NJMA NEWS

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NJMA EVENTS HOTLINE

908-227-0872 for information on event cancellations due to unduly-inclement weather. *It is NOT for general inquiries or to contact officers!*

A summer saprobic (decaying) ascomycete with a spoon-shaped head and a rough stalk, usually found on dead wood, exposed roots or decaying organic matter.

WHAT'S INSIDE:

PRESIDENT'S MESSAGE

Summer is here and the foray season is off to a great start. This year I actually did not wish for more rain, but a little less rain. Our Treasurer and Membership chair, Igor Safonov, besides creating the detailed foray directions, watches precipitation totals and rain forecasts. He alerted us to the potential risks based on heavy rain and flooding forecasts for the planned July Hacklebarney State Park foray. It resulted in the decision to cancel that foray. I only remember NJMA canceling a foray twice before due to flooded roads surrounding a location, and another time because a state park closed. There is a saying that "there are old mushrooms hunters, and there are bold mushroom hunters, but there are no old, bold mushroom hunters." I do not think it applies only to mushroom consumption. Every member needs to be aware of the hazards traveling to and from forays, and hazards at forays. Wear appropriate footwear as trails can be slippery. Have sun, rain and tick protection and water. Forays will continue to be held on other occasions even in heavy rain. Be prepared.

This fall marks the return of NJMA's traditional public event, Fungus Fest, on Sunday, September 24, 2023. It, too, is held rain or shine. All but the mushroom walk is held indoors. As always, Fungus Fest will be staffed by member volunteers. While building capacity is limited, there is adequate onsite parking. This year's Fungus Fest will have a higher admission charge to help defray our increased facility rental costs. This unfortunately, may be the new normal for public events. Public events are meant to educate the public to appreciate fungi and teach them about the importance of fungi. I can think of no better place or event to tell your friends to come and learn about the world of fungi.

NJMA members are, of course, also encouraged to come to Fungus Fest and help support this event. Many of you will become our future fungi ambassadors. There is never enough time to see all the displays or attend every mushroom walk or demo. But everyone seems to find the time to look at all the fungi that attendees and volunteers have brought in from around the state. Yes, everyone is encouraged to bring in a few fungi. They will be identified by our experts at the sorting tables and put out on the display tables for everyone to see. If you never make it out to a foray, come see the largest indoor display of fresh fungi in New Jersey at NJMA's Fungus Fest.

– Sue McClary

Visit the NJMA Discussion Group

facebook

http://tinyurl.com/jjualgz

EDITOR'S NOTES

Hi everyone! Welcome to the summer, and what a plentiful season it's been so far. It's been heartening to see not only the number of rare fungi found during the forays — including, but not limited to, a specimen of *Camarops petersii*, or Dog's Nose fungus that was found during our Thompson/Helmetta park excursion, and a vibrant red slime mold, *Tubifera ferruginosa*, was found in Shark River Park.

It's also been very heartening to see the number of new people who have been acclimating quickly to mushroom identification, taking up the mantle of new fungi experts. I wish you all the best of luck in your hunting adventures — "fingers crossed" that you stumble upon something new and exciting!

Speaking of exciting, I'd like to give readers a quick reminder: Fungus Fest 2023 is coming up soon, after a few years on hiatus due to the pandemic. Fungus Fest is the club's biggest educational event for the public, so I'm hoping to see everyone there!

– Sydney

Join us this and every 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 News is published quarterly by the New Jersey Mycological Association. Annual subscription price is included in NJMA membership dues.

FUNGAL MICROSCOPY WORKSHOP

article and photos by Sydney Hilton

In early June, as temperatures were heating up and the smog from the Canadian wildfires finally began to dissipate, twelve club members gathered in a lab at Rutgers University, each of them hunched over a microscope. Veteran NJMA member Mike Rubin led the group as a helpful presence, darting over to people in order to calibrate each 'scope, and to answer questions from a number of folks who hadn't looked into the lenses of a microscope since high school.

Fungi that produce fruiting bodies capable of being spotted by the human eye can be categorized into two groups: Basidiomycetes and Ascomycetes. The difference between these groups involves how each of them produce their spores.

