NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION

VOLUME 54-2 SPRING (APRIL - JUNE) 2024

NJMA OFFICERS

President - **Lyla Meader**
Vice-President - **Brandon Roddy**
Secretary - **Emily Rawlins**
Treasurer - **Igor Safonov**

DUES

Payable for calendar year

Individual: $10.00 (online newsletter)
$35.00 (hardcopy newsletter)
Family: $15.00 (online newsletter)
$40.00 (hardcopy newsletter)

Payable online, or mail checks (payable to NJMA) to:

Igor Safonov
115 E. Kings Hwy., Unit #348
Maple Shade, NJ 08052-3478

NJMA WEBSITE

www.njmyco.org
Sue McClary, *coordinator*

NJMA NEWS

Interim Editor:
Sue McClary
njmaeditor@njmyco.org

Layout and graphic design:
Jim Barg
jimbargg5@mac.com

Hard-copy printing:
Castle Printing, Ledgewood, NJ

Deadline for submissions:
See page 3 of this issue.

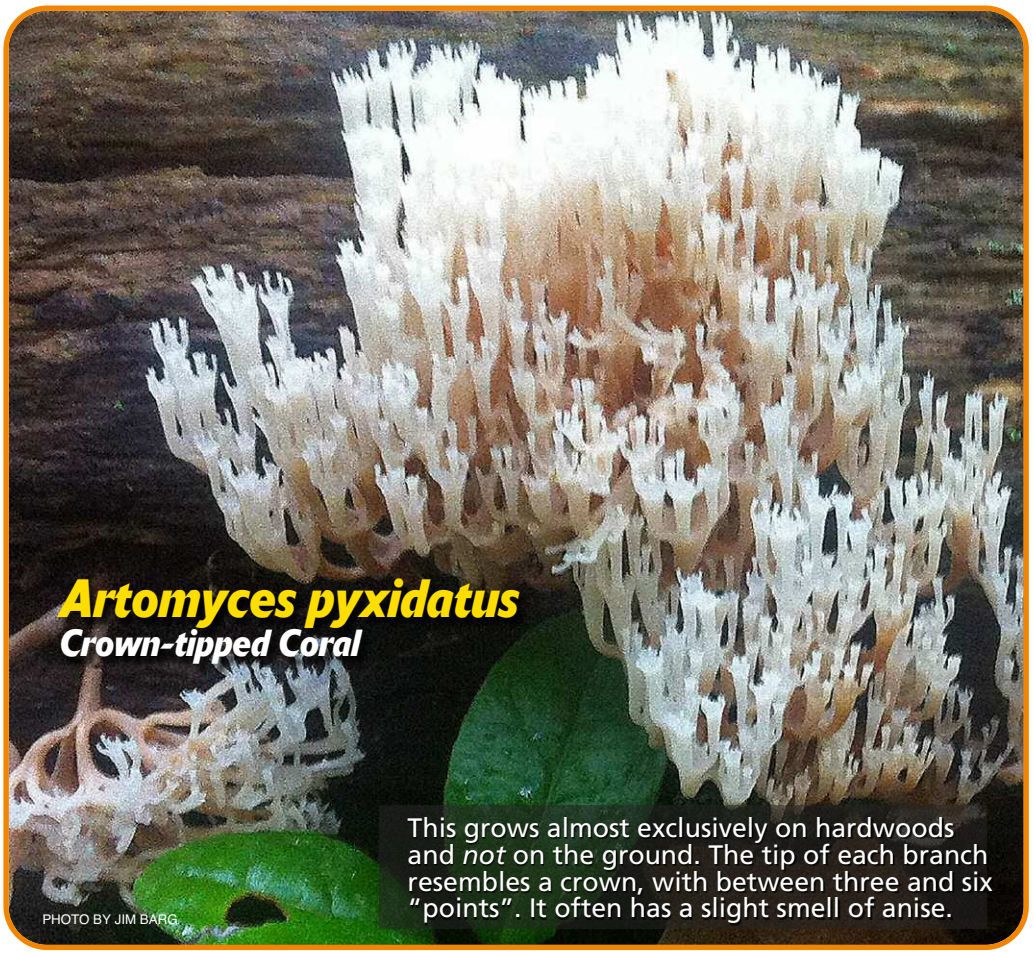
Send newsletter submissions ONLY to the Editor *(njmaeditor@njmyco.org)*.

All other correspondence should be sent to the Secretary:

Emily Rawlins
secretary@njmyco.org

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!*



Artomyces pyxidatus
Crown-tipped Coral

This grows almost exclusively on hardwoods and *not* on the ground. The tip of each branch resembles a crown, with between three and six "points". It often has a slight smell of anise.

PHOTO BY JIM BARG

WHAT'S INSIDE:

PRESIDENT'S MESSAGE

As I write this in April, I'm still in a state of awe following my second total solar eclipse. Yes, in addition to looking downward at mushrooms, I find joy in looking upward at celestial bodies. The world is full of amazing and beautiful things if only you know when and where to look – and take the time to notice. This is especially true of the fungal world. By the time many of you read this, perhaps you've had the wonderful experience of finding your first morel? I just heard they are out in NYC's Central Park. It took me four years to find my first. Finding it was exciting, and like the total solar eclipses, I'll always remember it. That day, four were found, perhaps one for each year searching and learning? While morels are tasty when cooked up, much of the excitement around them might stem from being the "first" edible found after a long hard winter – something we don't seem to have anymore in New Jersey. But morels do seem to be found in many places, not just under ash trees, old apple trees, dying elms or mature tulip trees or in riparian ecosystems. They are even on the cover of the April 2024 issue of *National Geographic* magazine which has a feature article on the Funga Kingdom.

Mushrooms get around and are becoming ever more mainstream. There is so much we do not know about fungi and their potential uses beyond the gastronomic. While NJMA has had a recent focus on food-related events (*i.e.* Holiday Party, Mycophagy, Culinary Group), there is so much more – taxonomy and new species identification, photography and art, dyes and inks, papermaking and jewelry. New companies are making all sorts of products out of mycelium (*e.g.* packaging, building materials, myco-textiles, etc.) and researchers continue to explore their medical potential.

If I were a young person today, I'd seriously consider a field of study and a career in mycology or something very closely related. The future is funga (or fungi), not plastics! Did you know that NJMA has given scholarship funds to Lockhaven University and has scholarships to some multi-day forays to assist the myco-passionate?

While Alexander Graham Bell was speaking metaphorically at the time about research, back about 1914, his words can be a literal impetus to us today. "Leave the beaten track occasionally and dive into the woods. You will be certain to find something that you have never seen before. Of course it will be a little thing, but do not ignore it. Follow it up, explore all round it: one discovery will lead to another, and before you know it you will have something worth thinking about."

I've found this to be true every time I enter the woods and maybe it is the tip you need to find that mushroom for which you search.

– Lyla

EDITOR'S NOTES

Our apologies for being a little tardy in getting this newsletter finalized. We hope you will enjoy all the club photos. We know that not everyone can travel to every event organized by our active volunteers.

Fungal expertise (as in identification) and crafts (such as mushroom dyeing) does not happen very quickly. With each newsletter, we hope you learn something. Maybe it will be a technical tidbit – or maybe it will be learning to recognize the faces of our volunteers who you will want to approach and get to know at an in-person event.

Members can choose to immerse themselves in fungal talk at the Victor Gambino Weekend or wait for fungi to come to them in their local parks and backyards – and then join a Taxonomy Tuesday session – or wait until an NJMA foray before they open that field guide and engage with others to help learn to identify what they have found.

