

Circulation:
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NOVEMBER — DECEMBER 1984

CALENDER OF EVENTS

C. aeruginosa x 1

1984-1985 Winter Meetings

The following is our schedule for the winter meetings. Please keep this schedule as it may not be republished. NOTE: ALL MEETINGS START AT 2:00 PM.

NOVEMBER 4

Lecturer: Gerry Miller

Those who attended the 1984 Northeast Mycological Foray (NEMF) at Glassboro, will recall the the "hit" lecture of that event was Gerry's slide presentation of "Mushroom Hunting in the South American Rain Forest". It was the only lecture that I can recall of all those presented at any of the NEMF's which had to be repeated due to popular demand. Gerry has consented to share his interesting recollections of this unique mycological experience with the NJMA audience.

*****Note: This is the final meeting at which entries to the NJMA Photo Contest can be submitted.*****

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DECEMBER 2

We have scheduled the following events for our December meeting:

- NJMA Photo Contest
- Election of Officers
- NJMA Christmas Party

Well, Two out of three ain't bad! Two of our most popular club events. A chance to see some wonderful mushroom pictures taken by club members, and a chance to see if we can outguess the judge.

After the contest we shall consider the slate of proposed officers selected by our election committee. Floor nominations are of course, welcome.--And then,...

The NJMA Christmas Party! A covered dish affair! One only has to consider how many excellent chefs this organization has, and how they like to share their epicurian delights with their fellow members...enough said.

JANUARY 6

Lecturer: Geoffrey Kibby

One of most puzzling questions to us amateur mycologists is why-(especially just as soon as you learn some Latin names) mushroom names change. Geoffrey will explore this topic in his lecture "**Splitting and Lumping**" especially in regard to common mushrooms.

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FEBRUARY 3

MYCOPHAGY SESSION

Mycophagy...The eating of fungi...will be explored in a hands-on demonstration. This is our most popular winter meeting!

Jim Richards and Greta Turchick will be standing behind their chaffing dishes, preparing wild mushrooms as only they can, for our tasting. This event alone has been called worth the entire membership fee. Where else can you get the opportunity to sample some of New Jersey's best wild mushrooms, prepared by two of the best cooks in the Northeast. Greta was given an award at the NEMF for her contributions to amateur mycology, and we know that she is not a botanist. No wonder we brave the winter's worst to get to SCEEC for this meeting.

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MARCH 3

Lecturer: Geoffrey Kibby

Geoffrey returns! Details of his lecture are yet to be formalized. The topic will probably be set in response to his January 6 lecture.

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APRIL 14

Lecturer: Roy Halling

Topic: BOLETUS, Fries

"Fleshy pore-fungi with typically central stipes and the hymenium consisting of a layer of tubes which readily separates from the pileus.

Roy Halling, currently a mycologist at the New York Botanical Garden will explore this genera, which provides us with the safest, best tasting and numerous quantities of wild mushrooms.

Please note that this date is an exception to our normal 1st Sunday of the month winter meetings.

FUNGUS FEST '84

Selena Whitefeather, chairperson of Fungus Fest '84, is to be congratulated! Obviously, all of her hard work and efforts were bearing fruit. The parking lot was constantly overflowed, and cars stretched along the road on each side. Now the organization of the fest would be tested. The participants had earlier in the day formed a car pool and parked their cars in another parking lot about a mile away from the center to reserve space for visitors, who were greeted at the door by the hospitality committee. A trifle less than 500 paid admissions! Their noses were (immediatly) entrallled by the wonderous aromas emanating from the kitchen where own own mushroom knomes performed their magic on wild assorted wild mushrooms with their chafing dishes. they were assisted by helpers of all types, servers, cleaners, and the friendliest hosts and hostesses. As the visitor gazed around, s/he saw a great deal of activity. There were constant reminders, announcing the time of the next nature walk, lecture or other event. The field walks were about a hour in lenght, and left the center every half hour. The beautiful fall weather made an excellent contribution to the walks.

As s/he entered the main room, they would notice a display of dyeing with mushroom colors. Off to the right, Jim Richards displayed a great number of books of interest to the amateur and professional mycologist. Jim reports that book sales were brisk.

To the immediate left of the book sales there was a large table displaying and selling various craft items, all with a mushroom theme. Included were various mushroom cookies and knitted mushroom shapes.

