

# NJMA NEWS

## New Jersey Mycological Assn.

MAY - JUNE 1984

### COMING EVENTS

Editor: Vic Gambino

### ATTENTION ALL MEMBERS.

Last month's newsletter made a brief announcement of the NJMA's annual weekend at The Pocono Environmental Education Center (PEEC), which is perhaps too brief. Included with this newsletter is a pamphlet which further describes this beautiful area, and some of its trails. There are trails for anyone regardless of age or physical condition. Additionally the weekend has been planned for both social and scientific interests. The indoor pool has been recently renovated, and is now open. Dr. Sam Ristich, will attend, besides leading a foray, he has consented to hold an informal workshop for novices and experts. Sam has the ability to work with everyone at their level. Ask anyone who has been on a foray with Sam about the fun and excitement he can generate.

An application blank is published with this newsletter, we urge you to fill it in and mail to Bill Rokicki tonight...June 22nd is right around the corner and Bill has to know how many cabins to reserve.

### JUNE 3RD - WILD FOOD FORAY AT SUNDANCE

Bob Peabody reports that conditions are excellent for a wild food foray which will surpass prior meetings. This time it is requested that all attendees will bring their plates and silverware. Additionally, this will be a covered dish affair so attendees are requested to bring enough for yourself, with a little extra to share with friends. Dishes prepared with wild edibles are preferred but are not necessary. The foray site has no picnic tables, so be prepared with blankets, chairs etc. Driving instructions were published with the March-April Newsletter. Circle your calendar and make every effort to be present and contribute your good will and smiling faces.

### CORRECTION

The list of poison control centers published in the March-April Newsletter has been superseded by the use of a general 800 telephone number combining all New Jersey control centers. The centers may be reached by calling:

New Jersey Poison Information and Education System  
201 Lyons Avenue  
Newark, New Jersey 07112  
800-962-1253

### NEW MEMBERS

We welcome the following new members into our club.

PRESIDENT'S MESSAGE.

RULES AND REGULATIONS...

Recently I have received a letter from the Sommerset County Enviromental Education Center (SCEEC) requesting that we remind our membership about the rules and regulations of the park system which explicitly prohibits the collection of " any plant or animal materials, including fungi ", in their parks. Their rules make allowances for collecting, by special permit, small quantities for educational and scientific purposes, but under no circumstances do they allow collections for " personal food " use.

The NJMA wishes to maintain its good relationship with the center and therefore, I ask everyone to please observe these rules.

Such regulations are not unique to SCEEC. The Morris County Park System strictly enforces a simular regulation, and park police issue summons to people for picking fungi. Before picking in any area, especially private property, it might be prudent to ask if you may.

Attention ALL foray leaders !!

Prior to each foray, please check if a written permit is required for the location of the foray you are leading, and if so, please obtain the permit a few weeks ahead of the foray, and carry the permit with you on the foray.

Anna Gerenday

GETTING INVOLVED !

Have you ever wondered how to share your talents and interests with the club ? Here are some specific ways:

ARTISTS: Contact Jim Richards [redacted] or Vic Gambino [redacted] about submitting postage size drawings for our newsletter, and other club posters, flyers and publicity bulletins.

GRAPHIC DESIGNERS: Donate press-type chart pak tapes etc., for use in creating visual aids for the Fungus Fest '84 and/or donate your time! Call Selema Whitefeather (212) 898-8999.

PHOTOGRAPHERS: Donate prints of common fall mushrooms for those same visual aids at Fungus Fest '84, again call Selema Whitefeather.

WRITERS: Submit articles of mycological or club interest to the editor of this newsletter. Types of articles are: reports on forays, meetings, discussions and research on historical figures in mycology.

COOKS: Recipies, food hints, cut outs from local newspapers.

MEMBERS: You name it....We need it.

SPECIAL NOTE

To those planning on foraying in the Pine Barrens during this Summer's Ninth Annual Northeastern Mycological Foray we strongly suggest that a compass and whistle be as much a part of your foraying equipment as the knife, wax paper, basket, and mosquito repellent.

