



New Jersey Mycological Assn.

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

N.J.M.A. News Sept. 1975
Volume V No. 9
Editor - Vic Gambino

Annual Picnic

The article on our August 17 foray which is reprinted from the New York Times has already prompted many inquiries about our club. We wish at this time to invite those who wrote to us, along with the many friends we made during the NAMA Annual foray to join our regular membership at our Fifth Annual "Honey Mushroom Fall Picnic" to be held on Sept. 21, 1975 at Mahlon Dickerson County reservation, from 10:00 A.M. to dusk.

This is a covered dish affair and participants are requested to supply food and drink for themselves and some offering for the other members.

Mahlon Dickerson is located on the extreme North-Western border of Morris County near Lake Shawnee, south of Sparta. Take Route 15 and exit at Weldon Road. Follow Weldon Road East towards Milton approximately 4.5 miles. We will meet at the Family Picnic Area parking lot.

We invite you all to attend to make this the best picnic we've sponsored.

Fall Foray Schedule

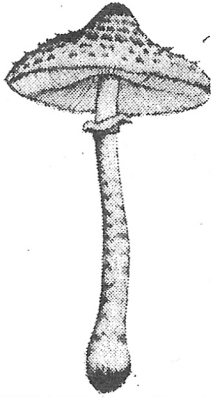
<u>Date</u>	<u>Location</u>	<u>Foray Leader</u>
9/14/75	Heddon Park	P. Meyer
9/21/75	Mahlon Dickerson (Annual Picnic)	U. Robichaud
10/12/75	Stokes Forest	V. Gambino
10/26/75	Norvin Green State Forest	P. Meyer
11/9/75	1st Winter Meeting Featuring Winners of NAMA's Fungi Photo Contest	

New Members

We wish to welcome Mr. Dave Paterson and Ms. Celia Polomany, both of New York City.

While at the NAMA Annual Foray we met several people who wanted the distinction of being the member furthest from New Jersey, the two who joined and won this honor are: Mr. Robert Rosner of Iowa City, Iowa, and Ms. Dorothy Yerxa of Minneapolis, Minn.

Exploring the Curious World of the Mushroom



PARASOL MUSHROOM



Special to The New York Times
LANDING — On a recent rainy Sunday, a day when most people were catching up on their sleep or immersed in television or the newspapers, about 25 "mushroom people" were out combing the woods of a Morris County reservation for rare species of fungi.

The group, members of the New Jersey Mycological Association and their friends, included scientists, engineers, artists, students and housewives, but their goal was a mon one: to gather, identify and understand the multifaceted and curious world of mushrooms.

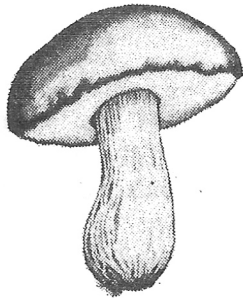
Each of the "mushroom people" seemed to identify and record his finds differently. Victor Gambino photographed his samples, Grete Turchick stored all of her edible mushrooms in a basket, Wally Butler used his textbook for reference and Bunji Tagawa, who illustrated the cover of a recent Scientific American issue on mycology, added some sketches to his book on mushrooms.

Enthusiastic Youngsters
 The young members of the foray were just as enthusiastic as their elders. For example, 12-year-old Tim Mangey seemed to have no trouble pronouncing all the rather long names of the mushrooms, and his delight at finding good samples added to the gay mood of the search.

When it comes to nature study, such as bird-watching or butterfly-collecting, no aspect has received less attention than the fungi. This has to do primarily with the prejudices surrounding this group of plants.

In mythology and folklore, mushrooms have been associated with witches, devils, fairies and frogs, and thus much superstition had been built up around them. Writers from Shakespeare to Huxley have employed various mushrooms to enhance the bizarre to set the stage for their prose.

"I stumbled upon a beautiful mushroom while out hiking with my wife," explained Mr. Gambino, president of the association, when asked what sparked his interest in mycology. "After



EDIBLE BOLETE



HONEY MUSHROOM



On a Sunday outing, Grace Gambino, top, foraged in the woods of a Morris County reservation for mushrooms. Above left, Bunji Tagawa identified specimens.

The New York Times, Lenny Haftis

taking a picture of it, I had to find out its particular name, and it [his interest in fungi] started from there."

Many members of the Mycological Association not only study mushrooms, but they also have chosen to immortalize them in various forms of art work. There are mushroom photographers, wood-sculptors, water-colorists and ceramists.

Season Starts in May
 The mushroom season begins in mid-May, when the association stages its annual Morel Hunt. Morels are the first mushrooms of the year. The height of the season occurs in September, when many varieties, of which New Jersey alone has 8,000, can be found.