In the center and front of the room, mushrooms were being sorted and displayed. The members were helping the visitor, and of course, answering the envitable question "Is it edible?" Towards the rear, Bob Peabody was giving an illustrated lecture on the "Fearless Four". Bob repeated his lecture every hour.

In the next room, Lenny Frank exhibited a fascinating display of postage stamps from all over the world which featured mushroom potraits. This year Lenny also displayed an unusual series of postcards featuring mushrooms in fact and fancy, from his own collection.

Neal and Audrey Macdonald displayed watercolor and colored pencil pictures of mushrooms.

In the two classrooms, Slide lectures were given by Vic Gambino and Ed Handbury. Dottie Smullen was instructing a hands-on class on mushroom identification. An automatic slide projector, with a continous tape recording was providing a photographic introduction to the mushrooms of New Jersey.

Throughout all of the Fungus Fest areas there were displays and illustrations of the major fungi, demonstrating their role in ecology.

There seemed to be no doubt that this '84 Fungus Fest was a success in introducing mushrooming as a hobby to the general public. All participants are to thanked for their generous efforts, helping to make their contribution to our motto--"Mycology is Mushrooming"!

Here's a list of people who helped at Fungus Fest '84.

BOB and MELINDA HOSH: Culinary Display, I.D. Tables, Artwork
NEAL and AUDREY MACDONALD: Submitted drawings, led field walks.
TRUDY PASK: All around helper; book sales; labels; donated mushroom dyed samples.
GEOFFREY KIBBY: All around helper; I.D., Presort,
SUE KIBBY: All around helper; Front Desk; Sign Maker.
GERTRUDE ESPENSCHIED: Taxonomy, I.D. Tables.
LYNN MASON: Mycophagy, all around helper.
DONALD HOPKINS: Field Walks, All around helper.
GRETA TURCHICK and sister DORIS: Mycophagy, all around helper.
ED HANDBURY: Lecturer: "Getting Close to Nature"
JOHN and GRACE WANELIK: All around helper.
AL NORTHRUP: I.D., All around helper.
MARTHA HACKER: Book Sales, all around helper.
GENE YETTER: Donated Display Photographs.
ROD TULOSS: I.D. Tables
BOB PEABODY: Lecturer: "Fearless Four"
LENNY FRANK: Stamp Display and cancelation.
ERICA FRANK: Taxonomy, all around helper.
DOROTHY SMULLEN: Mini-course: "Introduction to the Mushroom World".
ANNA GRENDAY: Field Walks, all around helper.
PAUL MYERS: Hospitality, Field Walks, All around helper.
LINDA MANAILOVICH: Hospitality, Front Desk, all around helper.
MELANIE & VIOLA SPOCK: New, improved mushroom dyeing display.
JOE SPOCK: I.D. Tables, Walks
JANE PEACOCK: Crafts Table, all around helper.
ARTIE GRIMES: Mycophagy
PHYLLIS CARLSON: All around helper
RHODA ROPER: Crafts Table, all around helper.
BARBARA ECKER: Mycophagy, serving table.
DAVID ECKER: Lecturer to his classmates about the fair, Serving Table.
BERNICE FATTO: Sign Maker, front desk, book sales, all around helper.
RAY FATTO: I.D. Tables, presort, all around helper.
JIM RICHARDS: Book Sales; I.D. Tables, all around helper.
MITCHELL GOLDMAN: I.D. Tables
CHARLOTTE FRANKLIN: Front Desk, book sales, all around helper.
KEN FRANKLIN: kept slide shows going.
BOB LUTHMAN: Staten Island publicity.
HIRAM KORN: Field walks
BUCK McADOO: I.D. Tables
ERWIN STREISINGER: All around helper. slide shows.
GRACE GAMBINO: Front Desk, mycophagy, all around helper.
VIC GAMBINO: Lecturer: "Introduction to Mushrooming".
RUDY PETERSON: Front desk, all around helper.
JOHN DURKOTA: All around helper.

Obviously, the success of the fair and other club programs depends upon the variety of skills and willingness of the people to give up their free time and to work hard.

The spirit of helping with the fair was typified by Joe "the K" Kuczynski, who only a week before was semi-paralyzed, flat on his back, who rested a week, just so that he would be well enough to come down and lead field trips.--WHAT A GROUP!!

