



New Jersey

Mycological Assn.

NJMA News

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## DEC. 10 — GERTRUDE ESPENSCHIED

Gertrude Espenschied, who attended the NAMA summer foray in Finland, will present a program entitled "Mushrooms around the Arctic Circle".

Elections will be held. The nominating committee chaired by Dorothy Smullen will present a slate of candidates to be voted upon. Because of the rising cost of operating the club, there will be a vote to increase dues to \$7.50 individual membership and \$10.00 family membership. A quorum is needed both for elections and the dues increase. Please be sure to attend the meeting -- 1:30 p.m., SCEEC, downstairs classroom #3.

If unable to attend the meeting, please fill out the proxy ballot found in the Nov. newsletter and mail it in to one of the officers of the club prior to the meeting.

## SPECIAL LECTURE — DR. HOMOLA

Dr. Richard Homola of the University of Maine at Orono will give a special evening lecture on Boletes. As anyone who was at Frost Valley remembers, Dr. Homola presented a fantastic double slide show in which slides of spores taken through a scanning electron microscope, as well as accompanying mushrooms were projected on separate screens simultaneously.

With boletes as his speciality, Dr. Homola has published a pamphlet on mycorrhizal relationships of boletes of Maine. Since we could not schedule Dr. Homola for a regular meeting, he has agreed to give this special evening lecture while he is in our area. It will be December 28, 8:00 p.m., in downstairs classroom #3. This program promises to be one of the best gifts of the holiday season.

## MEETING NOTES

A selection of slides from John Durkota's 15 years of mushroom photography was featured at the November meeting. He shared some beautiful pictures with us as he explained his collection.

At age 72, John has had over 60 years of mushroom picking experience. When he was 3 years old, his grandmother began taking him searching for mushrooms in Bergen County, and he's enjoyed hunting for them ever since. He said that for years he thought he was the only one in NJ interested in mushroom photography until he found our group. Unbelievably spry, he is retired and has been able to pursue his mushroom hobby as many of us would like to do. The taxonomy committee always welcomes John's neatly bagged and identified specimens for the herbarium.

THANKS - to those who supplied refreshments for the meeting, especially Greta Turchick who was born with an electric fry pan in one hand and a bag of mushrooms in the other. It is very difficult to concentrate on a business meeting while the aroma of cooking mushrooms fills the air.

## WELCOME NEW MEMBERS

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Visions of sugarplums -- Just think of all those mushrooms sleeping under their blanket of snow, just waiting to wake and fruit with the first warm breaths of spring.

## DUES DUE

- for 1979. They can be paid at the Dec. meeting.

# READERS' MUSHRUMINATIONS

-- By Brenda Bianco

It was suggested that I relate an experience that happened to me after eating Clitocybe clavipes during the early fall this year. Approximately 10 minutes after ingesting about a cupful of fried clavipes followed by a glassful of white wine, I developed an intense reddening of my face, neck, hands, and isolated blotchiness in other areas of my body. This was accompanied by a feeling of pressure in my head, dizziness and a moderately intense headache. My pulse gradually increased to 110 (at rest) and my body temperature decreased about 2 degrees. These symptoms gradually disappeared after about 4 hours. I have eaten these mushrooms since without drinking alcohol and experienced no reactions.

Brenda noted that both times this happened to her, two other people ate the same mushrooms with alcohol, but she was the only one who reacted.

-- By Dorothy Smullen

In reference to the Oct. '78 "Mycophagist's Corner on Armillariella tabescens, it is noted that all European books recommend that Armillariella mella be boiled or well cooked and the cooking liquid which is toxic, be discarded. This is probably true for A. tabescens as well.

Most American texts do not mention the toxic nature. I have prepared pickled honeys and sauteed honeys without any extra precautions with no side effects. Even Gary Lincoff sautees his honey mushrooms the usual time (similar to other edibles). Perhaps the "toxic property" is destroyed with heating or is volatile with heating.

Whatever way you choose to prepare them, I'm sure you will enjoy them.

THANKS -- to Dorothy for her past 2 years of editing the newsletter and her assistance in getting this one together.

## MYCOPHAGIST CORNER COLLECTION

A complete collection of wild mushroom recipes has been compiled by Bob Peabody from all the past issues of the NJMA Newsletter. Several year's worth of good recipes, as well as information on identification is included. Illustrations by Neal MacDonald accompany each recipe.

Bob reproduced the recipe collection at no cost to the club, and one copy will be available for each membership dues paid before February 1, 1979. Additional copies of the booklet will be for sale.

Some samples of recipe reprints from the club's beginnings include: wild mushroom soup, honey mushroom avocado salad, mushroom cookies, puffball casserole, and many more. Some of Greta Turchicks prized recipes and Paul Meyers' "shoe-string squamosus" are included.

