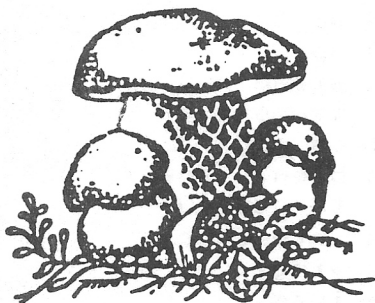


New Jersey Mycological Assn.

JULY - AUGUST 1984



King Bolete
BOLETUS EDULIS

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Jim Richards

Editor:

Vic Gambino

PRINTED
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NEW JERSEY MYCOLOGICAL ASSOCIATION

The following news release has been prepared to announce and publicize our **FUNGUS FEST**. It will be of interest to other environmental groups and nature clubs.

FUNGUS FEST '84**A WILD MUSHROOM FAIR**

Once known to only a handful of experts, wild mushrooms such as morels, oyster mushrooms, and chantarelles are appearing in markets and restaurant menus with increasing frequency. What Are they? Are there any other wild mushrooms which are edible? What is the mystique about wild mushrooms? What is that BIG YELLOW fungus growing on my tree? The answer to these and many other questions can be found at the **New Jersey Mycological Association's** annual "**FUNGUS FEST**" to be held at the Somerset County Environmental Education Center on Lord Stirling Road in Basking Ridge, Sunday, October 7, from 11:00 am to 5:00 pm.

Through lectures, slide shows and displays, members of the association will explain what mushrooms are, how they fit into the ecosystem, and how to tell the edible kinds from their dangerous and sometimes deadly look-alikes. This year's fair will feature an "**Introduction to the Mushroom World**", a hands-on minicourse given at intervals during the day.

Locally gathered fresh mushrooms will be displayed. Experts will be on hand to identify those brought in by the public. Those who may be interested in mushrooming as a hobby will be given an opportunity to join experienced collectors on the trails bordering the Environmental Center.

Field Guides, textbooks, cookbooks and educational material will be on sale. Craft materials will also be displayed.

For philatelists, The U.S. Postal Service will open a one day "Fungus Fest Station" featuring a mushroom pictorial cancellation on an official cachet envelope. Coordinated with this will be a display of world stamps picturing wild mushrooms

Additional information may be obtained by calling the Environmental Center at (201) 766-2489 or the association at (212) 989-8999.

As chairman of the NJMA Culinary Group, I would like to thank the members and guests for their participation in setting up, cooking, and cleaning up at our dinners. Without the enthusiasm and devotion of our master chefs and gourmets, our quarterly attempts at bringing Association members together for well prepared food and scintillating socializing would not be the success it has been. The goals of the Culinary Group have been and continue to be, to get our membership together, to meet one another, and to create an atmosphere for exchanging ideas about collecting, photographing, studying, preserving, and incorporating mushrooms into delicious recipes.

I feel that we have been succeeding. As chairman, I make an effort to balance the offerings and include mushroom dishes on the proposed menu. The mushroom season and scarcity of mushrooms sometimes work against us, but with fall approaching the number of mushroom selections should increase.

The June 16 dinner, which had a Scandinavian theme was well received by those who attended. Hors d' oeuvres consisted of pickled herring, pork liver pate, rye and flat breads, and Maibowl champagne punch. Main courses were Graviex (Alaska salmon), Finnish meat, mushrooms and cheese in pastry, and pork loin stuffed with apples and prunes. These were accompanied by buttered boiled new potatoes with fresh dill, potatoes baked with herring, onions and cream, beet salad, and two mushroom salads. Desserts were apple snow, almond marzipan cake, blue-rhubarb cake, and cold cherry soup.

At the suggestion of our club president, the next Culinary Group dinner will have a Hungarian and wild mushroom theme. It is scheduled for September 15 at the All Saints Church in Millington. So, if you would like to try some walnut stuffed mushroom caps, creamed mushrooms, bogrács gulyás (kettle goulash), Esterházy rostélyos (glorified swiss steak), paprikás csirke (chicken paprikash), Szekelykaposzta (pork, sauerkraut, and sour cream ambrosia), palacsinta (crepes), and Rigó Jancsi (chocolate lovers' O.D. specialty), all of which are suggestions for the September 15 dinner, call: Bob Hosh (), Jim Richards (), or Dorothy Smullen (), for reservations, recipes, suggestions, ideas, and more information about the time, place, and directions.

