



New Jersey

Mycological Assn.

NJMA NEWS  
Volume VIII

FEB. 1978  
No. 2

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Editor: Dorothy Smullen

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## DUES FOR 1978

Note-- If there is a circle around your address label, then you have not yet paid your 1978 dues and this will be the last issue of the newsletter you will receive. Please pay immediately .... Individual \$5.00; Family \$7.00 .... Make check payable to NJMA and send to Mrs. Margarete Turchick, R.D. 1 Box 166 Franklin, N.J. 07416.

## RAINY DAY SUCCESS

### THE PEOPLE SPRANG UP LIKE MUSHROOMS

What a meeting! Gary Lincoff's excellent lecture and slides, the delicious taste treats of many members and the SCEEC's publicity for Jan. 8th all worked together to educate and please a standing room only crowd.

Gary personally thanks all who helped contribute and cook for the meeting. The assistance of Grete Turchick, Paul Meyer, Vic and Grace Gambino, Anna Gerenday, Virginia Peterson, Hiram Korn, Jim Richards and others is especially appreciated. Thanks to Sam Ristich and Stan Siegler for an artwork display.

The editor apologizes for not mentioning in the last newsletter that the meeting was open to the public. I knew that the center was going to advertise, but I was unaware that over 12 newspapers would be contacted. One paper in the Brunswick area even had an article on the first page. Instead of an estimated 30 members and 30 visitors, there were 30+ members and close to 170 visitors. The center ran out of chairs. Many of our members stood in the back of the auditorium and let the food be divided for our visitors. Thank you for your kindness. One of the center's naturalists, Holly Hoffman, said it reminded her of the story of the loaves and the fish. A story and picture page of the event was shared by three local newspapers. The page will be on display at the next meeting.

## FEB. 12 — DR. LEO TANGHE

Dr. Leo Tanghe of Rochester, N.Y. will narrate a NAMA slide program on spores. Dr. Tanghe's field of research is Amanita toxins. The SCEEC building is usually closed on three day holidays but because this is the only time Dr. Tanghe is available, the center will open for NJMA members only. Please be on time... 1:30 p.m. If you didn't save directions to SCEEC from a previous newsletter perhaps Bob Peabody still has copies of a map to the center. that he can send if you contact him soon enough.

## FEB. 26 — DR. MARTINA GILLIAM

Dr. Gilliam will be in the area so arrangements were made for an extra winter meeting. The genus Marasmius is the subject of the meeting. Marasmius species are marcescent, that is they revive quickly when moistened. Some of the species have broom cells on the pileal surface. Broom cells are cystidia which have at the apex several pointed protuberances that are typically dark in color. Many species only grow on certain kinds of leafy substrate. For instance, M. epiphyllodes grows on ivy leaves. 1:30 at SCEEC

## PATCHES

For those of you who signed up for the 4" NJMA shoulder patches, please send \$3.00 for each patch ordered to Paul Meyer. Make checks payable to NJMA. Once most of the money is received, the order can be processed and the patches received within 60 - 90 days. Others not on the list may also send money.

Paul Meyer



## EXHIBITION

The first major exhibit of the NJMA will take place April 1 to April 28, 1978 at SCEEC. Our new Myco-aesthetics chairman, Gertrude Espenscheid will coordinate the event. The exhibit will include notebook drawings, field sketches, finished drawings and photographs. Each submitted work should be identified plus a brief description if possible. If not mounted and ready to hang please supply plastic to cover the work. Do not ship glass. Artistic talent is not necessary. Photographs should be ready to hang and a minimum size of 5 x 7". Everything will be used space permitting. The deadline for receiving material will be March 27. Send return postage, list value of work and whether work is for sale (no commission will be asked by club). A list of the contents of the exhibit and value will be sent to the center's insurance underwriters.

Send to Gertrude Espenscheid

There will also be display tables of mycological specimens set up by the taxonomy group. Come on down to help Gertrude and others .... set-up dates are March 30 and 31 .... take-down dates are April 29 and 30.

The hours of center are weekdays 9:00 am to 5:00 pm Phone: 766-2489  
Saturdays 10:00 am to 4:00 pm Closed Holidays and  
Sundays 1:00 pm to 5:00 pm Holiday weekends

## TAXONOMY GROUP

Now through April, taxonomy meetings will take place every Tuesday night at SCEEC from 7:30 pm to 10:00 pm. Either Vic Gambino or Dorothy Smullen will be present. Please call one of them to know if you plan to attend any of these sessions. Much of the work will be devoted to setting up the club's herbarium but if you have a dried specimen with a spore print and a description of it when fresh, taxonomy members will do their best to identify it.

