

N J M A NEWS

NewsLetter of the New Jersey Mycological Association

Circulation:
Sue Kibby
Jim Richards
Bernice Fatto

Editor:
Vic Gambino

MARCH - APRIL 1985

CALENDAR OF COMING EVENTS

MARCH 3 Membership Meeting. Lecturer: Geoffrey Kibby.
SCEEC 2:00 PM
MARCH 8 TAXONOMY MEETING - See notice
APRIL 14 MEMBERSHIP MEETING: LECTURER: ROY HALLING
SCEEC 2:00 PM
APRIL 20 CULINARY GROUP - SEE ARTICLE
JUNE 28-30 PEEC WEEKEND

PRESIDENT'S MESSAGE

Although this is not the first bulletin of the year, this is my first opportunity since my election to extend my best wishes to each of you for a prosperous and healthy new year. "Morels in every basket"...to employ a rather unknown but soon to be quoted phrase!

But before my state of the society report, we extend a special note of gratitude to Anna Gerenday who has served so well as president for the past two years. She has brought friendliness and personal interest into the myriad coordinating responsibilities of the club presidency. For for this we are grateful and to express our appreciation we have commissioned Geoffrey Kibby to draw a bolete portrait for her.

I am eager to serve as your club president and look forward to working with you in this upcoming year. With the coordination of our varied interests, talents and energies we shall continue to make the NJMA a special place. However, our club does need work and dedication to expand upon those activities which guarantee a maximum exchange of knowledge and understanding. We plan to provide more classes in mycology for both the beginner and more advanced amateur mycologist along with an expanded series of investigations into taxonomy.

Our newsletter needs articles that share the personal encounter, the gleaned fact, the query and the accumulation of data. Your participation on either an itinerant or sustained level not only gives vitality to the club, but encourages your growth as well.

In this spirit I ask you to become involved and should you be one of those stalwart, dedicated members already, I thank you and ask for your continued commitment. Together, we will make this an exciting and fun-filled year.

Selena Whitefeather

NJMA COMMITTEES

Bill Rokicki	Forays, PEEC
Al Leyenberger	Slide Librian
Bob Peabody	Acting Slide Librian, NEMF
Bob Hosh	Culinary Group
Geoffrey Kibby	Toxicology
Dorothy Smullen	Toxicology
Geoffrey Kibby	Taxonomy
Dorothy Smullen	Taxonomy
Jim Richards	Book Sales, Culinary, Mycophagy
Selena Whitefeather	Programs
?	Education
Paul Meyers	Hospitality
Linda Manailovich	Hospitality
Ed Handbury	Photography
Greta Turchick	Mycophagy
Artie Grimes	Mycophagy
Vic Gambino	Newsletter
Jim Richards	Newsletter
Sue Kibby	Newsletter
Bernice Fatto	Newsletter
Bruce & Janice Van Sant	Library

The members of the Education Committee are expected to meet at Sue & Geoffrey's house on Saturday March 9 at 2:00 PM for an organizational meeting. Interested members, who would like to join this group for what looks like a promising year of activities, with such happenings as hands-on mycology workshops, slide lectures, a TV tape as well as planning for forays into interesting sites, should not hesitate to join this meeting. We know that for many members who have much to share with the NJMA, for education, not eating, remains the prime function of this club. For details on how to get to Sue's house, on Main Street in Oldwick NJ, call her at (609) 426-1111.

BAD NEWS FROM GERMANY

(reprinted from *The Microphile* the newsletter of NAMA, The North American Mycological Assn.)

A West German publication, *the Week In Germany*, published an article entitled *Pollution, Poor Resource Management Kill Mushrooms Too*, quote:

"Mushrooms are disappearing from the country's dying forests, according to Saarland's Minister of the Environment, Bethold Budell, who recently introduced the *Atlas of the Mushrooms of Saarland*, in Saarbrücken. The comprehensive volume is based on more than 10,000 excursions into the state's forest over the last 40 years. Budell says that over 50% of the 2,183 varieties growing in the Saarland are on the endangered list.

