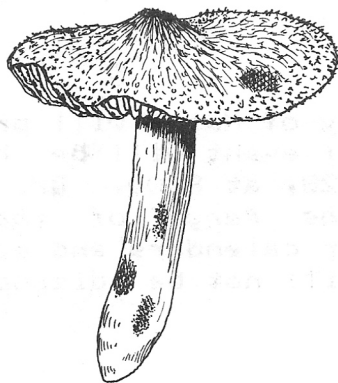


Sent Dec 17  
1984



*Tricholoma luteomaculosum*

## N J M A NEWS

Circulation:  
Sue Kibby  
Jim Richards

Editor:  
Vic Gambino

JANUARY - FEBRUARY 1985

### ELECTION RESULTS

The following slate of club officers, as recommended by the election committee, Ray Fatto chairperson, was elected with out dissension.

#### OFFICERS

President  
Selena Whitefeather  
Vice-president  
Geoffrey Kibby  
Secretary  
Rhoda Roper  
Treasurer  
Greta Turchick

Our sincerest congratulations to the newly elected. Our grateful thanks to those who have left office and who have given so much and so willingly of themselves in the past.

### 1984 NJMA PHOTO CONTEST RESULTS

Our congratulations to the following winners, and thanks to all participants.

#### PICTORIAL

1st prize Rudy Peterson  
2nd prize Al Northup  
3rd prize Al Northup

#### TECHNICAL

1st prize Gene Yetter  
2nd prize Ray Fatto  
3rd prize Gene Yetter

#### ACTIVITY

1st and 2nd prizes Sue Kibby  
3rd prize Rudy Peterson

Honorable Mention: Ray Fatto, Gene Yetter, Rudy Peterson, Al Northup, and Gerry Miller

## SPECIAL LECTURE

Dr. Richard Homola of the University of Maine will present a slide lecture to NJMA members. This special event will be held in classroom No. 2 at SCEEC on December 28, at 8:00. Dr. Homola, always an engaging speaker, will discuss *The Fungi of the Pine Barrens*. We recommend that you mark your calendars and come out for this special lecture. We're sure you will not be disappointed.

## LAST DUES NOTICE

Dues are due! Because of the publication schedule of this letter, this will be the **LAST NEWSLETTER** non-members will receive. In the event you want to continue membership in the most exciting, and interesting mycological society in the United States (if not in the world), send your check in the amount of \$15.00, for family membership and \$10.00 for individual membership to:

NJMA  
c/o Mrs. Greta Turchick

## NEW MEMBERS

We wish to welcome our new members to our organization. We normally welcome new members by printing their names and addresses in our newsletter, however over 35 members signed up during our fungus fest! We plan to print a complete membership list in our next newsletter. We welcome items and articles of mycological interest for our newsletter. Please address your letter to the editor.

## MEMO TO NJMA CRAFTSPEOPLE

Club members are invited to list their crafts with the editor. We intend to publish these free ads on a space available basis. Provide pertinent details such as a complete description, price and delivery, along with your name, address and telephone number in the event anyone wants to contact you. This offer is limited to NJMA members.

## TRUFFLES ANYONE?

If you have the inclination, time, space, and a couple of pigs, Gary Menser of "Truffling Through Europe" fame is inoculating seedling Douglas Fir trees with mycelium of the Oregon White Truffle, *Tuber gibbosum*. He is also inoculating filbert and oak trees with the mycelium of the French Black Truffle. Gary sells the seedlings for \$5.00 each for the White Truffle, and \$15.00 each for the black.

## AMAZON-ANDES-NAZCA FORAY

Gerry Miller reports that the reaction to the February/March 1984 Amazon Foray for mushrooms and medicinal plants was so favorable that he has decided to make another two trips. The departure dates are February 16 and March 2, 1985. He will be accompanied by Gary Lincoff, author of *The Audobon Society Field Guide to North American Mushrooms*, and President of NAMA. Both will be acting as co-guides for this foray.

