

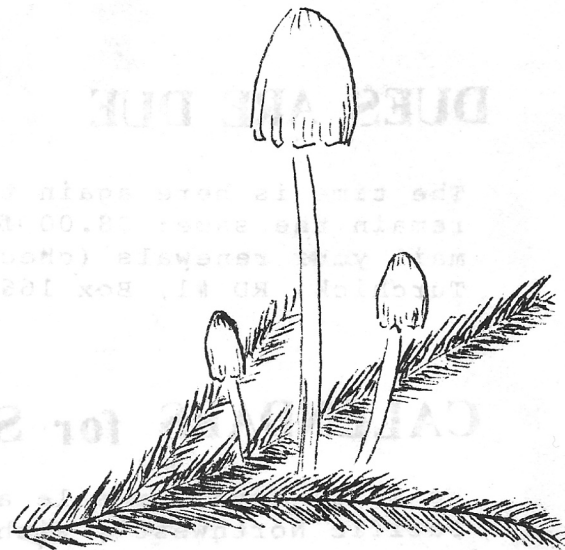
New Jersey Mycological Assn.

NJMA News
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President: Ray Fatto

Guest Editor: Anna Gerenday



MEETING SCHEDULE

Sunday, December 12, 2:00 PM at SCEEC: Elections, Photo Contest, Christmas Party

At our December meeting officers for 1983 will be elected. The election will be followed by the selection of the winners in the photo contest and then by our annual Christmas party. Please bring cookies etc; our hostess Linda Manailovich will assure that there will be plenty of coffee and tea.

Wednesday, December 29, 8:00 PM at SCEEC: Special Lecture

Dr. Richard Homola of the University of Maine will give a slide illustrated talk on two topics: on Clavaria and on spore dispersal. Those of us who have attended Dr. Homola's lectures in the past found his lectures very informative for the novice as well as for the advanced amateur.

Sunday, January 9, 2:00 PM at SCEEC: Lecture Meeting

Dr. Clark T. Rogerson, Senior Curator of Cryptogamic Botany of the New York Botanical Garden will be our speaker. Topic of his talk will be announced in our next newsletter.

Northeast Foray 1983

The planning committee of the Northeastern Mycological Foray (NEMF) has been busy working out the schedule for next year. In 1983 the foray will be held at the University of Maine in Orono on August 11-14. A variety of activities are being planned, some similar to programs of prior years, others, such as an arts and crafts session, will be new features. A children's program is also being considered. There will be all day forays to Mt. Desert Island, to Baxter State Park and to some logging areas. Half day forays as well as educational programs are also being developed.

Plan to spend some vacation time in Maine in 1983. August is chanterelle season there, and the foray promises to be an exciting one.

DUES ARE DUE

The time is here again to renew your membership. Our dues for 1983 remain the same: \$8.00 for individuals, \$10.00 for families. Please mail your renewals (check or money order payable to NJMA) to Grete Turchick, RD #1, Box 166, Franklin, N.J., 07416.

CALENDARS for Sale

We still have for sale a few calendars, "Wild Mushrooms of the Pacific Northwest", with beautiful water color illustrations by Tatiana M. Roats, a member of the Puget Sound Mycological Association. The pictures are of fine quality, suitable for framing. The calendar makes a lovely Christmas present.

CORRECTION

In the "NAMA 1982" review of our November newsletter the name of the club responsible for sorting was incorrectly stated. Credit for the excellent job is due to the members of the Connecticut Mycological Association (COMA) who worked very hard to organize and oversee the running of this operation.

November 7 Meeting

by Rhoda Roper

Although the foray season was officially over, there was a table-full of mushrooms mostly found by President Ray Fatto in his yard. The unseasonably warm weather and abundance of fungi made him wonder if we should be meeting indoors at all. The program for this first meeting was a lively account of a two-week trip to study the fungi in the USSR taken by members Sue Hopkins, Gertrude Espenscheid, Melanie Spock and Toshiko Takaazu. Sue delivered the commentary to the excellent slides of sights and mushrooms contributed by all participants. Gertrude rounded out the program with her personal reactions.

