



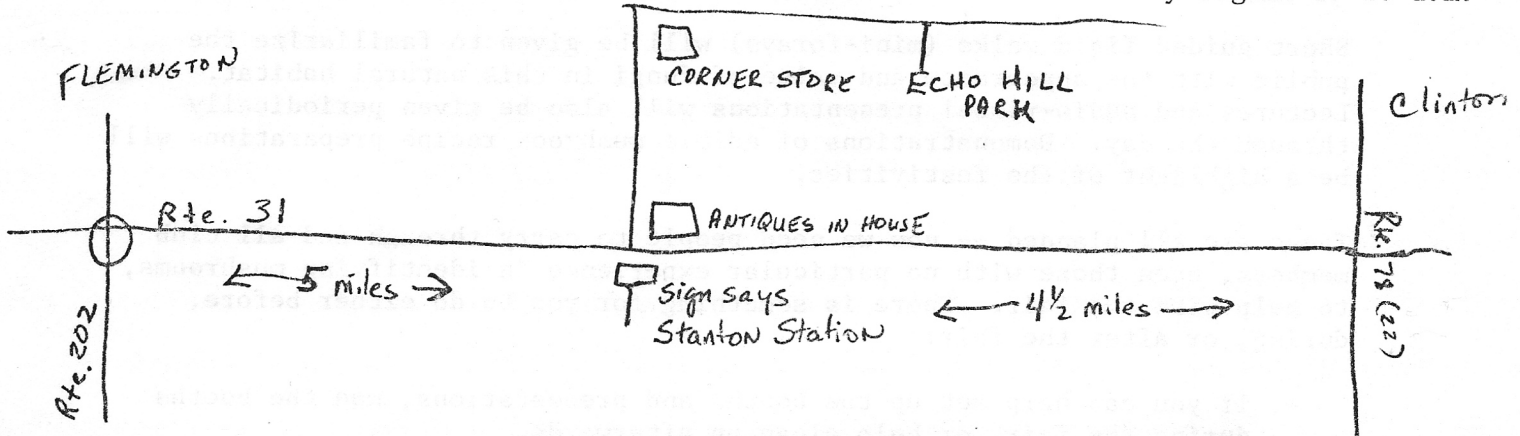
# New Jersey Mycological Assn.

President: Jim Richards

Editor: Melanie Spock

## ECHO HILL

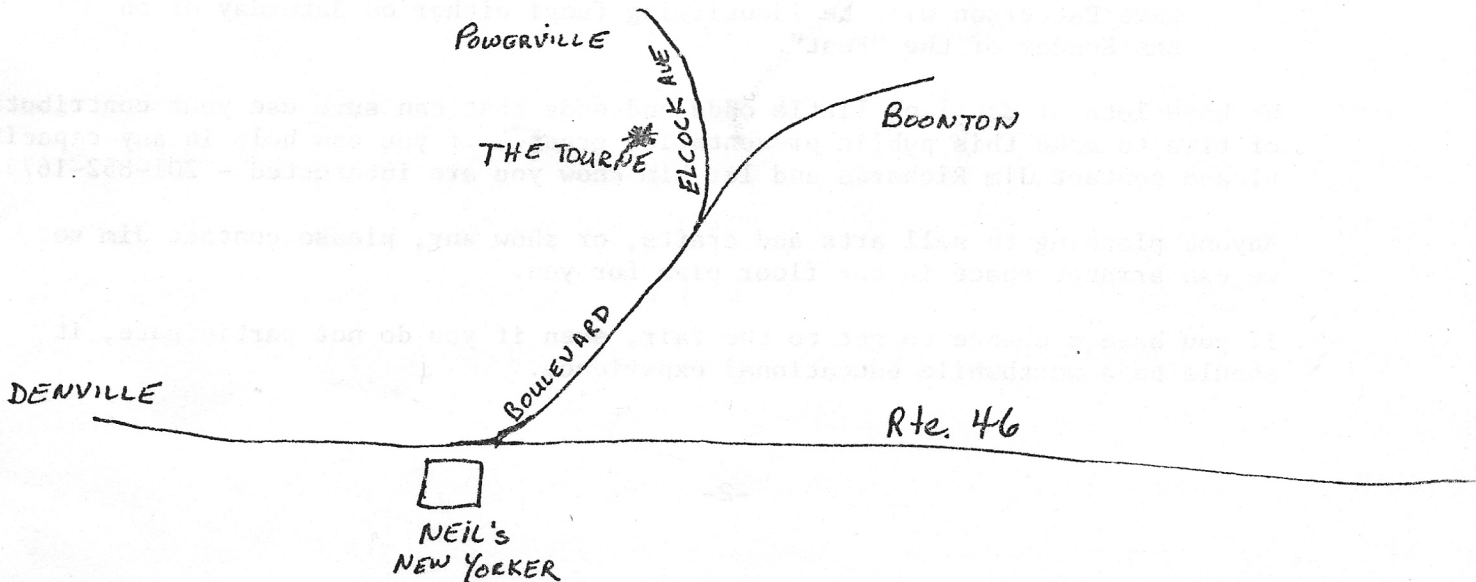
Gertrude Espenscheid will lead the Echo Hill foray, September 9th. Echo Hill is about midway between Clinton and Flemington at Stanton Station. From Route 31 take the Stanton Station Road west, and take the first right at the corner store. Go about ½ mile to Echo Hill Park on the right. Park in designated areas only. Please do not go near the house which is privately owned. Out-houses are available, but there are no picnic tables. The foray begins at 10 a.m.



