

# New Jersey Mycological Assn.



NJMA News  
Vol. XII

July 1982  
No. 7

President: Ray Fatto

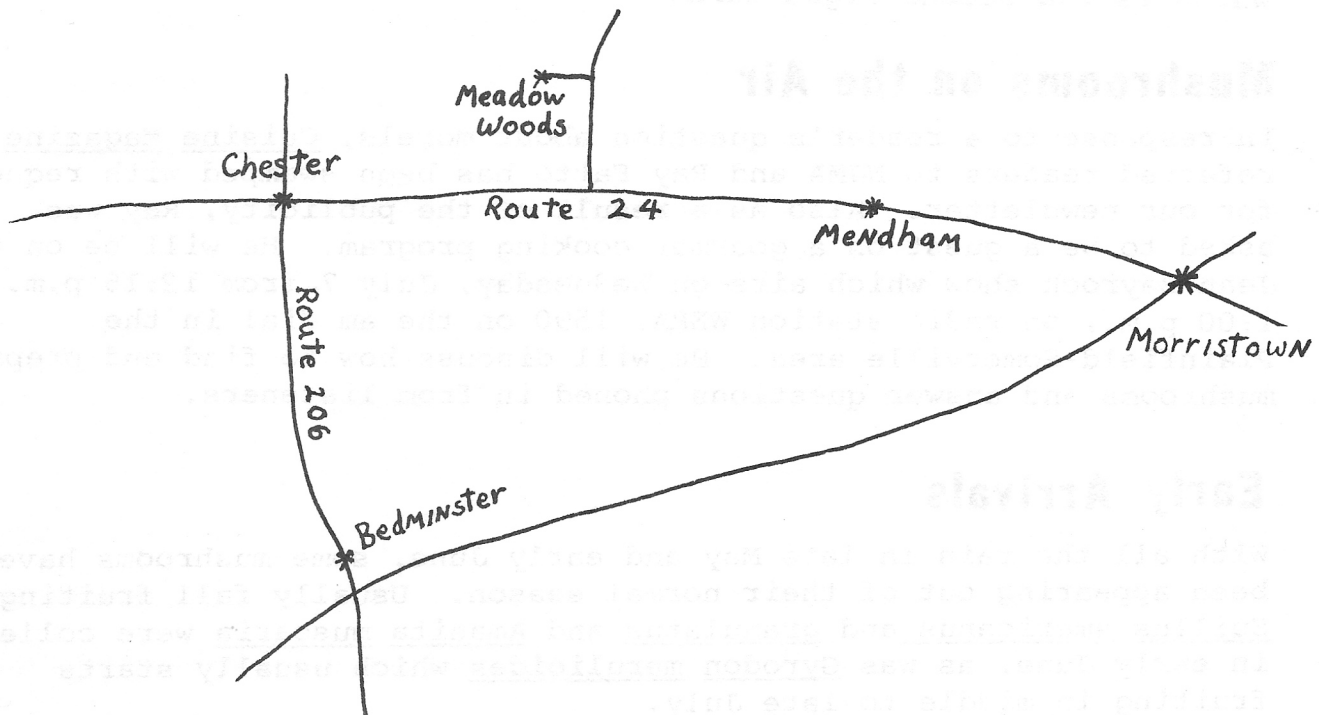
Editor: Melanie Spock

## Meadow Woods

The July 11 foray will be at Meadow Woods with Ray Fatto leading.

Directions: From Chester, at the junction of Routes 206 and 24, proceed east for three miles on Route 24. Just past "Park's Fruit Farm" stand turn left onto Old Mill Road and proceed 1.3 miles. Watch the mileage reading closely and see a stone building on the left. Turn left and enter the stone gate, bearing left to the parking area.

From Mendham on Route 24, proceed west 2.4 miles from the light in Mendham Center. Just past the Mendham Animal Hospital, see Old Mill Road on the right with a large blue house at the corner. Turn onto Old Mill Road and proceed 1.3 miles. There will be a stone building on the left, turn left and enter the stone gate, bearing left to the parking area.



## Holmdel

Bill Rokicki will lead the Holmdel foray on July 18.

Directions: Take exit 114 from the Garden State Parkway. Turn right if you are coming from the north (going West). Follow to the next intersection. Make a right turn onto Crawford-Everett Road. Follow the sign to Holmdel Park by turning left on Roberts Road. In the park keep to the right, driving to the third parking lot for the tennis courts at the top of the hill. The foray begins at 10:00 a.m.

