

New Jersey Mycological Assn.

NJMA NEWS Volume VII DEC. 1977 No. 12

President: Robert Peabody

Editor: Dorothy Smullen



DUES FOR 1978 WILL NOW BE ACCEPTED.... PLEASE pay as soon as possible to help us give you the club's roster early in the new year (a volunteer is needed to type the roster complete with phone numbers in Feb. - please call 647-5740)

Pay dues at the Dec. meeting or mail a check made out to N.J. Mycological Assoc. to

Mrs. Margarete Turchick

Individual membership \$5.00 Family membership \$7.00

(If your membership card says 1977-1978, this means up to 1978 not through 1978)

THE NOV. MEETING AT SCEEC was a successful one. Many new thoughts were discussed as seen in the topics which follow. Everyone was pleased with the new quarters. Many thanks to Al Leyenberger for preparation of the club's permanent 35mm slides. Many new ones were seen. Other members brought slides for observation. Neal Macdonald had slides of Amanita phalloides that he and John Durkota found in southern N.J. with Don Simons. Thanks to those who supplied the delicious refreshments.

QUESTIONNAIRE RESULTS

42 out of 95 questionaires were returned. Mycophagy and field taxonomy scored the heaviest interest. Central and southern forays were discussed. Leaders for these areas should make themselves known. Alternating North and South forays will take place in 1978. Talk to Bob Peabody for more info.

PATCHES

Sign-up lists for 4" and 7" sew-on patches designed for the club by Neal Macdonald were circulated at the meeting. Prices depend on final quantity ordered. The order will probably take several months. Call Paul Meyer 20 to place an order. (Paul also wants to foray in Canada -- call him if you are inserted.)

ELECTIONS

The nominating committee of Jim Richards, Neal Macdonald and Al Northrup will prepare a slate of candidates for the elections which take place at the Dec. meeting.

DEC. 11 – LICHEN WORKSHOP DR. ERICA FRANK

Join us at this winter meeting for a study of lichens with club member Dr. Erica Frank of Centenary College.

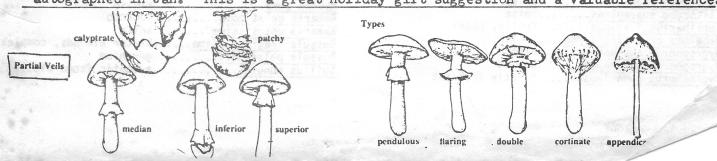
-- At Somerset County Environmental Educ. Center (SCEEC)

Classroom 2 1:30 P.M.

Call 647-5740 or check last newsletter for directions.

NEW BOOK

TOXIC AND HALLUCINOGENIC MUSHROOM POISONING * A Handbook for Physicians and Mushroom Hunters has recently been published by Van Nostrand Reinhold Co. of N.Y. The authors are D.H. Mitchel and GARY LINCOFF. Price - \$15. Buy a copy and get it autographed in Jan. This is a great holiday gift suggestion and a valuable reference.



WINTER PROGRAM

- Jan. 8,1978 -- Gary Lincoff will present a Mycophagy workshop. Please help by bringing any mushrooms you have frozen, dried or canned, etc. for sampling.
- Feb. 12, 1978 Dr. Leo Tanghe of Rochester, N.Y. will narrate a NAMA slide program on spores. Dr. Tanghe's field of research is Amanita toxins.
- March 12, 1978 Dr. Clark Rogerson of the New York Botanical Garden will lecture on fungal parasites.
- April 9, 1978 Dr. Sam Ristich will present a workshop topic to be announced later. Sad news for N.J. members---Sam will be moving to N.Y. sometime in 78. But he has expressed a desire to help our club as much as he can before he goes. Sam, we love ya!

COURSES AND WORKSHOPS

As a result of the questionnaire, a series of courses will be given. Send a postcard to the editor listing your interest.

- (1) Beginning Mycology Sun. Jan. 22 at SCEEC Teacher- Vic Gambino Fee minimal(to cover cost of room, etc.)
- (2) Beginning Mycophagy Time-Feb. (?) Place-Flemington area (?) Teacher Gertrude Espenscheid
- (3) Macroscopic Field Identification to Genus. Feb. or March at SCEEC Teachers- Bob Peabody and Jim Richards
- (4) Advanced Workshop using microscope identification

 Teachers Dr. Sam Ristich and Gary Lincoff

 At SCEEC in March or April

MEMBERS IN THE NEWS

Member Irma Chaiten had an article inthe Courier News entitled "Winter Walk in Colonial Park" Nov. 19, 1977

Please send newsworthy items to your editor so other club members can benefit. Next month - common name list sent by Vic Gambino will be presented.

MUSHROOMS WITH ODORS -Reprinted from the Mycena News, Jan. 1977

GROUP I: AGREEABLE ODORS
Agaricus arvensisanise
Agaricus augustusanise
Armillaria olidapotatoes, cucumber
Armillaria ponderosaspicy, allspice, resin
Cantharellus cibariusapricot
Clitocybe frangransanise
Clitocybe gibbaslightly fragrant, anise
Clitocybe nudafragrant, fainly perfumy
Clitocybe odoraanise
Clitocybe suaveolensanise
Cortinarius traganusfruity, pear
Hebeloma crustuliniformeradish
Hygrophorus agathosmusalmond
Hygrophorus bakerensisalmond
Hygrophorus pudorinusfaintly fragrant

Hyperphasis was accompanies and a cond. Dungian Loath
Hygrophorus russocoriaceous.cedar wood, Russian Leath-
Hygrophorus saxatilisdried peaches er
Hydnellum diabolusperfume
Hydnellum suaveolensfragrant
Inocybe pyriodorapear
Inocybe sororiagreen corn
Lactarius camphoratusclover, maple syrup
Marasmius alliaceusonion
Marasmius scorodoniusgarlic
Mycena puraradish
Ramaria gelatinosatobacco
Ramaria obtusissimaanise
Russula fragrantissimabitter almonds, complex
Russula pelargoniageranium
Suillus pungensaromatic (some dislike it)
그는 사람들은 사람들은 사람들이 가장 아니는 아니는 사람들이 되었다. 그는 사람들은 사람들은 사람들은 사람들은 사람들은 사람들은 사람들은 사람들은

This month's mycophagist corner includes two species in honor of the delicious recipe from Franny Neal of the NYMS. Mycophagist's Corner Many members had a chance to try the recipe at the Sept.

Northeast Foray at PEEC. There are no specific quantities. Prepare according to your desires taste and texture. MUSHROOMS IN BATTER: coarsely diced pieces of chicken mushrm(Eds I believe tnese are slowly sautéed before mixing - while sautéing, add small quantities of water to keep moist); garlic marasmius(or subst. real garlic to taste); diced onion. Prepare batter (on the thick side) from Aunt Jemima's Pancake Mix, water, eggs, sour cream, soy sauce and lemon juice. Add mushrms and onions to batter and mix. Spoon out quantities of mix and deep fry until golden. Serve hot. A super dish to convert non-mushroom friends to mycophagists.

The Garlic Marasmius, Marasmius scorodonius Fr. (drawing 2X) grows on twigs and grass roots in grassy places and under forest trees. The thin, smooth cap is whitish to brown with a red tinge. Gills attached, whitish and narrow. White spore print. The stalk is hairless and smooth, dark brown at base. Found spring thru Fall. A crushed cap reveals the stong garlic odor.