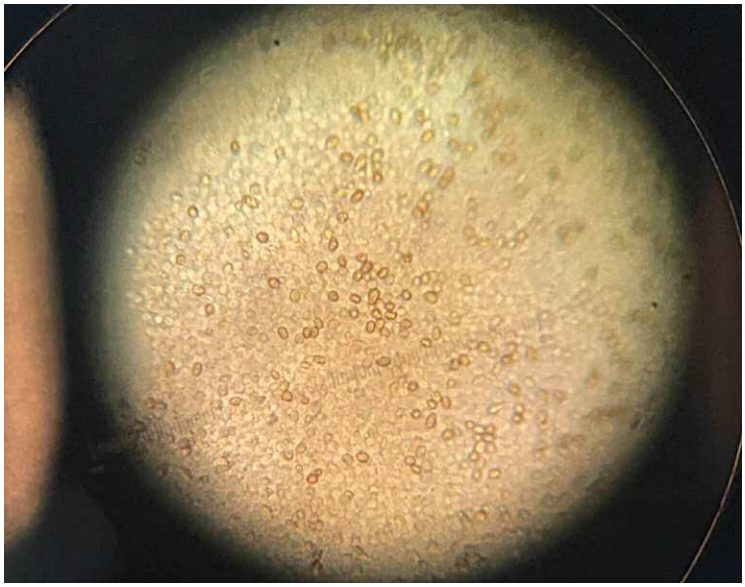
In Basidiomycetes like jelly and shelf fungi, the spores are produced through a club-shaped sac called a *basidium*. Ascomycetes, including mushrooms like morels, produce their microscopic spores inside special, elongated cells or sacs called *ascii*.

Mike and Education Chair Brandon Roddy brought in specimens of live and dried fungi, including porcinis, white button mushrooms, chanterelles and morels. Using the razor blade, the group sliced off miniscule pieces of these fungi, added a few drops of water, and observed the incredibly tiny spores under magnification.

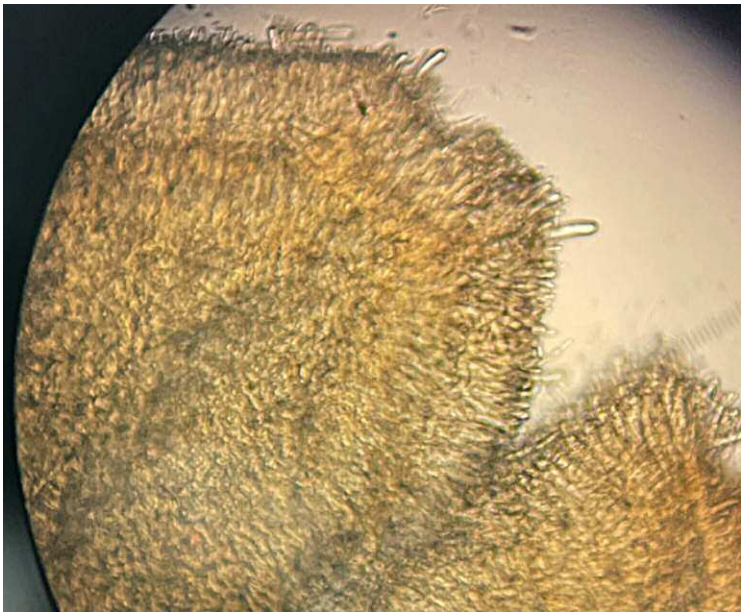
But why? Most mushroom folks are able to distinguish one fungus from another just using what their eyes can see (a.k.a. *macro*-characteristics). For example, the chunky bolete clearly looks much different than the alien-like Cordyceps.

So what's the point of looking into this teeny-tiny microcosm within the mushroom? *Micro*-characteristics show more detailed features that the naked eye can't see. As Mike explained, "The difference between species may come down to the length and width of what you're measuring." Even a missed measurement of a few miniscule microns can make a difference. The microscope makes such measurements possible.