But in all cases, we hope our members will do their due diligence and consult field guides (online or offline) and not rely solely on phone apps. There is nothing like a spore print to start to confirm an identification to species. If you have done your homework, you can impress foray volunteers if you know to look for latex, staining reactions, gill edge color and shapes, and so many other little things to confirm a genus or species identification.

In this issue, we try to give you a head start in wrapping your head around what separates one species from another with my non-expert summary on Agaricus species that you may find in NJ.

– Sue McClary

NORTHEAST RARE FUNGI CHALLENGE!

FUNGAL DIVERSITY SURVEY

Calling all citizen scientists! FunDiS wants your help in recording rare, under-documented, and/or threatened species of the Northeast. This challenge runs from July 1, 2022 through December of 2027. For more information on how to participate, click here.

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.

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. Send submissions to njmaeditor@njmyco.org. The new issue dates and deadlines for the coming year are as follow:

SUMMER (August) issue: Deadline is 7/15/2024
FALL (November) issue: Deadline is 10/15/2024
WINTER (February) issue: Deadline is 1/15/2025
SPRING (May) issue: Deadline is 4/15/2025

LETTER TO THE EDITOR
BEWARE CARELESS JOURNALISM!

by Marc Grobman

This goof's gotta be one of journalism's biggest! The community newspaper chain *Patch* has an article about finding morel mushrooms in New Jersey. (Morels are one of the first edible mushrooms to appear as the weather warms, and one of the best.) But the photo right under the headline, "Have Morel Mushrooms Been Found In NJ Yet? What You Need To Know" is not of a morel, but appears to be a species in the genus Amanita, which includes some of the US's most deadly mushrooms. And no, the article does **not** include a single photo of a morel, which differs greatly in appearance. I hope no one goes out searching for "morels" based on that photo. [FYI: The now corrected article can be found at ***https://tinyurl.com/2s494mwf***]

[*Editor's note:* Just like on Facebook, members should help correct incorrect mushroom information. If you see something, say something. When knowledge of this bad article, posted on April 12, reached NJMA's admin staff in the middle of the night on April 14, we immediately reported the error to the author and to ***correction-requests@patch.com***. The article was corrected by 10:00am the next day, April 15].

NORTHEAST MYCOCONSORTIUM ONLINE LECTURES

by Sue McClary

Online education via Zoom lectures for NJMA began in the winter of 2020 when the NJMA education chairperson, Luke Smithson, got together with New York and Boston mycological clubs to start online lectures. As he once put it, it was just "something to do" while we were unable to hold in-person lectures due to COVID. This pact among the mycological clubs, now known as the Northeast MycoConsortium, has grown to 18 clubs including 3 Canadian clubs – including Vancouver on the west coast. This is all thanks to the continued efforts of Susan Goldhor of the Boston Mycological Club and Tom Bigelow of the New York Mycological Society in finding mycological experts, being Zoom hosts, and handling all the billing to the clubs and honorariums to the speakers.

Are people tired of online lectures yet? From the very beginning, NJMA membership attendance of only a dozen or so per Zoom lecture seemed disappointing, and never enough of an audience by itself, but thanks to the attendees from other clubs, attendance is sometimes the largest a speaker has had at one time, especially on an obscure topic. Attendance is growing, not shrinking! NJMA live attendance over the lecture series was 94 unique attendees in 2021, 133 in 2022, and 142 in 2023. This growth happened despite reducing total off-season lectures from every week to biweekly. Perhaps it was the change from Friday evenings to Thursdays? In 2024, the start time changed from 7:00pm to 7:30pm. We hope that will help more people attend the live lectures and interact with the speakers. Sunday continues to be the date of choice when the speaker's time zone requires it.

If you miss the live lecture, can you still view the lecture? Yes! Whenever the speaker has granted recording permission, we have always been able to provide a private link to the recording based on an individual member request, but only a few requests were ever received. In 2024, the recording links are now directly posted in the members-only NJMA YouTube channel on our website (***https://www.njmyco.org/youtube-channel.html***) (include hyphen). These are private lecture recording links that must not be shared publicly. Please respect our speakers' ability to be paid for providing content to others by not sharing these links.

Visit the NJMA Discussion Group facebook
http://tinyurl.com/jjualgz

ATTEND NJMA'S 2024 VICTOR GAMBINO FORAY!

by Brandon Roddy

NJMA is proud to be sponsoring the 2024 Victor Gambino Foray on the weekend of June 21st through June 23rd at the Kirkridge Retreat and Study Center in Bangor, Pennsylvania. This weekend retreat, once annual, is now held every two years with NJMA's FungusFest occurring on the alternate two years. The event brings mycophiles together for a weekend of forays, lectures and learning. It is a great environment to learn from our more experienced members and to get to know one another in a casual setting.

Liz Broderick, late member of NJMA, explained the origins of the Victor Gambino weekend in a 2018 edition of the *NJMA News*, saying "[As an] early member of the fledgling New Jersey Mycological Association, Victor's enthusiasm for photographing, gathering and identifying wild mushrooms was contagious. After forays, he enjoyed getting together with his fellow mycophiles to cook and enjoy the edible mushrooms they found. In his spirit, our club sponsors a weekend foray to learn more about fungi and enjoy the fellowship of other mycologists."

At the last Victor Gambino Foray in 2022, even in terribly dry conditions, the group of experts and novices collected and identified 118 species of fungi and 19 species of lichen. Forays around the Kirkridge Retreat Center, which is located along the Appalachian Trail, will be held Friday afternoon and Sunday morning. The main foray will take place Saturday morning at the Jacobsburg Environmental Education Center.

The registration fee covers a two-night stay at the Kirkwood Retreat and Study Center, meals (dinner on Friday, breakfast on Saturday and Sunday, and lunch on Saturday) and other expenses. Saturday evening will be a potluck dinner, where attendees will each bring an entree, salad or dessert to share with the group. (Use of wild mushrooms must be approved!)

After dinner, we are fortunate to have lectures by mycologists Dorothy Smullen and John Dawson on Friday and Saturday respectively. After which, there is plenty of time to socialize and "nerd out" about fungi.

Registration is limited to 20 full weekend attendees and five (part-time) Saturday-only attendees (no overnight stay, but you will be welcome to attend all events, including the lecture and potluck, as long as you bring a dish to share).

If you have questions regarding the event, please contact Dorothy Smullen or Brandon Roddy via email: ***victorgambinoweekend@njmyco.org***. More info about the Victor Gambino Foray can be found on the club's ***website*** under Victor Gambino Weekend.

I hope to see you there! Thanks all!

John Dawson Guest Lecturer Victor Gambino Weekend 2024

ABOUT JOHN DAWSON

Guest lecturer, 2024 Victor Gambino Weekend Foray

John Dawson will join trustee Dorothy Smullen as lecturers at this year's Victor Gambino event. John Dawson is Professor Emeritus of Mathematics at Penn State York. Mycology, to which he was introduced in the summer of 1972 at a University of Michigan short course, has long been a subject of interest to him and has become his principal avocation in retirement. Past president of the Eastern Penn Mushroomers, he is especially interested in photographing microfungi. A long-time member of NJMA (more than 20 years), he has authored the column "Who's In A Name?" for their newsletter, in which individuals commemorated in fungal eponyms are profiled. His wife Cheryl shares his passion for mycology and is especially interested in Russulas and in using mushrooms to dye yarn.