## THE TOURNE

The September 23rd foray will be the Second Annual Hiram Korn Foray, held at The Tourne Park in Boonton. Hiram founded our club and the first foray was held at this park.

The easiest access is by way of Mountain Lakes Boulevard, which is opposite "Neil's New Yorker" restaurant on Route 46, between the Cherry Hill and Denville exits of Route 80. Take Route 80 to either of these exits and proceed on Route 46, continuing in the same direction from which you came. Take Boulevard North for approximately two miles. At the first fork bear left onto Elcock Ave. towards Powerville, for about two blocks. The entrance is on the left. Proceed to the second parking lot. Neal MacDonald will lead the 10 a.m. foray.



## FUNGI FEST '79

Fungus fritters? Mushroom movies? Toadstool tales? What's going on .....? It's all part of the unique all day "Fungus Fest '79" sponsored by the NJMA and hosted by the Somerset County Park Commission's Environmental Education Center on Lord Stirling Road in Basking Ridge, N. J. The fair will be held on Sunday, September 16, from 10:00 a.m. to 5:00 p.m.

"Fungus Fest '79" will feature exhibits explaining what fungi (mushrooms) are, what they are used for, how they are identified, and the poisonous and non-poisonous characteristics of several species. Booths with mushroom-related arts and crafts will be displayed, along with an exhibit of a large collection of fresh fungi gathered locally, and a sales area for mushroom cookbooks, field manuals, and educational materials.

Short guided field walks (mini-forays) will be given to familiarize the public with the appearance and value of fungi in this natural habitat. Lectures and audio-visual presentations will also be given periodically through the day. Demonstrations of edible mushroom recipe preparations will be a highlight of the festivities.

These are all planned -- now we need people to carry through and all club members, even those with no particular experience in identifying mushrooms, to help with the fair. There is something for you to do either before, during, or after the fair:

- If you can help set up the booths and presentations, man the booths during the fair, or help clean up afterwards.
- If you can help make name tags, write labels on mushrooms already identified, hand out materials, or just act as hosts and hostesses.
- If you can't spend the day with us, an hour or two to relieve members manning the booths, so they can get lunch, or see the exhibits or slide shows (we want our workers to enjoy the fair too!).
- Club members are urged to collect mushrooms on Friday and Saturday to bring for the large fresh exhibit. The mushrooms don't have to be identified. Identifiers have agreed to be at the center between 1-5 on Saturday to accept your mushrooms.

Gary Lincoff, John Durkota, Neal MacDonald, Aaron Norarevian and Dave Patterson will be identifying fungi either on Saturday or on the Sunday of the "Fest".

