This taxon was originally identified in the south from Texas to Florida and north to Virginia. You can find many nice photos at *Mushroom Observer* ([www.mushroomobserver.org](http://www.mushroomobserver.org)).

(continues on next page)

## CHESTNUT BRANCH FORAY (continued from page 3)

But in recent years, it has been found in Ohio, Pennsylvania, and Connecticut, as well as New Jersey (several times now by Maricel).

Now for the two mycorrhizal fungi:

*Lactarius cinereus* var. *faetorum* is another unusual find whose species epithet describes the fungus: it has an ash gray (“cinereus” in Latin) cap with some olive tints, and it grows in beech wood (“faetorum” in Latin). Luke Smithson collected and identified this. I didn’t find any photos of it on *Mushroom Observer*, so it is quite unusual.

*Russula rubripurpurea* again illustrates the usefulness of the Latin names. This sturdy little *Russula* had a purple cap with some red it (“rubri” mean reddish and “purpurea” means purple in Latin). Sue McClary collected it, and I identified it using the Kibby/Fatto *Russula* Key (KF). An online version of the key is at “Russulalles News” if you google this search term. I still find the hard copy of the key (available from NJMA) to be invaluable. I was not able to find pictures of *R. rubripurpurea* or a description online until I came across a description in Bessette, Roody, and Bessette, *Mushrooms of the Southeastern United States*, which fit our specimen in all aspects including spore dimensions and ornamentation. This appears to be another southern species making its way northward.

We want to thank everyone who participated in collecting, sorting, assigning names, or just asking questions about their finds. Special thanks to Erik Mollenhauer, Rich Dilks and other members of the Gloucester County Nature Club who came out and made us welcome at their beautiful park.

Please let me know if you have corrections or additions to the list. If you would the list of collected fungi, contact John by phone at (609-651-2728) or email [johnab190007@gmail.com](mailto:johnab190007@gmail.com).

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## BYTES, BITS, & BITES (continued from page 2)

from Judy Glattstein:

Can you survive on foraged food?

<https://tinyurl.com/y257qs3u>

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from Sue McClary:

Will morels become a cash crop?

<https://tinyurl.com/y23p98ou>

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from Gary Makus:

Grow your own truffles document

<https://tinyurl.com/y6js9lyh>

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from Judy Glattstein:

‘Magical’ mushroom find to rival Europe’s best

<https://tinyurl.com/y2v9dy67>

(continues on page 11)

## WAWAYANDA FORAY WITH NEW YORK MYCOLOGICAL SOCIETY SEPTEMBER 28<sup>TH</sup>

by John Burghardt, NJMA Recorder

It was a beautiful, mild fall day, but unfortunately the increasingly dry conditions finally caught up with us. The gilled mushrooms were sparse, although a surprising number of collections in good condition appeared on the table. The boletes and chanterelles were all but completely absent. But there were many good collections of polypores, cup fungi (ascomycetes), and crust fungi, including four species in the latter two form groups that are new to our NJMA cumulative list – thank you, Ethan.

Thanks to Judy Gorab for leading the foray and scoping out the moist spots last week ahead of time. Thanks to everyone for your interest, many good collections, and help with sorting and identification. I hope we can do another joint NJMA/NYMS foray next year.

If you would the list of collected fungi, contact John at (609-651-2728) or [johnab190007@gmail.com](mailto:johnab190007@gmail.com).

## WELLS MILLS PARK FORAY OCTOBER 6<sup>TH</sup>

by John Burghardt, NJMA Recorder

Given how dry it has become, I approached the foray at Wells Mill Park on October 6<sup>th</sup> as an opportunity to walk in a beautiful woods, meet some interesting people, and maybe collect a few mushrooms. My first two expectations were definitely met, but somewhat to my surprise, the collecting was also very good.

