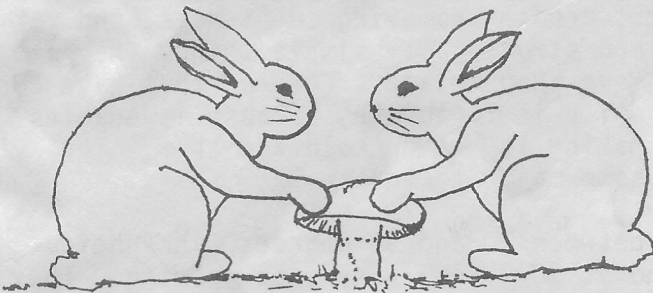


New Jersey Mycological Assn.

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April Meeting

At the April meeting, Gary Lincoff will discuss what are affectionately known as LBMs (little brown mushrooms). For new members, any small mushroom - whatever its color - which is almost impossible to identify without using complicated keys not generally available to the amateur and microscope work, qualifies as an LBM. They have the reputation of being cute little, fascinating mushrooms which experts and advanced amateurs have trained their eyes to ignore on forays, but which beginners, or the curious, pick up and spend many frustrating hours trying to figure out what they are. Hopefully, Gary will give us some insight into what to do with them, besides dropping the specimens on the ground and stepping on them.

Besides being president of the North American Mycological Association (NAMA), Gary teaches mycology courses for the education department of the New York Botanic Garden. He has co-authored Toxic and Hallucinogenic Mushroom Poisoning and is still working on a new field guide to fungi for the Audubon Society, which should describe over 700 species.

This will be our last meeting before our foray season starts. Sunday, April 12, 2:00 p.m., SCEEC auditorium.

Warm Reception for Arctic Lecture

Anna Gerenday treated over 50 NJMA members to a delightful trip to the Arctic via outstanding slides and a fascinating story.

The Arctic is the area north of latitude 66°30' North, which delineates the Arctic Circle. During midsummer there are at least 24 hours of continuous sunlight.

A composite of three separate trips, Anna's slides showed us adaptations of plant and animal life to tundra conditions. Even the mosquitos and moths wear "fur coats".

Plants seen included Arctic poppy, pigmy willow, cinquefoil, several saxifrages, grasses, sedges, several louseworts, mountain avens, mountain cranberry, chickweed, moss champion, hawks bill, sorrel, and members of the cruciferaceae which are the LBMs of the vascular plants in the Arctic.

Continued

Influence Of Environment On Fungus Growth

by Vic Gambino

Fungi are influenced by such things as temperature, water, oxygen, acidity-alkalinity, food, minerals, vitamins, growth promoting substances, and various other etceteras. Like other small and structurally simple things they are much more children of their environment than we are. Some of them have conspicuous weakness in this respect, which is fortunate, because it enables us to control or eliminate them by making it hot or cold for them. The following is a brief discussion of some major factors:

Temperature: Most fungi grow best between 70 and 90 degrees fahrenheit. At 50° they grow somewhat slower and at 30° - 40° they stop growing. They do not die. They simply become dormant and stop growing. They wait for better times that are sure to be around the corner. Most of the ordinary fungi will easily survive freezing for months or years. Many are not injured by the temperature of liquid air, and some have been exposed to a temperature close to absolute zero without loss of vitality. Low temperatures are ineffective in eliminating most fungi. They stop growing when it becomes cold, but when the temperature rises again, they resume growth almost at once.

High temperatures, however, is another story. A fungus which grows well at 80° will begin to slow down at from 100° - 110°, and if it is exposed to 130° - 150° F. for hours or days, it will give up the ghost. A temperature approaching boiling water finishes off most fungi instantly. Few of them can endure 160° for more than a few minutes.

Water: Some fungi grow only when immersed in water. They are common and apparently nearly ever-present in streams, lakes, ponds and moist soil. Relatives of these water molds are found in nearly all kinds of soil.

At the other extreme, some of the most common fungi grow in substances containing 12% to 15% water. The lower limit of growth of these drought-resistant fungi is a water content in equilibrium and a relative humidity in the surrounding air of from 70% to 75%. The essential point to remember is that whenever the relative humidity exceeds 75%, moulding will occur within a matter of a week or two in practically all the materials that are subject to fungal deterioration.

