

NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION
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Send newsletter submissions ONLY
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NJMA EVENTS HOTLINE

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



Leucocoprinus birnbaumii The "Potted Plant Mushroom"

This gilled mushroom has a yellow cone-head (before it opens up), a yellow stalk, and a white spore print. It is not edible. It is a saprobe and does not harm your plant, so admire it. If you do not want it to appear again, remove dead plant debris, change the soil, and do not overwater your plants. Before you do, share your observation online.

TEXT BY SUE McCLARY
PHOTO BY JIM BARG

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PRESIDENT'S MESSAGE

Greetings, Friends! Have your winter blues been washed away by the much-needed rain or blown away by the wind? With luck, perhaps we'll have ideal weather conditions for our forays starting in June. In the meantime, I hope you've been enjoying various opportunities to expand your knowledge and appreciation for all things fungal. There have been many lectures between NAMA and the Myco Consortium and still more to come. The cultivation classes were sellouts and the Lichen Walk, oversubscribed. All signs of high interest.

Over sixty members turned out for the NJMA Mycophagy and Myco-Auction in March. The food was excellent and feedback confirms it was a great time. The auction had over 100 items, many of them from the estate of Bob Hosh. It was a great place to pick up (at reasonable price) beautiful things you must have including jewelry, books, art and fresh mushrooms donated by the generous Tina Ellor and Phillips Mushroom Farms. Thank you, Tina and Phillips! Thanks to Chef Nicholas Shankin, kitchen crew chief Marja van Ouwerkerk, and all the many volunteers and persons who made donations including shipping donations in from out of state! YOU made the event a huge success!

There is a great deal ahead with the dye workshop. By the time you read this, we will have had a first Zoom call for those curious about cultivating mushrooms for food and an open house at our Herbarium housed at Rutgers' Chrysler Herbarium. Hopefully we will have more of these in the year ahead, and of course Fungus Fest returns on October 12th. If you have suggestions, please be in touch.

I feel the forays are the heart of NJMA, and hope that everyone, especially beginners, will attend at least a few. Everyone has as much potential as anyone else to make a great find which is a really exciting aspect of mycology. This year I want to up my collection game with keeping a better log of what I find – the details of the specimen, the habit and habitat, the recent weather conditions – and not just rely on photographs. I'm no artist, but if I sketch finds and features, I'll grow closer to the fungi. Learning about Mary E. Banning and recently seeing first-hand some of her watercolors has been a source of inspiration. Perhaps she can inspire you, too. (See article on [page 15.](#))

See you in the woods, soon!

– Lyla



EDITOR'S NOTES

We're late, we're late – but we made it before a very important date – the start of our mushroom foray season at the end of June. Sometimes it seems like I am going down a rabbit hole when putting together this newsletter because it has such diverse activities. Thank you to all who submitted content for the spring on time. It is rare that everything is received by the 15th of the given deadline month. In this case, stragglers did not cause any delay for this issue. Moreover, everyone on the editorial staff stayed in good health and no one took the luxury of a vacation. Indeed, it was quite the opposite, employer commitments overrode our newsletter volunteers' time and energy. I am stepping in again as interim editor. If you are reading this, perhaps you would like to be our editor?

The editor works as part of a team. A reliable amount of free time needs to be available to gather and organize content material and be available as our graphics designer needs more material to fill empty spaces. Club knowledge is a *big help* in doing this as well as basic computer technical skills like editing a spreadsheet and copying files to the 'cloud'.

If interested, send an email to njmaeditor@njmyco.org.

Topics in this issue include a schedule of upcoming events, info on cooking mushrooms, observing lichens, understanding the science behind medicinal mushrooms, citizen science projects, a 2024 NAMA travel log, a must-see NY State Museum exhibit (which closes January 4, 2026), and, of course, a book review and our Mycologist history series. To round up what is happening outside NJMA membership, we hope you take a look at the [Bytes, Bits, & Bites](#) links.

– Sue McClary

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.

Visit the NJMA Discussion Group



facebook

<http://tinyurl.com/jjualgz>

EDIBLE WILD MUSHROOMS: A SELECTED LIST

by Bob Hosh

[Bob Hosh passed away earlier this year, but his 42 edible mushrooms best cooking method and preservation guide, created October 18, 1992, is worth sharing with NJMA members.

With today's knowledge, some species names are now incorrect for NJ/USA, but I have kept Bob's names – as they will match your field guides. We will also mention that some species could be either difficult to identify, are part of cryptic species complexes having entities with unknown edibility, or have poisonous lookalikes: (a) *Boletus bicolor* (= *Baorangia bicolor*) – looks similar to many “bicolor-like” boletes of unknown edibility. (b) *Clitocybe nuda* (= *Lepista nuda*) – can be confused with poisonous *Cortinarius* species. (c) *Flammulina velutipes* can resemble poisonous *Galerina marginata*. (d) *Marasmius oreades* – some of the other lawn-dwelling mushrooms of similar stature are poisonous – and be aware that lawns can be sprayed with herbicides and pesticides.

Bob's mention of using raw *Cantharellus cinnabarinus* and *Fistulina hepatica* in salads have been removed. NJMA does not recommend consuming raw mushrooms. This helps avoid illness. Besides, mushrooms contain chitin, and it needs to be broken down by cooking to release their nutrients. – Sue M. with help from Igor Safonov]

This list of edible wild mushrooms is based on my personal experience collecting and preparing mushrooms for the table over a 23-year period. It reflects my personal tastes and the availability of fungi.

Remember that individual reactions to any food can vary; thus, I cannot assume responsibility for the consequences to anyone who may eat any of the wild mushrooms included on this list.

Learn to identify mushrooms by joining a mushroom club and using a good field guide – benefit from the experience of others. Never eat a mushroom you cannot positively identify. Remember the adage: “When in doubt, throw it out.”

Agaricus arvensis (Horse Mushroom)

Sauteing, soups, pickling; canning, freezing, drying; Very good flavor, tougher texture than *A. campestris*. Meaty.

Agaricus bitorquis (Spring Agaric)

Sauteing, soups, pickling; canning, freezing, drying; Very good flavor.

Agaricus campestris (Meadow Mushroom, Pink Bottom)

Sauteing, soups, pickling; canning, freezing, drying; Flavor better, more robust than *A. bisporus* (the commercial white mushroom).

Armillaria mellea (Honey Mushroom)

Sauteing, braising; canning, freezing, pickling; Viscous cap makes it a poor candidate in soups and sauces. Must be cooked. Do not eat raw.

Armillaria tabescens (Ringless Honey)

Sauteing, braising; canning, freezing, pickling; Viscous cap makes it a poor candidate in soups and sauces. Must be cooked. Do not eat raw.

Auricularia auricula (Wood-ear; Tree-ear)

Sauteing, soups; drying; Somewhat tasteless, but good “filler” in soups and stews.

Boletus bicolor (Two-colored Bolete)

Sauteing, soups, braising; drying, freezing, canning; Very good in sauces.

Boletus edulis (Steinpilz, Cepe, Porcini, King Mushroom)

Sauteing, soups, braising; drying, freezing, canning; Strong flavored versatile mushroom; Good stuffed.

Calvatia gigantea (Giant Puffball)

Sauteing, frying; freezing; Faint sweetish flavor; Best breaded and fried.

Cantharellus cibarius (Chanterelle)

Sauteing, duxelles, soups and stews; canning, freezing, pickling; Wonderful apricot-like fragrance and flavor; needs slow cooking; drying results in tough, leatherly product.

Cantharellus cinnabarinus (Red Chanterelle)

Braising, sauteing; freezing, canning, drying; Good peppery flavor, good in soups and stews.

Clavicornia pyxidata (Crown-tipped Coral)

Sauteing, braising; drying; Interesting texture; very good in sauces and spreads.

Clitocybe nuda (Blewit, Wood Blewit)

Sauteing, soups, stuffing; canning, freezing, drying; Robust flavor goes well with a sharp cheese; also strong enough flavor to use in rich sauces or to serve alone.

Coprinus atramentarius (Alcohol Inky)

Sauteing; freezing; Good flavor, but best avoided since consuming with alcohol leads to poisoning.

Coprinus comatus (Shaggy Mane, Inky Cap)

Sauteing, steaming; freezing; Use only young and fresh; delicious flavor.

Cortinarius (Rozites) caperata (Gypsy)

Sauteing, braising; freezing, canning; Very good flavor; good in sauces.

Craterellus fallax and *C. cornucopiodes* (Black Trumpet)

Sauteing, soups; drying; This strong flavored peppery mushroom is best dried and used as a condiment added to sauces, soups, stews and other foods.

Craterellus tubaeformis (Trumpet Chanterelle)

Sauteing; freezing; Delicate flavor; best served in a light cream sauce.

Fistulina hepatica (Beefsteak Polypore)

Braising, sauteing; freezing, canning; Because of its mild acid flavor; good in sweet and sour sauces and with acid vegetable dishes.

