



New Jersey Mycological Assn.

NJMA NEWS
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No

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Editor: Dorothy Smullen

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GREAT TABLE AT THE STABLE

June 4th was a fun day! The weather, fellowship and food were fabulous. Excellent forays and discussions were given by Irma Chaiten, Dr. Erica Frank and Bob Peabody.

Hats off to the cooks and helpers who prepared a great table. Grete Turchick, Jim Richards and Paul Meyer did most of the cooking. Kitchen help included Grace Gambino, Grace Wanelik, Bill Rokicki and Lyn (Irma's friend). Please thank all these people for their extra help when you see them the next time.

A listing of food contributions -- Thank you for your time, trouble and delicious food.

leeks (gathered in the rain)

Bob Peabody

loaves of fabulous bread

Jim Richards and Bob Peabody

Breaded burdock stems,

Grete Turchick

sauteed Coprinus,

mushrooms - pickled

Bill Rokicki

Stropharia rugoso-annulata

Eleanor Kerecman (recipe to come)

Pickled pokeweed

Gerry Breitenbach

Sassafras tea, acorn cookies

John and Grace Wanelik

honey, honey-lemon drink

lamb's quarter salad,

deviled eggs

Gertrude Espenscheid

oyster mushroom and knotweed

quiche

Jim Richards and Barbara Peabody

milkweed buds

Erica Frank

Polyporus squamosus

Vic Gambino

thinly sliced and fried by Paul Meyer who calls them nature's bacon bits

cheesecakes topped with cherries

Viola Spock

Zucchini bread

donor unknown

catnip tea

The soup made by Jim Richards included leeks, chicken stock, peppergrass

lamb's quarters, coral mushroom, Marasmius oreades (brought by D. Smullen)

and cattail stems brought by Hiram Korn. The cattail stems were also eaten raw.

ACORN COOKIES

Dry White Oak acorns naturally or in oven. Husk and pulverize to flour.

(Gerry lets acorns dry over the winter on her oil burner.)

A blender can be used to pulverize.

Sift together 1½ cup white flour

cream 1 cup marg. softened

1 cup acorn flour

1½ cups gran. sugar

1 tsp baking soda

1 tsp vanilla

1 tsp salt

2 eggs

(Add nuts, raisins, cereal,
orange rind as you please)

beat together and combine with sifted
ingredients -- Drop on greased tray.

Bake 10 min. at 350.

P.S. If you don't blanch the acorns, you might notice tan coloring
on your tongue.

BURDOCK STEMS

Boil stem portions about 15 min. Drain well, dip in egg and then
flavored bread crumbs with cheese. Fry in safflower oil, drain.

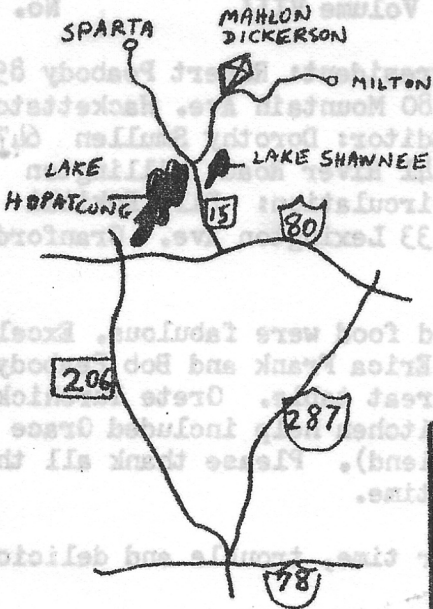
Call Grete for
extra info -

You can freeze stems after boiling. When ready for use be sure
to squeeze dry between paper towels.

JULY 9 MAHLON DICKERSON

Leader: Paul Meyer

Directions : The reservation is located in the extreme northwest of Morris County near Lake Shawnee.. Take Route 15 and exit at Weldon Road. Follow Weldon Road towards Milton (East) for about 4.5 miles. We will meet in the family picnic area at 10:00.



NOTE CHANGE OF PLACE

The places for the forays on July 9 and July 23 have been switched. Please correct your old schedule and calendars now !