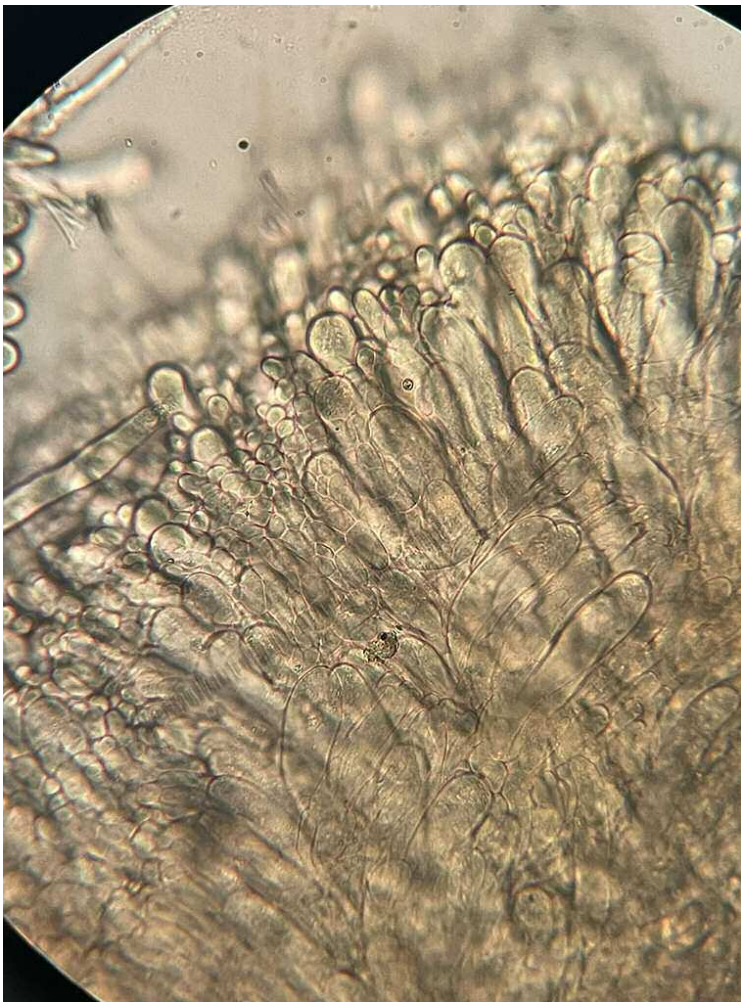
Proving that, in the world of fungi, size matters.



Spores of a white button mushroom



Morel under the microscope



Morel ascii under the microscope

Send in your articles and photos!

SUBMISSION DEADLINES for *NJMA NEWS*

NJMA News is a quarterly publication timed roughly to correspond with the middle of each season. The new issue dates and deadlines for the coming year are as follow:

FALL (November) issue: Deadline is 10/15/2023
WINTER (February) issue: Deadline is 1/15/2024
SPRING (May) issue: Deadline is 4/15/2024
SUMMER (August) issue: Deadline is 7/15/2024

MUSHROOMING 101

by Lori McGowan

As a science teacher, my love of biology knows no bounds. Insects, mammals, botany and, of course, fungi. I have had the typical introduction to fungi via culinary, microscopy (in my studies) and observation. But my introduction on my first walk with my newfound group of fungi enthusiasts was incredible. New Jersey Mycological Association has a wealth of knowledgeable and friendly members. So, on that warm central New Jersey morning when I participated in my first walk, I was treated to enthusiastic fellow hunters.

I attended the hunt unprepared. No basket, no paper bags, no mushroom digger – a serious amateur! No problem with this kind group. Before I knew it, I was completely outfitted for my first mushroom hunt (even given some bug spray). Wow. I was fortunate to partner with some wonderful members, Marty and Johnny, who kindly showed me the ropes. I was enthralled. From the lovely sound of leaves crunching (and laughter), to the smells of warm soil as we collected mushroom samples, two hours flew by.

Then it was time to reconvene with the group in shade to examine and classify our fungi. Some members poured over books looking for identification clues, other experts gave their opinions and chatted about lookalikes, and still others photographed and documented the incredible abundance of samples. Our data also has the important benefit of being documented with the State of New Jersey for ecological purposes. From large to small, dark to light colored, lactating and oxidizing, the methodology for categorizing and (in my case) being confused was endless. We discussed gills, stems, veils and caps of these natural wonders. The dizzying array of characteristics subscribed to fungi are staggering. I learned that DNA analysis is contributing significantly to the taxonomy of mushrooms and this important modality is giving clear insight into grouping of fungi correctly.

I am looking forward to my next foray into the wilderness with my mushroom basket and tools in hand!

SCIENTISTS MAY HAVE FOUND AN ANTIDOTE FOR DEATH CAP MUSHROOMS

*by Tina Hesman Saey (reprinted from June 2023 edition of **Spore Prints**, newsletter of the Puget Sound Mycological Society)*

Death cap mushrooms get their name for a reason: The poisonous fungi can kill if ingested in even small amounts. But researchers may have found an antidote for one of the mushroom's most deadly toxins. A dye already used in medical procedures can block damage from the mushroom's alpha-amanitin toxin, researchers report May 16 in *Nature Communications*. The work was done with human cells grown in lab dishes and with mice. If the finding holds up in trials with people, the antidote has potential to save lives.