Flammulina velutipes (Velvet Foot or Velvet Shank)

Sauteing; freezing; Very good with eggs.

Grifola frondosa (Hen of the Woods, Maitake)

Braising, sauteing, soups; freezing, canning, drying; Needs slow cooking; excellent in sauces and soups; wonderful on pizza.

Gyroporus castaneus (Chestnut Bolete)

Sauteing, braising; drying, freezing, canning; Wonderful nutty flavor; very good in soups and sauces.

Hericiium erinaceus (Bearded Tooth)

Sauteing, braising; drying, freezing; Nice flavor; good in sauces, soups and spreads.

Hericiium ramosum (Comb Tooth)

Sauteing, braising; drying; Interesting texture; very good in sauces or spreads.

(continues on [next page](#))

***Hydnum (Dentinum) repandum* (Sweet Tooth)**

Sauteing, braising; freezing, drying, canning; Crumbly texture but excellent flavor.

***Laccaria ochropurpurea* (Purple-gilled Laccaria)**

Sauteing, braising; freezing, drying; Mild flavor but good in casserole dishes.

***Lactarius corrugis* (Corrugated-cap Milky)**

Sauteing, stir frying, braising; freezing, canning; Fishy smell lost when cooked; has crunchy texture suited to stir frying;

***Lactarius hygrophoroides* (Hygrophorus Milky)**

Sauteing, stir frying, braising; freezing, canning; Has no fishy odor; Has crunchy texture suited to stir frying.

***Lactarius volemus* (Voluminous-latex Milky)**

Sauteing, stir frying, braising; freezing, canning; Fishy smell lost when cooked; has crunchy texture suited to stir frying.

***Laetiporus sulphureus* (Chicken Mushroom; Sulfur Shelf)**

Sauteing, frying, braising; freezing, drying; Very versatile, substitute in chicken recipes.

***Lentinus edodes* (Shiitake)**

Sauteing, sauces, soups, stir frying; drying, freezing; Good strong flavor; all-purpose use.

***Lepiota procera* (Parasol Mushroom)**

Sauteing, frying; no recommended preservation; Wonderful nutty flavor; best breaded and fried.

Lepiota gracilentia

Sauteing, frying; no recommended preservation; Wonderful nutty flavor; best breaded and fried.

***Lyophyllum decastes* (Fried-chicken Mushroom)**

Sauteing, braising; freezing, canning; Somewhat rubbery texture but very good in sauces and casseroles.

***Marasmius oreades* (Fairy Ring)**

Sauteing, braising; drying; Good Flavor; add to soups and stews; good on pizza.

***Morchella esculenta and related species* (Morel)**

Sauteing, braising, stuffing; drying; Distinct flavor makes outstanding soups and sauces.

***Pleurotus ostreatus* (Oyster Mushroom)**

Braising, sauteing, frying; freezing, drying, canning; Mild flavor; herbs and onions help bring out flavor; very good creamed.

***Sparassis herbstii* (Cauliflower Mushroom)**

Braising; drying, freezing; Needs long slow cooking; quite good in soups and stews.

***Stropharia rugosoannulata* (Wine Cap)**

Sauteing, braising; drying, freezing; Strong flavor holds up well in rich sauces; good with eggs.

***Suillus luteus* (Slippery Jack)**

Sauteing, soups, braising; drying, freezing, canning; Viscous slimy cap must be peeled; young pores need not be removed; good in sauces.

***Tricholoma portentosum* (Sticky Gray Trich)**

Sauteing, soups, braising; canning, freezing; Excellent flavor; crunchy texture; great creamed and in sauces.



**There are old mushroomers.
There are bold mushroomers.
THERE ARE NO old, bold mushroomers!**



PHOTO BY SHIHONG LI

Laccaria ochropurpurea



PHOTO BY DAVE WASILEWSKI

▲ *Lyophyllum decastes*

▼ *Gyroporus castaneus* group



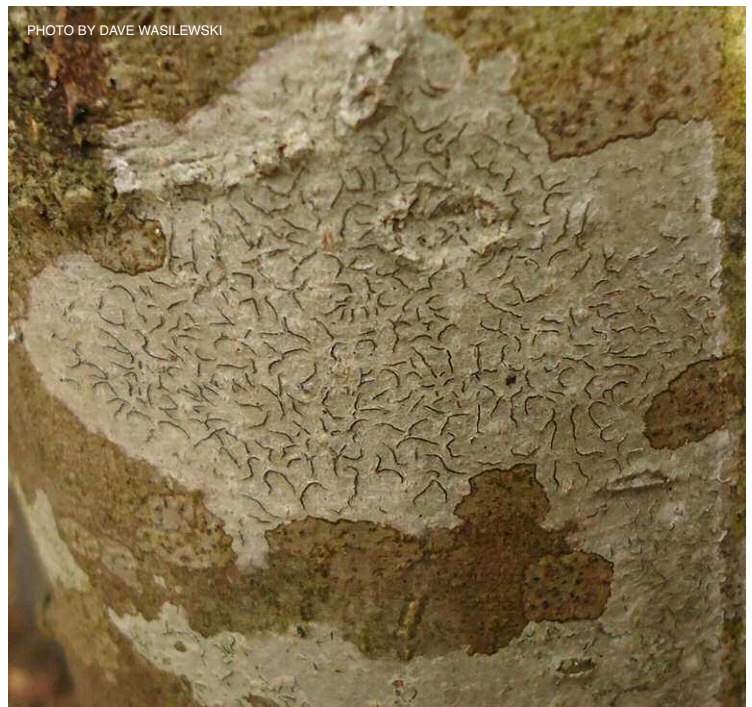
PHOTO BY DAVE WASILEWSKI

LICHEN WALK AT STOKES STATE FOREST - MARCH 29, 2025

by Jason Hafstad

Lichen experts Jason Hafstad, Elizabeth DeCicco, Dennis Waters, and Dorothy Smullen identified the following 33 lichens at this well-attended event.

- Arthonia* cf. *apatetica*
- Biatora longispora*
- Catillaria* cf. *chalybeia*
- Cladonia ochrochlora*
- Flavoparmelia baltimorensis*
- Flavoparmelia caperata*
- Graphis scripta*
- Hypogymnia physodes*
- Lecanora* cf. *layana*
- Lecanora strobilina*
- Lecanora thysanophora*
- Lepraria* cf. *caesiella*
- Lepraria* cf. *finkii*
- Leptogium cyanescens*
- Mycocalicium subtile*
- Ochrolechia yasudae*
- Parmelia sulcata*
- Parmotrema hypotropum*
- Pertusaria* cf. *plittiana*
- Phaeophyscia rubropulchra*
- Physcia aipolia*
- Physcia millegrana*
- Porpidia albocaerulescens*
- Porpidia soledizodes*
- Psilolechia lucida*
- Punctelia caseana*
- Punctelia rudecta*
- Pyxine solediata*
- Ropalospora viridis*
- Tuckermanopsis americana*
- Usnea* sp.
- Xanthoparmelia conspersa*
- Xanthosyne varians* subsp. *variens*



Graphis scripta lichen



Psilolechia lucida lichen



Tuckermanopsis americana lichen

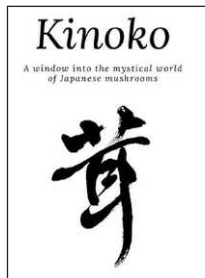


Phaeophyscia rubropulchra lichen

BOOK REVIEW

KINOKO: A WINDOW INTO THE MYSTICAL WORLD OF JAPANESE MUSHROOMS

a review by Hunter Le Duc



Kinoko: A Window Into the Mystical World of Japanese Mushrooms

by Nathaniel Guy

Self-published (January 5, 2023)
306 pages

ISBN-13: 979-8987537633

As a child, my favorite place to celebrate my birthday was at Ron of Japan – a local teppanyaki cook-on-the-table steakhouse. As a family, once seated, we enjoyed settling into the gentle sound of traditional Japanese instruments playing in the background.

The steamy hot towel presented to us to wash our hands – was a ritual synonymous in my mind with that of taking one's shoes off before entering a Buddhist temple: encouraging one to wash away or leave the cares of the outside world behind. It was always a treat to watch the chef masterfully toss and juggle the salt and pepper grinders in the air and then catch a shrimp in his shirt pocket.

