

# NJMA NEWS

NJMA  
50  
YEARS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION  
VOLUME 51-3 SUMMER 2021

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Vice-President – Sue McClary  
Secretary – Stefanie Bierman  
Treasurer – Igor Safonov

## DUES

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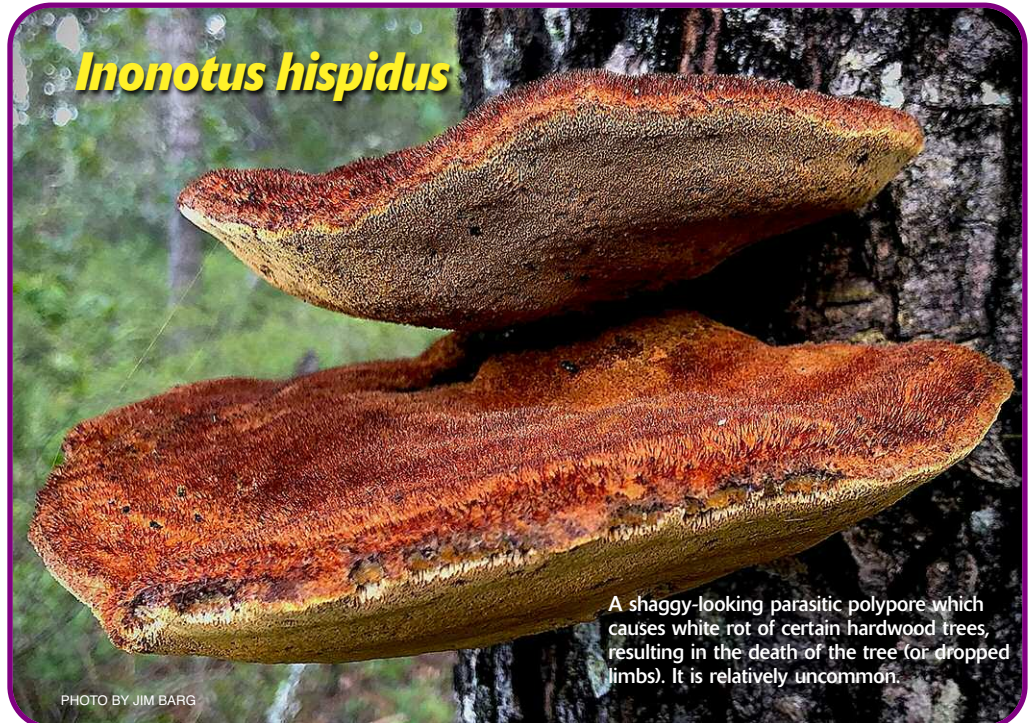
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## NJMA EVENTS HOTLINE

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

## *Inonotus hispidus*



A shaggy-looking parasitic polypore which causes white rot of certain hardwood trees, resulting in the death of the tree (or dropped limbs). It is relatively uncommon.

PHOTO BY JIM BARG

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## PRESIDENT'S MESSAGE

NJMA is celebrating its 50<sup>th</sup> anniversary as an all volunteer organization.

We have had a tremendous accomplishment since the last newsletter: NJMA has a new website. To the untrained eye the old website might have looked good (as it did for me). But the old website could not do the automated updates and only one person knew how to keep the website up to date.

Our Vice President, Sue McClary, not only recognized the problems, but decided to tackle the new website design. While she is not a professional website designer Sue organized an all-volunteer design team and went to work. NJMA now has a website which is much easier to use and membership gets automatically updated. This is an example of why NJMA is such a great club. People have stepped up to innovate and help the club.

The other members of the design team include: Igor Safanov, Liz Broderick, Stefanie Bierman, Nina Burghardt and myself, Frank Marra.

A big hug and thank you goes out to Jim Barg, who maintained the old website for longer than I can remember. Not only has he spent years of service on the website, but he is also the graphic designer for the newsletter and other NJMA publications, and coordinator for the photo contest. This year, Jim would like help with the photo contest. Anyone interested in working with him can contact me at [njmaprez@gmail.com](mailto:njmaprez@gmail.com).

– Frank Marra

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## EDITOR'S NOTES

If I am torn trying to decide which of two recent events is the bigger news: the creation by our Vice-President Sue McClary and her crew of volunteers (note Frank's President's message (see left column) and Sue's article (page 3) or the fact that you are actually reading this issue of *NJMA News*. Excuse my strained attempt at humor; of course [www.njmyco.org](http://www.njmyco.org) is the biggie!

It is a job that has needed doing for a long time, and Sue and crew deserve all the accolades for doing such a professional job at remaking the website. Of particular interest is the capability of joining NJMA without the need to contact the Membership chair, Igor, and the creation of a Members section which lists the club events and forays which are now open to members only.

We have come a long way since Bob Hosh asked his friend Steve Gleason to create a website for him – that Bob later transferred to NJMA and that became [www.njmyco.org](http://www.njmyco.org). I contacted Bob and asked him when they created it. His reply: “That’s a good question! Steve Gleason and I first set up a simple site when I was still living in Frenchtown and the date would probably have been circa 2003. That one was free but limited in what we could do on it. In short order, we revised it and I paid a yearly fee to a company in Nevada to host it on the internet, Jim Barg (*Editor’s note: Jim took over maintaining the site around 2007*) did not like that particular hosting company, so we switched to the one he preferred, which is the one the club used until recently. I would like to point out that I paid for the website for 14 years because Ray Fatto and others refused to let the club pay for it. So, technically, I owned the site. The current (now past) hosting company setup was established when I moved to Somerset in 2007. Off-hand, I’d say the name of the site has always been “The New Jersey Mycological Association”.”

Frank mentions in his President's Message that NJMA is a volunteer organization. The number of volunteers is a very small percentage, a somewhat “surprising” less-than-5% of our membership. Currently, we have over 600 members – and quite a few less than 30 volunteers. That is also close to the number of members who show up on forays or attend our virtual taxonomy sessions. I am pretty

(continues on [page 4](#))

Join us this Tuesday!

## TAXONOMY TUESDAYS

Online every Tuesday evening at 7:00PM on ZOOM!

Download the ZOOM app to your phone, computer, or tablet and have digital photos of your mushrooms ready to present to the group.

Watch your email for details!

## 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.

## NJMA History Highlights

by Dorothy Smullen and Jim Richards

NJMA  
50  
YEARS

February of 1971, a small article appeared in the *Dover Advance* newspaper. It was placed there by Hiram Korn. The title was “You Can Join Wild Mushroom Hunters Club”. It gave a phone number and welcomed experts, amateurs and beginners.

I do not know when the first meeting occurred for those that responded, but I do know they called themselves by 1972 “The Lakeland Mycology Club”. The first president was Hiram Korn, the vice president was Ed Bosman, and treasurers were Fred Volkenborn (1971) and Grete Turchick (1972). Ed Bosman was also the editor of the newsletter. They even had an exhibit in Denville at an Audubon Nature Fair. By 1973, the fair’s exhibit was greatly expanded and club members even gave slide programs.

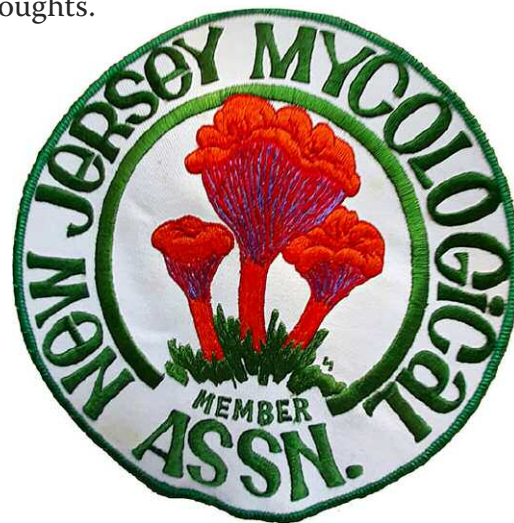
Victor Gambino, Neal Macdonald and Irene Tyler were also active members. (More to come in future “Highlights” on these early members.)