### CORRECTION ----- CORRECTION

The information on muscimol printed in the Jan. 78 newsletter was actually submitted by Louis Allen of Linwood, N.J. and not Bob Peabody. Thanks Louis!

### ◆ RECIPE BOOKLET ◆

The club's recipe book prepared by Vic Gambino has now been reprinted. Copies will be available at meetings for the price of \$1.00. - A perfect gift for friends who like to cook.

### MORE ON PILOBOLUS

Sent in by Celia Polomany of NYC

(Editor's note: Pilobolus is the name of a dance group named after a fungus. The fungus is a phycomycete in the order Mucorales along with the common bread mold Rhizopus. Phycomycetes are alga-like fungi, not Basidiomycetes or Ascomycetes.)

Pilobolus, the "ball throwing" fungus forms mycelia on horse dung. Governed by the daily cycle of light and darkness, sporangia develop the night before spores are to be released. At first light the next morning the spores are ready to be dispersed. The maturing sporangium has then attained the 45 degree angle from the horizontal - the exact angle at which the ballistic projectiles may travel the greatest distance. Now the cells just below the mass of mature spores squirts a jet of water against the spores and the spores become scattered. If they land on grass, the horse may ingest them. Such spores then pass through the alimentary tract of the animal and reemerge on fresh dung. On the dung the spores germinate into new mycelia.

Continued on next page...

## Pilobolus continued

The stalks bearing the sporangia are transparent with a whitish cast. The sporangia can easily be seen as black spots on the surface.

### A FUN EXPERIMENT TO TRY

Step 1. Place fresh horse dung in a glass jar. Add a little water (not too much or it will be too moldy). In about 5-6 days the horse dung has begun to change toward humus and the Pilobolus appears. If you are lucky to have a vigorous healthy specimen a generous amount of dark spores will be thrown always in the direction of a strong light. Change the position of the light and watch the ball game.

Step 2. Keep the jar a few days more after the Pilobolus has done its work - quite often you will be rewarded with a mushroom. But not to eat, just to enjoy.

Thank you Celia. There's even more info on Pilobolus in Krieger - pp. 41, 42, and 88.

## WELCOME NEW MEMBERS

John Suiter	Millington, NJ	Dr. E. A. Sailer	Somerville, NJ
Anne Neale	Berkeley Heights, NJ	Edward Frechtling	Watchung, NJ
Bruce Rosenberg	Atlantic City, NJ	Mr. and Mrs. Robert Lunt	N. Plainfield, NJ
Frank Godleski	Shrewsbury, NJ	Mr. and Mrs. Barney Zmoda	Bridgewater NJ
Anthony Vaccari	Mountainside, NJ	Mr. and Mrs. Roger VanZele	Chatham, NJ
Jack Oles	Berkeley Heights, NJ	Mr. and Mrs. Paul Zavotski	Somerset, NJ
Debbie Parrella	East Brunswick, NJ	Mr. and Mrs. Bob Schuren	Basking Ridge, NJ
Mark Nowogrodzki	NY, NY		

## COURSES

Thanks to Vic Gambino who led a very successful course in beginning mycology on Jan. 22 at SCEEC. Approximately 35 participants braved the snowy streets to attend the course.

-- Introduction to Mycophagy -Wed. March 22 at Hunterdon Central H.S. 8:00 pm  
Teacher - Gertrude Espenscheid Rt. 31 Flemington  
5+ edible mushrooms will be carefully discussed

-- Macroscopic Field Identification to Genus. Date Sun. March 19 at SCEEC 1:15-4:30pm  
Teachers: Bob Peabody and Jim Richards  
Fee will be \$5.00 for course materials  
Send a card to editor to register

NOTE ---- NOTE ---- The pamphlet on Mushrooms of Pennsylvania by Furgus listed last month is no longer in print.

MUSHROOMS WITH ODORS In the Dec. 77 issue we reprinted mushrooms with agreeable odors, from the Mycena News Jan. 77 (San Fran. Club).

Below are listed mushrooms with non-agreeable odors. It is noted that certain mushrooms only smell when fresh and certain species should be crushed to release the fragrance as Mycena pura and Marasmius scorodoni.

