



New Jersey Mycological Assn.

NJMA News
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President: Ray Fatto

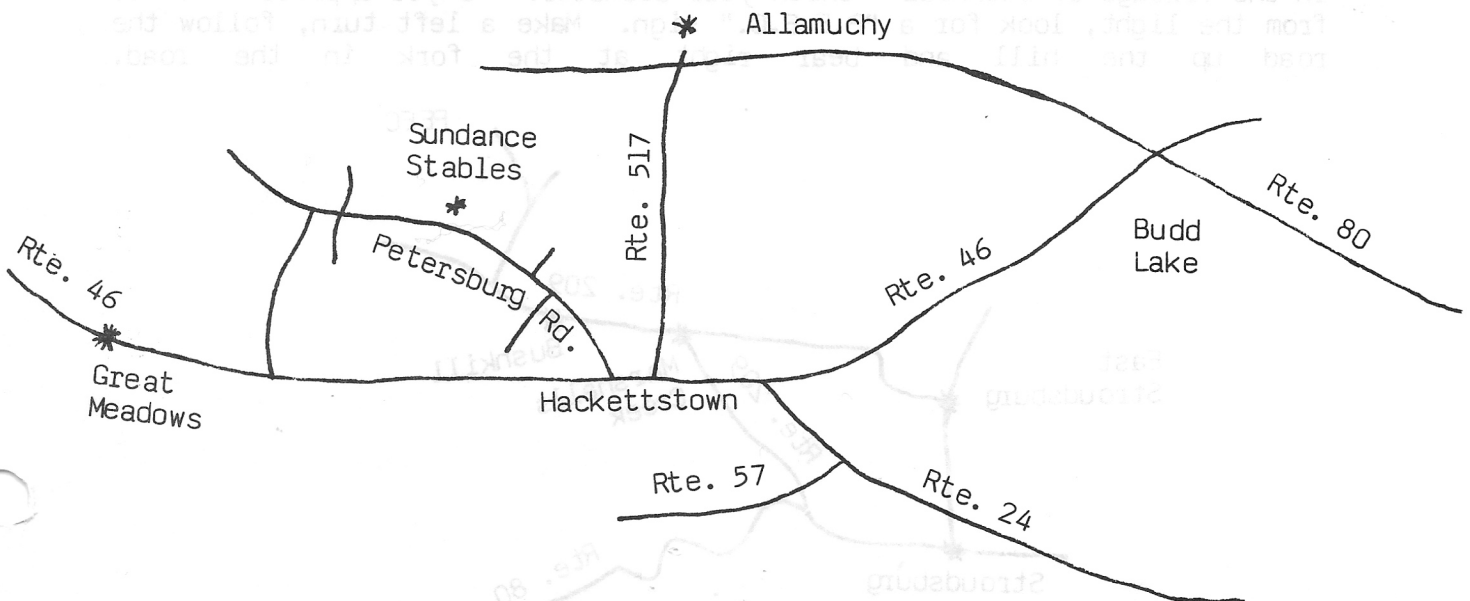
Editor: Melanie Spock

Wild Foods Foray

The wild foods foray will be held on June 6th at Sundance Stables, Petersburg Road, Hackettstown. Bob Peabody and Dr. Erica Frank will lead this foray. Besides mushrooms, other wild edibles will be pointed out. The Mycophagy Committee will gather and prepare them, and samples will be tasted at lunch. Everyone is asked to bring a prepared dish to share with others for lunch, preferably using wild edibles. For those unfamiliar with wild edibles, any favorite homemade dish is acceptable.

Enclose an index card with your name and a list of the ingredients with the food, as some members are on restricted diets (low sodium, diabetics) or are allergic to various food (and mushrooms). Since no picnic tables are at the foray site, it is advisable to bring folding chairs, tables or blankets. Paper plates and utensils will be supplied by the club. The foray begins at 10:00 a.m.

