

NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION
VOLUME 55-3 SUMMER (JULY - SEPTEMBER) 2025

NJMA OFFICERS

President - **Lyla Meader**
Vice-President - **Mike Haynes**
Secretary - **Emily Rawlins**
Treasurer - **Igor Safonov**

DUES

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NJMA NEWS

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

All other correspondence should be
sent to the Secretary:

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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!



Hypholoma sublateritium
Brick Cap

One of the last gilled mushrooms to appear in the fall, the Brick Cap most often grows on old tree stumps and logs in significant clusters. Its gills are a distinctive purplish-grey, and the stem bruises yellow when scraped.

PHOTO BY JIM BARG

WHAT'S INSIDE:

President's Message	2
Editor's Notes	2
NJMA 2025 Election Process	3
Foray Reports	3
Fungus Fest 2025 poster	4
My Visit to the NJMA Herbarium.....	5
Book Review: <i>Where the Mushrooms Are</i>	6
Can Fungi Help Solve Plastic Pollution?	7
Mushroom Dyeing Workshop	10
Calendar of Upcoming Events	12
Who's In A Name?	13
Methods of Preserving Mushrooms	14
Bytes, Bits, & Bites	14
<i>Monotropa</i> : A Genus of Myco-Heterotrophs	15
2025 NJMA Photo Contest	16



PRESIDENT'S MESSAGE

As I write this in mid-July, it's a busy time beyond the mushrooms popping from the tremendous rainfall. T-shirts are being packed for shipping, events are dialing in, taxonomists and cultivators are meeting, volunteers are stepping forward and candidates are being sought for next year's officer team.

NJMA is run entirely by volunteers, and while the officers do a good deal to keep things running, there are probably 75-100 other people who help. It takes everyone to have a great association. We help each other. From my own experience, the more I'm engaged with NJMA, the greater my learning and enjoyment. I'm hopeful that younger people will consider serving as officers as they have the most to gain.

Our fabulous Fungus Fest is coming in October. This all-day event, open to the public, brings together many NJMA member volunteers to share their love of fungi. It is a good way to expose your curious (dare I say suspicious) neighbors to fungi – you know, the ones that call you that “weird mushroom guy/gal” but are secretly in awe – bring them along!

An in-person general membership meeting, complete with a speaker, is being planned for November 16th. The NJMA Photo Contest is coming, plus another beginner microscopy workshop. And the annual Holiday Party is coming in December, too!

Next year, NJMA is co-host of the Northeast Mycological Federation (NEMF) annual foray. It will be held on multiple days in Pennsylvania in the summer. We'll need help in lots of ways so please consider volunteering and attending. And it is the year for our own multi-day Victor Gambino Foray (in NJ!) in June of 2026. Come to the Nov. 16th meeting for more details.

Will this glorious flush of mushrooms continue? Let's enjoy the moment now. I easily saw seventeen unique species in a quick, casual survey of a wooded yard this morning. Mushrooms = joy. May your basket and life be overflowing with goodness.

– Lyla

ANNOUNCING THE
NJMA 2025 PHOTO CONTEST
See [page 16](#) for details

Visit the NJMA
Discussion Group



facebook

<http://tinyurl.com/jjualgz>



EDITOR'S NOTES

Unlike last year, it is not both too hot or too dry. If it weren't for those lives lost due to flooding in central NJ (not to mention Texas), I would have been glad of the extra rain. Rain is good in the foray season. Most of the behind-the-scenes administration work is behind us (or at least more routine) and it is nice to walk in the woods and see fungi. Last fall was terribly dry.

Club activities do not happen without volunteers. To keep this club going another 50 years, consider volunteering to be part of the administration. Do you have enough free time to reliably write a few emails every week? And seek out the answers to questions from the public or from our members by reaching out to a list of knowledgeable members? Then you could be our new club Secretary in 2026, a position that gives you a broad knowledge of club activities. Send an email to nominations@njmyco.org, if you are interested! The term commitment is only one year.

Did you join NJMA because you were interested in wild fungi? If you are a member not near a foray, I encourage you to tune into NJMA's Taxonomy Tuesday's on Zoom. You *do not* need to create a zoom account! Just click on the Zoom link NJMA provides, enter your desired display name. Keep your camera off if you want, but it is great for the hosts and other members to see new faces. Maybe join for only 30 minutes if that is all you have, and ask questions – especially novice ones – we were all beginners once. If you join late, just type “I have fungi to show” into the chat and get yourself in the queue to show your fungi. Taxonomy Tuesday recordings are now regularly posted on Fridays. Check us out at <https://tinyurl.com/mv867m8r>.

If you have time to write articles, draw pictures, or have a favorite fungi picture, we welcome your submissions. And, if you think helping to collect and collate material for an issue might be fun, you can potentially become our next newsletter editor, send an email to njmaeditor@njmyco.org.

– Sue McClary

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.

NEW JERSEY MYCOLOGICAL ASSOCIATION 2026 ELECTION PROCESS

by Sue McClary, chairperson of the Nominating Committee

NJMA holds annual elections for the positions of our Officers and Trustees. A November in-person meeting in North Jersey (like in pre-COVID days) is possible this year, but regardless, NJMA members everywhere will be able to cast their 2026 vote virtually.

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

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

- 1) Be a Member in Good Standing (that is, a provisional member since December 1, 2024 or a current voting member, and be paid up in their dues), and,
- 2) Submit a petition to run with 30 signatures from members.

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

The following positions are open:

- President
- Vice President
- Treasurer
- Secretary
- Trustee 1 for a term of 5 years (2026-2030)

The schedule for our 2026 election is as follows:

- Deadline to submit a petition to run: **11/7/2025**
- Election via electronic ballot starts: **11/16/2025**
- All votes are due by: Midnight, **12/1/2025**

All winners assume duties on **January 1, 2026**

In lieu of a petition containing 30 signatures, the NJMA nominating committee will accept 30 electronic (email) letters stating (for example) "I nominate Jane Doe for Trustee for a term of 5 years". *The "30-day prior to the election deadline for petitions" set in our by-laws is waived.* Nominations must be emailed to Nominating Committee members at nominations@njmyco.org by **November 7, 2025.**



foray reports

STOKES STATE FOREST LAKE OCQUITTUNK FORAY – JUNE 29, 2025

by John Burghardt, NJMA Foray Recorder

Our trips to Stokes State Forest are always fun. The woods and rugged hills remind me of the place in western Massachusetts where I spent my summers growing up. An added attraction is that the fungi are reliable at Stokes. This year we had the Lake Ocquittunk area pretty much to ourselves, as the camping facilities are temporarily closed.