Since most cookbooks ignore wild mushrooms, this collection should be invaluable for new members. It is difficult for the beginner to know how to prepare the bag full of honey mushrooms he just collected or care and cooking of Coprinus comatus. Specific mushrooms are covered with suggested recipes for each one. This collection would also be great for those who would like to increase their culinary expertise.

The earlier you get your membership dues in, the sooner you can try all these delicious recipes. They're all in a handy booklet with an almost edible looking cover by Neal.

## SLIDE LIBRARY LISTING

By Al Leyenberger

A listing of the color slides in the NJMA library is enclosed with this newsletter. These are available for loan to members. They can be sent and returned by mail or preferably picked up at one meeting or foray and returned at the next. We now have about 300 slides in the collection representing 72 genera and 110 species. But many of the common New Jersey fungi are still lacking. Donations of additional slides are needed. Now is a good time to make your contribution - place your own value on the slides donated and take a deduction for tax purposes. See Al Leyenberger, [redacted] 1, for further information.



Amanitaceae

Amanita brunescens	75
Amanita citrina	185
Amanitacokeri	197
Amanita flavoconia	9,11,39,178,179,180-184
Amanita frostiana	8
Amanita fulva	103,104
Amanita livida	76
Amanita muscaria	102,105,188
Amanita phalloides	256
Amanita rubescens	12,43,44,113,119,190
Amanita virosa	40,41,77,186,187
Amanita sp	10,195
Amanita sp(parasitized)	189

Cantharellaceae

Cantharellus cinnabarinus	54,85,86
Cantharellus minor	23
Cantharellus tubaeformis	152
Cantharellula umbonata	151
Craterellus falax	27,93,92
Craterellus sp	61
Gomphus floccosus	65,66,88,232,233

Hygrophoraceae

Hygrophorus conicus	143
Hygrophorus flavescens	72
Hygrophorus marginatus	13,82
Hygrophorus miniatus	112,148
Hygrophorus puniceus	138
Hygrophorus sp	25

Lepiotaceae

Lepiota procera	42,106,107
Lepiota sp	45

Russulaceae

Lactarius camphoratus	231
Lactarius deceptivus	134
Lactarius vellerius	1
Russula crustosa	120
Russula mariae	47,48,49
Russula virescens	52
Russula sp	17,46,121,122,193,194,196,200,201

Tricholomataceae

Armillariella mellea	110
Clitocybe sp	20
Collybia acervata	126
Collybia dryophila	24
Collybia spongiosa	215
Laccaria amethystina	124,209
Laccaria laccata	81,279
Laccaria sp	224
Marasmius siccus	125
Marasmius sp	157
Mycena acicula	14,22
Mycena corticola	63

Tricholomataceae (cont'd)

Mycena fibula	131
Mycena galericulata	56,218
Mycena inclinata	16
Mycena leaiana	117
Mycena sp	19,83,115,129,216,217,274
Omphalina pyxidata	144
Omphalina sp	15
Oudemansiella radicata	109,132
Pleurotus ostreatus	57
Tricholoma sejunctum	116,118,213
Xeromphalina campanella	127,128

Entolomataceae

Entoloma abortivum	141
Entoloma sp	139,140,226

Pluteaceae

Pluteus flavofuliginus	18
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Boletaceae

Boletus bicolor	28
Boletus ornatipes	154
Boletus sp	156,204,276,277
Suillus pictus	79,291,292
Suillus sp	191,199
Tylopilus alboater	155
Tylopilus chromapes	29
Tylopilus eximius	153
Tylopilus felleus	221,222,223
Tylopilus indecisus	147,278

Cortinariaceae

Cortinarius armillatus	275
Cortinarius alboviolaceus	123
Cortinarius iodes	206,207,208,211
Cortinarius sp	80,149
Flammula sp	135
Rozites caperatus	136

Strophariaceae

Hypholoma sublateritium	137
Hypholoma sp	114
Pholiota squarrosoides	111,158
Pholiota sp	21,130,150,219
Stropharia rugosoannulata	273

Coprinaceae

Coprinus atramentarius	133,228
Coprinus comatus	142,257,258,259
Coprinus micaceus	229
Coprinus sp	145
Psathyrella rugocephala	146
Psathyrella velutina	108