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Atlas co-author Johannes Schmidt blames 70% of the damage, in particular to arboreal mushrooms, on environmental changes due to pollution and land development. He says the other 30% is caused by agricultural and forestry methods which limit the habitat of fungi. In addition to the clean-up of the environment, Schmidt called for a more natural management of forest land to remedy the situation."

MORE OF THE SAME:

The truffle harvest in France was very low in the past season. Just seven tons were collected. Some years ago the yield was hundreds of tons! Overharvesting seems to be the main cause of the poor season, but eh weather has been dry too. Will some fungi follow the passenger pigeon into oblivion?

LETTER TO THE EDITOR

Dear Editor:

I was under the impression that mushrooms can grow overnight. I recently had the opportunity to observe a button mushroom growing near where I parked my car, and it took over a week for it to grow to full size. Do you have any comments?

Dear Reader:

It is a common misconception that mushrooms can actually grow overnight. While the exact conditions which will cause a fungus to develop a fruiting body are not known, it is known that growth can indeed be rapid, but the mycellium must absorb food and water in order to create the first or button stage of development, and this may take weeks by itself.

As you have witnessed, the development from the button stage to a mature mushroom can often take over a week. What lends credence to the belief in overnight growth is that there are many small mushrooms, which when dehydrated, shrink and curl up, almost to the point of disappearing into the surrounding vegetation. When conditions are right they can absorb water quickly, expanding to the size they were before shrinking. Some species can again start to produce spores, however these mushrooms were very small to begin with, and the rapid expansion to their previous size is often astonishing as they were not seemingly visible the previous day.

The time it takes a mushroom to grow to full size depends not only on the size it has to grow to, but the availability of proper moisture and food material, as well as the condition of the soil, or host, acidity or alkalinity having a direct affect on growth.

Considering the time it takes a typically large edible mushroom to grow through its various stages and to reach its mature size, you can recognize that this is the reason it is not wise to hunt for mushrooms directly after a rainfall, if there has been a period of drought, with any expectation of instant success.

We can correlate this year's extraordinary collecting season to the constant rain and high humidity, which permitted some of the slower growing processes of many species to come to maturity.

YOU DON'T HAVE TO BE A MYCOLOGIST TO BE A MYCOPHAGIST

Conrad Konopko, a local garden farmer lives just up the road apiece from my place. His father was an Russian emigrant. In his new adopted country he continued old country customs of collecting wild edibles for the family table. As a consequence Conrad Jr., learning from his father, acquired this generations old family lore. As to wild mushroom there are four local varieties that he collects, and which he has been eating now for the past fifty years.

There are other mushroom edibles growing in the area, but Conrad collects only those four species that he has learned from his father were safe to eat. These grow in sufficient quantity to satisfy his needs. Reason enough to stay with these time proven known entities.

Does Conrad know what it is that he is eating? Sure, the boletes which he calls "sponges" are the Podashinivick, while the lignicolous species, which he calls "stumpers" are Apenke. Not much help there as these are Russian common names, nyet?

I then asked Conrad whether he had a "book" that could be used to show me in English what these edibles of his were. Sure enough he had a "book", a delightful little thing titled, *Common Edible mushrooms*, by Clyde M. Christensen, professor of plant pathology, University of Minnesota, Lund Press. He also had an article on mushrooms that he had clipped from an issue of *New Jersey Outdoors*. He showed me a picture of the King Bolete, *Boletus edulis* and said, "That's the Podashinivick, the sponge mushroom, the one I dry."

Was it indeed the King? How was I to know, after all I was just a novice in mushroom land and they all looked alike to me. What I was after was photogenic fungi to focus my trusty macro lens on, and make pretty pictures. The spot where these boletes grew in abundance was a sand trail that actually passed behind my house, an old abandoned Central Railroad bed that runs 14 miles from South Toms River to Barnegat. Just think how nice I have it. After breakfast I can just step outside, go beyond my garden, and in no time be walking the trail, finding all sorts of fungii goodii.