CULINARY GROUP-

Recently I had occasion to talk with Bob Hosh, Chairman of the Culinary Group. Somehow, when putting together the notice published in the last newsletter regarding the last meeting, a number of errors crept in. Thanks to Jim Richards, corrections were made before the letter was printed. Bob Hosh was good enough to give me the following article for printing in this newsletter.

Do you have trouble planning something special or different for dinner? Are your menus ordinary? Wouldn't it be great to sample venison and Boletus edulis meatballs? How about exotic Louisiana crawfish served with piquant Remoulade sauce? Maybe your taste runs towards something as earthy as creole red beans and rice.

Perhaps you would like to have a gourmet dinner without the fuss of preparing all the food, or without the high cost of an expensive restaurant. Or say you like to socialize, but not cook. Well, don't despair. The NJMA Culinary Group has the answer to your problem.

The Culinary Group's Creole-Acadian dinner held April 14, featured all the above foods in addition to--mushroom pate, mushroom savories, crawfish, shrimp and kolbasz jambalya, Louisiana Chicken (more mushrooms and artichoke hearts), Daube Glace, (cold jellied beef), lima beans piquant and a fresh garden salad. Desserts were strawberry shortcake, strawberry-raspberry Bavarian and Spiced Pecan cake with Pecan Frosting. The dinner concluded with dark roast coffee and chicory and freshly prepared beignets.

How much did this Cajun repast cost? A picayune \$8.00 per person! By pooling labor and cooking talents, similar culinary endeavors have cost well under \$10.00 per person. Frustrated master chefs keep a record of ingredient costs which are added to the rental of the hall at All Saints Church. The total cost is divided by the number of diners present for the cost per person. The actual ingredient costs are subtracted from each diners share and each person is assessed their fraction of the cost of the meal. This also keeps the frustrated chefs happy.

So, if you like to cook, help set up, clean up, participate in spirited scintillating conversation, or just plain eat; plan to attend the next dinner on JUNE 16. The theme selected at the last dinner is Scandinavian.

If you'd like to try some toothsome Lihamurekepiiras ( This one is a lulu ! meat ,cheese and mushrooms in a sour cream pastry shell), Pork loin stuffed with apples and prunes or apple snow ( items proposed for the Scandianian menu ), call Bob Hosh at [REDACTED] Jim Richards at [REDACTED] or Dorothy Smullen at [REDACTED] vations and more information. So, come on! spend a few kronen and have some fun!

BOOK NEWS

Since the publication in a previous newsletter of books available for purchase by members, several new titles have been added:

<u>TITLE</u>	<u>AUTHOR</u>	<u>MEMBER'S COST</u>
Mushrooms and Toadstools	V. Norris	10.50
One Thousand American Fungi	McIlvaine & Macadam	8.50
The Genus Collybia	Halling	22.00
Wild Mushroom Recipes	Puget Sound Mycol. Society	6.50
Collins Guide to Mushrooms and Toadstools	Lange & Hora	13.50

A newly published poster from Sea Otter Press...Mushrooms of North America is available to members for \$7.00, or \$12.00, laminated.

During the foray season it is not practical to have available at all forays copies of every publication that the Book Committee has for sale. Some of the basic field guides and newer publications will be available at the forays, either from Chairman Jim Richards, Sue Hopkins, Bob Simmons or Graham Peabody. If you are interested in any particular book(s), please contact Jim at [redacted] or by mail at [redacted] N.J.

Arrangements will be made to have the book brought to the next foray, or the book can be mailed for a \$1.00 postage and handling charge, for the first book, plus \$0.50 for each additional volume.

Review copies of the first of two new Audubon Society Guides to Natural Places of the Mid-Atlantic States have been received by the Book Committee. This book covers the inland areas, the second, for the coastal areas will probably be available for the Wild Food Foray in June. The cost to members will be \$8.00 per volume. If you are interested in purchasing these books, it would be advisable to let Jim Richards know so that he can order an adequate number, to be on hand for the club membership.

