



## New Jersey Mycological Assn.

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

### Reflections

Well, another mushroom season is behind us, and we can look back on an exciting mycological year. From the first spring flush of morels until the last stir-fry of honeys, I can report that I never have eaten more varieties or quantities.

With a handful of volunteers, to whom we can only say "thank you" our club offered 10 forays, one club picnic, six indoor meetings which included a four lecture course on mushroom identification, a club display at two fairs. We also sponsored two lectures by Dr. Sam Ristich our Round Robin Color Slide program is on its second circuit, and we published our first booklet of mushroom recipes.

We are corresponding with five other mycological associations and are an associated member of the North American Mycological Association (NAMA).

During the course of the year, we had added sixteen new members, when it happened! As a result of that one article in the New York Times, 50 additional people joined our club increasing our membership to 115. Our newsletter is being mailed to 94 homes in nine states. With our increased membership, we can now entertain ideas for next year which were prohibited by our smaller size.

It is our feeling that our club serves two main functions, first and foremost is the educational function and second is its social function - providing a meeting place where people with a common interest can exchange ideas, experiences and knowledge - that cross fertilization which permits us all to grow.

We urge all members, charter and new, to join us at our forays and meetings and add spark to our fire.

### Meetings

Speaking of meetings....a reminder that our first winter meeting will be held November 9th at the Morris County Outdoor Education Center at 1:30 p.m.

We will feature winners of NAMA's fungi photo contest, as well as our own Round Robin Color slides.

We invite members to bring along any color slides of mushrooms they would like to have identified.

## Mushroom Poisoning

In the March issue of the NJMA News we devoted a full page to report on a phenomenon regarding the Destroying Angel, Amanita phalloides. It was becoming evident that the occurrence of this deadly poisonous mushroom, which prior to 1970 was considered rare in the U. S. was becoming common and widely distributed throughout the East.

We now report that a Massachusetts man vacationing in New York lapsed into a coma after eating some wild mushrooms from his backyard in Martha's Vineyard some five days earlier.

An emergency call was placed by hospital officials to Massachusetts Health Department who collected some mushrooms from his yard and identified them as A. phalloides.

Cesar Haro, age 35, at first only suffered mild indigestion which he did not connect with the mushrooms. However, each day the pain intensified and he checked into Kings County Hospital.

He is being treated with Thiocetic acid, the only known antidote, available only from the National Institute of Health in Washington.

We can report nothing else. We do not know how long he had been eating mushrooms, how well he was acquainted with them or what he thought he was eating.

We have always stressed one basic rule "never eat anything unless you can make a positive identification, preferably by its Latin name, and know that it is edible." Given proper precautions, there is no reason why collecting and eating mushrooms cannot be a safe and rewarding hobby.

### Books Currently Available by Ray Kluk

"Mushroom Collecting for Beginners", by J. Walton Groves, is a 30 page guide for the beginner with "mycophological" inclinations and a desire to...LEARN!

There are 17 species described and illustrated, of which 13 are edible. The photographs although in black and white, are more than adequate for their intended purpose.

This pamphlet is a credit to our "Great Northern Neighbor", and its efforts embracing ecology. This paperback bulletin can be obtained without charge by writing to the Information Division, CANADA DEPARTMENT OF AGRICULTURE, Ottawa, Ontario, K1A0C7 Canada, and asking for publication No. 861.

[Ed. Note: Due to a current Canadian postal strike, no mail is being accepted for Canada. Wait for the settlement of this strike before sending your request.]

*Coprinus comatus* Fr.  
"The Shaggy Mane"

The Shaggy mane is one of the best known mushrooms, one of which we call the "fearless four", i.e., so distinctive in shape as not to be confused with any other species.

It is fairly common on lawn, fields, dumps and along roadsides. It usually occurs singly in groups but occasionally two or three can arise from the same base.

The cap is barrel-shaped from two to six inches long, one or two inches thick, gradually expanding and becoming bellshaped as it matures. The stipe is hollow with a delicate white cord suspended in the cavity.

The gills are close and crowded and are almost free from the stipe, at first white, becoming pinkish, and then black and dissolving into an inky fluid starting at the outer edge.

Care must be taken to pick only young specimens and to cook them as soon after picking as possible and not to eat any where the gills have started to blacken.

Mild illness has on rare occasions been reported as a result of eating this species, but there is evidence that this was associated with the consumption of alcohol at the same time. Also it is possible that some people may be allergic to it. Therefore its best to try it in small amounts if you have never eaten it before, but it is eaten in perfect safety by so many people that one should not hesitate to try it.



*Coprinus comatus*  
"The SHAGGY MANE"

## Mushrooms and Veal in White Sauce

1½ pounds veal (very tender)  
8 ounces mushrooms  
4 ounces white wine  
4 ounces bouillon  
2-3 ounces heavy cream  
1 medium onion  
½ lemon  
6 ounces butter  
Paprika  
Seasonings  
Flour

Cut the veal into small slices. Flour the pieces. Heat butter in frying pan. Add minced onion and saute until light brown. Add meat and fry quickly. Put the meat on a plate. To the residue in the pan, add the bouillon and white wine. Cook this sauce to desired thickness. Then add cream with lemon juice and paprika. Season to taste. Saute mushrooms in butter. Season the meat and add to sauce to heat again. Arrange in serving dish and cover with mushrooms. Serves 4.