



NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION
Volume 40-2 March-April 2010



NJMA OFFICERS

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Vice-President - Randy Hemminghaus
Secretary - Katy Lyness
Treasurer - Bob Peabody

DUES

Payable on calendar year
Individual: \$15.00
Family: \$20.00
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*Deadline for submissions:
10th of even-numbered months.*

Send ONLY newsletter submissions to the Editor. All other correspondence should be sent to the Secretary:

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NJMA EVENTS HOTLINE

908-362-7109 for information on NJMA events or cancellations due to bad weather.

Seeing **red** on your mailing label?

IT'S TIME TO PAY YOUR DUES.

Don't miss out on NJMA!
Send your dues in now to Bob Peabody (see address above)

CALENDAR OF UPCOMING EVENTS

Sunday, March 7
2:00 pm

MEETING AND LECTURE

at the Frelinghuysen Arboretum
Guest speaker: *Daniel Winkler*, "Tibetan Cordyceps"

Saturday, March 20
9:00 am - 12:30 pm

FREE BEGINNER'S CLASS I (open to NJMA members only) at the Great Swamp NWR Helen Fenske Visitor Center
Pre-registration is required. Instructor: Dorothy Smullen

Saturday, March 20
1:00 pm - 4:00 pm

NJMA EDUCATION CLASS: FIELD IDENTIFICATION OF GILLED MUSHROOMS at the Great Swamp NWR Helen Fenske Visitor Center
\$10 fee. Pre-registration is required. Instructor: Bob Peabody

Saturday, March 20
6:00 pm

NJMA CULINARY GROUP "A New England Supper"

at the Unitarian Society, Tices Lane, East Brunswick
To register, contact Bob Hosh at gombasz@comcast.net (or 908-892-6962) or Jim Richards at jimrich35@mac.com (or 908-852-1674).

Saturday, April 10
10:00 am - 2:00 pm
(TENTATIVE DATE & TIME)

POLYPORE WORKSHOP WITH DR. TOM VOLK at Cook College (Rutgers University), Foran Hall, New Brunswick, NJ
\$10 fee. Will include working with the microscopes. *This event is tentative, so check www.njmyco.org as the date approaches.*

Sunday, April 11
2:00 pm

MEETING AND LECTURE

at Willowood Arboretum, Chester, NJ (see page 9 for directions)
Guest speaker: *Dr. Tom Volk*, topic "Wood Decay - Good Decay"

Sunday, April 25
1:00 pm - 4:00 pm

FREE BEGINNER'S CLASS II (open to NJMA members only) at the home of Bob Hosh in Somerset, NJ
Pre-registration is required. Instructor: Bob Hosh

Sunday, May 2
10:00 am

FIRST FORAY OF THE SEASON

Princeton Water Works (Institute Woods) Leader: Jim Barg
Bob Hosh will also join us for those wishing to learn Tree ID.

Saturday, May 22
10:00 am - 1:00 pm

NJMA EDUCATION CLASS: CULTIVATION WORKSHOP

at the the home of Gene Varney in Somerset, NJ \$10 fee.
Pre-registration is required. Instructor: Gene Varney

Saturday, May 29
10:00 am - 2:00 pm

NJMA EDUCATION CLASS: EXPLORING LICHENS

at Rutgers University, Foran Hall (Cook College campus)
\$10 fee. Pre-registration is required. Instructor: Dorothy Smullen

Saturday, June 26
1:00 pm - 5:00 pm

NJMA EDUCATION CLASS: COOKING WITH FUNGI

at the home of Bob Hosh in Somerset, NJ \$20 fee.
Pre-registration is required. Instructor: Bob Hosh

July 23 - 25

NJMA VICTOR GAMBINO FORAY

King's Gap Environmental Center, Carlisle, PA
Information and a registration form will be in the next issue of *NJMA News*.

September 23 - 26

NEMF FORAY - Soyuzivka Ukrainian Cultural Heritage Center, Kerhonkson, NY. Registration form is in the previous issue of *NJMA News*, #40-1 (January-February 2010)

Directions to Frelinghuysen Arboretum and the Unitarian Society have been moved to page 3.



PHOTO BY JIM RICHARDS



PRESIDENT'S MESSAGE

In January 2010, the NJMA Executive Committee held its annual meeting to discuss some important issues to carry us through the next decade. The most challenging issue at hand is to cost-effectively deliver the bi-monthly newsletter to NJMA members. The optimal scenario would be to utilize e-mail, but we realize that some members prefer hard copies or do not have access to a computer. We need to incorporate these challenges in our decision-making process to accommodate and retain as many members as possible and at the same time monitor our bottom line.

Besides watching our bottom line, there are also other factors in our consideration for a change. The most obvious reasons include the many hours of manpower it takes to make this happen every other month. For example, we need volunteers to pick up newsletters from the printer, affix stamps and mailing labels, secure the edges for their travel through the postal system and get them to the post office. Just imagine doing this six times a year for about 400 newsletters each time. That translates into 2400 pieces of mail, not to mention lots of paper cuts. There are also other advantages with electronic delivery; you would get all the photos in color and save many trees.

One of the main reasons for considering an alternate way to deliver the newsletter is that printing and postage costs are on the rise. Currently, the expense of printing and postage account for almost half of our membership income, and we expect that the cost will more than double when we lose our current printing service, which is a very likely outcome in the near future.

We've formed a committee to review, outline and explore ways to disseminate newsletters with a minimum of disruption to our members. I am confident that the committee will reach a decision that will serve us well. We are counting on everyone to do their part so that our treasury will stay healthy for years to come.

Please say YES to electronic mail and save trees and keep NJMA financially healthy!

Another challenging (but fun) issue we face is that as public awareness increases about concerns for our ecosystem, requests for our participation in both bioblitzes and various public outreach programs are on the rise. We've also established a committee to come up with guidelines to handle various programs. We can teach the public about how important fungi are to our ecosystem.

How many times have we surprised non-mushroomers when we explain about the wonders of the mycorrhizal world? Even the environmentalists and naturalists are

amazed. If you are interested in volunteering for the Public Outreach programs, we will guide you and teach you how best to represent NJMA and the wonderful kingdom of fungi.

The last challenge before us is that in 2012, NJMA will be hosting NEMF along with EPM and WPMC, so there are lots of things to do for the next two years to be ready for this major event.

Good news: Jim Richards, our newsletter editor, is getting healthier after his heart attack followed by his quad bypass last month. He is currently back on his feet and doing well with his therapy. Welcome back Jim!

Dig out your baskets and sunscreen! Spring is almost here.

—Terri Layton

NEMF REGISTRATION UPDATE

by Paul Sadowski, Registrar, NEMF

As of February 8, 2010, all single- and double-occupancy rooms have been filled by registrants, faculty and guests of the Foray!

There are 70 beds remaining in a dormitory building at Soyuzivka.

The single beds are housed five to a room. Registrants use shared bathrooms. There are two floors, a ground floor accommodating 30 males in six rooms, and a second floor accommodating 40 women in eight rooms.

All beds are being covered at the triple-occupancy rates.

Registrations received for double-occupancy rooms will result in a request from the registrar to downgrade the occupancy and a check to cover the triple-occupancy rate. Issuing refunds is cumbersome so we hope that registrants will be patient in this procedure. As before, all registrants will be offered a queue number.

Once we have filled all beds in the dorm, on-campus registration will close. We will wait-list any registrations arriving after the close of registration, to be filled as cancellations arise according to assigned queue numbers.



Gotta mushroom story to tell?
Share your experience with fellow mushroomers!

tell it here!

Send your articles and photos to jimrich35@mac.com



EDITOR'S NOTES

The major topic that I am concerned with in this issue, namely, the distribution of *NJMA News*, has already been well-covered by Terri in her President's Message. We must make a decision (and soon) about switching this newsletter to one that will be primarily distributed by email rather than snail mail. Most of the members that I have talked to have agreed that this is the way NJMA must go (primarily for financial reasons), but also so we can bring you even more mycological information. Currently, when we have color photos to publish, we are restricted to one color page per issue. When we switch over to producing an email-based publication, there will be no limit (within reason, of course) to the amount of color that we use. As it is now, we have to take a lot of the photographs that we use and convert them to black-and-white. Not only will you get the illustrations pretty much as we receive them, but we will not have to spend a lot of extra time converting them to "greyscale" and worrying about unpredictable contrast, balance, etc. Also, the benefits of showing mushroom photos and illustrations in color really doesn't even need to be mentioned (but I just did!). There will also be more room for recipes and articles from other newsletters. There is a lot of material that we receive that we cannot use now simply because of the extra cost involved in printing and mailing larger issues. If you have any suggestions or comments about this changeover, please let Jim Barg, or me, or one of the other Newsletter Committee members know. You will find their names in the list of Committees for 2010 that appears elsewhere in this newsletter.