Death cap mushrooms (*Amanita phalloides*) are responsible for the majority of deaths from mushroom poisonings worldwide. Symptoms may appear as soon as six hours after ingestion and include nausea, vomiting, and diarrhea. If a person isn't treated immediately, the toxins can cause liver and kidney damage that can lead to death. There is no antidote currently available, but people can be treated with fluids, activated charcoal, and other therapies.

How alpha-amanitin kills isn't fully understood. A team of researchers in China and Australia used the gene editor CRISPR/Cas9 to determine which human genes the toxin triggers to cause cell damage and death (*Science News* 10/7/20). One of those genes makes a protein called STT3B, which helps attach sugars to proteins. Scientists hadn't known that that process was important for mushroom toxicity. The team then screened a library of more than 3,000 drugs approved by the US Food and Drug Administration for molecules that could inhibit STT3B's action. The team found that the dye indocyanine green could stop the protein from doing its job and prevent human cells in lab dishes from dying after being treated with alpha-amanitin.

In tests with mice poisoned with alpha-amanitin, the dye reduced liver and kidney damage and increased survival rates if given one to four hours after poisoning. Waiting eight to 12 hours to administer the antidote reduced its effectiveness, the team found, probably because irreversible organ damage had already occurred.

https://www.sciencenews.org, May 16, 2023

GOING TO A FORAY? TAKING PICTURES?

***NJMA News* needs photos from each of our upcoming forays!**

Send them to us at ***njmaeditor@njmyco.org***

If you have people in your photos, be sure to tell us their names (and if you have their permission to take their picture).
If you send mushroom pictures, try to be as accurate with your ID as possible.
Include that information in your filename as this example shows:
Jane Smith with Agaricus campestris at Stokes foray, taken by Mary Jones.jpg

SHARK RIVER PARK FORAY JUNE 25, 2023

by John Burghardt, NJMA Foray Recorder

Our return to Shark River Park was extremely productive and great fun. New Jersey Mycological Association has held a foray at Shark River in 23 of the 42 years the club has kept systematic records of its finds. But our last foray there was 20 years ago. Luckily, conditions were very good after some recent rain, and the fungi were fruiting vigorously. We were also fortunate to have many "eyes on the ground", as well as your help in sorting and identifying what you found. Thank you. We ended up naming more than 80 taxa.

A PDF file, located at ***https://tinyurl.com/5h3an8tb***, contains a list of the fungi we identified at this foray. For clarity, see the upper right box on this page for a note explaining the layout of the table in the PDF.

I was struck by the large number of our collections at this location this week that have been recorded many times. One of the good things about the frequently collected taxa is that they give newcomers a chance to see them several times over the course of the season and become familiar with their specific characteristics. If you're interested in learning to identify fungi, I suggest you look up the description of a small group of frequently collected taxa, and then try to recognize them when they reappear at future foray. I found this a good way to learn what features to look at and how to interprete the guidebook describtions. I guarantee you will see *Amanita amerirubescens*, *Megacollybia rodmanii*, *Pluteus cervinus*, *Russula compacta*, *Schizophyllum commune*, *Trametes versicolor*, *Trichaptum biforme*, and *Scleroderma citrinum* several times at our forays this season. Looking at these fungi and paying attention to the characteristics noted in the field guides will help you learn to identify them.

A NOTE ABOUT THE PDF SPECIES LISTS

The lists are arranged alphabetically within "form groups", which are defined by similarities in the structure of the spore bearing surface of the fungi. While this provides a straightforward way to group similar fungi, membership in the same form group does not reflect genetic relationships among the fungi. (See Timothy J. Baroni's *Mushrooms of the Northeastern United States and Eastern Canada*, Timber Field Press, 2017). The tables also show the frequency with which each taxon has been collected over the 42 years NJMA has kept records of its finds. I find this useful for recognizing common and uncommon species.

Cyanoboletus cyaneitinctus

Slime mold ***Ceratiomyxa fructiculosa*** *found on the Shark River foray*

In addition to these many old friends, I wanted to draw your attention to a few unusual entries. The bolete *Cyanoboletus cyaneitinctus* and the coral *Ramariopsis minutula* are new to our NJMA list. The seldom-collected *Russula primaverna* was named by long time NJMA member and Russula expert Raymond Fatto. The Kibby-Fatto Russula key (which we usually have at forays) is still the best source I know of for identifying Russulas.

Please let me know if you have additions or corrections to the list. I hope to see you again soon!