APRIL CULINARY GROUP DINNER RECAP

by Garrison and Linda Koehler

Our mushroom-centric dinner at the Unitarian Society on Tices Lane in East Brunswick on April 13th was a well-attended success.

The group of over a dozen chef attendees brought a large array of dishes to share with the 20+ attendees. There were appetizers, including sauteed, stuffed and marinated mushrooms. A soup course and salads came next. Main dishes from asparagus gratin, spaetzle and fried rice to chicken with (what else?) – mushrooms, tarragon casserole, and an enhanced mac 'n' cheese. There were fantastic desserts – yes, some even had mushrooms.

Next up for the culinary group will be a summer picnic.

[*Editor's note:* A Culinary Group picnic is being planned for Saturday, August 10th in Bernards Township. If interested, send an email to ***culinarygroup@njmyco.org***].

PHOTOS BY MARJA VAN OUWERKERK

EASTERN PENN MUSHROOMERS PRESENTS ITS ANNUAL

Helen Miknis Memorial Foray
Mont Alto, PA
Friday-Sunday, August 2-4

For details: **https://tinyurl.com/4jjecazk**

MYCOPHAGY 2024 - A HAPPY TIME FOR NJMA MEMBERS

by Marja van Ouwerkerk

On February 25, after a four year hiatus, nearly seventy NJMA members gathered at the East Brunswick Unitarian Society for a long-awaited get-together to celebrate eating mushrooms. Jim Barg had coordinated with his friend Chef Dan Brunina to be the guest chef at this event. Phillips Mushroom Farms donated the fresh mushrooms and Jim Barg provided dried mushrooms for Chef Dan to use in the preparation of four mushroom-containing dishes, including a soup, a tart, a smoked mushroom barbeque slider and a pound cake.

The Chef showed how to prepare the dishes at the front of the room and on a screen for easy viewing. He demonstrated tips and described procedures for the best flavors and textural results in preparing the dishes.

Chef Dan and his staff had prepared mass quantities of the dishes in advance, and, with his able kitchen assistant Logan Olivo, provided tastings for the guests. A capable cadre of NJMA volunteers, including Nicole Engel, Mark Kubinak, Joaquin Goodbar, Lisa Davies and Brandon Roddy helped in the kitchen, served the guests and cleaned up afterwards. Beverages including coffee, tea and cider were provided by NJMA members Mike and Judy Mudrak.

Jim Richards, one of the founders of Mycophagy (in 1978), was in attendance and enjoyed the festivities.

A Mycoauction was held in between demos, during which items with a mushroom theme were auctioned off. Items included mushroom-decorated hat and mittens, mushroom-dyed yarn shawl, jars of dried foraged mushrooms, mushroom-themed bell bottom pants and many more donations from members. Auctioneer duties were very capably performed by President Lyla Meader and her team of assistants. Proceeds of $747 will help defray the cost of running future events.

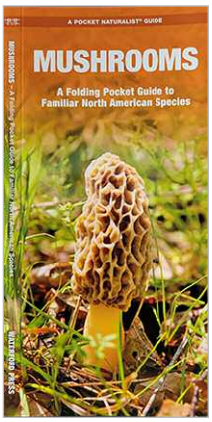
Many thanks to member Dan Strombom for coordinating the use of the facility with the Unitarian Society staff. What a wonderful time we had getting together with like-minded NJMA members. Thank you to all the volunteers who worked so hard in planning and executing this event. I look forward to Mycophagy next year.

*A view from another member is on **page 10***
*Photos and recipes begin on **page 19***

BOOK REVIEW

MUSHROOMS: A FOLDING POCKET GUIDE TO FAMILIAR NORTH AMERICAN SPECIES

a review by Sue McClary



Mushrooms: A Folding Pocket Guide to Familiar North American Species

by James Kavanagh,
illustrations by Leung Raymond

Waterford Press, 2023
12 pages (pamphlet)

ISBN-10: 9781583551820
ISBN-13: 978-1583551820

How concisely can someone summarize US wild mushrooms? This folding pocket guide has ten 8.25 inch x 4 inch pages with 7 to 8 mushroom illustrations on each, for a total of 77 mushrooms. All are given common names with a scientific name listed under it.

About 90% of the mushrooms included are found in the northeast.

You will not find photos of mushrooms, but color illustrations. The mushrooms are grouped by color appearance - yellow to brown, white to gray, reddish and pinkish, bluish, and then everything else goes into an unusual category. 'Unusual' appears to be everything without cap and stem, but shaggy mane was placed there, probably because of layout space. Normally, I love illustrations' ability to point out features, but I would never recognize *Tremella mesenterica* nor *Hericium coralloides*, their illustrations remind me more of various crust fungi.

The small description area means there are few words, but spore color, cap, stalk, and habitat are listed. On some, a bruising color is mentioned, but there is no mention of latex for *Lactarius volemus*. Illustrations are not to scale, so you will need to rely on the single dimension given for each mushroom (given in both inches and centimeters – kudos for that). But, you are left to guess if it refers to stalk height or cap width.

Boletes and polypores like *Ganoderma applanatum* and *Trametes versicolor* are described as having a sponge-like underside. Would you be able to interpret sponge-like as pores that, in some cases, are hard to see? Is the reader supposed to think the paper-thin *T. versicolor* is like a sponge?

Tooth fungi do not fare much better. The underside of what the pocket guide calls Scaly Tooth *Hydnum imbricatum* is described as having 'raised scales in the gill area.' As the sole representative of tooth fungi in the pamphlet, it should mention the underside is teeth/spines, the cap is scaly. This particular mushroom should have been called Hawk's Wing / Shingled Hedgehog *Sarcodon imbricatus*. Other genus names are equally outdated for mushrooms in the *Hygrophorus, Hygrocybe, Naematoloma* genera. The text and illustrations are copyrighted 2002 and 2023. A novice will be frustrated by not finding the name in a larger field guide, and experts cannot be expected to recall names changed so long ago.

The last page intro info mentions gills and puffball shape, but not other shapes or fertile surfaces. Warnings include "Do not handle poisonous species." Really, what mushroom do they think is unsafe to touch? Only some non-edible mushrooms have a poisonous symbol by their illustration. A few others are noted as edible in their descriptions. There are a few tips on foraging, but it says to cut off the mushroom at ground level, not a good idea if you are so new to foraging you need this pocket guide as you may put an Amanita in your edible basket.

A more critical reviewer wishes that the publisher had hired a scientific advisor to validate the info in the pamphlet, a lot of which is outdated/inaccurate and requires attention from a seasoned mycologist with plenty of experience collecting fungi on this continent.

But I must say that given its low price point of $7.95, perhaps it will encourage people to start looking at fungi. I would rather have a pamphlet that describes the various groups of fungi. If you want to give this to someone, be sure to also give them a field guide, too.

HELP WANTED!

NJMA NEWS NEEDS AN EDITOR!

We are seeking an able-bodied (and minded) person to serve as the new editor of *NJMA News*.

NJMA News has been a staple of the club almost since its inception in the early '70s. We've strived to present information which is relevant to all facets of our club, and our editors have all done a magnificent job of poring through member submissions and other items which would interest our members.

Are you dedicated to NJMA? Do you have an interest in mushrooms, have a "nose for news", have some experience with writing and/or copy editing (including punctuation and grammar), are fluent with email and internet communication, can learn and adapt to our specifications, and can be a team player? This might be a position for you! Keep in mind that this, like all positions in the club, is a *volunteer* (need we say, *"time-consuming"*?) *position* and we do work on deadlines.