We collected a relatively large number of mycorrhizal fungi in very good condition. (The growing edge of the mycorrhizal fungi attach to the roots of trees, which allows the trees and fungi to exchange resources.) Among the gilled fungi, the mycorrhizal ones included the gilled fungi in the genera *Amanita*, *Cortinarius*, *Laccaria*, *Lactarius*, *Russula*, and *Tricholoma*; all three Boletes listed, as well as the *Craterellus* and the two *Hydnum*. We also saw a relatively large number of species collected for the first time this year. This reflects both the unusual and varied habitats at Wells Mills – upland pine/oak forest and wet areas with Atlantic White Cedar and a variety of deciduous shrubs – and the seasonal preferences of the fungi. For example, five of the seven *Cortinarius* species identified tend to fruit in the fall. All three *Tricholomas* fruit primarily at this time of year.

Thanks to everyone who participated. We greatly appreciated the many good collections, and help with sorting, identification, and rounding up the errant collections lifted off the tables by the brisk winds.

If you would the list of collected fungi, contact John at (609-651-2728) or [johnab190007@gmail.com](mailto:johnab190007@gmail.com).

# CATTUS ISLAND FORAY OCTOBER 13<sup>TH</sup>

by John Burghardt (NJMA Recorder)

Dry conditions finally caught up with us at Cattus Island. The ground was crunchy, and even where the duff retained some moisture, you had to look hard for the fungi. But when each member of a large group brings back a few mushrooms, they add up. And somehow it turned out that most of us found different species. So despite dry conditions, we had plenty of interesting fungi to look at, discuss, and try to identify.

As always, most of what we collected is fairly common, which is good for those of us trying to learn the names – repetition helps. But as usually happens, there were several interesting surprises. I want to briefly describe four of those.

*Amanita* sp. *bisporigera* 05, Tulloss. This is a temporary name that Rod Tulloss has assigned, as he conducts genetic studies, to sort out the several heretofore cryptic species known to us as *Amanita bisporigera*, the Destroying Angel. As Rod told us at the tables, this one is a distinct species within the *A. bisporigera* complex that fruits late in the season. Maria made this collection.

*Russula angustispora*, Bills. This is also new to our NJMA list. It was described from Virginia and Maryland. You can find a description of it on page 271 in *Mushrooms of West Virginia and the Appalachians* by William Roody. Our collection matched Roody's description: robust fruiting body, cap white cap with yellow brown over the disc, cross connections between adjacent gills, and very narrow, ellipsoid spores ("*angustispora*" means "narrow spored"). It grows in association with pines. Oddly, this species seems to be rarely reported – there is one collection on the *Mushroom Observer* website ([www.mushroomobserver.org](http://www.mushroomobserver.org)) and one collection listed on *Mycportal*. Alicia made this collection.

*Leiotrametes* (= *Trametes*) *lactinea* Berk (Sacc.). (photo below) This is a small, but thick, shelf mushroom with a velvety cap and large pores. It is primarily a southern species, but Luke and others have found it in New Jersey,



eastern Pennsylvania, and New York. You can find many photos and an excellent, detailed description at [www.mushroomobserver.org](http://www.mushroomobserver.org). Luke made this collection.

*Lactarius indigo* (Schwein.) Fr. This *Lactarius* has a blue zonate cap and blue gills. When cut, the gills exude blue latex. It is apparently widely distributed in pine and oak forests in North America east of the Rocky Mountains. But we have recorded it only a few times in New Jersey. Charlie made this collection.

In addition to all the sorting and identification, many of you stayed to participate in a workshop on cultivating Oyster mushrooms (*Pleurotus ostreatus*). Thanks to Frank Kushnir for preparing and conducting the workshop. And good luck to all the participants in bringing the spawn to full grown oysters ready for the pan!

Thanks to everyone for the many good collections, help with sorting and identification, and your interest and many good questions. Finally, we thank the Cattus Island Park staff for hosting the foray and participating in it.

If you would the list of collected fungi, contact John at (609-651-2728) or [johnab190007@gmail.com](mailto:johnab190007@gmail.com).

# FOREST RESOURCE EDUCATION CENTER FORAY OCTOBER 26<sup>TH</sup>

by John Burghardt, NJMA Recorder

The preliminary list of the species we identified from our foray at the Forest Resource Education Center on Saturday, October 26<sup>th</sup> numbers almost 90 species.