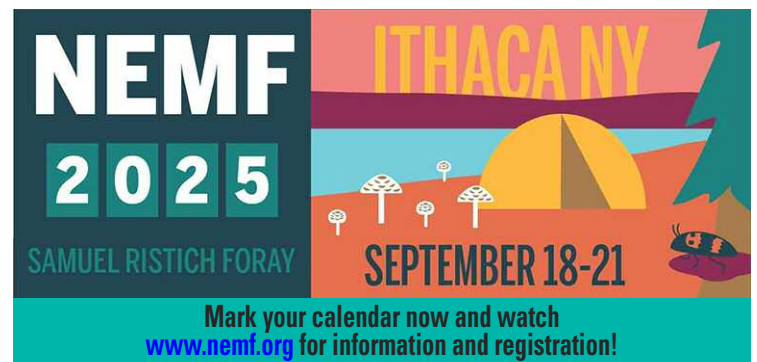
When sushi came on the scene, our family was first in line to try the local restaurant. My father relished in showing off his love for *Uni* (raw sea urchin). As I grew older, my interest in Japanese culture grew beyond food, and I found myself visiting Japanese gardens, taking an interest in flower arranging, Buddhism, Japanese folklore, martial arts, and just about everything Japanese. So it was with great excitement that I bought and read the new book by Nathaniel Guy called *Kinoko - A Window Into the Mystical World of Japanese Mushrooms*.

The book's stark white cover, splashed in calligraphy with a large black Japanese character, is beautiful and is an excellent precursor to the well laid out, well-organized chapters within. Needing reading glasses more and more, I was pleasantly surprised by the size of the print and readability (although in my copy of the self-published book, the footnotes are very faint). Guy, a former Japanese translator and employee of Nintendo, begins the book with a primer on Japanese geography and climate and then introduces key players in the history of mycology in Japan. Guy lives in Japan and is an officer in the Tokyo Mushroom Society. He goes on to introduce 20+ popular edible mushrooms in a field guide style providing the Japanese name, the season, lookalikes and, to my delight, the culinary uses for them. There's a section of short essays by the author and a handful of other people, including a photo essay documenting and showcasing travel to Japan in pursuit of

mushrooms (and culinary adventures with them) by David Arora. Other topics range from renewal after the tsunami, characters from Japanese folklore, and more. A section of Japanese haikus follows most pre-1900s (and some newly commissioned ones) that are just delightful in bringing the reader into the woods and awakening their senses. One of my favorites was this one:

*Ah, the Russula,
such a beauty to admire
and then leave behind*

The book concludes with some tips on Japanese pronunciation, a Japanese mushroom glossary, and a list of helpful websites, field guides, references and research papers. This book is a must-have for any mushroom lover who plans on traveling to Japan – but is also a fun read for anyone who wants to go there from the comfort of their couch.



GET READY FOR NEMF 2025!

Exciting news! Announcing the *Northeast Mycological Federation (NEMF) Foray 2025*, happening *September 18-21* at *Camp Comstock in Ithaca, NY*.

Did you know? NEMF is a collaboration of local mushroom clubs like ours, coming together each year to put on a huge weekend foray with guided walks, workshops, expert talks, and more.

WAYS TO PARTICIPATE:

- ♦ *Apply to Lead a Workshop or Presentation* – We're looking for engaging, hands-on presentations/workshops on everything from mushroom cultivation to dyeing, art, and more! Get the [Presenter Application Workshop Application](#).
- ♦ *Be a Vendor* – Have mushroom-related goods or services to share? [Apply here](#).
- ♦ *Join the Ticket Waitlist* – Be the first to know when tickets go on sale! Spots will fill fast, so get on the list now. [Sign up here](#).
- ♦ *Volunteer* – Help put on a great event, [volunteer here](#).

For more information on the event, check out: <https://www.nemf.org/2025-foray> and if you have questions, reach out to Pauline Johnson, the Event Chair at NEMF2025@gmail.com.



LENTINAN – THERAPEUTIC POTENTIAL

by Faith Frankel

The mycelium of shiitake mushrooms (*Lentinula edodes*) is a major source of a polysaccharide, (1,3 beta-D-glucan), which has shown adjunctive therapeutic activity in patients with cancer. Lentinan alone does not directly kill cancer cells, but rather acts as a biological response modifier, boosting some aspects of the immune system to enhance chemotherapy.^{1,2} Several clinical trials showed that lentinan used adjunctively with chemotherapy extended survival in patients with stomach, prostate, colorectal, and liver cancers.¹ In one study, an extract of shiitake mycelium taken by mouth helped reduce adverse effects in patients under chemotherapy treatment for advanced gastrointestinal cancer.² In another, cancer patients receiving shiitake in combination with immunotherapy reported improved quality of life.³ There is some evidence that lentinan and other mushroom extracts may have a beneficial effect on cholesterol, blood pressure, and infections, all related to immune system enhancement.^{1,4}

Gary E. Deng, MD, PhD, Integrative Medicine Specialist at Memorial Sloan Kettering Cancer Center, advises against the use of immune-stimulating mushroom extracts for patients who have an autoimmune disease such as Crohn's, ulcerative colitis, or lupus.⁴ It should be noted also that eating raw or lightly cooked shiitake mushrooms can cause a type of dermatitis (rash) within a day or two after consumption, an effect that dissipates within a few days.⁵ More studies are needed to fully understand the mechanisms of action of lentinan and to confirm its effectiveness in various health conditions. Studies are ongoing to explore its

potential in managing inflammatory diseases, cancer, and other conditions.⁶

The medicinal and culinary uses of shiitake mushrooms have broad historical precedents in both China and Japan. A written record from 1209, during the Song dynasty in China, was cross-referenced over centuries and adapted in 1796 by Japanese horticulturist Satō Chūryō, whose book is referenced in a 2014 mushroom encyclopedia.⁷ The name “shiitake” is a Japanese compound word for the shii tree, whose dead logs are the substrate for growing shiitake, and take (Japanese for mushroom).⁷ Native to East Asian countries, shiitake mushrooms are now cultivated and consumed in countries all over the world.



References

- 1 Memorial Sloan Kettering Cancer Center. Integrative Medicine. Lentinan. <https://www.mskcc.org/cancer-care/integrative-medicine/herbs/lentinan>
- 2 Ina K, Furuta R, Kataoka T, et al. Lentinan prolonged survival in patients with gastric cancer receiving S-1-based chemotherapy. *World J Clin Oncol* 2011 Oct 10;2(10):339-343. [10.5306/wjco.v2.i10.339](https://doi.org/10.5306/wjco.v2.i10.339)
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- 6 Zhou, G., Liu, H., Yuan, Y. et al. Lentinan progress in inflammatory diseases and tumor diseases. *Eur J Med Res* 29, 8 (2024). <https://eurjmedres.biomedcentral.com/articles/10.1186/s40001-023-01585-7>
*This article supplies a good overview of recent clinical research.
- 7 Miles PG; Chang S-T. (2004). *Mushrooms: Cultivation, Nutritional Value, Medicinal Effect, and Environmental Impact*. CRC Press. p. 241. ISBN 978-0-203-49208-6

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 **7/15/2025**

FALL (November) issue: Deadline is **10/15/2025**

WINTER (February) issue: Deadline is **1/15/2026**

SPRING (May) issue: Deadline is **4/15/2026**

NORTHEAST RARE FUNGI CHALLENGE!



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](#).



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 Sue McClary:

Invasive flies have never been worse in Pennsylvania's mushroom capital, homeowners say:

<https://tinyurl.com/mwxntp37>

from Sue McClary:

The year of fungi — Lawmakers moving to declare an official Colorado state mushroom:

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

from Sue McClary:


Nature's instructions: How fungi make a key medicinal molecule:

<https://tinyurl.com/az2hjexn>

(continues on [page 8](#))

PINELANDS SHORT COURSE

by Nina Burghardt

In March, John and I attended the Pinelands Short Course sponsored by the NJ Pinelands Commission and Stockton University. This year, Keara Giannotti gave a wonderful course of an introduction to Pinelands fungi. Some of you might know Keara. She has been a member of NJMA for many years but often cannot go to our forays since she runs a children's nature camp. We also set up an outreach table. Svetlana McCoy-Rusanovav, a relatively new but enthusiastic member, joined me at the table telling people all about our club. If you want to learn about the Pine Barrens, you might like to attend next March or go to the summer program in July. 