If interested, contact Sue (***njmaeditor@njmyco.org***), Jim (***jimbargg5@mac.com),*** or Lyla (***president@njmyco.org***)

THE GENUS *STROBILURUS*

by Joel Horman
*reprinted from **L.I. SporePrint**, newsletter of the Long Island Mycological Club, Winter 2024*

Strobilurus is a small genus, with only 13 known species worldwide, specialized to fruit on pine cones and pine debris, the latter underemphasized by most field guides. Consequently, they are easy to overlook when fruiting on pine debris hidden under grasses or herbaceous plants. Many are visually similar, requiring microscopic examination to verify their identity. Those fruiting on cones can usually be more easily identified, inasmuch as different species are further specialized to infect only particular species of Conifers, or in one case, Magnolia plants, which host *Strobilurus conigenoides.*

Strobilurus conigenoides

Strobilurus albipilatus, first described by Peck, is not uncommon here, but can be mistaken for a Collybia (as Peck did) or a Mycena in which genus it has also been placed. It occurs across the northern coniferous forests, and Long Island is probably as far south as it gets.

Strobilurus albipilatus

Our newest addition to this list was collected on June 29, 2023 in the former Grumman property now referred to as Epcal, a Pitch Pine-dominated habitat which is protected in part. *Strobilurus tenacellus* is easily differentiated from *S. albiplatus* and its congeners by its reddish-brown cap. It was growing gregariously in the pine duff on stipes which were five or more times the cap diameter, which measures mostly less than 1 cm.

Strobilurus tenacellus

Strobilurus tenacellus

(continues on next page)

Cap convex, then becoming depressed with lighter disc and central depression; hygrophanous. Stipe 1-2 mm thick, whitish to tan, darker toward base, growing on pine needles and other debris. Pruinose throughout its entire length. Gills white, close, with many layers of lamellulae. Odor nil. Said to have a bitter taste.

Microscopically, this species is unique among the genus for possessing numerous thin walled, spindle-shaped cheilocystidia with a pointed tip (see photo below). Pleurocystidia similar. Spores are hyaline, elliptical to tear-shaped, 5.5-8 X 3-4.

Strobilurus tenacellus is primarily a European species, where it is associated with *Pinus sylvestris*, Scot's Pine, but is also reported from Russia, Japan and Kazakhstan. There are only a handful of records in the USA from Idaho, Alaska and the Yukon dating to the middle of the last century. We hope to confirm this first East Coast record via DNA sequencing.

Meanwhile, there is yet another Strobilurus that is uncommon and which we have not yet collected: *S. esculentus*. This species is restricted to growth on the cones of Norway Spruce, and appear in April. Although primarily a European species, there are NYS records. So keep your eyes peeled this spring and see if you can be the one to add it to our checklist.

Cheilocystidia 1000x

NJMA News is published quarterly by the New Jersey Mycological Association. Annual subscription price is included in NJMA membership dues.

Except where noted, articles may be copied or reprinted with credit given to the author(s) and *NJMA News*.

Views expressed herein do not imply New Jersey Mycological Association endorsement.

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!

OUR FAVORITE STINKY CHEESES ARE IN TROUBLE

by Gina Carey. Reprinted from Spore Prints, newsletter of the Puget Sound Mycological Society, March 2024, from https://www.newser.com/

In news that could upend cheese plates everywhere, some of the stinkiest offerings we love to indulge in are in danger. *Vox* has the scoop on what it calls the "Camembert calamity," and it all boils down to fungi. To get the uniform looks, smells, and tastes we expect when we purchase Camembert, brie, and blue cheeses, producers have relied on very specific strains of fungus.

Cheese is made by mixing fresh milk with bacteria and fungi-like yeasts and molds — the strains used produce different varieties. Brie and Camembert makers switched to an albino mold, *Penicillium camembertii*, in 1898 and 1902, respectively, and it soon became the industry standard. While *P. camembertii's* makeup is responsible for the white, creamy cheese we enjoy today, it's an asexual fungus, so it's reproduced through cloning. A century of cloning has weakened the single strain of fungus responsible for all Camembert currently made around the world, and more recent mutations have hampered its ability to produce spores. "We've been able to domesticate these invisible organisms just as we did with dogs or cabbage," says evolutionary biologist Jeanne Ropars of the National Centre for Scientific Research (CNRS). "But what happened, as it does every time an organism, large or small, is subjected to overly drastic selection, is that their genetic diversity has been greatly reduced."

Limiting genetic diversity has had a similar effect on crops, like bananas or wheat. *Vox* notes that different varieties of a crop can withstand challenges better than others, so bouts of bad weather or new pathogens may wipe out one type while others manage just fine. "When you lose diversity within a species, you lose adaptability," says CNRS' Tatiana Giraud. Blue cheeses are undergoing a similar fate, but a new population of *P. roquefortii* recently identified by Giraud could be a game changer. And while it's not the kiss of death for Camembert, cheese lovers may need to adapt to new colors, smells, and tastes as producers use new strains. "Camembert is not going to disappear tomorrow," Ropars says. "But it's going to be more and more difficult to produce."

CALENDAR OF UPCOMING EVENTS

Sunday, June 9	**MUSHROOM DYE WORKSHOP** *Pre-registration and additional payment required* Location: Hunterdon County - *SOLD OUT* Instructor: **Ursula Pohl**
Friday - Sunday, June 21-23	**VICTOR GAMBINO WEEKEND FORAY** *Pre-registration and additional payment required.* Deadline to register is June 3, 2024. See article on ***page 4***.
Sunday, June 30 **10:00 AM**	**FORAY: STOKES STATE FOREST - LAKE OCQUITTUNK** **Branchville, NJ** *(Sussex County)*
Sunday, July 7 **10:00 AM**	**FORAY: FORAY: HORSESHOE BEND - SOUTH** **Kingwood Township, NJ** *(Hunterdon County)*
Saturday, July 13 **10:00 AM**	**FORAY: MEADOWOOD PARK** **Mendham, NJ** *(Morris County)*
Sunday, July 21 **10:00 AM**	**FORAY: SHARK RIVER PARK** **Wall Township, NJ** *(Monmouth County)*
Sunday, July 28 **10:00 AM**	**FORAY: TEETERTOWN RAVINE** **Lebanon Township, NJ** *(Hunterdon County)*
Saturday - Friday, August 3 - 9	**NAMA MX24** **Mexico City and Valle de Bravo** For details: ***https://thefungivore.com/nama_mx24.html***
Saturday, August 3 **10:00 AM**	**FORAY: THOMPSON/HELMETTA PARK** **Monroe Township, NJ** *(Middlesex County)*
Saturday, August 10	**CULINARY GROUP SUMMER PICNIC** **Bernards Township, NJ** *(Somerset County)*
Sunday, August 11 **10:00 AM**	**FORAY: HACKLEBARNEY STATE PARK** **Long Valley, NJ** *(Morris County)*
Saturday, August 17 **10:00 AM**	**FORAY: GREEN TURTLE POND** **West Milford Township, NJ** *(Passaic County)*
Thursday - Sunday, August 22-25	**NAMAZONA** **NAMA Regional Foray in Arizona** For details, visit ***https://tinyurl.com/4cszv6zp***
Sunday, August 25 **10:00 AM**	**FORAY: WAWAYANDA STATE PARK** **Hewitt (West Milford), NJ** *(Passaic/Sussex Counties)*
Sunday, September 8 **10:00 AM**	**FORAY: GRETE TURCHICK FORAY AND PICNIC** **Stokes State Forest, Kittle Field** **Sandyston, NJ** *(Sussex County)*

