

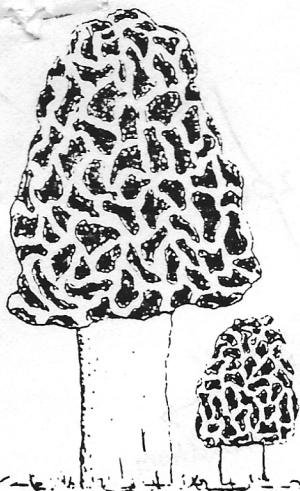
New Jersey Mycological Assn.

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Editor: Melanie Spock

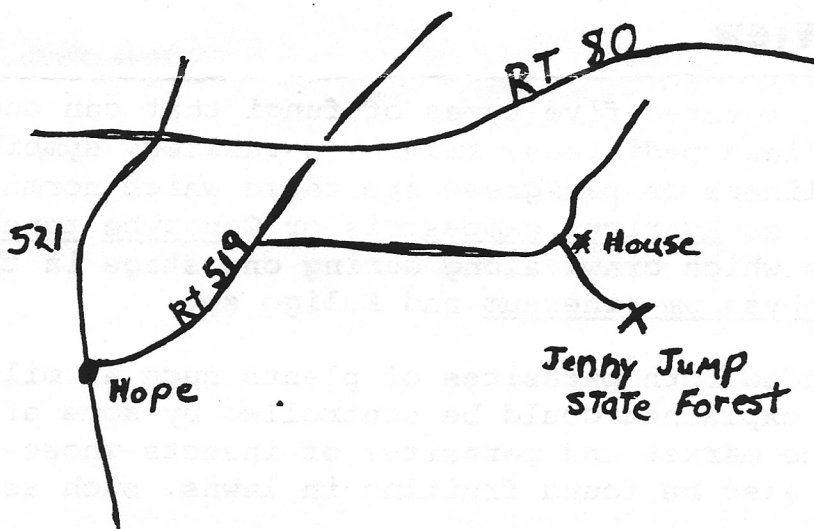


D. GRAHAM

May is Morel Month!

JENNY JUMP

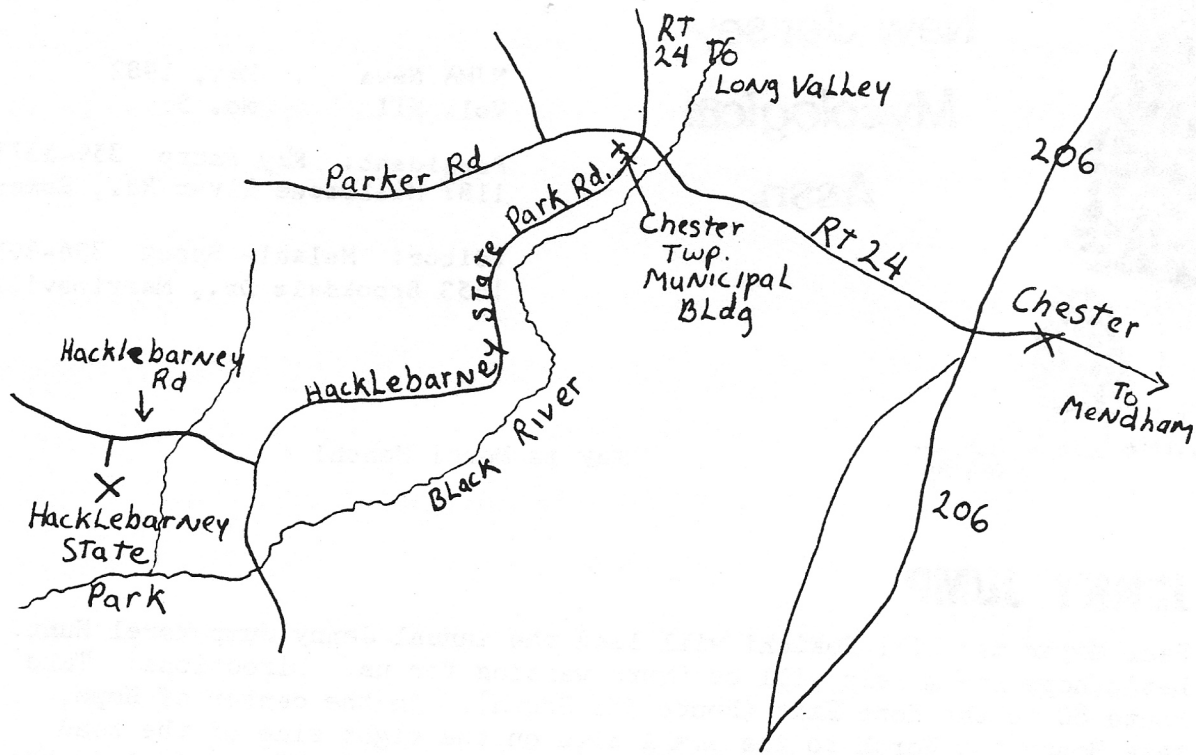
Paul Meyer and Bill Rokicki will lead the annual Jenny Jump Morel Hunt. Let's hope the morels will be there waiting for us. Directions: Take Route 80 to the Hope Exit (Route 521 South). In the center of Hope, take Route 519 North to the small sign on the right side of the road indicating Jenny Jump State Forest (about one mile). Turn right on the road in front of the house. Continue past the swings to the parking field on the right. May 2, 10:00 a.m.