RECIPE

This recipe for **Stuffed Mushrooms with Spicy Mustard** is taken with thanks from *The Mushroom Basket* by Andrew L. March & Kathryn G. March. Meridan Hill Publications, 1982. Paperback, 8 1/2 X 5 1/2, 161 pages, \$11.95. (from *The Journal of the Los Angeles Mycological Society*).

16 Meadow Mushrooms (Agaricus)	1 Tbl Dijon, Dusseldorf, or other spicy mustard.
1 Tbl soy sauce	2 slices cooked bacon, finely chopped.
1 sml clove garlic, finely chopped	1 Tbl dry white wine
butter	

Preheat the oven to 450 degrees. Remove the mushroom stems, chop fine, and squeeze out the liquid in a paper towel. In a small bowl mix the chopped stems, soy sauce, garlic, mustard, bacon, and wine thoroughly. Stuff the mushroom caps with the mixture and dot liberly with butter. Place in a buttered baking dish that will hold the caps in one layer and bake in the middle of the oven for 15 minutes, until lightly browned.

NJMA 5th ANNUAL PHOTO CONTEST

Our annual photo contest will be held during our December 9th membership meeting. In response to popular demand the activity category will be included again this year.

CATEGORIES:

PICTORIAL

Photographs of mushrooms, preferably in natural habitat, to be judged on their artistic merits.

TECHNICAL

Photographs showing as many identifying characteristics of fungi as possible. A series of photos will be accepted as a single entry.

These slides will be judged primarily for their usefulness in field identification. The characteristics illustrated are to indicated on a separate sheet of paper.

ACTIVITY

Photos of people in serious or humorous mushroom related activities.

CONTEST RULES

The contest is open to NJMA members only.

Only colored slides will be acceptable.

Previous NJMA photo contest winning slides are not eligible.

Slides may be entered in any of the three categories.

Your name and category must appear on each entry.

All slides will be shown and evaluated by Erwin Streisinger, who was the judge of last year's photo contest, and who has graciously offered to judge this contest.

Forward all entries to:

Anna Gerenday
[REDACTED]

The deadline for submission of entries will be during the November meeting.

Please take this opportunity to share your photos with an audience of appreciative mushroom hunters who look forward to our annual showing, and possibly win a prize.

BOOK REVIEWS

"Wild Food" By Roger Phillips, Published by Pan Books, London
£5.95 Reviewed by Geoffrey Kibby

This is the latest in a series of superbly photographed guides by Roger Phillips, the previous titles of which have all been best sellers. Anyone who has seen the meticulous care and professionalism with which Roger goes about his work will understand only too well the reason for success. Everything is researched in depth, planned with the care for detail of a military campaign, and finally captured on film with consummate artistry.

I make no excuses for being completely biased in Roger's favor. I have had the pleasure of working closely with him on several projects and this included trying many of the recipes included here. All were tried and retried - often many times - until he was satisfied that the recipe was at its best and worth including (many were rejected). Great efforts were made to ensure that the methods of preparation were as clear and simple as possible.

The finished dishes are shown in exquisitely arranged photographs, often at the exact location where the ingredients were picked. I well remember being present during the preparation of the "Morels a la Creme" shown on page 15. The morels were collected in an old chalk quarry near London, the portable stove set up on the spot and the delicious dish cooked and arranged within minutes of picking the fungus. The food could hardly be fresher and was swiftly devoured by Roger, his assistant Jaqui Hurst, and me, with an unanimous vote of unsurpassed excellence! The morels incidently were **Morchella esculenta** and they really were growing in the ivy shown in the photograph.

It is difficult to select any particular recipes as so many are quite outstanding, and taste is such a personal thing anyway, some which stand out in my mind are the blackberry water-ice, the most delicious sherbet-ice I have ever tasted; the sea-beet pancakes, an unusual and exciting dish; the nettle soup and nettle beer; Parasol fritters (**Lepiota procera**), one of the very best mushroom recipes; most of the home made wines (we all enjoyed trying those!); and finally an old favorite, Crab-apple jelly, such fun to collect and it both looks nice and tastes delicious. Most of the plants included, or their equivalent American species, are not too hard to find nor so rare as to be endangered by picking.