(continues on next page)

CALENDAR OF UPCOMING EVENTS *(continued)*

Sunday, September 15 **10:00 AM**	**FORAY: SWARTSWOOD STATE PARK** **Swartswood, NJ** *(Sussex County)*
Sunday, September 22 **10:00 AM**	**FORAY: HISTORIC SMITHVILLE PARK** **Smith's Woods Area** **Easthampton Township, NJ** *(Burlington County)*
Sunday, September 29 **10:00 AM**	**FORAY: SCOTLAND RUN PARK** **Clayton, NJ** *(Gloucester County)*
Sunday, October 6 **10:00 AM**	**FORAY AND PICNIC: BELLEPLAIN STATE FOREST** **Woodbine, NJ** *(Cape May County)*
Friday - Monday, **October 11-14**	**NEMF 2024** **Hyannis, MA** *For details, visit* ***http://tinyurl.com/m69kdv3v***
Sunday, October 20 **10:00 AM**	**FORAY: WELLS MILLS COUNTY PARK** **Waretown, NJ** *(Ocean County)*
Saturday, August 3 **10:00 AM**	**FORAY: BASS RIVER STATE FOREST** **Bass River Township, NJ** *(Burlington County)*
Thursday October 31 – **Sunday November 3**	**PACIFIC NORTHWEST NAMA CAMP** **Randle, WA** *For details, visit* ***https://namyco.org/annual-foray/***
Sunday, November 3 **10:00 AM**	**FORAY: ESTELL MANOR PARK, NORTH GATE** **Mays Landing, NJ** *(Atlantic County)*

MYCOPHAGY & MYCO-AUCTION
(ANOTHER VIEW)

by Herve Barrier

We had a wonderful time at the Mycophagy event, with a live cooking demonstration of mushroom recipes. Once again, the event took place in the beautiful meeting room of the Unitarian Society, which we have the privilege to use thanks to Dan Strombom's efforts. A total of 69 attendees were present.

A great cooking demonstration was done by Chef Daniel Brunina, thanks to Jim Barg, the professional forager who supplies Dan's restaurant with wild mushrooms. Chef Dan cooked before us a cream soup, a tart appetizer, a faux pulled pork with lion's mane and porcini, and a pound cake made with dried mushroom powder. He taught us many cooking tricks. For instance: A soup is often better served the day after it is cooked, and that in a cream soup, the cream should be added only at the end, to give it its smooth texture.

We had a lot of fun with our traditional myco-auction of mushroom-related items. In addition to the usual books and tableware items, we had a tee-shirt having the picture of a spore print and a funny mushroom-decorated pair of pants that made everybody laugh. The most highly prized items were jars of dried mushrooms, mushroom growing kits and a multi-colored mushroom-dyed shaw (knitted by one of our talented members).

How to be ready for the next myco-auction? This summer, keep collecting inexpensive mushroom-themed items from garage sales, then donate them to the auction – people love them and they help the association have free events.
*[**Editor's note:** All donated auction items were sold.]*

We are looking forward to the next mycophagy event to discover new recipes.

*[**Auctioneer Lyl**a notes that we had donations from 19 different parties, including NJMA's Robert H. Peabody Library. We had 26 different winning bidders. Emily's handknit mushroom-themed hat and mittens brought in as much as the handknit shawl made with mushroom dyed yarn. The handmade items were beautiful and special!]*

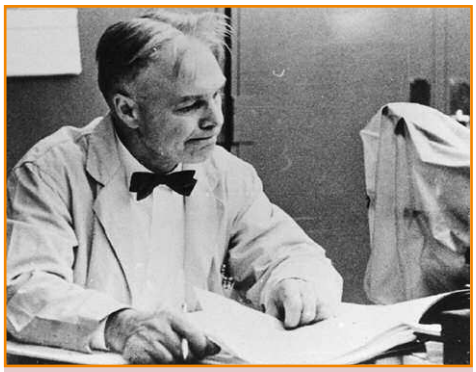
*[**Editor's note:** Volunteers were Herve Barrier as second auctioneer, and Maude Snyder and Sue McClary handling auction setup and collection]*

*(See photos and recipes from this event beginning on **page 19**)*

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

by John Dawson (ninety-fourth in a series)

Loweomyces is a genus of poroid fungi in the order Polyporales. Its name honors the American mycologist Josiah Lincoln Lowe, who is also commemorated in the fungal epithets *lowei* (applied to species in the genera *Lindtneria, Ploioderma, Postia, Rhizopogon* and *Sidera*) and *loweniae* (in the genus *Pronectria*).



Josiah Lincoln Lowe

Lowe was born in Hopewell, New Jersey on 13 February 1905, one of 13 (!) children of Josiah A. and Anna (Case) Lowe. After attending elementary school in Hopewell and graduating from Pennington High School, he enrolled in the College of Forestry at the State University of New York in Syracuse, from which he received a Bachelor of Science degree in 1927. He went on the next year to the University of Michigan to pursue doctoral work in mycology under the direction of Professor Calvin Henry Kauffman.[1] It happened that Alexander H. Smith[2] came there that same year for the same purpose, and he and Lowe shared a room in the attic of Kauffman's home rent free in return for their shoveling snow on the property and stoking the house's coal furnace.[3] They also shared Kauffman's passionate interest in fly fishing.

That association lasted only three years, however, for Kauffman died in 1931, after which Lowe continued his doctoral work under the direction of Professor E. B. Mains. In 1932 he married Dolores Oliphant, a woman he had met in a botany class while he was an undergraduate. It is unclear how he supported himself and his wife during his remaining years of graduate study, since he did not receive his doctorate until 1938.[4] It may be that he had to interrupt his studies for a time in order to earn enough to continue his education. In any case, the marriage lasted until Delores's death nearly 50 years later. Lowe's first mycological publications appeared in 1934 (on polypores) and 1936 (on lichens), while he was still a student.

Lowe's doctoral dissertation, "The genus *Lecidea* in the Adirondack Mountains of New York,"[5] also concerned lichens and is considered a classic in that field. A further paper on lichens, "*Cladonia alpicola* in New York State", appeared in 1943, but after that nearly all of Lowe's publications concerned polypores and wood decay fungi — a shift of interest in accord with his appointment, upon receiving his doctorate, to the faculty of the College of Forestry at his *alma mater*, where he remained for the rest of his career.

Within that college, Lowe taught a variety of courses in botany and mycology, including a four-semester advanced mycology course. He also established a mycological herbarium there and amassed a sizable collection of photographic prints of original journal descriptions of polypores — a substitute for photocopies prior to the emergence of that technology. In the course of his career, he published 47 research articles, some jointly authored, and served as the advisor or co-advisor for two Masters degree theses and eleven doctoral dissertations.[6] He also spent much of five years completing Lee Overholts's "The Polyporaceae of the United States, Alaska, and Canada" (left unfinished at the time of Overholts's premature death) and seeing to its publication. In addition, he collaborated with the U.S. Forest Service in developing a culture bank of wood decay fungi that he helped to collect and identify in the field.

Lowe was elected president of the Mycological Society of America in 1960, and on the occasion of his 70th birthday in 1975 (the same year that he retired as Research Professor Emeritus from what was then the College of Environmental Science and Forestry), he was honored by the publication of a *Festschrift* dedicated to him. Ten years after that the Mycological Society of America conferred upon him the title of distinguished mycologist and, in 1987, the State University of New York awarded him an honorary doctorate. He is further commemorated by the Josiah L. Lowe – Hugh Wilcox Graduate Scholarships awarded by its Faculty of Environmental and Forest Biology.