Billed as a Foray Tour to Leningrad, Vilnius, Riga and Tallinn, the group had Professor Donald H. Pfister, Curator of Harvard's Farlow Herbarium, as Senior Mycologist and Professor Roy Halling, also of Harvard, as recorder. They arrived in Leningrad only to discover that permission to collect mushrooms had been denied them and their itinerary was much the same tourist route as any other visitors. Undaunted, they exercised great ingenuity searching parks and cemeteries and every bit of greenery and managed to unearth a respectable collection. Identification took place in hallways or wherever they could find a bit of space. Happily, each succeeding city was a little more lenient, and, by the end of the trip, they had even met with mycologists and had been taken on some forays. Despite the many frustrations, it was an unparalleled opportunity to do some exotic mushrooming, visit beautiful old cities and experience first-hand the realities of the USSR.

This Strange Mushroom Season of 1982

by Ray Fatto

The dearth of morels this May, followed in June by an unusual appearance of what are normally considered fall fungi, indicated that this might be a strange mushroom season. Sure enough, the Lepiotas I usually find never appeared. And there were hardly any Agaricus campestris or Armillariella mellea where I've always found more than I can pick. But this may have been compensated for by a prior large fruiting of Boletus bicolor where it never appeared before.

The NJMA foray season ended October 24 with only six gilled fungi being identified at the rather dry Vorhees State Forest. On November 14, after tiring of raking leaves, I decided to make a final check for Naematoloma sublateritium on a log where it had been fruiting in my local area. Success! a bag was filled to overflowing. So I thought of making a check of the Clitocybe nuda area under a local fir stand. Forget the bags; the bottom of my large basket quickly was covered at least two layers deep.

In returning to the car, a stranger noted the basket's contents and volunteered that he saw some strange mushrooms under some trees by a local school. "Instead of gills under the top, they have small round holes". We thanked him, saying we would go and investigate. Prime Suillus luteus growing in rings around black pine contributed another thick layer to the basket.

Starting to drive away, I noted green fairy rings on the spacious school lawn and made a mental note to check the area next summer. Wait. Was that a spec of white in a ring? Out of the car to investigate. Yes - campestris! Almost every ring had two or three caps. Some had been frozen by the heavy frost the previous night, but many were not. When I realized the basket was getting very heavy and that all those mushrooms had to be cleaned and processed, I quit picking.

Unbelievable - November 14 and I had more edible fungi than at any other time this season. It was a very strange season indeed.

Mushroom Poisoning

The Toxicity Committee of the Oregon Mycological Society was kept busy this summer with cases of poisonings. In one case, because of the delayed symptoms of excessive vomiting, weakness and dizziness, Amanita phalloides was suspected. The victim suffered both kidney and liver damage. Examination of specimens later led to the identification of A. smithiana as the offending species.

In another case a man had eaten a large piece of the cap of A. gemmata. He suffered excessive diarrhea and nausea. Of three other people who ate the same species, believing it to be Lepiota rachodes, two had mild symptoms of diarrhea and dizziness; one had no symptoms.

A. smithiana is known only from the Pacific Northwest, so poisoning by it is unlikely in our area. However, A. gemmata and L. rachodes both occur here, and L. rachodes is savored by many for its excellent flavor. Though it seems unlikely that someone would confuse it with A. gemmata, the Oregon incident shows that confusion can occur, so caution is in order.

The Northeast does have many Amanitas including the deadly A. virosa and A. phalloides. A. virosa grows on lawns, in the same habitat and at the same time as Agaricus campestris and Lepiota naucina. A. campestris can be distinguished from A. virosa by the pink or, in mature specimens, by the brown gills. The resemblance to L. naucina is too close, in my opinion, for taking any risks. Emil F. Guba, in his Wild Mushrooms, Food and Poison, documents two cases of fatal poisoning in New Jersey in 1970. One was caused by A. virosa, the other by A. phalloides.

A. phalloides is a European species, but it has been reported from New Jersey on a number of occasions. This past summer Bob Peabody found A. phalloides near Hackettstown. Geoffrey Kibby, who was with him at the time, identified it as the same species as the one found in Europe, and there this mushroom had earned the name "death cap".