JULY 23 HELMETTA FARRINGTON LAKE DR. SAM RISTICH

This foray will be a first to this area. Our leader knows it well and this promises to be a fun trip with the stress on identification.

Directions: Take Garden State Parkway to US #1 in Woodbridge. Go South on US 1 until the Raritan River Bridge is crossed, then bear right and follow signs to Route 18 east. Take Route 18 east approx. four miles where you will see a Two-Guys shopping center on right. We will assemble at southern end of parking lot near highway near Doughnut shop. NOTE TIME --- 9:00 am SHARP as per Sam's wishes. There will not be picnic tables but bring a blanket with your lunch and drink. (or a lawn chair)

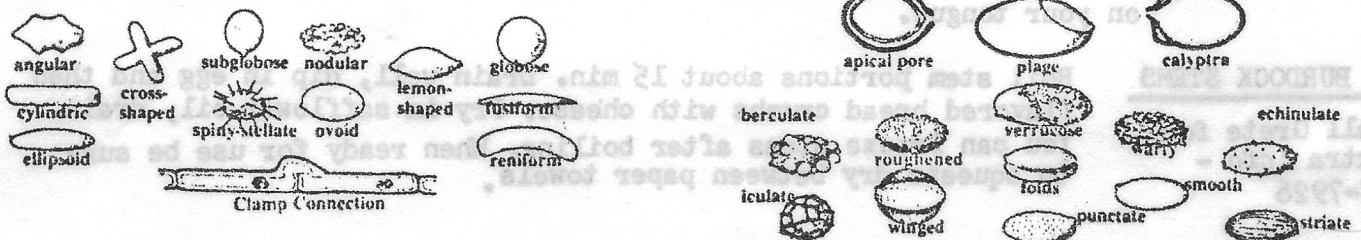
PRINCETON AREA

Vic Gambino has obtained permission to collect in the Cook Nature Study area near Princeton. Is there anyone near the area who would like to plan a foray there in the autumn? Please contact Vic in the evening if you are interested.

TAXONOMY GROUP

Meetings are Tuesday nights after the Sunday forays.. At SCEEC at 7:30. Thanks to Bill Rokicki who has prepared spore prints and has dried specimens of common species he has found near the Cranford area. Specimens of the same species are saved from every county in N.J. Please bring dried specimens of mushrooms you have identified for possible inclusion in the club's herbarium. During the summer, the taxonomy group will be visiting Cook College at Rutgers and Kean College at Union. Please call Dorothy Smullen or Vic Gambino if you want to be included in these full-weekend (weekend) herbarium study visits. We need more workers; please join. It's a great way to expand your knowledge of mushroom species, and join friends who are also interested in mycology. The dates for the visits have not been set yet.

Spores



PHOTOGRAPHY SPOTLIGHT By AL LEYENBERGER

Take better pictures -- use a reflector. No matter whether your photography is casual or compulsive, normal lens or close-up lens, daylight or flash, you can improve your results by using a reflector. A small piece of aluminum foil is the most practical type. Place it at ground level as close to the subject as you can without having it show in the picture. Tilt it as needed to reflect light onto the stem of the mushroom under the cap. The foil should not be new and smooth as that can make undesirable bright spots. Crinkle the foil and smooth it out a few times for a more even lighting. And when you see an unusual or particularly fine specimen which you want to be sure to record on film remember to "bracket" the exposure. Take one picture as you think best, another at slightly less exposure (one-half stop less), and a third at slightly more exposure. One of these will be just the one which you hoped for; another will be good enough to donate to the club slide collection for the instruction and pleasure of all.

MUSHROOMS ARE REAL BUMPS on LOG

Growing your own mushrooms in dark cupboards might not always be as successful as the ads promise, but the West Germans claim to have perfected a new foolproof system -- in the form of a log 10 centimeters long priced at around \$20.

Each log is packed with Black Forest mushrooms spawn, which can be easily germinated and will carry on producing mushrooms -- 30 to 40 pounds' worth at a time -- for up to 12 months.

