



New Jersey Mycological Assn.

President: Jim Richards

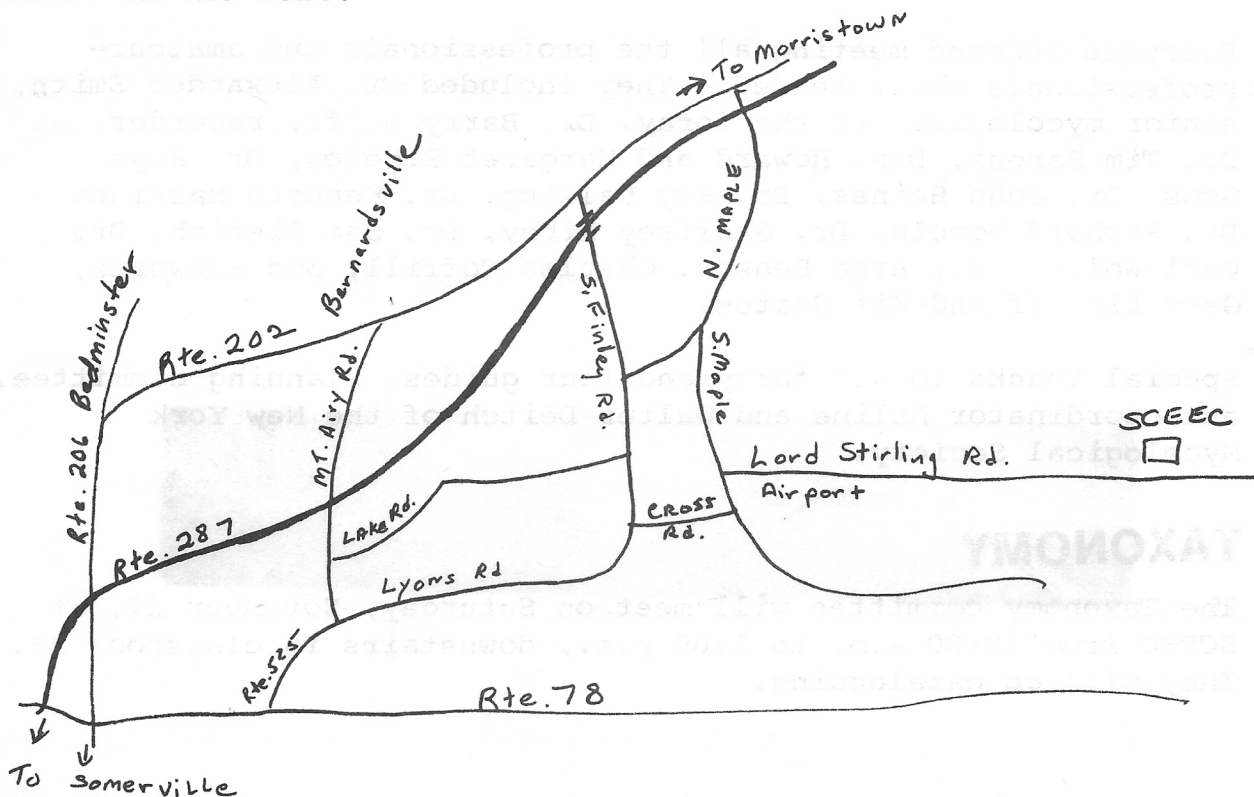
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NOV. MEETING

The foray season is finished and it's time for the winter programs-lectures, classes and slide shows to tide us over until the spring. The featured speaker for our first meeting of the winter will be Gertrude Espenscheid, long-time member, artist and lecturer. Gertrude pens the delightful Tina Marasmus cartoons in the newsletter. Gertrude will present a program on the NAMA foray in Yugoslavia which she attended this summer. The meeting will be Sunday, November 9th at 2:00 p.m. downstairs at SCEEC.

SCEEC Directions: From Route 287, take exit 26-A, Basking Ridge. Make a right turn from the exit ramp onto North Maple Ave. (Near AT&T). Follow through the blinking light. At the center of town veer left onto South Maple Ave. Take South Maple (passing Lord Stirling Riding Stables on the left) to Lord Stirling Road (airport on the right after you turn) and follow about a mile to the Environmental Center on the left.



