



New Jersey Mycological Assn.

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

NJMA NEWS Dec. 1975
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Editor Vic Gambino

Membership Meeting Nov. 9, 1975

Our first winter meeting was well attended and everyone seemed to enjoy the slide program and the identification session which followed. Equally enjoyable were the refreshments offered, thanks to Grace Gambino and Mr. & Mrs. John Sudol.

The business portion of the meeting was highlighted by the announcement of tentative plans for the club's first weekend foray. Our club has been approached by the Pocono Environmental Education Center (PEEC), located at Dingman's Ferry, Penn., in the heart of the Delaware Water Gap Recreation Area. A weekend in the Poconos with lodging, meals, swimming pool, lecture and workshop areas adjacent to more than 125,000 acres of mixed woods was offered to us at minimum cost.

The weekend of June 18, 19 and 20 has been selected. A motion was made and carried to authorize a foray committee to investigate the area and if found satisfactory to place a deposit of \$110.00 to reserve these dates. The committee will report at the next meeting.

Next Meeting December 14, 1975

Mr. Robert Peabody, Chairman of the Nominating Committee, announces that elections will be held at our next meeting. A slate of prospective officers will be named for the year 1976. Nominations from the floor will be accepted.

The non-business portion of the meeting will feature color slides by Bunji Tagawa whose mushroom illustrations were featured on the cover of the March issue of Scientific American. He recently received a book award at NAMA's Art Salon.

Dues

Members are reminded that the 1976 membership dues will be due on January 1, 1976. Individual Membership - \$5.00 Family Membership - \$7.00
Please make your check payable to the New Jersey Mycological Association and mail to:

Mrs. Margarete Turchick

Mushroom Identification Mini Course

We will devote the major portion of our winter meetings to a mini course in mushroom identification. The course will run from January through April.

Col. Stanley Tyler, Chairman of our Educational Committee will present the first illustrated lecture in this series at our January 11, 1976 meeting. Further details will be announced in subsequent newsletters.

The Secret Life of Truffles

We recommend for your reading the October 18, 1975 issue of Science News (Vol. 108 No. 16) which contains a fascinating article by Janet L. Hopson entitled, "Truffles - The Bottom Link."

The article reports on the work of James M. Traffe, principal mycologist at the U.S. Forest Services' Forestry Sciences Laboratory in Corvallis, Oregon.

During the past 10 years, Mr. Traffe has become the world's leading expert on Truffles and has personally named 50 new species. The Truffle, which is a fleshy fungi, fruits underground and has formed mycorrhizal relationships with plant roots. The plants supply the carbohydrates for the fungi, which in turn, sends out miles of mycelia absorbing moisture and nutrients greatly extending the plant roots surface areas.

He contends that perhaps 99% of all land plants, particularly trees, are either partially or totally dependent on these root fungi for survival.

This article further discusses how the Truffle is dependent upon animal life for spore dispersal and also presents another link in the circle of forest life. This fascinating article provides you with a great deal of information and is interesting reading.

Joe's Mushroom Restaurant

There is a small restaurant in Reading, Pennsylvania, which specializes in wild mushroom recipes. Joe's Mushroom Restaurant enjoys an enviable reputation for excellent cooking and friendly service.

Joe Czarnecki and his wife, Wanda, collect the mushrooms themselves and have a fully-equipped lab in addition to a well-stocked storeroom.

Start the meal with Joe's Famous Wild Mushroom Soup and warm pirozchiki (small flaky pastries filled with mushroom puree). Among the entrees is tenderloin en brochette, fillets of steak alternating with wild mushrooms. The menu is filled with many mouth watering mushroom specialties.

Since Joe's is small (holding about 40 people) and his clientele is large, I suggest that you make reservations. The restaurant is closed every Sunday and Monday and also for the entire months of August and September.

