



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 August 1975
Volume V No. 8
Editor: Vic Gambino

FORAY REPORTS

Both of our July forays were poorly attended. Paul Meyer reports that due to the deluge of water falling on July 13 only four members arrived at Norven Green. It was raining so heavily that the foray had to be curtailed, however, despite this Paul recommends returning to this site, as a good quantity and variety of mushrooms were found.

Charlie Novy reports that only one other member joined him at South Mountain Reservation on July 27. He reported good finds of the Cantharellus Cibarius along with a variety Boleti, Lactarius volemus and other species.

Our next Foray will be on August 17 at Mahlon Dickerson Reservation. Neal Macdonald will lead that foray.

Mahlon Dickerson is located on the extreme northwestern boarder of Morris County near Lake Shawnee, south of Sparta, N.J. Take Route 15 and exit at Weldon Road. Follow Weldon road towards Milton, (East) approximately 4.5 miles. We will meet at the Family Picnic Area parking lot at 10:00 a.m. Please be prompt and please attend.

We will return to Mahlon Dickerson on September 21 for our fifth annual "Honey Mushroom" Fall Picnic.

CIRCULATING COLOR SLIDE PROGRAM

Candace Wiser, our Vice President and Color Slide Maven has asked us to announce that anyone interested in viewing color slides taken by our members should send her a post card to be placed on our mailing list. Her address is P.O. Box 136, Howells, New York 10932.

NEW MEMBERS

We wish to welcome Mr. Wallace Butler of Newton, N.J. and rewelcme Mrs. Gertrude Espenscheid of Flemington, N.J. into our organization.

BON VOYAGE

NAMA's European Foray '75 departs September 1, 1975 directly following the McIlvaine Foray. We all wish Grete Turchick, Club Treasurer, a pleasant time, and expect her to bring back plenty of Pictures and recipes.

PRESS COVERAGE

A reporter/photographer from the NEW YORK TIMES will cover our August 17 Foray for a possible article on our organization.

ETYMOLOGY OF THE WORD "MUSHROOM"

Various opinions have been offered as to the derivation of the word "mushroom". According to Hay, it probably had its origin in a combination of the two Welsh words "maes", a field, and "rhum", a knob, which by gradual corruption have become mushroom. Some writers on the other hand regard it as a corruption of "mousseron", a name specifically applied by the French to those mushrooms which are found growing in mossy places. But it seems to be of older usage than such a derivation would imply, and therefore the first explanation seems the more likely to be correct.

In England the term "mushroom" has been most commonly applied to the "meadow mushroom", that being the one best known; but English-speaking mycologists now apply it generically very much as the French do the term "Champignon", while the name "champignon" is restricted in England to the Marasmius oreades, or "Fairy Ring" mushroom.

Berkeley says the French word "champignon" was originally scarcely of wider signification than our word "mushroom", though now classical in the sense of fleshy fungi generally. The German word Pilz (a corruption of Boletus) is used to denote the softer kinds by some German authors. Constant and Dufour, in their recently published Atlas des Champignons, included types of a great variety of mushrooms.

Hay contends that the prencious nick-name "toad-stool" has not the derivation supposed, but that the first part of the word is the Saxon or old English "tod", meaning a bunch, cluster, or bush, the form of many terrestrial fungi suggesting it. The second syllable, "stool", is easily supplied. "The erroneous idea of connecting toads with these plants," says Hay, "seems to be due to Spenser, or to some poet, possibly, before his time". Spenser speaks of the loathed paddocks, "paddock" then being the name given in England to the frog, afterwards corrupted to "paddic", and once received, readily converted by the Scotch into "puddick-stool". It would seem, therefore, from the foregoing, that the term "toad-stool" can have no proper relation to mushrooms, whether edible or poisonous.

From the 1897 Work - Student's Handbook of Mushrooms of America

Dr. Thomas Taylor

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"Some of these penny-reading toad-stool eaters would even turn a toad off its stool to eat its seat"

- 1886, P.S. Robinson, Valley Teet. Trees

CANTHARELLUS CIBARIUS

This is one of a family of fungi which produce their hymenia in the underside of a funnel shaped basidiocarp. This is the famous "Chantrelle" of France, the Pfifferling of Germany, the Kantarellas of Scandavia, in fact a mushroom so popular in Europe that it has over 200 popular names.

