



New Jersey Mycological Assn.

NJMA NEWS
Volume VII

MAY 1977
No. 5

President: Robert Peabody

Editor: Dorothy Smullen

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

JUNE FORAY

The news that Dr. Rogerson would not be able to be the mycologist for our June weekend foray was met with great disappointment and that kind of empty feeling one can get BUT, Thanks to the quick action of our Pres. Bob Peabody and the always welcome and appreciated advice of Dr. Sam Ristich another mycologist was found. FANTASTIC!

DR. SAM MAZZER - 131 Cunningham Hall Kent State Univ. Kent, Ohio 44242

Dr. Mazzer is working on the distribution of pink spored agarics of the genus Nolanea. He would appreciate reports of positively identified species from N.J. Two spring species which might appear in N.J. are N. verna and N. lilasina. He also expressed interest in Entoloma aprile. Dr. Mazzer would be happy to identify species sent to him if habitat and location are included.

Dr. Ristich notes that Dr. Mazzer is an excellent spot identifier.

* There are only SEVEN openings left. Call Bill Rokicki for information, The full fee is due on or before June 12. *

SUCCESSFUL AND STIMULATING POLYPORE WORKSHOP — RAVE REVIEWS

A Thousand Thanks to Dr. Sam Ristich whose leadership and organization and knowledge led to such a marvelous workshop. Hopefully something like this will be done next year too. Our appreciation is also extended to Dr. Erica Frank and Centenary College for the use of the lab and microscopes that made a great contribution to the day's success. Some of the activities included general introduction, 35mm slide presentation, coffee break, examination of specimens, working with taxonomic keys and microscope work.

WORTHINGTON STATE PARK — MAY 15

DIRECTIONS: Take Route 80 West. Exit off Route 80 at the Delaware Water Gap - National Recreation Area Exit (still in N.J.) and proceed to the 2nd parking lot (Dunnfield Creek). This will be a strenuous foray involving a hike of 1½ miles to reach a burned over area and a climb of over 900 feet in altitude over that stretch. Much of the walk is along the Appalachian Trail. The hypothesis that fungi (especially morels) abound in burned over forest areas will be tested.

LARGENT'S BOOK ORDERED

Twenty-five copies of How to Identify Mushrooms by David Largent have been ordered. The club voted on this at the April 17th workshop. This book identifies mushrooms to the genus only, and is extremely valuable to the beginner. A good discount was obtained. Hopefully, the books will be received before the PEEC weekend.

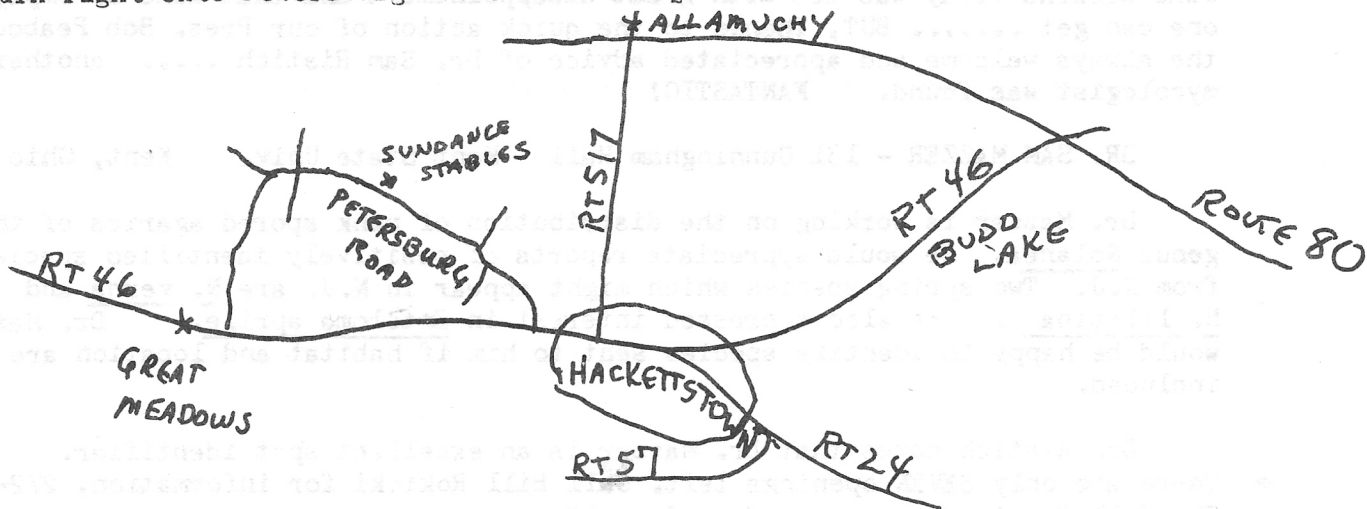
A new idea will be tried at our forays this season to assist beginners in recognizing the species collected. A beginner's table will be set up with several officers and old-timers helping others to identify the various genera.