(more foray reports on page 8)

CALENDAR OF UPCOMING EVENTS

Sunday, August 27 **10:00am**	**FORAY: SCOTLAND RUN PARK** **Clayton, NJ**, *Gloucester County*
Saturday, September 9 **10:00am**	**FORAY: KITTATINNY VALLEY STATE PARK** **Andover Township,** *Sussex County*
Thursday – Sunday **September 14 –17**	**NEMF FORAY 2023** **Soyuzifka Ukrainian Retreat Center** **Kerhonkson, NY** Register at ***nemf.org***
Sunday, September 17 **10:00am**	**FORAY: WAWAYANDA STATE PARK** **Hewitt (West Milford)** *Passaic/Sussex Counties*
Sunday, September 24 **10:30am – 4:00pm**	**NJMA'S FUNGUS FEST 2023** **Frelinghuysen Arboretum** **Morris Township,** *Morris County*
Sunday, October 1 **10:00am**	**FORAY AND PICNIC - SMITHVILLE PARK** **Smith's Woods Area** **Eastampton Township,** *Burlington County*
Sunday, October 8 **10:00am**	**FORAY: BASS RIVER STATE FOREST** **Bass River Township, NJ**, *Burlington County*
Saturday, October 14 **10:00am**	**FORAY: CATTUS ISLAND COUNTY PARK** **Toms River, NJ**, *Ocean County*
Sunday, October 22 **10:00am**	**FORAY: ESTELL MANOR PARK, NORTH GATE** **Mays Landing, NJ**, *Atlantic County*
Sunday, October 29 **10:00am**	**FORAY: WELLS MILLS COUNTY PARK** **Waretown, NJ**, *Ocean County*
Sunday, November 5 **10:00am**	**FORAY: BELLEPLAIN STATE FOREST** **Woodbine, NJ**, *Cape May County*

WHO'S IN A NAME?
Pattersoniomyces tillandsiae

by John Dawson (ninety-first in a series)

In 2017, on the basis of DNA sequencing, the smut fungus formerly known as *Ustilago tillandsiae* was placed in a new genus, *Pattersoniomyces*, named after the American mycologist Flora Wambaugh Patterson. The only smut fungus known to parasitize bromeliads, it was she who first discovered it. No other genus is currently named after her, but *Index Fungorum* lists five other fungi that bear the specific epithets *pattersoniae* or *pattersoniana*.

Flora Wambaugh Patterson

Born in Columbus, Ohio, 15 September 1847, Flora was the daughter of A.B. Wambaugh, a Methodist minister, and his wife Sarah. Evidently precocious, in 1865 she earned an A.B. degree from Antioch College. Then, on 12 August 1869, she married a Cincinnati steamboat captain, Edwin Patterson, with whom she had two sons, Edwin Wambaugh Patterson and Henry Sells Patterson. Only a few years later, however, tragedy struck: Edwin Sr. was severely injured in a steamboat explosion and lived on as a helpless invalid for ten more years, during which Flora had to care for him and their boys.

After her husband's death, Flora resumed her education. In 1883, she earned a master's degree from Wesleyan College in Cincinnati, and six years later moved with her boys to Ames, Iowa, where her brother Eugene was a law professor at the state university. She began taking courses in biology there, but left in 1893 before completing a degree when her brother was offered a professorship at Harvard. To remain near him, she moved east, enrolled her sons at a preparatory school and planned to continue her education at Yale. At that time, however, Yale did not admit women. Radcliffe College, Harvard's sister school, did, so Flora moved to Cambridge and enrolled there instead. She took classes in botany while working as an assistant at the Gray Herbarium, where she learned mycology, plant pathology and fungal preservation techniques.

In 1895, aged 48, she passed a Civil Service examination. She was hired the next year as Assistant Pathologist in the Bureau of Plant Industry of the US Department of Agriculture (its first female plant pathologist), and soon afterward was promoted to Pathologist in Charge of Mycological and Pathological Collections, a position she held from then until her retirement at age 75 in 1923. As such, her primary responsibilities were to maintain the USDA's reference collection of fungi and to inspect imported plants for non-native fungal pathogens that might need to be quarantined.