Do try these very different and exciting recipes, you will discover just how good wild foods can be and what a truly exceptional book this is. Almost as good as the recipes are the numerous historical and bibliographic references and anecdotes; great fun to read and which give a deeper insight into the traditions of a bygone age. This book is a delight from beginning to end. If you buy only one cookery book this year, make sure it is this one.

Audubon Society Field Guide to Natural Places, 4 Volumes

Northeast Inland (S. Kulik, P. Salmanson, M. Schmidt and H. Welch), covering ME., NH., VT., MA., CT., NY.

Northeast Coastal (S. Kulik, P. Salmanson, M. Schmidt and H. Welch), covering RI., CT., ME., NH., MA., NY.

Mid-Atlantic States Inland (S. Lawrence and B. Gross) covering NY., NJ., DE., PA., VA., WV., Washington D.C.

Mid-Atlantic States Coastal (S. Lawrence), covering PA., VA., NJ., DE., MD., NC.

These four volumes will be welcomed by every naturalist— whether out for a leisurely walk or traveling out of state. The texts include detailed descriptions of the natural areas of the Atlantic states from Maine to North Carolina. Each volume includes descriptions of over 100 sites, including maps with detailed and accurate directions.

Each site is treated at some length with information on habitat, geological formations, and history. Trails are described in detail with indications of difficulty. Addresses and telephone numbers through which additional information can be obtained are provided.

Although these volumes are not aimed primarily at mycophiles, the habitat descriptions are eminently useful for the identification of foray sites, particularly in out-of-state areas. New Jersey is covered in two volumes, and many of the descriptions include familiar NJMA foray sites; other sites may be of interest for future forays. Rock composition and forest types are included in most of the articles — characteristics which will help the NJMA member predict fungal flora.

Each volume includes a glossary of specific terms, as well as names of reference books and field guides. These four volumes will be an important addition to every naturalist's library. They are available through NJMA at forays and meetings at \$8.00 for members.

Anna Gerenday and Ann Fallon

Mushroom guide published by Connecticut College's Connecticut Arboretum

Common Mushrooms of New England is the latest bulletin in a series. The booklet written by John Cooke, and illustrated by Christine Ameele, identifies and describes mushrooms common to the New England area. It is a valuable guide to either the mycologist or the casual stroller. More than 100 types of mushrooms are listed and pictured. There is a short description of each with a discussion of its habitat and natural history.

The publication is available for \$2.50 through the Connecticut Arboretum Association, Connecticut College, New London, CT. 06320.

MEMBERSHIP UPDATE

We wish to welcome the following new friends into our club. Please note anyone who may be near you to arrange car pools or whom you may want to talk about mushrooms.

JAN 14 - DR ROBERTSON - MEMPHIS

Dr. Robert Robertson, member of the New York Botanical Garden, will explore the genus *Lepista* with us at the coming meeting. Dr. Robertson is also the current managing editor of *Mycologist*. SCIENCE, 1130 p.m., downstairs classroom #1.

NEW OFFICERS - 1979

CONGRATULATIONS to the officers elected for 1979:
President - [Name]
Vice President - [Name]
Secretary - [Name]
Treasurer - [Name]

MEETING NOTES

Gertrude Lappin's presentation on "Mushrooms Around the World" was a most informative one. She gave us a thorough review of mushroom people and also sent out informational materials. Gertrude's sample of mushroom powder packets, which she even brought along, were most interesting.

The dues increase was approved. For 1979, individual membership will be \$7.00 and family membership will be \$10.00. Make your check payable to the MMS and mail it to:

Miss Margaret Tackler
Rt. 1, Box 108
Franklin, N.J. 07030

Remember that anyone paying '79 dues before February 1st will receive a free collection of recipe recipes from all past newsletters. Even before the dues increase was voted upon, many members lined up and paid dues to receive their booklets. Additional copies of the Mycologist Corner Collection will be available for \$3.00 each.

TAXONOMY GROUP

The taxonomy group will be back at work in January, setting up our herbarium. We could always use help classifying the 4000 specimens. A qualified member will be available to act as a consultant. The group will meet on the 14th of January at 7:00 p.m. in the basement, 3rd floor, room 100. Come and check out the facilities at Rutgers.