I consider myself only an intermediate beginner in mycology. You reach advanced beginner only after years of field work and serious reading of texts and taxonomic keys.

WILD FOODS FORAY — JUNE 12

This foray is the second Sunday in June because our leader Gary Lincoff is available at that time. The foray will take place at SUNDANCE STABLES 852-6342, Petersburg Road, Hackettstown, N.J. 07840. There are lots of edible goodies, and sampling and cooking will take place at the foray. Gary's knowledge of wild foods has been praised and featured by several New York publications.

Directions: Take Route 46 west thru Hackettstown. 1/4 mile west of town turn right onto Petersburg Road. Proceed 1 1/2 miles to Sundance Stables on the right.

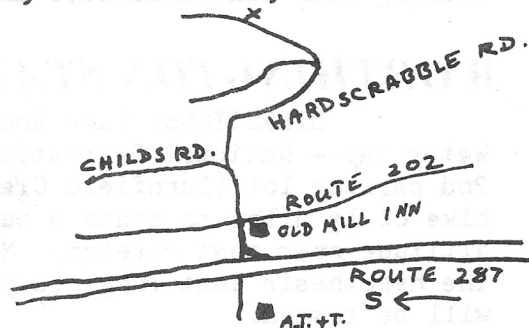


TOXICOLOGY COMMITTEE FORMED

Gary Lincoff and Dr. Stan Siegler have agreed to serve as co-chairmen of the toxicology committee. Al Northrup and Jim Richards are other interested members. This is a great response, and I am looking forward to receiving information for the newsletter about their activities and mushroom toxins.

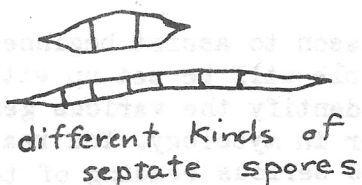
TAXONOMY GROUP

May 3rd at 7:45 will be the date of the next meeting. The place is Scherman Wildlife Sanctuary - Box 693, Hardscrabble Road, Bernardsville, N.J. Take exit 26B (Bernardsville) from Route 287. Go across Rt. 202 (at corner of Old Mill Inn Restaurant) Follow this road a short distance - - Hardscrabble Rd veers off to the right. Follow Hardscrabble Road around curves. Watch for the parking lot on the right hand side.



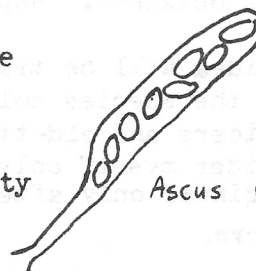
Also May 17th meeting after Worthington

Bob Peabody and I had the honor to join one of the Monday evening workshops of the New York Mycological Society. Gary Lincoff, Sam Ristich and Dr. Clark Rogerson were there to instruct. Some of the Ascomycetes were discussed and seen including Peziza, Cordyceps, Trichoglossum, Geoglossum, Cudonia, and others. We saw under the microscope that the tips of the asci of Peziza change to blue in Melzer's solution. Also of interest were the many genera with elongated, septate (divided) spores.



different kinds of septate spores

It was a pleasure to meet Walter and Arline Deitch - officers of the N.Y. Society. A foray with both groups is a possibility for the future.



Ascus with eight spores

IT'S A MOREL MATTER!

