



New Jersey Mycological Assn.

Meetings: 2nd Sunday Nov. - April 1:30 p.m.
Morris County Outdoor Education Center,
247 Southern Blvd., Chatham, New Jersey

Picnic Report

We have to admit that we were fooled by the weatherman. His forecast was for early morning showers to be followed by clearing skys by midday, and so it was elected not to postpone our picnic. About 50 members, prospective members and friends gathered together and then had to huddle together under a canopy which Hiram Korn luckily brought, as heavy rains fell on and off until 1:30.

The afternoon was bright and cheerful, a perfect backdrop to the forays, games, and cooking. Among the wild mushrooms prepared in a variety of ways were *Boletus edulis* and *Armillaria mellea*.

And so, in spite of the weather, everyone agreed that it was well worth the effort.

Special thanks to Grace Gambino, Neal Macdonald, Paul Meyer, Ursula Robichaud, John Sudol and Irene Tyler.

NAMA European Foray Report

Grete Turchick has returned from 30 days of forays, meetings, lectures and bus travel through Scotland, England, Germany, Switzerland and France as a member of NAMA's European Foray. She reports that she will never be happy with New Jersey again because of the variety and amounts of mushrooms that their group saw, picked and ate. She promises to give us a detailed report on the foray later.

Forays

October 12, 1975 - Kittle Field of Stokes State Forest.

Locate Stokes Forest on your road map. It is located in the extreme Northwestern portion of N. J. We suggest taking Route 80 West and then on to Route 206 North. The entrance to the park is at the forest office about 5 miles from Branchville. Follow that road past the office, making the first right and then the first left on to Coursen Road. About 2 miles on Coursen Road you will find a parking lot near a playing field. We'll meet there at 10:00 AM - rain or shine.

October 26, 1975 - Norvin Green State Forest.

This is an undeveloped park and as such there are no picnic nor toilet facilities available. It does not have a parking lot so we have arranged to meet at the Citgo Gas Station at the intersection of Weaver and Otterhole roads in West Milford at 10:00 AM. Norvin Green is located between Bloomingdale and Upper Macopin. The gas station is located just west of the park.

November 9, 1975

All members are urged to attend our first winter indoor meeting at the Morris County Outdoor Education Center, 247 Southern Blvd., Chatham, N.J. Take Green Village Road south from Route 24 until it intersects with Southern Blvd. Look for the Morris County Park entrance sign.

We are scheduled to view the North American Mycological Associations' (NAMA) fungi photo contest prize winners for the past several years. We will also show our own Round Robin color slides.

New Members

We have received over one hundred inquiries as a direct result of the article in the New York Times. Many of these inquiries have resulted in new members, and we wish to welcome the following:

Ms. Mary Burrell
Sparkill, N. Y.

Mr. & Mrs. Bart Johnson
Staten Island, N. Y.

Mr. & Mrs. Allen Tunic
Booton, N. J.

Mr. & Mrs. Algis Gudelis
Oakland, N. J.

Mrs. Gertrude Stickle
North Arlington, N. J.

Mrs. Helen B. Underhill
Flanders, N. J.

Dr. Max Mendelson
Hillside, N. J.

Mrs. Marilyn Garnich
Princeton, N. J.

Mr. & Mrs. Rudy Peterso
Passaic, N. J.

Mrs. Thure Peterson
Bernardsville, N. J.

Mr. & Mrs. Rudolph Janacek
Morris Plains, N. J.

Mr. & Mrs. James Nichol
Princeton, N. J.

Mrs. Dina Greene
Tenafly, N. J.

Mr. & Mrs. Steven Perfit
Piscataway, N. J.



Observations by Candace Wiser

Has anyone noticed the cheerful conflict that goes on between the mycophagists and the mycologists at our forays?

I tend to the mycology side of things myself and to the more extreme camera-toting mycology at that.

Last summer was my first season with a camera, so almost any species in good condition was worth a few frames. I particularly remember a Russula virescens... the first of the season. Hiram Korn found it, and I watched in agony while he neatly dug it up and sliced rapidly through the stem showing a new member how to check for worm holes. Then he bisected the cap and cheerfully discarded the pieces, since, like most virescens, it was thoroughly infested. And that mushroom, worthless from his point of view had the most perfect, typical, green cap imaginable.

Then there is the other side of the story... that picturesque bunch of 'honeys' that Grace Gambino found. She waited patiently while the camera folk took their turns, adjusting tripods, changing lenses, focussing, changing flashes. (Mushroom photography is no click-and-it's-over affair... thank goodness they stand still.) After half-an-hour of sitting on a stump watching the performance, she was so bemused that she left the area without picking the mushrooms.

Luckily, many of the good edibles are common and not much in demand by the photographers and some of the most photogenic species, like the amanitas, are of no interest to the mycophagists.

"One man's meat is another man's poison".

ENTOLOMA ABORTIVUS

Neal Macdonald has again supplied us with a beautiful line drawing. The Entoloma abortivus is also known as the Clitopilus abortivus and almost all of the older reference books currently available will have this mushroom so listed.

E. abortivus can be found growing on the ground and on old fallen tree trunks in both deep woods and open fields. It generally grows cespitose and its cap is broad, fleshy and dry with minute silky hairs. It is gray or grayish-brown with white flesh. It resembles the genus Clitocybe except that the spores are rosy.

This mushroom frequently has some of the individuals failing to develop properly. They do not develop the pilius and gills, but remain abortive whitish masses with the appearance of puffballs. The interior, however, remains whitish. It should be noted that the species epithet is applied to both the abortive and normal forms.

There is no doubt that E. abortivus is edible. I have eaten some and cannot rave about its flavor and find its best use in sauces and soups rather than where its flavor predominates. It is common and grows abundantly in the fall.

A word here about Neal Macdonald -

At NAMA's Art Salon, part of its annual foray, sixty artists submitted drawings and of these forty-seven were selected to be displayed. Three of Neal's mushroom portraits were selected to be displayed and he received a letter of commendation from the judge of the event.

Entoloma abortivus



RECIPE OF THE MONTH

DIET MUSHROOM SOUP

(only 38 calories per portion)

1/4 lb fresh mushrooms
2 cans (10 1/2 oz each)
condensed chicken bro
2 soup cans water
1 large carrot, thinly
sliced
1/4 lb fresh spinach,
chopped fine
1 tomato, diced
1 tbsp dry sherry
Salt & pepper to taste

Wipe, do not wash the mushrooms and then slice thinly. In medium saucepan, combine broth, water and carrot. Bring to boiling point. Reduce heat and simmer 5 to 8 minutes. Add the sherry and salt and pepper to desired seasoning. Yields six portions. Good with a chilled dry white wine