We have lots of dangling little odds and ends that can sure use your contribution of time to make this public presentation great. If you can help in any capacity, please contact Jim Richards and let him know you are interested XXXXXXXXXX.

Anyone planning to sell arts and crafts, or show any, please contact Jim so we can arrange space in our floor plan for you.

If you have a chance to get to the fair, even if you do not participate, it should be a worthwhile educational experience.

It's July and mushrooms are popping up in the shrubbery around the yard and in the hemlock woods surrounding the house. I casually identified some of them as boletes and dissappointingly observed that they were quickly attacked by insect larvae and hypomyces.

Well, that wouldn't be so newsworthy, except that I discovered some of the same mushrooms popping up in the dark earth basement beneath my house. Here I find them clean, and without a trace of insect infestation. I troubled to quickly identify them and keyed them in as the Boletus (Gyroporus) castaneus. The bright yellow spore print was an excellent clue.

Purely by accident or should I say "sporeident", I find myself harvesting an "edible and good quality" mushroom in my own basement. So far I've collected about 1½ ounces and cooked a small mushroom to see how it agreed with me. It had an excellent taste and texture, and the prospects look good for a generous harvest.

If any of the members have experimented with domesticating the wild mushroom, this is certainly worthy of further investigation and discussion.

## TAXONOMY

The taxonomy group reports that our herbarium contains over 500 species, identified and filed away.

The group welcomes all who wish to attend the sessions, held Tuesdays following forays. For September, taxonomy sessions will be on the 11th and the 25th, at SCEEC, 7:30 p.m.

*Tina Marasmius*  
*I'll never learn.*

## BOOKS

Dr. Alexander Smith has authored a new book, which should be released soon. Bob Peabody has agreed to review it if it is released by next month's newsletter.

In October a mushroom book should be released containing watercolors of mushrooms by Loni Parker, with a discussion of edible and poisonous varieties and mushroom science and mythology written by Dr. David Jenkins.



*Oh that's Armillariella mellea*  
*that we've been finding all day.*

## UNSCHEDULED FORAY

On Sunday September 30, Jim Richards and Bob Peabody will lead a mushroom walk at the Weis Ecology Center, Ringwood, starting at 2:00 p.m. To reach the Center, proceed North on Route 511 (Greenwood Lake Turnpike) from Bloomingdale or Pompton Lakes, to the Wanaque Reservoir. Make a left turn onto Westbrook Road. At the second left, turn onto Snake Den Road. Bear left at the fork, continue to the Center at 150 Snake Den Road. There is a \$2.00 walk fee charged by the Center.



# COLORADO CONFERENCE REVIEW

by Bob Peabody

Mushrooms, mycology and more mushrooms... The fun started with a delightful afternoon and evening in Denver as guests of Dr. and Mrs. Manny Salzman from the Colorado Mycological Society. The next morning the flight over the magnificent Rockies to Aspen was awe-inspiring. Yes, the peaks were still covered with snow.

A foray led by Dr. Alexander H. Smith, Dr. Harry Thiers and Dr. Joe Ammirati, during which we climbed a mountain to 10,500 feet in altitude, yours truly skin baked by the overly brilliant sun, mouth parched with unrelenting thirst, feet blistered by constant rock underfoot and lungs gasping for oxygen which was rarely there. We watched Dr. Smith (in his 70's) stride back and forth across the mountainside in search of elusive fungal treasure with all the tough sinew/strength of a cougar and the agility of a mountain goat.

At the workshop, abundant food for thought was provided by Dr. Smith (the genera Amanita and Lactarius) Dr. Thiers (Boletoid fungi and general microscopy) and Dr. Ammirati (the genus Cortinarius). The untiring director of the workshop - Gary Lincoff - was everywhere: teaching, pushing, pulling, helping, challenging, inspiring the participants into a frenzied pace in order to pack the maximum amount of learning into the week.