A .pdf file located at <https://tinyurl.com/mv7zk86h> contains a list of our identified collections. A note on the *bottom right of page 8* explains the layout of the table. Three entries in the table have an "MO" number next to the taxon name. These are collections for which an observation was posted to the *Mushroom Observer* website at www.mushroomobserver.org. Each "MO observation" includes one or more photographs and often some interesting discussion of the name applied. To view the collections, use the website search function to find all "observations" for the location "Stokes State Forest". Observations from our foray will be near the beginning of the observations retrieved. Thanks to Dave Wasilewski for posting these MO observations of our collections.

Our species list this week contains an entry for the year in which each taxon was first collected at a NJMA foray.



PHOTO BY IGOR SAFONOV

Caloboletus roseipes at Stokes (continues on [page 8](#))

THE NEW JERSEY MYCOLOGICAL ASSOCIATION PRESENTS

Fungus Fest 2025

SUNDAY, OCTOBER 12
10:30 am to 4:00 pm

The Frelinghuysen Arboretum
353 E. Hanover Avenue, Morris Township, NJ

- **Bring your mushrooms to be identified**
- **Educational exhibits and talks by experts**
 - **Mushroom cooking**
 - **Mushroom cultivation**
 - **Mushroom arts & crafts**
 - **Activities for the kids**
- **Vendors for books, and fresh and dried exotic mushrooms**

OPEN TO THE PUBLIC

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

YOU CAN ALSO PRE-REGISTER ON [EVENTBRITE.COM](https://www.eventbrite.com)

Visit the NJMA website: www.njmyco.org



The New Jersey Mycological Association is a registered 501(c)(3) non-profit organization

MY VISIT TO THE NJMA HERBARIUM ON APRIL 25, 2025

by Dr. Svetlana McCoy-Rusanova

The word “herbarium” is associated for me with early childhood memories: my mother, fresh from college, had been pressing drying plants in big old photo albums and searching through her botany books to identify them by common and Latin names. A few years prior, she had done something similar for her botany term paper – not just for herself but also for several of her classmates. She liked her ‘herbaria’ so much that she couldn’t stop collecting and preserving plants – even after graduating. My mother’s passion didn’t fully transplant onto me: once in a while, after finding some colorful fall leaves or four leaf clovers, I would stick them in a fat dictionary, hoping that later on they would trigger good memories.

So when I signed up for a visit to the NJMA Herbarium (which is located inside the Chrysler Herbarium at the Cook-Douglass campus of Rutgers University), I tried to keep my expectations low, not sure if the place would be more like a museum or a dusty basement. It did turn out to be on the basement floor, with not much signage leading to it. But not dusty at all: clean, tall cabinets full of something – some specimens, presumably. I wish we were given a tour of the herbarium – and I wish I took some photos (I assumed that taking pictures is not allowed in a museum-like establishment.)

Inside it was nice to see familiar faces of fellow mycologists: Lyla, Nina and John, and Jason were there from earlier in the day helping Dorothy Smullen, Herbarium chairperson. Dorothy is one of the key NJMA members who started taxonomy work in the late 1970s, which led to the founding of the NJMA herbarium in 1978. It is named after Raymond M. Fatto and Dr. Eugene H. Varney, who both were actively involved in the workings of our club and the herbarium in their lifetimes.

So, I joined the group of 6-7 newcomers, eager to be shown how the new fungal specimens are added to the collection. Nina and John had some dried fungi from last year’s forays to be processed. Dorothy showed us how they are assigned accession numbers and entered into a log, in a very neat handwriting. Then these tiny dried mushrooms are filed into one of the five file cabinets in a small room, which is tucked away at the end of the larger Chrysler Herbarium facility. Physically, these file cabinets are all that is the NJMA Herbarium!

My understanding is that, later that day, John was to enter the same information in the electronic database. I am not sure if this database is accessible online – I couldn’t find any link to it from our website. (Actually, there is no mention of the existence of the NJMA herbarium on njmyco.org for the general public; you have to go through member login to read about its short



NJMA Herbarium Open House on April 25, 2025.
(Svetlana is fourth from right)

history and get a link to other mycological collections hosted by the Chrysler Herbarium at Rutgers University.) [Editor’s note: the plans are for the electronic herbarium records to be uploaded to mycoportal similar to the other collections already there at <https://tinyurl.com/bdhff9rw>].

It would have been nice to get a tour of the Chrysler Herbarium as a whole and learn how it operates, what specimens get collected, how they are processed and preserved, etc. (Not just the fungi but also plants, mosses, lichens, etc.) The world we are living in is changing fast and this creates urgency for preservation. At the same time, other similar collections are ceasing to exist, unfortunately. There were several boxes on top of the cabinets that got moved from Drew University after their collection got dispersed.

Strangely enough, the story of my visit to the herbarium has had a twist in the real world. A few days later, while on a foray at Franklin Parker Preserve with Nina and John and a few other people, we met Emile DeVito from NJ Conservation who was conducting a nature tour for a group of Drew University students. In the conversation that followed, Nina mentioned that we had spotted a rare orchid Southern Twayblade (*Neottia bifolia*) in a couple of locations in the bogs. These are tiny plants that blend well with the environment and are very easy to miss. (see photo on [next page](#)) Emile got very excited and asked us to send him a picture so that he has the exact location. Later on, I was wondering whether we should have collected a specimen of that tiny orchid for the Chrysler Herbarium: I am pretty sure that my mother would have!