She excelled in both those capacities. During her tenure at the USDA, she increased the number of specimens in the US National Fungus Collections (today the world's largest fungal herbarium) from 19,000 to more than 114,000. It was she to whom specimens of *Cryphonectria parasitica*, the pathogen responsible for the chestnut blight, were sent for identification after their discovery in 1904 on trees in the Bronx Zoological Park. She and her staff also intercepted shipments of potatoes infected with *Synchytrium endobioticum*, the cause of potato wart disease. Her most famous action, however, was recommending that the 2000 Japanese cherry trees donated by the mayor of Tokyo in 1910 for planting around the tidal basin in Washington, DC, be destroyed, because they were found to be infested with a species of *Pestalotia* and various other fungi and insects. (The trees were, in fact, subsequently burned on the National Mall and after some delicate diplomacy were replaced by a second, fumigated shipment.) Together, the threats posed by those three fungal pathogens led to the passage of the Plant Quarantine Act of 1912.

During her career at the USDA, Flora authored sixteen publications, including two pamphlets for the general public: "Mushrooms and other common fungi" and "Some common edible and poisonous mushrooms".[1] In the course of her work inspecting shipments of foreign plants, she also identified one new genus of fungi and several new species.

Patterson was elected a Fellow of the American Association for the Advancement of Science and was a member of the Botanical Society of America, the National Geographic Society, the American Phytological Society and the American Association of University Women. Following her retirement she lived in Brooklyn in the home of her younger son Henry, where she died at age 80 on 5 February 1928.

A more detailed account of Patterson's career and contributions to mycology is given in the article "Flora W. Patterson: The first woman mycologist at the USDA", by Amy Rossman, available online at ***https://tinyurl.com/4c8svhp9***. The information in this profile is based primarily on that source. See also "Of chestnuts, cherry trees, and mushroom catsup: Flora Patterson, the woman who kept devastating blights from U.S. shores", an interview conducted by Katie Hafner, at ***https://tinyurl.com/3hhm42sz***. It contains several photos, including the one of Patterson reproduced here.

[1] A list of all of Patterson's publications is given at the end of the obituary of her by Vera K. Charles in *Mycologia*, vol. XXI no. 1 (January-February 1929), pp. 1–4.

 (continued from page 5)

MEADOWOOD PARK FORAY JULY 9, 2023

by John Burghardt, NJMA Foray Recorder

Meadowood is always an interesting foray, and this year was no exception. The weather forecast called for rain in the morning and afternoon, and it did not disappoint. Fortunately, the rain was relatively light while we were collecting, and we had the use of a pavilion for sorting and identification. Also, warm temperatures lessened the chill of getting wet. But we ended up with some soggy people and more than a few soggy mushrooms. Still, it was great fun, and there were many interesting collections to examine. Thanks to everyone who came to the foray and contributed.

A PDF file, located at ***https://tinyurl.com/499cbjtb***, contains a list of the fungi we identified at this foray. For clarity, see the upper right box on ***page 5*** for a note explaining the layout of the table in the PDF.

The boletes were out in force, with 21 identified so far. One of these, *Botyriboletus roseopurpureus*, was identified for the first time at an NJMA foray. Igor posted an observation of our collection at the *Mushroom Observer (MO)* website (***www.mushroomobserver.org***). To view our collection, you can enter the species full name (*Genus species*) or the *MO* #523219 to the *MO* website search function. A second unusual bolete, recorded at a NJMA foray for only the second time, is *Neoboletus varietatibus* (*MO* observation #523225). You can also view many other collections of each taxon on MO. It's worth looking at other *MO* observations of each of these taxa because, although our collections were in less than prime condition, there are photos of other observations of the same taxa in prime condition that exhibit the diverse characteristics of these taxa. These collections at this foray confirmed my feeling that it's worth collecting an interesting specimen even if it is not in prime condition because somebody might recognize it and/or it might be unusual.

Botyriboletus roseopurpureus

Neoboletus varietatibus

HORSESHOE BEND FORAY JULY 23, 2023

by John Burghardt, NJMA Foray Recorder

We were lucky this time around to enjoy very good collecting conditions at Horseshoe Bend Park. After a long dry spell from early May to early July, two weeks of ample rain before our foray had produced excellent conditions for the fungi to reproduce. Not surprisingly, this also brought a large turnout of eager collectors.

A PDF file, located at ***https://tinyurl.com/2vuf3v9z***, contains a list of the fungi we identified at this foray. For clarity, see the upper right box on ***page 5*** for a note explaining the layout of the table in the PDF.

So far, we have identified 125 taxa. Three quarters of these were stalked mushrooms with their reproductive structures in the form of gills (mushrooms), pores (boletes) or with gill-like folds, wrinkles or a smooth fruiting surface (chanterelles). All of the boletes and chanterelles are mycorhizzal. That is, the fungus attaches to the roots of trees, and receive their food energy from the products of photosynthesis by the plant. In exchange the fungus provides the plant with minerals from the soil as well as resistance to pathogens. Many, but not all, of the gilled fungi on our list are also mychorhizzal (Amanita, Laccaria, Lactarius, Malocybe, and Russula).

