



## New Jersey Mycological Assn.

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

Editor: Dorothy Smullen

Circulation: Paul Meyer

### OPENING THOUGHTS from Dorothy

With this issue of the newsletter, I shall have taken over the job as editor. (Notice the different typewriter.) I hope to continue the excellence that our past editor, Vic Gambino, has produced. His charm, knowledge, and experience will be hard to follow. So...please feel free to contribute articles, suggestions and other newsworthy items. The deadline for submitting articles and committee reports to the newsletter will be three weeks before the next month's meeting.

### MINUTES OF NOV. 14th

The subjects of the winter programs were presented and sound terrific --Many, many thanks to Vic for this. (List to follow)

Members, present and voting, agreed to continue our associate membership with NAMA. That group's yearly foray will probably be held at some time in Aug. in West Virginia.

A new site for another weekend meet for our own club will be investigated by Grete Turchick and Paul Meyer. Give them a call if you have any thoughts or ideas.

A nominating committee was set up to present a slate for our elections at the Dec. meeting.

Does the thought of beginning a mushroom herbarium at Rutgers interest you? Come on to the next meeting and talk it over.

Thanks to Neal Macdonald and others who brought in slides to the meeting. Neal is a great photographer as well as artist. His sketch adorns the "Mycophagist's Corner" this month.

### WINTER PROGRAMS

Dec. 12th -- Dec. is election month for our club. A new President has to be elected. Come out and vote!

Our own club member, Al Northup will lecture on Mushroom Photography, and show some of his slides. Al is an expert photographer and naturalist. Be present for this one!

Jan. 9th -- Emil Lang, past president of the N. Y. Mycological Society, will lecture on "How Mushrooms Got Their Names and Why?"

Feb. 13th -- Dr. Clark Rogerson, Curator at the Bronx Botanic Garden, will present an illustrated lecture. Title to follow.

March 13th -- Prof. Eugene Varney (welcome new member), Prof. of Plant Pathology at Rutgers University, Cook College. Title to follow.

April 17th -- (3rd Sunday) Dr. Sam Ristich will conduct a polypore workshop. You must register for this! Class size will be limited.

## DUES

Members are reminded that the 1977 membership dues will be due on January 1, 1977. Individual membership is \$5.00, family membership - \$7.00. Please make your check payable to the New Jersey Mycological Association and mail to:

Mrs. Margarete Turchick

## NEW MEMBERS

Our club extends a warm and hearty welcome to :

Dr. Eugene Varney (Speaker at our March meeting), Somerset, N.J.

Aaron Norarevian, Glen Oaks, N.Y.

Maarten Weiss, Lake Hopatcong, N.J.

Mr. and Mrs. Karl Leistner, Eatontown, N.J.

## REFRESHMENTS

We are extremely grateful to our untiring hostess, Grace Gambino. Any contributions to the coffee table will be greatly appreciated. Thanks also to Grete for the prepared Coprinus she brought to our last meeting.

THE ROUND ROBIN SLIDES have been found. After being lost in the mail for many months, the slides are being "patched up" by Candace Wiser. Al Leyenberger has volunteered to be the new slide librarian. Thanks to both!

MATCHING GAME This is probably an offshoot of the fact that I was once a laboratory teacher, and I enjoyed making quizzes. Match the appropriate lettered item to the numbered items. There is one extra answer. No answer is used twice. Answers to appear next month. Beginners - use books for this.

- |  |                                 |
|--|---------------------------------|
| ___ 1. cep                                       | A. <u>Scleroderma</u>           |
| ___ 2. <u>Clitocybe illudens</u>                 | B. <u>ascomycete</u>            |
| ___ 3. <u>Kussulaceae</u> (family)               | C. Fly agaric                   |
| ___ 4. thick, waxy gills                         | D. <u>Ceratiomyxa</u>           |
| ___ 5. spider-web veil, rusty-brown spores       | E. <u>sphaerocysts</u> in trama |
| ___ 6. white spores, free gills, volva, and ring | F. <u>Cortinarius</u>           |
| ___ 7. "Pine cone fungus" (Boletaceae)           | G. <u>Boletus edulis</u>        |
| ___ 8. homogeneous, purple gleba                 | H. <u>Stereum</u>               |
| ___ 9. False Morel                               | I. Old man of the woods         |
| ___ 10. White coral slime mold                   | J. <u>Hygrophorus</u>           |
|  | K. <u>Omphalotus olearius</u>   |

# Mycophagist's Corner

## Suillus brevipes ; the short-stemmed Boletus

According to Graham, this species is found on sandy soil in pine woods, Oct. - Nov. The cap is 3-6 cm. broad, chestnut brown in color. The stem is whitish, not dotted. The white, short tubes become dingy-ochraceous in age.