In the evenings, social gatherings to cook and eat the edibles collected (and saved from the dissecting scalpels of the microscopists), the chance to talk with amateurs from Alaska to Maine and elsewhere; 10 p.m. swims (water temperature 75°, air temp. 50°), 6 a.m. forays, invigorating air, sunrise in the Rockies, and mushroom hot spots - small areas where the forest floor was literally covered with carpophores.

By the end of the week everyone was so overstuffed with information and experiences, that it will take each of us months to sort out and assimilate it all. When and where next year!

## CLASSES OFFERED

The New York Botanic Garden is offering four courses on mushrooms this fall. Gary Lincoff will be teaching three courses: Beginners Workshop, Mondays, Sept. 17 and 24, 10 a.m.-3 p.m. \$36.00; Intermediate Workshop, Tuesdays, Sept. 18 & 25, also 10 - 3, \$36.00; Advanced Mushroom Identification, three Saturdays, November 3 - 17, 10 - 3, \$54.00.

The course Dr. Clark Rogerson is teaching deals with a general survey of major groups of fungi covering morphology, classification and identification. Eight Monday sessions, October to December, \$54.00. For more information call the Garden (212) 220-8747 or 8748.

A two-hour Beginners Course is being taught by Dorothy Smullen at the Watchung Hills High School Adult School. It will be Saturday, October 13, from 10 a.m. to 12:00. Registration is in September. The school is located at 108 Stirling Rd., Warren, N. J. For information on registration call (201) 647-1574. There is a \$3.00 fee for the course.



Orson Miller describes Laccaria ochropurpurea as having a "cap 4-12 cm. broad, convex, nearly flat in age, dry, nearly hairless, dull whitish to light gray. Flesh tough, dull whitish. Gills adnate, broad, well separated, thick, light to dark purple. Stalk 5-12 cm. long, 10-25 m. thick, equal or variable in shape, often curved, dry, smooth without hairs (glabrous), color of cap. The veil, absent: taste (when fresh) slightly acrid, disagreeable."

Common throughout the northeast, scattered to gregarious, it is often found in open hardwoods in late summer, especially after a wet July & August. A pleasant plus - it's usually insect free.