The one species new to our NJMA list is *Hypomyces boletifagus* (the "bolete eating" *Hypomyces*). It is a parasite on *Strobilomyces*. The *Hypomyces* covered the spore-bearing surface in an orange mold while leaving the cap surface intact, allowing identification of the host to *Strobilomyces* sp.. The *Russula praeclavipes* was a large, vibrant red *Russula* covered with sand. (photo on [page 3](#)) Elizabeth made this nice collection. It keyed out to *R. praeclavipes* in the Fatto-Kibby key. But this is one of many species named by Murrill from the southern US for which there are not many records and no photos that I could find. So I am not sure the name is right.

Our list for this foray includes a few lichens. Lichens are organisms composed of cyanobacteria or algae living with fungi. Selene collected and identified the three *Cladonia* species. Thank you, Selene.

Thanks also to everyone who participated in collecting, sorting, and putting names to the fungi we found. The foray was great fun. Please let me know of additions or corrections to the list.

If you would the list of collected fungi, contact John at (609-651-2728) or [johnab190007@gmail.com](mailto:johnab190007@gmail.com).



# FUNGUS FEST #41

by Liz Broderick, Chairperson, Fungus Fest

“Amazing,” “Unexpected,” “Beautiful,” and “Wild” were some of the descriptions I heard visitors express about our largest public outreach of the year. Once again, Fungus Fest was a resounding success thanks to the teamwork of our dedicated volunteers. Although the weeks preceding the event were hot and dry, 159 fungal species were brought in from over 20 locations around the state. Nina Burghardt managed to find and identify *Hysterangium stoloniferum* at the Franklin Parker Preserve, a puffball that has never been found since we began keeping records in 1981. Perhaps this dry weather that inhibits fruiting of our usual fall fungal suspects is conducive to other, rarer species.



Nancy Addotta and Artie Grimes  
in the Fungus Fest kitchen

Two changes enhanced our event this year. Jim Barg and Randy Hemminghaus created colorful new signs to spruce up our displays. A major innovation was the use of QR codes on the ID tables. Guests with smartphones could use a QR scanner app to link them to online information about a fungus simply by scanning its code. Sue McClary created QR code links to *Mushroom Expert* and *Wikipedia* for 90 commonly-found fall fungi. An added bonus is that some apps save this information, so those who are interested can read up on these fungi later.

Mike Mudrak counted about 250 people entering the exhibit hall, and the Arboretum receptionist counted 1600 folks who came into the Haggerty Education Center. Normally, on a busy day, the Arboretum gets about 400 visitors, so they estimated that 1200 people



Amazing attendance in dry weather!

visited our public outreach for the exhibits, workshops, walks and vendors.

Once again, this year's crowd seemed to be a younger group who were excited about foraging and the importance of fungi in our ecosystems. Several teachers expressed plans to incorporate lessons on fungi into their classrooms. Hundreds of curious guests enjoyed the exhibit hall, walks, cooking demonstrations, cultivation and papermaking workshops, walks and vendors. Many people stayed for hours to learn as much as possible from our knowledgeable volunteers and enjoy the delicious samples served at the cooking demonstrations. Twenty-two new members joined NJMA, and 19



▲ Cooking class!

▼ Making paper!



(continues on [next page](#))

# CAN I EAT THIS?

by Alex Adams

The perennial question, right? Here is a pasted cc of one such answer i did and i invite you to amend / criticize / use as you want, if you want. Sometimes the muse moves me at 4ish a.m. and the cranial sludge just has to splain you.