Thanks to all! and thanks to those who attended the fair, helping making it the success that it was.

Selena Whitefeather

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Letter to the Fungus Fest Volunteers.

Dear NJMA;

I just wanted to thank you all for letting us burrow into your marvelous Fungus Fest.

Special thanks to all the good cooks who let us get a taste of their "tasty" mushrooms and all the help who answered all of our questions on identifying and cooking mushrooms.

It was deeply appreciated. Thank you.

Mrs. K. Sokol
Pine Bush, NY 12566

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MEMBERSHIP RENEWAL

It's that time of the year again. The time to sit down and open your checkbook and send a check to renew your membership for 1985.

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|-----------------------|---------|
| FAMILY MEMBERSHIP | \$15.00 |
| INDIVIDUAL MEMBERSHIP | \$10.00 |

Mail checks to:

NJMA
c/o Mrs. Greta Turchick

The NJMA is an affiliated club of the North American Mycological Association (NAMA) and as such, our members are entitled to a \$3.00 discount off of their membership dues. If you would like to take advantage of this, send a SEPARATE check for \$12.00, made out to NAMA along with your NJMA dues. Please be sure to identify yourself with name, address and telephone number.

NJMA CULINARY GROUP

The popularity of the group is growing! Bob Hosh reports that for the first time they are booked solid for the next dinner scheduled for October 27th. We follow with Bob's report of the September 15 Dinner.

This dinner proved to be one of our most popular dining events. The theme was Hungarian food and wild mushrooms. Mushrooms were stressed in the dishes and everyone seemed to enjoy the meal.

Here are samplings from the groaning board. Hors d'oeuvres were kolbász rounds on homemade rye bread, Paprica cured garlic bacon on thinly sliced rye, Walnut stuffed mushrooms, and liver and meat stuffed mushrooms on pilaf. In all about 100 stuffed mushrooms for the 32 people who attended.

The main courses were chicken paprikás with freshly made egg noodles, and stuffed breast of veal with "Horn of Plenty" mushrooms. For side dishes we had two kinds of cucumber salad along with a beet salad. There was also a type of chicken stew with mushrooms (chicken pörkölt) which complimented the main dishes.

There was a variety of deserts, and we ended the meal with some good coffee, tea and real Hungarian Tokay.

For the October 27 dinner, we've selected a colonial theme. The proposed menu items are: Roast leg of lamb, baked ham, Joe Booker stew, mushroom ketchup, oyster-mushroom scallop, baked beans, squash rolls, apple and pumpkin pies, wild persimmon pudding, etc...etc.

The popularity of these culinary events has increased to the point that we can only accept calls to be placed on a waiting list for this dinner. I can't be sure that the publication of the newsletter will permit announcing the next dinner, so I suggest that you call met at (201) [redacted], Jim Richards at (201) [redacted], or Dottie Smullen at (201) [redacted] for future events, or to get on to this month's waiting list.

Bob Hosh

From the dinner:

BAKED WALNUT STUFFED MUSHROOMS

| | |
|----------------------------|----------------------------|
| 12-15 large mushrooms | 1 clove of garlic (minced) |
| 4 tbs butter | 3 tbs minced parsley |
| 4 tbs minced walnuts | 1/2 cup bread crumbs |
| 2 eggs, beaten lightly | butter |
| pimento strips for garnish | 1/2 tsp marjoram |

Carefully remove the stems from the mushroom caps; mince the stems very fine and saute with garlic in melted butter for 5 minutes. Mix in the parsley, nuts, marjoram, bread crumbs, and eggs. Stuff the caps with the mixture.

Place a dot of butter on each cap and bake in a greased baking dish for 15 to 20 minutes or until done. Garnish each cap with a strip of pimento. Keep warm in a chafing dish.

NEW AND INTERESTING SPECIES OF FUNGI IN NEW JERSEY

By Geoffrey Kibby

This article is intended to be the first of a series describing fungi which have either not been recorded in the State before or are rare and little known. It is hoped that this will stimulate further such records and familiarize members with species they may well have puzzled over in the past. Some are to be found fully described in other publications but these books are often out of print or expensive, (often both!) so it may bring these species to a wider audience.