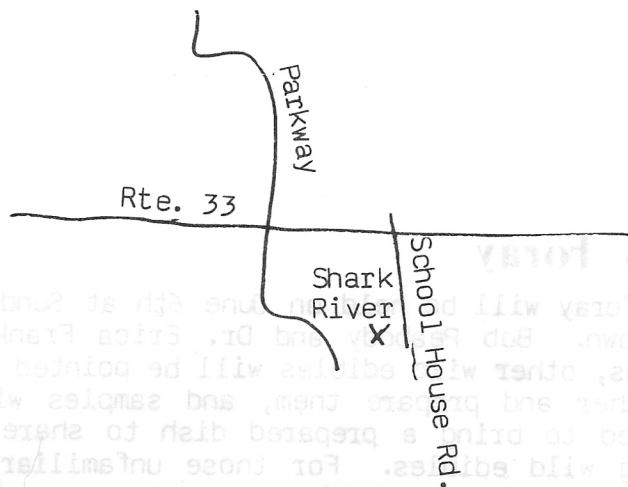
Directions: Take Route 46 West through Hackettstown. One quarter mile west of town turn right onto Petersburg Road. Proceed 1-1/2 miles to Sundance Stables on the right.



SHARK RIVER

The June 20th foray will be at Shark River with Vic Gambino leading.

Directions: Take the Garden State Parkway to Exit 100, Route 33 East. Follow Rte. 33 East about a mile to School House Road. Turn right on School House Rd. and Shark River Park should be about 1/2 mile on the right. We will meet at the entrance to the park at 10:00 a.m.

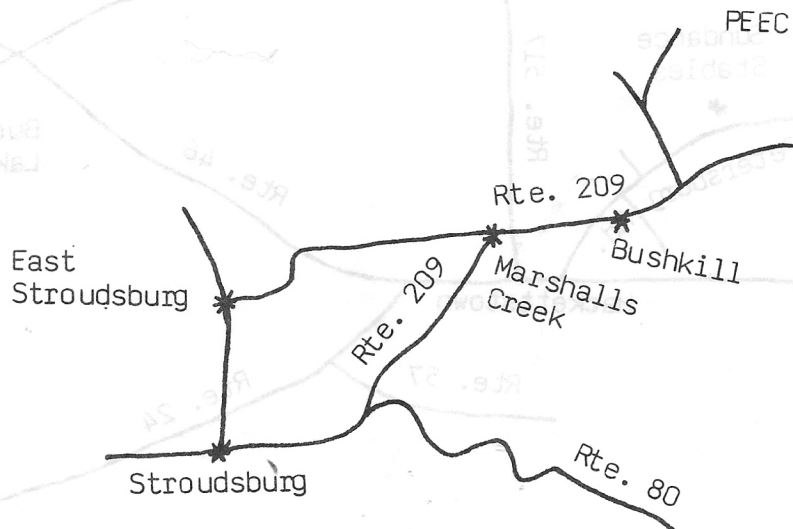


PEEC Weekend

Last minute registration for the PEEC Weekend is still being accepted, as a limited number of extra accommodations will be available. Anyone who doesn't want to miss this weekend can still attend by sending the full \$46.00 to Bill Rokicki, [REDACTED]

The weekend will be held June 25-27, beginning with dinner about 6:00 p.m. on Friday. Forays, a square dance, wine and cheese party and wild mushroom tasting sessions are all planned. For more information, call Bill at 201-[REDACTED].

Directions: From Interstate 80 in Pennsylvania, take Exit 52 (Marshall's Creek) to Route 209 North. Follow Route 209 North to the blinking light in the village of Bushkill. Check your odometer. As you approach 7 miles from the light, look for a "P.E.E.C." sign. Make a left turn, follow the road up the hill and bear right at the fork in the road.



Morel Hunting

After a long winter, everyone looks forward to the first edibles of spring - morels. Signaling the start of the season, the Jenny Jump Foray attracted a turnout of at least 50 people. Three semiliberas, a few pezizas and little else was found. The Hacklebarney Foray was a bit better with Sue Hopkins and Melanie Spock taking home a catch of 5 and 2 M. esculenta respectively; and Kim Tagawa, Ray Fatto and one or two others gathering one morel apiece.

From most reports, the morel season has been very bad. The veteran team of Jim Richards, Barbara, Gram and Bob Peabody totaled about 180 for the season compared to their usual 600+. The team of Anna Gerenday, Sue Hopkins, Melanie & Joe Spock fared better with about 184, plus many more small ones sighted and many that were dried out and over the hill (plus about 10 lbs. of oysters, Polyporus squamosus, Pluteus cervinus and some pezizas). Grete Turchick reports only 12 morels compared with last years total of over 300. Other reliable morel finders such as Dorothy Smullen came up empty this year. Marge Tyndall saw some growing in a lawn, and the owner of the property said she could have them as he usually steps on them.

