



New Jersey Mycological Assn.

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Editor: Dorothy Smullen

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

President: Robert Peabody

NOTES OF JAN. MEETING

Braving the weather and not lured by the Super Bowl, over a dozen members came out to welcome our speaker, Emil Lang, past president of the N.Y. Mycological Society. Emil spoke on "How Mushrooms Get Their Names and Why?". A few aspects of this lecture follow from my own notes. --- Over the past 25 years over 30% of the N.Y.M.S.'s check list of 500 species has had name changes. ---- The binomial system of Linnaeus (1707-1778) was discussed. --- Two of the founding fathers of Mycology are Elias Magnus FRIES (1794-1878, Swedish) and Christian Hendrik PERSEON (1755-1837) (lived mostly in Paris). Fries had described 300 species of mushrooms by his 17th birthday. (Ed. note: The genus Freesia, a flowering plant, was named in his honor) He established 50 genera based on visible features and spore color which is still in use today. Natural genera such as Russula and Lactarius have survived. Some genera are artificial groupings and have been subjected to much change. The genus Hypholoma is an example. --- There are now over 300 genera. Emil noted that some boletes even have two scientific names. Which source should one use? --- Where should amateurs stand in this "war" of names? Emil suggests we should bide our time on the sidelines but keep watching and enjoying mushrooms.

DR. CLARK ROGERSON IS NEXT SPEAKER

At our Feb. 13th meeting, we will greet Dr. Clark T. Rogerson, senior curator of the New York Botanical Garden, who will give an illustrated lecture on the Mushrooms of the Northeast. Dr. Rogerson is the managing editor of Mycologia, and has for many years compiled and Index to American Botanical Literature in the Bulletin of the Torrey Botanical Club.

This program and the following one on March 13th with Dr. Eugene Varney of Rutgers should be high priority for all members.

END OF JUNE FORAY

Our own club's weekend foray will probably be held at the Pocono Environmental Education Center (P.E.E.C.) instead of the YMCA camp in N.J. June 17, 18 and 19th are the days set aside. Further details have to be worked out by the committee. Many thanks to Paul, Greta and Neal for their work so far. Further gratitude goes to Paul Meyer for his work as Vice Pres. last year and his duties involved with being Circulation Chairman. A new system has been set up that now the editor can also be the mailer. Thanks again Paul for all your help.

ACROSTIC ANSWER

The simplest and most lumpish fungus has a peculiar interest to us, compared with a mere mass of earth, because it is so obviously organic and related to ourselves, however remote. Henry David Thoreau, Walden

UPDATING MAJOR CLASSIFICATION GROUPS

Not only are genera and species names changing, but even the larger groups of fungi have been reorganized. Many books and field guides of fleshy fungi don't even mention these larger groups of classification. I personally feel that understanding the broader categories helps place every species in my mind with a little more order. I can see the forest as well as the trees.

Placement and recognition as well as understanding a natural evolutionary plan are the goals of taxonomy. For several years now, I have been spreading the gospel of Whittaker. In 1959, he presented the concept of having five kingdoms of living organisms; Monera (bacteria and blue-green algae), Protista, Fungi, Plantae, and Animalia. Recently, I came across an article by Robert Shaffer - 'The Major Groups of Basidiomycetes' *Mycologia*, Vol. 67(1). 1975. Shaffer would remove the slime molds and oomycetes from the Fungi Kingdom, and also change the name of the kingdom so that there would be no impression that the kingdom included organisms that had ever been called fungi. Many other aspects are discussed. Shaffer admits his scheme has shortcomings, but feels it has enough basis in reasonable evolutionary assumptions and taxonomic uniformity to merit consideration. The scheme follows below. Many of the terms are unfamiliar to me - I'll have homework to do for months!

Along this line, Dr. Sam Ristich recommends a book by Miller and Farr, - Index of Common Fungi of North America, 1975. A copy of this text is being purchased for the club's library.