## Stephens Park

Stephen's State Park is located on Route 604, seven miles south of Route 206 and 1-1/2 miles from Route 46 in Hackettstown. Jim Richards will lead this foray on July 25th.

Directions: From the East, take Route I-80 West to Exit 25 (Route 206 North - Newton), turn left at the second traffic light (3/4 mile) onto Route 604 South. The park entrance is located seven miles on the left. (Watch for House of Good Shepherd sign.)

From the South: At the intersection of Routes 46 and 183 in Hackettstown (Route 24 becomes 183), turn right onto Route 604 (Willow Grove St.) by the Hess service station across from David's Country Inn. Stephen's State Park is 1-1/2 miles on the right.

One fifth of a mile after entering the park, make a right turn over the bridge at the stop sign. We will meet at the lower picnic area which is the second right turn.

## Mushrooms on the Air

In response to a reader's question about morels, Cuisine Magazine referred readers to NJMA and Ray Fatto has been swamped with requests for our newsletter. Also as a result of the publicity, Ray was asked to be a guest on a gourmet cooking program. He will be on the Jean Bayrock show which airs on Wednesday, July 7, from 12:15 p.m. to 1:00 p.m., on radio station WERA, 1590 on the am dial in the Plainfield-Somerville area. He will discuss how to find and prepare mushrooms and answer questions phoned in from listeners.

## Early Arrivals

With all the rain in late May and early June, some mushrooms have been appearing out of their normal season. Usually fall fruiting Suillus americanus and granulatus and Amanita muscaria were collected in early June, as was Gyrodon merulioides which usually starts fruiting in middle to late July.

## Wild Foods Feast

The wild foods foray this year offered the excitement of driving up hill through the pasture, soaked and muddied after a week of rain, and seeing who would make up to the site without sliding into the stream or getting stuck in the mud. Most exciting were the Brachwitz's van wobbling and almost tipping over around the curve, and the Frank's car and trailer traveling sideways up the hill with the small trailer jackknifing back and forth. Those who pushed cars stuck in the mud noticed hundreds of Bolbitius vitellinus in all stages of development and many small Coprinus.

In the intermittent rain, over 40 people turned out to walk with Dr. Erica Frank and Bob Peabody as they pointed out edible wild plants, their uses and how to prepare them. We all sampled foods and Bob and Jim auctioned off leftover bread and Barbara Ecker's three piles of Stropharia rugoso-annulata she collected near her home. The \$70.25 was donated to the club.

The foods we all sampled were as follows:

Wild strawberry tarts - Bernie Palinkas  
Jerusalem artichoke salad and sauteed psathyrella candoleana - Len & Erica Frank  
Sauteed burdock - Jill deGrazia  
Deviled eggs with mushrooms & orange herb tea - Linda Manilovich & Paul Meyer  
Sauteed watercress, pokeweed and a salad - Bob Simmon  
Fruit salad - Sue Hopkins  
Tofu strawberry pie - Phyllis Carlson  
Marasmius mushroom pizza - Gloria & Roger Brill  
Wild black walnut & kiwi fruit muffins - the Spocks  
Chick peas - Bill Felegi  
Potato salad with nettles & watercress, carrot salad & wine - Fred & Hilde Brachwitz  
Turkey, homemade wheat bread & lettuce - Joan Morris  
Four bean salad & choco-peanutbutter cookies - Bernice & Ray Fatto  
Cream of Stropharia soup - Barbara Ecker  
Wild salad - Bob Brauer  
Boletus edulis, pickled honey mushrooms & wild leek soup - Grete Turchick  
Czech rasin braid, inkeepers rye, raisin pumpernickel, Fauchon's Hawaiian bread, California sourdough whole wheat bread, old Milwaukee rye, royal Hibernian brown loaf, pear bread and country loaf - Jim Richards & Bob Peabody.



## Dogs and Mushrooms

The following article written by Bob Burrell is reprinted from the Ohio Mushroom Society's Spore Print, March-April 1982, page 6.

According to the old wives' tale, one can tell non-poisonous from poisonous mushrooms if you see pieces that have been nibbled out of the specimen in question. A sure sign of edibility, so the old saw goes. I have often wondered how you don't know that some poor, wretched chipmunk might be back in his burrow writhing in agony. From the scientific laboratories we learn that what is poisonous to man may be equally toxic or even moreso for animals. With this in mind, one ought to pay attention to what Fido may be gobbling up.