HACKLEBARNEY PARK

Ray Fatto will lead the second foray to Hacklebarney Park on May 9th. Directions: From Southern areas, take Rte. 206 North to Chester. Turn left from Rte. 206 onto Rte. 24. Follow Rte. 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. Foray begins at 10:00 a.m.

From a northern direction, follow Route 24 from Hackettstown down Schooley Mountain Rd. Turn left at Long Valley. Follow Route 24 towards Chester until the Black River bridge. Turn right before the bridge onto Hacklebarney Rd. Follow the signs to the main parking area.



Meeting Review

Dr. Sam Ristich covered five types of fungi that can occur on lawns: what he calls "lawn pedigrees, riders, parasites, symbionts and carry-overs." Pure liners or pedigrees are those which normally occur only in grasses such as Agaricus campestris or Conocybe tenera. Riders are slime molds which crawl along during one stage in their life cycle such as Physarum cinereum and Fuligo sp.

Parasites included both parasites of plants such as mildews, smuts, etc., which he explained could be controlled by some effective fungicides currently on the market and parasites of insects whose habitat is grasses, could also be found fruiting in lawns, such as Cordyceps sp.

Mentioned were symbionts or mycorrhizals of trees that might be planted in lawns as part of the landscaping, and the mushrooms associated with the trees come up in lawns. The carry overs are those fungi which grow on wood chip mulch or on wood buried by the landscaper. Included in this group are Pluteus cervinus, and Stropharia rugoso-annulata.

It was a lively lecture, inviting some audience participation typical of Dr. Sam's talks. Some nice slides and handouts describing when to look for particular mushrooms were included.

Foray Cancelled

The May 23rd foray to the Wallpack area has been canceled.

TAXONOMY

The next taxonomy meeting will be held Saturday, May 22, at SCEEC from 10:00 a.m. to 1:00 p.m. Possible microscope can be done. Please call Dorothy if you plan to attend, [REDACTED].

3Day Post Foray

Do you feel frustrated that there is not enough time at the NAMA foray in East Stroudsburg to provide you with time to study the collections in depth? Well, we are making plans to end your frustrations! For a small sum of \$60.00 you can spend three days at the Pocono Environmental Educational Center (PEEC) collecting and studying what you collect at your leisure. Besides time to collect and identify, we will offer three slide shows. Microscopes will be provided, but if you have one, bring it.

The Pocono Center is only a half hour drive from the NAMA Foray. Nine meals and lodging will be provided. If you don't have a sleeping bag, a blanket and sheets will be provided for about \$5.00. There will be four people per cabin. The Post-Foray will be limited to 30 people. Registration must be submitted by July 10. Your registration will entitle you to all the special programs, recreation facilities and pool privileges sponsored by PEEC.

The Post-Foray starts with supper on Sunday, August 22 and ends with lunch on Wednesday, August 25. Send your registration form and check payable to Samuel Ristich to Samuel Ristich, [REDACTED]

Name(s) _____

Street _____ City _____

State _____ Zip _____ Phone _____

Blankets/sheets at \$5.00 per person Yes _____ No _____

1st Prize Recipe

Dorothy Smullen won first prize for this soup at a Passaic Township Grange Soup Contest in February.