GROUP II: NOT AGREEABLE ODORS	
<u>Agaricus hondensis</u> .....creosote	<u>Lycoperdon foetidum</u> .....fetid
<u>Agaricus plaecomyses</u> .....creosote	<u>Lysurus borealis</u> .....fetid
<u>Amanita chlorinosma</u> .....chlorine	<u>Marasmius foetidus</u> .....fetid
<u>Amanita phalloides</u> .....bad potatoes	<u>Mutinus caninus</u> .....fetid
<u>Amanita strobiliformis</u> .....chlorine	<u>Mycena alcalina</u> .....chlorox
<u>Clathrus spp.</u> .....fetid	<u>Phallus spp.</u> .....fetid
<u>Clitocybe nebularis</u> .....skunk cabbage	<u>Pleurotus elongatipes</u> .....rotten cucumber
<u>Clitopilus prunulus</u> .....odor of fresh meal	<u>Phyllotopsis nidulans</u> .....sulphureous
<u>Cortinarius camphoratus</u> .....fetid	<u>Russula xerampelina</u> .....fishy
<u>Hygrophorus foetens</u> .....fetid	<u>Tricholoma saponaceum</u> .....soapy
<u>Lactarius helvus</u> .....camphor	<u>Tricholoma sulphureum</u> .....sulphur
<u>Lepiota cristata</u> .....fishy	

# BOOK REVIEW

By Dr. Stan Siegler, Toms River

TOXIC AND HALLUCINOGENIC MUSHROOM POISONING by Gary Lincoff and Dr. Sam Mitchel,  
Published by VanNostrand Reinhold, 267 pages Price \$16.95

This comprehensive handbook on mushroom poisoning is a must for both those that are called upon to treat mushroom poisoning and for those who ingest wild mushrooms. It is not a book for the novice or first summer forager.

Reference is made to at least 375 separate papers, articles or bulletins dealing with various topics related to mushroom toxicology. These papers are brought together in one volume in ten well-organized chapters. The extensive bibliographic listings are valuable as resource references. The dates extend from at least 1885 to 1976.

A chapter is devoted to each of the seven major different groups of toxins. The pharmacology and toxicology of each is discussed in considerable detail.

Identification of the major toxic genera is dealt with. Mushroom hunters are provided with information necessary to avoid toxic mushrooms. At the end of each chapter, mushrooms containing or suspected of containing the toxin under discussion are listed and a reference source for further information is also listed.

There are 30 colored pictures and over 50 black and white sketches.

A major portion of the book is devoted to the diagnosis and treatment of mushroom poisoning. Since current text books of medicine as well as current texts dealing with therapeutics have very scanty and fragmentary chapters on mushroom toxicology, this text should be readily available to every facility having any dealings with poison control.

The chapter on diagnosis and treatment offers the "State of the Art" for both diagnosis and treatment. Methods that can be used and incorporated into a laboratory program in helping to identify the incriminating toxins are presented.

An extensive appendix including listings of poison control centers, mushroom clubs, universities, etc. that can be contacted for assistance is presented. A practical chart entitled "Poisonous Look-Alikes of some Edible Mushrooms" is also presented. Extensive charts and tables regarding many of the identifying characteristics of the mushrooms discussed is also offered.

In summary, there is much useful information concerning mushroom poisoning which has been collected from various sources and has been tied together to make this material accessible and useable by both the mushroom hunter and the medical profession.

The reader, especially if a novice in the field of mycology, will encounter some difficult reading in many sections. He will however, be able to find much material that was never before presented in one volume.

I recommend the handbook as a reference source for physicians, hospital emergency room personnel and poison control centers. The serious mycophagist will find a treasure of information that is no where else available "under one roof".

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The last issue of the "Mycophile", NAMA's newsletter, notes that a new paperback HOW TO RECOGNIZE 30 EDIBLE MUSHROOMS by Devignes (1977) is an unwelcome addition to mycophagy literature. Many misleading and incorrect statements are made. Buyer beware!

NAMA is the North American Mycological Association. Individual membership is \$6.00. Members receive 6 newsletter issues, 2 issues of the journal McIlvainea and can attend the annual foray. 1978's foray will be in Nov. in California.

Mail membership to NAMA 4245 Redinger Road Portsmouth, Ohio 45662

## Boletus edulis Bull ex Fr.

The drawing below appeared in the Dec. 75 newsletter but I would like to use it again to show new members and also honor the recipe used by Vic Gambino who prepared the delicious soup on Jan. 8. The recipe is by Joseph Czarnecki who runs a restaurant in Reading, Pa. that serves wild mushrooms. Vic has a newspaper article that he'll be glad to show you if you ask him.

Boletus edulis is known by many names in Europe -- cèpe - France, steinpilz in Germany and Switzerland; herrenpilz in Austria, porcino in Italy; baroviki in Poland; belya-grib in Russia and stensopp in Denmark. The imported Swiss "Knorr" brand uses the cep in their dried mushroom soup mix.