FREE PAMPHLET:

A twelve page pamphlet, *Edible and Poisonous Mushrooms* by Barbara Bassett with color illustrations by Donna Pasley, written to introduce Missourians to wild mushrooms is available for the asking. To obtain your free copy (and up to four extra free copies) write to:
Conservation Commission of Missouri
1221 S. Brentwood Blvd.
St. Louis, MO. 63117

THE MYCORRHIZAL CONNECTION by Sam Ristich

I had the good fortune to rub shoulders with the motivating mycological Scottish Guru, Roy Watling at a workshop in March. I was even more fortunate in seeing a preview of his slide show to the N.Y. Mycological Society. The theme of the slide show emphasized the importance of tree plantations to the world wide distribution of certain fungi. Among his numerous citations were **Suillus Placidus**, **Suillus grevillei**, **Pisolithus tinctorius** and **Amanita phalloides**. To refresh your memory allow me to remind you that **S. placidus** is associated with white pine, **S. grevillei** with larch, **P. tinctorius** (a gasteromycete prized by the Phoenicians for its sepia dye) with 2-3 needle pine and **A. phalloides** frequently with Norway spruce.

Let me cite some parables from the Book of Samuel to reemphasize Roy's story of the importance of trees to the distribution of fungi. Let's tell the tale of phalloides first! In 1974 while I was helping a lady in Irvington NY identify mushrooms she had collected, I was amazed to see my first specimen of **A. phalloides**. "Where did you find this rare and very poisonous Amanita?" I asked. "At the reservoir", she replied. The next day I rushed to the reservoir fueled with 100 octane! And there they were! Hundreds along the cinder path shaded by giant spruces. I toured the 10 acres without finding other specimens. Eventually **A. phalloides** (it was also found before 1974 in NJ) was found in other spruce plantations as well as pine and oak. Bob Peabody learned that during the reforestation hiatus of the 30's many seedling Norway spruce were imported from Europe.

During the 1960's the South River Sand/Gravel Co. of NJ did extensive strip mining for sand through coastal hardwood and pitch pine forests. When clay was encountered it was windrowed with the trash trees. Hundreds of **P. tinctorius** flourished on these clay outcrops. Strangely - **P. tinctorius** was not visible in the small remaining forests adjacent to the sand pits.

In 1965 the Boyce Thompson Institute sold a large research farm containing large plantings of white pine and larch. About 100 of the conites were dug and transplanted several miles away in a lawn. Three years later many **S. grevillei** appeared among the larch, and **S. granulatus** and **americanus** with the white pine. I believe we can say - with a high degree of certainty - that these fungi had some connection with the roots of trees.

Editor:

As a new member of the NJMA I would like to share my impressions of my first mycological weekend at PEEC. Our introduction to NJMA came through friends. They told us about the weekend - that there would be forays and seminars. Two nights and six meals, all for \$50.00 per person. Wow! We joined immediately.

At PEEC we enjoyed ourselves thoroughly. We did a lot of walking, (mountain climbing?). We found mushrooms, and learned a lot about them from Sam Ristich. We met a group of nice people, and the weather was perfect. A great weekend! We can hardly wait until next year. I would recommend it to all my friends.

Jean Woodward

OPINION OF WILD MUSHROOM SALES

The following letter was written to the Editor of the Mycena News, the newsletter of the Mycological Society of San Francisco, Inc. It is reprinted here because it again emphasizes cautions we mushroom eaters should always be aware of, and to note that appearance on a restaurant menu of wild mushrooms should not let us lose our caution. Ed. Note.

Editor:

At a recent catered party, we were surprised to find a dish made with four wild mushrooms. Wild mushrooms are appearing on the menus of an increasing number of Bay Area restaurants. We read of the growing interest and faddish delight in their use in other areas.

On the day of the party, we saw wild mushrooms for sale in a market. They were ratty, old and in poor condition. We usually discard such specimens as uncleanable and inedible.

We have heard of other local markets featuring mushrooms, such as **Amanita vaginata (grisette)**, **Verpa bohemica (False Morel)**, and **Gomphus floccosus (Wooly Chanterelle)**, which are not commonly eaten by experienced mushroom fanciers, and which may be poisonous to some people.