An added attraction is Nicol Maxwell, author of *Witch Doctors Apprentice* (who has lived in the Amazon region for over 30 years) has agreed to accompany the trip for four days (if she is fit) and lecture on medicinal plants. She has collected and studied over 600 species.

The cost of the trip will be around \$1,985.00. For complete details contact:

Amazon Foray,  
c/o Gerry Miller  
P.O. Box 122

## NJMA SLIDE LIBRARY

Our color slide library now has over 3000 slides. Recent contributions have come from winning entries of the 1983 Fungi Photo contest, Jim Richards, Sam Ristich, Anna Gerenday, Roy Halling, and Robert Peabody. Additionally, we recently added two special collections, the first donated by Harry Thiers, consists of hypogeous and secotioid fungi, and the second consists of over 1900 slides of the *Charles Coffill Memorial Collection*. Ed Hansbury has added more title slides.

The slide library is housed in a large four drawer metal filing cabinet specifically designed for the storage of slides.

Al Leyenberger has completed the task of entering all the slide information into a computer and has provided a printed list sorting the slides to genus and species. This is certainly is a Herculean labor of love by Al.

The collection is predominantly Agaricales, but all groups of fungi are represented. Several hundred slides are of microscopic features of fungi.

For more information on the slide library, and for requests for loan of the slides (available to NJMA members only) contact:

Robert Peabody

## New and interesting fungi from New Jersey - part 2

### *Gymnopilus peliolepis* (speg.) Sing.

Collections of fungi from greenhouses can often present many exciting and challenging puzzles, not the least of which is to try and determine the original habitat as they are frequently extralimital to the area concerned. One such find occurred recently (Nov. 10) in an orchard nursery in Oldwick, N.J. A collection of pots were producing a very delicate and lovely mushroom which looked exactly like a tiny replica of *Tricholomopsis rutilans*. Indeed if anyone had asked me to bet on it, that is the genus in which I would have placed them at at first sight. However, as always I routinely placed them down for a spore print and was shocked to find the brightest of orange spores! Once again something apparently ordinary had turned into something exciting. I knew it had to be a *Gymnopilus* as they are the only mushrooms in my experience which can produce just that shade of bright rust-orange. Luckily we have a monograph of the group by Hesler (1969) and a search through there revealed the species *G. peliolepis* which fit my fungus exactly. It is recorded there as being found in Florida and Argentina, obviously tropical to subtropical and it presumably arrived here on the orchids, some of which were grown in Florida.

### *Tricholoma luteomaculosum* - Smith

In September of this year I went collecting to Jenny Jump State Forest during the period when the mushrooms had almost vanished owing to the dry weather. However luck was in as just by the second car parking lot there was a large swampy area which was still fruiting in abundance. Among the many collections made was a large *Tricholoma* growing in a ring under deep, damp leaf litter. The caps were brownish-grey to bluish-grey, matted-fibrillose to slightly scaly and the gills whitish. After a short period of time all parts of the fruit bodies began to stain a dull yellowish to slightly greenish where the grey of the cap showed through. None of my standard works seemed able to provide a name for this very distinctive fungus until eventually I tried Smith's key in **How to Know the Gilled mushrooms**. Therein was the species named above which fits my mushroom very closely. Smith records it from the Great Lakes region, and I add it here to the New Jersey list.

### *Agaricus andrewii* - Freeman

Like many people this autumn I have been picking, eating and thoughtfully enjoying the large quantities of field mushrooms that have appeared this year. Two types were present in the area of Oldwick where I live - a dark brownish, fibrillose species which I have as yet been unable to name, but hope to do so soon with the aid of further literature.

The other seemed to be the ubiquitous *Agaricus campestris* what I and others had assumed to be the common field mushroom. However during my attempts to identify the brown species that I compared it with the pure white "campestris", only to find to my horror that the white mushroom did not agree microscopically with the classic *campestris*!

