



New Jersey Mycological Assn.

NJMA News
Vol. XII

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No. 4

President: Ray Fatto

Editor: Melanie Spock

LAWN FUNGI - APRIL 4

One of the most convenient places to foray for mushrooms is in one's own back yard. Although this is the easiest place to find lots of fungi, many of them prove to be the hardest to identify. Dr. Sam Ristich will enlighten us as to what these fungi may be and tell us what we can expect to find in our lawns through the different seasons, including parasitic and mycorrhizal fungi. Sunday, April 4th, SCEEC auditorium, 2:00 p.m. This is the last of our winter lecture series.

Morel Time

Forays will start in May. From all the precipitation over the winter and from the signs of spring, morels may be mysteriously appearing early this year. Start looking for them from the middle to late April. The first two forays scheduled for May are Jenny Jump on May 2 and Hacklebarney Park on May 9. Both forays begin at 10:00 a.m.

Jenny Jump Directions: Take Route 80 to the "Hope" exit (Route 521 South). In the center of Hope, take Route 519 North to the small sign on the right side of the road indicating Jenny Jump State Forest (about one mile). Turn right and proceed to the large white house on the right. Turn right at the road in front of the house. Continue past the swings to the parking field on the right.

Hacklebarney Directions: Take Route 206 North to Chester. Turn left from Route 206 onto Route 24. Follow 24 to the Black River. Once over the bridge, make a sharp left. This is Hacklebarney Road. Stay on this hardtop road to the park. Follow signs to the main parking area.

Meeting Review

Dr. Erica Frank provided a comprehensive program on wild edibles at the March meeting. She covered all the edibles which could be used various ways, for example, as potherbs, salad material, in soups and in breads.

She began by telling where to pick; being mindful of the impact on the environment, particularly when gathering all of a plant not found in abundance

such as turkshead lily or spring beauties; and the importance of getting permission to pick on private or state owned land. Cautioning to learn the identification of poisonous plants that may be confused with edibles like poison hemlock and members of the parsley-carrot family and milkweed-dogbane. She explained in what stages of growth to eat particular plants and which parts of a plant to eat, noting that while a top can be eaten, maybe the root, tuber or berries may be poisonous, such as pokeweed. She gave some ways indians used edibles and the preparation methods, for example, the jack-in-the-pulpit tuber may be edible, but not when fresh. The root must be dried for months to rid it of oxalic acid; acorns must be soaked to leach out tannic acid, which gives acorns their bitterness.

Dr. Frank stressed being familiar with the plant in all seasons and stages of growth, as well as other plants in the same vicinity, for example, when collecting cattail or bullrush rhizomes in the spring, one may accidentally collect a poisonous root growing in the same area.

Slides contributed by Bob Peabody, Bill Rokicki and Melanie Spock enhanced the program, and Melanie set up a display table of some of the wild edibles growing in her yard at this time of year.

Membership Package

The membership package is currently available at meetings and forays. It contains a tentative foray schedule and rules, a listing of 83 club library books available to members, notes on mushroom identification, a couple of recipes and other information. Those unable to attend meetings or forays may wish the package be sent to them at the cost of \$1.00 for envelope and postage. Requests should be made to Jim Richards.

NY Meeting

Several NJMA members attended the NYMC lecture on March 15th at which Dr. Clark Rogerson spoke on three mushroom genera. Accompanied by slides, the lecture covered Stropharia, Pholiota and Lepiota, their differences and similarities, usual habitats and some information on edibility. Dr. Rogerson gave out three keys translated from Rene Pomerleau's Flore des Champignons au Quebec (written in French) because he feels most, if not all, of the mushrooms mentioned can be found in our area.

CLASS

There are still openings in the April 17th microscopy course to be taught by Dorothy Smullen at SCEEC from 10:00 a.m. to 4:00 p.m. Call Anna Gerenday for more information or to register.

TAXONOMY

There will be no taxonomy meeting in April.

Culinary Class

Want to know how to cook all those mushrooms you are going to find this year? Come to Jim Richards' class April 28 (a Wednesday night) and learn some of the basics. It will be held at All Saints Church in Millington, just a short distance from SCEEC, from 7:30 p.m. to 9:30 p.m. Working with cultivated fungi, Jim will demonstrate and you will get a chance to try your hand at preparing dishes as mushrooms gratin, duxelles (along with some uses for the basic preparation), mushrooms Bordelaise, tempura mushrooms, batter-fried mushrooms and mushroom croquettes. All the techniques learned can be applied to your collections of edibles later this year. Because this is a participation course, the size of the class must be limited to ten students. There is a \$10.00 fee for the session to cover materials, etc. Registration may be made by contacting Anna Gerenday.