By 1975, the club’s name changed to the New Jersey Mycological Association.

So 2021 is our 50<sup>th</sup> year, but we have to deal with Covid regulations. Hopefully, as soon as we can, we should have a celebration of some kind.



On another topic: Bob Peabody commissioned NJMA member Neal MacDonald to create the first NJMA patch. When the sample order was placed by Paul Meyers, he ordered six patches but neglected to specify the size. Six seven-inch patches were delivered – just a bit too large for most member’s shoulders. I was given one of the patches (as shown) and have it sewn to the back of a jacket. In celebration of NJMA’s 50<sup>th</sup> Anniversary, now might be the time to either reorder Neal’s patches or to have a contest for a new patch design. Maybe Neal’s design could be used as the design for a commemorative tee shirt instead. Let us know your thoughts.



## WE HAVE A NEW WEBSITE! [WWW.NJMYCO.ORG](http://WWW.NJMYCO.ORG)

Please visit and explore our new NJMA website. It has a lot more content for the general public to read and learn about all things fungi, as well as our club. For our members, we now have a Member Only area so that we can provide more value to you in return for your financial support through your membership dollars.

The website development team members below worked twelve weeks over the last six months, putting in hundreds of hours, to bring together as much info and improvement as we could in this initial website redesign.

Web Redesign Committee: Sue McClary (chairperson), Stefanie Bierman, Liz Broderick, John Burghardt, Nina Burghardt, Frank Marra, Igor Safonov, Luke Smithson.

Additional contributors: Jim Barg, Elizabeth De Cicco, Jason Hafstad, Susan Hopkins, Maricel Patino, Jim Richards, Rhoda Roper, Dorothy Smullen, Virginia Tomat, and a new member, Juan Sarria.

To those who volunteered, but whose availability did not fit the web development needs, we hope that you will continue to volunteer. The new website will continue to grow and evolve based on the feedback from our members. Let us know what you think -- we look forward to hearing back from you!

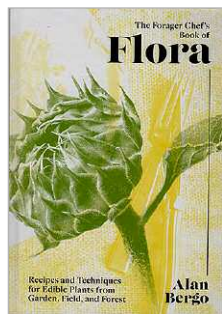


## BOOK REVIEW

# THE FORAGER CHEF'S BOOK OF FLORA

RECIPES AND TECHNIQUES FOR EDIBLE PLANTS FROM GARDEN, FIELD, AND FOREST

a review by Marja van Ouwerkerk



## *The Forager Chef's Book of Flora: Recipes and Techniques for Edible Plants from Garden, Field, and Forest*

by Alan Bergo

Chelsea Green Publishing (June 24, 2021)  
288 pages

ISBN-10: 1603589481  
ISBN-13: 978-1603589482

This book gives an overview of worldwide traditions of cultures harvesting wild plants, including tree shoots, edible ferns and hosta shoots in Japan. In Italy, "*piante spontanee*" (spontaneous plants) are descriptive of wild edibles that are often considered "weeds". Wild plants may have a negative connotation as they may be inedible, dangerous and poisonous or delicious, edible and valuable. The types of flora discussed are divided into various categories:

VERDANT - Greens, Bitter and Sweet, such as Dandelions and Lambs quarters.

ABUNDANT - Vegetables, Wild and Tame, such as Asparagus, Purslane and Hyacinth Bulbs.

AROMATIC - Herbs, Flowers, and Alliums, including Ramps, Cow Parsnip, Flowers and Evergreens.

NOURISHING- Nuts, Grains, and Starches, including real Wild Rice, Corn and Beans, Hickory Nuts and Acorns.

There is a caution about safety, just as there is about foraging mushrooms; one must be careful about proper identification and be wary of potentially toxic and inedible plants or those that can cause skin rashes.

One of the more unusual techniques described is blanching of bitter greens to reduce bitterness, which can be done with steaming, which allows for maintaining a fresh texture. Detailed descriptions of the processes are provided. One intriguing technique is dry pickling. This is recommended to be done by weighing ingredients, rather than measuring for better results. There are several hundred recipes for wild and cultivated plants, with detailed descriptions for preparation, ranging from Spruce Tip Key Lime Pie to Black Walnut Ketchup and Hosta Kimchi.

This author/chef's enthusiasm for this material is obvious; he has a long history of foraging as well as enjoying being out in nature and developing novel preparation techniques in the kitchen. We can all benefit from his knowledge and may expand on our own cooking experiences. Give this book a try by requesting it through the NJMA Robert H. Peabody Library ([njmalibrary@gmail.com](mailto:njmalibrary@gmail.com)).

Visit the NJMA  
Discussion Group



<http://tinyurl.com/jjualgz>

## EDITOR'S NOTES (continued from page 2)

sure that if you looked closely at each of these groups, you are probably going to find a lot of overlapping names.

Why all this discussion of volunteers? It just so happens that two jobs are in need of someone to take them over. First, as you have read before, Jim Barg is planning on stepping down as Director of the Photo Contest after the upcoming one later this year. If you have any interest in working with him on this upcoming contest to "learn the ropes" toward becoming the next director, please contact Jim at [jimbargg5@mac.com](mailto:jimbargg5@mac.com) or Frank Marra at [njmaprez@gmail.com](mailto:njmaprez@gmail.com).

The second job opening is Editor of *NJMA News*. I would like to work with someone to make the transition a smooth one. Ideally, by the beginning of 2022 with the first of the quarterly issues. There has been a question as to whether NJMA even needs a newsletter now that we have an updated website. My reply to that question is a resounding **YES!** The newsletter and the website have very different functions: [njmyco.org](http://njmyco.org) is the place to go to join the club, renew memberships, sign up for forays (and workshops when they can be held again), read back issues of *NJMA News*, browse through recipes, etc. It is also where members can go to check on what mushrooms are native to New Jersey.

NJMA News should be dedicated to publishing longer technical articles by members, personal news about members, reviews of new books to be added to the Robert H. Peabody Library, members' photos of fungal finds, foray finds, John Dawson's series Who's In a Name, and other news that we wish to highlight.

If you look at the content of the website, you will learn that a great deal of it has been taken from the archived copies of *NJMA News*. It was once quipped that if it isn't in *NJMA News*, it never happened in NJMA.

If you are interested in becoming our editor, please contact me at [njmaeditor@gmail.com](mailto:njmaeditor@gmail.com) or Frank at [njmaprez@gmail.com](mailto:njmaprez@gmail.com).

The next issue of *NJMA News* should be published in mid-to-late September and cover events for September and October. The final issue of the year will be devoted to November and December, including our annual election in November.

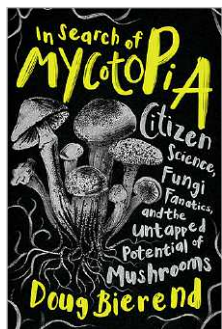
All newsletter submissions, including articles and photos should be sent to me at [njmaeditor@gmail.com](mailto:njmaeditor@gmail.com).

– Jim Richards  
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## BOOK REVIEW

### IN SEARCH OF MYCOTOPIA: CITIZEN SCIENCE, FUNGI FANATICS, AND THE UNTAPPED POTENTIAL OF MUSHROOMS

a review by Michael Rubin



*In Search of Mycotopia: Citizen Science, Fungi Fanatics, and the Untapped Potential of Mushrooms*  
by Doug Biernd

Chelsea Green Publishing (March 10, 2021)  
336 pages

ISBN-10: 1603589791  
ISBN-13: 978-1603589796

This book is an eclectic compilation of mycological topics that used to be considered on the fringe of mycology but have in recent times become much more mainstream. Topics include fungal biology and ecology, an explanation of DNA sequencing and why it is such a hot topic these days, a trip to the Telluride Mushroom Festival (including a chat with Paul Stamets) and an extensive review of mushroom cultivation, both commercial and home based. There is also a section on Applied Mycology, where he discusses the use of fungi to help clean up contaminated environments.