First thing is to rearrange your priorities. 1. How & what to observe, 2. When to bother looking. 3. Paying attn to others with heavy experience 4 Who knows wtf they are talking about - too many don't. 5 Foraying techniques. 6. ID techniques 7. ID skills developed 8 NOW, can I eat it? Patience, grasshopper, it's a process and you can actually enjoy it if done right. For some, a club is handy. Others will find a generous experienced mycologist. It's fun for me to teach others off the cuff, but not so for some others, who'd prefer a classroom setting or such. Your VERY BEST LEARNING will come by being among a group[s] doing their thing, and listening carefully to what they say and do. Go to [NAMYS.CO.ORG](http://NAMYS.CO.ORG) and find a club, and / or spend your spare change going to a weekend foray / convention, anywhere. Ears open, brain open, mouth mostly shut. The fungi might be wrong for your locale, but the techniques and general gestalt of fungal ID will be spot on if they are at all skilled. One advantage of weekends is the deep immersion, which will seem mind-numbing at first but just let whatever penetrates your fog, sink in. (note that the biggies of pro/am mycology differ widely in their affect, attitudes, methodology, etc. and you can gravitate to whichever speak to your specific ear/brain). Then, go into the woods with your loupe, eyes, nose, taster, etc. and see how many differences you can detect among the mushrooms you find there. Relax about eating them yet, even doing good ID, and sharpen your Field Characteristics skill way, way beyond slapping a photo up on some FB page and asking for spoon-fed name, which will teach you nothing, as even that often gets some very poorly thought-out SWAGs (scientific wild-ass guess) whose authors should be slapped down violently.

(Editor's note: to preserve the author's style editing of this article has been minimal)



# FUNGUS FEST #41 (continued from page 4)



Stef Bierman displaying mushroom wares in the vendor area

renewed their memberships. Total revenue from membership, donations, and vendor commissions totaled \$1582.00, the most ever collected at Fungus Fest.

Once again, I would like to thank the volunteers who shared their knowledge and enthusiasm about the Fifth Kingdom with the public. This is a huge event that is only possible because our core group of people work together to pull it off. Several people showed up for both the setup on Saturday and to help on Sunday. Special thanks to Phil Layton, Dorothy Smullen, Kevin Broderick, John Burghardt, Marc Grobman, Sue McClary, Frank Kushnir, Mike Rubin, Randy Hemminghaus and Gavin H.. Luke Smithson drove to Kennett Square to pick up the fresh mushrooms, display items and mushroom-related swag from Philips Mushroom Farms, who have generously supported our program for many years. Thanks also to Nina Burghardt, Marc Grobman and Maricel Patino for scouring the woods during the preceding week for fresh fungi for the ID table and the walks.

The potluck afterwards was a welcome way to decompress, and served as a chance to visit with old and new friends. For those members who have been hesitant to volunteer, we welcome all skill levels. You don't have to be an expert to help out, and it is a chance to make friends with others who share your interest in fungi.

Mark your calendars for next year's Fungus Fest, which will be held on Sunday, September 27, 2020.



Lots of activity for kids in the Children's Corner

# LAETIPOROUS "CININNATUS"? SOME COMMENTS AND A RECIPE

by Judy (the pot-hunter) Glattstein

Hi Jim, It's been so dry that I have not had much hope, mushroom-wise. Heading out today, I saw this along the side of the road on a fallen log. Of course I made sure to retrace my travel, knife and camera in hand. The mushrooms seem quite tender and in prime condition. The "shelves" are not as thick as I am used to with *Laetiporus sulphureus*, and the color is a pale sandy / chamois hue. Marvelous mushroom-y aroma. I collected what was closest to the road, filled the picnic cooler, could not easily reach what was further back on the log. This is not the same log where I used to find *L. sulphureus* - that has long since vanished. Not even the same area.



PHOTO © BELLEWOOD GARDENS. ALL RIGHTS RESERVED

*Laetiporus cincinnatus?*

The *Laetiporus cincinnatus*, stored in the refrigerator under paper towels changed color from the buff seen when I collected them to the more typical orange. Paper towels had become slightly damp. I can only assume that the very dry / low humidity weather somehow "bleached" the *in-situ* color. And in the cooler refriger-



PHOTO © BELLEWOOD GARDENS. ALL RIGHTS RESERVED

*Laetiporus cincinnatus habitat*

ator conditions as the mushroom metabolized and gave off a little moisture that the color was restored. Very interesting, at least to me.

Shared some "shelves" of the mushroom with three other people. I like to do that.