NJMA display table at the 2025 Pinelands Short Course

BYTES, BITS, & BITES (continued from page 7)

from Sue McClary:

Impact of Medicinal Mushrooms on the Canine Body Clock:

<https://tinyurl.com/4vdu2p7t>

from Sue McClary:

Fungus infects and controls spiders, turning them into 'zombies':

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

from Sue McClary:

Art Friend heads to the Museum of Russian Art for a journey into the world of mushrooms:

<https://tinyurl.com/3kefaycm>

from Sue McClary:

What is *iNaturalist*? The citizen science app playing an unlikely role in a mushroom murder trial:

<https://tinyurl.com/yck4npb7>

from Sue McClary:

Fort Drum warns against picking wild mushrooms:

<https://tinyurl.com/32au8k75>

from Sue McClary:

This state produces the most mushrooms:

<https://tinyurl.com/2s4brnvj>

from Sue McClary:

Florida's new farm bill bans mushroom spores, sparking debate:

<https://tinyurl.com/7s5msf65>

from Sue McClary:

A fungus that can 'eat you from the inside out' could spread as the world heats up:

<https://tinyurl.com/46a6hcv5>

from Sue McClary:

Robots are gaining new capabilities thanks to plants and fungi:

<https://tinyurl.com/3v27fk28>

(continues on page 17)



KIWIBUBBLES FUNGUS PROJECT

by Sue McClary

When researchers reach out to NJMA, we try to help by spreading the word about their project. This winter, one such project seemed ideal for our members. Find and post on *iNaturalist* ([inaturalist.org](https://www.inaturalist.org)) observations of Kiwi Bubbles (*Diatrype virescens*), a cold weather fungus that fruits only on American Beech (*Fagus grandifolia*). If you attended an NJMA Taxonomy Tuesday Zoom session over the winter months, you may have seen some members showing off their green little bubbles. This cute fungus is found on dead twigs on the ground or still attached to trees. Project information is located here (<https://tinyurl.com/yehkbvux>).

At the start of the project (December 23, 2024), *iNaturalist* had 533 observations from 131 observers for this fungus. When the last observation was posted in May, total observations nearly quadrupled with 2084 observations from 188 observers from Maine to Louisiana. It looks like all the states with the most observations showed increases in total observations NJ (30 to 41), Pennsylvania (39 to 51), New York (59 to 80) and Maryland (17 to 32), Massachusetts (36 to 47). American Beech observations still dwarf the observations of Kiwi Bubbles, so there are still lots of Kiwi Bubble observations potential from other states, especially the midwest. If you were an NJMA member at the start of this year and missed seeing information, scroll down in those Taxonomy Tuesday emails once in a while to check for non-NJMA events and researcher requests like this one.



NAMA CAMP 2024: PACIFIC NORTHWEST

by Sarah Hunt

In the middle of a dusty fall drought in New Jersey, I couldn't have been more thrilled that the time had come for NAMA Camp Pacific Northwest. Mycophiles will understand the giddiness I felt when I checked the forecast and saw rain, day after day, in the Gifford Pinchot National Forest where the foray would be held. I packed my rain gear, my camera, and my halloween costume, and boarded a flight to Portland, Oregon.

After staying with friends in town for a night, I picked up a rental van and headed north into Washington. When visiting a new area, I always like to look up the ecoregions of the state. I pulled up a YouTube video by the National Nordic Museum, and listened to descriptions of different ecological regions of the state based on topography, geology, temperatures, and rainfall as I drove. I travelled through three of the nine ecoregions of Washington during my visit, and was delighted to be in the parts of the state with the highest rainfall.

When I arrived at the site – a learning center just north of Mount St. Helens, and not far from Mount Adams and Rainier – people were still getting registered and finding their bunks. I'd missed the early bird forays, so I decided to settle in and meet the people I'd be staying with the next few days. A bunkmate from a local club flipped through two of her field guides while I stitched pieces of my halloween costume together for that night's myco-themed trick or treat.

"One old and one new. Though the new one is from 2015, so maybe that one is old now." She told me the older of the field guides had been a collaboration between a few people in the area, including someone from her own club, who had since passed. That author's husband had gifted her books to the group after her passing.

Bunks filled up, and we headed over to the dining hall, where some people were already dressed up in their mycological costumes. Sitting with a fellow scholarship recipient from New Orleans, I was pleasantly surprised to see Luke Sarrantino from "Eat Flowers Farm" – a shiitake farm in NY – at an event so far from home. Over the evening, a number of younger attendees and scholarship recipients formed a little group that meandered and paraded costumes and chatted about each of our clubs.

The welcome talk was an introduction to the region's ecosystems, and I was glad I'd gotten a little bit of a crash course on the drive up so that I could enjoy the speaker's descriptions of conifer-dominated forests, giant salamanders, and volcanoes. The group filtered out of the auditorium into a cool drizzly night, and we eventually ended up in the gym, already filling up with rows of tables from the day's fungal finds. Lobsters,

chanterelles, jelly tooth fungi, and *Amanitas* all caught my eye. The lobsters and chanterelles were far larger than anything I'd found in New Jersey, but among the dramatic peaks and huge Douglas firs dripping with moss, they seemed proportional. I was itching for the morning forays!

Rather than drive out to any of the forays farther from camp, I joined a morning walk at the trailhead just across the road from the camp. There would be a stream and a waterfall. I love looking for entomopathogenic fungi, and I've almost always found them on plants near high elevation streams, so I felt like this would be my shot. We took off, and I tried to keep my eyes on the fungi while also taking in the amazingly lush flora of the area.

Not long into the foray, the trail split and I followed the smaller trail to a streambed, which I explored for a while, finding lots of neat crust fungi and tiny *Mycena* growing out of the conifer litter. Everything was covered in moss, ferns, and fungi, sometimes layers deep. I rejoined the group on the main trail, and started checking the bottoms of leaves for parasitized insects or spiders. I've learned to look on the undersides of evergreen leaves or leaves like those of beech trees, that hang on over winter.

After peeking under the leaves of rhododendron and some less familiar plant species, I asked the foray lead if he'd found any entomopathogenic fungi. He said friends had seen them on sword ferns, which I had seen in the area on *iNaturalist* as well. I started peeking under the long fronds of these evergreen ferns, and not five minutes later, I found two *Gibellula* specimens on nearby ferns alongside a gravel road. A group of foray members gathered around, and I got to chat a bit about my find, and what other places I'd found that sort of fungus. I kept scanning the undersides of leaves for the rest of the foray, but with less urgency as I allowed myself to enjoy the hike and get to know the other people on the foray.



PHOTO BY SARAH HUNT

This *Gibellula* sp. is an entomopathogenic fungus that causes its hosts (spiders) to bite or grip down on the underside of a leaf before the mushroom's fruiting bodies burst out of the host. In this image, you can hardly see the spider's brown legs against the wet sword fern leaf, and all the tan in the image is the *Gibellula* fungus.

Arriving back at camp, I shared my finds with a few of the friends I'd made the night before, and we went out on a post-lunch foray between the camp and the river. We stopped at one point to all sit down and sift through the leaf litter, and found all kinds of tiny mycological life and insects in the damp forest floor.



The habitat of the area had a lot of Douglas firs and other evergreens, which made for some gorgeous fallen logs and stumps throughout the forests. There were lots of stumps like this, covered in multiple species of mosses and lichens, with little mycena and various other small fungi sticking out through the moss. After such a dry fall in New Jersey, seeing this sort of lush, diverse forest, was very exciting!

In the afternoon, I attended lectures including one by a friend – Aaron Tupac – on fungal conservation. It opened up some great questions and we all discussed habitat restoration, sequencing, and protection of undisturbed spaces together. There were a couple of lectures on medicinal fungi, which I caught parts of, and a talk on corn smut (or *Huitlacoche*) which was fun and fascinating.

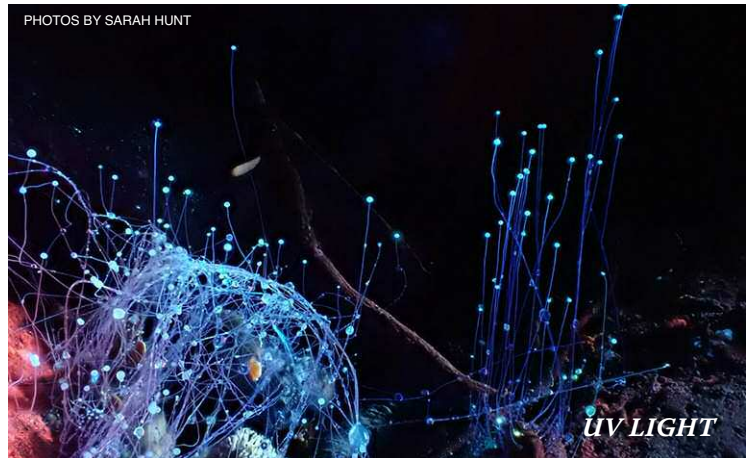
That evening's talk was by Christian Schwarz – coauthor of *Mushrooms of Cascadia* – and we were taken through habitat types, foray and foraging stories, and photos of mushrooms as big as your head. Afterwards, there was a fantastically fungal cocktail hour, with matsutake on waffles and deviled eggs, chanterelle toasts, and a number of fungal-infused beverages that warmed everyone up on the chilly and damp night. An outdoor pavilion with a fireplace became an afterparty where everyone showed finds from their own regions, talked about their clubs, and cooked more foraged mushrooms over a camp stove to share.



Could this be a "tiny" *Boletus edulis* var. *grandedulis*?