Hygrophorus caespitosus (Murr.) Murr. In August of this year I was invited to search a small area of woodland on the property of a friend in Oldwick, NJ, and despite their having had very good and varied collections in the past it was now almost empty of mushrooms except for one species which was present in abundance. This was a small to medium-sized mushroom (cap 1-7cm) of a lovely bright honey-yellow to "old gold" color with minute darker brown recurved scales on the cap. The stems were slender and concolourous with the caps. They were growing caespitose in clumps of 3-6 fruit-bodies and with thick waxy, white and slightly decurrent gills were obviously a species of *Hygrophorus*. Several hundred fruit-bodies were present under mixed deciduous trees, usually in moss. A search through Hesler & Smith's monograph of the group revealed only one species it could be--*H. caespitosus*. I was surprised to find that it had not been previously recorded for New Jersey. The following weekend I went to the foray at the Environmental Center at Basking Ridge and surprise, surprise, the first mushroom I picked up was *H. caespitosus*! Whether this species will prove to be widespread and frequent or whether it was another of the many rather rare species which appeared in this exceptionally good season remains to be seen after seasons collecting.

Hygrophorus lawrencei (Sm. & Hes.) On October 2nd I went to Jenny Jump State Forest where collecting as a whole was poor due to the recent dry weather, but right by the second car park was a large swampy area where the fungi were fruiting in abundance, particularly the *Hygrophori*, one in particular, a small white, rather attractive species was very common. At first glance I was inclined to regard it as the common *H. borealis* or *H. niveus* (two very similar and possibly synonymous species) which had appeared everywhere that year. However, as I do with everything I collect, I sniffed at it and was surprised to detect a strong odour (and subsequently a similar taste) of cedar-wood, exactly like chewing old school pencils! Now it was no longer just a common fungus but something special, both the previously mentioned species are inodorous.

A search through my memory dragged up the fact that in Europe we have a white species called *H. russocoriaceus* with a similar odour: however, Smith & Hesler state that they also found a cedar-wood smelling species but that its spore size did not match the European species, so they erected the new species name *H. lawrencei* with which my collection agreed very well. This phenomenon of two apparently almost identical species being found on opposite sides of the Atlantic is very common, and it seems likely that it represents subspeciation over a long period of separation of one original parental stock.

The caps were 2-5cm across, convex then flattened, smooth and not viscid. Gills white, decurrent, distant. Stems slender, white or tinted pink (a common apparently pathological condition in most the white species). Spores were 6-8 x 5-6cm.

Clitocybe aeruginosa (Sing.) Sing. At the foray at Echo Hill on August 5 a pale blue-green *Clitocybe* was found which at first sight I, and others present, first called *c. odora*. However, sniffing once again revealed no characteristic odour of anise. I still wasn't too worried but the color was paler than I liked and an examination of the cap margin showed it to be finely fibrillose scaly, radiate fibrillose and very distinctly hygrophanous--now I was worried! I boldly pronounced that this wasn't *c. odora*, whereupon an argument ensued between myself and another mycologist as to its true identity. The other mycologist (who shall remain nameless to save them any embarrassment!) insisted that it was *c. odora*.

Never one to give up without a fight I kept this fungus in the recesses of my memory until such time as I could read through Bigelow's monograph on *Clitocybe*. Lo and behold there on page 151 is a blue-green fungus without odour and with a fibrillose margin found in Massachusetts and Michigan, and now New Jersey. It is always pleasing to find oneself correct after making snap judgements in the field!

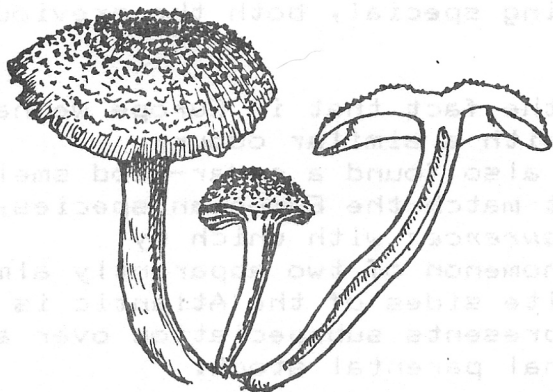
As with so many "common" species these days it is no longer sufficient to give them a cursory glance and assume it is always the same (Bigelow has another blue-green *clitocybe* also, *C. glaucocalba*, without odour, but hairy and not hygrophanous). Spore deposits in both these new species are white whereas in *C. odora* it is pinkish-buff.