According to Neil McDonald, who led the club on its recent Sunday foray, the

forest, if there were no mushrooms, would be a heap of rubble. Their job is to break down organic matter, such as old trees, to make room for new growth.

One common impression that most people have about mushrooms is that many of the varieties are extremely poisonous. In an effort to erase some misconceptions

about the subject, the Colorado Mycological Society has issued a guide in which it is pointed out that it is not true that:

☐ A mushroom is safe to eat if you can peel it.

☐ All mushrooms growing in the fields are safe to eat.

☐ All mushrooms growing at high altitudes are nonpoisonous.

☐ If mushrooms are found in a cluster, they are all safe to eat.

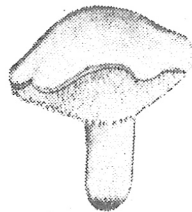
☐ A mushroom nibbled on by an animal is safe to eat.

☐ All mushrooms growing on a stump are good to eat.

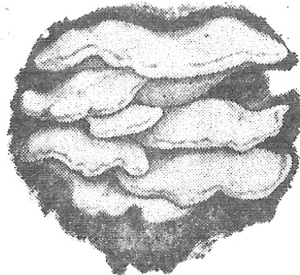
The New Jersey Mycological Association frequently issues a newsletter in the hopes of sharing information with its members and other

like groups in the United States and abroad. This pooled knowledge has helped scientists to gather important data on the more than 38,000 varieties of fungi growing in this country alone.

For further information about the association, which is seeking new members, its address is 709 Reba Road, Landing 07850.



HEDGEHOG MUSHROOM



CHICKEN MUSHROOM


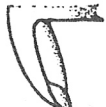





SHAGGY-MANE



MARY PECK'S RUSSULA

NEW JERSEY MYCOLOGICAL ASSN.

SPORES	WHITE	PINK-SALMON	RUSTY/CLAY BROWN	PURPLE BROWN	BLACK
GILLS 	AMANITA - volva - no ring AMANITA - volva + ring - scales are remains of universal veil LEPIOTA - ring, bell + socket joint concentric circles on cap scales are part of cap tissue COLLYBIA - many close gills, in-rolled cap, cartilaginous, stem gill attachment varies	VOLVARIELLA - volva, no ring PLUTEUS - cap separates easily from stem, always on wood no ring, no volva.	INOCYBE - no ring, silky threads, fibrous cap, umbonate, gill attachment varies BOLBITUS - fragile stem, campanulate cap	AGARICUS - cap unscrews from stem, slight volva, ring	COPRINUS - autodigests
FREE 	COLLYBIA (See Free) LACCARIA - thick wide spread gills, cap becomes umbilicate, often lavender MARASMIUS - small stem like chewed flat toothpick HYGROPHORUS - waxy to touch, often bright colored, gill attachment varies, gills wide, thicker at stem	NAUCORIA - small cap inrolled CONOCYBE - small - gill attachment varies GALERA - small, fragile cap, hollow stem	HYPHOLOMA - fragments of veil stick to cap, no ring (sometimes black) STROPHARIA - ring, cap does not separate easily, gills, crenulate (ruffled) (sometimes black) PSILOCYBE - small, no veil		PANEOLLUS - small, gills variegated, hollow, brittle stem PSATHYRELLA - small, margin of cap striate
ADNATE 	MYCENA - very small, helmet shaped cap stem fragile, hollow on wood vary at base RUSSULA - brittle flesh, thick short brittle stem, lactarius like, but no milk - often bright colored gill attachment varies COLLYBIA (See Free)	ENTOLOMA - cap confluent with stem (will not separate) cap brown on top	CONOCYBE	PSATHYRA - small PSILOCYBE	
ADNEXED 	TRICHOLOMA - always sinuate ARMILLARIA - ring, clustered variable color LACCARIA MYCENA RUSSULA LACTARIUS - brittle flesh, yields milky juice	TRICHOLOMA ENTOLOMA (See Adnexed)	INOCYBE PHOLIOTA - ring, large, often scaly, yellow gills pull off when old HEBELOMA - viscid cap, no ring CORTINARIUS - evanescent, cobwebby veil, gills adnate then sinuate, often violet, bulb at base, fibrous skin		
SL. DECURRENT SINUATE EMARGINATE 	LACTARIUS + RUSSULA OMPHALINA - small dimpled cap CLITOCYBE - cap often funnel shape no ring or volva, like tricholoma but stem more fibrous & tough HYGROPHORUS (See Adnate) CANTHARELLUS - gills forked & folded PLEUROTIS - putrescent LENTINUS - peppery scaly cap toothed gills LENZITES - persistent, no stem } eccentric	CLITOPILUS - fleshy stem ECCILIA - stem cartilaginous CLAUDOPUS - eccentric stem on wood	PAXILLUS - gills detach readily and are forked or vein like, rim of cap turns under CREPIDOTUS - eccentric stem, on wood		GOMPHIDIUS
DECURRENT					

As we are approaching the height of the Mushroom Season, it seems appropriate to select for our mushroom this month one of the "Fearless Four", a mushroom so distinctive in appearance that it cannot be confused with any other mushroom.