In retirement, Lowe devoted himself to revising his "Polypores of New York State," a project that was halted when he was diagnosed with Alzheimer's disease, about ten years before his death on 30 April 1997. He was survived by his daughter Gratia, his only child.

[1] Profiled in installment 64 of this series.

[2] Profiled in installment 8 of this series.

[3] According to Smith's daughter, Nancy Smith Weber, who contributed to the obituary memoir of Lowe by J. Ginns and J. Worrall published in *Mycologia* 95:2 (2003), pp. 274–278. That memoir is the principal source for the information in this profile, as well as for the portrait of Lowe reproduced here.

[4] In contrast to Smith, who earned his Ph.D. in 1933.

[5] Published in *Lloydia 2* (1939), pp. 225–306.

[6] The obituary memoir by Ginns and Worrall cited in footnote 3 above contains a list of all those theses and dissertations and their authors, as well as a complete bibliography of Lowe's publications.

OUR AGARICUS SECTIONS

by Sue McClary

When learning a genus, we are sometimes fortunate to have taxonomic sections incorporated into its structure. Sections are typically conceived for large and highly diverse genera *(e.g.*, Amanita and Cortinarius) as natural groupings of species sharing a number of stable and often unique morphological characters that help separate them from other species in a genus, which is very useful for identification purposes. Nowadays, sections are often validated by DNA sequencing and molecular phylogeny. These studies help us understand the intricate and complex structure of the fungal tree of life, as well the evolutionary relationships between individual species in a genus/section. I am going to introduce you to the Agaricus sections pertinent to NJ species. My thanks to Igor Safonov for his contributions and corrections to this summary. In the tables (beginning on the next page), MO refers to the ***MushroomObserver.org*** observation. Additional observations of the species can also be found on inaturalist.org. Any remaining errors are entirely mine.

In 2022, NJMA, thanks to its Sang Park Lecture Fund, sponsored an online talk by Agaricus expert Richard W. Kerrigan, who summarized information about the NJ species of Agaricus into bite-sized pieces. Kerrigan's definitive work *Agaricus of North America* is of an intimidating size, but now its contents are understandable.

All Agaricus species have dark spore prints, and the genus is entirely saprobic, consisting of decomposers of organic matter in the upper soil horizons. About 90% of the species reside in the forest and other non-grassland habitats. Some species are edible, but others are toxic. *Agaricus bisporus* is the cultivated species found in the supermarket (white button, cremini, portobello) which everyone should already be familiar with.

First identify your specimen to the Agaricus genus:

- Spores print is dark brown at maturity
- Gills are free or almost free from the stem and do not deliquesce
- Gill color is dark brown when mature and pink before maturity
- Stem breaks away cleanly from the cap
- Partial veil is present, often leaving a ring, or fragments thereof, on the stem

Then gather info for identification to section or species:

- Check for bruising or staining – rub the margin of the cap and the stem – particularly at the base. Does it turn yellow or red? Slice specimen in half. Look for a yellow color change at the base of the stem.
- Check the odor. Crush the flesh in the very base of the stem

Want to help expand knowledge of NJ Agaricus?

Braendle and Sterling were two New Jersey enthusiasts who sent material to Peck (from NJ and CO), and several named species resulted. Kerrigan says some red-staining species need to be recollected in our region and he would be interested in sightings of them. He says the hard-to-describe 'fruity-spicy' odor of many red-staining Agaricus is, in fact, a lot like apple blossoms. They have a hint of cinnamon (at least Gravenstein apple blossoms do). Perhaps your nose will lead you to discover the elusive Agaricus red-stainers?

References:

Personal notes from NJMA 2022 live online lecture by R.W. Kerrigan, paid for by the NJMA Sang Park Lecture Fund.

Agaricus of North America, Richard W. Kerrigan, NYBG Press, 2016

MushroomExpert.com ***(https://www.mushroomexpert.com/agaricus.html)***

Alpental
(http://www.alpental.com/psms/PNWMushrooms/PictorialKey/Agaricus.htm)

Fungi of Temperate Europe, Vol 1, Thomas Laessoe and Jens H Petersen, Princeton University Press, 2019

MycoPortal - Agaricus species
(https://www.mycoportal.org/portal/ident/key.php?clid=129&pid=3&taxon=All+Species)

Agaricus abruptibulbus *- section Arvenses*

Table 1. Agaricus Non-Red Staining Sections					
	Agaricus	**Arvenses**	**Minores**	**Subretilescentes**	**Xanthodermatei**
Habitat	Grass	Grasses, forest, manure, compost	Woodland	Under conifers	Compacted soil.
Odor	Normal mushroom odor	Sweet Almond (or anise like)	Sweet almond scent.	Normal mushroom odor	Creosote odor (unpleasant)
Staining	Not much. rarely slight orange	Weak to moderate staining (color may strengthen over time)	Staining yellow (color may strengthen over time)	No staining reaction	Strong or weak yellow staining (color fading over time)
Chemical	Unchanging, KOH negative.	KOH yellow.	KOH yellow.	KOH green (on pileus teal to olivaeceous green)	KOH yellow
Other	Stem often tapers. Not much of a ring		Small - often < 5-7cm, thin stature	Well developed ring. Dark vinaceous brown scaly caps.	
Species	*A campestris is not in NJ.*	*A augustus is not in NJ.*			
	A. andrewii	*A. abruptibulbus*	*A. diminutivus*	*A. vinosobrunneofumidus* (Commonly seen in the NJ Pine Barrens)	*A. placomyces*
	A. braendlei (formerly *A. argenteus)* (MO328126)	*A. arvensis*			*A. pocillator*
	A. porphyrocephalus (MO328126)	*A. crocodilinus*			*A. approximans* (MO243523)
	A. porhyrocephalus subsp. pallidus (MO506646)	*A. nanaugustus*			*A. xanthodermus* (MO506646)
		A. silvicola			
		A. subrufescens			

	Table 2. Agaricus Red-Staining Sections			
	Bivelares	**Chitonioides**	**Nigrobrunnescentes**	**Sanguinolenti**
Habitat	Diverse, forest, urban, sandy	Grassy, saline, or sandy		Forest habitat
Odor	Normal mushroom odor			
Staining	Weak red staining (if at all).	Strong red staining reaction, except for a very squat mushroom that grows in salty areas and smells briny	Allegedly red-staining,	Strong red staining reaction, except for one squat, briny species
Chemical	KOH negative	KOH negative		KOH negative
Other	Well developed veil	Inrolled cap margin	Dark-capped. Toxic species. Not seen in NJ since Peck.	Brown-capped.Tall, slender stem. Known by Peck - appears to be rare.
Species				
		A. benardii	*A. eludens*	*A. haemorrhoidarius*

Agaricus diminutivus *- section Minores*

Agaricus vinosobrunneofumidus *- section Subrutilescentes*

Agaricus sylvicola *- section Arvenses*

Agaricus nanagustus *- section Arvenses*

Agaricus placomyces *- section Xanthodermatei*

Agaricus crocodilinus *- section Arvenses*

Agaricus pocillator *- section Xanthodermati*

DNA SAMPLING FROM 2023

by Sue McClary

As many of our members know, NJMA has established a DNA Sequencing Fund that accepts donations (***https://tinyurl.com/2273jz96***). This fund is used to pay for DNA sequencing of selected foray specimens. This can result in confirmation or rejection of the expected species identification. But more importantly, it collects data on species not yet described by mycologists or taxonomists.