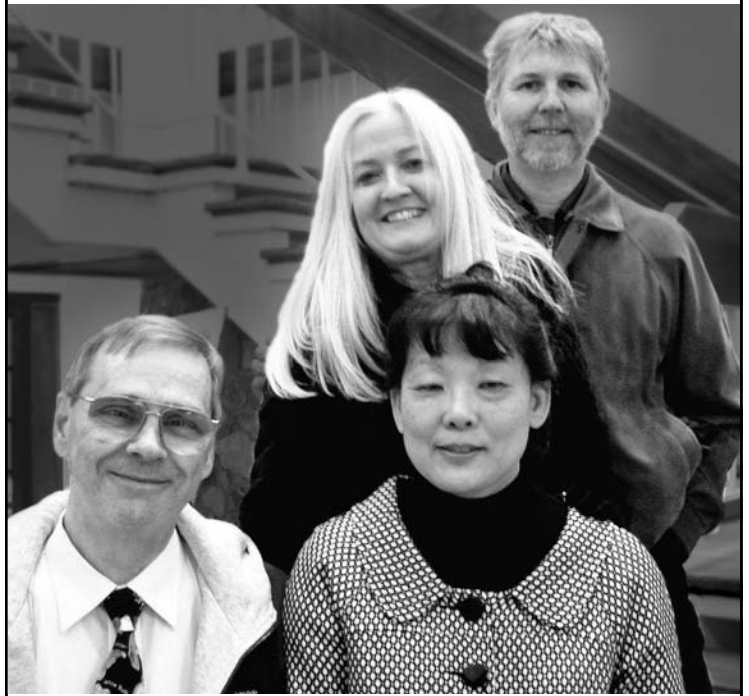
And while you are there looking up that information, you would do well to look over the other committees to see which ones that you would like to become involved with. There is a wide, wide range of possibilities out there. As you will very quickly note, almost all of the "committees" consist of one person (the chairperson). It would be fantastic if more of you would start to participate in club activities and turn these into genuine groups. In particular, we are going to need a lot of you to help in 2012 when we join with Eastern Penn Mushroomers and Western Penn Mushroom Club in hosting NEMF. And right now, while you have this newsletter in your hand, it's the perfect time to check out the Committee List and then get the phone number of the chairperson(s) of the group(s) that you are interested in (the Membership Directory as of February 10 is also in this issue of *NJMA News*) and join in.

By the way, when we do switch over to putting the newsletter online, we will still snail mail the Membership Directory to you – We have no intention of making your information public on the Internet.

I hope to hear from you soon. And keep those contributions coming—we are going to need even more in the future.

– Jim Richards

MEET YOUR NEW NJMA OFFICERS



*Front: Bob Peabody (Treasurer) and Terri Layton (President).
Behind them are Katy Lyness (Secretary) and
Randy Hemminghaus (Vice President)*

Directions to the Frelinghuysen Arboretum, Morristown

Traveling from the South: I-287 Northbound to Exit 36A (Morris Ave.). Proceed East approx. 1/2 mile in the center lane, past Washington Headquarters (on left). Take left fork onto Whippany Road. Turn left at 2nd traffic light onto East Hanover Avenue. Proceed for about 1/4 mile. Entrance is on left, opposite the Morris County Library.

Traveling from the North: I-287 Southbound to Exit 36, following signs for Ridgedale Avenue (bear right in exit ramp). Proceed to traffic light, then turn right onto Ridgedale Avenue. At 2nd traffic light, turn right onto East Hanover Avenue. Proceed for about 1/4 mile. The Arboretum entrance is on the right just past the traffic light at the Morris County Library.

Traveling on New Route 24: New 24 West to Exit 1A, (also labeled as Rt. 511 South, Morristown) onto Whippany Road. Stay in right lane. Turn right at 1st traffic light onto East Hanover Avenue. Proceed for about 1/4 mile. Entrance is on left, opposite the Morris County Library.

Directions to the Unitarian Society, Tices Lane, East Brunswick

From New Brunswick via Route 18: Take U.S. Highway 1 south, exit at Ryders Lane to East Brunswick, continue to the second light, and turn left onto Tices Lane. The Unitarian Society is the 2nd drive on the right before you go under the NJ Turnpike.

From the south via the Garden State Parkway: Take Route 18 north toward New Brunswick to Tices Lane exit (take jughandle from right lane of Route 18 across to Tices Lane). Follow Tices Lane until you pass under the Turnpike. The entrance is in the woods on the left just after you leave the underpass.

From the NJ Turnpike: take Exit 9 to Route 18. Take Rt 18 South into East Brunswick. From Route 18, turn right onto Tices Lane at the third traffic light. Follow Tices Lane until you pass under the Turnpike. The entrance is in the woods on the left just after you leave the underpass.

NJMA EDUCATION CLASSES for the 2010 SEASON

NJMA will be offering classes in mushroom identification and other topics in 2010. The classes will be offered on weekends at various times and places – see list below. For all-day sessions, please plan to bring your own lunch. Coffee and tea will be provided. *Pre-registration is required (Registration form is on page 5)*. Fees are listed with the courses. *Classes are limited to 25 people unless otherwise noted*. Directions to the Great Swamp NWR Helen C. Fenske Visitor Center and Rutgers University are on the next page.

Saturday, March 20

9:00am to 12:30pm – FREE BEGINNER CLASS I (for NJMA members only)

Great Swamp NWR Helen C. Fenske Visitor Center

Dorothy Smullen will introduce fungi groups, terms used in mycology, and use of identification keys. Handouts will include information about foray gear and procedures. *Please register for this course even though it is free.*

1:00pm to 4:00pm – GILLED MUSHROOM FIELD IDENTIFICATION

Bob Peabody will present an intermediate course based on the Largent book for macroscopic features. Excellent handouts are included. *\$10.00 fee.*

Sunday, April 25

1:00pm to 3:00pm – FREE BEGINNER CLASS II (for NJMA members only)

at Bob Hosh's home in Somerset. (directions will be sent or emailed to registrants)

Bob Hosh will talk on the preserving and cooking of wild mushrooms as well as discussing the best edibles.

Please register for this class even though it is free. Limited to 10 registrants.

Saturday, May 22

10:00 am to 1:00 pm – CULTIVATION WORKSHOP

at the home of Gene Varney in Somerset (directions will be sent or emailed to registrants)

Gene Varney will discuss and provide materials for oyster and shiitake mushroom cultivation. Other species will be discussed. Bring lunch. *\$10.00 fee. Limited to 15 registrants.*

Saturday, May 29

10:00 am to 2:00 pm – EXPLORING LICHENS

at Rutgers University, Foran Hall (Cook College campus)

Dorothy Smullen will give a workshop on macrolichens. Following a PowerPoint presentation on lichen structure, uses by man and other organisms and the connection to air pollution, registrants will use compound and dissecting microscopes to identify many of the common New Jersey species. Lichens are classified in the fungi kingdom. Most of them are ascomycetes. Bring both lunch and a 10x loupe. *\$10.00 fee. Limited to 15 registrants.*

Saturday, June 26

1:00pm to 5:00pm – COOKING WITH FUNGI

at Bob Hosh's home in Somerset. (directions will be sent or emailed to registrants)

Bob Hosh will coordinate a hands-on cooking workshop using different mushrooms. Participants will enjoy eating their results. This class had rave reviews the first time it was given in 2008. *\$20.00 fee. Limited to 15 registrants.*

We are also considering other programs for this season which might be of interest to our members. Among these, we are considering a free open house and work days sessions at the NJMA Herbarium at Rutgers, and mushroom photography courses in both photo technique and working with your digital photos once you've taken them. If we decide to hold these programs this season, we'll notify you here in *NJMA News* and also on our website, www.njmyco.org. We'd appreciate if you will express your interest (no obligation) by checking off your interests on the bottom of the registration form.

DIRECTIONS to the GREAT SWAMP NWR HELEN C. FENSKE VISITOR CENTER

Take exit 30 A from Rt. 287. At the first light (Madisonville Rd.), make a left and continue past the Passaic River on your left (Road changes name to Lee's Hill Rd.). Turn right at the large sign for the Great Swamp NWR. Follow the access road to the signs for the visitor center on the right. (Do not take Pleasant Plains Rd. from Lee's Hill – it is now blocked)

DIRECTIONS to RUTGERS UNIVERSITY, FORAN HALL

From NJ Turnpike: Take Exit 9, bear right to Route 18 North, New Brunswick. Follow 18 to Route 1 South. *Follow Route 1 south past Sears and Ryders Lane exit to next exit at Squibb Dr./College Farm Road. At end of ramp turn right onto College Farm Road. **Go past NJ Museum of Agriculture and barns to 4-way stop. Turn right at stop sign, go past Food Science building on left to adjacent parking lot #90. Follow path to Foran Hall, a large new building behind the parking lot.

From Route 1 or 130 from the South: At intersection of Route 1 and 130 go north on Route 1. Pass DeVry Institute on right and take next exit onto Squibb Drive/College Farm Road. Follow U-turn under Route 1 to stop sign. Turn left onto College Farm Road and continue from ** in the directions above.