I used some of the mushroom last night. Rotini pasta with leftover salmon, flaked. Then tossed with *Laetiporus cincinnatus* I foraged last Thursday and sautéed-in-butter small broccoli florets (A friend gave me a head of broccoli and other lovely stuff (pawpaws, anyone?) when I visited her garden this afternoon). There was just a little sauce left from when I cooked the salmon - steamed in a bamboo steamer with soy sauce and a dab of ginger paste - and that's what I finished the pasta with.

Re-reading the above, it might come across as confusing. Basically it was pasta, salmon, broccoli, and wild mushrooms. Got it?

To freeze the extra mushrooms: Take harder portions of the *Laetiporus cincinnatus* (I'm now wondering if they aren't *L. sulphureus* after all) and coarsely chop. Toss in a pot with homemade stock. In this case, it was turkey. Chicken OK too, but I'd avoid beef or venison. Bring to a strong simmer, cover pot, turn down heat and ignore for at least an hour. Two hours are OK.

Take a large frying pan and melt a generous amount of butter (Use lots of butter - I used eight tablespoons to about a quart of mushroom pieces) while you cut the tender portion of mushroom shelves in strips. Break in pieces and add to pan. Toss around to coat with butter, then simmer.

When the butter is all absorbed, prepare to add broth by having the frying pan lid at the ready. Add a ladle full of broth and immediately cover to retain steam. Turn heat to low. Gently simmer until all the broth is absorbed (pretty quickly.)

Remove mushroom pieces from pan, cool, refrigerate. When all the mushrooms are prepared and cooled, repack into useful size containers, cover with mushroom-infused broth, label and freeze.



# CALENDAR OF UPCOMING EVENTS

**Sunday, December 8**  
**1:00pm**  
**HOLIDAY PARTY AND PHOTO CONTEST**  
**Unitarian Society, Tices Lane, East Brunswick**  
**Members only**, \$10.00 registration required. See [page 12](#) for details and mail-in registration form. You can also register online using PayPal.

**Sunday, January 26**  
**1:00pm**  
**GENERAL MEETING**  
**Frelinghuysen Arboretum, Morristown**  
 – Beginners' Q&A: NJMA will host a panel of experienced members to answer any and all questions from curious mushroom enthusiasts.  
 – Best of 2019: A review of NJMA's best finds of 2019

**Sunday, February 16**  
**1:30pm**  
**MYCOPHAGY AND MYCOAUCTION**  
**Unitarian Society, Tices Lane, East Brunswick**  
 with Chef Chris Albrecht, Executive Chef, The Ryland Inn, Whitehouse Station, NJ  
**Members only**. Registration form will be in the next issue of *NJMA News* (#50-1)  
*Note: Start collecting contributions of mushroom-related items for the Myco-auction!*

## WELCOME TO ALL OF OUR NEW NJMA MEMBERS!

*We'd like to extend a warm welcome to the following members who joined us between September 7, 2019 and November 5, 2019. We look forward to seeing you at lectures, forays, and other NJMA events. Happy 'shrooming!*