NE Review by Dorothy Smullen

The attractive and spacious Bennington College campus provided an excellent place for the 1980 Northeastern Mycological Foray. The weather was glorious and luckily there was rain a few days before we arrived. Bob Peabody, Ray and Bernice Fatto, Glenn and Jane Peacock even arrived a day early to help set up.

A great variety of mushrooms were funneled through the efficient identification system organized by Ray Fatto, Bob Peabody and Jim Richards, assisted by many club members and professionals who were there. Some club members even sacrificed foraying to be available to work - Thank you heartily!

Dr. Barry Wulff seemed to be chained to the recording desk except for meals....great job!

The lectures this year were non-technical for the most part. Bud Schwartz gave a sometimes comical review of Pilobola showing some excellent close-up shots of this zygomycete. Grete Turchick handled another tremendously successful mycophagy session and late-night party as well.

Margaret Lewis received the award for the amateur who contributed most to mycology award. The rarest fungi for the weekend was a tie between the tiny clavaria type fungi looking like little balloons and a Lactarius never found in the east.

Everyone enjoyed meeting all the professionals and amateur-professionals who attended. They included Dr. Alexander Smith, senior mycologist for the foray, Dr. Barry Wulff, recorder, Dr. Tim Baroni, Drs. Howard and Margaret Bigelow, Dr. Royce Goos, Dr. John Heines, Dr. Roy Halling, Dr. Kenneth Harrison, Dr. Richard Homola, Dr. Geoffrey Kibby, Dr. Sam Ristich, Dr. Carl Wolfe, Jr., Arne Benson, Charles Coffill, Bud Schwartz, Gary Lincoff and Kit Scates.

Special thanks to all foray and tour guides, planning committee, and coordinator Arline and Walter Deitch of the New York Mycological Society.

TAXONOMY

The Taxonomy committee will meet on Saturday, November 22, at SCEEC from 10:00 a.m. to 1:00 p.m., downstairs in classroom #3. They will do cataloguing.

Photo Contest

Slides to be entered in the NJMA Photo Contest must be received by Al Leyenberger by November 20th. His address is [REDACTED]. He will be at the meeting Nov. 9th to receive slides. Three professional photographers will judge the slides and all entries will be shown and prizes will be awarded at the December meeting. Rules of the contest are as follows:

1. The contest is open to NJMA members only. All slides must have been taken by the entrant during 1980.
2. There will be three classes of competition. The class in which a slide is entered must be indicated on the mount.
 - A. Pictorial - natural habitat photos emphasizing composition, etc.
 - B. Technical - emphasizing and showing as many characteristics of the fungus as possible.
 - C. Activity - people engaged in mycologically-oriented situations.
3. Individual entries will be limited to a total of ten (10) slides divided among the classes as desired.
4. The fungus should be identified if known. Pertinent features illustrated in the Technical Class should be indicated. A dot should be placed in the lower left-hand corner of the slide as viewed correctly to insure correct placement in the projector.
5. The entrant's name must appear on the reverse side of every slide mount.
6. Only slides will be accepted, no pictures.

If there are any questions on the contest, contact Photography Chairman, Al Leyenberger, 201 [REDACTED].

Dec. Meeting

The December 14th meeting will feature mushroom slides from the photo contest. Everyone is asked to bring finger foods to share for a small informal party. The nominating committee is accepting suggestions for officers for 1981. They will present a slate and elections will be held at this meeting.

160 Wynnea americana!

by Dr. Sam Ristich

Marion and George Smith took me to the hills of Obi in New York and showed me the spectacular sight of a lifetime - Wynnea americana clusters everywhere. What is Wynnea americana? It is a "controversial" ascomycete - that Pfister puts in the order Pezizales, family Sarcoscyphaceae - with a suboperculum and auriculate sporophores originating in a tight cluster from a large "sclerotium". There are four species, americana, gigantea, macrodis and sparassoides. Americana has been found only in the eastern US and Japan (with one specimen from Costa Rica); sparassoides was found for the first time in Connecticut in September, 1974 by Mary Plant and three years later near Hackettstown, N.J. Americana resembles the rabbits ear ascomycete Otidea lepoina.

