TOPICS: EDIBLE & POISONOUS FUNGI – 2012
11:015:257:01 Credit 1
Wednesday: Period 3 (55 min. from 12:50-1:45)
CDL 103 (Cook/Douglass Lecture Hall)
Instructor: Dr. James White: 732-932-9375 x357; Dr. Gene Varney: 732-873-2506

Sept. 7  Course objectives; what are fungi (Jim White)
Sept. 14 Mushroom diversity; and Morels--A gourmet's delight (Slides with narration by the late Ray Fatto)
Sept. 21 How mushrooms grow and reproduce; symbiosis (Jim White)
Sept. 28 Mycophagy: The cooking and eating of wild mushrooms (Bob Hosh)
Oct. 5  Medicinal and food value of mushrooms (Gene Varney)
Oct. 12 Slime molds (Phil Layton)
Oct. 19 Cultivation: Growing your own oyster mushrooms (Gene Varney)
Oct. 26 Dyeing with mushrooms (Melanie & Viola Spock)
Nov. 2  Dying from mushrooms: poisonous and hallucinogenic mushrooms (NAMA slide program with narration by Dr. Michael Beug)
Nov. 9  How to make paper from mushrooms (Dorothy Smullen)
Nov. 16 Early history of mycology (Doug Eveleigh)
Nov. 21 (Monday) Fungal secondary metabolites of primary human importance (Joan Bennett)
Nov. 30 Ethnomycology (Fred Goff)
Dec. 7  Review and quiz (last day to submit projects)

An old adage: “There are bold mycophagists and old mycophagists, but no old, bold mycophagists.”

FUNGUS FEST Sunday, September 25, 10:00 am to 4:00 pm, Frelinghuysen Arboretum, 53 East Hanover Avenue, Morristown, NJ. Directions and more information may be found on the NJ Mycological Society; website: www.njmyco.org