In August 2023, a small team of mostly NJMA volunteers gathered at the Pinelands Preservation Alliance (***https://pinelandsalliance.org/***) in Burlington County. The goal was to sample 96 fungi collections from mostly NJMA forays for DNA barcoding with the Internal Transcribed Spacer (nuclear ribosomal ITS). The ITS region is a well known and officially validated genetic marker for fungi (Schoch *et al.*, 2012; ***https://tinyurl.com/ytp5zkaj***). The team had plenty of room in PPA's clean, neat and well-decorated carriage house, plus the climate control there was excellent. Our thanks to the Pinelands Preservation Alliance for the loan of their space.

DNA Sampling Team: John Burghardt, Nina Burghardt, Brandon Roddy, Jason Hafstaad, Igor Safonov, Max Spann, Elizabeth DeCicco, Jacob Tulius and (not pictured) Dorothy Smullen

Nina Burghardt, our Taxonomy Chairperson, selected most of the specimens for DNA sequencing, and entered them into a spreadsheet. Igor Safonov also did a great deal of prep work with respect to pre-labeling tubes, etc. Onsite, he explained his plan on how to proceed with the sampling. Elizabeth DeCiccio brought her recent first-hand knowledge from Stockton University. Dorothy Smullen, Brandon Roddy, John Burghardt, Nina Burghardt, Jacob Tulius, Jason Hafstaad and his friend Max Spann were the other members of the DNA sampling team.

The sampling team transferred small parts of each vouchered mushroom collection (the size of a grain of rice) into the pre-marked PCR tubes and then packed larger tissue samples into pre-labeled split bags. This onsite procedure went smoothly, and was complete within two hours.

These materials were shipped to Stephen Russell (***hoosiermushrooms.org***) for the actual DNA sequencing. Due to the high demand for his services, it took three months to receive the partial results. Analysis of those results are still ongoing, since some first-pass DNA sequences had failures and are expected to be redone. The results are at ***https://mycomap.com-/projects/ont023-njma/***.

Elizabeth DeCicco bagging the sample

Jason Hafstaad putting a rice-sized sample of the fungi into the tube

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!

from Jim Barg:

Deadly morel mushroom outbreak highlights big gaps in fungi knowledge:

https://tinyurl.com/yc6ajf82

from Jim Richards:

Deadly illness outbreak linked to morel mushrooms may have stemmed from preparation, CDC says:

https://tinyurl.com/4za2v83a

from Lyla Meader:

Noble Mushrooms on NJ PBS Off Exit - Apple Podcast

http://tinyurl.com/3365w7ex

from Sue McClary:

Friend or foe? Researchers explore ancient partnership between moss and fungi:

http://tinyurl.com/ycx5xmds

from Sue McClary:

The Mushroom Moment

http://tinyurl.com/fx8u79au

from Sue McClary:

Rare mushroom sighting near Bristol spawns native fungi cloning project

http://tinyurl.com/5n6mwjb8

from Sue McClary:

Fungi grow faster if you play sounds to them:

http://tinyurl.com/6whftp4m

from Lyla Meader:

Mushrooms may be the key to sustainable speakers:

https://tinyurl.com/487epwxb

from Sue McClary:

Fungi as Future Medicine: The Therapeutic Potential of Mushrooms:

http://tinyurl.com/2p8m67c9

from Sue McClary:

Genetically Engineered Petunia Glows-in-the-Dark:

http://tinyurl.com/4xu22u7f

from Sue McClary:

The Best Mushroom Stew Needs These 3 Varieties For Maximum Flavor:

http://tinyurl.com/yvrezf72

from Jim Barg:

A Pill That Kills Ticks Is a Promising New Weapon Against Lyme Disease:

https://tinyurl.com/yyfhwh2n

from Sue McClary:

Largest diversity study of 'magic mushrooms' investigates the evolution of psychoactive psilocybin production:

https://tinyurl.com/43u6k7j9

from Sue McClary:

Unveiling inaoside A: An antioxidant derived from mushrooms:

https://tinyurl.com/47takuv9

from Sue McClary:

Can gold be extracted from Mushrooms?:

https://tinyurl.com/yxbzp68v

from Sue McClary:

Researchers discover evolutionary 'tipping point' in fungi:

https://tinyurl.com/aeafmcn9

from Sue McClary:

A strange fungus could transform emerging cicadas into 'saltshakers of death,' scientists say:

https://tinyurl.com/5n7af5rb

COMING NEXT ISSUE

THE NJMA ANNUAL PHOTO CONTEST

Full details and entry instructions

THE PINK OYSTER EXPERIMENT

*by Rachel Pike. Reprinted from **L.I. Sporeprint**, newsletter of the Long Island Mycological Club, October 2023*

About two years ago, I bought some pink oyster liquid culture online. I also bought wheat berries. I forgot about both. The liquid culture spent two years in the back of my fridge. The wheat berries were relegated to a bag in the basement. This March, I remembered my original intent of the experiment and tried to grow pink oysters.

So, to the newbies like me, what is liquid culture? It's live mycelium that's floating in a sterile liquid. The liquid is stored in a syringe so that it can be injected easily into a pasteurized substrate. It needs to expand and colonize that substrate before it moves to the final substrate, where it can fruit. And that's the fun part: fruiting = dinner.

But I didn't start with liquid culture. Prior to me buying it, I had bought one of those way-too-expensive-plus-shipping oyster grow kits. These kits are the kind where all you have to do is add water and the colonized block of mycelium will fruit in seven to ten days conveniently on your kitchen counter. It promised the potential for several fruitings of oysters! I was excited to grow my own mushrooms. It fruited once. I did get about half a pound of oysters. The oyster grow kits are fun with quick results, but I was looking for a little more of a challenge, and something that had a higher yield potential.

(continues on next page)

I began to watch YouTube videos on mushroom growers. Many of them had large setups with expensive equipment, as they were commercial operations. Then I found a content producer out of Alberta, "FreshCap Mushrooms," that explained the process simply and used fairly basic household items to grow oysters. The great thing about oysters is that they're pretty strong, as far as mushrooms go. I've heard of oysters growing through wooden floors and on denim jeans, so one's set up doesn't have to be perfect – it just has to get the oyster mycelium a good enough headstart to outcompete the other microorganisms in an environment.

In March, I started trying to create pink oyster grain spawn. The basic process for producing mushrooms, if you start from liquid culture, is liquid culture → grain spawn → fruiting substrate → mushrooms! I've read that some people can go directly from the liquid culture to the fruiting substrate, but since I'd never done it before, I opted for the "tried and true" method. I had the liquid culture. Now I need to make the grain spawn.

Remember those wheat berries that I'd forgotten about in the basement? Using the instructions from FreshCap Mushrooms (on YouTube), I soaked, drained, and pasteurized the wheat berries in my InstaPot (I don't have a pressure canner), then put them in a jar. Then I inoculated the grain with the liquid culture. This means I put about 1ml of the pink oyster liquid culture into each jar. I also used special jar lids that make for a decently clean set up while still providing air exchange. The video took me through how to do that.

After two to three weeks. my jar was fully colonized with pink oyster mycelium. I even saw that some of the mycelium is pink.

From here, I wanted to keep the process going so that I could potentially have a continuous fruiting of oysters every few weeks. I took about half of this jar of grain spawn, pasteurized more grain, and did what's called a "grain to grain transfer". There, you just add previously colonized grain directly to new pasteurized grain. The mycelium will eventually colonize the grain in the new jar as well. I took the rest of the grain spawn and moved it to the final substrate (straw). Again, from watching a video on YouTube, I pasteurized the straw, let it cool, broke up the rest of the grain spawn and mixed that into the straw. Then I closed the bag and poked a few holes in it. That's where the pink oysters would eventually grow.