From Route 287: Take Route 287 to Exit 9, River Road. From exit ramp, keep right onto River Road. Follow River Road to lights where you turn right on Route 18 over the Raritan River. Continue on Route 18 to exit for Route 1 South. Follow from * above.

Alternate route from Route 287: From 287 take Exit 10 to Easton Avenue, Route 527. Follow Easton to end at the RR station in New Brunswick. Turn left on Albany Street and then right at light onto George Street. Follow George through the city and at about the 9th light turn right onto Nichol Avenue and then left at the bookstore onto 1-way Lipman Drive. Continue straight at the curve in the road to 4-way-stop, then turn left and park in lot #90 on left next to Food Science building. On the weekend, you can park on Lipman Drive and ignore the parking meters.

REGISTRATION FORM for NJMA EDUCATION CLASSES 2010

NAME _____
ADDRESS _____
TOWN/ZIP _____
PHONE _____
EMAIL _____



Please mail your check, along with this completed form, at least 7 days before the **first** class for which you're registering. Remember – classes are limited in size.

Send check, made out to "NJMA", to:

Randy Hemminghaus, 187 Christopher Columbus Drive #1, Jersey City, NJ 07302

MARCH 20	FREE BEGINNER WORKSHOP I	FREE	x _____	persons = total _____
MARCH 20	GILLED MUSHROOM FIELD I.D.	\$10.00	x _____	persons = total _____
APRIL 25	FREE BEGINNER WORKSHOP II	FREE	x _____	persons = total _____
APRIL 19	CULTIVATION WORKSHOP	\$10.00	x _____	persons = total _____
MAY 29	EXPLORING LICHENS	\$10.00	x _____	persons = total _____
JUNE 26	COOKING WITH FUNGI	\$20.00	x _____	persons = total _____

Questions? Call Randy at 201-336-4550
or Dorothy Smullen at 908-647-5740

TOTAL AMOUNT ENCLOSED \$ _____

Also of interest to me: HERBARIUM OPEN HOUSE/WORK DAYS PHOTO TIPS WORKING WITH DIGITAL PHOTOS

NOTE: You may wish to copy the other side of this page before clipping and mailing this application.

FORAY AND COOKING BASICS FOR BEGINNERS

by Marc Grobman

Welcome to the wonderful world of mushrooming! It's an immense area, with an abundance of resources to fill you with knowledge. There is so much information you may feel overwhelmed. But if you start with a focus on just a few basics, you can quickly begin to enjoy mushroom hunting and cooking. So, here they are—some tips to get you started.

Prepare for Forays

Find yourself a wicker basket—They show up at thrift stores and at department stores such as Marshalls, Michaels, and T.J. Maxx. Your basket will serve as a convenient, lightweight, portable “suitcase” for your finds.

Buy yourself bags—You will probably find several different species of mushrooms on a foray, and it's best to bag each species in separate small paper or wax paper bags before you put them in your basket. You can find small paper bags at supermarkets, and wax paper sandwich bags at health food stores. For fungus' sake, do not use plastic bags! Fresh-picked mushrooms plopped in plastic can decompose into goo within an hour or two, due to lack of aeration.

Fortify Yourself Against Fever

Know thy enemy—Deer populations now pack New Jersey's foray areas so densely they've made an ecological impact. Deer feed on the forest understory—the small shrubs and grasses that grow beneath trees that provide food and shelter for smaller animals, and in many areas they have decimated it. All those deer also make it more likely that you'll pick up the tiny black-legged ticks that often carry Lyme disease as you wander through the woods.

Lyme disease is caused by the bacterium *Borrelia burgdorferi*, which lives in small mammals, such as squirrels and mice. When a blacklegged tick bites an infected animal, it becomes a carrier of the bacterium. If it later bites you, you can develop Lyme disease.

Large deer populations play a role in Lyme disease prevalence. “Deer do not get infected with the bacterium that causes Lyme disease,” the Centers for Disease Control says, but “deer are a main source of the blood adult ticks need to reproduce.” In studies on islands, the CDC reports, “removing all deer greatly reduced the number of ticks.” Also, “studies in coastal locations found that reducing the number of deer generally corresponded with decreased numbers of ticks.”

Lyme disease is serious business. Typical symptoms include fever, headache, fatigue, and skin rash. As a two-time Lyme disease survivor, I can testify that those symptoms alone can be debilitating. But if left untreated, the CDC warns, the disease “can spread to joints, the heart, and the nervous system.”

Arm yourself adequately—The CDC cautions that insect repellent sprays must contain at least 20% DEET (N, N-diethyl-m-toluamide) to repel ticks. But some repellents do not meet that standard. For example, one formulation of OFF!—the most popular insect repellent brand—contains only 5% DEET. Before you buy a repellent spray—available in supermarkets and drug stores—look at the label to make sure it contains enough DEET. (Contrary to the CDC's warning, the OFF! website claims that “personal repellents containing at least 7% of the active ingredient DEET will effectively repel ticks.”)

For added protection, spray a DEET-based repellent on your ankles and midriff, and a repellent with another formulation, permethrin, on your clothes. Permethrin should not be applied to the skin, but “one application to pants, socks, and shoes,” says the CDC, “typically stays effective through several washings.” For more information, see the CDC Web page, “Protect yourself from tick bites,” at:

www.cdc.gov/ncidod/dvbid/lyme/Prevention/ld_Prevention_Avoid.htm (no spaces or line breaks)

Cultivate Anti-itching Intelligence

Learn how to recognize poison ivy. The most telling signs: three leaves, and vines that have lots of tiny, thread-thin roots. If you don't know how to recognize poison ivy, ask a fellow NJMAer at your next foray to point some out to you.

Learn Some Basic Identification

At the end of a foray, we pile our finds on tables, then sort and identify what we've found. The tables may be loaded with hundreds of mushrooms, with dozens of species among them. Many may look alike, and you may wonder, how will I ever learn to identify all these different species? You might never learn all of the species, but here's an easy way to get started: Don't even think about learning them all. Just focus on learning to recognize a few mushrooms that are common and that have distinctive features to make them easy to identify. You can start with the following:

- **Amanita** (Individual species can be difficult to identify. But it's fairly easy to learn how to recognize several species as members of the *Amanita* genus.)
- **Artist's conk**, or *Ganoderma applanatum*
- **Birch polypore**, or *Piptoporus betulinus*
- **Boletes**, or sponge mushrooms (This grouping includes several “genera” [more than one genus])
- **Chanterelles**, or genus *Cantharellus*
- **Chicken of the woods** (Two similar-looking species, *Laetiporus sulphureus*, and *L. cincinnatus*)
- **Coral fungi** (This grouping of mushrooms named for their distinctive shape includes several genera.)

(more on the following page)

- **Hen of the woods**, *Grifola frondosa*
- **Morels**, or genus *Morchella*
- **Puffballs** (This grouping includes several different genera.)
- **Tree ear**, or *Auricularia auricula*
- **Turkey tail**, or *Trametes versicolor*; and the false turkey tail, *Stereum ostrea*

Mushroom Preparation and Storage

If you bring home some mushrooms that you're going to use within a few days, don't wash them. Use a soft brush to remove any loose dirt, then put them in a paper bag or food container with plenty of room for air, and plop it in the refrigerator until you're ready to use the mushrooms.

If you're not going to use the mushrooms within the next week or so, you can dry or freeze them. Some mushrooms, such as morels and trumpets, are great dried. Many other mushrooms are OK dried. And a few mushrooms are ruined by drying. Chicken mushrooms, for example, develop a dry cardboard-like texture and a similar taste, while oyster mushrooms lose much of their flavor.

Most mushrooms freeze well. To do that, slice them, sauté them in butter or olive oil, wrap and freeze. Be sure to label the packages with the type of mushroom and date.

Cooking

Some people find cooking with mushrooms a simple affair, but I initially found it quite confusing. I would come home with a particular species of mushroom, say, morels, and then wonder what I could make with it. I'd look through recipes, trying to find one that used morels, and become frustrated that a pasta recipe that featured morels also required other ingredients that I didn't have, while a promising chicken recipe called for using oyster mushrooms instead of the morels that I had on hand. Often, I gave up and simply sautéed my mushrooms and put them on toast as appetizers.

Much later, I realized I was making two mistakes.

First, just because a recipe lists a certain species of mushroom as an ingredient doesn't mean you can't substitute the species you have on hand. Most of the edible mushrooms that we find are interchangeable in recipes. So if an appealing recipe calls for oyster mushrooms, while you have hen of the woods, go ahead and use them instead. One exception: Black trumpet mushrooms have a very strong flavor, and can disrupt the taste of mild-flavored dishes.