Because of the firmness of boletes, they are good candidates for stuffing. According to Reitz in Mushroom Cookery unless the tubes are so mature that they fall away when you touch them, they can be used in cooking and are a delicious part of the cap. The stems of large boletes need more cooking than the caps, but in the button stage, they can be cooked as one.

Note: Boletes should be cooked about five minutes more than store mushrooms for stuffing and sautéing recipes.

### Dorothy's Stuffed Mushrooms



SUILLUS BREVIPES  
the SHORT-STEMMED BOLETUS

- 1 lb. mushrms. (approx.)
  - 1/4 cup chopped green onions (or yellow)
  - 3 Tbs. butter or marg.
  - 1/2 - 1 tsp. dill weed  
(this makes it yummy!)
  - 1/4 - 1/2 tsp. salt and pepper dash or so - Worcestershire
  - 1/3 cup bread crumbs  
(flavored O.K.)
  - 1 beaten egg
- Separate caps and stems, chop stems; Sauté onions in butter, add stems and cook til done. Add spices and bread crumbs. Remove from heat. Let cool for a minute or so. Stir in beaten egg. Fill crowns and bake on greased pan for 15 min. at 325°.
- (You can make these in the morning and refrigerate til baking time)



Syllis brevipes; the short-stemmed dolerite

According to Gieseler, this species is found on sandy soil in pine woods.

Color - nov. The cap is 3-6 cm. broad, somewhat brown in color. The gills are white.

Not noticed. The white, short tubes become dingy-brownish in age.

Because of the firmness of the tubes, they are good candidates for drying.

According to Gieseler, Syllis brevipes makes the tubes easy to handle and they

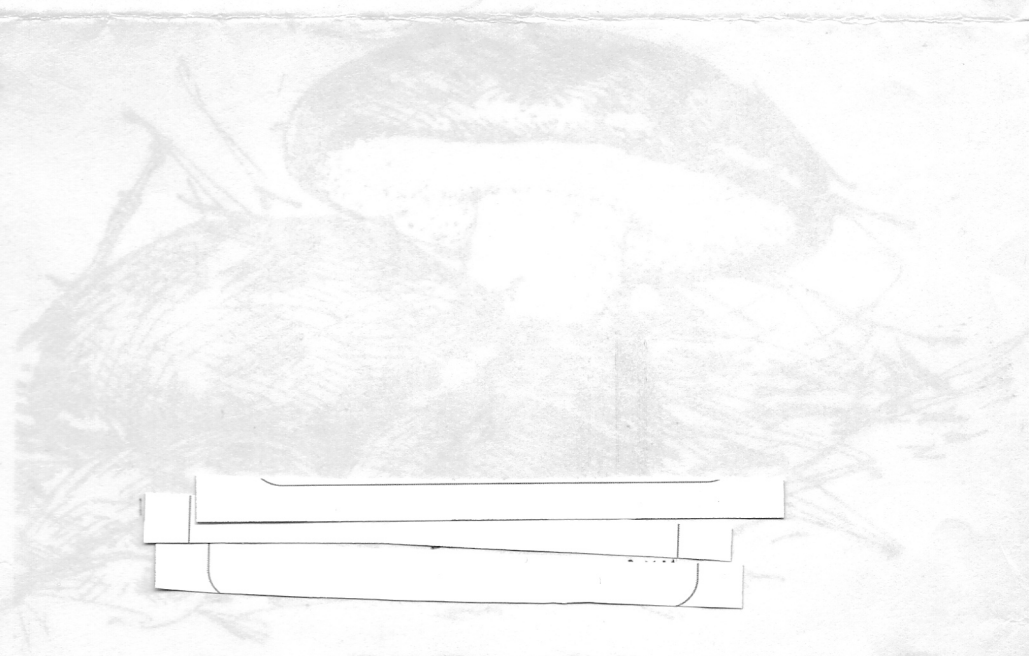
fall away when you touch them, they can be used in cooking and are a delight.

part of the cap. The stems of large dolerites need more cooking than the small ones.

In the bottom stage, they can be cooked as one.

Note: Dolerites should be cooked about five minutes more than other mushrooms.

For drying and cooking recipes.



SYLLIS BREVIPEDES  
THE SHORT-STEMMED DOLERITE



CHRISTMAS  
FOR  
EARLY  
MAIL

NEW  
DEC 5  
P M  
1976  
07102

[Redacted area]

PAUL G. MEYER