



# New Jersey

## Mycological Assn.

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President: Jim Richards

Editor: Melanie Spock

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### JAN. 14 — DR. ROGERSON — LEPIOTA

Dr. Clark Rogerson, senior curator of the New York Botanical Garden, will explore the genus Lepiota with us at the regular meeting. Dr. Rogerson is also the current managing editor of Mycologia. SCEEC, 1:30 p.m., downstairs classroom #3.

### NEW OFFICERS — 1979

CONGRATULATIONS to the officers elected for 1979:

- Jim Richards - President
- Bill Rokicki - Vice President
- Brenda Bianco - Recording Secretary
- Greta Turchick - Secretary-Treasurer

### MEETING NOTES

Gertrude Espenscheid's presentation on "Mushrooms Around the Arctic Circle" was certainly informative. She gave us a tourist travelog of mushrooms, people and odds and ends of information. Gertrude brought samples of educational mushroom puzzles, posters, pamphlets and even a shopping bag with identification information.

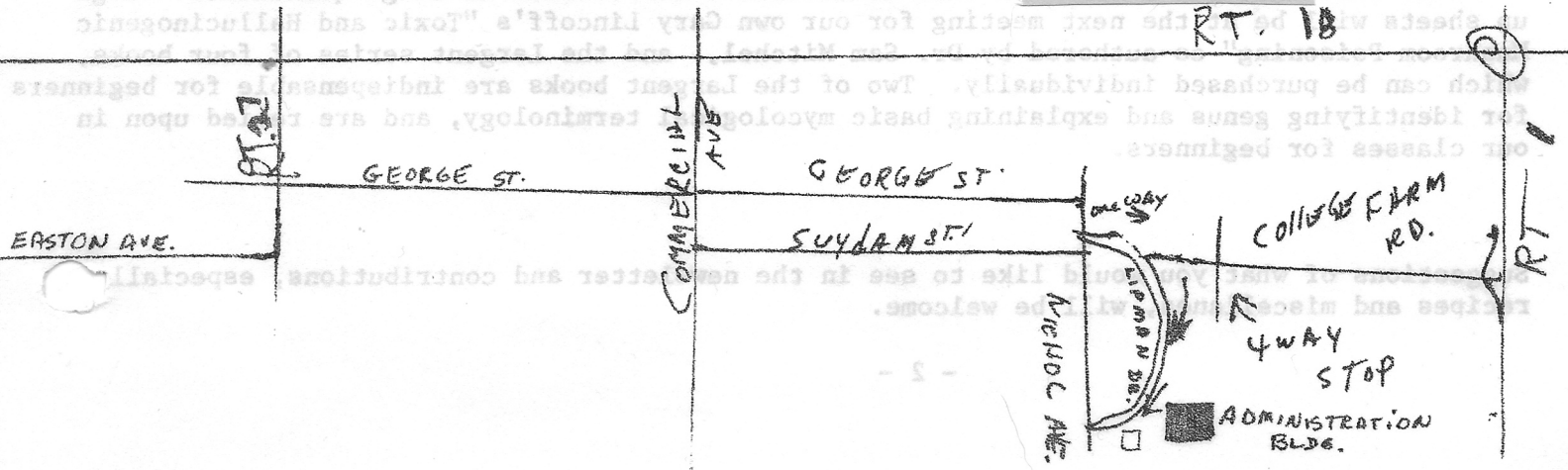
The dues increase was approved. For 1979, individual membership will be \$7.50 and family membership will be \$10.00. Make your check payable to the NJMA and mail it to:  
Mrs. Margarete Turchick

Remember that anyone paying '79 dues before February 1st will receive a free collection of recipe reprints from all past newsletters. Even before the dues increase was voted upon, many members lined up and paid dues to receive their booklet. Additional copies of the Mycophagist Corner Collection will be available for \$3.00 each.