As agreed upon by the majority of European mycologists *A. campestris* does NOT have any marginal cystidia. The field mushroom I looked at had large, turnip shaped cystidia plus other differences in the cell structure of the veil, etc. I turned to the key to *Agaricus in the Southeastern U.S.* by Alice Freeman (1979). There she describes a mushroom which she says is identical macroscopically with *campestris* but differs in these marginal cystidia, she names it *A. andrewii*. It is recorded from N. Carolina but there is no doubt that it is more widespread.

Once again it appears that a species thought common and easily recognized is perhaps not so straight forward after all. Even Alice Freeman's *A. campestris* included in her paper is not that of most other authors. She quotes it as being sensu Pilat and says it has "numerous cheilocystidia". Clearly more than one or even two taxa are involved here. (I use the word taxa rather than species as we really do not have enough information on where specific differences start and stop. A taxon is merely a consistently distinguishable entity in nature.) Isn't mushrooming fun? Just when your thought you knew something well, along comes something else to disturb matters.

Geoffrey Kibby

REFERENCES:

L.R. Hesler

**North American Species of *Gymnopilus***  
Mycologia Memoir No. 3 1969

A.H. SMITH, H.V. SMITH, N.S. WEBER  
**How to know the Gilled Mushrooms**  
Wm. Brown Co. Publ. Iowa, 1979

A.E.H. Freeman  
***Agaricus in the Southeastern United States***  
Mycotaxon 8(i) pp 50-118, 1979

## TEN YEARS AGO

On January 12 1975, the **LAKELAND MYCOLOGY CLUB** met to elect a new set of officers and enact other club business. Plans were introduced for the club's first two day foray. Greta Turchick announced that the club treasury as of the end of December was \$90.63, and the club roster stood at 17 family and 19 individual memberships.

Vice-president Candice Wiser stated that the circulating color slide program had completed its first circuit. A vote was taken to affiliate with NAMA, and the \$10.00 dues payment was authorized.

The membership decided to incorporate and to change the name of the club to **The New Jersey Mycolgical Association.**

The club business having been attended to, the first of a two part mini-course in mushroom identification was presented by club member Stan Tyler.

## TALL TALES AND MYCOLOGICAL GEMS

TALL TALES: A small white clitocyboid entity with strongly decurrent gills and funnel pileus was common in rotting hemlock stumps. But this clitocybe look-a-like was dropping reddish brown globose spores - with imperceptible spines! Nothing in our library helped us put a name on this clitocyboid enigma. Almost simultaneous seekers were baffled in Arkansas and in Ohio. And then, almost simultaneously two wizards, Tim Boroni and Leo Tanghe broke the gambit. *Crepidotus nyssicola* ! WOW! and holy cow, I said...This is the only truly stipitate species in the genus. H. Bigelow made it public domain in 1980 with an article in *Mycologia* and it "reared its enigmatic pileus" in the genus *clitopus*. The trivial name *nyssicola* must have reference to its location near blackgum (*nyssa* sp.). Question ! Why has *nyssicola* eluded us for 50 years? I'm offering a three dollar bill for the next dried collection!

### '84 The year of the fairy rings!

We started the year with a *Gyromitra esculenta* ring. Then two large rings in the same woods, one of *Gomphus floccosus*, the other of 78.6% parasitized *Amanita rubescens*. In October an eight foot ring of *Agaricus campestris*, and finishing with a flair in November with a twelve foot *Lepista nuda* and a rare, rare *Clavaria argillacea* in blueberries, where it is mycorrhizal. The fairies sure were having an mycological ball!

Despite the mycological nuggets, I miss those vibrant New Jersey mycologists and mycophagists. A kiss from me to all, especially Greta. Love.

Guru of Cumberland Center

P.S. I think I found Kibby's *Hygrophorus caespitosus*.

Sam Ristich

## LIBRARY USERS

One of the advantages of membership is the use, without charge, of the club library. One of the disadvantages, is the guilt one has to carry because returning books to the library is something that seems to always slip our minds.