Second, it's backwards to try to plan a meal or dish around mushrooms. Instead, think of mushrooms as an additional ingredient that you can add to many dishes

you already know how to prepare. Just avoid trying to use them in dishes that include such strong-flavored ingredients as kielbasa, scrapple, duck, ham, cabbage, or anything with mustard or ketchup, barbecue sauce, or citrus flavorings. Those strong tastes will cover up any mushroom flavor.

Some easy recipes to start with: Sautéed mushrooms mixed with mashed potatoes, scrambled eggs, or a brown or white gravy to use over meat or poultry. Mushrooms also work well in many stir-fried dishes that include snow peas or broccoli.

Sound good? Then get your foray supplies ready, and focus on learning the basics!



BOOK REVIEW

MILK MUSHROOMS OF NORTH AMERICA

BY A. E. BESSETTE, D. B. HARRIS, A. R. BESSETTE

reviewed by Bob Hosh

Milk Mushrooms of North America: a field identification guide to the genus Lactarius, by Allan E. Bessette, David B. Harris and Arleen R. Bessette, Syracuse University Press, 2009 is perhaps the first field guide to the genus *Lactarius* published in layman's language. Heretofore, detailed information about the genus *Lactarius* would mainly be found in scientific journal articles or monographs. This volume brings the genus into the realm of the amateur mushroom enthusiast. The layout of the volume can be briefly described as: Introduction, Keys, Color plates, Species and Varieties descriptions. Included is a glossary of terms, list of references, and indices of common and scientific names.

The introduction defines the genus *Lactarius* with its characteristic milk-like latex. The genus's macro- and microscopic features and its relationship to the genus *Russula* is described. The ecology and the ectomycorrhizal relationships between *Lactarius* and plants is also briefly discussed. The edibility of *Lactarius* species is commented on along with the toxicology of certain species.

The introduction is followed by two regional keys: one devoted to Eastern North American species and one to Western species. Each key is further divided into groups.

250 color plates of *Lactarius* species follow; many of high quality. Descriptions of the species are clear and easy to comprehend.

This is a well-written comprehensive field guide to the milk mushrooms of North America. It is certainly a welcome addition to any amateur or professional mycologist's library.



I STILL DON'T GET IT! (THE MYSTERY OF DNA)

by Terri Layton

I still don't get it.

Back in November 2009, NJMA offered the lecture "Introduction to Phylogenetics and DNA" by Glenn Boyd. To tell the truth, whenever I hear anyone talking about DNA, my eyes glaze over and my mind starts shutting down...I mean BIG TIME!

In my attempt not to be discovered as a total ignoramus on the subject of DNA, I paid very close attention at the lecture for two reasons. First – I thought it would be a good idea to take lots of notes for future studies (way-over-yonder future) and second – in hopes of being able to ask a semi-intelligent question at the end of Glenn's lecture. But I was horrified when I looked down at my notes at the end of the lecture and found less than a dozen words runged together (this is a DNA joke) in a totally non-sensical way (also a joke). My hope of writing an article about the lecture along with asking a half-baked question was totally BLASTED away.

A few months later, in early January 2010, as my memory of the DNA lecture was fading away very nicely, I received an announcement from the Eastern Penn Mushroomers (EPM) that the lecture "Introduction to Phylogenetics and DNA" by none other than Glenn Boyd was being offered. I didn't know whether to jump up and down with joy at another chance to learn about DNA or beat myself senseless for having to repeat, but I went anyway.

Dr. John Dawson, the current President of EPM and the author of the "Who's In A Name" articles regularly featured here in *NJMA News*, began his opening remarks with how he immensely enjoyed (?) Dr. Boyd's talk last November and wanted to share his wonderful experience (!) with EPM members. And, of course, I wondered if John and I had attended the same lecture last November. As the saying goes: "One man's medicine is another woman's poison."

So I suffered through the lecture AGAIN with a standing-room-only audience. To my amazement and sheer delight, I managed to accumulate several pages of notes and even formulated a semi-intelligent question by the end of Glenn's lecture. Wow, the mind is a very strange thing – how you don't get it at all at first, then you still don't get it all...

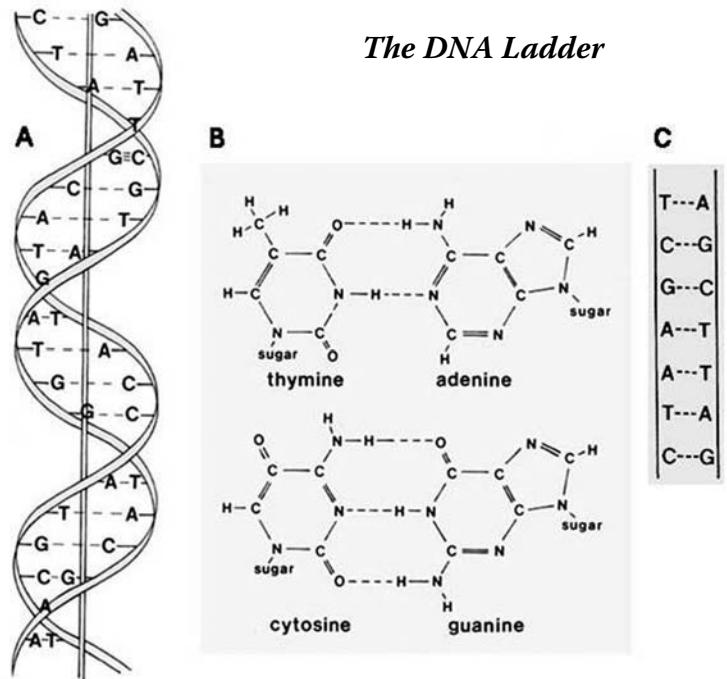
Here is what I deduced from Glenn's talk:

Just a minute folks! Before I start explaining the DNA stuff, a few ground rules: Since I am fully aware of my shortcomings on scientific stuff, I do not want to hear from you about (1) my lack of technical understanding, and (2) that I am wrong about something. This article is

not intended to educate members on DNA stuff. Focus of this article will be discussed later.

So here is my version of DNA stuff (you can skip this part if you would like):

DNA is the secret of life that means that you will look and act like someone in your family (usually ones you don't really like). DNA is a long chain of molecules consisting of A, C, G, and T. Some of these will hook up readily and others will not hook up at all. DNA encodes the information needed to build and regulate proteins. Structure of DNA is a double helix (twisted ladder) whose rungs are pairs of nucleotide basics. Genes represent a particular section of DNA. (Are you with me so far?)



Then there are proteins (made of amino acids – humans have about 20 essential amino acids). Then there are codons (same as amino acids) and operons. If you are lactose intolerant, that means you don't have the right operons. (I am really lost!)

Now the fun begins: take a small piece of a mushroom and put it in a little vial and shake it up real good and put it in a machine that looks like a cash register and then you get a sequence of A, C, G, and T in a random order. Apparently these cash-register-looking things are pretty expensive, so just Google "BLAST" (I kid you not) if you don't want to spend the money.

Once you access BLAST, just type in any sequence you have lying around your house. or better yet ,

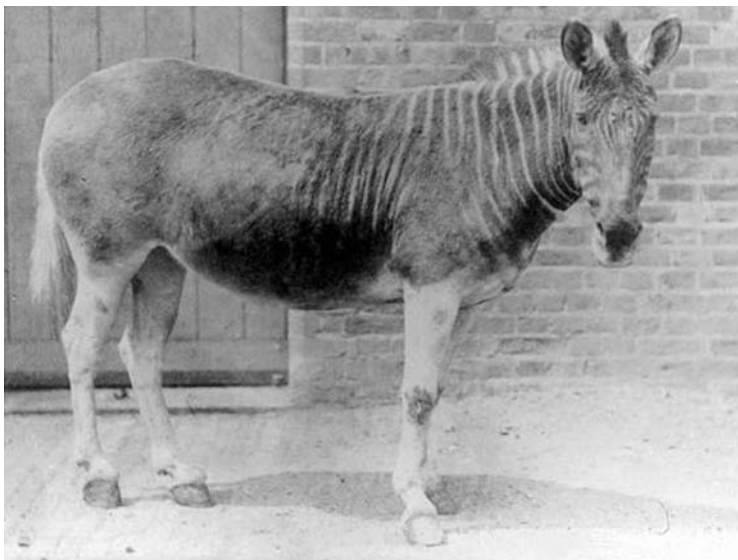


use a t-shirt with the *Boletus edulis* DNA sequence printed on it (Why would anyone have such t-shirt? Why ask why? Let us proceed!). Then the program will spit out possible matches depending on how much of the sequence you type in or how accurately you typed them in. It is entirely possible that you could type in C instead of G if you've washed the shirt too many times. So you could get a result like *Paxillus* instead of *Boletus*. Does this sound like a BLAST to you?

Furthermore, DNA mutation is sort of like a chain letter. What? Yes. Let me explain:

If a chain letter was sent out to 33 people and subsequently these 33 people sent out four more each and so on (the chain letter works because some believe that breaking the chain brings bad luck), mutation will inevitably occur as people re-type letters or repeated copying would render the original letter illegible. So a word like "life" would become "wife" (No joke here).