Giant Buletus edulis Found

Spores Afield, the organ of the Colorado Mycological Society reports that a B. edulis weighing 4 1/2 pounds was found by three of their members. Here are the statistics: 12 1/2" across the cap by 3 1/2" thick, 7 1/8" overall height, 4 1/4" stipe length, 4 3/4" stipe diameter at apex, 3 1/2" stipe near base, 37 3/4" circumference of cap. This mushroom was entirely free of insect larvae and was of firm solid flesh.

Boletus edulis Bull. ex Fr.

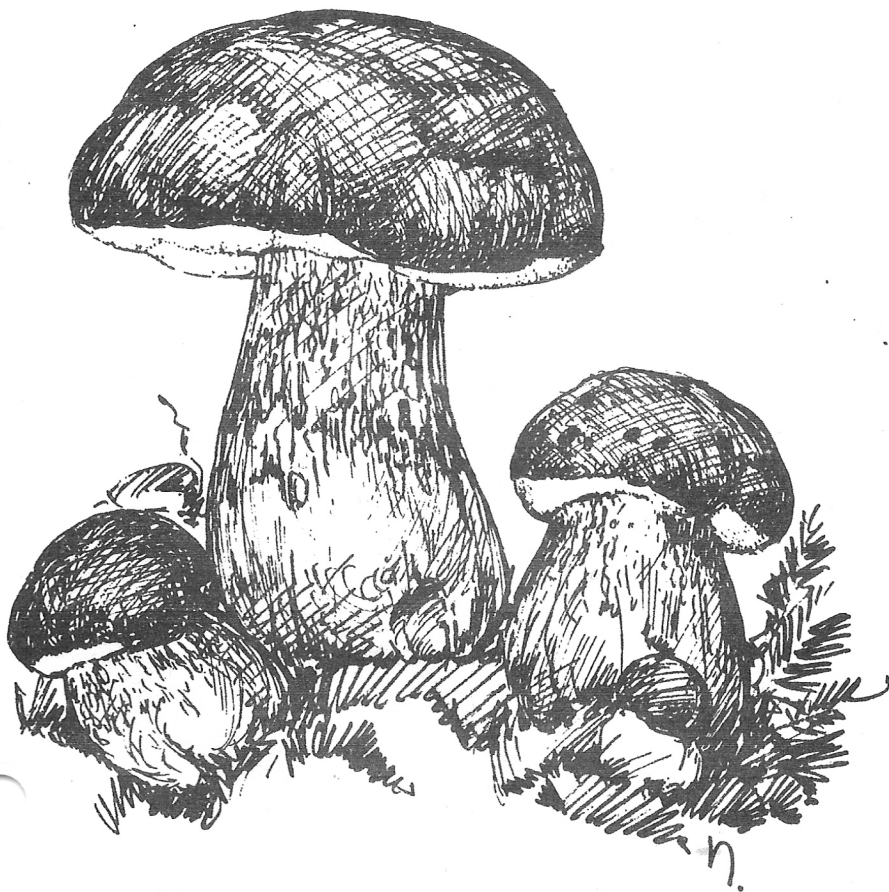
Our mushroom this month has long been considered one of the safest mushrooms upon which the budding mycophagist can try his skills.

The Boleti as a genus differ from other mushrooms in that there are no gills. The underside of the cap is a smooth surface covered with innumerable holes. These holes, or pores are actually tubes, the inner surface of which is the spore producing layer.

The Boletus edulis usually is from two and one half to six inches broad. The cap is smooth, dry to slightly sticky when wet and is variable in color. It is light tan to tawny brown often paler toward the margin. The flesh is white, not changing color when broken and is sweet and nutty in flavor. The tubes are slightly attached to the stem and depressed around it. They are at first white becoming greenish yellow.

The stem is two to six inches long equal or swollen at the base. It is usually marked with a network of raised lines in appearance similar to a chicken wire fence.

Most of the Boletes are edible, however, those species whose tube mouths are tipped in red should be avoided. A few species are bitter or acid in taste. B. edulis is considered edible and choice and when sliced thin, most dry exceptionally well and are worth every minute spent saving them. They retain their flavor and aroma for years.