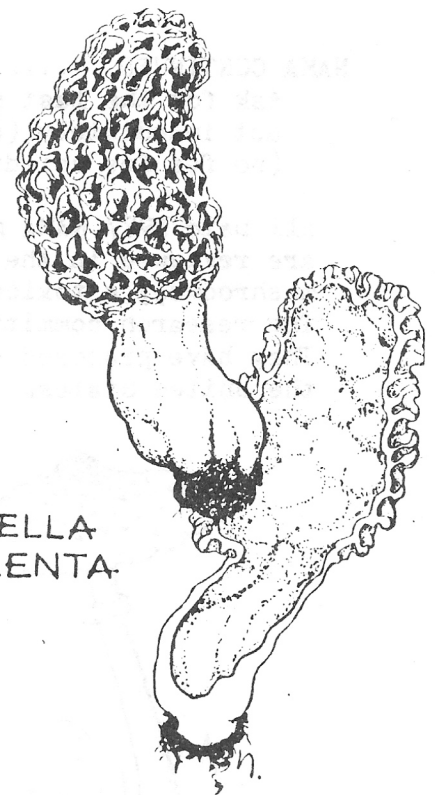
As I write this I am grateful it has rained a few days, but the experts say we still need more. The May 1st - Jenny Jump Morel Foray has yet to take place.

Reports of the foray's findings will be in the next newsletter.

A tip from the New York Society - Morchella deliciosa is now being called the tulip-tree morel because of the many findings under trees of this kind.

Miller and Greta agree on one thing - look for morels near old apple trees... when the petals start to fall.... just remember the title to an old "song" ...Don't check under the apple tree with anyone else but me.....

Every year at Boyne City, Michigan about the second week in May the National Mushroom Hunting Championship takes place. Last year, Stan Boris, the resident champ found 324 morels in an hour and a half. His 1970 record in the same time was 915. Incredible!



MORCHELLA
ESCULENTA.

WELCOME THIRD CONN. SOCIETY

Greetings to a new mushroom group - The NUTMEG MYCOLOGICAL SOCIETY, centered in the eastern part of Conn. and the western R.I. area. Their newsletter will be called the Mycelial Mat. They were assisted in their formation by Ed Bosman, president of the Conn. Valley Mycological Society and once a former president of N.J.M.A. If you know any persons in the group's area that are interested in mushrooms please pass on this info. Pres. Robert Bulmer

WELCOME NEW MEMBERS

Dr. William L Maden Montville, N.J.
Mr. and Mrs. Donald Cullingham Princeton Junction, N.J.
Mrs. L. Terziotti Princeton Junction, N.J.
Mr. Benjamin Bacote N.Y., N.Y.

Welcome also to all those members who have rejoined us and all the members who never got listed as new members.

NAMA NEWS

The March-April issue of the Mycophile (NAMA's newsletter) is filled with interesting items. The Concord College foray in West Virginia -July 21-24 is discussed. In order to attend you must be a member of the North American Mycological Association. Just send \$6.00 for dues to NAMA

(continued on next page)

NAMA CONTINUED

Ask for the last newsletter or call me for the registrar info. if you want to act immediately (647-5740). Registration fee is \$10.00 non-refundable (no fee for children under 12, $\frac{1}{2}$ fee for 12-18) Dorms are \$6.00 per person per night.

All paid 1977 NAMA members will also be receiving a free color chart. Several books are reviewed in the newsletter. It also includes an article on photographing mushrooms,; a toxicology committee report and rules for their foto contest. The research committee reports an interesting item often expressed by our members. They have proposed establishing mycological checklists for different regions of the United States. This project would take at least three years to be compiled.



MUSHROOM MINUTIAE

In Hutchins book Plant Without Leaves, it is mentioned that some soil fungi trap nematodes (round-worms which include free living forms as well as plant and animal parasites; usually minute in size; move with a whip like motion) The fungus Dactylella has sticky knobs which capture the nematodes (lethal lollipops). Dactylaria exhibits the snare or lasso method.

Did you know that certain insects 'grow' fungal food. Ambrosia beetles (family Scolytidae) excavate tunnels in living trees. When a female beetle tunnels into a tree she takes some fungus with her. Then she lays her eggs. The young feed upon the fungus garden.

Tropical leaf-cutting ants (Atta or Parasol ants) excavate large cavities in the ground and fill them with leaf fragments placed on a fungal mass. Small growths called bromatia develop on the fungus. The ants eat the bromatia but not the mycelia of the fungus. The leaf fragments are compost for the fungus. Young queens always start new nests with fungus.