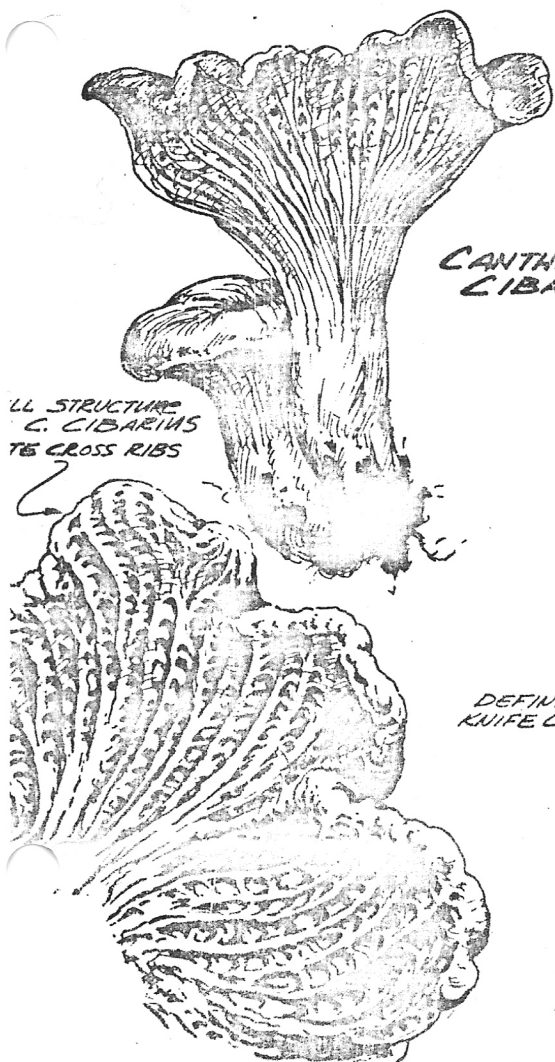
Its egg yellow color and faint apricot smell provide its most conspicuous features, however, it can be confused with the *Clitocybe illudens*, (Jack-o'-lantern) which all fungus collectors should learn to recognize at sight. The *C. illudens* has produced known cases of poisoning. Mild cases can begin two hours after ingestion, with severe vomiting lasting for several hours. In reported cases no fatalities have occurred.

The Chantrelle, McIlvaine quotes Trattinek as saying, "not only has this small fungus never done anyone harm but might even restore the dead."

Slow, low heat cooking is the key. Brush the fungi with a damp cloth, the entire mushroom may be used.

Saute in butter or oil for 10 minutes over low heat, add salt and pepper, stir lightly and cook for another 10 minutes. Resist temptation to over stir.

A fine recipe for Chantrelle Bisquits can be found in Miller's Mushroom of North America.



CANTHARELLUS CIBARIUS

ALL STRUCTURE
C. CIBARIUS
THE CROSS RIBS

DEFINITE
KNIFE LIKE GILLS



CLITOCYBE ILLUDENS

GROWS CESPITOSILY ON WOOD
OR WOOD DEBRIS, OFTEN OAK.

Clear Mushroom Soup

Trim 1½ pounds firm white mushroom
Slice thinly 2 of the mushrooms &
reserve them. Dice the remaining mu-
rooms, put them in a skillet spread w/
1 tablespoon softened butter, and sp-
inkle them with ½ teaspoon lemon ju-
Cook them, covered over moderat-
low heat for 15 minutes, or until th-
are tender. Transfer the mushrooms &
the pan juices to a saucepan and add
cups chicken stock or chicken bro-
Bring the liquid to a boil and simm-
the mixture, partially covered, for
minutes. Strain the mixture throug-
sieve lined with a double thickness
cheesecloth into a bowl. Let the mu-
rooms cool slightly, squeeze them in t-
cheesecloth over the bowl to extract
the juices, and discard them. Stir
tablespoons dry Sherry into the bro-
transfer the mixture to a saucepan, a-
bring it to a boil over moderately hi-
heat. Divide the soup among 6 heat-
bowls and garnish it with the reserv-
mushroom slices, minced parsley a-
grated cheese.