Culinary Group

For the past several years, Bob Peabody, Jim Richards and I have talked about having some sort of workshop in which we could try cooking different mushrooms different ways, compare dried, fresh and frozen ones. Jim and I have finally decided to try getting something together, more on the line of a periodic meeting at which everyone would participate in preparing meals. This is not going to be a "sit back and watch someone else cook and then eat" type of workshop. We would like to know if others are interested and what evenings are best, and any suggestions or ideas on the subject. Anyone interested in joining such a group, call Jim Richards or Melanie Spock.

Baltic Foray

A 16-day study-tour to collect and study fungi is planned to take place August 26 - September 10, 1982. The program will be led by Donald H. Pfister, Professor of Biology and Curator of the Farlow Library and Herbarium at Harvard University. The trip is being planned by a member of the Boston Mycological Society. Position of recorder is still open.

The Baltic is at its golden peak at this time of year and the visit will include Helsinki, Tallinn (Estonia), Riga (Latvia), Vilnius (Lithuania) and a few days in Leningrad. The best fungi habitats near each city will be visited for field study and lectures and counterpart meetings with local specialists will be included in the program. Important historical sights and at least one meal featuring local fungi will, of course, be included.

These Baltic regions are renowned for their traditional interest in nature and their historical charm - the cobbled, winding streets of Tallinn; the charming medieval ambience of Vilnius; the cosmopolitan dash of Riga and the timeless beauty of Leningrad's canals (known as the Venice of the North) will provide a glimpse into the everyday life and pace of each city and countryside village we will visit.

All-inclusive cost from Boston or New York, First Class is \$1598. For details or a brochure, contact Ray Fatto or Melanie Spock.

Thanks

The club wishes to thank member Ed Hansbury for his time and talent in making up color coded title slides to genera, families, orders, etc., to be used in our classes and lectures. The approximately 300 slides are a welcome addition to our club slide library.

PEEC WEEKEND

The dates for the PEEC (Pocono Environmental Education Center) weekend have been set for June 25-27. One of the few times mushrooms fall into second place, this has become our traditional social get-together to meet new members and have a good time. This foray begins Friday evening with dinner and includes workshops, lectures, forays and leaves time for leisure activities before ending Sunday after lunch. A square dance and wine and cheese party are included.

Ten cabins have been reserved and will accomodate 50 people. All cabins have been refurbished. The cabins have large ceramic tiled bathrooms with a shower and tub. Bunk beds, mattresses, pillows, chairs, lamps, dressers, curtains and housekeeping equipment are provided. Some are dormitory style cabins, and there are also family cottages.

The \$46.00 cost of the weekend includes six meals and a room. Linen and towels will be provided for an additional fee of \$3.00 per person.

You may invite a non-member if you wish.

Applications must be in by May 31. Mail them to Bill Rokicki.

If you intend to rent linens, include the \$3.00 with the registration fee.

Any questions, contact Bill. \$10.00 of the registration fee is non-refundable.

Make checks payable to the New Jersey Mycological Association.

No. Attending _____ Name(s) _____

Address _____

Zip _____

Linen rental @ 3.00 per person _____

1982 Membership Roster

I Andrew P. Hiestar
I Frank & Linda Hill
I Ursula Hoffman
I Nicholas R. Hovyak
I Susan J. Hovyak

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MEMBER NAMES

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Mycophagist's Corner

MUSHROOM ANTIPASTO

This versatile mixture can be eaten on small rounds of French bread as an appetizer with cocktails, or offered as a side dish for a holiday buffet.

Makes about 2 cups

- 2 tablespoons unsalted butter
- 2 flat anchovy fillets, packed in olive oil, drained
- 2 cups trimmed, sliced mushrooms (about 12 ounces)
- 1 clove garlic, mashed to a paste
- 2 tablespoons dry white wine
- 1 tablespoon plus 2 teaspoons fresh lemon juice
- Freshly ground pepper
- 4 ounces Jarlsberg cheese, cut into $1\frac{1}{2} \times \frac{1}{4} \times \frac{1}{8}$ -inch julienne
- 4 ounces hard salami, cut into $1\frac{1}{2} \times \frac{1}{4} \times \frac{1}{8}$ -inch julienne
- $\frac{1}{4}$ cup Calamata olives, pitted, halved
- $\frac{1}{4}$ cup minced red onion
- 3 tablespoons capers, drained
- 3 tablespoons minced fresh parsley
- 3 tablespoons olive oil
- 2 teaspoons white wine vinegar

1. Heat butter in medium noncorrosive skillet over low heat. When foam subsides, add anchovies; mash with back of spoon to a paste. Add mushrooms and garlic; sauté, stirring occasionally, for a few minutes until mushrooms are lightly browned. Add wine and the 1 tablespoon lemon juice; increase heat to medium-high. Cook, stirring frequently to prevent scorching, until liquid evaporates, about 5 minutes. Remove from heat; season with pepper to taste.