For a newbie like me, it may be hard to decide which specimens – fungi or plants – are worth preserving. Perhaps, we can contribute by identifying and drying some common ones (morels, chanterelles, etc.)? Is there space for such species in the NJMA herbarium? If so, it would help to have a list of what is needed and a clear set of directions on how to do it. I think I’m ready to start contributing. These unimpressive tiny dried mushrooms could be the record of the enormous diversity that we encounter and it is in our power to preserve them. 🍄



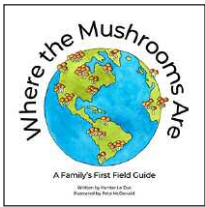
PHOTO BY SVETLANA MCCOY-RUSANOVA

Rare orchid *Neottia bifolia* with two green leaves

BOOK REVIEW

WHERE THE MUSHROOMS ARE

a review by Emily Rawlins



Where the Mushrooms Are


by Hunter Le Duc

Self-published (June 1, 2025)
32 pages

ISBN: 979-8998896606

For the budding naturalist in your life, or the grown-up who never stopped being curious, *Where the Mushrooms Are* is a clever, whimsical journey into the fascinating world of fungi. With sparkling wit and scientifically sound language, Hunter Le Duc introduces young readers to mycology in a way that's both accessible and deeply enriching.

The book stands out for its use of proper fungal terminology, making it a delightful educational tool disguised as a story. Rich, engaging illustrations further draw readers into this hidden ecosystem, offering visual wonder alongside thoughtful storytelling. While some concepts may occasionally dive a little deep for younger readers, the overall tone invites exploration rather than intimidation.

Verdict: A thoughtful, beautifully crafted book that earns its place on any young naturalist's shelf. 

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)

NEMF

2025

SAMUEL RISTICH FORAY

ITHACA NY

SEPTEMBER 18-21

Mark your calendar now and watch www.nemf.org for information and registration!

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!

DR. JAMES C. CURRY SCHOLARSHIP

by Lyla Meader

NJMA has been granted one scholarship from the North American Mycological Association to financially assist an NJMA member to attend a foray (in the Northeast). This is for a young member (<35 years) or a financially strapped member with a keen interest. Apply by sending your letter of application to scholarship@njmyco.org. 

MYCOREMEDIATION: CAN FUNGI HELP SOLVE PLASTIC POLLUTION?

by Faith Frankel

The annoying black film that sometimes appears on shower curtains, old outdoor carpets, and patio lounges may be part of the solution to the world's growing plastic pollution crisis. In his 2019 book *Entangled Life*, Merlin Sheldrake wrote: "In principle, fungi are some of the best qualified organisms for environmental remediation. Mycelium has been fine-tuned over a billion years of evolution for one primary purpose: to consume."¹ Now, scientists have identified their superpower, digestive enzymes produced by filamentous mycelia that, in certain fungal species, have evolved to decompose certain plastics and other human-created detritus, including the pesticide PCP, crude oil from oil spills, and toxic ash that leaked into streams and rivers after wildfires, among many others.² The enzymes break down substrates into simpler molecules that fungal cells can absorb. (3) The brief summary here focuses on polyethylene and polypropylene, among the most widely used and least recycled substances, by volume, in the world. This category includes plastic wrap, clothes hangers, product packaging, and other single-use plastics.

Researchers at the University of Sydney are investigating the naturally occurring conditions that "can fast track the degradation of plastics."³ Their lab experiments entail single fungal cell cultures in petri dishes with polypropylene pretreated with light, heat, and Fenton's reagent. Microscopic photographs confirmed the validity of the biodeterioration facilitated by *Aspergillus terreus* and *Engyodontium album*, which are typically found in soil and plants, reducing the plastic by 21 percent over 30 days of incubation, and by 25-27 percent over 90 days. The investigators believe this degradation time can be reduced further.³

Scientists from the Leibniz Institute of Freshwater Ecology and Inland Fisheries reported that, in their field studies, four of 18 fungal strains tested were more effective than others at degrading plastic, and some plastics, particularly polyethylene, took longer to degrade.⁴ "The most surprising finding of our work ... is that our fungi could exclusively grow on some of the synthetic polymers and even form biomass," said Hans-Peter Grossart, head of the research group. The study also showed that fungi can degrade polymers without any pre-treatment of the plastics and without the addition of sugars as an energy source.⁴ The institute's press release stated: "Strains of *Fusarium*, *Penicillium*, *Botryotinia* and *Trichoderma* showed a particularly high potential for degrading polyethylene, polyurethane, and tyre rubber. Some of the terrestrial occurrences of these fungi are not yet very popular with humans: *Fusarium*, for example, is known in agri-

culture as a harmful fungus for cereals and maize. *Botryotinia* can also cause various plant diseases. *Trichoderma* species are filamentous fungi that live worldwide in the soil, in plants, in decaying plant remains or even in wood. They are important decomposers and interact with plants, other microorganisms, and the soil."⁴

The international company CoRenewal, which works with fire-ravaged survivor communities aiming to restore burn-scarred land, has used fungi to regenerate the land. Mia Rose Maltz, a company cofounder, said the fungi can "bring back life from the dead...They are the grand recyclers, the engines of the regeneration system." A healthy fungal baseline can "keep moisture in the forest floor, act as a fire break, and regenerate the carbon-rich soil needed for plants to thrive."⁵ Another organization, Mycocycle, uses fungi to neutralize toxins in landfill waste streams. The fungi absorb and digest waste and regenerate the remaining materials into byproduct that can be reused.⁵

Fungi and bacteria have been used to successfully clean up oil spills and oil-contaminated soil.⁶ Land-based operations include the Amazon Mycorenewal Project, which is using mycelium to remediate thousands of petroleum-filled waste pits deposited by multiple oil companies in Ecuador. The team uses cultivated native fungi species and integrates them into their biofiltration model. At Aalto University in Finland, researchers reported that 96% of polyaromatic hydrocarbons in contaminated soil were broken down by fungi within 3 months. In New Mexico, the indigenous advocacy group Tewa Women United is testing the effects of bricks inoculated with oyster mushroom mycelium to restore their petroleum-polluted land.⁶

Of course, reduced plastic production and diminished popular use of plastics are a huge part of solving the problem, but more study of mycoremediation offers a hopeful concept for tackling the plastic pollution crisis.