The next morning's forays were drizzly walks with friends, as other folks in the group found matsutake and I hunted for little crust fungi and smaller wonders. The afternoon brought a break in the clouds and a rainbow across the valley, and everyone ran to the windows at lunch to enjoy the view. In the afternoon, I attended Syrena Whitner's talk on aquatic fungi, not visible mushrooms that grow in the water, but microscopic fungi that make up an important component of ocean ecosystems.

Craving one more foray before the end of the trip, I dashed out at sunset with a fellow scholarship recipient and explored a streambank with a UV flashlight. The most beautiful find, ironically, was a threadlike fungus growing out of some mouse or chipmunk droppings!



This fungus was found by flashlight during an impromptu UV foray along a streambank. I thought it might be a mold, but I did end up at least getting to the *Phycomyces* genus. A fantastical find that we were photographing for a good five minutes in wonder before we realized it was growing out of the scat of some tiny woodland creature, which caused a good chuckle.

We ran back to the auditorium just as Noah Siegel began his hilarious and inspiring talk "Adventures of a Mycophobo". With one last night of fungal snacks and community, all our socks drenched, we started packing our bags, exchanging contact info, and saying goodbyes.

I had a couple days on the tail end of the foray, and my plan had been to stay in the area and visit the trails of some of the guided hikes I hadn't made it to that weekend. Instead, with the excuse of giving a Philly myco

club member a ride to Seattle and a little more time to hike before her flight, we headed towards the coast to Olympic National Park and the Hoh Rainforest. With stunning waterfalls and some of the largest trees I've ever seen, we almost could've forgotten the fungi if they hadn't been bright red and underfoot with every step. I had always found *Amanita muscaria* a bit overrated in pop culture, but after seeing them in person, I got it! They really are breathtaking, fun, and absolutely iconic!



PHOTO BY SARAH HUNT

Aquila of the Philly Myco Club and myself (on the right) Sarah Hunt

I headed to Seattle to drop off my fellow traveler, and we visited the university fungarium where the foray samples were being dried and organized before being shipped to the Chicago Field Museum. Going from a gymnasium full of soggy samples to organized, labeled specimens was impressive, and I was grateful to see the other end of the process.

I had one more day to explore solo after Seattle, so I headed back to Gifford Pinchott to explore the lava tubes and forests. I ended up on the beach of a lake where I saw more *Armillaria* than I'd ever seen, spread out over a huge expanse of sand and soil and logs. I



PHOTO BY SARAH HUNT

*I found jelly tooth fungi (*Pseudohydnum gelatinosum*) to be especially fascinating. They have a distinct texture despite the fact that they have the texture of a gummy bear full of water. Semi-transparent, bizarre, and wonderful.*

made a quick detour to a hot spring on my last night - gratefully out of service, as the election results came in before heading back to Portland and the changing world in the morning.

I formed lifelong friendships on this trip with a community of people who will encourage me to learn and dive into my passions, got to explore an environment I'd never seen before, ate amazing food, and learned from people who have been doing this work for decades. I'm so grateful to NAMA and NJMA for this opportunity, and for the encouragement it's given me to take my mycological observations to the next level and learn more about the ecology and diversity of these amazing organisms.



PHOTO BY SARAH HUNT

Left to right: Emma Dombkowski (New Orleans), Sarah Hunt (NJMA), Luke Sarrantonio (Catskills), and Ross Hauberg (Minnesota Mycological Society)



PHOTO BY SARAH HUNT

Helvella was a genus I'd been unfamiliar with before this trip, and the tables had bunches of wildly different ones piled up. There were a handful of species, but there is also so much variation in form within a species, that some of them were just particularly beautiful or funky, which made spotting them fun every time, despite the fact that they were relatively common.

CALENDAR OF UPCOMING EVENTS

Sunday, June 29 10:00 AM	FORAY - STOKES STATE FOREST - LAKE OCQUITTUNK Branchville, NJ (<i>Sussex County</i>)
Sunday, July 13 10:00 AM	FORAY - MEADOWOOD PARK Mendham, NJ (<i>Morris County</i>)
Saturday, July 19 10:00 AM	FORAY - THOMPSON/ HELMETTA PARK Monroe Township, NJ (<i>Middlesex County</i>)
Sunday, July 27 10:00 AM	FORAY - HORSESHOE BEND - SOUTH Kingwood Township, NJ (<i>Hunterdon County</i>)
Saturday, August 2 10:00 AM	FORAY - HACKLEBARNEY STATE PARK Long Valley, NJ (<i>Morris County</i>)
Sunday, August 10 10:00 AM	FORAY - GREEN TURTLE POND West Milford Township, NJ (<i>Passaic County</i>)
Saturday, August 16 10:00 AM	FORAY - SHARK RIVER PARK Wall Township, NJ (<i>Monmouth County</i>)
Sunday, August 24 10:00 AM	GRETE TURCHICK FORAY AND PICNIC STOKES STATE FOREST - KITTLE FIELD Sandyston, NJ (<i>Sussex County</i>)
Friday – Monday August 29 - September 1	COMA CLARK ROGERSON FORAY 2025 Litchfield, Connecticut <i>Registration opens May 1</i>
Sunday, September 7 10:00 AM	FORAY - SWARTSWOOD STATE PARK Swartswood, NJ (<i>Sussex County</i>)
Thursday – Sunday September 11-14	NAMA ANNUAL FORAY 2025 – POTASH HILL Marlboro, Vermont <i>Watch their website for details</i>
Sunday, September 14 10:00 AM	FORAY - WAWAYANDA STATE PARK Hewitt (West Milford), NJ (<i>Passaic/Sussex Counties</i>)
Friday – Monday September 18-21	NEMF ANNUAL SAMUEL RISTICH FORAY 2025 Ithaca, New York <i>Watch their website for details</i>
Saturday, September 20 10:00 AM	FORAY - SCOTLAND RUN PARK Clayton, NJ (<i>Gloucester County</i>)
Sunday, September 28 10:00 AM	FORAY AND PICNIC: HISTORIC SMITHVILLE PARK Smith's Woods Area, Easthampton, NJ (<i>Burlington County</i>)
Saturday, October 4 10:00 AM	FORAY - BELLEPLAIN STATE FOREST Woodbine, NJ (<i>Cape May County</i>)
Sunday, October 12 10:30 AM - 4:00 PM	NJMA'S FUNGUS FEST 2025 Frelinghuysen Arboretum, Morris Township, NJ (<i>Morris County</i>)
Saturday, October 18 10:00 AM	FORAY - BASS RIVER STATE FOREST Bass River Township, NJ (<i>Burlington County</i>)
Sunday, October 26 10:00 AM	FORAY - WELLS MILLS COUNTY PARK Waretown, NJ (<i>Ocean County</i>)
Sunday, November 2 10:00 AM	FORAY - ESTELL MANOR PARK - NORTH GATE Waretown, NJ (<i>Atlantic County</i>)

WHO'S IN A NAME?

The genus *Melanohalea*

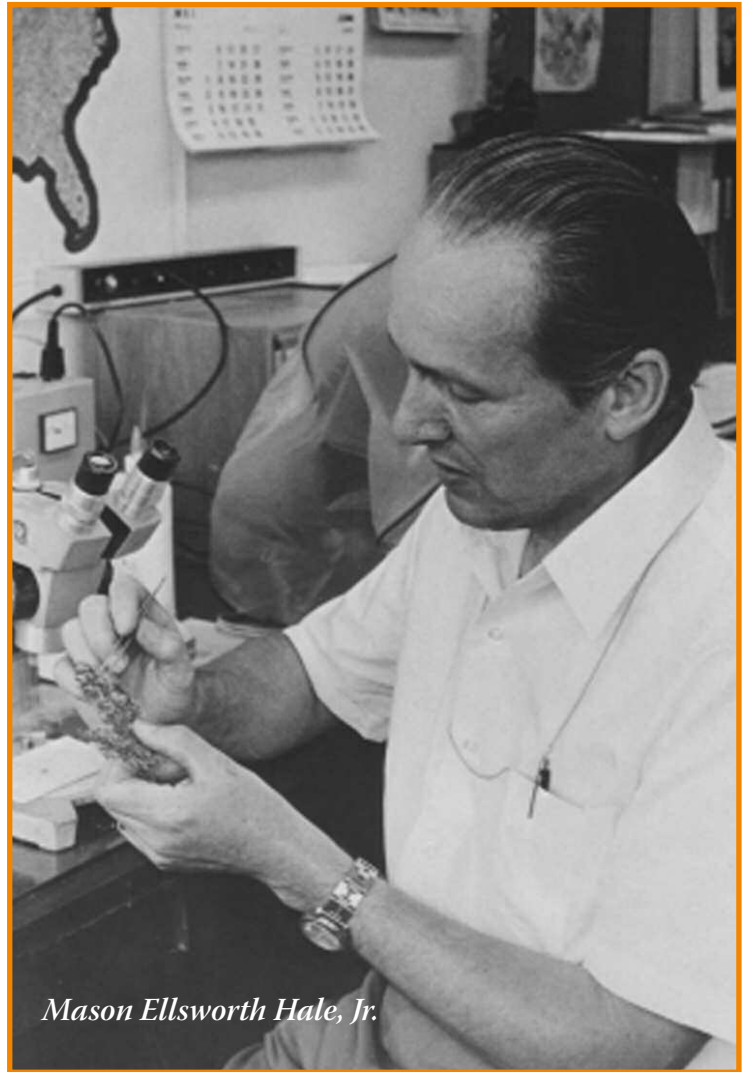
by John Dawson (ninety-eighth in a series)

The lichen genus *Melanohalea* comprises a group of foliose lichens in the family Parmeliaceae that were segregated in 2004 from the genus *Melanelia*. The initial syllables of both those generic names refer to the brown coloration of the lichen thalli, while *-halea* is an eponym that honors the American lichenologist Mason Ellsworth Hale, Jr., who was one of the most influential and prolific contributors to lichen research in the 20th century¹ and is one of the dedicatees of Brodo's and Sharnoffs' tome *Lichens of North America*.