### TAXONOMY GROUP

The taxonomy group will be back at work in January, setting up our herbarium. We could always use help classifying and doing paperwork. A qualified member will be available to lecture on a particular genus or go over mushrooms with beginners. Two dates have been selected for the meetings. On January 9th we will meet at SCEEC, 7:30 p.m. classroom #3. The second date, January 23, will be held at Rutgers' Cook campus in New Brunswick. The place is the Administration Building of Cook College, Plant Pathology Department, third floor, room 310, 7:30 p.m. Come and check out the facilities at Rutgers.

In case of snow, call Dorothy for alternate dates -



# WELCOME NEW MEMBERS

Mr. Michael MacCloud  
Mr. & Mrs. Arthur Eschenlauer  
Lynnette Skowronek  
Mr. & Mrs. Earl Phillips  
Mr. & Mrs. Glenn Peacock  
Tony Sodano  
Mr. & Mrs. Algerd Baldauski

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# MUSHROOM MISCELLANEA

Sent to Bob Peabody: A teacher asked her students what they knew about mushrooms. One little boy said that mushrooms are always found in damp places -- because they always look like umbrellas. - Honey Greer.

Jim Richards noticed an article in the N.Y. Times, Dec. 17, N.J. Section on "Trenton Truffles." According to the article:

Trenton residents Paul and Margaret Urbani control the American truffle market and supply truffles for the entire Western Hemisphere. Urbani's uncle in Scheggino, Italy is the largest supplier on the European market. His company leases land in Italy and Spain where truffles are found. The Urbani's have bought their major Italian competitors and sell both black and white truffles.

The article claims that French packers are supplied with Urbani Italian mushrooms and most French restaurants use Italian truffles. Mr. & Mrs. Urbani personally mail truffles received from Italy to Canada, Mexico, and all over the U.S. Currently retailing at about \$200-240 per pound, prices should go up because the family has decided to bring in a national distributor, and new products using truffles should be on the market this year -- one ounce tubes of puree or pate selling for \$11 or \$12.

# CHAITEN TO FLORIDA

In case anyone has missed Irma Chaiten, she has moved to Florida. Irma is a wiz at identifying wild plants, and has given many classes on edible ones. She has also been involved in our edible wild plants foray the past few years. Write her

c/o Lichtig

# BOOK ORDERS

Our club receives a discount rate on certain books ordered in large quantities. Sign up sheets will be at the next meeting for our own Gary Lincoff's "Toxic and Hallucinogenic Mushroom Poisoning" co-authored by Dr. Sam Mitchel, and the Largent series of four books, which can be purchased individually. Two of the Largent books are indispensable for beginners for identifying genus and explaining basic mycological terminology, and are relied upon in our classes for beginners.

Suggestions of what you would like to see in the newsletter and contributions, especially recipes and miscellanea, will be welcome.

# Mycophagist's Corner

Jan. 1979

Suillus luteus (Fr.) S.F. Gray is a brown capped bolete, with yellow tubes. It's called "Slippery Jack" due to the glutinous nature when wet. Covered with a brown gluten, the chocolate brown to yellow brown cap is 4 to 17 cm. with dark patches, shiny in dry weather. The tubes, when young whitish, change to pale to lemon yellow in maturity, sometimes having a brownish tint from the spores. The adnate tubes become radial in age, and are easily removed.

The reticulate stipe is 2-11 cm. long and 1-2 cm. thick, equal, yellow, with pink to pinkish-brown granular dots above the annulus. The white membranous partial veil has a purplish zone on the underside which becomes a sticky purplish annulus.

The thick whitish-yellow to lemon yellow flesh has a fruity smell, and a mild pleasant taste. The spore print is yellow-brown, the elliptical spores are 7-10  $\mu$  long.

"Slippery Jack" can be found in late summer and fall under pines and spruce. It is numerous, edible, and much used in soups. Some prefer to peel the tubes, while others use the complete mushroom.

Thanks to Neal for the illustration, and Greta for the recipe.