Mushroom Barley - Krupnik

2/3 cup fine pearl barley	1/2 to 1 lb. mushrooms sliced
4 cans beef broth	1/4 - 1/2 teaspoon thyme
1 onion minced	3 Tablespoons sour cream or 1/2 pint
2 carrots chopped	dill or parsley
2 celery stalks chopped	margarine
2 potatoes diced	

Combine barley, 1 can broth, 1 can water, boil and simmer until tender - keep covered (one hour). Saute onion in margarine, add carrots, celery and potatoes. Cook until tender, add to kettle. Add margarine to skillet and saute mushrooms. Add to kettle plus 3 cans broth and more water. Add thyme. Boil and simmer, stirring occasionally. In a small bowl combine the sour cream with 1/2 cup of hot soup. Then add sour cream mixture to soup. Bring soup to boil, add dill or parsley.

Book Review by William Brockman

Simon and Schuster's Guide to Mushrooms. Edited by Gary Lincoff. New York: Simon and Schuster, 1981. 512 pages. color photographs. \$9.95.

This latest addition to Simon and Schuster's Guide series is a translation and adaptation of the Italian guide entitled Funghi. Its overall design, choice of type, use of symbols for edibility, spore color, and environmental relationship, and clear and accurate in situ photographs make it the most attractive field guide currently available. 420 entries each describe a species, indicate habitat, season, and edibility, and are accompanied by a photograph of usually more than one individual. Common names are given when appropriate; a unique feature of this guide is a brief etymology of each species name.

Problems appear when attempting to use the book as a field guide. The selection of species is biased by the book's southern European origin. It includes species not in North America and excludes some of our favorite local species. Several kinds of truffles are included, but no mention is made of *Laetiporus sulphureus* or *Agaricus campestris*. General characteristics of families and genera are not described, as is usual in field guides. It is impossible to even locate specific genera in the book, as the index refers to species only. For an experienced mushroom hunter looking for a description of a particular mushroom, this works. But it makes it impossible to follow through on the detailed keys in the book, which only trace characteristics down to genus level. A user looking for *Clitocybe*, for example, must simply leaf through the gilled mushroom descriptions in order to find the appropriate section.

The attractiveness of this guide and relatively low price make it worth buying as a supplement to one's other guides. The uselessness of the keys and the selection of mushrooms not appropriate to our area do not recommend it as a first guide for the novice.

1982 NAMA PreForay Course

How To Identify Mushrooms To Genus Using Cultural & Developmental
Features.

Presented by Dr. Roy Watling of the Royal Botanic Garden, Edinburgh,
Scotland

Time: August 15th thru August 19th

Place: East Stroudsburg State College, East Stroudsburg, PA

Cost: \$105.00 per person (includes course fee plus all meals from
Sunday Dinner thru Thursday Lunch and 4 nights lodging in
college dorm (2 people per room)

Registration deadline: July 15th - Limit of 30 people

Outline: the course will be based on the Mad River Press book, How to identify mushrooms to genus volume V. and will cover field & laboratory techniques, staining & genetic techniques, characteristics of agarics in culture, chemical tests and genetic studies.

1982 NAMA PreForay Course Registration Form

Name: _____

Address: _____

City/State: _____ Zip: _____

Telephone#: _____ Amount enclosed: _____

Make checks payable to: Northeastern Mycological Foray Committee, Inc.

Send registration to: Robert Peabody
[REDACTED]

A PEEC WEEKEND by RAY FATTO

For those new members who have inquired as to what the weekend at the Pocono Environmental Education Center specifically encompasses, a detailed report on last year's activities should provide an adequate description.

The weekend started as usual with a Friday night chicken dinner and a PEEC orientation. Then a listing of the fungi found at PEEC during the previous five years was distributed and slides depicting some of the fungi were shown. This presented a fair indication of what might be expected this year. The evening was concluded with the annual invasion of the Red Lion (the only local Pub).

A reasonably brief shower during the Saturday morning forays dampened no one's spirits since mushrooms were being found in uncharacteristic abundance. The afternoon was filled with several choices of activities - either a dip in the pool, more forays, sorting and identification, or a mushroom photography workshop by Al Leyenberger. Then before supper, delicious wild food and mushroom appetizers were prepared and served by Grete and her sister Hilda.

Saturday's festivities were concluded during the evening by scrutinizing the day's mycological finds while imbibing in the wines and cheeses selected for us by Jim and his impeccable palate. Any remaining energy was finally dispersed in the square dance session.