Almost all puffballs are edible and of good flavor if certain precautions are taken. The interior should be pure white and homogeneous without any tinge of yellow and without holes indicating the presence of insect larvae. Each and every puffball should be sliced in half and examined. One might confuse a young Destroying Angel that was still enclosed in its universal veil and the eggs of the Stinkhorns resemble puffballs. However, when cut open the young Amanita will reveal the outlines of the undeveloped mushroom and the Stinkhorn egg will have a ring of jelly-like material at the outside.

To prepare puffballs for the table after examination and cleaning, slice into $\frac{1}{4}$ inch slices and dip into a beaten egg and roll in flavored breadcrumbs, and fry in butter over gentle heat.

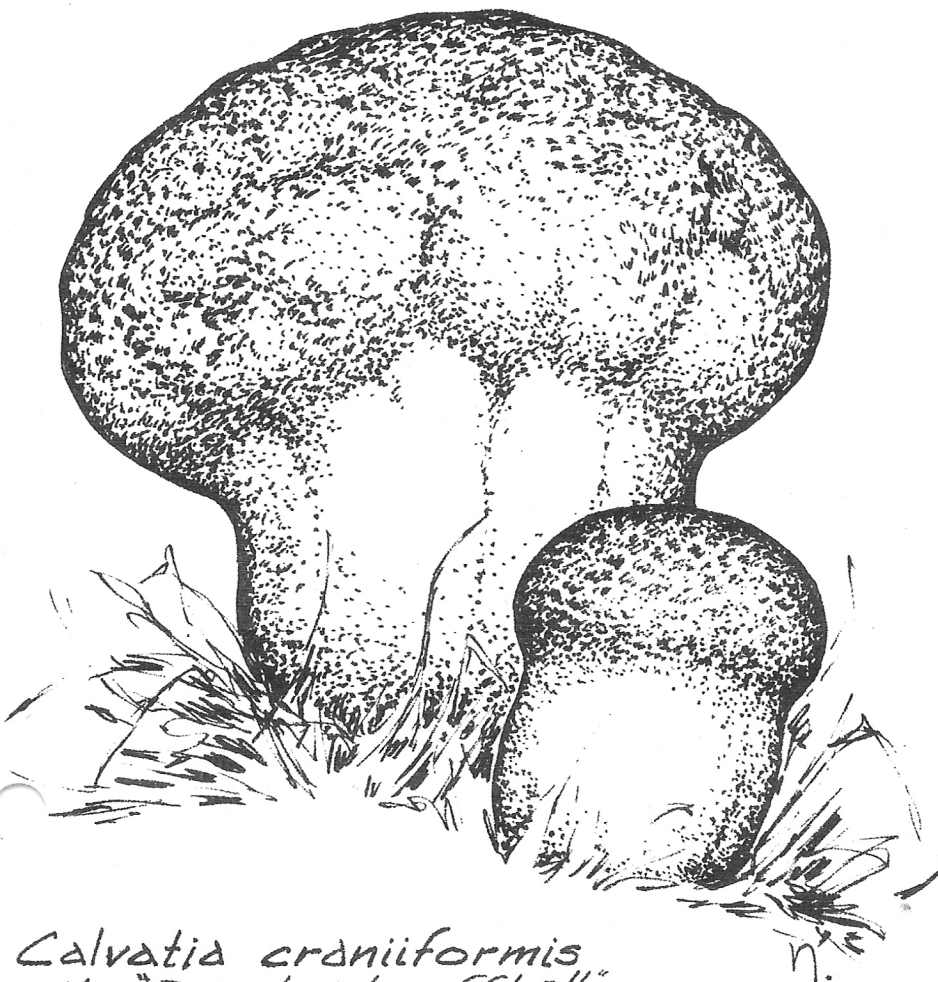
ONLY ONE RULE IS EMPHASIZED - NEVER EAT ANYTHING YOU CANNOT POSITIVELY IDENTIFY AND KNOW TO BE EDIBLE.

Recipe of the Month

Marinated Mushrooms

2/3 cups tarragon vinegar
 1/2 cup salad oil
 2 medium cloves garlic,
 halved
 1 Tablespoon sugar
 1 1/2 teaspoon salt
 fresh ground pepper
 2 Tablespoons water
 dash Tobasco sauce
 1 medium onion, slices in
 rings
 2 pints FRESH mushrooms

Combine first 8 ingredients; putting garlic on toothpicks Add onions and mushrooms. Cover and refrigerate 8 hour stirring several times.



Calvatia craniiformis
 the "Brainhead puffball"