Smaller Trachymyrmex ants found as far north as New England also have similar but smaller fungal gardens.

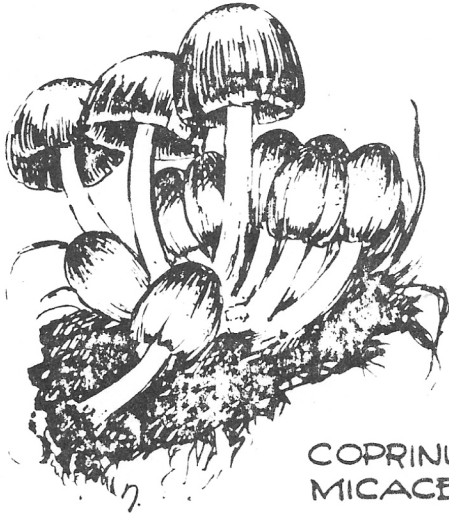
In Africa, certain termites cultivate fungus from chewed wood. Only the kings, queens and young termites can feed on the bromatia.

The March 1977 issue of Natural History has an article of interest. Furst and Coe describe a recently found aspect of Mayan civilization. Explicit paintings on a 1,300 year old vase revealed another method of administering hallucinogens..... by ritual enemas. Fermented agave sap, peyote extracts and certain morning glory seeds among others might have been used. Mushrooms also played a role in preconquest Mesoamerican Indian life. Mostly represented by the genus Psilocybe, they were widely used in Mexico. The Aztecs called them teonanacatl or "God's flesh". Stropharia cubensis also occurs in Mayan country.

The rectal administration of intoxicants could alter one's state more rapidly with fewer undesirable side effects such as nausea. The understanding of the scenes on the vase has also explained some previously puzzling sculpture of the period.

Happy Mushroom Hunting.... and watch out for ticks; I encountered five on a recent walk in the Great Swamp.

Editor's note: The two species shown below appeared in Spring 1974 newsletters. I've used them again to acquaint our many new members with the beautiful work of our artist Neal Macdonald and to show some specimens that fruit early in the season.



COPRINUS
MICACEUS

Coprinus micaceus (Common or Glistening Inky Cap) - very common cespitose (grouped or clustered) species found around stumps or buried wood. The tan cap is 4-6 cm. across, has a striate margin and shows minute glistening flakes which soon disappear. The hollow, white stem is 3-7 cm. The spores are smooth, 8 x 5 u. There is a black spore print. The gills are adnexed, white to brown, then black and liquifying (deliquescence or autodigestion), and drip an ink-like fluid - hence the name. This species is small but can be found in great quantity. Use only young, fresh specimens before any signs of black occur.

C. atramentarius is a larger species found in summer and fall. This species contains disulfiram - compounds that act with alcohol causing gastrointestinal problems and headaches. It is probably a wise decision to avoid alcohol with all Coprinus but quantity and individual response can make results variable.

Greta Turchick, our club's expert mycophagist, recommends using these species with bacon. Saute diced bacon and set aside. Saute the mushrooms in the bacon grease til cooked. Combine with the bacon, season and serve.

PLEUROTUS
OSTREATUS



Pleurotus ostreatus (Oyster mushroom) This species can be found all times of the year. Always found on wood (hardwood and conifers) in overlapping (imbricate) clusters. The fan-shaped cap is white to buff and is usually sessile (no stem) 2-30 cm broad. The gills extend to point of attachment, and are fairly well separated and broad. The spore print is white to buff. (P. sapidus shows a pale lilac spore print and is another choice edible.)

If the specimens have toughened you can parboil them, but of course the young, fresh specimens are best.

The first wild mushroom I ate was Pleurotus ulmarius growing on an elm stump. Sliced and sauteed - it was delicious!

Greta says this species can be successfully frozen raw. Wash, dry and freeze either sliced or whole. After defrosting, squeeze out the moisture and use in your favorite recipe.

Some say the name oyster is derived from the cap shape - others state the name is from the flavor.

Try a mushroom burger ! --- use equal parts of chopped beef and chopped mushrooms.