TAXONOMIC UPHEAVAL AMONG THE POLYPORES:.....By Dr. Sam Ristich

In the 40+ years I have been looking at polypores, many species have acquired new generic and family names. This polypore chess game reflects the evolutionary significance "polypore gurus" like Pegler, Cunningham, Nobles, and Teixeira place on the internal structures such as types of hyphae, presence or lack of clamp connections and of chemical reactions such as the extracellular oxidase reaction.

Nobles' experiments have demonstrated that the extracellular oxidase reaction segregate species into natural groups - even though many of these do not bear a resemblance externally; vis. she says if species have a positive extracellular oxidase reaction and have thin walled hyphae that are consistently nodose-septate and have smooth ovoid spores, all are first "cousins", i.e. Polyporus (Bjerkandera) adustus, P. (Bjerkandera) fumosus, P. (Hapalopilus) nidulans, and P. fissilis - and if they are in this broad group, but have allantoid spores P. (Gloeoporus) dichrous and Poria crustulina are also first "cousins".

Now those of you who know adustus and fumosus have no problem knowing they are "look alike", but a soft orange-brown nidulans (that gives a blue reaction in KOH) is about as externally related to the thin black hymenium adustus as ducks are to herons, but dichrous, the thin rosy, rubbery hymenium, white pileus entity with allantoid spores is a reasonable "look alike" to adustus from the pileal color and texture and "shelf and sheet growth".

Many taxonomists confuse Polyporus giganteus with Polyporus frondosus. I don't know why! Ecologically and structurally they are alike - vis. both grow only at the base of trees and both produce overlapping pilei with short stems. But the similarity ends here. First, giganteus is always flesh or pink colored when young; frondosus always with a white hymenium and frondosus retains its white flesh and hymenium; giganteus stains black when touched and eventually turns black. Well Pegler used more subtle characteristics. Clamp connections - he placed giganteus in the genus Meripilus and frondosus in Grifola. Under Nobles' code - frondosus is key code 2,3,8 - which means:

- 2 - results positive for extracellular oxidase.
- 3 - thin walled hyphae consistently nodose-septate.
- 8 - hyphae differentiated to form fiber hyphae.

giganteus is code 2,6,10:

- 2 - positive for extracellular oxidase (1).
- 6 - thin-walled hyphae consistently simple-septae.
- 10 - hyphae differentiated to form cuticular cells closely packed to form pseudo-parenchyma.

So be it! But what about putting Polyporus (Coriolus) versicolor with the "way out" P. (Globiformes) graveolens in 2,3,8 with frondosus. Nobles does!

Certain characteristics and reactions are very important evolutionary trends for Pegler, so he has placed P. berkeleyi in the genus Bondarzewia and family Bondarzewiaceae - which means the berkeleyi is the only polypore with

spherical, echinulate spores that turn blue in Melzer's reagent. From an amateur's anatomical look alike point of view, I don't believe anyone can confuse a fully grown berkeleyi with anything else "poroid". And our dear artist's fungus Fomes (Ganoderma) applanatus - is now "sporting" family rank because Pagler believes its truncate spores with spines enclosed in an outer sheath is a unique character - so now tsugae, lucidum, and curtisii, have gone "upstairs" with their less picturesque cousin applanatus.

The important point is - Has all of this wisdom made you wiser as an amateur?

If not - wait until my next article on "Polypores for the Amateur and Others".

Note: (1) A quick test for the presence of extracellular oxidase is to put several drops of an alcoholic solution of quaiacum on the mycelial mats of the fungus. If a rapid blue reaction is seen, the test is positive.

# Mushroom

## The Journal of Wild Mushrooming

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New subscriptions start with the next quarterly issue. It is not possible to start subscriptions with earlier issues, but while supplies last, copies of the first three issues (Fall 1983, Winter 1983-84 and Spring 1984) may be ordered at \$3 each, postpaid.

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Mushroom welcomes contributions in the form of manuscripts, drawings and photographs, and will be glad to consider them for possible publication. Please enclose a stamped, self-addressed envelope of the proper size, and double space all typed material.

Advertising rates are available upon request.

Deadline for both editorial content and advertising is two months before publication, so material should reach Mushroom by May 1, August 1, Nov. 1 or Feb. 1. Issues come out early in July, October, January and April.