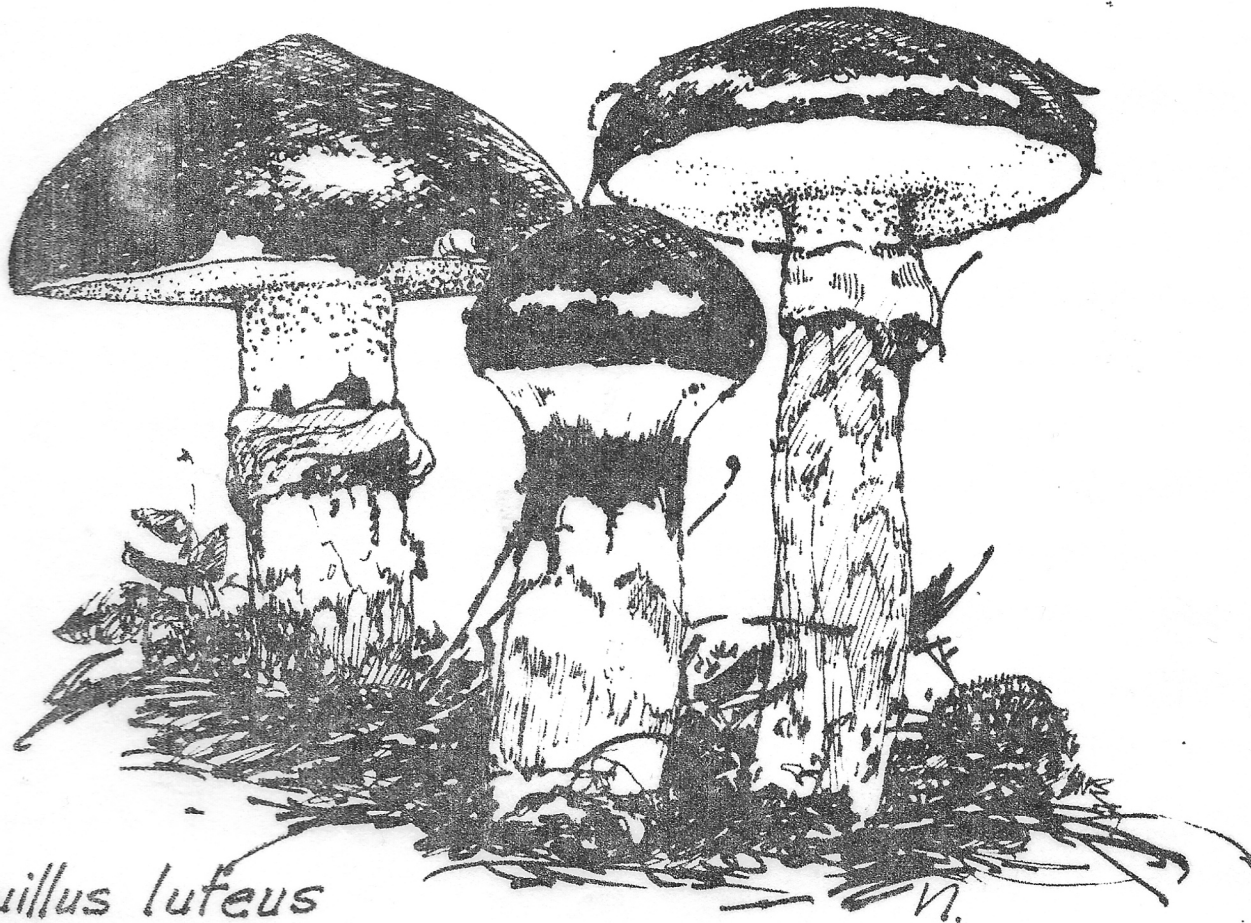
## Luteus Soup

4-5 Tbs. flour  
enough butter to make a paste  
beef bouillon cube

parsley (about a handful)  
cup or two of sauteed-frozen and dried luteus,  
powdered in blender

Boil water for bouillon, brown flour in butter. Add flour mixture, mushrooms and parsley to bouillon. Bring to boil and serve.

Greta peels the glutinous cap off of luteus then slices and dries it in the sun. She says it dries well as long as it does not have the glutinous layer. She doesn't peel the tubes. For freezing, she peels the cap and sautees in butter, then freezes.



*Suillus luteus*  
the "SLIPPERY JACKS"