Boletus edulis
"the EDIBLE BOLETUS"

COCKTAIL SHRIMP STUFFED MUSHROOMS

- 1 lb medium-sized fresh mushrooms
- 1 can (4 1/2 oz) deveined medium sized whole shrimp
- 1 1/2 cups minced celery
- 1/4 cup catsup
- 1/8 tbsp prepared horseradish

Rinse, pat dry and remove stems from mushrooms. Chop enough stems to make 3/4 cup, place in a medium bowl. Set caps aside. Drain and rinse shrimp in cold water to remove excess salt. Reserve about 20 whole shrimp for garnish. Chop and add remaining shrimp along with remaining ingredients to chopped mushrooms; mix well. Spoon a scant 2 tablespoons into each mushroom cap. Garnish with reserved whole shrimp.

YIELD: About 20 hors d'oeuvres, about 2 cups filling.

mushroom-of-the-month

rose by any other name would smell as sweet, and a Leucoagaricus procerus will still be delicious, as it was when it was called Lepiota procera.

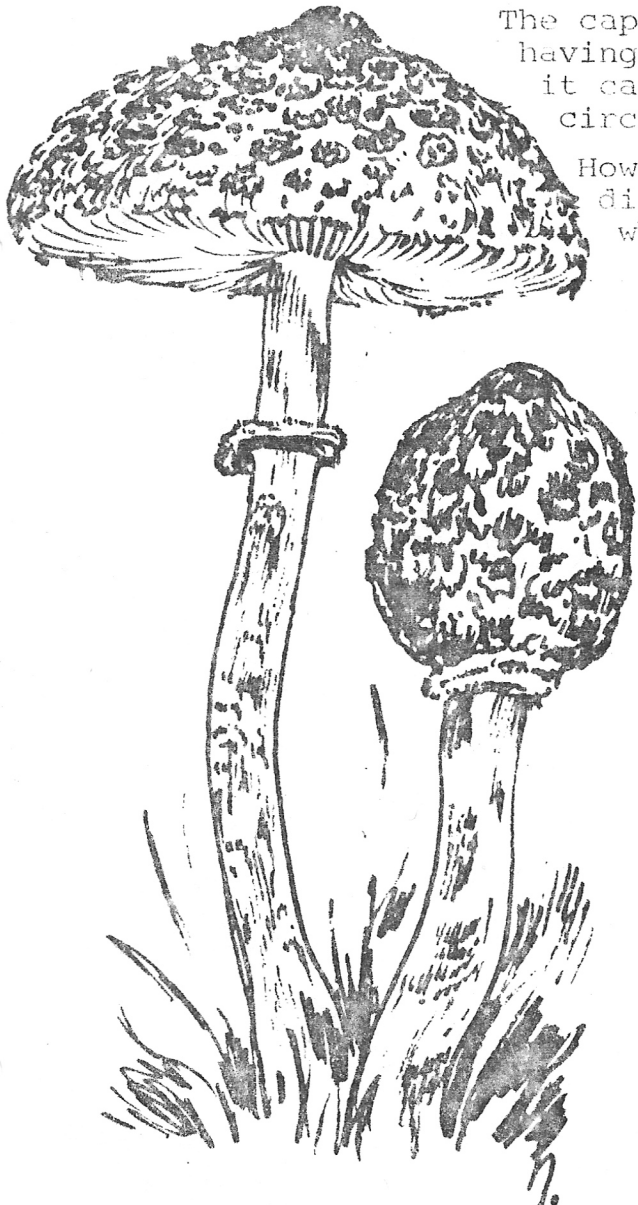
Neal Macdonald, club president and artist behind this series, has supplied us with this portrait. We have labeled the drawing with the old name to avoid confusion as this name is listed in most reference books.

In the world of Fungi, the Leucoagaricus procerus is truly a giant. The cap is sometimes as much as seven inches across and the stem can be 20 or more inches in height.