Strobilomycetaceae

Strobilomyces floccopus	78,220
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Clavariaceae		Morchellaceae	
Clavaria sp	240	Morchella elata	284
Clavicornia pyxidata	94, 95, 169, 265	Morchella esculenta	6, 99, 282
Clavulina amethystina	173, 174	Morchella deliciosa	283
Clavulinopsis fusiformis	35, 68, 172, 239, 241		
Ramaria sp	96	Pezizaceae	
Ramariopsis sp	69, 70	Peziza badia	238
		Peziza sp	166
Ganodermataceae		Pyronemataceae	
Ganoderma applanatum	253	Aleuria aurantia	164
Hydnaceae		Sarcoscyphaceae	
Hericium coralloides	34	Microstoma floccosa	163, 266
		Sarcoscypha occidentalis	101
Polyporaceae			
Coriolus versicolor	62, 64, 250, 260	Helvellaceae	
Daedalia unicolor	249	Gyromitra sp	285, 286
Daedalia sp	84		
Grifola frondosa	161, 247	Leotiaceae	
Lenzites betulina	98	Calycella citrina	168
Polyporus nidulans	100	Leotia atrovirens	230
Polyporus squamosus	30, 245	Leotia lubrica	237
Polyporus sulphureus	58, 59, 60, 243, 244		
Polyporus sp	160	Geoglossaceae	
Polyporus pargamenus	261	Geoglossum sp	91, 242
Polyporus elegans	262	Microglossum rufum	171
		Mitrlula paludosa	36, 37
Schizophyllaceae			
Schizophyllum commun	2, 3	Xylariaceae	
Schizophyllum sp	251	Xylaria polymorpha	162, 175
		Xylaria sp	170
Stereaceae			
Stereum ostrea	248, 254	Hypomycetaceae	
Stereum sp	246	Hypomyces lactifluorum	287
		Hypomyces hyalinus	289
Phallaceae			
Mutinus caninus	71		
Phallus ravenelii	7		
Nidulariaceae			
Crucibulum laeve	38		
Lycoperdaceae			
Calvatia gigantea	4		
Lycoperdon perlatum	31, 32, 89, 90, 234		
Lycoperdon sp	5		
Sclerodermataceae			
Scleroderma sp	235, 236		
Calostomataceae			
Calostoma cinnabarina	159		
Dacromycetaceae			
Calocera cornea	264		
Dacromyces deliquescens	73		
Tremellaceae			
Tremella mesenterica	33, 167		



This month's featured mushroom is Phylloporus rhodoxanthus (Schw.) Bres., a red to reddish-brown mushroom, sometimes called the yellow-rose paxillus. One of the few bright yellow gilled mushrooms, many mycologists don't agree that it is an agaric at all but classify it as a gilled bolete.

Distinctive bright lemon or chrome yellow gills extend down the stalk. The gills are broad, thicker than most agarics, distant, and sometimes nearly having pores, which explains its classification. The gills bruise blue.

The dry reddish cap (in some varieties ochreous or olivaceous) is about 2-6 cm. broad, and often develops cracks which expose the buff to yellow flesh. The stipe is about 2-8 cm. long and 2-20 mm. thick, widest at the apex. The sporeprint is brownish-olive and the spores boletoid.

This yellow-rose mushroom is terrestrial, found spring, summer and fall. Common and considered by some to be a good edible, not too many are found at any one time.

Few club members have tried P. rhodoxanthus, but Bill Rokicki has been experimenting with it this year. Although some books suggest using only the caps, Bill cooks the whole mushroom, noting that most meat is in the apex of the stipe. He says the flavor is very strong and would probably be best used to season soups and sauces -- a little goes a long way. Bill advises that sauteed in butter it is just delicious, with a definite bolete flavor. Bill sautees them 5 minutes or so and does not peel cap or gills.

Since so few are found at one time, it might be possible to dry and save them for a special soup, or powder them and add as a background flavor in stews or sauces.

During the next mushroom season we should try different ways to use this bolete.



*Phylloporus rhodoxanthus*

Mycoflora's Corner

This month's featured mushroom is *Phyllogorus rhodoxanthus* (Schw.) Bres., a red to reddish-brown mushroom, sometimes called the yellow-rose paxillus. One of the few bright yellow-gilled mushrooms, many mycologists don't agree that it is an agaric at all but classify it as a gilled bolete. Distinctive bright lemon or chrome yellow gills extend down the stalk. The gills are broad, thicker than most agarics, distant, and sometimes nearly having pores, which explains its classification. The gills purple blue. The dry reddish cap (in some varieties ochraceous or olivaceous) is about 2-6 cm. broad, and often develops cracks which expose the buff to yellow flesh. The stipe is about 2-8 cm. long and 2-20 mm. thick, widest at the apex. The sporeprint is brownish-olive and the spores basoid. This yellow-rose mushroom is terrestrial, found spring, summer and fall. Common and considered by some to be a good edible, not too many are found at any one time.

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C/O ROBERT PEABODY

in butter it is just delicious with a definite bolete flavor. Bill sautes them 5 minutes or so and does not peel or gills. Since so few are found at one time, it might be possible to dry and save them for a special soup or powder them and find flavor in next mushroom. I try different a bolete.

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*Phyllogorus rhodoxanthus*