My friend, the farmer mycophagist, said that I'll find plenty of his edible "sponges" here. Sure enough I spotted numerous *Boletus edulis*, or so I thought, as I gathered specimens to photograph. I also made spore prints, made notes, and consulted my guide books. On this foray I definately had two different species, neither satisfying me as being the *edulis*.

I called Vic Gambino and he gave me the name of Dr. Stanley Siegler in Toms River, to whom I mailed a slide, spore print and description, asking if this was the *Boletus edulis*. He replied, in part, "*Boletus edulis* was not prevalent in this area. Did I taste it? Was it bitter?"--Did I taste it? Why I thought that I was being brave to even touch these bare handed! Maybe I'd get a rash or something. Anyway, that specimen did turn out to be the Bitter Bolete, *Tylopilus felleus*.

The edible "sponge" was identified the following season by Dr. Sam Ristich as the red-capped Scaber Stalk, *Leccinum aurantiacum* which according to Sam was a prize edible. So there it was. I could trust my farmer friend as a mycophagist, but not as a mycologist.

Now through the help of expert mycologist friends and my guide books I can identify with confidence several score of local fungi. Then too, for the first time I had sampled a wild mushroom concoction, the pickled with bits of onions and celery "stumpers" that Conrad Konopko prepares. I liked it. The one "stumper" I identified as the Brick Top, *Naematoloma sublateritium*. The other one that he collects did not fruit this year, but I suspect it will prove to be the Honey mushroom, *Armillariella mellea*. He has a secret spot where he collects these, and I was disappointed that they did not fruit, and I'll have to wait until next fall to learn their whereabouts.

I will have to press Conrad for a sample of that soup of his that he promised me. This he prepares using the Variable russula *Rusulla varieta*, which is common here. The cuticle is peeled off resulting in an appetizing pure white entity. Sam Ristich cautioned me that the *R. varieta* causes diarrhea to some, so I would just try a wee portion at first.

Now that I have joined the NJMA, I am looking forward to the time when I too will be collecting wild mushrooms for the table. I have seen how keyed up Conrad gets when the Podashinivick and his other three edibles are in fruit, and that makes me feel like I'm missing out on a good thing. Conrad will never be a mycologist. He's a meat on the table hunter. Never-the-less he does derive much pleasure from his collecting as well. For him this is all the satisfaction that is needed. The thirst for knowledge through observation, study and learning, these joys he leaves to others, to the mycologist. To each his own.

Cornelius Hogenbirk
Waretown, N.J.

RECIPE: PAPPARDELLE WITH SHITAKE MUSHROOM SAUCE

1 lb Shitake	2 large shallots
3 tbs butter	1/2 cup white wine
2 tbs chopped parsley	1 tbs flour
1 1/2 cups rich reduced chicken broth	
1 1/2 reduced whipping cream (see note)	
1 clove garlic	nutmeg, salt and pepper to taste

Discard the stems of the mushrooms and clean caps. Cut into strips about 1/4 " wide. set aside. Chop shallots fine.

In a large saute pan heated to medium high, melt 2 tbs butter; add shallots and saute for a few minutes. Add sliced mushrooms and saute for about 5 minutes. Add wine, raise heat and quickly cook until the wine has evaporated. Chop parsley and add to the mushrooms. Set saute pan aside.

Place remaining butter in a sauce pan. When melted, add the flour and stir until smooth. Let cook for a few minutes. Heat chicken broth, whipping cream with the garlic, put through a strainer and pour into the sauce pan with the butter and flour mixture. Stir with a wire whisk until the sauce is smooth and slightly thickened. Add the mushroom mixture, reduce heat and keep warm until the pappardelle (or other egg noodle shape) is cooked. Mix sauce gently into pasta and serve hot.

NOTE: To reduce whipping cream, start with two cups, place in sauce pan over low to medium heat and heat until cream is reduced to 1 1/2 cups.