References

- ¹ *Entangled Life: How fungi make our worlds, change our minds & shape our futures* by Merlin Sheldrake, Random House, New York. 2020.
- ² "Mycoremediation: the under-utilised art of fungi clean-ups" by Jacob Dykes. *Geographical*. 26 February 2021. Available at: <https://tinyurl.com/3mk3vnb9>
- ³ The University of Sydney. 14 April 2023. "Fungi makes meal of hard to recycle plastic". Available at: <https://tinyurl.com/3k7v7ake>
- ⁴ Press Release: "Efficient plastic-feeding fungi in freshwater ecosystems identified". Leibniz Institute of Freshwater Ecology and Inland Fisheries. 27 June 2024. Available at: <https://tinyurl.com/52p9a5pm>
- ⁵ Nairn, C. "Mycoremediation brings the fungi to waste disposal and ecosystem remediation". *Mongabay News*. 2021. Available at: <https://tinyurl.com/2s3shjtn>
- ⁶ "Could fungi be the future of oil spill remediation?" by Olivia Amitay. *Emerald Review*. August 21, 2024. Available at: <https://tinyurl.com/mpc8hzhb>





PHOTO BY IGOR SAFONOV

Lanmaoa carbonilivor nom. prov. at Stokes

Our records go back to 1981. I found it interesting that about 70 percent of the fungi we identified this week were first identified in the period 1981-1984. Overall, we identified 84 taxa of fungi and 13 lichens. Three species of fungi were collected for the first time at an NJMA foray this week. The three fungi are all Boletes: *Caloboletus roseipes*, *Lanmaoa carbonilivor*, *Neoboletus brunneosquamosus*.

MEADOWOOD PARK FORAY – JULY 13, 2025

by John Burghardt, NJMA Foray Recorder

I am always surprised at the number and diversity of the fungi we find at Meadowood Park. The diverse, mature deciduous trees support many mycorrhizal fungi, as well as saprobes (wood decayers), and even some parasitic fungi.

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:

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

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

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

SUMMER (August) issue: Deadline is **7/15/2026**

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](#).

The .pdf file at <https://tinyurl.com/3m95tc9x> contains a list of our identified collections. A note below explains the layout of the table. There are collections for which an observation was posted to the *Mushroom Observer* website at www.mushroomobserver.org. To view the collections, use the website search function to find all “observations” for the location “Meadowood Park”. Observations from our foray will be near the beginning of the observations retrieved. Thanks to Kevin Cao for posting these MO observations of our collections.

Mycorrhizal, saprobic, and parasitic fungi derive their nutrition in different ways. Mycorrhizal fungi live in a mutually beneficial relationship with plants. The fungi attach their mycelium to plant roots. The fungi obtain food energy from the plant and help the plant obtain minerals and water from the soil. All the boletes and chanterelles on our list are mycorrhizal. Some gilled fungi are also mycorrhizal (*Cortinarius*, *Lactarius*, *Russula*). Saprobian fungi derive their nutrition from dead plant material. Interestingly, most of the species of gilled mushrooms on our list are saprobes. All the polypores, crust fungi, stereoid, club and coral, puffballs, and jelly fungi on our list are also saprobes. I believe the lone parasite recorded is the *Hypomyces chrysospermus*, which parasitizes the fruiting bodies of boletes.



PHOTO BY KEVIN CAO

Meripilus sumstinei at Meadowood Park

(more foray reports on [the next page](#))

A NOTE ABOUT THE PDF SPECIES LISTS

The lists are arranged alphabetically within “form groups”, which are defined by similarities in the structure of the spore bearing surface of the fungi. While this provides a straightforward way to group similar fungi, membership in the same form group does not reflect genetic relationships among the fungi. (See Timothy J. Baroni’s *Mushrooms of the Northeastern United States and Eastern Canada*, Timber Field Press, 2017). The tables also show the frequency with which each taxon has been collected over the 40+ years NJMA has kept records of its finds. I find this useful for recognizing common and uncommon species.

THOMPSON PARK AND HELMETTA FORAY – JULY 19, 2025

by Nina Burghardt, NJMA Foray Chairperson

Our foray on Saturday, July 19th in Jamesburg was very pleasant. There was a bit of intermittent rain, but the large trees in the picnic area kept us quite dry. Only the ID tags and boats got wet, but they soon dried out once they were laid out on a table. There were lots of boletes which made Igor very happy. I want to thank him for editing the fungi list and correcting my terrible spelling.

The .pdf file at <https://tinyurl.com/3hryx83j> contains a list of our identified collections. [A note on the previous page](#) explains the layout of the table. This week, entries in the table have an “inat” number next to the taxon name. These are collections for which an observation was posted to the iNaturalist website at www.inaturalist.org. To view the iNaturalist observations from our foray search with Species set to “Fungi Including Lichens” and location “Helmetta, NJ”. On Mushroomobserver.org, search on either Location “Thompson Park, Monroe Twp” OR “Helmetta Pond Area” and click on ‘Observations at this Location’.



PHOTO BY LYLA MEADER

Parmotrema hypotropum at Thompson Park

OUTREACH 2025



PHOTO BY SUE McCLARY

Lyla Meader at Sparta Earth Day Fair

Please remember to forage only where it is legal to do so.

New Jersey State Parks:
No foraging is allowed.

N.J.A.C. 7:2 STATE PARK SERVICE CODE

7:2-2.10 Damage to property/tampering

(a) A person shall not abuse, mutilate, injure, destroy, move or remove any plant or animal or natural resource on lands and water under the jurisdiction or control of the State Park Service without having first obtained the permission of the Superintendent or designee. Authorized fish, game and wildlife activities are excepted.

HORSESHOE BEND PARK FORAY – JULY 27, 2025

by John Burghardt, NJMA Foray Recorder

The woods in Horseshoe Bend Park provided shade as we collected on a hot late July morning. They also produced a lot of fungi. Our sorting and identification space had limited shade, but cloudy conditions helped moderate the temperature. In the end, we identified over 130 taxa.

The .pdf file at <https://tinyurl.com/bde53cn3> contains a list of our identified collections. [A note on the previous page](#) explains the layout of the table. This week nine entries have an “Inat #” number and one has a MO# next to the taxon name. Sue McClary posted the collections to inaturalist.org and Igor Safonov posted the mushroomobserver.org. To view each collection, enter the corresponding iNaturalist # or Mushroom Observer # into the iNaturalist or [Mushroom Observer](http://MushroomObserver) website search function.