The role of amateur mycologists as citizen scientists is another hot topic discussed herein. There are plenty of opportunities for amateurs like us to get involved; ranging from home DNA preparation, to cultivation, to biological surveys of our nearby parks and forests.

This book may help fill in some of the gaps that those of us in the mycological world may have. It is well-researched and referenced. Each chapter has a full reference section where the citations can be used for further study.

As with all the books that are reviewed in our newsletter; this book can be borrowed from the NJMA Robert Peabody Library ([njmalibrary@gmail.com](mailto:njmalibrary@gmail.com))



## WE NEED YOUR MEMORIES!!!

The excitement and pleasure of having that first dish of morels that you collected? The first tick of the season? That great bowl of Candy Cap Custard that you had at Mycophagy? The first time you actually saw a pleurocystidia under a microscope? These are just a few of the possible memories you have of your experiences as a member of NJMA!

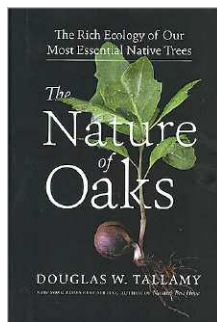
**Share your thoughts with fellow members!** In the last two issues of *NJMA News* in this, our 50<sup>th</sup> Anniversary Year, we would love to share pages and pages of your thoughts with fellow members.

Send your reminiscences to us at  
[njmaeditor@gmail.com](mailto:njmaeditor@gmail.com)!

## BOOK REVIEW

### THE NATURE OF OAKS: THE RICH ECOLOGY OF OUR MOST ESSENTIAL NATIVE TREES

a review by Robert "Bobcat" Saunders



*The Nature of Oaks: The Rich Ecology of Our Most Essential Native Trees*

by Douglas Tallamy

Timber Press (March 30, 2021)  
200 pages

ISBN-10: 1643260448  
ISBN-13: 978-1643260440

Douglas Tallamy, Ph.D. is a Professor in the Department of Entomology and Wildlife Ecology at the University of Delaware, and has studied, written books and taught courses relating to insects for 45 years. And now he has written a book about oak trees. As you might guess, the book is primarily about the relationship between oaks and the insects that live on them. Their interaction with mushrooms has only a passing mention (sorry NJMA readers). It is, nevertheless, a very interesting book; it's easy to read, but full of information about the importance of oak trees in the ecosystems of North America.

The Oak genus has more species than any other native tree, over 90. They support more caterpillars than any other genus: over 500 species, compared to, say, maples at 295. Because of the number of caterpillars that overwinter on oaks, they are invaluable to feeding birds in the cold season. They are just as vital to migrating birds, who may stop to feed and regain 30% to 50% of their body weight in each day they pause. Even many grain-eaters survive on the high-protein, high fat immature insects. But as he says, "Most songbirds in America are primarily insectivorous." And songbirds are food for other predators. So, oak trees are a keystone plant, supporting the whole ecosystem.

He goes into a lot of detail about the lives of those many insects that feed on the leaves, sap, roots and xylem. Many are relatively harmless, like gall wasps; others are dangerous, like gypsy moths.

And oaks support another set of animals with their acorns — everything from acorn weevils to blue jays to squirrels to deer and even humans. Native Americans, Koreans and other foragers still make flour from acorns (delicious!).

The book is divided into chapters by month, a sort of journal of the changes in the oaks on his ten acre home and those creatures sustained by them. But it is not as simple as just providing food. Oak trees are masters at

(continues on [next page](#))



soil stabilization, providing purified air with oxygen, water purification, watershed management. climate moderation, biodiversity maintenance, wind damage mitigation, and production of food, fuel, fiber and lumber. Last but not least, a mature (old) oak tree can sequester tons of carbon for hundreds for years, something we desperately need.

Another theme throughout the book is the superiority of native plants (like oaks) over invasive non-native plants. Local animals (especially insects) have evolved to eat native plants, and often cannot eat or digest non-native plants. So they starve, or cannot feed their children, and whatever normally eats them will starve, and so on up the food chain. Non-native plants bad! The author quotes studies that show Carolina chickadees dying out in areas where non-native plants become more than 70% of the biomass of hedgerows. And other studies. One reason for the usefulness of oaks is that so many insects and other animals have evolved to eat them in spite of their chemical defenses.

There are some related topics that he does not discuss except in passing(if at all). He does not talk about the latest exciting research showing that trees communicate, with their offspring and with each other. The mycorrhizal interactions with mushrooms, the mutual sharing of resources, is barely mentioned, yet that is essential to the prosperity of the trees. He barely touches on the differences in oak species and their preferred habitats.

Overall, however, this is a well-researched, well-illustrated book, with plenty of fascinating facts and a well-argued point-of-view.



## LAKE OCQUITTUNK FORAY JUNE 20, 2021

by John Burghardt, NJMA Foray Recorder

Our first foray of 2021 was at Lake Ocquittunk campground in Stokes State Forest. We had more difficulty than usual assembling, and some participants ended up at Kittle Field, the site of our late summer foray at Stokes rather than at Lake Ocquittunk. The conditions were dry for late June. Still, we collected and identified a nice mix of late spring/early summer fungi, and found a few surprises.

The [PDF species list, which can be viewed by clicking here](#) contains a preliminary list of our finds. The list is arranged alphabetically within “form groups” which are defined by similarities in the structure of the spore bearing surface. (See Timothy J. Baroni, *Mushrooms of the Northeastern United States and Eastern Canada*, Timber Field Press, 2017). In addition to the species

name, the table shows the frequency of collections at forays this year and over the 40 years that NJMA has kept records of its finds. I find this information helpful for recognizing common and uncommon species that we find. The final column in the table shows references to photos of fungi collected at our foray that Maricel Patino, Dave Wasilewski, and Liz Broderick posted to widely used platforms for sharing information on fungi, *Mushroom Observer* ([www.mushroomobserver.org](http://www.mushroomobserver.org)) and *iNaturalist* ([www.inaturalist.org](http://www.inaturalist.org)). You can view photos of the collections by entering the *Mushroom Observer* or *iNaturalist* number into the search function at the website.

The foray produced four surprises that I wanted to say something about. First, was a collection of *Amanita praecox*. This delicate yellow *Amanita* was described and given a provisional name by Yves Lameroux from the province of Quebec, Canada. Igor Safonov recognized it. The second surprise was a collection of *Neoboletus subvelutipes*. This was a member of what was called “*Boletus subvelutipes* species group” (Michael Kuo, [www.mushroomexpert.com](http://www.mushroomexpert.com)) until Igor and colleagues performed DNA analysis which placed this taxa in the genus *Neoboletus*. The third surprise was the tooth mushroom *Phellodon fibulatus*, which Dave Wasilewski collected and Maricel Patino identified.

The fourth surprise is not new to our list, but has an interesting lifestyle. Some fungi reproduce sexually (through the union of two compatible spores) and asexually (through division of cells). The sexual stage is the teleomorph; the asexual stage is the anamorph. Maricel collected and identified *Xylaria flabelliformis*, which is the asexual stage of *Xylaria cubensis*.

Thanks to everyone for the many excellent collections and help in sorting and identifying. Please let me know of additions or corrections to the list.