Oxygen: Nearly all fungi require oxygen. Most not only need oxygen but are poisoned by carbon dioxide (even as we are). Very few can grow if the concentration of carbon dioxide exceeds 50%. There are no obligated anerobes among the fungi as there are among the bacteria which can grow only in the entire absence of free oxygen.

Food: Like all other living things, fungi need food. Some fungi thrive on an extremely wide range of food, and seem capable of digesting almost everything except metals. Others are so specialized that they will grow only on specific types of pollen grains, hair, certain types of trees. In fact, there is a fungus which exists on the left hind leg of a particular species of water beetle.

Continued

*Tina Marasmus
Name Dropping*



Dr Martina Gilliam is our family genealogist; her mother was a Marasmus.

Tentative Foray Schedule

The following is a tentative listing of forays for the season. There will probably be changes and corrections. Anyone who would like to make additions or suggestions call Bill Rokicki 201-272-6557 or Paul Meyer 201-278-3330.

- May 3 Jenny Jump - Bill Rokicki/Paul Meyer
- May 17 Hacklebarney - Al Northup
- June 7 Wild Food Foray - Sundance Stables - Bob Peabody
- June 14 Polypore Workshop - Dr. Sam Ristich *SEEC*
- June 19-21 PEEC Weekend
- July 12 Open
- July 19 Mahlon Dickerson - Vic Gambino
- July 26 Shark River - Ray Fatto
- Aug. 2 Stevens Park - Jim Richards
- Aug. 9 Meadow Woods - Anna Gerenday
- Aug. 16 The Tourne - Paul Meyer
- Aug. 23 SCEEC - Dorothy Smullen
- Aug. ~~23-28~~ ²⁸⁻³⁰ Northeast Foray, Bennington, Vt.
- Sept. 6 Holmdel - Bill Rokicki
- Sept. 13 Herontown Woods - Neal MacDonald
- Sept. 27 Stokes Annual Picnic - Grete Turchick
- Oct. 4 Echo Hill-Arboritum - Gertrude Espenscheid
- Oct. 11 Fungus Fest "81"
- Oct. 18 Shark River - Bill Rokicki

Polypore Workshop

In place of a foray June 14, Dr. Sam Ristich will teach a Polypore workshop at SCEEC. The workshop will be free to club members. Sam has been studying Polypores for about 40 years.

Mycophagist's Corner

Hygrophorus russula (Fr.) Quel.

Our thanks to Neal MacDonald for another of his outstanding mushroom sketches. H. russula is not a familiar species. It was originally described as Tricholoma russula (Fr.) Gill, from which it gets its common name "the reddish Tricholoma". The following description is from MUSHROOMS OF NORTH AMERICA by Orson K. Miller, Jr.

The cap is 5-12 cm. broad, broadly convex, nearly flat in age, smooth, dry (viscid at first or in wet weather), pink to dingy pinkish brown streaked with reddish purple hairs, sometimes bruises yellow. Flesh thick, firm, white to whitish. Gills adnate or extending partially down stalk, close to crowded, pale pink, dingy purplish red, stains in age, waxy. Stalk 2-7 cm. long, 15-35 mm thick, nearly equal, dry, white at first but streaked with pink or even reddish brown in age. Veil absent. EDIBLE/Common. I have not eaten H. russula, but it is reported to have a good flavor.

Neal adds that older mushrooms have dry uplifted caps and fade to pale wine color, or whitish pink with deep wine colored blotches when old and moist.

It may be used in this recipe from COOKING WITH MUSHROOMS by Kay Shaw Nelson.

Mushrooms on Toast from Germany

1 lb. fresh mushrooms
½ cup butter
juice of one lemon
1½ cups rich brown gravy
salt, pepper, nutmeg to taste
½ cup dry white wine
½ cup flour
8 toasted slices firm white bread, crusts removed
chopped fresh parsley

Wipe dry and slice the mushrooms. Heat the butter and lemon juice in a skillet. Add the mushrooms and sautee for 2 minutes. Stir in the flour and half the gravy. Cook, stirring 1 minute. Stir in the remaining ingredients and cook an additional 2 minutes. Spoon over toast triangles. Sprinkle with parsley.

Thanks to Vic Gambino for this month's Mycophagy Corner.