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Volume 2, Number 2  
Spring 1984

JUNE 22-24, 1984

POCONO ENVIRONMENTAL EDUCATION CENTER (PEEC)

This is the NJMA's traditional salute to Spring, and introduction to the mushroom season. For those who have not attended previous weekends, you may find this to be the very time and method to mix social programs with mycological programs. It provides an opportunity to meet with other members, ask what you think to be embarrassing questions, eat some wild delights, indulge in a wine and cheese party, and hike on some of the most beautiful trails in this section of this country. The cost for this weekend, including food and accommodations, is a modest \$50.00. This weekend is a must for new and old members.

PEEC DIRECTIONS

From I-80 in Pa., take exit 52 (Marshall's Creek to Rt. 209 North.) Follow Route 209 past the blinking light in the village of Bushkill, mark your odometer as seven miles past this point is the sign for PEEC. Make a left and follow that road uphill. At the fork in the road, bear right. The center's parking lot will be visible.

Arrival Time is 5:00 P.M. Friday, June 22, for dinner. Bring your own linen and towels or sleeping bag.

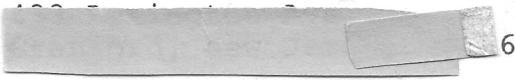
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RESERVATION FORM FOR PEEC WEEKEND

Total cost of weekend.....\$50.00

Make checks payable to: New Jersey Mycological Association

Mail To: Mr. William M. Rokicki

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No. Attending \_\_\_\_\_ Name (s) \_\_\_\_\_

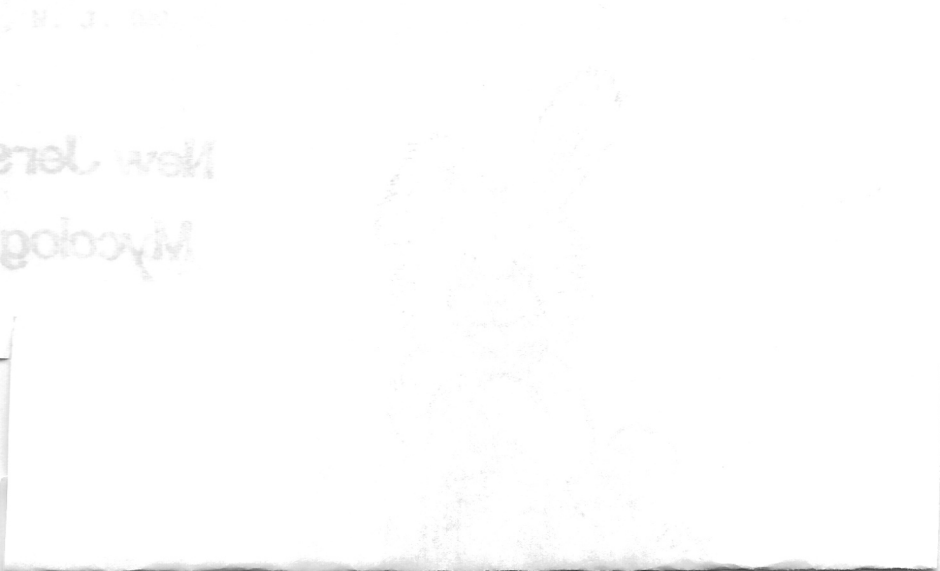
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New Jersey Mycological Assn.  
c/o Sue Hopkins

New Jersey  
Mycological Assn.



This is the first  
introduction of  
the new form of  
mycological study  
which has been  
introduced in this  
section of the  
mycological study  
weekend.

FIELD DIRECTIONS

From I-80 in NJ, take exit 21 (North of the  
Creek to Rt. 209 North).  
Follow Route 209 east and bearing right in the village of Bushkill.  
Mark your odometer as zero miles past this point is the sign for  
PEBC. Make a left and follow road uphill. At the fork in  
the road, bear right. The correct parking lot will be visible.

Bring your own lunch and beverages if needed.

FIELD SIGN FORM FOR PEBC WEEKEND

Local mycological study  
The check register for the New Jersey Mycological Association  
is located in the back of the PEBC building.  
The PEBC building is located on the right side of the road.

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