## HORSESHOE BEND FORAY JULY 10, 2021

by John Burghardt, NJMA Foray Recorder

Finally, a foray with favorable conditions for finding a lot of fungi – not too hot, the woods moist from recent rains, and many eager participants with diverse levels of experience collecting and identifying. We found a broad range of common and unusual fungi.

The [PDF preliminary species list of our finds at Horseshoe Bend Park can be viewed by clicking here](#). It is arranged alphabetically within “form groups” which are defined by similarities in the structure of the spore bearing surface of the fungus. (See Timothy J. Baroni, *Mushrooms of the Northeastern United States and Eastern Canada*, Timber Field Press,

(continues on [next page](#))

2017). The form groups are a handy way to organize the fungi for display and study, but members of a form group can come from diverse genetic lineages. In addition to the species name, the table shows the frequency of collections at forays this year and over the 40 years NJMA has kept records of its finds.

The list includes members of all form groups, and for the first time this year, broad representation of mycorrhizal fungi. Mycorrhizal fungi live in a symbiotic relationship with plants. They derive their food energy from living plants, and provide the plants with water, micro-nutrients, and protection from disease. The mycorrhizal fungi on our list include the genera *Amanita*, *Lactarius*, *Russula*, *Boletes*, *Chanterelles*, *Thelephora*, and *Scleroderma*.

It was great to see so many newcomers looking at the fungi and the books to try to assign names. There are so many characteristics to consider that this can be overwhelming. One suggestion for learning identification is to focus on learning a few names of some common taxa each time you attend a foray. The frequency counts in the table can point you to specific taxa that you are likely to see repeatedly during the season. For example, if you come out again this year, I can almost guarantee you will have a chance to see *Amanita bisporigera*, *Russula compacta*, *Lycoperdon perlatum*, *Schizophyllum commune*, and *Trametes versicolor*.

Thanks to everyone who participated. The foray was great fun. Special thanks to Dorothy Smullen who identified all of the lichens and many of the *Marasmius*, and to Virginia Zoll who identified the *Myxomycetes* (slime molds).

Please let me know if you have questions, corrections, or additions to the list.

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## KITATINNY STATE PARK FORAY JULY 17, 2021

by John Burghardt, NJMA Foray Recorder

Sorry for the delay in getting this list to you -- so many mushrooms, so many blueberries, so little time.

Our foray at Kittatiny State Park (new foray site) worked out well in the end, despite the last minute switch from Sunday to Saturday. We had to switch because of a bicycle race that was scheduled to be held on Sunday in the same parts of the park that we planned to occupy. As it was, we shared the park on Saturday with more than 100 riders who were either enjoying a leisurely ride, checking out the race course, or grooming the trails in preparation. I was impressed to learn that a local group of bicycle riders hosts this annual race, and works to maintain the trails. Impressed because the trails are rugged, rocky, and in remarkably good shape given the heavy use they receive.

We found and identified a good number of fungi, including lots of familiar taxa and a few new or unusual ones. Thanks to everyone for the many good collections, help with sorting at the tables, and help in assigning names.

The [PDF species list, which can be viewed by clicking here](#), is arranged alphabetically within "form groups" which are defined by similarities in the structure of the spore bearing surface of the fungus. (See Timothy J. Baroni, *Mushrooms of the Northeastern United States and Eastern Canada*, Timber Field Press, 2017). The form groups are a handy way to organize the fungi for display and study, but members of a form group can come from diverse genetic lineages. In addition to the species name, the table shows the frequency of collections at forays this year and over the 40 years NJMA has kept records of its finds.

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## MEADOWOOD PARK FORAY JULY 24, 2021

by John Burghardt, NJMA Foray Recorder

Meadowood Park in Mendham, Morris County is a pocket-size oasis tucked in suburban central New Jersey. The dense tree cover of mature hardwoods and some spruce often brings out a lot of people who find a lot of mushrooms when conditions are favorable. And so it was on Saturday, July 24<sup>th</sup>. Enough moisture remained after recent rains that the diverse mature trees produced a broad array of mid-summer mycorrhizal species, including many *Amanita*, *Cortinarius*, *Lactarius*, and *Russula*, as well as many species of *Boletes* and *Chanterelles*.

The [preliminary species list is available by clicking here](#). A description of the list format is below. Last year, I created a checklist of species that were collected at Meadowood Park from 2010 to 2019. I would be happy to send this checklist if you are interested. If you want it, please contact me at [johnab190007@gmail.com](mailto:johnab190007@gmail.com).

Thanks to everyone for the many good collections, help with sorting your finds at the tables, and especially help in assigning names. We always appreciate attempts to examine the characteristics of your collections, and to come up with names.

Special thanks to Dorothy Smullen for leading the foray, and making the list of lichen collections.

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## WHITE LAKE FORAY JULY 31, 2021

by John Burghardt, NJMA Foray Recorder

Our first foray at White Lake Natural Resource Area was very successful and great fun. The White Lake Natural Resource area is nearly 500 acres. It contains a spring-fed lake with a chalky marl bottom. Surrounding the lake are meadows, karst limestone exposures, sink-

(continues on [page 10](#))

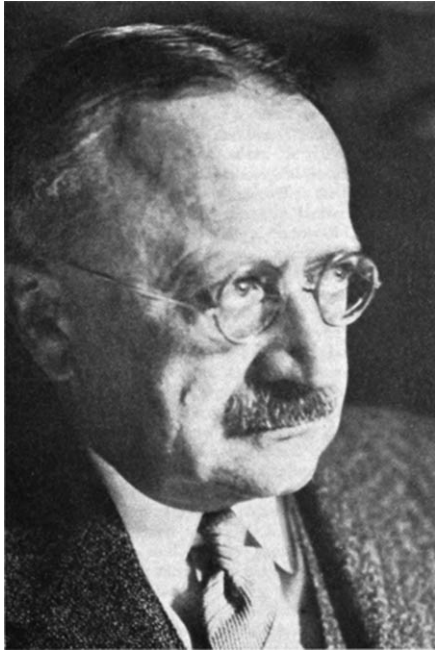


## WHO'S IN A NAME?

### Two variants of *Amanita muscaria*

by John Dawson (eighty-third in a series)

Besides specific epithets and names of higher taxa, eponyms also occur as names of intraspecific variants. Two examples are *Amanita muscaria* var. *guessowii* and *Amanita muscaria* var. *inzengae*. The former honors the Canadian plant pathologist and economic botanist Hans Theodor Güssow and, the latter, the Sicilian botanist, mycologist and polymath Giuseppe Inzenga.



Hans Theodor Güssow

Güssow was born on 24 August 1879 in Breslau, Prussia. His father, Ernst Güssow, was the city architect there.<sup>1</sup> In 1901, after completing training in applied botany and plant pathology at the universities in Breslau, Leipzig and Berlin, he moved to England, where two years later, he became an assistant to Dr. William Caruthers, Consulting Botanist to the Royal Agricultural Society. During his time in England, he became a mem-

ber of the Royal Horticultural Society, the Association of Economic Botany and the Société Mycologiques de France, and was elected a Fellow of the Royal Microscopical Society. His research soon attracted wide notice, and he was called as an expert witness in several legal proceedings.<sup>2</sup>

Indeed, Güssow's reputation grew so rapidly that, in 1909, two years after his marriage to Jenny Marie Hitzgrath, he was invited by Canada's Minister of Agriculture, Sydney Arthur Fisher, to come to Ottawa to serve as Dominion Botanist at the Canada Department of Agriculture's Central Experimental Farm. He accepted the invitation, emigrated to Canada, and held that post until his retirement in 1944 (though

during the years 1918–21 anti-German sentiment caused his name to be excluded from the annual reports of the Minister of Agriculture<sup>3</sup>).