Anyway, once upon a time, there was an animal called "Quagea" in South Africa. This animal looked like a horse and a zebra and was believed to be extinct. Mind you, truly extinct if this was a real species, but not extinct if it was a mutation of zebra/horse. In mycological terms, if we stumble upon a mushroom that looks different, we can probably figure out if it's a new species or just a mutation of existing species using the current technology. (Easy huh?)



The Quagua

Finally, my half-baked question is: So what? Where's the practical application of DNA sequencing/mutation? What can we do with this to help our ecosystem? Well, Dr. Boyd explained that scientists were able to figure out the dreaded white nose fungus on bats with the latest technology, so we should be able to help the bats. That's good enough for me!

I hope all of us have learned something today. No, I don't mean the DNA stuff. All I am saying is that we can take any experience and turn it into a BLAST if we just

put in some humor and keep an open mind. I certainly enjoyed writing about something I know nothing about. I heard someone say once "the process is the fruition". I think I am beginning to believe that statement. Happy mushrooming to all!



DIRECTIONS TO THE WILLOWWOOD ARBORETUM

From Morristown:

Travel SOUTH on Route 287 to Exit 22. Take Route 206 NORTH. Travel 4 miles to Pottersville Road (Somerset County 512). Turn left onto Pottersville Road and proceed on Pottersville Road toward Pottersville for 1/2 mile. Turn RIGHT onto Lisk Hill Road and continue for 1/10 of a mile and come to a "T". Turn RIGHT and continue for 3/10 of a mile. You will come to a "Y". Turn LEFT at the "Y" onto Longview Road. The entrance to Willowwood Arboretum will be 1/2 mile from the "Y" intersection on the LEFT side of the road. Bamboo Brook Outdoor Education Center will be 1 mile from the "Y" intersection on the LEFT side of the road.

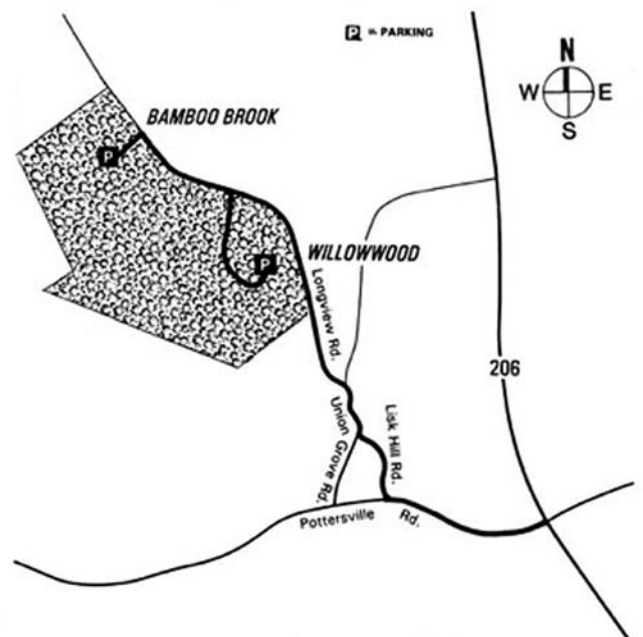
From Long Valley/Chester area:

Take Route 24 to Route 206 SOUTH. Travel 4.7 miles to Pottersville Road (Somerset County 512). Turn RIGHT onto Pottersville Road and follow the directions above.

From the South:

Travelling North: Take Exit 22B. Take Route 206 NORTH. Travel 4 miles to Pottersville Road (Somerset County 512). Turn LEFT onto Pottersville Road a follow the directions above.

Located in Chester Township, New Jersey



WHO'S IN A NAME?

Boletus frostii and *Boletellus russellii*

by John Dawson (eighteenth in a series)

Boletus frostii Russell and *Boletellus russellii* (Frost) Gilbert are two edible boletes that each have deeply ridged, red stipes. And as the authorities cited for their names indicate, the two species are also reciprocal honorifics: *Boletus frostii* was named by John Lewis Russell, a Unitarian minister in Salem, Massachusetts, for his friend Charles Christopher Frost, a shoemaker in Brattleboro, Vermont; and Frost returned the favor by naming *Boletus russellii* after Russell. Both men were amateur naturalists, whose mid-nineteenth-century collections of fungi helped to advance the study of mycology in America.


Frost was born November 11, 1805 in Brattleboro, and died there March 16, 1880. His father James had established the first shoemaker's shop in Brattleboro, and Charles practiced that trade throughout his life. He maintained correspondence with many of the leading naturalists of his day, both in the U.S. and Europe, but he himself had no pretensions: He declined various honors and offers of professorships, saying simply that "Whatever I have acquired of science...came through search for health and mental entertainment; science is not my profession — shoemaking is."

Frost dropped out of school at age fifteen, after having been struck hard by a ruler wielded by an authoritarian teacher. Thereafter he was entirely self-educated. But he read tirelessly and widely, including (besides various botanical works) texts on geology, meteorology, chemistry, physics, mathematics, and entomology. Along the way, he also taught himself to read Latin, French and German. He was evidently an extremely methodical person. Indeed, according to the obituary memoir of him published in the journal *Mycologia*¹:

He occupied the same store for forty-nine years, and accumulated, by thrift and good judgment, a considerable fortune; but, from a very early period, he maintained fixed daily hours for study. He regularly allowed himself a half hour for dinner, and [the interval] from half past twelve till one P.M. He as regularly spent in the little attic study. He frequently went into the woods in the fresh, early morning, before business hours, and often devoted his evenings to some botanical work. Besides these hours for the study of specimens, he read much in his store, and several of the inhabitants of Brattleboro have given ...exactly the same reminiscence of him, viz.: that when customers called at his place of business, he almost invariably laid down a book in order to wait on them, and took it up again immediately on finishing. Every spare moment seemed to have been utilized for study.

Frost reportedly took up field botanical studies to combat "a severe dyspeptic disorder" — a regimen that "speedily altered [his] health for the better". Initially interested in flowers, he soon began collecting ferns, mosses and liverworts as well, and then turned to fungi. He published little, apart from a *Catalogue of Plants Growing without Cultivation within Thirty Miles of Amherst College*, which was printed in Amherst in 1875 under the co-authorship of Edward Tuckerman. But he collected assiduously, and was responsible for the description of some sixty new fungal species, including twenty boletes, nine *Russulas*, nine *Lactarii*, and three *Clavarias*.

As for Russell, he was born in Salem on December 2, 1808 and died there on June 7, 1873. He earned an A.B. degree from Harvard in 1828 and a divinity degree there three years later. He served as a Unitarian minister in various places, including Fishkill, NY, Pittsburgh, PA, Burlington, VT and Kennebunk, ME, before returning to Salem in 1853, where he remained the rest of his life. In 1833 he became Professor of Botany and Horticultural Physiology at the Massachusetts Horticultural Society and that same year was appointed Librarian and Cabinet Keeper of the Essex County Historical Society. He was especially interested in lichens, and bequeathed his botanical library to the Massachusetts Horticultural Society. A collection of his drawings, including some of insects and shells in addition to botanical subjects, is preserved in the Archives of the Gray Herbarium at Harvard, from whose finding aid the biographical details above were excerpted.

Photographs of both Frost and Russell are among the Wisconsin Historical Images available for purchase from the Wisconsin Historical Society. They can be viewed online at <http://www.wisconsinhistory.org> . 



Boletus frostii

¹ William R. Dudley, "Charles Christopher Frost", *Mycologia* 2:10 (Oct. 1886), pp. 114–118, from which the quotations and most of the information given here is taken.