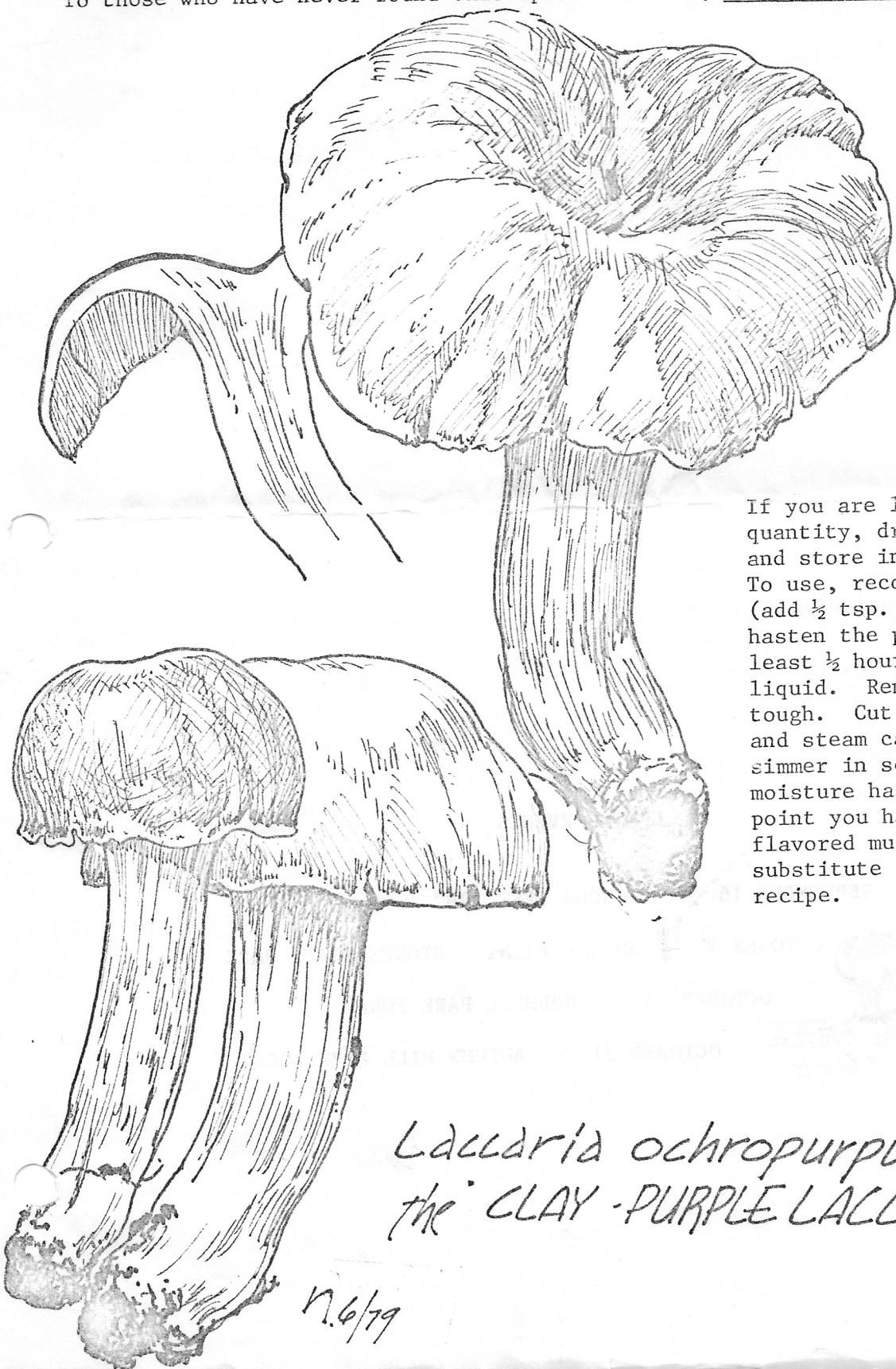
To those who have never found this species before, L. ochropurpurea can be somewhat confusing. Formerly placed in the genus Clitocybe, it does not look like a typical Clitocybe. Its large fleshy size will cause many to overlook the genus Laccaria, if one thinks of L. laccata as typical. If you do not make a spore print you might be tempted to look in Cortinarius, although no trace of a veil exists.

While many consider this mushroom tough & unpalatable, it makes an acceptable substitute for the SHITAKE mushroom.

If you are lucky enough to find it in quantity, dry the mushrooms thoroughly and store in air-tight containers. To use, reconstitute in plenty of water (add  $\frac{1}{2}$  tsp. vodka to the water to hasten the process) until soft (at least  $\frac{1}{2}$  hour). Drain off and save the liquid. Remove stems as they remain tough. Cut larger caps in quarters and steam caps for 15 minutes. Then simmer in soaking liquid until all moisture has evaporated. At this point you have a tender, nicely flavored mushroom which you can substitute in your favorite SHITAKE recipe.