Within a week, the mycelium was beginning to colonize the bag of straw, and in about three weeks, I had pink oysters! *(See photo on the right)*

Overall, it was enjoyable to grow them and see how the mycelium expanded with each step. I'm eager to see how many grain to grain transfers I can do with that original grain spawn before the strain dies out (senescence). And, of course, I'm eager to eat them.

RECIPE FILE

by Jess Starwood. Reprinted from ***Spore Print****, newsletter of the Los Angeles Mycologcal Society, December 2023*

Pickled Chanterelles

INGREDIENTS

1 to 1½ pounds chanterelles
½ cup white wine vinegar
½ cup water
2 tablespoons kosher salt
2 bay leaves
2 teaspoons dried thyme
1 teaspoon black peppercorns

PREPARATION

1) Prepare sanitized canning jars. Clean your mushrooms of any dirt, mold or wet spots. Trim large ones into moderately sized chunks and keep small chanterelles whole.
2) Add cleaned mushrooms to a frying pan and dry sautee. As they have released most of their water, add salt and they will continue to release more water. Once the water has evaporated, add the rest of the ingredients and bring to a boil. Reduce to a simmer and cook for five minutes. Turn off heat.
3) Remove the mushrooms and pack firmly into jars, leaving at least ½-inch headspace. Make sure each jar gets a bay leaf and some peppercorns.
4) Ladle in the cooking liquid. Make sure it covers the mushrooms. Add more white wine vinegar to top off if needed. Wipe the rims of the jars and seal. Process in a boiling water bath for 15 minutes for preservation.

PHOTO COURTESY OF ALESHA DOLASA OF NOBLEMUSHROOMS.COM

RECIPE FILES FROM MYCOPHAGY 2024

All recipes by Chef Dan Brunina, from Mycophagy 2024. Photos of the dishes and the event are on the ***next page****.*

Mushroom Soup

INGREDIENTS

1 shallot
2½ lbs of your favorite meaty mushrooms
½ head garlic
1 cup heavy cream
2 qts water (or mushroom stock)
1 tbsp sherry vinegar
1 tbsp butter

PREPARATION

1) Slice and roast mushrooms on a baking sheet in an oven set to 425 degrees for approximately 15 minutes or until browned on the edges.
2) Melt butter and sweat off garlic and shallots. (until shallots are translucent and very fragrant)
3) Add roasted mushrooms and caramelize them.
4) Add liquids and bring to a simmer for 30 minutes.
5) Puree and strain.

Ricotta and Mushroom Tart

INGREDIENTS

⅔ quart ricotta cheese
2 eggs
⅓ bunch parsley, chopped
Salt
White pepper
2 cups roasted diced mushrooms
1 recipe of your favorite pie dough (homemade or store-bought)

PREPARATION

1) Preheat oven to the temperature recommended for your pie dough recipe.
2) Line the tart shell with the pie dough and "blind bake" it until 90% done.
3) Mix ricotta, eggs, and parsley. Season with salt and white pepper as desired.
4) Spread ricotta mix on the bottom of the tart shell, then press roasted mushrooms into the mixture.
5) Reset oven temperature to 350* (if necessary).
6) Bake for 20 minutes until the ricotta mix is fully set.
7) Allow to cool to room temperature before slicing. Best if chilled overnight.

Faux Pulled "Pork" Sliders

*[**Editor's note**: This recipe uses a technique called "cold smoking", which requires equipment you may not have at home.]*

INGREDIENTS

1½ lbs Lion's Mane mushrooms, smoked and roasted *(see below)*

For the BBQ sauce *(Note: this makes lots of extra!):*

½ onion
½ head garlic
½ cup apple cider vinegar
2 cups ketchup
½ cup molasses

PREPARATION

Prepare the BBQ sauce:

1) Sweat onion and garlic in a pan over medium heat.
2) Deglaze with apple cider vinegar.
3) Add ketchup and molasses and simmer for 15 minutes or until ketchup loses its bright color and turns more mahogany in color.

Prepare the mushrooms:

4) "Cold Smoke" your Lion's Mane mushrooms for about an hour.
5) In a skillet, roast mushrooms on high heat for 20 minutes to finish cooking.

Put it together:

6) Shred the mushrooms and mix with desired amount of bbq sauce.
7) Serve on a roll. It's Vegan pulled "pork"!

Porcini Pound Cake

INGREDIENTS

10 oz butter
1 pounds 2 oz sugar
5 eggs
14 oz all-purpose flour
⅔ oz powdered Porcini mushrooms
½ tsp salt
½ tsp baking powder
½ tsp baking soda
½ cup buttermilk
1 tsp pure vanilla extract

PREPARATION

1) In a mixer, cream together butter and sugar.
2) Add eggs.
3) Add half of the dry ingredients and mix well.
4) Gradually add buttermilk and vanilla until mixed well.
5) Add remaining dry ingredients and mix until light and fluffy. Pour into a buttered loaf pan.
6) Bake at 350 degrees for 20 minutes (or until a toothpick inserted through the center comes out clean.)

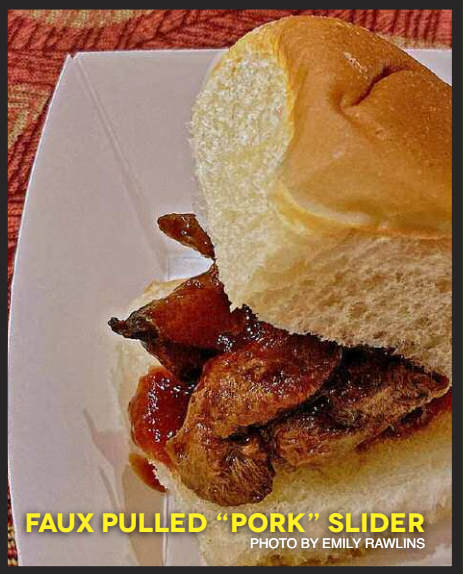
MYCOPHAGY & MYCOAUCTION 2024

CHEF DAN BRUNINA
PHOTO BY LINA BALASKA

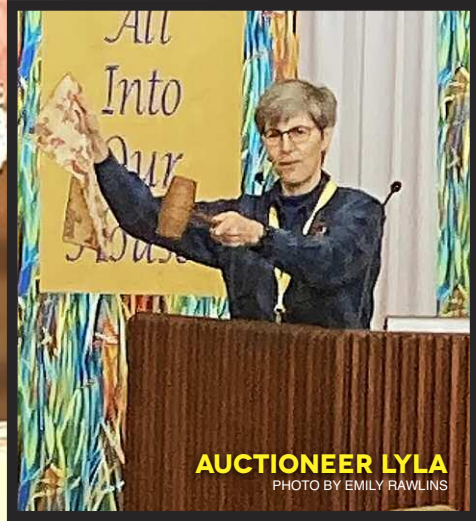
A FEW AUCTION ITEMS
PHOTO BY SUE MCCLARY

MUSHROOM SOUP
PHOTO BY LINA BALASKA

RICOTTA & MUSHROOM TART
PHOTO BY LINA BALASKA



FAUX PULLED "PORK" SLIDER
PHOTO BY EMILY RAWLINS



AUCTIONEER LYLA
PHOTO BY EMILY RAWLINS

PORCINI POUND CAKE
PHOTO BY LINA BALASKA