2. Transfer mushroom mixture to medium bowl; let stand until cool, about 15 minutes. Add cheese, salami, olives, red onion, capers, and parsley.

3. Whisk oil, vinegar, and the 2 teaspoons lemon juice in small bowl until well blended. Pour over mushroom mixture; toss to coat well. Let marinate, covered, tossing occasionally, at room temperature 30 to 60 minutes.

TIP: Antipasto keeps for 2 days in refrigerator, tightly covered. Let stand at room temperature for 30 minutes before serving.

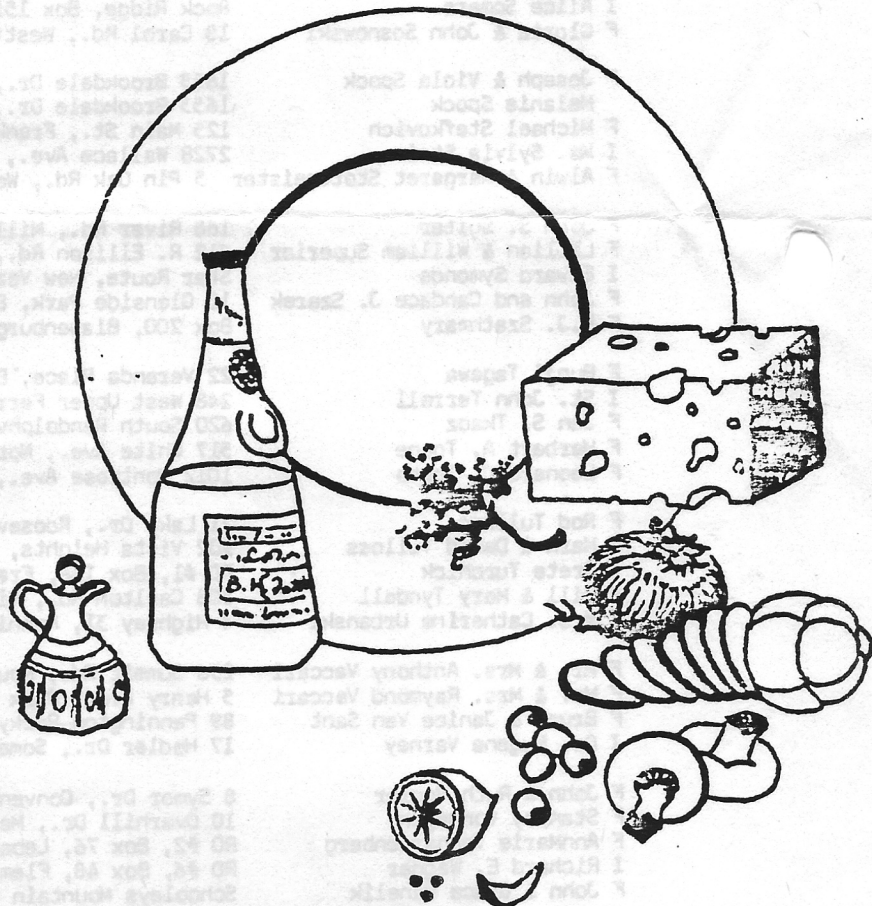


Illustration by Bernice Fatto.

The above copywrite recipe was reprinted from Cuisine Magazine, Volume 10, No. 9, November, 1981, page 70, with the expressed written permission of Cuisine magazine.

Northeast - NAMA Foray

No additional information has been released on the NAMA Foray, sponsored by the Northeastern Foray. NJMA members should plan to get their registration in early, as space is limited, and the foray is open nationwide.

1982 NORTH AMERICAN MYCOLOGICAL FORAY
REGISTRATION FORM
East Stroudsburg, Pennsylvania
August 19-22, 1982
Hosted by the Northeastern Mycological Foray, Inc.

Name _____ Club Affiliation _____

Address _____ NAMA Member Yes ___ No ___

Telephone () _____

Names of other people for whom you are registering

<u>Plan Selected</u>	<u>No. of People</u>	<u>Total</u>
_____ Plan A at \$90 (Room, board, registration)	_____	\$ _____
_____ Plan B at \$30 (Registration only)	_____	\$ _____

Late registration fee after August 1, 1982 \$10 per person additional.

Mail checks payable to "Northeastern Mycological Foray, Inc."

Mail to: Pat and Jim Kronick
NAMA Foray

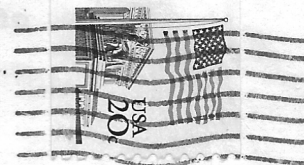
All applicants must be members of NAMA or of a society sponsoring NEMF or their immediate families. The hosting organization and individuals do not assume liability for persons becoming lost or injured or for loss or damage to personal property.

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c/o Ray Fatto, President



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