But back to Obi! George Smith had stumbled on this phenomenal "Wynnea patch" in 1976 and marked 300 clusters. This year in three hours we marked 160 clusters. I was impressed by the following:

1. The clustering habit - viz. 20 clones in a ten foot area
2. The large sclerotial-like (5 inch diameter) masses burried two to ten inches deep from which as many as 30 sporophores erupted. Some of the ear-like sporophores were six inches long and had a bright orange hymenium.

The dominant tree species in one area were red maple, birch and ash, and on the plateau, beech with maple, ash and black cherry. In my 45 years of collecting I have seen W. americana five times. Leo Tanghe found a large growth in Rochester and George Smith took me to Hume where 100 specimens were found in 1968. I leave you with the following problems to ponder:

1. What explanations do we have for the discontinuous distribution of W. americana, and the plathora of sporophores at Obi, Hume and Webster.
2. Are the massive tissues from whence the auricular sporophore grow, sclerotia, and
3. Do these "sclerotial" masses produce sporophores each year?

Mycophagist's Corner

Nov. '80

Auricularia auricula (Hook) is a common ingredient in Eastern cuisine, where it is known as, and can be purchased as "Cloud's Ear" or "Wood Ears". This fungus is known also as "Jew's Ear" or "Judas' Ear", as it was most commonly found on elder, the tree upon which Judas hung himself.

The fungus is edible and good. It departs a gelatinous quality when cooked, difficult to achieve with other methods, but highly prized, especially in soups. Low heat when cooking maintains the qualities, which become muted under high heat.

The fungus itself is readily recognizable, growing on dead or nearly dead frondose trees especially during October through November. It is ear shaped, liver brown, almost translucent with the upper body velvety to the touch. It dries easily and maintains its delicate taste for a considerable time.

The following recipe utilizes its gelatinous qualities to the utmost. You can, of course, substitute cooked chicken breast for the slivered pork called for in the recipe.

Hot and Sour Soup

4 Tbs. Wood Ears, soaked in $\frac{1}{2}$ cup of warm water for 20 minutes (diced)
4 each Shitake Mushrooms, soaked in $\frac{1}{2}$ cup of warm water, the stems removed (diced)
1 cake Bean Curd (tufu) cut in $\frac{1}{2}$ " cubes
 $\frac{1}{2}$ cup Slivered Pork (about 2" long $\frac{1}{4}$ " wide)
2 Scallions (diced)
4 cups Chicken stock
3 Tbs. Chinese red vinegar
2 tsp. Soy sauce
2 tsp. Sesame Seed Oil
2 Eggs
2 tsp. Cornstarch dissolved in $\frac{1}{4}$ cup cold water
To Taste 1 fresh ground white pepper, tabasco or chili oil

Put the chicken stock in a large pot and bring to a boil. Add the soaking liquids from the mushrooms. Add the pork, mushrooms, and wood ears. Cover and simmer over low heat for 10 minutes. Add the bean curd and the blended cornstarch. Stir until blended and thickened. Beat the eggs and add while stirring the soup. Add the rest of the ingredients and salt to taste.

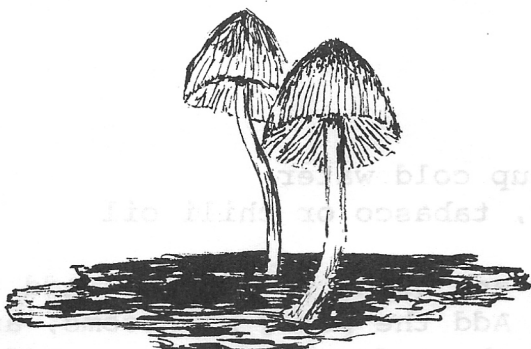
Thanks to Vic Gambino for this month's mycophagy corner.

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N.J. Mycological Assn.
c/o Jim Richards, President

- Nov. 9th - First Winter Meeting
- Nov. 22nd - Taxonomy Meeting
- Dec. 14 - Christmas Party,
Elections
- Dec. 28 - Special Lecture,
Dr. Richard Homola



Thank to Jim Richards for this month's mycology corner.