Soon after his appointment as Dominion Botanist, Güssow identified potato canker, a serious European pathogen not seen before in Canada, on tubers of a sample of potatoes from Newfoundland. He immediately took action to prevent its spread to other provinces by helping to draft Canada's Destructive Insect and Pest Act, enacted in May 1910. That same year, he was put in charge of the Experimental Farm's arboretum and botanic garden, and in 1911 he initiated a long-term seed exchange program with other agricultural institutions. Then, in the autumn of 1912, he discovered that another pathogen previously undetected in North America, powdery scab, had infected the Canadian potato crop. His subsequent efforts to ensure that Canadian potatoes were free of disease and not subject to embargo by other countries led to the establishment in 1914 of Canada's Seed Inspection Service.

Güssow's annual Report of the Dominion Botanist was widely distributed, as were some circulars he wrote for the Dominion Department of Agriculture, including one on mushroom culture. Altogether he authored more than a hundred scientific papers,<sup>4</sup> and he was also co-author, with amateur mycologist W.S. Odell, of the book *Mushroom and Toadstools: An Account of the More Common Edible and Poisonous Fungi of Canada* (1927). Güssow was a charter member of both the Canadian and the American Phytopathological Society, for each of which he served a term as president; he was elected a Fellow of the Royal Society of Canada in 1931; and in 1932 he "initiated the collection of fungi that became the National Mycological Herbarium in Ottawa."<sup>5</sup> He also recognized early on that given the diversity of crops among Canada's provinces it would be necessary to establish experimental farms in each of them; at the time of his retirement twelve branches were operating outside Ottawa.

Apart from his professional work, Güssow participated regularly in forays of the Ottawa Field Naturalists' Club and was a founder of the Ottawa Camera Club. He was also an accomplished wood carver and avid gardener and was devoted to his large family. He died at home in Victoria, British Columbia on 15 June 1961 and was

(continues on [next page](#))

<sup>1</sup> This and other information about Güssow's personal life, as well as the portrait of him reproduced here, is drawn from an obituary memoir by J.H. Craigie in *Minutes of Proceedings of the Royal Society of Canada*, third series, vol. XLI, pp. 191–195.

<sup>2</sup> According to a notice in the *Ottawa Citizen* 27 September 1909.

<sup>3</sup> According to Ralph Estey's book *Essays on the Early History of Plant Pathology and Mycology in Canada* (McGill-Queen's U.P., 1994), that sentiment, shared even by many plant pathologists, had at the time "a devastating effect on the private lives" of Güssow and his family (p. 55). Estey's book is also the source for much of the details given here on Güssow's professional accomplishments.

<sup>4</sup> Among them "Smut diseases of cultivated plants: their causes and control" (1913); "The control of potato diseases" (1915); and "The black stem rust of wheat: a popular account of the nature, cause and prevention of grain rust" (1917).

<sup>5</sup> *Ibid.*, p. 263.

<sup>6</sup> Spores had been observed by Giambattista della Porta in 1588, but he had not recognized their function.





Giuseppe Inzenga

survived by his five children, one of whom also became a Fellow of the Royal Society of Canada.

Information about Inzenga is much scantier. There is a street named after him in Palermo, where he was born in 1816 and died on 29 October 1887, and there formerly was a fungal genus *Inzengaea* (now *Emericella*) and several mushroom species that bore the epithet *inzengae*. But none

of those names are now current,<sup>7</sup> and the only substantial source of information about him that I have found is the entry for him in an Italian biographical dictionary.

According to that article,<sup>8</sup> he was the son of Pompeo Inzenga, a scholar, historian and poet, and his wife Gaetana Angles. He was educated at Jesuit schools before enrolling at the University of Palermo, where he studied botany, but also took courses in medicine and obtained a diploma in agriculture, physics and mathematics as well as a certificate in land surveying.

In 1844, Inzenga became the first director of the Castelnovo Agricultural Institute, a post he retained for the rest of his life. Eight years later he was appointed adjunct professor of agriculture at the University of Palermo, and four years after that he obtained a regular faculty appointment there. He became a full professor of agriculture in 1860 and in 1867 was appointed to the chair of economics and rural appraisal.

Inzenga's work in mycology began in 1865 and resulted four years later in his publication of the first of two "centuries" of fungal exsiccati — that is, two volumes containing a total of two hundred dried specimens of Sicilian fungi. Inzenga engaged in an extended correspondence with Elias Fries in Sweden, who helped him identify some of the specimens he collected. A number of those were then new to science, and Inzenga was generous in naming many of them after others. Examples are *Agaricus bertolonii* for the Bolognese botanist A. Bertoloni; *Agaricus* (now *Acanthocystis*) *gemellari* for G.G. Gemmellaro, a Palermo geologist; *Boletus* (now *Suillus*) *bellinii* for the opera composer Vincenzo Bellini; and *Boletus* (now *Suillus*) *lanzii* for the Roman mycologist M. Lanzi. Inzenga also founded the journal *Nuovi Annali di agricoltura siciliana* (New Annals of Sicilian Agriculture), which he edited up to the time of his death.

Inzenga's study material now resides in the University of Palermo herbarium, while the bulk of his manuscripts are preserved in the library of the Castelnovo Agricultural Institute.



<sup>6</sup> Craigie, *op. cit.*, p. 195

<sup>7</sup> *Amanita muscaria* var. *inzengae* is at present the only mycological eponym for him that is still valid.

<sup>8</sup> [https://www.treccani.it/enciclopedia/giuseppe-inzenga\\_\(Dizionario-Biografico\)](https://www.treccani.it/enciclopedia/giuseppe-inzenga_(Dizionario-Biografico)). It's English translation by Google Translate, vetted by my naturalist friend Cathy Marzean, is the source of all the information that follows. The portrait of Inzenga, however, was taken from the brief Wikipedia entry about him.

## RUSSULA KILLING A PUPPY?

A dialogue between Nina Burghardt, NJMA Foray Chair, and Michael Beug, NAMA Toxicology Chair

From Nina:

Hello Michael.

This morning, a woman posted on our Facebook page a picture of her Bernese Mountain Dog puppy and a red *Russula*. She said that he died from eating the *Russula*. This surprised me because I have never heard of a dog dying from eating a red *Russula*. I would like to know whether there are any NAMA records of fatalities since I am on the Poison Control list and sometimes get calls about dogs eating stuff in the grass. I hope you are keeping safe and your grapes have not been affected by the drought. The grapes on the east coast are being attacked by the Spotted Lantern Fly. Horrible thing. You spray it with alcohol and insecticidal soap and it just waves its leg at you and hops to another branch! There is always something...

From Michael:

I just double checked the NAMA toxicology records. There are no recorded deaths (human or animal) from *Russula* species; but there were two very serious dog poisonings (vomiting and bloody diarrhea).

For dogs, there are periodic deaths from *Amanita* 'pantherina' and *A. 'muscaria'*; *Inocybe* species, *Chlorophyllum molybdites*, *Amanita thiersii*, and the various species with amatoxins - certain *Amanita* and *Galerina* species

For cats, I found a death from *Tricholoma 'pardinum'* and several deaths from dried *Amanita muscaria* (from the owner's stash to get high).



hole ponds, and stands of mature hemlock and mixed deciduous forest. The facility is owned by the Warren County Department of Land Preservation and Board of Recreation Commissioners. The Ridge and Valley Conservancy, a not-for-profit land conservancy, manages the area for Warren County. Our club's visit enjoyed support from both groups, while we shared the trails with members of the public. I greatly enjoyed walking and looking for fungi in such an unusual, well-cared for place.

We identified nearly 120 taxa. I finished the walk thinking I had not found much. But 10 or so collections by 20 different careful collectors add up. Thanks to everyone for the many good collections, your care in documenting what you found, and your help in assigning names. The species list includes references to photos that Maricel Patino posted on the *iNaturalist* website, <https://www.inaturalist.org> and Igor Safonov posted on the *Mushroom Observer* website, [www.mushroomobserver.org](http://www.mushroomobserver.org). When you get to the website, enter the observation number in the website search function.