You first soak the log in water for 24 hours, then stand it on a wooden base, cover it with a plastic incubator that comes with the kit. Then all you do is spray the log with water twice daily to keep it moist, and the first mushrooms show in a few days.



COLOR TERMINOLOGY

Many kinds of mushrooms are given the species name because of the particular color of the specimen. The latin terms for various colors are included below. (From the Mycena News, M.S. San. Francisco 1975)

Aerugineus	Verdigris	Lazulinum	Blue
Albus	White	Lilacinus	Lilac
Aurantiacus	Orange	Melleus	Honey
Aureus	Gold	Miniatus	Scarlet
Avellaneus	Hazel	Niger	Black
Badius	Bay	Ochraceus	Ochreous
Bubalinus	Buff	Olivaceus	Olivaceous
Castaneus	Chestnut	Flumbeus	Lead Grey
Cinnanomeus	Cinnamon	Purpureus	Purple
Cyaneus	Cyan Blue	Roseus	Rose
Electrinum	Amber	Ruber	Red
Ferrugineus	Rust	Sanguineus	Blood Red
Flavus	Yellow	Umbrinus	Umber
Fulvus	Fulvous	Vinosus	Wine color
Glaucus	Glaucous	Violaceus	Violet
Griseus	Gray	Viridis	Green
Incarnatus	Flesh		
Latericius	Dark Brick Red		
Lavendulus	Lavender		

If the color is pale the prefix sub is used. If the color is dark, the prefix atro is used.

MUSHROOM MINUTIAE

- Have you ever had a mushroom come up in a flower pot? If it is yellow (cap, gills and stem) and has an annulus, it might be Leucocoprinus birnbaumii. This mushroom is supposed to be poisonous.



- The Japanese Shiitake mushroom is Lentinus edodes.
- Foresterin is a carbonated mushroom drink popular in Japan.
- The Butler County Mushroom Mine near West Winfield, Pa. employs 1000 people.
- A Ralson- Purina mushroom plant near Princeton, Ill. puts out 250,000 pounds of mushrooms weekly.
- A mushroom with a circumference of 75 inches was found near the Lulualaba River, Zaire, in 1920.

THE FIFTH ANNUAL ASPEN MUSHROOM CONFERENCE WILL BE HELD AT SNOWMASS-AT-ASPEN, COLORADO * AUGUST 13-18, 1978. (Sponsored by Beth Israel Hospital in Denver)

CARL AND GERTRUDE ESPENSCHIED OF NJMA WILL BE GOING TO FINLAND ON THE NAMA SPONSORED FORAY. WE WISH THEM BEST OF LUCK AND A WONDERFUL TRIP.

A 25" x 33" FULL COLOR POSTER OF POISONOUS AND NON-POISONOUS MUSHROOMS PAINTED BY EVA MELADY CAN BE OBTAINED FROM THE BROOKLYN BOTANIC GARDEN SHOP 1000 Washington Ave., Brooklyn, N.Y. 11225 for \$3.75 (add \$1.50 for postage and handling)

Agaricus campestris is one of the most commonly collected edible mushrooms. Its common names include "field or meadow mushroom" and "pink bottom".