Hale was born 23 September 1928 in Winsted, Connecticut, and grew up on his family's farm near there. In 1946, after completing his primary and secondary education, he entered Yale University. Having studied Latin, Greek and Hebrew in high school he intended to become a linguist. But when informed by faculty in the linguistics department that undergraduates were not allowed to take courses in Sanskrit or other ancient languages, he decided to major in botany instead.² Nevertheless, his interest in languages continued throughout his life, and he was a remarkable polyglot: In addition to having a reading knowledge of French and German, he was able to correspond with Swedish scientists in their own language, to write scientific papers in Spanish, and to speak, read and write Japanese.³

At Yale, Hale served as an assistant to the lichenologist and bryologist Alexander Evans, "the first scientist in the West to understand and utilize the [microchemical] techniques devised by the Japanese lichenologist Yasuhika Asahina,"⁴ and in the summer of 1949 he was invited by another of his professors, the ecologist Frank Egler, to study the lichen flora at Egler's Connecticut estate, Aton Forest. His work there became the basis for his senior thesis at Yale and for his first publication, which appeared in *The Bryologist* in 1950, the year of his graduation.

That fall, Hale went on to the University of Wisconsin, Madison, where he was awarded a prestigious Wisconsin Alumni Research Fellowship. His primary mentor there was the lichenologist John W. Thomson, with whom Hale had corresponded during his time at Aton Forest – and before Hale's arrival in Madison Thomson recommended him to Pierre Dansereau to serve as the latter's assistant on an Arctic Research Institute expedition to Baffin Island that Dansereau was preparing to lead that summer.



Mason Ellsworth Hale, Jr.

Hale received his Master of Arts degree the following spring for a thesis describing the lichen collections he made on that expedition. Immediately afterward, he then commenced work for his doctorate, which he earned in 1953 with a dissertation entitled "Phytosociology of corticolous cryptogams in the upland forests of southern Wisconsin." Published two years later in the journal *Ecology*, that paper was noteworthy for its application of statistics to ecology and for Hale's pioneering use of punched cards for data processing. In both those respects, Hale drew upon the talents of fellow graduate student Beatrice Wilde, who studied both botany and mathematics and who became Mason's wife in 1952. Her own field skills reportedly equaled his, and she subsequently accompanied him on most of his collecting trips, which eventually took him to every continent.⁵

(continues on [next page](#))

¹ Many other lichen taxa are named after Hale as well. The Wikipedia entry about him lists ten North American species bearing the epithet *halei*, in addition to the genera *Halecania*, *Halegarpha*, *Haleomyces* and *Masonhalea*.

² According to the obituary memoir of Hale by James D. Lawrey (*The Lichenologist*, vol. 22 no. 4 [1990], pp. 405–407).

³ As reported by William Louis Culberson in his "A Tribute to Mason Ellsworth Hale, Jr." (*The Bryologist*, vol. 94, no. 1 [1991], pp. 90–93.) That article is also the source for the photo of Hale reproduced in this profile.

⁴ Culberson, *op. cit.*

⁵ Lawrey, *op.cit.* As a complement to having collected arctic lichens on Baffin Island he studied endolithic lichens in the dry valleys of Antarctica, where, according to Wikipedia, the Hale Valley is named after him.

After receiving his Ph.D., Hale became a faculty member at the University of Wichita (now Wichita State University) and then, two years later, at West Virginia University. In 1958, he left academia to become Associate Curator in the Department of Botany at the Smithsonian Institution, where he remained until the end of his life, rising through the ranks to become Curator and ultimately Senior Botanist (“the equivalent of a named chair [at] a major research university”⁶).

During his career, Hale authored nearly 200 articles and five books, including *The Biology of Lichens* and *How to Know the Lichens*, and he and William Culberson published the first checklist of North American lichens. He expanded the Smithsonian’s lichen collection five-fold, contributing nearly 80,000 specimens (a third of the total) himself, and, “with the assistance of his three children, Janet, Sandra and Robert,” curated most of the rest.⁷ His research on lichens spanned a wide spectrum of subjects, including their taxonomy (in which he pioneered chemical, chromatographic and scanning electron microscopical techniques for delineating species), ecology, epicortical structure, growth rates, fluorescence, biogeography and nutrition.

Hale died of renal cancer on 23 April 1990 at the age of 61. Following his death, the International Association of Lichenologists for which he had served as president from 1981 to 1987, created the Mason Hale Award for the best doctoral study on lichens.



⁶ Culberson, *op.cit.*

⁷ Lawrey, *op.cit.*

CULTIVATION CURIOSITY

by Sue McClary

Have you tried growing wine caps in your garden or oysters in buckets and had low yield or failed completely? Despite the availability of cultivation books and online videos, it is still not an error-free process. In May, NJMA started a periodic (tentatively biweekly) Zoom on Wednesday nights for NJMA members only, called “Cultivation Curiosity”.

Whether you are new to cultivation or someone with successful experience to share, tune in and join this interactive conversation or just be a listener to show that you are interested in keeping this going. Noble Mushrooms’ Jake Tulus (<https://www.noblemushrooms.com/>), with attendee input, chooses a discussion topic. Maybe members want to do a growing project

together remotely and compare results? Got a topic to suggest? Send an email to cultivation@njmyco.org. So far topics covered were “Creating Your Morel Culture: Spores to Agar”, “Going from Agar to Liquid Culture”, and “Making Your Own Grain Spawn”.

I tuned in to the grain spawn session and learned there is an easier way to create a growing bottle than drilling holes and using wax to create an injection port for your liquid culture. Buy the jar cap pre-made online! Search for mason jar lids with self-sealing injection port & synthetic filter for mycology. I used to have to make tofu the hard way, starting with dry soybeans. You can bet I noticed when pre-made tofu started to appear in non-Asian stores and I could buy it conveniently pre-made. So don’t miss hearing about practical shortcuts in mushroom cultivation. Tune in and learn up-to-date tips and pitfalls.



WANTED: GOLDEN OYSTERS

by Sue McClary

If you missed the Kiwi Bubble Project, here is another project where NJMA citizen scientists can help a researcher.

On *Mushroom Observer* (mushroomobserver.org), Aishwarya writes: “I’m a third year PhD student in the Pringle Lab at the University of Wisconsin - Madison studying invasive Golden Oyster mushrooms. I am writing to ask this fantastic community to help with research if you are willing and able! I’m doing a population genomics study to understand whether cultivation and/or invasion have affected the evolutionary trajectory of golden oysters. This mushroom season (2025), I’m looking for folks to send me specimens of golden oyster mushrooms (*Pleurotus citrinopileatus*) collected from natural areas all over North America. I need specimens from everywhere other than Wisconsin.”

For the full list of states and the protocol for collecting, go here. (<https://tinyurl.com/426zbx7c>)



The Golden Oyster, Pleurotus citrinopileatus

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GALLERY OPENING – “OUTCASTS: MARY BANNING’S WORLD OF MUSHROOMS”

by Lyla R. Meader

I first took note of Mary Banning thanks to a Taxonomy Tuesday Zoom back in 2020-21. Susan Hopkins or Dorothy Smullen mentioned her. By then, I knew that when those ladies speak, you listen.

Who is Mary Banning you ask? Well, she’s quite a remarkable 19th century amateur mycologist and artist to boot – So remarkable that the New York State Museum (NYSM) just had a gallery opening that showcases twenty-eight of 175 watercolors (plus descriptions and narratives) that comprise Mary’s treasured life’s work *The Fungi of Maryland*. This is a big deal in mycological circles. I was fortunate to be able to experience this opening in the company of Susan, who drove down from the Adirondacks to meet me at the museum in Albany, NY on Friday, April 4 and share that experience here.