The *Atractosporocybe inornata* illustrates how fungi can surprise. Nina and I visited White Lake in late January of this year to see whether it would be a suitable site to have a foray. Less than 10 minutes into our walk, Nina found a fresh (but frozen!) gilled fruiting body with a light brown cap and gills and a white stipe. It was hunkered down close to, and protected, by a large well-rotted tree – in the middle of winter, no less. She took it home, studied it, and dried it, but was unable to assign a name. Igor took a sample for DNA, and sent it for analysis. From the results, Igor determined that the specimen was a perfect match to collections of *Atractosporocybe inornata* from Europe. This entity had previously been a member of genus *Clitocybe* until a DNA study in 2015 determined that its DNA did not fit in that genus. So the study authors created the new genus *Atractosporocybe*, with *Atractosporocybe inornata* as the type species. ("Atractosporo" refers to the fungus' spindle shaped spores and "cybe" means cap.) This entity was formerly known as *Clitocybe inornata*. That species has been collected on the West Coast and Midwest in the US, as well as New York and eastern Canada. It is very common in Europe. But as best I can tell, this is the first collection from New Jersey. You can see the pictures and description of it in the *Mushroom Observer* observation listed with this taxon in the table of additions or corrections to the list.



ILLUSTRATION BY ELIZABETH DeCICCO

In June of this year, a report appeared in *The Journal of Clinical Toxicology*, describing the case of a 56-year-old male who ate what was described as *Amanita muscaria* purchased from an internet source. He ate the mushrooms, apparently not for food, but as a way to get high. As the medical record shows, instead of a short trip, he underwent a horrific two week hospitalization, much of the time intubated, in ICU, and in a coma.

Discussions are progressing online amongst toxicologists, physicians, mycologists, and members of the poison control network. It is suspected that the ID was probably correct: the red form of *Amanita muscaria*. If the presumed location, northeastern North America, possibly Pennsylvania, is correct, the mushrooms were probably purchased from an internet source as the Eastern Fly Agaric is typically the yellow-orange 'formosa' variety. The ingestion in May also indicates a purchased rather than locally foraged collection.

Among the current interest in mycology are twin strains of the desire of expanded ingestion: 'let's try everything 'edible,' and 'isn't it great to get high.' Online sources tout both ideas and it is easy to find avid mycophiles, both chefs and shamans, who recommend eating various species of *Amanita*. This case, and others like it, offers a much needed caveat.

From my personal 65 year experience as a mushroom eater, I find nothing palatable about boiling a mushroom to death, draining the water several times before preparation to make it 'safe to eat.' This is particularly true in a season like the present when dozens of choice edibles are available on a rotating basis. Ask yourself: If you needed to boil a zucchini several times draining away the fluids before preparation, would you still want to eat it?

Consider also that, unlike domesticated vegetables, wild foraged mushrooms vary considerably as to their taste, color, and internal biochemical constituents. With those on the toxic side, the toxicity should be expected to vary considerably from one collection to the next. Sooner or later the chances are good that you are going to bet wrong.

The same should also be said for those ingested for their toxic/intoxicating effects. All dope smokers know this. Some marijuana is mild and pleasing; some is strong and disturbing. Mushroom highs should be expected to work in the same way.

Over the thirty or so years I have worked with the poison control centers in New York State and beyond into the northeast, I have met folks who have tried *A. muscaria* and regretted it. The most common response

(continues on page 14)



# WELCOME TO ALL OF OUR NEW NJMA MEMBERS!

*We'd like to extend a warm welcome to the following members who joined us between March 1, 2021 and June 30, 2021.  
We look forward to seeing you at lectures, forays, and other NJMA events as they resume! Happy 'shrooming!*

Joseph Amisson	Pemberton, NJ
Avis Anderson	Mount Holly, NJ
Anna Bashkistrova	Hamilton Twp., NJ
Eli Beck-Gifford	Pottersville, NJ
Claudia Bigdelle	Califon, NJ
Karlee J. Carchio	Atlantic Highlands, NJ
Monica Cardosa	Ridgewood, NJ
Viola Carson	Southampton, NJ
Karen Cesarano	Wenonah, NJ
Valerie Chen	Basking Ridge, NJ
Nancy A. Clayton	Hamilton Twp., NJ
Janeth Coll	Bridgeton, NJ
Robert Cubby	Sparta, NJ
Mojisola Dabney	Egg Harbor Twp., NJ
Lisa Davies	Somerset, NJ
Erin DeLuca-Knighton	Vernon, NJ
Brianna Devitt	Morristown, NJ
Aiden Dias	East Brunswick, NJ
Travis Dorrbecker	West Milford, NJ
"Ebayseller"	Stanhope, NJ
Michael J. Eckert, Sr.	Gibbsboro, NJ
Nina Edwards	Chester, NJ
Daniel Elinich	Coopersburg, PA
Susan Elzey	Haddonfield, NJ
Christopher Engler	Edison, NJ
Edward Farace II	Westville, NJ
Kenji Fujita	Millburn, NJ
Frank Galante	Totowa, NJ
Angela Feo Gilberti	Oxford, NJ
Paige Greenfield	Lebanon, NJ
Derik Gutierrez	Brooklyn, NY
Matthew Harkins	Freehold, NJ
Charlie Hersh	Philadelphia, PA
Daniel Hulit	Allentown, NJ
Danielle Hupart	Franklin Lakes, NJ
Alyssa Iwano	Ocean, NJ
Jason Johns	Hamilton Twp., NJ
Lyla N. Kaul	Metuchen, NJ
Maria Khanina	Bedminster, NJ
Alexander Khordos	Springfield, NJ
Erik Kiviat	Red Hook, NY
Jack Klempay	Princeton, NJ
Susan Klimkowski	Lake Hiawatha, NJ
Jeffrey Lamberson	Stroudsburg, PA

George Lee	Whitehouse Station, NJ
Yi Li	Short Hills, NJ
Steven Losier	Berlin, NJ
Jesus Luna	Westville, NJ
Shao Ma	Lawrenceville, NJ
Goran Markovic	Bloomington, NJ
Jon Mazzacano	Madison, NJ
Julia McCraw	Gibbstown, NJ
Sebastian Morales	Linden, NJ
Hugh Mura	Jamesburg, NJ
Peter Olsen	Whippany, NJ
Michael Paleski	Scotch Plains, NJ
William Paley	Wayne, NJ
Kelly Kathleen Palmer	Camden, NJ
Daniel Palmieri	Cranford, NJ
Tom Pennimpede	Bridgewater, NJ
Kelsey Poli	Hoboken, NJ
Janet Pontecorvo	Morristown, NJ
Jessica Raden	Brick, NJ
Brandon Roddy	Voorhees, NJ
Sandra Salowey	Plainfield, NJ
Kevin Santry	Barnegat, NJ
Aneta Rogoz	Hewitt, NJ
Adam Sawczuk	Hewitt, NJ
William Schoenbart	Santa Cruz, CA
Eric Schreiber	Princeton, NJ
Jennifer Shear	New Brunswick, NJ
Qinhui Shen	Jackson, NJ
Susan G. Sopira	Boonton, NJ
Gabrielle Tenn	Harrison, NJ
Julianne B. Thornton	Lawrenceville, NJ
Tanner Travers	Charlotte, NC
Gregory Trifonov	Beachwood, NJ
Barbara Tutak (Myszka)	Oak Ridge, NJ
Agnieszka Tyszka	North Arlington, NJ
Raymond Vaccari	Toms River, NJ
Jeffrey Vamos	Lawrenceville, NJ
Sarah Van Evera	Jersey City, NJ
Brandon Velloso	South Bound Brook, NJ
Nicole Volpe	Long Branch, NJ
Hannah Wydro (Keehn)	Washington, NJ
Chantel Zimmerman	Ringwood, NJ
Beth Zurich	East Windsor, NJ

# LICHENS AT FRANKLIN PARKER PRESERVE

by Dorothy Smullen

Here is a list (and a few photos) of the lichens we found at Franklin Parker Preserve on April 22. There was so much interest in the walk that we held Lichen Walk 2 on May 24 at FPP with the same identifiers as in April: Dorothy Smullen, Lizzy De Cicco, Jason Hafstad and Dennis Waters.