PHOTO BY NINA BURGHARDT

Hygrocybe caespitosa at Thompson Park

MUSHROOM DYEING WORKSHOP

by Aneta Rogoz

As a fiber enthusiast, knitter, spinner and weaver, I love wool and adore sheep of all types. The sheepier the wool the better. My ultimate “great white bale” is to shear a sheep, wash the fleece of dirt and lanolin, card (comb) it, hand spin the wool into yarn, dye the yarn, and then knit it into a garment.

The process of yarn dyeing involves a bit of chemistry and math – where all components are weighed to preserve a specific ratio, and some “over the counter” chemicals are used as modifiers. Commercial dyes are almost failproof, but to purists like me, have no role in my “great white bale” story.

I have dyed wool and other fibers like silk and cotton with plant material. Readily available, plant material can be purchased, harvested or foraged for in the woods, backyard, or garden. Onion skins, red cabbage, walnut, nettles, berries, etc. are great and tested options. And then there are flowers (my personal favorite). Hibiscus, marigolds, goldenrod, coreopsis - with patience and experimentation, we can get a plethora of colors but also a ton of disappointment. Surprisingly, some of the most gorgeous flowers that could stain our fingers will not dye fiber.

Where am I going with this story? As a mushroom connoisseur, amateur forager, and a member of this fine group, when the opportunity to take the Mushroom Dye Workshop came up, I immediately signed up. My thoughts were: Why haven't I thought of mushrooms for dyeing?! All those vibrant red and yellow-capped fungi (mostly toxic) would surely produce some vivid colors!

The workshop was held on May 10th. It was hosted by Ursula Pohl. The weather was spectacular. Ursula's backyard was pleasantly green and inviting. I immediately realized my knowledge of mushrooms was zero-to-null in comparison to the wonderful fellow workshop members. I eagerly listened to discussions of forays and culinary endeavors.



PHOTO BY LYLA MEADER

Dye Workshop attendees (clockwise from left): Tobi, Svetlana, Yasemin, Aria, Elizabeth, Aneta, Ursula, Cathy, Kat

And then there was Ursula. With surprising agility, she was hustling around the tables on which over half a dozen portable camping stoves and pots were set up. She was preparing all the tools, thermometers, timers, spoons, bowls, and other gadgets. After very brief participant introductions, she started describing the dyeing process which was peppered with a variety of information: Types of mushrooms we are going to use, other species that can be used, their Latin names and harvest locations. I heard “harvested in the late 80s” and “Norwegian forests”. Wow! what an incredible sharp mind and memory. Her travels and experiences were something to aspire to. She *knows* her sh...tuff, I thought.

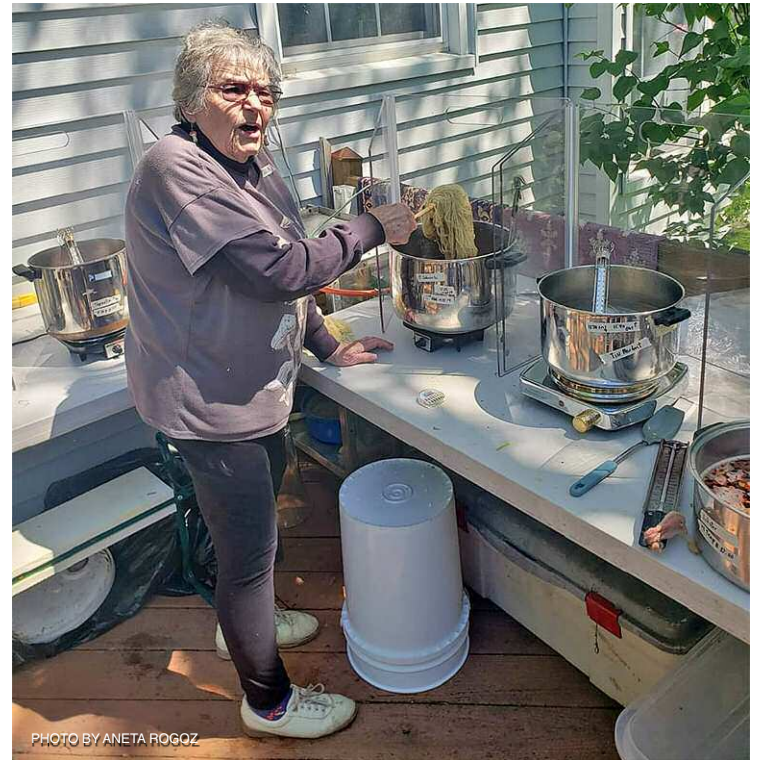


PHOTO BY ANETA ROGOZ

Amazing Ursula

We were given bags of dried mushrooms and immediately incredulity settled in. Yes, the mushrooms smelled amazing. The umami made my mouth water, especially when I started crushing them as per Ursula's instruction. But *what?* These brown, dried up, nondescript crumbs are supposed to give me all the colors? How? I was intrigued.

The steps in yarn dyeing are fairly standard. The fiber is prepared ahead: washed with gentle soap to remove remnants of lanolin and dirt and soaked overnight in water. To help the dye bind and obtain vibrant color, and prevent the dye from bleeding, mordants like alum, iron or tannins can be used in the soak.

On the “day of”, the dye is extracted from the plant, or in this case, mushrooms by simmering it in 80°C water for about 1 hour to release the compounds. The concoction is allowed to cool to about 40°C in which it is safe to submerge our pre-mordanted wool. Those of us who washed and dried our favorite wool sweater to realize

that now it will only fit our cat, will forever know wool shrinks and felts when subjected to big temperature changes. [Editor's note: When wool 'felts,' it can become a tangled, matted mass of fiber that sticks to itself.] The process is, hence, delicate and devoid of any agitation and stirring. The wool in its dye bath is brought back up to 80°C and allowed to simmer for about 1 hour at that exact temperature. During that time, the dye compounds from the mushroom will bind the fiber. Some dyes bind the fiber immediately. A few minutes in the dye bath and the yarn magically changes color, but for some, it takes longer. Constant inspection and monitoring of temperature (remember! Wool felts!) is required. At some point, when the color is to our satisfaction, the fiber is taken out gently, placed in warm water, rinsed, brought back to room temperature slowly, then air dried.