Complaining that most of them were very, very small, Ray Fatto's total was 210, with 108 of them from one spot in Pennsylvania. At least we know who's going to supply the morels for the next mushroom cooking and tasting session we have! Gene Yetter, who has never found a morel in his life, bagged 39.

The lack of rain, deer, turtles even elves or gnomes were all blamed for the poor picking this year. Whatever the reason, at least some were found.

This year was interesting in that spots that have consistantly yielded quite a few only had one or two, whereas spots that in past years had only one or two or looked promising but none were ever found in the past 3-4 years seemed to yield pretty well. We are wondering if the three week drought had something to do with causing them to fruit, or if the morels have some kind of fruiting cycle and would have yielded even better if it had rained.

They seemed to peak the second weekend in May (after 2 weeks of drought), in spite of the predicted "late morel season" expected due to the snow in late April. For Anna, Sue and me, the morels were mostly found under tulip trees, and while tulip tends to only have one or two morels at the base, this year fruitings were ranging to sometimes 5 to 10 around one tree. Something I never heard mentioned before about morels was in the Ohio's Spore Print: that showy orchis grow in the same soil. I recalled that three of the best morel areas I know of are the only places I have seen showy orchis in quantity. To check out this relationship, when I found a showy orchis, I looked for the nearest tulip tree and to my surprise found 5 morels. After several other tries, I found it didn't always work, but there was a surprising correlation between the two. Also, many of the very old apple orchards we checked yielded very little.

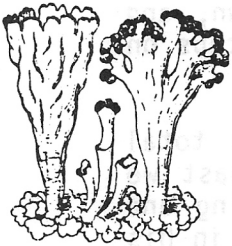
FRIENDS of the FARLOW

The Farlow Reference Library and Herbarium of Harvard University is an internationally renowned institution in the field of cryptogamic botany. It was formed through the bequest of William G. Farlow (1844-1919), eminent mycologist and phycologist and first Professor of Cryptogamic Botany in North America. Through the years, many important scientists have been associated with the Farlow Library and Herbarium. The library has grown, and many valuable collections of specimens have been acquired. Today it is a unique resource for the study of non-vascular plants.



THE LIBRARY

W. G. Farlow was an avid and knowledgeable book collector; throughout his life he continued to acquire books and journals on cryptogamy, many of them now rare or unobtainable. His personal collection was the nucleus of the Farlow Reference Library, which today houses more than 50,000 volumes and receives over 100 journals in many languages. A small archival collection is also a part of the Library.



THE HERBARIUM

The 1,250,000 specimens in the Cryptogamic Herbarium make it one of the world's largest collections of lower plants. Fungi, lichens, mosses, liverworts, and algae are all represented. Many of the personal herbaria of pioneer scholars in these groups are maintained here. These reference collections from many geographic areas provide an ideal resource for research in specific taxa.

WHO ARE THE FRIENDS OF THE FARLOW?

The *Friends of the Farlow* is an international group of amateurs and professionals interested in cryptogamic botany. It was organized by individuals who wish to see this resource not only survive but flourish. Your membership in *Friends of the Farlow* is a tangible demonstration of your support for this unique institution. Through this support, the Farlow will be able to maintain the excellence of its collections by adding current items, fulfilling research and educational tasks, and continuing to make its resources known and available.

ADVANTAGES OF MEMBERSHIP

As a *Friend of the Farlow* you will receive an Annual Report and a Member's Newsletter. Each year there will be at least one special event such as a "Night at the Farlow." For full members, a photocopy service will be offered through which we will supply at nominal charge, upon request, a reasonable number of copies from Farlow Library literature. Members will also receive discounts on Farlow publications such as the Occasional Papers of the Farlow Herbarium, the Artificial Key to the Common Marine Algae of New England North of Cape Cod, and others. And, of course, *Friends* will always be especially welcome to visit and use the resources of 20 Divinity Avenue!



Membership in *Friends of the Farlow* offers you the opportunity to be part of a remarkable institution. Your help will be of particular importance in these days of uncertain fiscal realities and changing scientific "fashions." We invite you to join us and grow with us during the years to come.

MEMBERSHIP CATEGORIES (contributions are tax-deductible)

Associate member	\$5-15	<input type="checkbox"/>	NAME	_____
Full member	\$25	<input type="checkbox"/>	ADDRESS	_____
Sponsor	\$50-\$1000	<input type="checkbox"/>		_____
Benefactor	over \$1000	<input type="checkbox"/>		_____

Please make checks payable to the Friends of the Farlow. Detach above and send to: Friends of the Farlow, 20 Divinity Avenue, Cambridge, Massachusetts 02138, U.S.A.