## FRUTICOSE

*Cladonia didyma* (Southern soldier)  
*Cladonia dimorphoclada*  
*Cladonia incrassata*  
*Cladonia parasitica*  
*Cladonia macilenta*  
*Cladonia subtenuis*  
*Cladonia uncialis* (thorn lichen)  
*Pycnothelia papillaria* (nipple lichen)  
*Usnea mutabilis*  
*Usnea trichodea*

**Lipstick Powderhorn**  
*Cladonia macilenta*



## FOLIOSE

*Flavoparmella caperata*  
*Hypocenomyce scalaris* (clamshell lichen)  
*Imshaugia aleurites*  
*Parmotrema gardneri*  
*Parmotrema hypotropum* (powdered ruffle)  
*Parmotrema perforatum*  
*Parmotrema reticulatum*  
*Phaeophyscia rubropulchra*  
*Punctelia caeseana*



**Nipple lichen**  
*Pycnothelia papillaria*

PHOTOS BY DOROTHY SMULLEN

## CRUSTOSE

*Amandinea polyspora*  
*Anisomeridium polypoi*  
*Buellia curtisii*  
*Caloplaca feracissima* (sidewalk fire dot)  
*Caloplaca flavocitrina*  
*Chrysothrix chamaecyparicola*  
*Lecanora strobilina*  
*Lecanora subpallens*  
*Leimonis erratica*  
*Myriolectis dispersa*  
*Pertusaria pustulata*  
*Placynthiella flexuosa*  
*Pyrrhospora varians*  
*Ropalospora viridis*

**Southern Twayblade**  
*Neottia bifolia*



## FUNGI

*Heboloma australe* (brown spored, small white grains (prunose) under the cap on the stipe, brown gills have white edge, smells of radish. We find this every year at the same time, on the runway under the puny pines. Identified by H. Bekker)  
*Mycena praelonga* (spores and description match – saved for DNA)  
*Trametes pubescens*

## PLANT (Orchid)

*Neottia biflora* (Southern Twayblade)  
*Pyxidanthra barbula* (pixie moss)







*The collection table at the White Lake foray*

## REFLECTIONS ON THE WHITE LAKE FORAY

*by Charlie Fineran, Open Space Director, Warren County Board of Recreation, and Chairman of the Allamuchy Township Environmental Commission*

The story of the above photo is a great example of something I have been saying for years about our wonderful Parks and Open Spaces! There are so many different things to do in all our Parks! I am hoping here I have added one more activity that might not have been on most people's list! If I asked you to list all the activities you might do in a Park, would a 'Fungi Foray' be one of them?! AND, perchance, you have an interest in learning more about fungi, this is the group to refer to, getting all the relevant information and also learning how not to damage or disturb their biological integrity!

The story behind this photo: First things first! A big THANK YOU to Elizabeth Roy, Warren County Department of Land Preservation, for reaching out to me and reminding me about this group and their visit to White Lake! KEEP IN MIND, No reminder – No article about this interesting and important event! I am very fortunate to have so many friends within my network, acting as my eyes and ears, alerting me to exciting and interesting activities! They all know me well (HAVE CAMERA – WILL TRAVEL!), plus I enjoy writing about those adventures, doing a little Open Space Outreach, telling everyone about all the exciting areas and activities right in our very backyards! The following was copied and pasted from Liz's email message to me:

"Hope all is well with you. I thought of you today – tomorrow at White Lake, the NJ Mycological Association will be holding a 'fungi foray' at White Lake.

You will recall that Nina – I think she is their Chair - appeared before the BORC (Warren County Board of Recreation Commission) a few months ago requesting a special permit which you folks gladly gave. Well, tomorrow is the day of the event and it struck me today that you might be 'out and about'

and want to drop in. They will be out in the field from 10-12 and then from 12-2 (approximately) they will be examining and identifying what they found. I took a pop-up canopy owned by the Parks Foundation over this morning. Aaron will set it up for them on the mowed area next to the main parking lot in front of the gate (they have their own tables and chairs). (FYI - we notified Calvin/Blairstown Fire Department about the use of this landing zone and he said he would take care of forwarding that notice on to the relevant parties.) I hope to stop by myself to meet them in person and will try to do that around 9:45. If I don't make that, I will aim for noon when they are back in from their searching."

OK, after receiving that, my plans are made for Saturday, AND, know what my photo of the Week article is about! I have to say, in looking over past adventures, including this, maybe especially this, we certainly have some pretty 'interesting' titles for some of these activities! I'm thinking, it is a good thing, I include some photos and dialogue! Hmmm, I am doing a little thought processing here and setting up a potential humorous scenario. What if I just sent out an email telling everyone, I will be attending a 'Fungi Foray' and just left it at that?! Would love to 'know' some of the thoughts from everyone, as to just what, I was going to be doing! Speaking for myself, kinda, think I would be scratching my head, "What the ??? is he going to do!?"

Note: There was one change in the original plan. The search area would remain as planned around White Lake and vicinity. The group was looking for an area with more shade for their ID segment of the program (no shade in the area requested at White Lake) and the tent was moved across the street adjacent to the Voss Homestead by some trees. FYI, The Voss Homestead is a wonderful site, including the beautiful stone home and the large historic barn (see photo below). Another THANK YOU to the Hardwick Historical Society for allowing extra overflow parking spaces, if necessary, when White Lake gets really crowded! In this case those extra parking spaces and immediate area for the tent, really made this a more user friendly site for the group's needs!



*Voss Homestead in Hardwick, across from White Lake*

Q: What is the New Jersey Mycological Association?

A: It is the only mushroom club association in New Jersey. Its members predominately come from New Jersey and the surrounding states of Pennsylvania and New York. Mushrooms from Ringwood to the Pine



Barrens to Cape May – this is their area of expertise. “Sharing knowledge, ideas and experiences with people to increase their understanding of the world of fungi” The NJ Mycological Association is part of the NAMA (North American Mycological Association), which is committed to the promotion of scientific and educational activities related to fungi. It supports the protection of natural areas and their biological integrity. They advocate the sustainable use of mushrooms as a resource and endorse responsible mushroom collecting that does not harm the fungi or their habitats.

(Note: To limit attendance during the pandemic, their foray schedule is distributed via email to NJMA members only. Many forays will still require preregistration. There is a foray nearly every weekend, either on a Sunday or a Saturday from mid-June to the beginning of November.)

As you can deduce from the above info, this is a busy and dedicated group, covering all of New Jersey! I was speaking with Nina Burghardt, Foray Chairperson, and she advised that they average about 25-30 members attending each foray! I was pleasantly surprised to notice they have quite a few younger members among their seasoned veterans! She also advised this group was established about fifty years ago! One telling observation, it was obvious to me, all the members, regardless of their expertise, all took a serious interest in their Foray! Showing what they had discovered with enthusiasm and eager to verify the identity of their find, all the while, displaying a sincere sense of Worth and Enjoyment!

On behalf of the Warren County Board of Recreation, THANK YOU to the NJ Mycological Association for your dedication and work, especially in today’s Fungi Foray at White Lake. We look forward to your findings and comments about all these interesting and important fungi!