Charles Amicone	Williamstown, NJ	Thyra Kelly	Newton, NJ
James, Ryan & Deborah Angley	South River, NJ	Daniel Kilcoyne	Delanco, NJ
Michael Avella	Ocean, NJ	Megan Klouse	Lincoln Park, NJ
Dolores Batz-Culp	Scotch Plains, NJ	Jessica Krause	Branchville, NJ
Helena Bauernschmitt	Neptune, NJ	Barbara Lambiase	Edison, NJ
Donna Bird	Madison, NJ	Chris & Jina Lee	Warren, NJ
Ellie Boulder	Lindenwold, NJ	Justin Martinez	North Brunswick, NJ
Victoria Canipe	Plainfield, NJ	Pam McCartney	Oak Ridge, NJ
Gabrielle Carbone	Lambertville, NJ	Cecily Moyer	Morristown, NJ
Arthur & Jo Ann Casadevall	Morristown, NJ	Helen Mueller	Hamilton, NJ
John Casaleggio	Stockholm, NJ	Andrea Muraskin	Morris Plains, NJ
Sharon Ceravolo	Wenonah, NJ	Eliza Murphy	Green Village, NJ
Marjorie Coach	Seaville, NJ	Kellan Peck	Princeton, NJ
Laura Dlugacz	Penn Valley, PA	Victoria Ribet	Bloomington, NJ
Jackie Eak	Old Bridge, NJ	Michael Rich	Princeton, NJ
Travis Ebner	Howell, NJ	Miles Rogers	Morristown, NJ
David Einstein	Old Bridge, NJ	Charles Sbarra	Hammonton, NJ
Faith Frankel	Boonton, NJ	William Schmitz	Augusta, NJ
Elzbieta Frydel	Franklinville, NJ	David Shields	Cinnaminson, NJ
Sebastian Gallegos	Plainfield, NJ	Melissa Shilale	Bradley Beach, NJ
Joe Gomez	Robbinsville, NJ	Hector Soriano	New York, NY
Khristina Gonzalez	Princeton, NJ	Jessica Thomas	Warren, NJ
Elaine Goodman	Wenonah, NJ	Valerie Tini	Barnegat, NJ
Sarah Hunt	West Orange, NJ	Alan Trupio	Farmingdale, NJ
Alexander Huss	Quinton, VA	Robert Weisman	Bridgewater, NJ
Sarah Jones	Newton, NJ	John & Cheryl Werzinger	Manahawkin, NJ
Peter & Anabela Kalliney	Westfield, NJ	John & Steven Wolfe	Hawthorne, NJ

## WHO'S IN A NAME?

### *Amanita pinchotensis* (nom. prov.)

by John Dawson (seventy-fifth in a series)

Eight years ago, on a foray in Gifford Pinchot State Park near Lewisberry, Pennsylvania, I collected the unusual *Amanita* (shown in the accompanying photos). After posting those photos on *Mushroom Observer*, I submitted the specimen to Rod Tulloss, who recently had it sequenced. It turned out to be a species new to science that he has provisionally named *Amanita pinchotensis*, in recognition of where it was found. But the name of that park itself honors the distinguished forester and conservationist Gifford Pinchot, so the epithet *pinchotensis* (like that of *Phellinus robiniae*, the subject of an earlier installment in this series) is an example of a second-order eponym.

Gifford Pinchot was born into a wealthy family on 11 August 1865 in Simsbury, Connecticut. His maternal grandfather, Amos Enos, had amassed a fortune as a New York City real estate developer, to which Gifford's father James added a great deal more as an importer of French wallpaper that well-to-do Victorians used to furnish their homes. Young Gifford grew up at Grey Towers, the family estate in Milford, Pennsylvania, that is now a National Historic Site, and was educated at Phillips Exeter Academy and Yale University, where he enrolled in 1885 and became a member of the prestigious Skull and Bones Society.

After graduating from Yale in 1889 he then spent a year at the French National School of Forestry in Nancy.

It was Gifford's father who had suggested that Gifford become a forester — not an occupation one would expect a prosperous businessman to recommend to his son. But James Pinchot had conservationist leanings that Gifford shared, and management of the Pinchot family's financial affairs was taken over by Gifford's brother Amos, so Gifford was able to pursue a career in forestry without financial concerns or distractions.

After his return from France, Pinchot rose quickly to prominence within that profession: In 1896, the National Academy of Sciences created a National Forest Commission, on which Pinchot served as the only non-Academy member; in 1898 he became head of the Division of Forestry in the U.S. Department of Agriculture which, seven years later, was transferred to the Department of the Interior and renamed the U.S.

Forest Service; and in 1905 he founded the Society of American Foresters and, together with his father, endowed a graduate School of Forestry at Yale.

Under the patronage first of President Grover Cleveland, who asked him to develop a plan for managing the federal forest preserves in the western states, and later of Theodore Roosevelt, Pinchot advocated the practice of sustainable forestry through controlled, continuous cropping of timber, in opposition both to the logging companies' wholesale felling of trees for short-term gain and to preservationists such as John Muir, who sought to set aside wilderness and scenic areas in perpetuity, without commercial intrusion. Pinchot believed in federal ownership and management of the nation's public lands, with private interests allowed to harvest trees from national forests under strict oversight and with payment of fees.