Dried material of all these new records will be deposited with the NJMA herbarium.

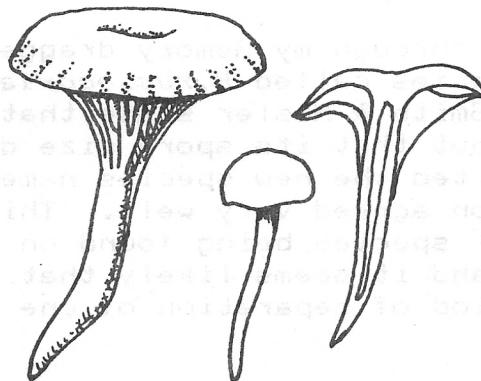
REFERENCES:

North American species of Hygrophorus, Hesler & Smith, 1963, university of Tennessee Press

North American Species of Clitocybe pt.1. H. Bigelow 1982, J. Cramer publ.



H. caespitosus x1



H. lawrencei x1

LIVER AND MEAT STUFFED MUSHROOMS

The Pilaf:

1/2 cup chopped or sliced mushrooms
1/4 cup finely chopped meat leftovers.
1 cup raw rice
2 tbls butter
1/2 tsp salt
2 scant cups chicken stock

In a skillet or pot with a tight fitting cover, saute the chopped mushrooms in the melted butter until done. Add the rice and saute until opaque. Add the stock and meat. Cover and braise the mixture on low heat for 30 minutes, or until done. Keep warm and set aside.

The Mushroom caps and Stuffing.

30-40 medium to large mushroom caps: Stems removed and finely chopped.
3 chicken livers
1/2 cup finely minced left over cooked meat (fowl, pork, ham etc.)
1 tbls minced parsley
1 clove garlic, finely minced
salt and pepper to taste
2 cups sour cream

Saute the chicken livers in a small amount of butter until done, but still pink inside. Remove from skillet and mince fine. Saute the chopped mushroom stems in the remaining butter until done. Mix all of the chopped ingredients in a bowl with the beaten egg and stuff into the mushroom caps. Place the caps in a buttered baking dish; spoon the sour cream over them. Cover the dish and bake at 325 degrees for 30-40 minutes until done.

To serve: Mound the rice pilaf in the center of a large platter; decorate with parsley sprigs and spoon the mushroom caps around the Pilaf.

This recipe is an adaption of an hors d'oeuvre published in
Magyar Haziasszonyok Könyve; Szakacs-es Cukrasszkonny
(Hungarian Housewives book: Cooking and baking book) by Balas Sandor

FIRST CLASS MAIL

LIVER AND MEAT STUFFED MUSHROOMS

The Pilaf

- 1/2 cup chopped or sliced mushrooms
- 1/2 cup finely chopped meat (turkey)
- 1 cup rice
- 2 cups water
- 1/2 cup salt
- 2 small whole chicken stock

In a skillet or pot with a tight fitting cover, saute the chopped mushrooms in the melted butter until done. Add the rice and saute until opaque. Add the stock and meat. Cover and bring the mixture to a boil for 30 minutes or until done. Keep warm and set aside.

The Mushroom caps and stuffing.

- 30-40 medium to large mushroom caps; stems removed and finely chopped.
- 2 chicken livers
- 1/2 cup finely minced left over cooked meat (chicken, pork, ham etc.)
- 1 cup finely minced parsley
- 1 clove garlic, finely minced
- salt and pepper to taste
- 2 cups cream

Remove the stems from the mushrooms and chop them. Boil the chopped mushroom stems in the remaining butter until done. Mix all of the chopped ingredients in a bowl with the beaten egg and stuff into the mushroom caps. Place the caps in a buttered baking dish; spoon the cream over them. Cover the dish and bake at 325 degrees for 40 minutes until done.

NJMA
C/O MRS. SUE KIBBY

To serve, broil the mushrooms until they are browned and serve with the pilaf.

This recipe is an adaptation of the recipe for Liver and Meat Stuffed Mushrooms.

FIRST CLASS MAIL