Hygrophorus russula

(cont. from page 1)

There are more lichens there than anywhere in the world. Blackish, grayish and orange-colored lichens covered the rocks. Mosses also abound in the wet areas. There are many mushrooms but usually small and mostly brown-spored.

Vascular plants have evolved a short cycle from flower to seed as an adaptation to the short growing season. Some plants even spread without seeds by the development of bulblets or plantlets on the flowering stalk.

Mastering the skills of kyacking, carrying all your survival possessions and food on your back, meeting no other human contact but your own small group - these are all part of a trip to the open Arctic wilderness. Hats off to Anna for her courage and her work in sharing these trips with us.

(cont. from page 2)

However, they are so adaptable that given a slight but consistent increase in temperature and humidity in the world for a few eons, they would become the dominant form of plant life.

Light: Light is only a minor factor in the growth of most fungi. A few of them need a certain quality of light. Ultraviolet will stimulate some; inhibit others. Some fungi have a dark pigment in their spores and mycelium which seems to protect them from injury by ultraviolet light.

Summary: There are close to a hundred thousand different kinds of fungi. Their size is small. Their structure is simple, but many have the characteristics that make for survival, and in the basis of numbers and prevalence they must be counted among the successful and dominant organisms on the face of the earth. We can best learn about fungi from a study of how they live, grow and reproduce.

Class Openings

There are still a few openings in Gary Lincoff's two-session mushroom identification course. Gary, who was recently featured on TV's 6 O'clock News on CBS for his courses at the New York Botanic Garden, will cover many aspects of mushroom identification. The classes are scheduled for April 4 and April 11, from 1:00 - 4:00 p.m. at SCEEC. The fee is \$10.00 per person per session for club members. People may attend either or both sessions and attendance is limited to 60 people. To register call Ray Fatto, 359-5373. The course is open to the public.

TAXONOMY

The next Taxonomy meeting will be held Friday, April 24th. They will be cataloguing only, which means that dried mushrooms that have already been identified will be logged in and cross referenced before being placed in our herbarium housed at Rutgers. Taxonomy meetings provide a good opportunity for members to brush up on names and spellings of genus and species and help to clarify where a particular mushroom belongs in the scheme of things. Please call Dorothy if you plan to attend, [redacted] SCEEC, 7:30 p.m., downstairs classroom #3.

Layout: Sue Hopkins
Illustration p. 1: Dan Graham
Cartoon: Gertrude Espenscheid
Illustration p. 4: Neal MacDonald



MEMBERSHIP ROSTER

The following members have renewed as of the beginning of March. Any errors or address corrections should be brought to the attention of Edythe Krape or the Editor.

PEEC Weekend Planned

April '81

The "PEEC Weekend" has been scheduled for June 19-21. Held at the Pocono Environmental Center (PEEC) near Bushkill, Pa., this is our social weekend, where new and old members get a chance to meet each other. The weekend begins with dinner on Friday and ends after lunch on Sunday.

The program will be pretty much as in previous years, with forays, a possible photo foray, wild foods and mushroom tasting sessions. There will be a wine and cheese party and also a square dance.

Dormitory style and family cottages have been reserved for 50 people. Since PEEC was previously a honeymoon lodge, all cottages have a large ceramic tiled bathroom with shower and tub. Bunk beds, mattresses, pillows, dressers and housekeeping equipment are provided.

The cost of the weekend is \$43.00 which covers everything except towels and linnens. Bring your own or arrangements may be made with PEEC upon arrival to rent them.

You may invite a non-member if you wish.

Those who wish to attend the programs only on Saturday, but do not intend to stay for the weekend must pay a \$6.00 fee. Their meals may be purchased separately at an extra cost determined by PEEC.

Fill out the registration form and send it along with a check payable to NJMA to Bill Rokicki. Five dollars of the registration fee is non-refundable. We would appreciate fees paid in full as it eliminates bookwork.

For further information, contact Bill at 2 [redacted].

* * * * *

Reservation Form for PEEC Weekend

Registration Fee \$5.00 per person, non-refundable.
Total cost of weekend . . \$43.00 (includes registration fee).

Make checks payable to: New Jersey Mycological Association

Mail to: Mr. William Rokicki

[redacted] 6

No. Attending _____ Name(s) _____

Phone _____

Address _____

_____ zip _____

New Jersey Mycological Assn.
c/o Ray Fatto, President



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