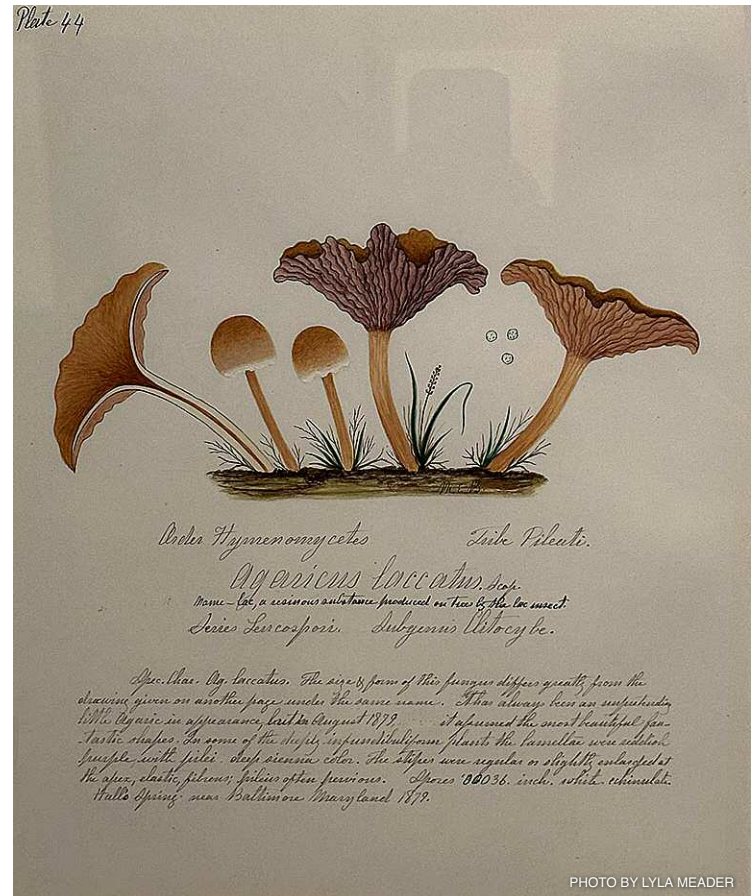
If you happened to attend the March 13, 2025 online lecture given by Dr. Patricia (Patty) Ononiwu Kaishian,

you were treated to a teaser for this exhibition – but just a tease. And you would recall that Mary sent her *magnum opus* to Charles Horton Peck, NYS botanist and perhaps the pre-eminent US mycologist at the time.

Luckily, we arrived a few hours early and could study the fungi illustrations up close before the crowds and official event. These illustration plates aim to educate, the fine details calling attention to the particular features critical to identification of the mushroom and, in some cases, include representations of the spores. To be there in person, to see the exquisite illustrations, to see and read the detailed scientific descriptions Mary penned in beautiful cursive script was quite moving. The work is incredible, tremendous!



Susan Hopkins and Lyla Meader at the NYSM gallery



Agaricus laccatus Scop. by Mary E. Banning

These watercolor plates are indeed large, and quite vibrant. They have, after all, spent most of the last 130 or so years tucked away, one could say forgotten, in a drawer. The first time any were publicly exhibited was in the 1980s by Patty’s predecessor, Dr. John Haines, who retired in 2005 as Curator of Mycology at the NYSM. Patty herself was hired into that same position in 2023. For more history, see John Dawson’s “Who’s In A Name *Hypomyces banningii*” article on Mary Banning (NJMA News Volume 43-4, July-August 2013 p.11) (https://www.njmyco.org/uploads/1/3/5/8/135862382/njma_news_43-4-2013-july-august.pdf)

Susan and I managed to tag along on a private tour of the NYS herbarium that Patty was giving to a group of

New York Mycological Society (NYMS) members. While we had to depart early for a 5:00PM dinner reservation, we did get to spend a few minutes in Patty's office. There, Susan recognized artwork that former NJMA member Geoff Kibby had drawn on a *Ganoderma applanatum* to commemorate the Northeast Mycological Federation (NEMF) foray of 1987.

The gallery opening began at 6:00PM, and at about quarter past, Patty gave welcoming remarks wherein she shared some life history about Mary and reflections, as a professional taxonomist, on Mary's mycological work. She lauded both the watercolors and written descriptions as being accurate, even poetic and exceptionally detailed, quite the contrast to the typically terse descriptions written by C.H. Peck – ones that would not meet today's scientific standards for publication.

Patty spoke a bit about how she came up with the "Outcasts" part of the exhibit's title. It came from Mary's own preface to the manuscript, a work she dedicated to Peck and gave to the NYSM. "In Maryland with some few exceptions, fungi are considered vegetable outcasts – like beggars by the wayside dressed in gay attire – they ask for attention but claim none." Fungi were only separated from plants into their own kingdom (some might say queendom) in 1969.

Patty introduced Dr. John Haines, who came in from Oregon. John shared some personal history related to Mary's work. This included writing a play about Mary Banning and Charles Peck. The play is basically a dramatic reading of the exchange of letters between the two who corresponded on a professional level for twenty or so years. While none of Peck's letters to Banning remain, hers to him were in the museum archives. John, working from many other writings and letters of Peck that are available, devised a probable representation of what Peck may have written to Mary. At that point we were treated to a shortened version of the play with Bill Logan and his wife Nora playing the roles of Peck and Banning, respectively. It was most extraordinary, and the emotion of Mary (clearly in love with mushrooms) shone through. This was followed up with a delightful short film entitled "23 and Mary" that was made by Maya Han of the New York Mycological Society (NYMS), co-sponsors of the gallery opening.

Meanwhile, throughout the event there were on sale mushroom snacks, savory and sweet, along with beverages from Avery Stemple's Collar City Mushrooms and other vendors. The NYMS was also selling canvas tote bags featuring "girlie" pink versions of Mary Banning's Slender Ceasar: *Amanita banningtoniana* (Tullos) *nom. prov.*, which NJMA member Dr. Rodham Tulloss named to honor Mary. Click here (<http://www.amanitaaceae.org/content/uploaded/legacy/banningi.html>) for some photos and a brief description by Rod.

The composition of the gallery is inviting and engaging.



They kept Mary's dream alive: Dr. John Haines and Dr. Patricia Ononiwu Kaishian at the April 4, 2025 NYSM Outcasts opening

While the twenty-eight plates are the main attraction, there are a number of other interesting mycological exhibits that aim to educate the public about fungi, their roles and history, and why mycological collections are valuable to scientists and, ultimately, society. One can see examples of collections made by Patty as well as by Mary along with Peck's microscope. And on display is a very large (think 8-10 feet long!) section of a fossilized *Prototaxites* from the Devonian period. *Prototaxites* is considered by most in the scientific community to belong to the Fungi Kingdom.

At the entrance to the gallery is a large rendering of a portrait of Mary Elizabeth Banning. To either side are display cases of a dozen realistic mushroom models (made of wax, but not wax caps!) dating from the early 20th century and were made by Henri Marchand and his son, Paul. They are beautiful in their own right and apparently not often, if ever, displayed since 1917. Beneath the portrait is a short bio and some commentary. It ends with "Fungi were outcast organisms often studied by outcast people."

From the letters that Mary wrote, it was clear that she longed to have the manuscript of her life's work published. Sadly, that did not happen in her time. But, to the delight of everyone in attendance (nearly 400 by evening's end), Patty announced that it was going to be

(continues on [page 17](#))

OUTCASTS: MARY BANNING'S WORLD OF MUSHROOMS

(continued from page 16)

published by the Princeton University Press. (Hooray – I'll buy it!) Mary Banning is now being celebrated and given credit for her contributions to the field of mycology. This exhibit (free) is worth the time and detour to see – perhaps on your way to the foray in Vermont or the NEMF Foray in Ithaca, both in September. I'll be sure to return to the NYSM with friends and family to visit the exhibit which runs until January 4, 2026. Try to see it for yourself.

Here's a personal story behind the story that might amuse:

The desire to see these works of art, learn more and celebrate Mary Banning had been growing in me. Truth be told, I had heard her name years earlier when I was enjoying a beer with author and arborist William (Bill) Bryant Logan following a lecture Bill had given on trees at the Huyck Preserve near Albany. At the time, I was just getting into mushrooms, and in my exuberance of being newly in love, I shared something fungal and he mentioned, in reply, that he played the part of Charles Horton Peck in a play... What? There's a play about a mycologist? I knew of Peck but hadn't heard of Banning. I was just stunned to have stumbled upon someone who played Peck in a play and really didn't hear anything else he said. Maybe it was the beer?