Mushrooms Cooking ! by Anna Gerenday

The evening of April 18th eleven people, armed with aprons, knives, and frying pans, gathered to be initiated into the rites of mushroom cooking. Jim Richards, high priest of gourmet foods officiated at the proceedings.

By the time the initiates arrived, the counters in the kitchen of All Saints Episcopal Church in Millington were covered with measuring cups, pots, pans, and baskets filled with mushrooms. Then there were the other essential ingredients - cream, butter, eggs, shallots, garlic, ginger root, parsley, onion - all of which Jim assembled from his own kitchen or shopped for during the day.

On this occasion Jim offered up eight basic recipes: Mushroom Tempura, Batter-Fried Mushrooms, Mushroom Risotto, Mushroom Croquettes, Mushroom Bordelaise, Mushroom Pancakes, Stuffed Mushrooms and Mushrooms Au Gratin. He explained the secret of each recipe - what substitutions can be made, what ingredients may be omitted, and what pitfalls (such as exploding croquettes) would foil the uninitiated. Then the eager cooks set about to prepare their assigned dishes. Jim was everywhere: with dervish-like agility he whirled about the kitchen supervising everyone's progress. He made sure every mix was of the right consistency; he demonstrated how to squeeze minced mushrooms for the pancakes; and he made sure everyone observed the right color of beurre manie. He was timing everything: several dishes needed the oven for different lengths of time, at different temperatures. All this careful attention paid off. By nine thirty the table was set and we, our numbers having grown to fourteen, sat down to a scrumptious meal of mushrooms, wine and homemade bread.

This was the first time our club offered a course such as this and it was well worth attending. Those who might be attending a future cooking course or the Culinary Group sessions that Jim and Melanie are planning can look forward to a rewarding experience.

Culinary Class

Jim Richards will again be teaching his basic culinary course. It will be held on June 16th from 7:30 p.m. to 9:30 p.m. at All Saints Church in Millington, near SCEEC. Mainly working with cultivated fungi, you will get a chance to prepare dishes such as mushroom gratin, duxelles, mushrooms Bordelaise, tempura, etc. Class size will be limited to 10 people, and the \$10.00 fee will cover materials, etc. Register by contacting Jim at [REDACTED] or call him at [REDACTED]

Northeast- NAMA Foray

The NAMA-Northeast Foray this year should be the best yet. About 25 professionals will be attending to assist amateurs with identification and to lecture and lead workshops. Many activities are planned including special forays such as a photography foray (along with a techniques lecture and workshop) and a "mycohistorical" foray in the same area where Schweinitz collected in the early 1800's and William Herbst collected in the 1890's to see if fungi found now correspond to fungi found by them back then.

Of course, mycophagy sessions are planned, with cooking and tasting and a tentative workshop by Joe Czarnecki, proprietor of Joe's Restaurant in Reading, PA, which is famous for its wild mushroom menu. There will also be a mycophilately session for those who are interested in mushroom postage stamps from around the world.

An evening lecture by Dr. Orson Miller, Foray Mycologist, is planned and Dr. Roy Watling will talk on the Bolbidiaceae. Other lectures include clubs and corals, the Helvelas, cultivation of mushrooms and one on bibliographic research (how to find what you want to know about mushrooms), among other lectures.

A wide area of specialization will be covered. Some familiar professionals attending are Drs. Ron Petersen, coral specialist; William Bridge Cooke, polypore expert; Nancy Smith Webber, discos and agarics; David Jenkins, Amanitas; Carl B. Wolfe, Jr., boletes; Roger Goos, gasteros; Roy Halling, Collybias; Clark Ovrebo, Tricholomas; Clark Rogerson, Sam Mazzer, Don Pfister, Tim Baroni, Geoffrey Kibby, and Richard Homola.

This is a great opportunity for NJ members to attend a national NAMA foray, since one won't be held in our area again for several years. Registration forms were published in the March and April newsletters and those wishing to attend should send in their registration quickly as space is limited.

Book Review

Fungorum Rariorum Icones Coloratae, Pars XII, New, Rare and Interesting Species of Entoloma by E. Arnolds and M. Noordeloos; 1981, J. Cramer, Germany; 36 pages, 25 figures, 7 plates; available from Lubrecht & Cramer.