*(continues on **next page**)*

I wanted to highlight four unusual Amanita collections from Horseshoe Bend. We often make collections that are of immediate interest to scientists, and these four collections do that in very concrete ways:

Amanita dolichopus Tulloss, *nom. prov.*
Amanita murrilliana Singer
Amanita sinapivolva Tullloss, Russell, & Safonov, *nom. prov.*
Amanita sp-QUE04 Tulloss & Kaufholtz-Coutine *cryptonomen temporarium*

You can view photos of each of these taxa by going to *Mushroom Observer* (***www.mushroomobserver.org***) and entering each taxon name into the website's search function. Thanks to Igor identifying these unusual collections.

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

Amanita dolichopus (top right)

Amanita murrilliana

Amanita sp-QUE04

Amanita sinapivolva

FORAGING WILD FOODS THROUGH THE SEASONS

by Sydney Hilton

(Important editor's note: Be totally positive about what you may be putting in your mouth. This not only applies to wild mushrooms – it applies to wild plants too!)

(This subject matter is dedicated to the NJMA Wild Foods Foray founder, Bob Peabody, who was a former President of the NJMA. The foray was often a regular annual event and was held in early June when mushroom foraging was generally in a slack period.)

Recently, Dorothy Smullen, NJMA trustee and member since 1975, led us (both in person and on Zoom) through the myriad of edible wild plants that can be consumed throughout the seasons.

We started off by singing the praises of the scourge of many lawns and gardens: the unsung Dandelion.

French for "tooth of the lion", Dorothy explained that this plant was brought over by the colonists and the leaves are very nutritious. The roots were used as a diuretic for the kidneys, and the flowers were used to make a dandelion wine. The petals could be tossed in a salad. Although the plant can be found year-round, it is advised to gather in the early spring before it blooms when the leaves are less bitter.

The lowly, unsung Dandelion

In winter, make sure to check your trees! If you have any red maple trees of a certain girth, you can tap them, gather the sap, and make maple syrup. Using a spile (a small wooden peg or spigot), it's possible to drill a hole upward, insert the spile, and attach a bucket or plastic container to collect the sap. Then it's necessary to boil down the sap. It tastes like water to begin with, but when you boil it down, you will get a maple tasting, light syrup. Be warned: it takes something to the tune of 40 gallons of sap to make 1 gallon of maple syrup! Consult your local nature centers in March for sugar maple sap workshops.

Another springtime staple includes the plant *Phytolacca americana*, *a.k.a.* Pokeweed. The plant is common in the South. Because the plant has the potential to be poisonous. it has to be boiled in two changes of water,

Dorothy also mentioned a neat history fact that people may not have been aware of: Although the berries of this plant are poisonous, they can (and have been) used in ways we wouldn't expect.

"What I love about this plant is that it is called inkberry, forming a red ink that was used in colonial times," said Dorothy, " Someone tested Thomas Jefferson's desk, and in one inkwell was pokeweed." It's possible that the first missing draft of the Declaration of Independence may have been made with pokeweed.

Dorothy offers the following handy tips for foraging beginners:

- Identify ***absolutely*** what you may be putting in your mouth.
- If you'd like to begin foraging for wild foods, it's advised to start by going on a shared walk with a class of seasoned foragers, and by being familiar with guidebooks such as *Stalking the Wild Asparagus* by Euell Gibbons (which is one of the first 'return to the land' books), which is a good start.
- Familiarize yourself with expert names like Wildman Steve Brill (who was once arrested for eating a dandelion during a talk in New York City's Central Park!) and Roger Phillips, a food photographer who has walked on forays with the NJMA. (Phillips has also used recipes from our members in his book).
- Know the poisonous lookalikes (much like the difference between morels and false morels)
- ***Do not*** pick along the roadside or where pesticides have been sprayed
- Ask permission if you see something on someone's private property that you'd like to forage
- And most importantly, do not over-harvest, since 17% of our state's flora are endangered.
- Appreciate the ecological world. Keep a journal and several guidebooks documenting the journey.

Stinging nettle can be used as an excellent cooked green or tea.

NEW JERSEY MYCOLOGICAL ASSN. 2024 ELECTION PROCESS

by John Burghardt, chairperson of the Nominating Committee

NJMA holds annual elections for the positions of our Officers and Trustees. We will be holding another virtual election this year.