The cap is 8-25 cm broad usually brown to red-brown, smooth and dry (may be slippery feeling in wet weather). The tubes are usually white and darken to olive-brown in age. (The spore print is olive brown) The stem or stalk is 10-20 cm long and 2-5 cm thick, enlarged at the base. There are reticulations or net-like ridges on the whitish or yellow brown stem. These reticulations may just be at the top of the stalk near the cap. The mycorrhizal associate trees can be pine, hemlock, birch and aspen. Found summer into fall. The flesh of the mushroom is unchanged when bruised. The taste is sweet and nutty.

### Wild MUSHROOM SOUP

$\frac{1}{4}$  lb. dried Boletus edulis  
9 cups strong, not too salty beef broth  
 $\frac{1}{4}$  Tbsp butter  
1 cup finely chopped onion  
 $\frac{1}{2}$  cup cornstarch  
salt to taste ; sour cream for garnish

1. Soak the mushrooms overnight in cold water to cover. Drain the mushrms but reserve the soaking liquid. Put the liquid through a fine cloth.
2. Rinse the mushrooms well in cold water to remove any trace of sand. Slice the mushrooms and put in saucepan. Add eight cups of the beef broth and the mushroom soaking liquid. Simmer  $\frac{1}{4}$  hours.
3. Meanwhile heat the butter in a heavy skillet and cook the onion in it stirring frequently until golden brown. Add the onion to the soup.
4. Blend the cornstarch with the remaining cup of broth and stir it into the soup. Continue to simmer until thickened. Season with salt and serve. Top each serving with sour cream. Serves 6-8.

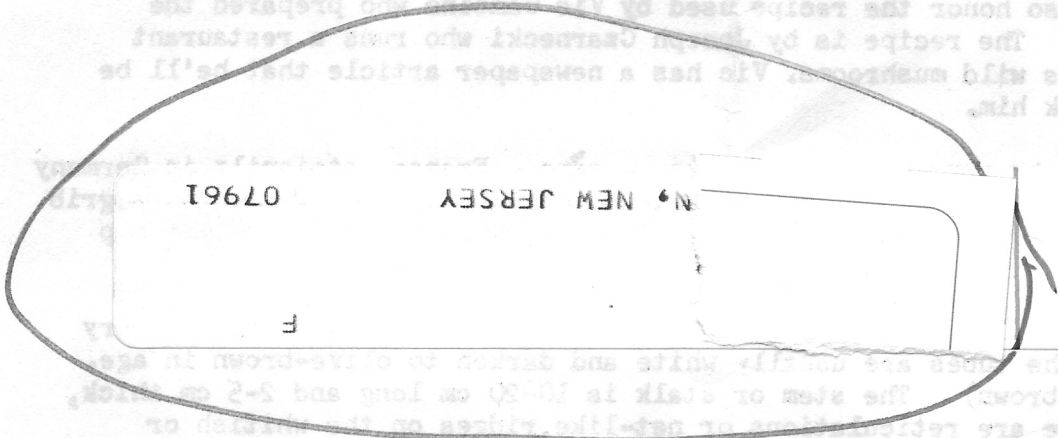


*Boletus edulis*  
"the EDIBLE BOLETUS"

Myophilus's Corner

Boletus edulis Bull ex Fr.

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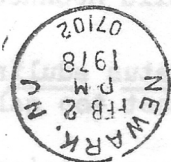
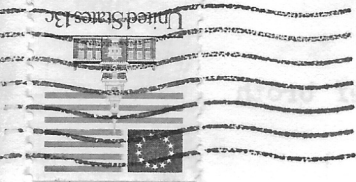
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N. NEW JERSEY

Boletus edulis is known and Switzerland, Germany, in Russia and Scandinavia in their dried mushrooms.

The cap is 8-25 cm (3-10 in) in diameter, convex to slightly flattened, with a yellow brown stem. These reticulations may just be at the top of the stem near the cap. The gills are reticulations or parallel ridges on the stem or gills. The stem or stalk is 10-30 cm long and 2-5 cm thick. The flesh is white and darkens to olive-brown in age. The taste is sweet and nutty. The flesh of the mushroom is unchanged when dried. The taste is sweet and nutty.

Wild Mushroom Soup



1. Soak the mushrooms overnight in cold water to cover. Drain mushrooms but reserve the soaking liquid. Put the liquid through a fine cloth. 2. Rinse mushrooms well in cold water to remove any trace of sand. Slice the mushrooms and put in saucepan. Add eight cups of the beef broth and the mushroom soaking liquid. Simmer 1 hour. 3. Meanwhile heat the butter in a heavy skillet and cook the onion in it stirring frequently until golden brown. Add the onion to the soup. 4. Blend the coriander with the remaining cup of broth and stir it into the soup. Continue to simmer until thickened. Season with salt and serve. Top each serving with sour cream. Serves 6-8.



Boletus edulis  
The Edible Boletus