Fast forward to the Samuel Ristich 2023 Foray when Dr. Patricia Ononiwu Kaishian gives a keynote talk about Mary Banning. Patty was super engaging, and the story of Mary was fascinating. It was one of the most interesting talks of the NEMF Foray, and even my spouse will concur. In July of 2024, I came upon John Dawson's "Who's In A Name *Hypomyces banningii*" article on Mary Banning. (*NJMA News, Volume 43-4, July-August 2013 p. 11.*) This is a great piece, and helped fill gaps in my brain. Then, in October of 2024, I managed to participate in a portion of the Peck Foray (back at the Huyck) which was being run by Patty. Patty had a few talks she could give; I voted for her to speak on Mary and, later that evening, she did– and it was just as delightful. I thought I must get her to speak to NJMA. Well, thankfully the Myco Consortium organizers were on the ball and did secure her. If you missed Patty's talk on March 13, be sure to go watch the recording (link available to members only on our website).

To bring this story full-circle, it was a kick to finally see Bill and his wife playing Charles and Mary at the opening of the gallery. And to meet Avery Stemple, grandson of a sawyer who sold me beautiful rough sawn lumber many years ago. It is a very small world.



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. *Excellent communication with newsletter staff and writers is a MUST.*

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

BYTES, BITS, & BITES (continued from page 8)

from Sue McClary:

Coffee grounds and Reishi mushroom spores can be 3D printed into a compostable alternative to plastics:

<https://tinyurl.com/2t58h3f5>

from Sue McClary:

Artists discover a new glowing mushroom in Switzerland:

<https://tinyurl.com/ykvwy2fx>

from Sue McClary:

New mushroom species just dropped, and it's a Lehigh Valley discovery:

<https://tinyurl.com/2mv8j8re>

from Sue McClary:

Mushroom study expands knowledge of natural bitter compounds – new highly effective bitter compound identified:

<https://tinyurl.com/yx887hcm>

from Sue McClary:

This Black Fungus Might Be Healing Chernobyl By Drinking Radiation – A Biologist Explains:

<https://tinyurl.com/42bxy8k>

from Sue McClary:

Extinct Moa ate purple trufflelike fungi, fossil bird droppings reveal:

<https://tinyurl.com/mrykdtzw>



RECIPES FROM MYCOPHAGY 2025

MIXED CHEESE & CHIVE CRIMINI MUSHROOM PUFFS (Serves 6-8)

by Anna Thomas, Marja van Ouwerkerk and Nicholas Shankin

12 oz crimini mushrooms

1 medium onion

5 eggs

1 clove fresh garlic

1/4 tsp salt

1/2 tsp dried basil

1/2 tsp dried or fresh oregano

black pepper

2 tbs flour

6 oz cheddar cheese (preferably Trader Joe's unexpected cheddar)

1 oz herb goat cheese (preferable Trader Joe's herb chevre log)

1 tsp sliced chives

Feta cheese (optional)



PHOTO BY LINA BALASKA

Pre-heat oven to 400 degrees.

1. Sautee onions until near-translucent in oil of choice.
2. Combine mushrooms in saucepan with onions and garlic to cook off some of the moisture. Do not fully cook mushrooms, as they will continue to cook while baking.
3. In a separate bowl, whip or blend eggs, flour, salt, herbs, pepper, chives and shredded cheddar cheese together into a liquid.
4. Once onions and mushrooms are effectively browned, spread them across an 8"x8" Pyrex baking pan and pour egg mixture on top. Disperse crumbled goat cheese throughout for even baking, but do not pre-mix with the rest of the liquids. The goal is to leave small pockets of melted goat cheese throughout the baked puff.
5. Bake for 25 minutes until firmly set and golden on top. Top with shaved parmigiano reggiano and feta cheese to taste.

PINK OYSTERS IN LEMON HERB BUTTER (Serves 4)

by Nicholas Shankin

16 ounces pink oysters

1/3 cup chopped fresh thyme and oregano

1 clove fresh garlic

3 tbsp butter

2 tbsp fresh lemon juice

1/2 teaspoon salt

Fresh pepper

Grated parmigiano reggiano to serve



PHOTO BY LINA BALASKA

(recipe continues on [next page](#))

(Pink Oyster recipe continues from [previous page](#))

1. Heat the olive oil and butter over medium heat in a sauté pan.
2. Add mushrooms and garlic and cook for two minutes, stirring occasionally. Do not over-stir, we want the mushrooms to cook off some of their liquid.
3. Add the chopped thyme or other herbs of your choice, salt, and pepper, and cook another 4 to 5 minutes, stirring occasionally.
4. Turn off the heat and add the lemon juice. Taste and add any additional salt and pepper as necessary. Do not continue to cook mushrooms, or the lemon juice will caramelize and the flavor will be altered.
5. Serve immediately and enjoy!

SWEET & SPICY GINGER-GLAZED SHIITAKE (Serves 4)

by *Nicholas Shankin*

16 ozs shiitake mushrooms

2 Tbsp Sesame oil

2 tbsp Sweet chili sauce

2 tbsp Fresh ginger

2 clove Garlic

Salt

Black pepper

2 tbsp Liquid aminos

Olive oil to taste

Tamari to taste

1. Brush pan with sesame oil and add mushrooms, ensuring that each mushrooms touches the surface of the pan. Allow to sauté for 5 minutes on each side, not disturbing mushrooms as they cook.
2. In a separate bowl, melt the butter in a microwave and then combine all remaining ingredients except for the rice vinegar and scallions (they will be added at the end).
3. Flip the mushrooms after 5 minutes, cook for another 5 minutes, and then turn off heat.
4. Immediately combine the pre-mixed liquid ingredients into the pan, stirring occasionally.
5. Finish with rice vinegar, tamari and black pepper to taste, then garnish with scallions. Serve immediately.

(more on [next page](#))



PHOTO BY LINA BALASKA

MAITAKE FARFALLE WITH GORGONZOLA (Serves 4)

by Michael Wood & Nicholas Shankin

16 ozs maitake sliced/shredded (2 ½ cups)

4 tbsp unsalted butter

8 ounces gorgonzola dolce cheese

1/2 cup milk

1/4 cup grated parmigiano reggiano

12 ounces farfalle pasta

Salt and pepper

2 tbsp chopped flat-leaved parsley



PHOTO BY LINA BALASKA

1. Bring a large pot of salted water to a boil.
2. Heat 2 tablespoons of butter in a medium skillet over medium-high heat. Add shredded maitake and cook for roughly 10 minutes, until some of their liquid cooks off. Add 1/4-1/2 cup of water to avoid burning the mushrooms if necessary and set aside.
3. Place the gorgonzola cheese and 1/2 cup of parmigiano reggiano in a medium saucepan and heat



PHOTO BY LINA BALASKA

Chef Nicholas Shankin demonstrates cooking methods



PHOTO BY SUE McCLARY

Donation table

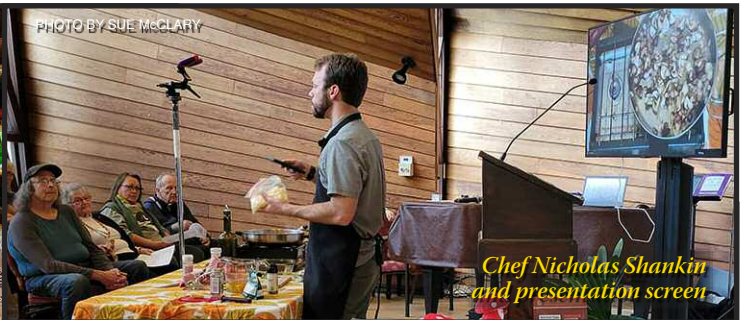


PHOTO BY SUE McCLARY

Chef Nicholas Shankin and presentation screen



PHOTO BY NICHOLAS SHANKIN

Mushrooms donated by Philips Gourmet Mushrooms



PHOTO BY JIM BARG

Marja van Ouwkerk assists in the kitchen

**NJMA'S 2025
MYCOPHAGY &
MYCO-AUCTION
EVENT**



PHOTO BY NICHOLAS SHANKIN

Beautiful pink Oyster mushrooms from Philips Gourmet Mushrooms

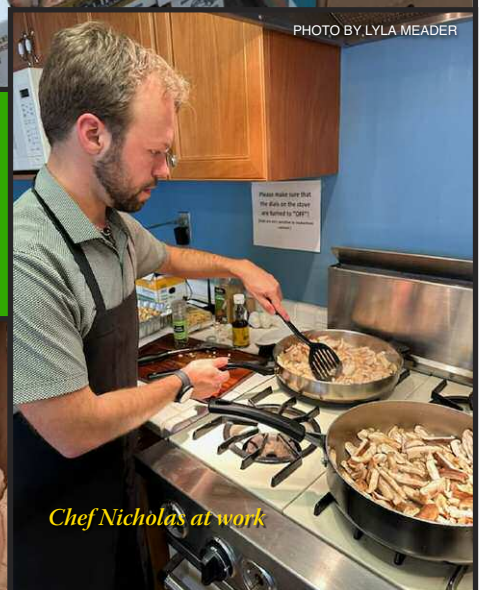


PHOTO BY LYLA MEADER

Chef Nicholas at work