As Mycological Society of San Francisco members since 1968 we have collected and studied mushrooms. Well selected, and identified, forms of a few species have reached our table. There are many subtle differences in the appearance of specimens of a species and between some edible and non edible species. We have learned to respect these unknown and variable elements when collecting mushrooms for food.

Experienced mushroomers occasionally become ill, some have died as a result of a mistaken identification or experimentation with mushrooms. If trained and cautious users can err, then it is only a matter of time before some unwary restaurant diners or market shoppers get sick from tainted, decaying or improperly identified fungi. The public is urged to be careful when selecting their purchases since there is no control over the collectors and so-called "mycologists" who supply retail outlets.

We find it surprising that restaurant owners have not demanded, for their own protection, the licensure of collectors formally trained, tested and certified by academic level experts. We understand that the State Health Department is currently studying methods of controlling mushroom sales to protect the consumer.

We urge readers who eat wild mushrooms to contact regional health departments so the same safeguards applied to other food products, and their their production, can be applied to mushrooms.

And remember, people, BE CAREFUL OUT THERE!

Louise Freedman and William Freedman, M.D.

**MUSHROOM WEEKEND AT TERRA ALTA, WV.
SEPTEMBER 14-16, 1984**

The Oglebay Institute has announced a Mushroom Weekend under the leadership of Walt Sturgeon, Past president of the Ohio Mushroom Society, at the Oglebay Institute Terra Alta Camp in West Virginia.

The program will include a Mycophagy session, a search for luminescent fungi, field trips for collection and study, as well as sessions on identification and other subjects of mycological interest.

The cost is \$40.00 per person including meals and lodging (cot in a roomy tent).

Further information can be obtained by writing **The Brooks Nature Center, Oglebay Park, Wheeling WV. 26003. (304) 242-6855.**

CULTIVATED MUSHROOMS?

It may be time for rejoicing! Ronald Ower of the San Francisco State University reports that he has accomplished the previously impossible task of obtaining a fruiting body of the morel. According to *Mycologia*, (vol 74, pg 142) growing his fungal mycelium in a concoction of wheat berries under a strict regimen of light, temperature and humidity, Ower claims a harvest of 16 mature fruiting bodies. Enough for one good meal, anyway.

We wish him well. Perhaps his enterprise will have continued success and that it will soon put fresh morels on our tables year round.

FOR SALE

Call Eric Berman at [REDACTED] if you are interested in the following items.

- NIKON LABOPHOT** - Four Plans Apo objectives (4, 10, 40, and 100x)
- 10x eyepieces
- Abbe condensor
- Filters, spare bulbs, immersion oil, lens paper, and carrying case
- \$2,300 value new, asking \$1,700.

- BAUSCH & LOMB** - monocular inclined model
- three objectives (10, 43, and 97x)
- 10x eyepiece
- Abbe condensor
- spare bulb and carrying case
- brand new, asking \$ 350.



Truffling through Europe

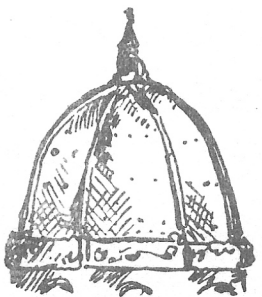
ATTENTION: Gourmet Cooks, Gourmet Food Purveyors, Restauranters, Mycologists, Mycophiles and Gourmands

Enjoy two weeks of gourmet foods while visiting the major truffle regions of Italy and France!

Our tour is being run to coincide with the truffle harvesting seasons in Europe. Since the Italian White Truffle matures before the Black Truffle our arrival is planned for the over-lapping period so we can enjoy both. We begin with two days in Rome, the Eternal City, where we enjoy our first of many gourmet dinners - *fantastico!* We then depart for Umbria, one of the major truffle growing regions of Italy, where we will visit the largest truffle processing factory in the world. Included here will be a truffle gastronomic feast that will rival those of the *Confraternità del Tartufo!* Before departing Italy, we'll sightsee Rome, the Vatican and Florence, and have time to shop for exquisite Italian silk, leather goods and gold and silver jewelry. Then it's on to the French Riviera for a day or two of relaxation. Anyone for *bouillabaisse*? Here we'll visit the casino in Monaco, do a bit of sightseeing and visit an authentic French perfume factory. We then proceed north-westerly to France's largest truffle-growing region, Provence. Here we will visit a truffle processing plant and take in a truffle market. We'll also try our luck at truffle hunting. Of course another gastronomical experience with truffles in this region, perhaps including the North African truffle, before proceeding westerly across France to the famous Périgord region. Here we visit the truffle museum and perhaps a tour of a *Foie Gras* factory? Of course, more delights of the palate await us here where gourmets hail Périgord as a veritable *royaume de gueule* - kingdom of the mouth - power rests on triple throne of truffle, goose, and pig. Then it's on to the City of Lights - Paris - where in addition to seeing the Eiffel Tower, Champs-Elysées, Arc de Triomphe, the river Seine, Montmartre and Notre Dame, we'll visit the chefs from a *haute cuisine* cooking school. After the lectures and cooking demonstrations, we'll have our final gastronomical experience before departing for Copenhagen, where we spend our last evening and where we'll be free to sample still another cooking style.