NJMA COMMITTEE CHAIRS AND MEMBERS FOR 2010

<i>Archives/Historian</i>	Bob Peabody
<i>Book sales</i>	Herb Pohl
<i>Culinary (dinner group)</i>	Jim Richards, Bob Hosh
<i>Cultivation</i>	Gene Varney, John Horvath, Melanie Spock
<i>Dyeing</i>	Ursula Pohl, Viola Spock, Melanie Spock
<i>Education</i>	Dorothy Smullen, Gene Varney, Nina Burghardt
<i>Forays</i>	Manager - Bob Hosh, Nina Burghardt Recorder - John Burghardt New Foray Sites - Bob Hosh, Nina Burghardt, Bob Peabody
<i>Fungus Fest</i>	Nina Burghardt, Terri Layton
<i>Hospitality</i>	Nina Burghardt
<i>Holiday Party</i>	Rhoda Roper, Bob Hosh
<i>Victor Gambino Foray</i>	Terri Layton
<i>Library</i>	Bob Hosh, Herb Pohl
<i>Mycoesthetics</i>	Jim Richards
<i>Mycophagy</i>	Bob Hosh, Jim Richards
<i>NAMA representative</i>	Ursula Pohl
<i>NEMF representative</i>	Mike Rubin, Dorothy Smullen
<i>New Members</i>	Jim Barg, Bob Hosh, Jim Richards
<i>Newsletter</i>	Editor - Jim Richards Art Director - Jim Barg Circulation - Mike Rubin & Patrick Bernardo Alex Adams, Marcus Morreale, Bob Hosh, Herb Pohl, Terri Layton
<i>Nomination</i>	Glenn Boyd, Rhoda Roper, Nina Burghardt
<i>Photography</i>	Jim Barg, Jim Richards
<i>Public Outreach</i>	Terri Layton, Dorothy Smullen, Nina Burhardt, Patrick Bernardo, Randy Hemminghaus, Jim Barg
<i>Ray Fatto Scholarship</i>	Chair - Mike Rubin, Treasurer - Bob Peabody, Gene Varney, Dorothy Smullen, Glenn Boyd
<i>Slide Library</i>	Dorothy Smullen, Jim Barg
<i>Sunshine</i>	Ursula Pohl, Nina Burghardt
<i>Taxonomy</i>	Gene Varney, Dorothy Smullen, Glenn Boyd
<i>Toxicology</i>	Rod Tulloss, Mike Rubin
<i>Web Site</i>	Bob Hosh, Jim Barg

SPECIES LIST FROM NJMA FORAYS - 2009*

*see related article in *NJMA News* issue #40-1 (January-February 2010)

BASIDIOMYCETES

Agaricaceae

Chocolate brown spore print; free gills; in woods or field on soil or debris.

Agaricus arvensis 1

Agaricus sp. 2

Agaricus silvaticus 2

Cystoderma amianthinum v. *rugosoreticulatum* 1

Amanitaceae

White spore print; free gills (mostly); usually with annulus, always with universal veil which becomes a volva or at least a bulbous base; mycorrhizal

Amanita abrupta 2

Amanita flavorubescens 1

Amanita aestivalis 1

Amanita fulva 9

Amanita amerirubescens 11

Amanita longipes 1

Amanita banningiana 1

Amanita morrisii 2

Amanita bisporigera 11

Amanita muscaria v. *formosa* 6

Amanita brunnescens v. *brunnescens* 10

Amanita muscaria v. *persicana* 1 **new**

Amanita brunnescens v. *pallida* 4

Amanita onusta 1

Amanita canescens 1

Amanita pantherina v. *velatipes* 1

Amanita ceciliae 3

Amanita phalloides 1

Amanita citrina v. *lavendula* 4

Amanita rhopalopus 2

Amanita citrina v. *citrina* 5

Amanita sinicoflava 1

Amanita cokeri 1

Amanita sp. 5

Amanita crenulata 2

Amanita submaculata (= *A.* sp. 18) 1

Amanita daucipes 1

Amanita xanthomitra 1

Amanita dulciarii 1

Amanita subcokeri 1 **new**

Amanita farinosa 1

Amanita vaginata v. *vaginata* 4

Amanita flavoconia 14

Amanita vansantiana 2

Amanita flavorubens 1

Amanita volvata 1

Leptiotaceae

White spore print; free gills; on ground or debris

Lepiota cortinarius 1 **new**

Macrolepiota procera 1

Lepiota naucina 1

Bolbitiaceae

Rusty brown to earth brown spore print; gills attached; decomposer on soil or wood

Conocybe lactea 1

Conocybe tenera 1 **new**

Coprinaceae

Brown/black spore print; attached gills; decomposer, on litter or wood

Coprinus sp. 1

Psathyrella candolleana 1

Leucocoprinus cepestipes 1 **new**

Psathyrella piluliformis 1

Cortinariaceae

Orange-rusty-yellow/ brown spore print; gills attached; cob webby cortina; mycorrhizal or decomposers

Cortinarius alboviolaceus 3

Cortinarius cf. *caesiocanescens* 1 **new**

Cortinarius armillatus 1

Cortinarius camphoratus 1 **new**

Cortinarius bolaris 1

Cortinarius caperatus, 4

(continues on next page)

<i>Cortinarius corrugatus</i> 2	<i>Cortinarius semisanguineus</i> 6
<i>Cortinarius cf. croceifolius</i> 1 new	<i>Cortinarius sp.</i> 8
<i>Cortinarius glandicolor</i> 1 new	<i>Galerina tibiicystis</i> 1
<i>Cortinarius iodes</i> 11	<i>Gymnopilus penetrans</i> 3
<i>Cortinarius lilacinus</i> 2	<i>Gymnopilus spectabilis</i> 2
<i>Cortinarius mucosus</i> 2	<i>Hebeloma sp.</i> 1
<i>Cortinarius obtusus</i> 1 new	<i>Inocybe sp.</i> 4
<i>Cortinarius sanguineus</i> 1	

Crepidotaceae	
Brown spore print; usually stalkless cap with gills; on wood; decomposers.	
<i>Crepidotus applanatus</i> 3	<i>Crepidotus sp.</i> 1
<i>Crepidotus occidentalis</i> 1	

Hygrophoraceae	
White spore print; waxy, often brightly colored, gills; mycorrhizal	
<i>Hygrophorus borealis</i> 1	<i>Hygrophorus hypothejus</i> 1
<i>Hygrophorus cantharellus</i> 6	<i>Hygrophorus laetus</i> 1
<i>Hygrophorus coccineus</i> 1	<i>Hygrophorus marginatus v. marginatus</i> 3
<i>Hygrophorus conicus v. conicus</i> 5	<i>Hygrophorus niveus</i> 2
<i>Hygrophorus cf. cremicolor</i> 1 new	<i>Hygrophorus odoratus</i> 1 new
<i>Hygrophorus flavescens</i> 2	<i>Hygrophorus sp.</i> 4

Pluteaceae	
Pink spore print; free gills; on wood	
<i>Pluteus cervinus</i> 6	<i>Pluteus sp.</i> 2
<i>Pluteus petasatus</i> 1	

Rhodophyllaceae	
Pink spore print; attached gills; usually on the ground.	
<i>Clitopilus prunulus</i> 5	<i>Entoloma porphyrophaeum</i> 1
<i>Entoloma abortivum</i> 1	<i>Entoloma parasiticum</i> 1 new
<i>Entoloma alboumbonatum</i> 1	<i>Entoloma salmoneum</i> 5
<i>Entoloma clypeatum</i> 1	<i>Entoloma strictipes</i> 2
<i>Entoloma farlowii</i> 1 new	<i>Leptonia serrulata v. serrulata</i> 2
<i>Entoloma murrayi</i> 3	<i>Leptonia sp.</i> 1

Russulaceae	
Lactarius	
Spore print white to buff or yellow; gills attached; flesh crisp, brittle, exuding latex when broken; gills attached; on the ground, mycorrhizal.	
<i>Lactarius aquifluus</i> 4	<i>Lactarius deliciosus v. deliciosus</i> 1
<i>Lactarius argillaceifolius</i> 1	<i>Lactarius deterrimus</i> 1
<i>Lactarius camphoratus</i> 7	<i>Lactarius fumosus</i> 1
<i>Lactarius chelidonium</i> 3	<i>Lactarius griseus</i> 1
<i>Lactarius chrysorheus</i> 10	<i>Lactarius hygrophoroides</i> 4
<i>Lactarius corrugis</i> 7	<i>Lactarius imperceptus</i> 1
<i>Lactarius croceus</i> 2	<i>Lactarius lignyotus v. lignyotus</i> 6
<i>Lactarius deceptivus</i> 7	<i>Lactarius paradoxus</i> 3

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<i>Lactarius peckii</i> 2	<i>Lactarius subvellereus</i> v. <i>subvellereus</i> 1
<i>Lactarius piperatus</i> v. <i>glaucescens</i> 1	<i>Lactarius subvernalis</i> v. <i>cokeri</i> 1
<i>Lactarius piperatus</i> v. <i>piperatus</i> 5	<i>Lactarius theiogalus</i> 1
<i>Lactarius quietus</i> v. <i>incanus</i> 2	<i>Lactarius thyinos</i> 1
<i>Lactarius rufus</i> 1	<i>Lactarius torminosus</i> v. <i>torminosus</i> 1
<i>Lactarius</i> sp. 4	<i>Lactarius vellereus</i> 1
<i>Lactarius subdulcis</i> 1	<i>Lactarius volemus</i> v. <i>volemus</i> 8
<i>Lactarius subpurpureus</i> 1	

Russula
Spore print white to yellow; gills free or attached; gills, cap brittle; on the ground, mycorrhizal.