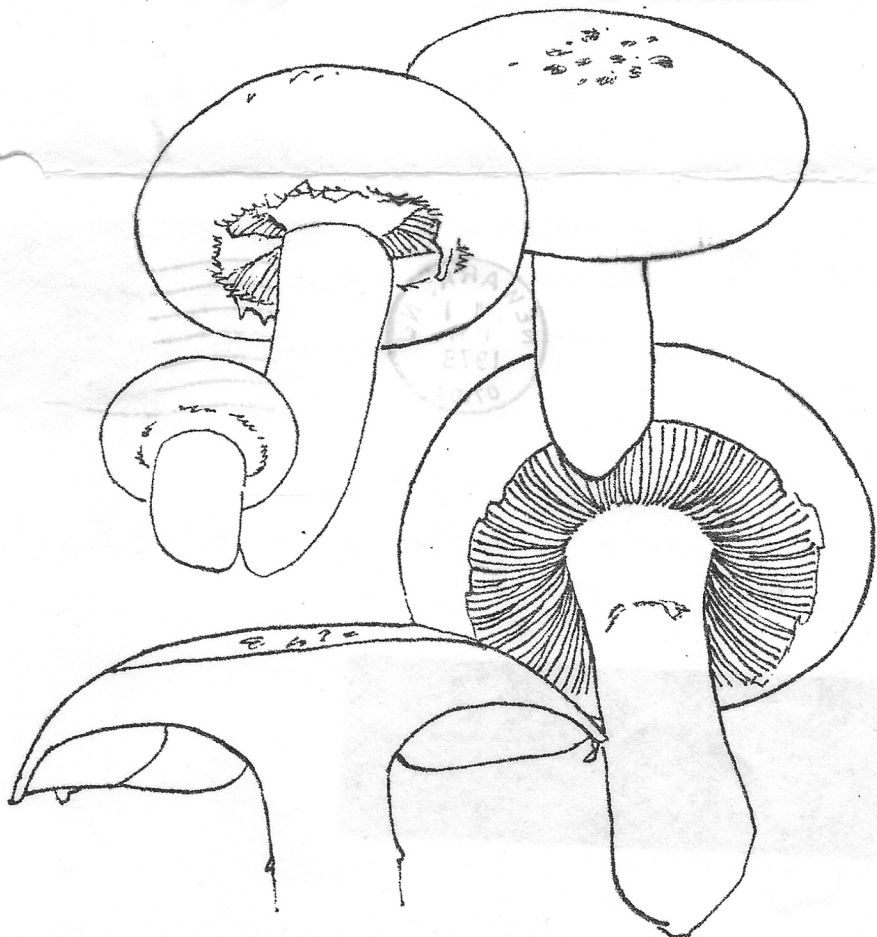
The cap is white at first and becomes brownish in age, 2-10 cm. The shape changes from convex to nearly flat. There may be flattened scales or sometimes hairs. The gills are free, crowded and narrow, pink in color, even in unopened cap. Once spores are mature the gills become purplish brown. There is a white, membranous veil first covering the gills which leaves a torn superior ring. Sometimes this might dry up and disappear in age. The stipe or stalk is whitish and short, approx. 2 cm thick and 2-6 cm long.

Spores are ellipsoid, 7-8 um x 4-5um. There are no cystidia and the basidia are four spored. The spore print is dark chocolate brown.

This species is found in pastures, meadows, on lawns and compost heaps - sometimes found in fairy rings. Usually occurs in summer and fall during or after periods of wet weather.

CAUTION: Reidentify every specimen you collect for the table. Make sure the gills are pink and there is no cup or volva at the base of the stem. It is possible to find the destroying angel Amanita virosa on a lawn at the same time as the pink bottom. The gills of the deadly poisonous Amanita are white and there is a cup or volva at the base of the stem.

Graham (1944) calls Agaricus campestris the commercial mushroom, but most recognize A. bisporas var. albida as the cultivated species (two-spored basidium). Although David Malloch of Canada feels A. brunnescens is the original species.



Agaricus campestris
Common Field Mushroom

FLAMING MUSHROOMS

$\frac{1}{2}$ lb. mushrooms
3 Tbsp. butter
 $\frac{1}{4}$ cup sherry
2 Tbsp. brandy
4 Tbsp. heavy cream
salt to taste

Saute small to medium mushrooms whole. After they brown, add $\frac{1}{4}$ cup sherry. When sherry has boiled down, add remaining $\frac{1}{4}$ cup. Cook until sherry is reduced and syrupy (5 min.) Transfer mushrooms to already set up chafing dish (with water boiling at table). Pour brandy over mushrooms and ignite quickly. When flame goes out, add cream and salt. Sir and serve. Good with crusty bread and steak.

serves 4 (as a vegetable)

Many thanks to Gertrude Espenscheid who prepared this month's drawing on short notice. It's great!