Mark your calendar now! Then mail the coupon for complete tour details. The group will be limited in size and deposits will be accepted on a first come - first serve basis.

NOTE: Restauranters and gourmet food purveyors should consult with their tax advisors concerning full deductability of their costs on this tour.



- * Périgord
- * Paris
- * Truffle Hunting
- * Rome
- * Florence
- * Umbria
- * Truffle Orchards
- * Lectures
- * Cooking Demonstrations
- * Provence
- * Monte Carlo
- * Processing Factories
- * Truffle Markets
- * Haute Cuisine

JOIN

Gary P. Menser, Truffle Specialist
 Andrew Weil, M.D., of the Botanic Museum of Harvard University
 Gary Lincoff, President of the North American Mycological Association
On a gourmet tour of the truffle regions of Europe.

DEPART: Thursday - November 29, 1984
 RETURN: Thursday - December 13, 1984

ONLY \$2098.00 including airfare from New York*

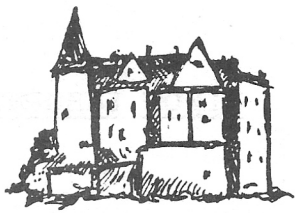
*Departures from Chicago, please add \$131.00
 *Departures from Seattle, please add \$381.00

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TOUR ARRANGEMENTS BY:



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MAIL THIS COUPON FOR FULL DETAILS

Mr. Frank Pipal, Educational Tours
 5935 S. Pulaski, Chicago, IL 60629

Dear Frank:
 Please send me your brochure and complete details on the Truffle Tour next November.

Name _____

Address _____

City _____ State _____ Zip _____



King Bolete
BOLETUS EDULIS

New Jersey Mycological Assn.

ADVANCE REQUEST FOR COMMEMORATIVE CACHETED COVERS

FUNGUS FEST '84 - 7 October 1984 - SCEEC Site

The cachet will reproduce the newly adopted emblem of the New Jersey Mycological Association; a stylized bolete mushroom in 3 colors. The new emblem was selected during a contest and is an original drawing by Ms. Rhoda Roper, a NJMA member. Ms. Roper also produced the original artwork for the cachet. The special USPS "Fungus Fest Station" cancellation, a line drawing of the Boletus edulis is shown below.



ALL REQUESTS FOR CACHETS TO BE MAILED AT THE "FUNGUS FEST STATION" MUST BE RECEIVED BY 30 SEPTEMBER, 1984. Requests for unaddressed cachets received by 30 September will be mailed under separate cover from the Fest Station. Requests for unaddressed cachets received after September 30 will be filled while the stock lasts on first received basis. Checks should be made payable to "NJMA Commemorative Committee".

PLEASE FILL OUT AND RETURN ORDER FORM BELOW

Mail to: NJMA Commemorative Committee
Leonard Frank



Quantity	Price
_____ Cacheted Covers, mailed at the Fest:	\$'1.00 (80¢ + 20¢ postage. _____
_____ Cacheted Covers, unaddressed:	\$ 1.00 (Check one block below)... _____
/ / Self addressed #10 envelope with sufficient postage enclosed	<u>No charge</u>
/ / Postage and handling charge included: 20¢ for every two covers	_____
	(Minimum amount: 20¢)

Please indicate your name and address and any special instructions below:

TOTAL AMOUNT ENCLOSED: \$ _____

FIRST CLASS MAIL



Myological Area
Year 1984

NJMA