<i>Russula bicolor</i> 1	<i>Russula ochroleuroides</i> 3
<i>Russula brevipes</i> v. <i>brevipes</i> 7	<i>Russula paludosa</i> 1
<i>Russula claroflava</i> 2	<i>Russula parvovirescens</i> 3
<i>Russula compacta</i> 10	<i>Russula perlactea</i> 3
<i>Russula cremeirosea</i> 1	<i>Russula redolens</i> 2
<i>Russula crustosa</i> 7	<i>Russula silvicola</i> 3
<i>Russula dissimulans</i> 5	<i>Russula</i> sp. 7
<i>Russula heterophylla</i> 1	<i>Russula subpunctata</i> 1
<i>Russula laurocerasi</i> 2	<i>Russula variata</i> 10
<i>Russula lilacea</i> 1	<i>Russula ventricosipes</i> 4
<i>Russula mariae</i> 7	<i>Russula veteriosa</i> 1
<i>Russula modesta</i> 1	<i>Russula vinacea</i> 1
<i>Russula nigricans</i> 1	<i>Russula virescens</i> 1

Strophariaceae
Violaceous to rusty brown spore print; gills attached; usually decomposer on wood.

<i>Hypholoma sublateritium</i> 2	<i>Stropharia rugosoannulata</i> 2
<i>Pholiota squarrosoides</i> 1	<i>Stropharia</i> sp.1

Tricholomataceae
White spore print; attached gills; mycorrhizal or saprophytic; large artificial family of white-spored genera that don't fit elsewhere.

<i>Armillaria mellea</i> 3	<i>Laccaria ochropurpurea</i> 6
<i>Armillaria ostoyae</i> 1	<i>Laccaria ohiensis</i> 1
<i>Callistosporium purpureomarginatum</i> 1	<i>Laccaria proxima</i> 1
<i>Clitocybe clavipes</i> 2	<i>Laccaria</i> sp. 1
<i>Clitocybe odora</i> 3	<i>Laccaria trullisata</i> 3
<i>Clitocybe subconnexa</i> 1	<i>Lentinellus ursinus</i> 1
<i>Collybia cookei</i> 1	<i>Lepista nuda</i> 2
<i>Cyptotrama chrysopeplum</i> 1	<i>Leucopaxillus albissimus</i> 1
<i>Gerronema strombodes</i> 1	<i>Lyophyllum connatum</i> 1
<i>Gymnopus dryophilus</i> 1	<i>Marasmiellus nigripes</i> 2
<i>Gymnopus subnudus</i> 1	<i>Marasmiellus opacus</i> 1
<i>Hohenbuehelia</i> sp. 1	<i>Marasmiellus praeacutus</i> 1
<i>Laccaria amethystina</i> 2	<i>Marasmius copelandii</i> v. <i>olidus</i> 1
<i>Laccaria bicolor</i> 3	<i>Marasmius delectans</i> 1
<i>Laccaria laccata</i> 7	<i>Marasmius pulcherripes</i> 1
<i>Laccaria laccata</i> v. <i>pallidifolia</i> 2	<i>Marasmius rotula</i> 3

(continues on next page)

<i>Marasmius scorodonius</i> 1	<i>Rickenella fibula</i> 1
<i>Marasmius siccus</i> 1	<i>Tricholoma aestuans</i> 1 new
<i>Marasmius</i> sp. 1	<i>Tricholoma caligatum</i> 1
<i>Marasmius strictipes</i> 1	<i>Tricholoma flavovirens</i> 2
<i>Marasmius sullivantii</i> 1	<i>Tricholoma fumosoluteum</i> 1
<i>Megacollybia platyphylla</i> 10	<i>Tricholoma imbricatum</i> 1
<i>Melanoleuca alboflavida</i> 1	<i>Tricholoma myomyces</i> 1 new
<i>Mycena citrinomarginata</i> 1 new	<i>Tricholoma odorum</i> 1
<i>Mycena corticola</i> 1	<i>Tricholoma pardinum</i> 1
<i>Mycena haematopus</i> 2	<i>Tricholoma pessundatum</i> 1
<i>Mycena leaiana</i> 1	<i>Tricholoma portentosum</i> 1
<i>Mycena luteopallens</i> 1	<i>Tricholoma sejunctum</i> 1
<i>Mycena osmundicola</i> 1 new	<i>Tricholoma subluteum</i> 1
<i>Mycena pura</i> 1	<i>Tricholoma vaccinum</i> 1 new
<i>Mycena rosella</i> 1 new	<i>Tricholoma</i> sp. 1
<i>Mycena sanguinolenta</i> 1	<i>Tricholomopsis decora</i> 2
<i>Mycena</i> sp. 3	<i>Tricholomopsis rutilans</i> 1
<i>Mycena subcaerulea</i> 1	<i>Tricholomopsis sulphureoides</i> 1
<i>Mycena thujina</i> 1 new	<i>Xeromphalina kauffmanii</i> 2
<i>Panellus stipticus</i> 12	<i>Xerula furfuracea</i> 8
<i>Pleurotus ostreatus</i> 6	<i>Xerula megalospora</i> 2
<i>Rhodocollybia butyracea</i> 4	<i>Xerula radicata</i> 1
<i>Rhodocollybia maculata</i> v. <i>maculata</i> 1	

Chanterelles

Spore-bearing surface consists of blunt ridges - not gills - which are usually forked.

<i>Cantharellus cibarius</i> 8	<i>Cantharellus tubaeformis</i> 1
<i>Cantharellus cinnabarinus</i> 12	<i>Chroogomphus vinicolor</i> 3
<i>Cantharellus ignicolor</i> 6	<i>Craterellus cornucopioides</i> 1
<i>Cantharellus lateritius</i> 6	<i>Craterellus fallax</i> 10
<i>Cantharellus minor</i> 4	<i>Gomphus floccosus</i> 2

Boletes

Shaped like agarics, but have pores not gills; pores peel off; on the ground, mycorrhizal.

<i>Austroboletus betula</i> 1	<i>Boletus nobilis</i> 1
<i>Boletus auripes</i> 1	<i>Boletus pallidus</i> 2
<i>Boletus auriporus</i> 1	<i>Boletus pallidoroseus</i> 1 new
<i>Boletus badius</i> 2	<i>Boletus parasiticus</i> 1
<i>Boletus bicolor</i> v. <i>bicolor</i> 4	<i>Boletus pseudosensibilis</i> 1
<i>Boletus edulis</i> v. <i>edulis</i> 3	<i>Boletellus russellii</i> 1
<i>Boletus ferrugineus</i> 1	<i>Boletus sensibilis</i> 1
<i>Boletus frostii</i> 2	<i>Boletus</i> sp. 1
<i>Boletus gracilis</i> 2	<i>Boletus subglabripes</i> 3
<i>Boletus hortonii</i> 3	<i>Boletus subluridellus</i> 1
<i>Boletus illudens</i> 1	<i>Boletus subvelutipes</i> 5
<i>Boletus innixus</i> 1	<i>Boletus vermiculosoides</i> 3
<i>Boletus longicurvipes</i> 3	<i>Boletus viscidcorrugis</i> 1 new
<i>Boletus luridiformis</i> 1 new	<i>Gyrodon merulioides</i> 2

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<i>Gyroporus castaneus</i> 9	<i>Suillus brevipes</i> 1
<i>Gyroporus subalbellus</i> 1	<i>Suillus decipiens</i> 1
<i>Leccinum albellum</i> 3	<i>Suillus granulatus</i> 4
<i>Leccinum aurantiacum</i> 4	<i>Suillus luteus</i> 1
<i>Leccinum griseum</i> 1	<i>Suillus pictus</i> 4
<i>Leccinum insigne</i> 1	<i>Suillus salmonicolor</i> 4
<i>Leccinum oxydabile</i> 1	<i>Tylopilus alboater</i> 1
<i>Leccinum rugosiceps</i> 1	<i>Tylopilus badiceps</i> 1
<i>Leccinum scabrum</i> 4	<i>Tylopilus ballouii</i> 2
<i>Leccinum snellii</i> 1	<i>Tylopilus chromapes</i> 1
<i>Leccinum</i> sp. 1	<i>Tylopilus felleus</i> 10
<i>Paxillus atrotomentosus</i> 7	<i>Tylopilus ferrugineus</i> 1
<i>Paxillus involutus</i> 1	<i>Tylopilus indecisus</i> 4
<i>Phylloporus foliiporus</i> 1	<i>Tylopilus plumbeoviolaceus</i> 4
<i>Phylloporus rhodoxanthus</i> 8	<i>Tylopilus rhodoconius</i> 1 new
<i>Pulveroboletus ravenelii</i> 1	<i>Tylopilus rubrobrunneus</i> 3
<i>Strobilomyces confusus</i> 4	<i>Tylopilus violatinctus</i> 3 new
<i>Strobilomyces dryophilus</i> 1 new	<i>Xanthoconium affine</i> 4
<i>Strobilomyces strobilaceus</i> 9	<i>Xanthoconium separans</i> 3
<i>Suillus americanus</i> 4	

Polypores and Polypore-like Fungi

Pore surface tough or leathery; pores not easily separated from flesh; fruitbodies with or without stalks; most are decomposers or parasites.