We don't want to impose any restrictions on the use of our library, but that depends on the willingness of those who borrowed books to return them promptly.

Please make a note to return any books you may have borrowed at the next membership meeting.

If you are not planning to attend a meeting in the near future, please mail the book(s) to:

Mrs. Dottie Smullen  
141 River Road

Going a bit out of your way to return books you may have in your possession will be greatly appreciated.

## SALEM, OREGON -- MUSHROOM CAPITAL OF AMERICA ?

Is Salem, Oregon becoming the cultivated mushroom capital of America? There are a total of THREE farms producing mushrooms for local tables and elsewhere. They are:

*Agaricus Bisporus* 45,000 to 50,000 lbs daily.

*Pleurotus ostreatus* about 500 lbs daily.

*Lentinus erodes* ( Shitake)

Is there any other city in the U.S. producing three or more kinds of cultivated mushrooms ? If so, the editor of *The Puffball*, the newsletter of the **Williamette Valley Mushroom Society** would like to know. Does Salem, OR. really have the record?

## RECIPE

### Fennel in Mushroom sauce

4 fennel bulbs	1 cup fresh mushrooms, sliced
1 tbs oil	3 tbs butter
3 tbs Whole Wheat flour	1 1/2 cups low-fat milk
1 tsp salt	1 bay leaf
dash nutmeg	1/4 cup parmesan cheese
1/4 cup whole wheat bread crumbs	

Trim stems and tough outer layer of fennel bulbs. Remove feathery green leaves; if they seem fresh, chop them and set aside for sauce. Cut bulbs in half through the center and steam for ten minutes, until tender but not all soft.

Saute mushrooms in oil over medium heat, adding a bit of oil to prevent sticking. When mushrooms are tender, add butter, melt it, and stir in flour. Continue cooking over low heat for a couple of minutes, stirring. Add milk gradually, along with salt, bay leaf and nutmeg. Bring sauce almost to the boiling point, and reduce heat again to low. Cook for 5 to ten minutes more, stirring often. Add fennel leaves if they are fresh. Add two tablespoons parmesan cheese into sauce. Pour sauce over fennel bulbs, and combine remaining cheese with bread crumbs. Spread crumbs over fennel bulbs and bake in 350 Deg. oven for 20 minutes or so, until crumbs are golden brown.

\* \* \* \* \*

**WE WANT YOUR COMPANY!**

**MAIL YOUR DUES TODAY!**

\* \* \* \* \*

\*

FIRST CLASS MAIL cultivated mushrooms. Baltimore, Maryland. There are a total of THREE farms producing mushrooms in local areas and a number of others. They are:

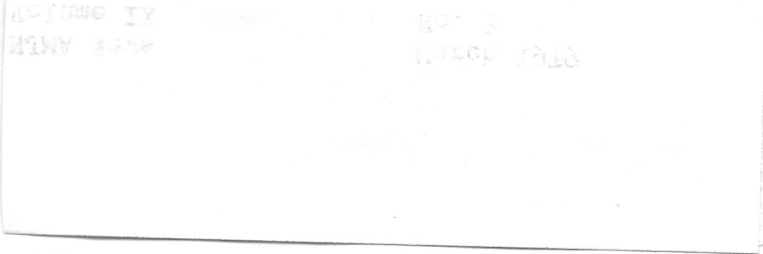
1. Baltimore, Maryland - 25,000 to 30,000 lbs daily

2. Pikesville, Maryland - about 200 lbs daily

YI garden  
near ANNE

2. 100  
over 100

1000



c/o Sue Kippy

NJWA

Fennel in Mushroom Sauce

4 fennel bulbs

1 lb oil

the butter

3 lbs whole wheat flour

1 cup fresh mushrooms, sliced

the butter

1/2 cup whole wheat flour

1/2 cup oil

1 1/2 cup whole wheat flour

*[Faint, illegible handwritten notes and scribbles covering the bottom half of the page.]*