The material covered is primarily of Entoloma species collected in Northwestern Europe. Eight new taxa are included in this publication as well as other interesting Entoloma species.

The book offers good sized figures of spores, pileipellis and cheilocystidia. The color plates are beautifully lifelike. The paintings are by the co-author Eef Arnolds, except one by C. Bas. While Entolomas in general are not very well represented in popular mushroom books, all 25 different species of Entoloma discussed in this book are covered in both the plates and figures.

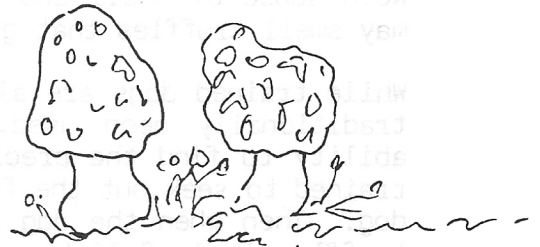
The descriptions are technical but easily understood. Information on habitat is given, and a discussion of the species and comparisons with other similar species follow each description.

For Sale

Many people are having difficulty finding wax paper bags for their mushroom collecting. Ray Fatto says the manufacturer (Cut Rite) is discontinuing the bags. Jim Richards has obtained some and packaged them into lots of 100, which he will be selling at forays for \$1.00.

TAXONOMY

There will be no taxonomy meeting in June.



Spore Allergies

Dr. Stan Siegler condensed the following article from the Journal of the American Medical Association.

A substantial portion of fall asthma and hay fever may be due to spores of common mushrooms according to a study described at the recent Montreal Meeting of the American Academy of Allergy by John Santilli, Jr., M.D.

"After the ragweed season has ended there is a tremendous increase in Hospital Emergency Room admissions for asthma in the late fall." No cause has ever been identified.

After skin testing 100 persons who have asthma in October and November with various doses of extracts from spores of six mushrooms and sooty mold, there was widespread sensitivity to the mushroom spores.

People have considered mushroom spores as a possible cause of asthma before, but no one, however, has ever been able to prepare a sufficiently pure batch of spores with which to test patients.

Since people can even be exposed to the genus *Agaricus* in supermarkets, mushroom spores can account for late fall allergic reactions across the country. "This can be a problem, not only in damp places like New Orleans, but also in relatively dry locations like Connecticut," according to Dr. Santilli.

Sex and Truffles

If most animals have little interest in truffles, one, the pig, doesn't find truffles boring. In fact, pigs are employed to hunt truffles successfully in Europe. Their knack of finding these fungi, which usually grow eight to 12 inches or more below the surface of the ground, has never been explained except that pigs have an innate ability to seek truffles, attributed to their keen sense of smell and their greedy attitude towards food. Supposedly pigs may smell truffles that grow up to three feet beneath the surface.

While trained dogs are also used, pigs are more successful. Female pigs have traditionally been used. Sows are preferred because they have a natural ability to find the precious little tubers, while dogs have to be laborously trained to seek out the fungus. Bits of truffles are added to the food of the dog. Then when the dog has associated food with truffles, the trainer hides truffles in leaf litter and the dog is rewarded when he is able to find one. The trainer then burries truffles and the dog is again rewarded when he is able to find them; after much practice the dog is ready to hunt truffles in the wild.

Some light has been shed on this underground fungus's irresistible allure to pigs. Research done in West Germany indicates that the truffle contains a steroidal sex pheromone present in boars. According to work done by R. Claus, H.O. Hoppen and H. Karg, fresh truffles contain two times the amount of the pheromone than contained in boar plasma. Using sophisticated techniques of gas-chromatography and mass spectrometry, the scientists have determined that 40-60 nanograms per gram of 5a-androst-16- β -3a-ol (that's not a typo, that's the steroid name) are contained in truffles. They feel that this finding may have some bearing on the pig's interest in truffles.

Have the truffles been hamming it up all this time? Only Miss Piggy knows for sure.

For more information the research was published in Experientia, 37, 1178 (1981) Berkhauser, Verlag, Basel.

Telluride Conference

Held in Telluride, Colorado, the Telluride Mushroom Conference from August 5-8, 1982, is designed for persons interested in expanding their knowledge of edible, poisonous and psychoactive wild mushrooms. In-depth consideration will be given to the cultivation of diverse mushroom species, emphasizing practical principles and techniques.