The Sunday morning foray to the scenic Indian Ladders trail added another dozen species to the mushroom find list. Rod Tulloss was ecstatic over the relatively extensive collection of Amanitas. Some other unusual finds were Nectria cinnabarina, Helvella griseoalba (costifera?), Omphalina lilacifolia, and Leccinum holopus.

Thus, on a PEEC weekend, there is enough time to become acquainted with fellow members, learn and practice fungi identification at the afternoon sorting and ID session, and to relax and socialize during the evening events. The individuals who participate in these weekends always thoroughly enjoy themselves.

Information on the PEEC weekend has been published in previous newsletters. For additional information, call Bill Rokicki, 272-6557 or Paul Meyer, [REDACTED]

OBITUARY NOTICE

It is with great sorrow that we note the passing of our long time member, Carl Espenscheid, who died on Monday, April 19th after a long illness. Carl will be sadly missed by those of us who had the good fortune to know him. Members of NJMA wish to extend heartfelt sympathy to his wife, Gertrude.

In lieu of flowers, contributions to Hunterdon Art Center, Clinton, N.J. or to Hunterdon Hospice, Park Ave., Flemington, N.J.

Mycologist's Corner

The dressing is light yet luxurious. And the split second sauteing of the mushrooms sears the outside while retaining the juiciness within.

Makes 6 servings.

- 3/4 lb. firm medium white mushrooms, stems trimmed
- 2 tablespoons unsalted butter
- 1 ripe tomato, peeled, seeded, diced (3/8 inch) (about 1/2 cup)
- Pinch sugar
- Salt
- 1 small red onion, finely chopped (about 1/2 cup)
- 1/3 cup heavy cream, cold
- 1 tablespoon white wine vinegar
- 1 teaspoon Dijon-style mustard
- 2 tablespoons olive oil
- Freshly ground white pepper
- 2 tablespoons chopped fresh chives
- 1 tablespoon chopped fresh parsley

1. Wipe mushrooms with damp paper toweling to remove any dirt; cut into quarters. Heat butter in large skillet over medium heat. When foam subsides and butter is lightly browned, add mushrooms. Saute, tossing constantly, until mushrooms have absorbed the butter, about 1 minute. Mushrooms should remain white and not exude any liquid. Remove from heat; cool completely.
2. Sprinkle tomato with pinch of sugar and salt; let drain, cut side down, on plate 10 minutes. Pat dry with paper toweling. Combine tomato with cooled mushrooms and onion in large serving bowl.
3. Beat cream in chilled small mixer bowl with chilled beaters until thick and foamy; add vinegar and mustard. Beat until stiff peaks form; gradually beat in oil in thin steady stream.* Pour dressing over mushroom mixture; toss to coat. Season to taste with salt and white pepper. Sprinkle chives and parsley over salad to serve.

Tip: *If sauce looks curdled at this point, beat in 1 tablespoon cold water. If this fails to restore sauce, whirl quickly in blender or food processor.