In 1977, an incident in British Columbia serves to show the dire consequences that may result. The incident involved a female Labrador retriever and her litter of 4½ week old pups. These dogs were kept in a fenced enclosure in a large yard with trees. One pup was found dead and some could not use their front legs. Within two hours, another pup had died and symptoms began to appear in three more which included stretching the head and throat back in an attempt to breathe. All pups were taken to a vet where a third pup soon died. Each dead pup was found to have large pieces of mushrooms in its stomach. With only this information the vet injected the survivors with atropine. Convulsions continued for 12 hours and all had recovered by 17. Two foresters identified the remnants as Amanita pantherina, a known human intoxicant.

Then in 1979 there was a report from Michigan of a 5½ year old beagle that died from eating a Gyromitra esculenta. In this incident a man had picked the false morels for table consumption. He ate one batch without immediate incident and then soon picked another batch. Following ingestion of the second batch, the man reported some mild GI trots and a few non-specific symptoms which he passed off. The remaining mushrooms were put in the refrigerator and left there for a week, a normal procedure in our house where a complete review of every meal for the last month is often possible. Well they talked about eating the goodies and thought about the GI's and decided to give them to the family garbage disposal, i.e., their dog. Unfortunately the dog became violently sick within a few hours. She was bleeding internally and her liver was severely affected. She couldn't keep anything down and she became progressively weaker until she died after three days. In this case the monomethyl hydrazine poison in G. esculenta seemed to be more toxic for the dog than for humans and was certainly eaten at a higher dose per pound body weight.

It is foolish to give dogs food you wouldn't eat yourself and this was a good case in point. In addition to being toxic, leftover food that is spoiled due to bacterial action won't be tolerated by family pets any better than it would by you. Stick with Gro-Pup or Gaines Burgers.

# WANTED

Dead or Alive (Preferably alive)



*Agaricus bitorquis* (Quel.) Sacc.

Alias: (Synonyms)

*Agaricus rodmani* Peck

*Agaricus rodmani* Peck

*Psalliota rodmani* Peck

*Agaricus campestris* var. *edulis* Vitt.

*Psalliota campestris* var. *edulis* Bres.

*Agaricus edulis*

*Psalliota edulis* (Vitt.) Schaffer and Moeller; *Chitonia*  
and Herrburth

*Agaricus peronatus* -

May be mistaken for: *Agaricus campestris*  
*Agaricus arvensis*

We would appreciate receiving, from any fungus identified as possibly being one of the above, a spore print, dried sporophore, and, if possible, a culture from the living sporophore.

Please send any or all of the above items to:

Campbell Institute for  
Research & Technology

Box 57Q

Campbell Place

Camden, NJ 08101

Attention: Dr. William R. Reinert Or call collect: 609-964-4000  
EXT. 2765

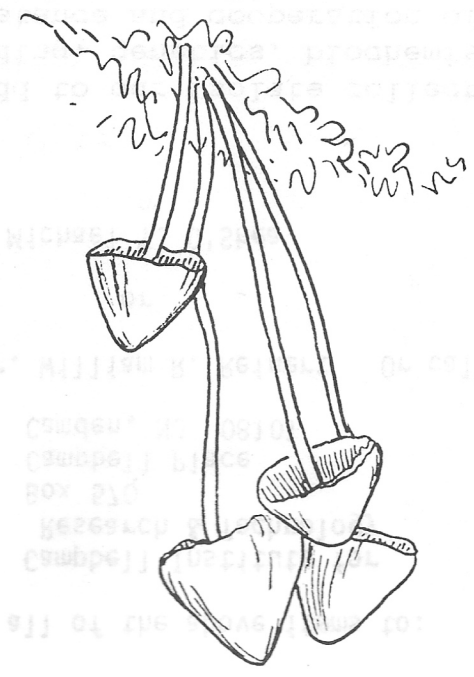
or

Michael T. O'Shea

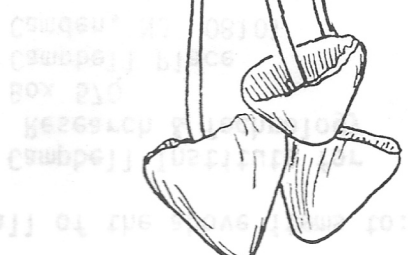
We are seeking to add to our isolate collection for use in our studies of the breeding, genetics, biochemistry and physiology of Agaricus. The assistance and cooperation of your members would be greatly appreciated.

Thanks to Jane Blair for the illustrations.

de gressit abstrahere  
Adaptation. The nature of the  
approach of the present and to  
we are seeking to add to



Attention: Dr. William R. ...



How the living organism  
being one of the species  
ME would appear

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

*Handwritten signature or initials*



OLDWICKY

MAILED

FIRST CLASS MAIL