For more info, visit the New Jersey Mycological Association website, [njmyco.org](http://njmyco.org).

Please visit my Flickr site for additional photos, in my album of Mushrooms, Toadstools and Fungi – <https://tinyurl.com/j8vbkfsu>.

Enjoy Your Open Space.



## FLY AGARIC POISONING (continued from page 10)

This was true if the mushroom was eaten or smoked.

Now that marijuana has become a cultivated crop with known properties, is so easily available, and becoming ubiquitously legal, cases like the one referred to here should again serve as a potent caveat.

I believe it was the poet and ex-nun Sparrow who wrote: “Never eat an Amanita. Your life will be shorter, but not much sweeter..”

True Dat!



## AN EXCITING FIND

by Nina Burghardt; photo by Mark Williams

This is an exciting find from Crystal Lake: the anamorphic stage of an Ophiocordyceps called *Isaria sinclairii*.

Sometimes fungi reproduce in two different ways. One way is to produce sexually creating spores. This is a teleomorph (perfect stage). Some fungi, especially ascomycetes, (they wrap their spores into sacks instead of hanging out in the open) reproduce asexually by cell division. They produce conidiophores instead of regular spores. This variation of reproduction is called an anamorph or imperfect fungus. Anamorphs are hard to find. But what makes this one even rarer is that it is a type of Cordyceps. Cordyceps use living insects for food. In this case, I believe it is a cicada larva.

There are various *Isaria*; the species depends on which insect it is living on. *Isaria* branch while a typical cordyceps has one finger shooting out of the insect’s body. This seems to be a horrible way to die, but not to worry – the fungus creates a substance which makes the insect think it is having sex, it is happy, and the fungus is happy, because the insect is not moving while having ecstatic dreams.





## BYTES, BITS, & BITES

### TASTY LITTLE TIDBITS FROM OUR MEMBERS

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

from Judy Glattstein:

Alaska's Mushroom of Immortality? From the BBC:

<https://tinyurl.com/2hvjv6sk>

from the Editor:

Clark Rogerson Foray Registration: *This event is filled.*

<https://tinyurl.com/tzwaw4dz>

from the Editor:

Fungi's role in adapting to life on a damaged planet:

<https://tinyurl.com/k5nzxy9s>

from Tom Jasonis:

Good morning fellow mushroomers,

I was doing some research, and my path went sideways, and came across a different topic that might be of some interest to you. It is about mushroom music, and decided to check it out. On a search on MSN for "mushroom music", two paths appear. The first one is about "music" mushrooms produced, and the second is music that can be used when taking magic mushrooms.

As for the music produced path, please find the following link to get you started. Don't know if this is useful, but it is interesting.

The sound of mushrooms, music from fungi, by Michael Prime (on YouTube):

<https://tinyurl.com/yvnnp2j2>

from Judy Glattstein:

A couple of interesting mushroom articles from *The New York Times*:

<https://tinyurl.com/4r3rd4zp>

<https://tinyurl.com/sxt5dmzu>

(Editor's comment: The author started the way I did, except my classes were with Gary Lincoff at the New York Botanic Garden)



## SURPRISING POTENTIAL COVID-19 REMEDY: RUSSIAN SCIENTISTS DISCOVER MUSHROOM WITH ANTI-VIRAL PROPERTIES

by Jonny Tickle via *The Spore Print*, newsletter of the Los Angeles Mycological Society (from *RT.com*, November 2020)

With the world's scientists hunting for a Covid-19 drug, Siberia's Vector Center has discovered anti-viral properties in the Chaga mushroom, found on birch trees, suggesting that the fungus is capable of suppressing coronavirus.

According to the *Science First Hand Journal*, researchers believe that drinking extracts of the fungus throughout the day could fight the growth of the deadly infection.

"Due to the pronounced protective effect and low toxicity of Chaga, we can talk about creating antiviral drugs using the mushroom as a base," scientists say.

Russian Covid-19 vaccine Sputnik V is 92% effective & causes no serious side effects – preliminary report on Phase III trial.

Professor Tamara Teplyakova, from the Vector mycology laboratory, revealed that she tested the mushroom's effectiveness on herself, her family, and colleagues who fell ill with Covid-19. After five to seven days, the symptoms of the disease disappeared.

Speaking to Moscow daily *RBK*, Teplyakova explained that the researchers' next step was to test the mushroom on mice.

"To obtain a drug or dietary supplement based on Chaga, further research is undoubtedly necessary," the publication says.

Found most commonly in Northern Europe, the Chaga mushroom is also known as *Inonotus obliquus*. In fact, the English word 'Chaga' comes from the Russian name for the fungus.

The Vector Research Center of Virology and Biotechnology, located near Novosibirsk, has been on Russia's front line against Covid-19 since day one. Last month, President Vladimir Putin announced that the government had approved a vector-made coronavirus vaccine, which is currently undergoing trials.

The center is a world-class virology and biotechnology facility and has one of the planet's most comprehensive collections of viruses, including Ebola, SARS, and smallpox.

**Important Editor's note and caution:** NJMA does not endorse medicinal claims such as those made in this article. We are reprinting this article as an item of interest, and we do not encourage or support the consumption of any so-called proven or unproven "remedy".



If you've recently been to a foray and have been taking pictures, why not share with NJMA through *NJMA News* by emailing a few of them to [jimbargg5@mac.com](mailto:jimbargg5@mac.com).

We accept photos in .jpg or RAW format (which are the default settings for most digital cameras and mobile phone cameras anyway). If you have people in your photos, you must have their permission to be in the photo (and their names for the caption) in order for us to be able to publish it.

Name your files with your suggested caption and your name, for example, a photo of a chicken mushroom might carry a file name of "Chicken Mushroom at Stokes Foray, photo by Jane Smith.jpg"





## VOLUNTEER HELP WANTED

### ASSISTANT GRAPHIC DESIGNER / LAYOUT ARTIST for NJMA News

We are seeking a club member with graphic design and copy reading experience to assist our current staff with the publication of *NJMA News*. This is a *totally voluntary position* which requires basic knowledge of page layout software Quark XPress (alternately, Adobe InDesign) and Photoshop. Working knowledge of Microsoft Word and Excel is a major plus. Assistant will be responsible for helping with photo editing and resizing, reviewing article submissions and checking for proper word usage, spelling, capitalization, italicization, and punctuation, and assist with copy fitting and proofreading. Your services will be called upon on a quarterly basis and hours will be on an as-needed basis. (Basic mushroom knowledge is a plus, too!)

If you are interested in this position, or if you're interested and you aren't sure if you qualify, please contact Jim Barg at [jimbargg5@mac.com](mailto:jimbargg5@mac.com) for more information and to discuss your qualifications

## An Elf and Mushroom Card by Karen Poust



## WHAT'S GOING ON WITH THE NJMA PHOTO CONTEST?

by Jim Barg, Director, NJMA Photo Contest

In light of the Covid pandemic, and due to the situation where both of our meeting locations remain closed for the time being, the annual NJMA Photo Contest is undergoing a rework and *should* resume by the end of this year or early 2022. More details will come in the next issue of *NJMA News*.

As director of the photo contest for many years running, I am continuing in this role for one more year. I am *now* seeking a dedicated "apprentice" who might be interested in taking over the duties of running the contest in a future year. The contest requires a tremendous amount of time, and is a totally volunteer position. Duties of the Director include answering member questions, setting and enforcing contest rules, accepting and acknowledging entries, sorting, anonymizing and randomizing entries, finding judges, coordinating with the judges, tabulating judges' scores, re-associating names to anonymized winning photos, producing a PowerPoint (or Keynote) for presenting the photos to our membership, and more.

If this interests you, or for more information, please contact me (Jim Barg) directly at [jimbargg5@mac.com](mailto:jimbargg5@mac.com).