<i>Albatrellus caeruleoporus</i> 2	<i>Meripilus sumstinei</i> 5
<i>Cerrena unicolor</i> 2	<i>Oligoporus fragilis</i> 1
<i>Coltricia cinnamomea</i> 6	<i>Oxyporus populinus</i> 1
<i>Coltricia montagnei</i> 1	<i>Phaeolus schweinitzii</i> 4
<i>Coltricia perennis</i> 1	<i>Phellinus gilvus</i> 4
<i>Daedalea quercina</i> 5	<i>Phellinus ignarius</i> 1
<i>Daedaleopsis confragosa</i> 9	<i>Phellinus robineae</i> 1
<i>Favolus alveolaris</i> 8	<i>Piptoporus betulinus</i> 5
<i>Fistulina hepatica</i> 4	<i>Polyporus arcularius</i> 1
<i>Fomes fomentarius</i> 2	<i>Polyporus badius</i> 1
<i>Fomitopsis spraguei</i> , 2	<i>Polyporus brumalis</i> 1
<i>Ganoderma applanatum</i> 6	<i>Polyporus elegans</i> 8
<i>Ganoderma lucidum</i> 8	<i>Polyporus squamosus</i> 2
<i>Ganoderma tsugae</i> 4	<i>Poronidulus conchifer</i> 1
<i>Gloeoporus dichrous</i> 3	<i>Postia caesia</i> 1
<i>Grifola frondosa</i> 2	<i>Pycnoporus cinnabarinus</i> 2
<i>Inonotus circinatus</i> 1	<i>Sparassis crispa</i> 1
<i>Inonotus dryadeus</i> 2	<i>Spongipellis pachyodon</i> 1
<i>Inonotus hispidus</i> 4	<i>Trametes ochracea</i> 1
<i>Inonotus tomentosus</i> 1	<i>Trametes pubescens</i> 1
<i>Laetiporus cincinnatus</i> 1	<i>Trametes versicolor</i> 11
<i>Laetiporus sulphureus</i> 8	<i>Trametes</i> sp. 1
<i>Lenzites betulinus</i> 6	<i>Trichaptum biforme</i> 15
<i>Lenzites elegans</i> 8	<i>Tyromyces chioneus</i> 11

Split Gill Fungi	
<i>Schizophyllum commune</i> 7	
Gasteromycetes (Sack Fungi)	
Spore-bearing surface enclosed in sack, not exposed, before spores are mature.	
Puffballs	Earthstars
<i>Calostoma cinnabarina</i> 3	<i>Astraeus hygrometricus</i> 1
<i>Calvatia cyathiformis</i> 1	<i>Geastrum triplex</i> 1
<i>Calvatia gigantea</i> 1	
<i>Lycoperdon candidum</i> 1	Stinkhorns
<i>Lycoperdon molle</i> 1	<i>Dictyophora duplicata</i> 1 new
<i>Lycoperdon perlatum</i> 8	<i>Mutinus caninus</i> 1
<i>Lycoperdon pyriforme</i> 2	<i>Mutinus ravenelii</i> 1 new
<i>Lycoperdon</i> sp. 1	<i>Phallogaster saccatus</i> 1
<i>Pisolithus tinctorius</i> 1	
<i>Scleroderma areolatum</i> 3	Rhizopogons (not really gasteromycetes)
<i>Scleroderma cepa</i> 2	<i>Rhizopogon</i> cf. <i>parksii</i> 1
<i>Scleroderma citrinum</i> 10	<i>Rhizopogon</i> sp. 4
<i>Scleroderma polyrhizon</i> 4	<i>Rhopalogaster transversarium</i> 1
Bird's nests	
<i>Crucibulum laeve</i> 2	
<i>Cyathus striatus</i> 3	
Coral Fungi	
Spores on upright branches which resemble sea coral; on ground or wood; decomposer or mycorrhizal.	
<i>Artomyces pyxidata</i> 6	<i>Clavulina cinerea</i> 2
<i>Clavulinopsis aurantio-cinnabarina</i> 2	<i>Clavaria cristata</i> 6
<i>Clavaria fumosa</i> 1	<i>Clavulinopsis fusiformis</i> 9
<i>Clavaria vermicularis</i> 1	<i>Ramaria</i> sp. 3
<i>Clavariadelphus pistillaris</i> 1	<i>Ramaria stricta</i> 1
<i>Clavulina amethystina</i> 2	
Tooth Fungi	
Spore-bearing surface consists of spines or teeth.	
<i>Bankera fulgineoalba</i> 1 new	<i>Hydnum repandum</i> v <i>repandum</i> 5
<i>Hydnellum concrescens</i> 2	<i>Hydnum</i> sp. 1
<i>Hydnellum scrobiculatum</i> 2	<i>Hydnum umbilicatum</i> 2
<i>Hydnellum</i> sp. 1	<i>Mycorrhaphium adustum</i> 1
<i>Hydnellum spongiosipes</i> 3	<i>Sarcodon scabrosus</i> 1
Crust Fungi	
Spreading leathery sheets or smears on wood; spore-bearing surface usually smooth, sometimes with warts, folds or teeth; light colored spores; usually decomposers.	
<i>Hydnochaete olivacea</i> 5	<i>Schizopora paradoxa</i> 4
<i>Hymenochaete rubiginosa</i> 2	<i>Stereum complicatum</i> 14
<i>Irpex lacteus</i> 2	<i>Stereum ostrea</i> 13
<i>Phlebia incarnata</i> 1	<i>Stereum striatum</i> 2

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<i>Thelephora caryophyllea</i> 1 new	<i>Thelephora vialis</i> 1
<i>Thelephora</i> sp. 1	<i>Xylobolus frustulatus</i> 2
<i>Thelephora terrestris</i> 3	

Jelly Fungi
Species in this group are gelatinous or jelly-like, though some resemble corals.

<i>Calocera cornea</i> 2	<i>Tremella mesenterica</i> 5
<i>Dacrymyces palmatus</i> 1	<i>Tremellodendron pallidum</i> 6
<i>Exidia</i> sp. 1	<i>Tremellodendron</i> sp. 1

ASCOMYCETES

Ascomycota - Discomycetes

<i>Bulgaria inquinans</i> 1	<i>Mollisia</i> sp.1
<i>Chlorociboria aeruginascens</i> 6	<i>Morchella elata</i> 1
<i>Galiella rufa</i> 3	<i>Morchella semilibera</i> 1
<i>Helvella crispa</i> 1	<i>Otidea</i> sp. 1
<i>Helvella elastica</i> 1	<i>Peziza praetervisa</i> 1
<i>Helvella villosa</i> 1 new	<i>Peziza vesiculosa</i> 1 new
<i>Helvella</i> sp. 1	<i>Sarcoscypha occidentalis</i> 1
<i>Leotia lubrica</i> 9	<i>Scutellinia scutellata</i> 3
<i>Leotia viscosa</i> 3	<i>Trichoglossum hirsutum</i> 1
<i>Microglossum rufum</i> 1	

Ascomycota - Pyrenomycetes

<i>Cordyceps ophioglossoides</i> 1	<i>Hypomyces lateritius</i> 1 new
<i>Daldinia concentrica</i> 2	<i>Hypomyces luteovirens</i> 1
<i>Diatrype</i> sp. 1	<i>Hypomyces ochraceus</i> 1
<i>Hypocrea avellanea</i> 1	<i>Hypomyces</i> sp. 1
<i>Hypomyces aurantius</i> 1	<i>Hypoxyton</i> sp. 1
<i>Hypomyces chrysospermus</i> 5	<i>Neolecta irregularis</i> 1
<i>Hypomyces hyalinus</i> 5	<i>Phaeocalicium polyporaeum</i> 1
<i>Hypomyces lactifluorum</i> 1	<i>Xylaria polymorpha</i> 7

MYXOMYCETES (Traditional)

Myxomycota - Myxomycetes

<i>Arcyria cinerea</i> 1	<i>Lycogala epidendrum</i> 3
<i>Ceratiomyxa fruticulosa</i> 1	<i>Metatrachia vesparium</i> 2
<i>Cribraria cancellata</i> 1 new	<i>Physarum viride</i> 1
<i>Fuligo septica</i> 2	<i>Stemonitis axifera</i> 1
<i>Hemitrichia</i> sp. 1	<i>Tubifera ferruginosa</i> 1



NJMA NEWS

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FIRST CLASS MAIL

NJMA is a non-profit organization whose aims are to provide a means for sharing ideas, experiences, knowledge, and common interests regarding fungi, and to furnish mycological information and educational materials to those who wish to increase their knowledge about mushrooms.

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- **WHO'S IN A NAME - PART 18**
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- **NEMF REGISTRATION UPDATE**
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- **LOCATIONS FOR MORELS**

...plus more!

Trametes hirsuta

I am thin and hairy (*Trametes* means "one who is thin"; *hirsuta* means "hairy with rather coarse, erect or ascending hairs"), but I am much, much bigger and hairier than Turkey tails (*Trametes versicolor*). This fungus is important in natural ecosystems as a decomposer of wood and belongs in phylum Basidiomycota.