It is found on lawns, along streets and in old woods. It grows solitary or loosely clustered from August through October.

The Gills are free and remote from the stem. The spore color is white and it has a prominent annulus or ring surrounding the stipe. It does not have a volva, but rather its tall stem has a bulbous termination.

Remember the rule, when collecting any mushroom, gather the entire plant including the part which grows under the ground.



The cap and stem are of the same color. The cap having minute brown scales. Viewed from the top, it can be seen that the scales form concentric circles.

However, it is the character of the ring which distinguishes this mushroom. It is thick, soft white and fluffy with a fringe both on the top and bottom, moreover the ring is moveable. It can slide up and down like the ring around an umbrella, giving this mushroom its common name "Parasol Mushroom".

Recipe

The Parasol Mushroom is one of the few mushrooms whose taste is delicious enough to stand alone, the following recipe takes full advantage of this.

LEPIOTA STEAKS

Scrape the harder scales off the mushroom caps and use only fresh to slightly mature mushrooms. Pour hot melted butter over them. Sprinkle with salt and a bit of pepper. Cook for only a few seconds under a hot broiler making sure the gills are facing upwards. Turn them quickly and broil for a few seconds more. Serve at once.

From Mushrooms of the World
by Lucius Von Frieden

**"PARASOL MUSHROOM"
LEPIOTA PROCERA**

Corrections to "Mushrooms of North America"

Many of our members have a copy of the 1972 edition of O. K. Miller's "Mushrooms of North America". It is unfortunate that several errors were allowed to go to print.

Thanks to NAMA's Journal "Mc Ilvaninea Volume 1 No. 2 the following is a list of errors and their corrections which should be noted.

- Plate 60 - Change to *Lactarius gerardii*
- Plate 201 - Change to *Stropharia ambigua*
- Plate 266 - Change to *Clavaria vermicularis*
- Plate 280a - Change plate number to 274a and name to *Ramaria* sp.
- Plate 280b - Change plate number to 274b and name to *Ramaria subbotrytis*
- Plate 280c - Change plate number to 274 and name to *Ramaria botrytis*
- Plate 341 - Change plate number to 343 and name to *Dictyophora duplicata*
- Plate 343 - Change plate number to 341 and name to *Lysurus borealis*
- Plate 351b - Change plate number to 345b and name to *Crucibulum vulgare*
- Plate 355 - Correct spelling is *C. booniana*
- Plate 358a - Change to *Calvatia craniformis*
- Plate 358b - Change number to 358. Correct spelling is *C. cyathiformis*
- Plate 385 - Correct spelling is *M. semilibra*
- Plate 417 - Change plate number to 407

Even with these errors, this book is one of the best texts for the amateur to be published in recent years.

Newsletter Exchange

It was a delightful surprise to receive a copy of Spores Afield, the professional looking newsletter of the Colorado Mycological Society, along with an invitation from Marie Grimes, club president to exchange newsletters on a regular basis.

We, of course, jumped at this opportunity to correspond with this famous and progressive mycological society.

Thioctic Acid- A Search For An Antidote by Douglas Palmer

(While reading the August 16 issue of Science magazine, Doug Palmer came across an article offering a slight bit of hope for those searching for an antidote for the poisoning of the Amanita phalloides (Destroying Angel). He took the time to send us this summary. ed.)

A drug highly regarded in Europe as an antidote to Amanita poisoning is now available under governmental auspices to American physicians. As reported in a recent issue of Science magazine, thioctic acid will be rushed from the National Institutes of Health (NIH) in Bethesda, Maryland to physicians for treatment of victims of Amanita poisoning. Although reports of numerous cures of Amanita phalloides poisoning have resulted from extensive use of this drug in Europe, its use in this country is still "somewhat controversial". Therefore, this program, initiated by the NIH at the request of the Food and Drug Administration, is designed to help determine whether thioctic acid does indeed hold promise for errant mycophagists.