The amount of plant material, type of fiber dyed, mordant used, pH of the dye concoction (which can be adjusted during dyeing with washing soda to increase, citric acid or vinegar to decrease) all affect the color intensity and hue. It is truly a magical process and only achieved with experimentation. Sadly, I feel that due to the variety and complexity of the natural ingredients used, it can never be mastered.



Just beautiful!

And so, we dyed. With over a half dozen pots going at the same time, each pot with a different type of mushroom, a different mordant, and at a different stage of dyeing, I had a hard time keeping track of the process. As the day went on, most of us seemed fatigued and slowed down. But not Ursula. With graceful movements but a stern voice, she delegated to make sure we hit all the time points and temperatures. We were almost like a coven of witches brewing secret potions in bulk!!!

And then the results started emerging out of the steaming cauldrons, and my jaw dropped. Believe me: The variety of color we got from the measly brown,

crumbly mushrooms, some foraged as long ago as the 80's was *in-cre-di-ble*. In my life before the workshop, I ate mushrooms. I loved them for the satisfying taste that hit all the right neurons in my brain. I also appreciated them for their unrivaled role in the ecosystems and their complexity, for their beauty, healing powers, and for their mysticism. I mean, all the gnomes live under mushrooms. Okay, okay maybe just slugs and beetles, but nonetheless, mushrooms are magnificent. And now to add to this list: Mushrooms can be a beautiful addition to my fiber journey.



All of these colors from dried mushrooms from a jar

I dreamt of mushrooms and sheep that night, as one would. I was so inspired by the whole experience, the colorful yarn drying in the sun, the stories I heard, the people I met, and Ursula. With her bottomless well of knowledge, endless curiosity and taste for mushroom foraging and exploration, it is almost impossible not to get hooked. Did I mention she crochets too? "Protect this woman at all costs" I want to scream.

The day after the workshop, I could not get my mind on anything else. I packed up my foraging basket and dragged my husband and our dog to my favorite foraging park next door, Green Turtle Lake Park, where I feverishly looked for mushrooms. It was hot and humid. Mosquito and tick delight we were. But all I found was loads of *Conopholis americana*, also lovingly known as bear corn.

I shared this experience and photos with my fellow fiber enthusiast friends at the most recent meet of the Palisades Guild of Spinners and Weavers (<https://palisadesspinweave.org/>), and they were as astonished as I was. The remainder of the meeting was filled with mushroom and foraging talk, where most of the experiences occurred in the 70's and 80's and were of, let's say, culinary nature. Psychedelic mushrooms. It was such a great meeting. – Happy foraging, friends. 🍄

CALENDAR OF UPCOMING EVENTS

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>Full – but waitlist is open.</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>See namyco.org for further 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 further 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 Township, 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 The 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>)
Thursday – Sunday October 30 - November 2	NAMA OREGON DUNES Florence, Oregon <i>See namyco.org for further details.</i>
Sunday, November 2 10:00 AM	FORAY - ESTELL MANOR PARK - NORTH GATE Waretown, NJ (<i>Atlantic County</i>)
Sunday, November 16 1:30 PM - 3:30 PM	GENERAL NJMA MEMBERSHIP MEETING AND LECTURE The Frelinghuysen Arboretum, Morris Township, NJ (<i>Morris County</i>)
Sunday, November 9 11:59 PM	2025 PHOTO CONTEST – DEADLINE FOR ENTRIES
Saturday, December 6 1:00 PM	NJMA HOLIDAY PARTY AND PHOTO CONTEST PRESENTATION Unitarian Society, Tices Lane, East Brunswick, NJ (<i>Middlesex County</i>)

WHO'S IN A NAME?

Clitocybe overholtsii

by John Dawson (ninety-ninth in a series)

According to *Index Fungorum*, four fungal genera currently contain species whose names bear the epithet *overholtsii*,¹ which honors the memory of the American mycologist Lee Oras Overholts.

Overholts was born in Camden, Ohio, on 23 June 1890, to Winfield Scott Overholts and his wife Martha.² Upon completing his primary and secondary schooling, he enrolled at Miami University in Oxford, Ohio, from which he received his A.B. degree in 1912. He went on to undertake graduate work at Washington University, St. Louis, where he was Rufus J. Lackland Fellow in the Henry Shaw School of Botany. Already as an undergraduate, under the guidance of Professor Bruce Fink, Overholts developed an interest in the polypores, which became his primary focus throughout his mycological career. In the spring of his junior year (1911), “with the encouragement of such [other mycologists] as William Alphonso Murrill, Giacomo Bresadola and Curtis Gates Lloyd” (profiled, respectively, in installments 63, 52 and

26 of this series), he published his first paper, “The known Polyporaceae of Ohio,” in *The Ohio Naturalist*.

During his years in St. Louis, Overholts worked with Dr. E.A. Burt of the Missouri Botanical Garden, who further encouraged his interest in polypore taxonomy. Consequently, in 1914 he published two papers on polypores in the *Annals of the Missouri Botanical Garden*, followed by a third in 1915 (the year he was awarded his Ph.D.) in *Washington University Studies*. Together, those papers established his reputation as an authority on the Polyporaceae.

Upon receipt of his doctorate, Overholts was immediately offered a position at Penn State by Frank Kern (profiled in installment 97 of this series), who described him as “an excellent teacher” whose “graduate courses were always popular.” At Penn State Overholts started out teaching general botany, and some years later was co-author of the book *Botany, a Text for Colleges*. Subsequently, he took charge of the courses in mycology and forest pathology, for which he prepared his own course materials.³ He became a full professor in 1925 and remained at Penn State the rest of his short career. He died suddenly on 10 November 1946 at age 56, following five years of ill health.

Kern recalled that Overholts was “a prodigious worker” both in sickness and in health, and “a great collector.” He was also active in professional organizations: He was a member of the Torrey Botanical Club, several honorary societies, and the Mycological Society of America, which he served successively as vice-president in 1937, president in 1938, and councilor in 1939.