The cost of the conference is \$125.00 which covers meals, campsite and admission. For more information, contact Fungophile, P.O. Box 5503, Denver, Colorado 80217.

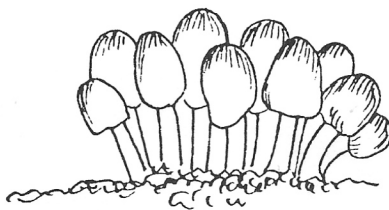
White Rugoso-annulata? ^{ou?} by Anna Gerenday

Stropharia rugosoannulata is one of the more common mushrooms found growing on wood chips. Many of us are familiar with this very handsome, robust fungus with its deep wine colored cap, and cream colored stipe with a ring that is radially split on its lower side into a crown-like formation. Superficially, it resembles Agaricus, but the ring and the grayish purple gills are positive distinguishing features. Stropharia rugosoannulata has the tendency to fade in age. Old, dried out specimens often take on a light, yellowish brown color. I have often seen it in this state, and when Carol Kreig called me last week to tell me about the mushroom she found growing on wood chips, I was sure it was just that, although I did find it strange that she described the cap as having the same color as the stipe. I just gave her the benefit of doubt. You can imagine how surprised I was when on the following day she brought me two specimens which were completely cream colored. One was older, with the cap expanded; the other was young, margins inrolled, with the ring still obscuring the gills. My first reaction was: Agaricus. Superficially, it looked like Agaricus bisporous, the supermarket mushroom, with a tinge of yellow. But the ring, the gills, and the shape of the mushroom indicated Stropharia rugosoannulata. Dorothy Smullen and John Durkota agreed when I showed it to them.

Has anyone encountered this light form before? Could we be dealing with a different species? Any information from our readers regarding this anomaly would be greatly appreciated.

Book

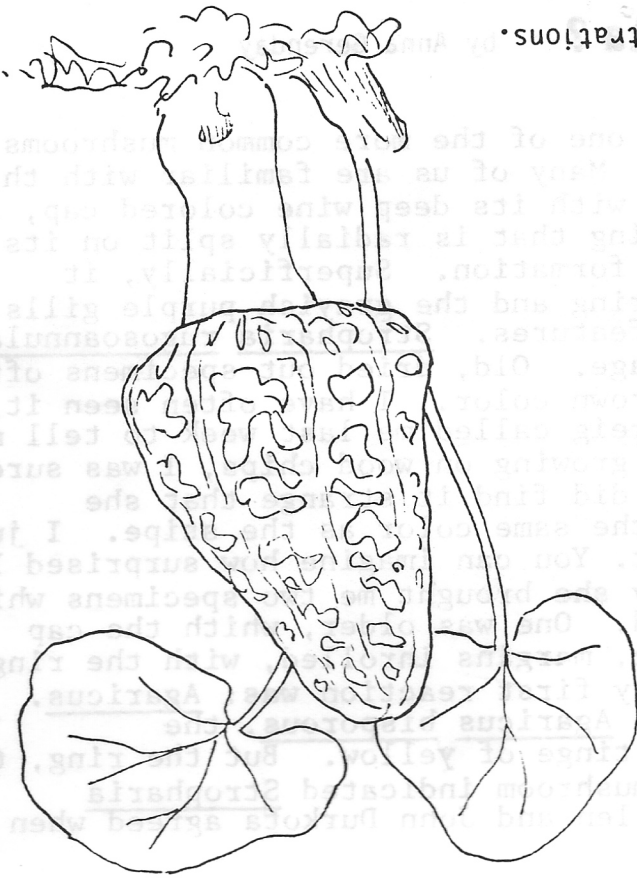
Simon and Schuster's Guide to Mushrooms edited by Gary Lincoff is now available at a discount to members. The \$9.95 book will cost approximately \$8.00 and Ray will be selling it along with some other books at the Wild Foods Foray.



Foray Leaders

To foray leaders and all members - If you are drying specimens for the herbarium after forays, please try to get a spore print if possible. Also make any other notes on the identification label about the fresh condition. This will really help the quality of our herbarium. Thanks. - Dorothy Smullen.

Thanks to Jane Blair for the illustrations.



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New Jersey Mycological Assoc.
c/o Anna Gerenday, circulation
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Book

Simon and Schuster's Guide to
available at a discount to m
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Stropharia rugosannulata
Mushroom

FIRST CLASS MAIL

Thanks - Dorothy Smullen