Our bylaws specify that to be eligible a nominating committee appointed by the president shall nominate one member in good standing for each officer position and one candidate for each open trustee position. The by-laws also provide that every member in good standing may seek office by petition.

To be eligible to hold office in the Association, the candidate must:

1) Be a Member in Good Standing (that is, a provisional member since December 1, 2022 or a current voting member, and be paid up in their dues), and

2) Submit a petition to run with 30 signatures from members.

The NJMA Bylaws describe the positions. A full set of bylaws can be viewed at ***http://www.njmyco.org*** in the Members Only section on the website. Questions and candidate submissions can be sent to ***nominations@njmyco.org***.

The following positions are open:

President
Vice President
Treasurer
Secretary
Trustee 1 for a term of 5 years (2024-2028)
Trustee 2 for a term of 3 years (2024-2026)

The schedule for our 2023 election is as follows:

Deadline to submit a petition to run:
November 12, 2023
Election via electronic ballot starts:
November 19, 2023
All votes are due by:
Midnight, December 3, 2023
All winners assume duties on January 1, 2024

In lieu of a petition containing 30 signatures, the NJMA nominating committee will accept 30 electronic (e-mail) letters stating (or example) "I nominate Jane Doe for Trustee for a term of 5 years". The 30-day prior to the election deadline for petitions set in our by-laws is waived. Nominations can be emailed to John Burghardt at ***nominations@njmyco.org*** by November 12, 2023.

The Nominating Committee has nominated a slate of officers and trustees for 2024 to be voted on by the membership in November 2023. The committee nominates the following members:

President – Lyla Meader
Vice-President – Brandon Roddy
Secretary – Emily Rawlins
Treasurer – Igor Safonov
Trustee 5 yr. term – David Wasilewski
Trustee 3 yr. term – Jason Hafstad

The committee thanks the nominees and any member who submits a petition for office for their willingness to serve NJMA.

BYTES, BITS, & BITES

TASTY LITTLE TIDBITS FROM OUR MEMBERS

*Have you read something interesting concerning mushrooms or foraging? Send it to **njmaeditor@njmyco.org** and share with the rest of our members!*

All items in this issue are from Sydney Hilton:

'Valley fever' fungus surging northward in California as climate changes:

https://tinyurl.com/bdcn3rvk

Flora, fauna and … funga: UN backs new term for conservation talks

https://tinyurl.com/mryxvbjx

New fungus that MUMMIFIES its prey and shoots a fuzzy purple-colored stalk out of the corpse is discovered in Brazil:

https://tinyurl.com/4fpdhf3p

Be wary of AI-written books on mushrooms and fungi and the grave danger they pose:

https://tinyurl.com/yaus8efv

In Macro Photos, Barry Webb Captures the Fleeting, Otherworldly Characteristics of Slime Molds and Fungi:

https://tinyurl.com/3u85ukvn

Fungal–plant symbiosis offers a promising tool to boost crop resilience:

https://tinyurl.com/yjnnnzfc

ARE YOU DRAWN TO DRAWING MUSHROOMS?

We are always interested in receiving accurate hand drawings, sketches, or artwork in any variety of media to grace our pages. While we cannot guarantee that your work will be published, we do file each submission and consider it for use either in conjunction with specific articles or for use as backgrounds or supplemental art when needed. You retain your copyrights and you'll be credited in all cases.

Contact our layout/graphic designer Jim Barg at **jimbargg5@mac.com** for more information or to submit your work.

THE NEW JERSEY MYCOLOGICAL ASSOCIATION PRESENTS

FUNGUS FEST 2023

SUNDAY, SEPTEMBER 24

10:30 AM TO 4:00 PM

FRELINGHUYSEN ARBORETUM

353 E HANOVER AVENUE, MORRIS TOWNSHIP, NJ

- BRING YOUR MUSHROOMS TO BE IDENTIFIED
- EDUCATIONAL EXHIBITS AND TALKS BY EXPERTS
- MUSHROOM COOKING
- MUSHROOM CULTIVATION
- MUSHROOM ARTS & CRAFTS
- ACTIVITIES FOR THE KIDS
- VENDORS FOR BOOKS, AND FRESH AND DRIED EXOTIC MUSHROOMS

OPEN TO THE PUBLIC

ADULTS: $10. UNDER AGE 16: $5. UNDER AGE 4: FREE

YOU CAN ALSO PRE-REGISTER ON EVENTBRITE.COM

VISIT THE NJMA WEBSITE: WWW.NJMYCO.ORG

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