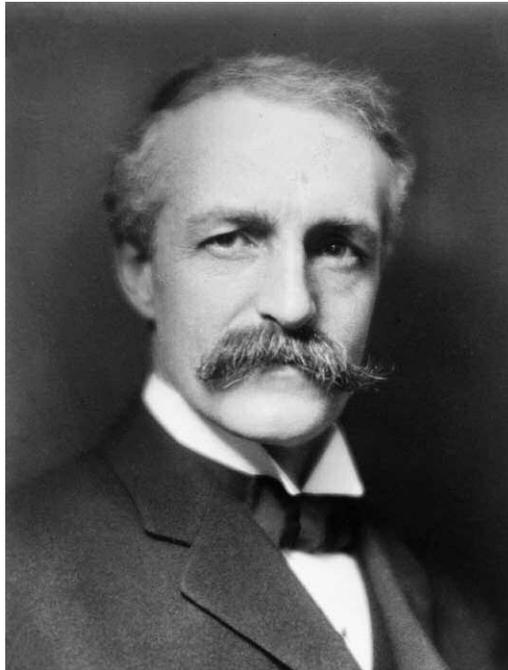
Pinchot's influence declined when Roosevelt's term as President ended. Swayed by commercial interests, the new congress opposed further conservation efforts, and Pinchot became engaged in public controversy with President Taft and his Secretary of the Interior, Richard Ballinger. Consequently, Taft fired Pinchot in 1910, after which Pinchot pursued his political ambitions and activities in his home state of Pennsylvania.

In 1914, Pinchot married the socially prominent suffragist and political activist Cornelia Bryce, who bore him one son, Gifford Bryce Pinchot, and who helped her husband campaign for various political offices. In the years during and after the Depression, when the Pinchot family fortune declined, her own inherited wealth also helped to sustain the couple financially.

Pinchot served two non-consecutive terms as governor of Pennsylvania, from 1923 to 1927 and 1931 to 1935. During the latter period, he worked with Franklin Roosevelt's Works Progress Administration and the National Park Service to improve and expand Pennsylvania's state park system, and he engaged the Civilian Conservation Corps to work at 113 sites on the state's public lands. Pinchot was also a staunch supporter of Prohibition, and when it was repealed in 1933, he was instrumental in establishing the Pennsylvania Liquor Control Board.

Pinchot died of leukemia on 4 October 1946. In addi-

(continues on *next page*)



Gifford Pinchot in 1909  
(portrait by Pirie MacDonald)



PHOTO BY JOHN DAWSON

*Amanita pinchotensis*



PHOTO BY JOHN DAWSON

*Amanita pinchotensis underside*

tion to the state park in Pennsylvania, a national forest in Washington state is named after him, as is Pinchot Pass in Kings Canyon National Park, California, and an endangered lizard, *Anolis pinchoti*, that is restricted to three Colombian islands.

Source: Most of the information in this profile, as well as the portrait of Pinchot reproduced here, is taken from the Wikipedia entry about him.

*Personal addendum:* My contribution of the type specimen of *Amanita pinchotensis* to Tulloss's *Herbarium Amanitarum Rooseveltensis* makes up for an *Amanita* that "got away" more than forty years ago. My introduction to mushrooming occurred in 1972 after I finished my dissertation in mathematics at the University of Michigan. In the interim before I began a postdoctoral instructorship at Penn State, my wife and I enrolled in a non-credit course on mushroom identification taught by Tina Gilliam, a student of Alexander H. Smith. After the first session of the course, we went to a nearby state recreation area and came upon a bright red *Amanita* with cottage-cheese-like warts on top, a ring, and ridges on the stipe. On seeing it I said, "OK, that's one mushroom I do know. That's *Amanita muscaria*." But on examining it more closely we discovered it had pores rather than gills! I thought, "Well, I guess that shows

how little I know after all." Since it was several days until the course met again and we didn't know how to preserve the specimen, we didn't collect it. But at the next session, I told Tina about our find and asked her what lookalike there was for *Amanita muscaria* that had pores. Her jaw dropped and she said "I have no idea. But let's see what Professor Smith has to say." A few days later, she introduced me to him, and after I described what we had seen he said "You probably found a mutant," adding that, in the other direction, he knew of instances in which boletes had developed gills. He was of course disappointed that we had not collected it, as were we, since had we done so we would have had the distinction of donating a specimen to the University of Michigan herbarium that we had found on our very first collecting expedition.