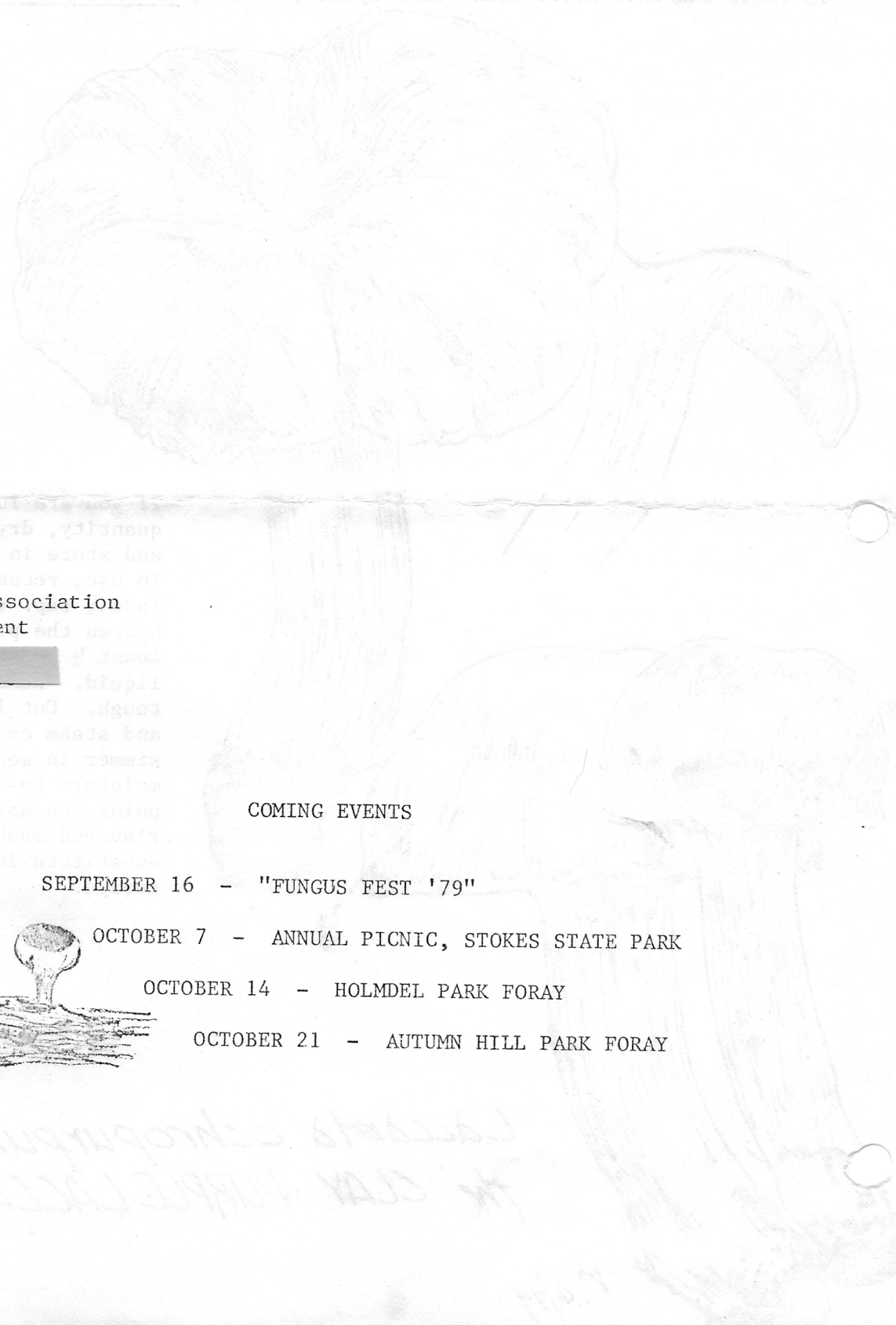
*Laccaria ochropurpurea*  
the CLAY-PURPLE LACCARIA

N.6/79



*Microsporida & Coenococcia*

Of the Miller described, *Microsporida coenococcia* as having a "cap 4-12 cm. broad, convex, ...  
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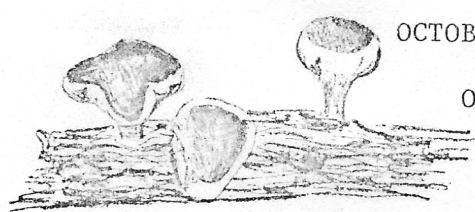


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 New Jersey Mycological Association  
 c/o Jim Richards, President  
 [Redacted]  
 lid. Get larger caps in quarters  
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 simmer in cooking liquid until all  
 moisture has evaporated. At this  
 point you have a liquid, nicely  
 flavored mushroom which you can  
 use in your favorite ...

COMING EVENTS

- SEPTEMBER 16 - "FUNGUS FEST '79"
- OCTOBER 7 - ANNUAL PICNIC, STOKES STATE PARK
- OCTOBER 14 - HOLMDEL PARK FORAY
- OCTOBER 21 - AUTUMN HILL PARK FORAY



*Microsporida coenococcia*  
*Microsporida coenococcia*