JUL 78

Mycophagist's Corner

Agaricus campestris is one of the most commonly collected edible mushrooms. Its common names include "field or meadow mushroom" and "pink bottom". The cap is white at first and becomes brownish in age, 2-10 cm. The shape changes from convex to nearly flat. There may be flattened scales or sometimes hairs. The gills are free, crowded and narrow, pink in color, even in unopened cap. Once spores are mature the gills become purplish brown. There is a white, membranous veil first covering the gills which leaves a firm superior ring. Sometimes this might dry up and disappear in age. The stipe or stalk is whitish and short, approx. 2 cm thick and 2-6 cm long. Spores are ellipsoid, 7-8 um x 4-5 um. There are no cystidia and the basidia are four spored. The spore print is dark chocolate brown. This species is found in pastures, meadows, on lawns and compost heaps - sometimes found in lawn rings. Usually occurs in summer and fall during or after periods of wet weather.

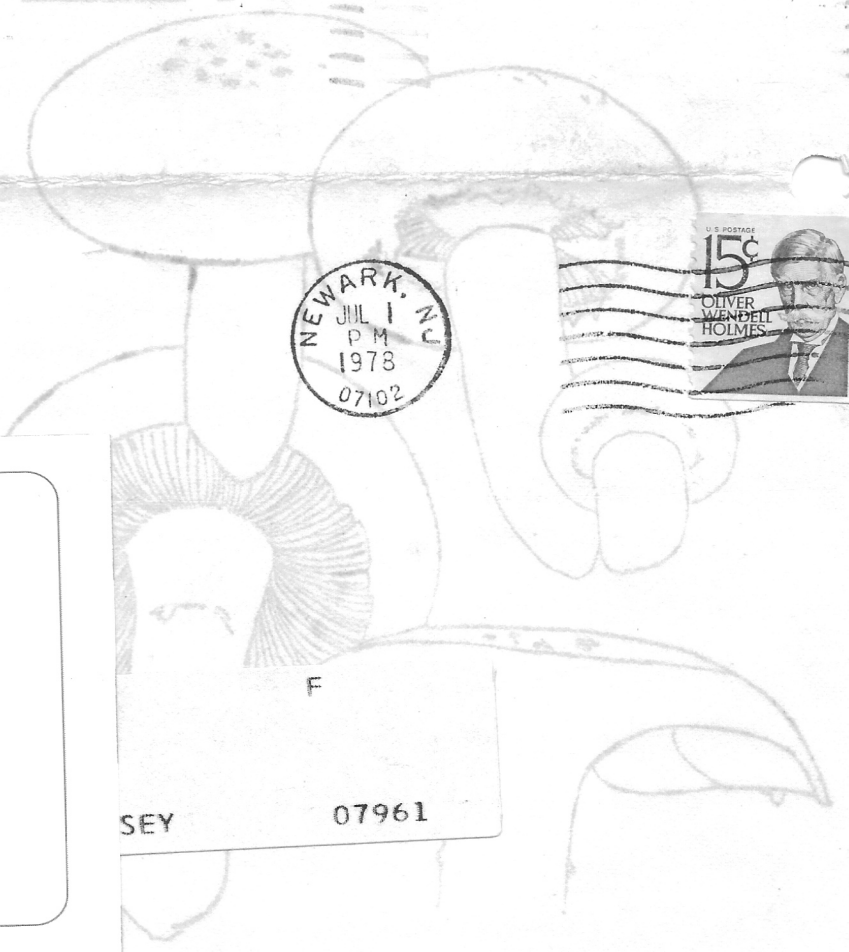
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Graham (1944) calls Agaricus campestris the concoloral mushroom, but most recognize A. bisporus var. albidus as the cultivated species (two-spored basidium). Although David Malloch of Canada feels A. brunneocinctus is the original species.

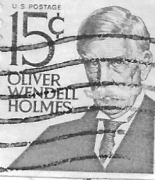
MAKING MUSHROOMS

- 1 lb. mushrooms
- 1 cup cherry
- 2 Tbsp. brandy
- 1 Tbsp. heavy cream

WILLIAM M. ROKICKI



NEWARK, N.J.
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whole. After they brown, add
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New idea

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on short notice. It's great!

his drawing

Agaricus campestris

Common Field Mushroom