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

*from Judy Glattstein:*

Mushrooms could save humanity from extinction

<https://tinyurl.com/y2hqopof>

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*from Sue McClary:*

How to identify and cook Honey Mushrooms

<https://tinyurl.com/yyn48y4s>

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*from Sue McClary:*

Mushroom harvest labor and compost costs keep rising

<https://tinyurl.com/yybrym7x>

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*from Mark Bittman:*

Maybe You're Cleaning Mushrooms All Wrong

<https://tinyurl.com/y362cmox>

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*from the Editor:*

Should I Buy Pre-Sliced Mushrooms?

<https://tinyurl.com/y5a23h7p>

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*from Sue McClary:*

*Laetiporus* could be the next commercial meat substitute

<https://tinyurl.com/yxgq9coe>

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*from a friend of a friend of a NJMA member:*

Why the Poles love mushroom picking

<https://tinyurl.com/y2az5m93>

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*from Sue McClary:*

Mushroom forager tour leader in Ontario

<https://tinyurl.com/y4gofta3>

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*from Sue McClary:*

Lactic acid fermentation of edible mushrooms

<https://tinyurl.com/y3d3ogbv>





# Holiday Dinner 2019

The NJMA requests the pleasure of your company at our most elegant Holiday Dinner and Photo Contest. It will be held at the Unitarian Society in East Brunswick on Sunday, December 8, 2019 at 1:00 PM and will run until 5:00 PM (or maybe a little later). We will intersperse the dinner courses with viewing of the (usually) spectacular photo contest entries and hearing the photo contest judges gently critique and offer their photographic advice about the entries.

Please bring a favorite dish for the buffet table. The dish should be sufficient for 6 - 8 people if a main dish, and 8 -10 people if an appetizer, side dish, or dessert. If you plan to bring a dish containing wild mushrooms you must get prior clearance for the dish. (Contact Luke Smithson by December 1<sup>st</sup>). Dishes must be labeled to show ingredients, and should arrive ready for the buffet table with serving utensils. Beverages will be provided. **Please note that a donation of \$10.00 per person is required to offset the costs of the event.**

**In order that we may cater the party properly, please respond by December 1, 2019!**  
**No reservations can be accepted after that date. Register early because space is limited.**  
**You must be a current member of NJMA to attend this event.**

Registration this year will available on the [NJMA website](#) via PayPal (preferred). Please use the comment section on PayPal to list the dish you are bringing and to indicate whether it is an appetizer, side dish, main dish, or dessert.

Please contact Luke Smithson ([njmaprez@gmail.com](mailto:njmaprez@gmail.com)) if you can volunteer to help with setup or cleanup or have questions about the event. Please contact Igor ([njmycomember@gmail.com](mailto:njmycomember@gmail.com)) if you have questions about your registration via PayPal. For those who prefer to register by mail, the form below is provided.

## NJMA Holiday Dinner Registration Form

Fill out this form, make your check payable to NJMA, and mail both, **before December 1**, to:  
**Igor Safonov, 115 East King's Highway, Unit #348, Maple Shade, NJ 08052-3478**  
**OR, save time and postage! Why not REGISTER ONLINE with PayPal?**

NAME(S): \_\_\_\_\_

TELEPHONE: \_\_\_\_\_ E-MAIL: \_\_\_\_\_

NUMBER OF PEOPLE ATTENDING \_\_\_\_\_

x \$10.00 each = \$ \_\_\_\_\_ (Don't forget to enclose your check for this amount)

**I will bring sufficient food to serve 8 to 10 people**

The dish I am bringing is: \_\_\_\_\_

I will help with: \_\_\_\_\_ Setup \_\_\_\_\_ Cleanup