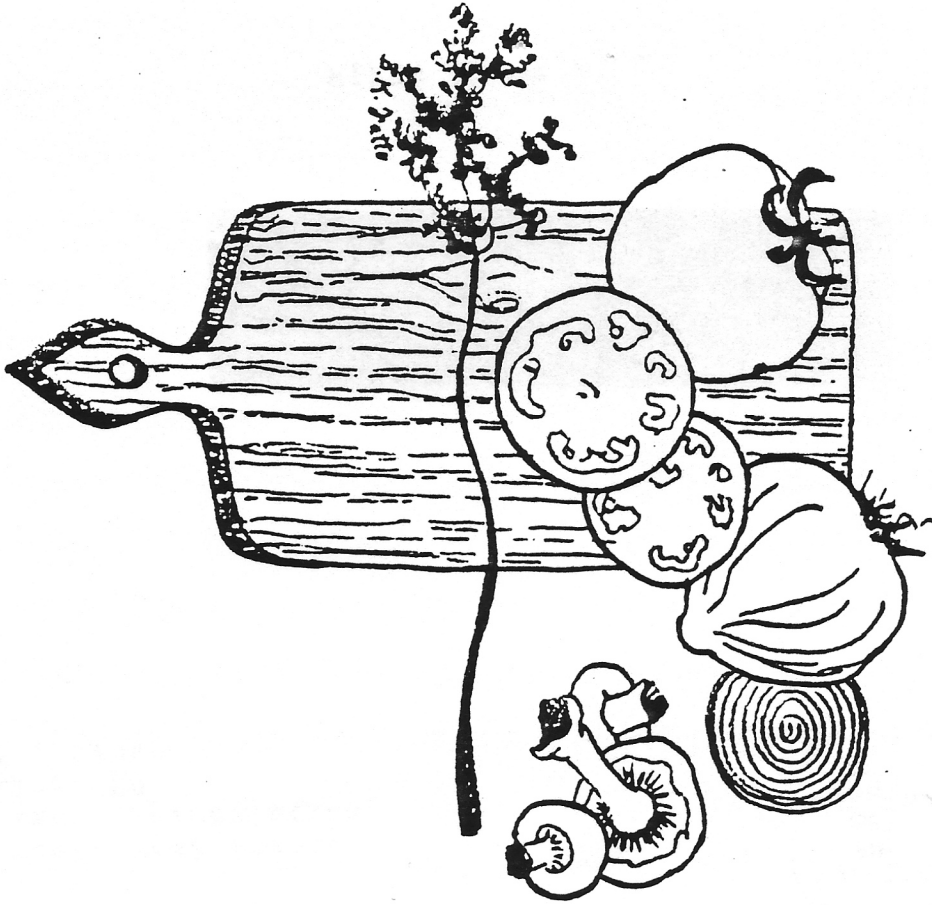
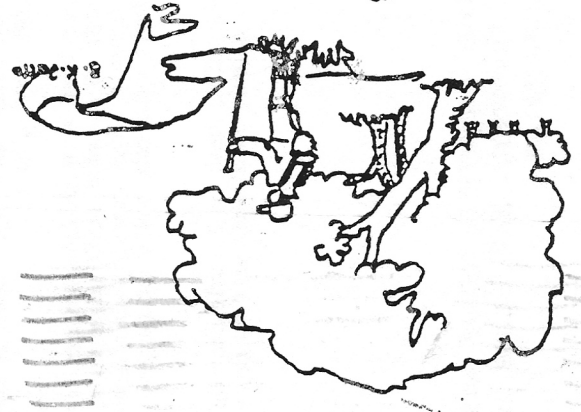
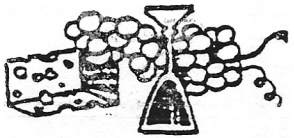
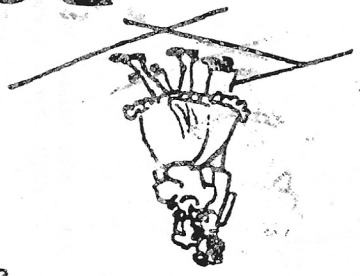
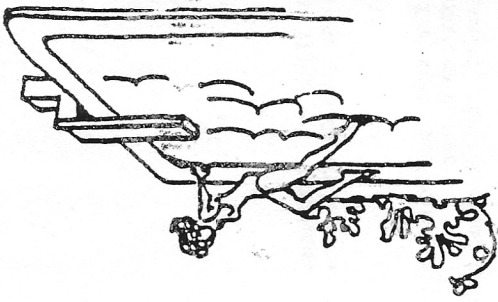


Illustration by Bernice Fatto.

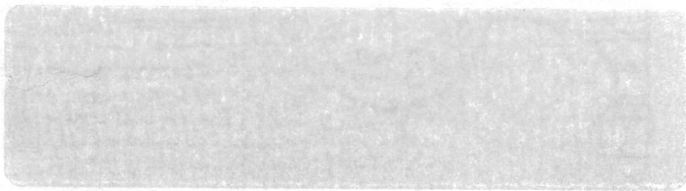
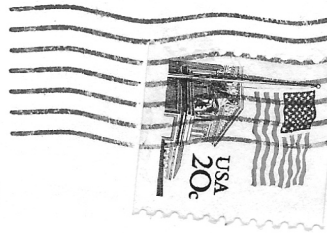
The above copywrite recipe was reprinted from Cuisine Magazine, Volume 10, No. 9, November, 1981, page 112, with the expressed written permission of Cuisine magazine.

beautiful foray trails • mycophagy • wine & cheese party
square dance • photography • swimming • learning • relaxing

PEEC JUNE 25-27



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