A Possible Cure for Cancer by Marie Tamas

In Alexander Solzhenitsyn's Cancer Ward, a novel which is based on the famous Russian author's bout with intestinal cancer from which he completely recovered, one of the patients, Kostoglotov, receives a letter from a physician who explains to him that an old Russian country doctor practicing before the First World War in an area near Moscow found to his surprise that in spite of the increasing number of cancer cases he encountered, none of the peasants among his patients ever contracted cancer. Upon some research he was able to trace the reason for the phenomenon to a tree fungus. "He discovered a strange thing: the peasants in the district saved money on their tea, and instead of tea brewed up a thing called chaga, or birch fungus".

It is interesting to compare this Russian birch fungus to the reputation of Ganoderma lucidum, also a tree fungus called ling chih in China and reishi or mannentake in Japan, a tree fungus which is actually quite prevalent in the northeastern United States. As A. T. Weil, M.D. notes in his review of the medical potentials of mushrooms*, this fungus is the cause of heart rot in Chinese hemlock and Japanese plum. Like chaga in Russia, Ganoderma lucidum is "administered in the form of decoction prepared from the chips of the fruiting body". It has the reputation of being able to cure chronic diseases and cancer. It is possible that other related species "in the genera Ganoderma, Fomes, Poria and Coriolus" have similar effects. In Oriental medicine they are used as tonics, i.e. preventive medicine.

Weil, A.T., 1982. McIlvainea, 5, No. 2, pp. 11-14.

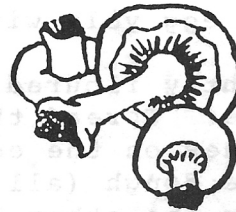


Mycophagist's Corner

PIROG WITH MEAT AND MUSHROOM FILLING

Dough for Pirog

- 4 cups flour
- 11 egg yolks
- 3/4 cup milk
- 3 packages of yeast
- 8 tbl. sp. butter at room temperature
- 1/4 teaspoon sugar



In a large saucepan heat milk until lukewarm. If it gets too hot, let it cool.

Sprinkle sugar and yeast on milk, and stir to dissolve. Cover with a towel and let it stand in a warm place for about 10 minutes. In this time the volume should increase.

Place the flour in a bowl, make a well in the center, and add the yeast mixture, egg yolks and butter. Blend in the flour. Beat the dough until it is quite smooth and can be shaped into a ball. On a lightly floured board knead dough for 15 minutes or until smooth and satiny. To prevent sticking, keep flouring the board, but taking care not to over flour, or the pastry will be tough.

Butter a mixing bowl lightly, and place the dough in it. Cover bowl with a towel, and let it stand in a warm place for an hour, or until dough is double in size. Punch the dough down and knead it again on a lightly flowered board for a minute, and place it in a clean bowl. Cover tightly with plastic wrap and refrigerate overnight. Dough must be punched down once a day if it remains refrigerated longer than overnight.

Meat and Mushroom Filling

- 1½ lb. lean ground sirloin
- 1 lb. fresh mushrooms, sliced
- 6 tablespoons butter
- 1 small onion finely chopped
- 3 cloves garlic finely minced
- 2 tablespoons flour
- ¼ cup chicken broth
- 1/3 cup lemon juice
- 4 hard boiled eggs chopped
- 4 cups cooked rice
- ½ cup finely chopped dill
- salt to taste
- freshly ground pepper



In a skillet cook onion and garlic in the butter until wilted. Add mushrooms and cook until water is all gone. Add salt and pepper to taste. Sprinkle with the flour and mix well. Mix in the ground meat, add the chicken broth and continue cooking, stirring until meat appears cooked. Remove from heat and add lemon juice, chopped eggs, rice and dill. Add pepper to taste.

Making the Pirog

Blend an egg yolk with two teaspoons of water.

On a lightly floured surface roll the dough into a 16 x 24 in. rectangle. Spread the filling on the pastry leaving at least four inches on the edge. Fold one long side over the filling. Brush the dough (all exposed surfaces) with the egg yolk mixture. Fold over the other long side of the pastry so that the filling is completely and tightly covered. Fold over the ends to enclose the filling compactly. Place it on baking sheet, brush it with more yolk. Allow the dough to sit in a warm place for about 30 minutes.

Preheat oven to 375 degrees. Bake pastry in oven for 20 minutes, reduce heat to 325, and bake it for 25 more minutes. Let it stand for at least 15 minutes before slicing.

New Jersey Mycological Association
c/o Anna Gerenday, Circulation



FIRST CLASS