Oddly, though, Overholts had shortcomings as a taxonomist. In a brief note in *Mushroom, the Journal of Wild Mushrooming*, Leon Shernoff noted that Overholts was the epitome of a ‘lumper,’ placing a great many polypore species in the genus *Polyporus*, and the *Wikipedia* entry about Overholts (citing a 1984 paper by Gilbert and Ryvardeen in *Mycotaxon*) comments that “contrary to the then-prevailing rules of botanical nomenclature,” he “often neglected to include a Latin description” of his finds, so that “a large proportion of his species were published invalidly.”

Information about Overholts’s private life is very scanty. No source I have found even reveals the date of his first marriage.⁴ Apart from describing his mycological work, Kern’s memoir mentions only that he fathered four children and was an excellent photographer and “an ardent trout fisherman” who “always looked forward to the opening of hunting season.”



Oras Overholts

¹ Besides *Clitocybe*, they are *Cinereomycetella*, *Mycena* and *Phellinopsis*.

² According to the entry for Overholts in the *Family Search* database

³ Quoted from the obituary memoir of Overholts by Kern in *Mycologia*, vol. 40 (1948), pp. 1–5. That paper is the source for the portrait of Overholts, reproduced here, and is the most detailed account I have found of his life and work. It includes a bibliography of his fifty-one publications.

⁴ To Flora Mae Conarroe, who was born 31 May 1892 and died 7 June 1944. On 23 June 1945, Overholts then married Marie Knautz, who became his widow less than 17 months later.

METHODS OF PRESERVING MUSHROOMS

by Bob Hosh (1995)

DRYING: For later study [herbarium]

Make detailed notes of the fresh specimen. Size and moisture content determine drying time. Store with moth balls or flakes (naphthalene)

DRYING: For use as food

Wash and slice into ¼ inch thick pieces; arrange on rack or screen in a dehydrator [oven, commercial or home-made dehydrator, etc.] where a gentle air flow and a temperature of 100-120° Fahrenheit can kill all insect eggs. To prevent mold, store in airtight clean jars. Revive by soaking in hot water for about 30 minutes.

CANNING: Using pressure canner

Select only fresh mushrooms, cut into small pieces, soak in vinegar solution [one teaspoon vinegar to each quart of water] to prevent discoloration. Drain and blanch for 3 minutes in boiling water and pack in hot sterile jars. Add 1 teaspoon salt to each quart. Cover with blanching liquid, leaving ½ inch head space; adjust the lids and process according to pressure canner instructions (usually, 10 pounds pressure for 35 minutes).

FREEZING:

Steam blanching.

1a. Whole caps 1-2 inches in diameter in one layer for five minutes in the steamer basket. Cool quickly and package in airtight freezer containers.

1b. Slices ¼ inch thick for 3 minutes. Cool quickly and pack in airtight freezer containers.

Boiling water blanching:

2a. Whole caps 1-2 inches in diameter for 4 minutes. Cool in ice water, drain well and pack in airtight freezer containers.

2b. Slices ¼ inch thick for 2 minutes. Cool in ice water and drain well. Pack in airtight freezer containers.

Microwave blanching:

One half pound sliced mushrooms in a covered casserole with two tablespoons butter or water at high power for three minutes. Cool quickly and pack in airtight containers.

Sauteing in table fat [Butter]:

Cook sliced mushrooms until almost done; cool and store in airtight freezer containers.

PLEASE NOTE: FREEZING ONLY SLOWS ENZYME ACTION AND DECAY. MUSHROOMS PROPERLY BLANCHED AND PACKAGED SHOULD HAVE A FREEZER LIFE OF 12 MONTHS; MUSHROOMS SAUTEED IN BUTTER A FREEZER LIFE OF 6 to 8 MONTHS.



PHOTO BY YVES LAMQUREUX

Squirrel with mushroom (from *Mainely Mushrooms* 41.2)



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:

Are endangered fungi not 'cute enough' to be saved?

<https://tinyurl.com/ms6zabcw>

from Faith Frankel:

Mycelium, Mycology, and Metaphor:

<https://tinyurl.com/33vcck38>

from Lyla Meader:

The Story of a Blue Mushroom:

<https://tinyurl.com/3u72n89s>

from Gary Makus:

The Stem Trick For Identifying Honey Mushrooms That Are Safe To Eat:

<https://tinyurl.com/48he5vyb>

from Sue McClary:

Mushrooms as Nutritional Powerhouses:

<https://tinyurl.com/mrfutc94>

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:

Death at sunset: How fungi create zombie flies:

<https://tinyurl.com/2v2duzt7>

from Sue McClary:

SpaceX launches historic privately funded mission around Earth's poles:

<https://tinyurl.com/mtf27n8a>

(continues on [page 16](#))

MONOTROPA - A GENUS OF MYCO-HETEROTROPHS

by Sue McClary

It is not uncommon to have non-fungi brought back to the identification tables at a mushroom foray. Sometimes it might be an insect gall, but usually a novice brings a *Monotropa uniflora* to the mushroom identification tables. *Monotropa uniflora*, also known as Ghost Pipe, Indian Pipe or corpse plant, was the poet Emily Dickinson's favorite flower.¹ Being all white (or sometimes pinkish) with a single flower per stem, they are easily noticed, but shouldn't a plant have at least some green? Well, monotropes are different.

Ghost Pipe is but one of the plants in the genus *Monotropa*. Another is the Pinesap, sometimes called Dutchman's pipe (*Monotropa hypopithys*) which is red with early flowers being yellow. Monotropes lack chlorophyll and do not get their food from photosynthesis, but instead are myco-heterotrophs. A myco-heterotroph is a plant partner that obtains some or all of its food from parasitizing fungi instead of via photosynthesis. The monotrope seeds chemically mimic a tree root, and the underground fungi attach. The fungi think they are forming a mycorrhizal relationship with a tree or plant. But the fungi instead are giving their nutrients to the monotrope, and not receiving any photosynthesis derived nutrients in return. Moreover, the monotrope will receive carbohydrates from the trees via the fungi.^{2, 3, 4}

When you see the Ghost Pipe, it means there is *Russula* mycelium in the soil – even if there are no red-capped (or green, yellow, orange, or purple-capped) *Russula* fruiting bodies seen. The Ghost Pipe is known to parasitize *Russula*.³ When you are looking for mushrooms, take a moment to observe the Ghost Pipes when you see them. Notice its flowers. Downturned flowers have not yet been pollinated (it protects them from rain water). When the flower matures, it points almost upward, making it more accessible to insect pollinators like bees.⁵ Its seeds are carried away by the wind. Orchids are also a plant that depend on fungi for all of their nutrients for at least part of their life cycle. But Ghost Pipe was Dickinson's favorite flower. Can you see why?