- Kingdom Eumycetaceae
 - Division Chytridiomycota
 - Class Chytridiomycetes
 - Division Zygomycota
 - Class Zygomycetes
 - Division Dicaryomycota
 - Class Ascomycetes
 - Class Basidiomycetes
 - Order Auriculariales
 - Family Auriculariaceae (incl. Phleogenaceae, Stilbaceae, Cystobasidiaceae)
 - Order Uredinales
 - Family Melampsoraceae (incl. Coleosporiaceae, Cronartiaceae)
 - Family Pucciniaceae
 - Order Septobasidiales
 - Family Septobasidiaceae
 - Order Ustilaginales
 - Family Ustilaginaceae
 - Family Tilletiaceae
 - Family Filobasidiaceae
 - Order Tremellales
 - Family Tremellaceae (incl. Sirobasidiaceae, Hyaloriaceae, Aporpiaceae)
 - Order Tulasnellales
 - Family Tulasnellaceae
 - Order Dacrymycetales
 - Family Dacrymycetaceae
 - Order Exobasidiales (incl. Brachybasidiales)
 - Family Exobasidiaceae (incl. Brachybasidiaceae)
 - Order Agaricales (incl. Polyporales or Aphyllorphorales)
 - Family Corticiaceae (incl. Ceratobasidiaceae, Steraceae, Podoscyphaceae)
 - Family Cyphellaceae
 - Family Lachnocladiaceae
 - Family Hymenochaetaceae
 - Family Thelephoreaceae
 - Family Coniophoraceae
 - Family Gomphaceae
 - Family Fistulinaceae
 - Family Schizophyllaceae
 - Family Auriscalpiaceae
 - Family Hericiaceae
 - Family Hydniaceae
 - Family Bankeraceae
 - Family Echinodontiaceae
 - Family Polyporaceae
 - Family Ganodermataceae
 - Family Clavariaceae (incl. Clavulinaceae)
 - Family Cantharellaceae
 - Family Hygrophoraceae
 - Family Tricholomataceae
 - Family Russulaceae
 - Family Amanitaceae
 - Family Rhodophyllaceae
 - Family Volvariaceae
 - Family Lepiotaceae
 - Family Agaricaceae
 - Family Paxillaceae
 - Family Secotiaceae
 - Family Gomphidiaceae
 - Family Boletaceae
 - Family Cortinariaceae (incl. Strophariaceae, Crepidotaceae)
 - Family Bolbitiaceae
 - Family Coprinaceae
- Order Hymenogastrales (incl. Gautieriales, Melanogastrales)
 - Family Protogastraceae
 - Family Hymenogastraceae
 - Family Gautieriaceae
 - Family Melanogastraceae
- Order Lycoperdales (incl. Sclerodermatales)
 - Family Arachniaceae
 - Family Geastraceae
 - Family Lycoperdaceae
 - Family Astraeaceae
 - Family Sclerodermataceae (incl. Pisolithaceae)
 - Family Tulostomataceae
 - Family Calostomataceae
- Order Phallales (incl. Hysterangiales)
 - Family Hysterangiaceae
 - Family Phallaceae (incl. Clathraceae)
- Order Sphaerobolales
 - Family Sphaerobolaceae
- Order Nidulariales
 - Family Nidulariaceae

Mycophagist's Corner

Lycoperdon perlatum (Pers)

also formerly known as Lycoperdon gemmatum (Batsch)

This pear-shaped puffball is 4-7 cm high and 3-6 cm thick. The dull white to light tan outer skin is covered with small cone-shaped spines which break off leaving noticeable spots. The gleba and sterile base are whitish and discolor to olive-brown in age. The pale brown spores are globose and 4.5u in diameter. This common puffball is found late summer and fall singly or in clusters on the ground (humus) under hardwoods and conifers.

If you like wild plants and new recipes, I would like to recommend American Indian Food and Lore by Carolyn Niethammer, 1974, Macmillan Inc.

She includes the puffball under the group of plants of marsh and mesa. Two species are mentioned - Lycoperdon perlatum and L. pyriforme. The reader is warned to check by a longitudinal slice that the puffball is white and uniformly the same inside. Caution is also given for two other factors. Do not eat if there is any outline of cap, stalk or gills; or if a gelatinous layer is under the skin - the latter might be an 'egg' stage of a stinkhorn mushroom.

Zuni Indians collected puffballs in great quantities. They ate them fresh and dried them for winter. The Tewas believed that a stick must be laid across the top of the pot with the cooked mushrooms or the person eating them would be afflicted with a poor memory. Once, the Papagos did not eat mushrooms at all, saying that they made them old. Along the Rio Grande Valley, broken eardrums are sometimes treated with powdered puffballs. Spores are also used over wounds to stop the flow of blood.

Below is the authentic Indian recipe (slightly modified to suit modern tastes) that C. Niethammer uses in her book.

PUFFBALL CASSEROLE

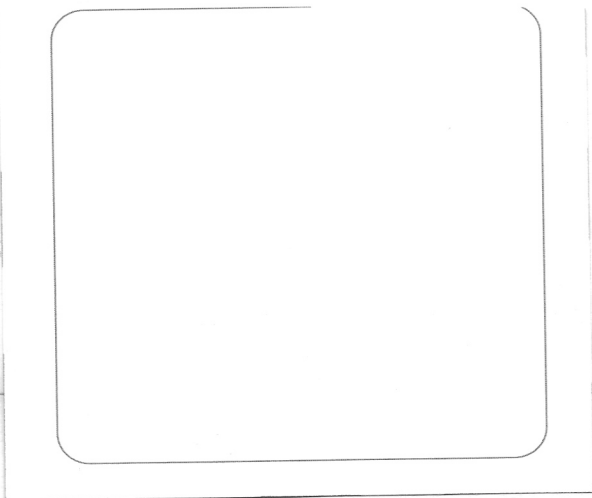
Clean and slice puffballs
Layer slices and breadcrumbs in the bottom of a casserole dish.
Dot with butter. Finish the rest in similar layers.

Beat together eggs and milk in the ratio of one egg to 1 cup of milk
Add salt and pepper and pour over mushrooms - add enough to cover.
Sprinkle top with grated cheese.
Bake at 325 until a knife placed in the custard comes out clean.



LYCOPERDON PERLATUM
the "GEM-STUDED PUFFBALL"

SEY 07961



Smullen