The Ghost Pipe is a perennial plant. Do not remove the entire plant, if you do, it will not regrow. It also does not like its soil with its fungi connections to be disturbed. Why would anyone want to disturb it, you might ask? The plant is believed to have medicinal properties. Its pulverized roots were used by the Cherokee. The Cree chewed its flowers. It has the potential to treat neurological and pain-related conditions. Recent studies believe this may be because it contains grayanotoxin, which might modulate sodium channels in nerve cells.⁶

The Ghost Pipe is moderately threatened In California.⁷ In Iowa, it is the Pinesap that is threatened.⁸ Did I make you feel guilty for picking one? In New Jersey and New

York and a few other states, the Ghost Pipe is considered secure.¹¹ Habitat changes are always a problem, but will medicinal value be this organism's downfall, or a rallying cry for its protection?⁹ The United Plant Savers organization has both the Ghost Pipe and Chaga (*Inonotus obliquus*), a fungal parasite, as "Under review".¹⁰ I might tell that organization that Chaga is a fungus and not a plant, but it is good to have fungal friends in many places. And it is good to have fungi-lovers help protect plants like the Ghost Pipe. It may be a mycoparasite, but it does not kill its host, it is only a freeloader.



References

- ¹ "The Ghost Plant: A Closer Look At The Spookiest Plant In The Forest", NY State Parks Blog, 2018 - <https://tinyurl.com/4xz7w5rw>
- ² "*Monotropa uniflora*: How a plant conned fungi", TalkFungi blog <https://tinyurl.com/mr3rj6hn>
- ³ Tom Volks Fungus of the Month column *Monotropa uniflora*, October 2002, <https://tinyurl.com/2ww9ftfa>
- ⁴ "Ghost Pipes" - Mahoosuc Land Trust, <https://tinyurl.com/598dxb5w>
- ⁵ "Native Plant Profile: Ghost Flower", Maryland DNR, <https://tinyurl.com/bdhfa2f2>
- ⁶ "Medicinal Uses of *Monotropa uniflora*: A Comprehensive Review", by Riju Aikhal, May 2025, <https://tinyurl.com/5dt9erct>
- ⁷ CNPS Rare Plant inventory <https://tinyurl.com/3u5r46w6>.
- ⁸ Iowa Administration Endangered Plant Species 571—77.3(481B) E <https://tinyurl.com/5x7zhypb>
- ⁹ "Ghost Pipe, A No Pick", EveryLeafSpeaks Botanical Studies, <https://tinyurl.com/mppvchx2>
- ¹⁰ United Plant Savers, "Medicinal Plant Species at Risk", 2018 <https://tinyurl.com/ydakv2x>
- ¹¹ "All About Ghost Pipe", *Unruly Gardening* <https://tinyurl.com/yc3my95p>



Monotropa uniflora



Monotropa hypopitys

BYTES, BITS, & BITES (continued from page 14)

from Jason Hafstad:

New Brunswick is home to the only internationally-recognized herbarium in NJ:

<https://tinyurl.com/5mzfkp2>

from Sue McClary:

The Fungal Fallout of Climate Disasters:

<https://tinyurl.com/b85bjn38>

from Gary Makus:

Determination of Antimicrobial Potency of some Polar Solvent Extracts of Polypore Mushrooms:

<https://tinyurl.com/5n8hbk9x>

from Sue McClary:

The Scientists Behind Cornell's Mushroom Museum:

<https://tinyurl.com/2wctdps3>

from Sue McClary:

Stinky, Fussy, \$800 a Pound: The Rush Is on for Oregon Truffles:

<https://tinyurl.com/43nk7jb2>

from Svetlana McCoy-Rusanova:

Stunning amber fossil reveals 'Last of Us'-type fungus likely lived alongside dinosaurs:

<https://tinyurl.com/muu6h6db>

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:

Fungus in "agrorterrorism" arrest already widely prevalent in U.S., researcher says:

<https://tinyurl.com/4ctv4yy5>

from Sue McClary:

Mushrooms could be the key to developing better materials:

<https://tinyurl.com/3frjcsd5>

from Sue McClary:

What Sonoran Desert fungi are teaching scientists:

<https://tinyurl.com/4eym9ysy>

from Svetlana McCoy-Rusanova:

This Golden Fungus Is Spreading Wildly in North America's Forests:

<https://tinyurl.com/3t8b82y4>



NJMA 2025 PHOTO CONTEST



DEADLINE FOR ENTRIES: NOVEMBER 9, 2025 (11:59pm)

Yes, it's that time again! Photo buffs, new and old... If you haven't already started doing so, get your photos together now and don't miss the entry deadline.

Entries will be presented anonymously for judging.

Winning photos (awards TBA) will be shown at our **Holiday Party on December 6, 2025.**

To help you understand more about the contest and what constitutes a good photo, and for a how-to about entering the contest, an **instructional video** was created by one of last year's judges. It can be found [here](#). We encourage you to watch this video. (But please don't share it with non-NJMA members.)

If you need technical assistance to prepare your photos for entry, contact Nicole Engel at PhotoContest@njmyco.org.

All entries (.jpg format preferred) must be submitted to our **Photo Contest web portal** by the deadline.

You can submit photos taken in any year or any location. (You are not limited to photos taken only this year or only in New Jersey.)

[Click here for a complete contest description and rules.](#)

Beginning on September 10, members can submit entries here:

[HTTPS://TINYURL.COM/3HA69VUS](https://tinyurl.com/3ha69vus)

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