Boletus subluridus, Smith & Thiers

This group of boletes centered around *B. subvelutipes*, without a reticulate stipe and *B. luridus* with a reticulate stipe are particularly puzzling. Several specimens appeared in August of 1984 whose identity was rather difficult to pin down. Firstly, along the banks of a stream near Oldwick a number of beautiful boletes with blood-red coloration in cap, stem and pores were found, completely lacking a network on the stem. They bruised strongly blue, both externally and internally. That they were not *B. subvelutipes* was obvious and they were certainly not *B. erythropus*. (this same fungus was also found on the Northeast Foray and was labeled incorrectly as the latter species) That species never has a blood-red cap as was present here.

A search through the literature was not very helpful until I came across the description of *B. Subluridus* (Smith & Thiers 1971). This new species described by them was found in oak woods and agrees very closely with the collection I saw. The only discrepancy I can find are the color changes described by them. They say that the cap surface bruised violet, whereas mine went deep blue. There also unfortunately appears to be some confusion in their descriptions of other color changes. They say in the Latin description that the tubes are yellow bruising violet, In the English description they say they turn blue; they say in both the English and Latin descriptions that the flesh turns blue-green, but in their summary that it turns dark violet, not very helpful! In any case I feel that these differences are not sufficient to rule out the identification - all other factors agreeing - and so I record that name pending evidence to the contrary.

Boletus flammeus Dick & Snell

As mentioned above, some all red boletes were found on the Northeast foray which I feel sure were the same as those described above. However, when Dr. Richard Homola came down and gave his excellent lecture on the fungi of the Pine Barrens, he showed slides of a red bolete he had photographed there. At that time I thought they were also *B. subluridellus* described above but later when he was kind enough to send me a copy of the slide, I saw that it had a very distinct reticulum for about a third of the stem at the apex. Where it can be seen on the photograph the flesh does not appear to be as deep a blue where cut. In appearance it agrees very closely with *B. flammans*, Dick & Snell, who give an excellent color plate in their book (1970). They state that although often completely reticulate it is sometimes found only reticulate at the apex. Grund & Harrison (1976) also record this species from Nova Scotia (Snell & Dick mention New York, New Hampshire and Pennsylvania also).

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A very similar species recently described is *B. rubroflammeus*, Smith & Tiers which differs chiefly in its constantly reticulate stipe and by growing under hardwoods. Unfortunately the latter species would appear to be identical with the European *B. rhodopurpureus*, Smotlacha, excellently illustrated in Dermek (1979), Engel (1983) and others. As that name was published in 1952 it would have to take precedence over that of Smith & Thiers if the synonymy is proven. I hope to investigate this further in due course.

So we certainly have two (and can probably expect to find the third also) species in our state which are uniformly an intense blood red. How constant are the differences between them and the correct name to be used remains to be determined.

Squamanata umbonata, (Sum.) Bas

Along the same sandy stream banks near Oldwick as mentioned above, Rod Tulloss and myself were searching for Amanitas last August. In the soil some way from the stream I came across what looked exactly like the radially fibrous cap of an *Inocybe* species. Attempting to extract the fungus with my knife proved singularly unsuccessful, the fungus obviously went down further than I thought. I was astonished to find that it sprang from a large underground "tuber" and that this tuber split into two with a cap on each stem! The cap was a dull ochre-yellow, the gills white and the stems whitish with small brown scaly zones on the lower half. Spores are white, 6-9 x 4-6u. It was clearly *S. umbonata* and this was the first time either Rod or I had seen a member of this rare Genus. The drawing on the front cover shows it a little smaller than life size.

Strobilomyces confusus, Singer

Those who attended the Northeast Foray in the Pine Barrens will know that a number of specimens of this species were found but may be less certain of the differences involved between this and the more well known *S. floccopus*, "the Old Man of the Woods". Apart from the differences in spores (only visible under high power with a microscope) where *S. floccopus* has a complete network on the spore *S. confusus* are often very pointed, conical and quite firm if tapped gently with the fingers, their base is usually about 2x2mm across. As the shape of the scales or warts vary their size is the best thing to look for along with texture.

Secondly the flesh of the cap when cut turns an intense carrot-red in *S. confusus* with a pale line below the cap skin while in *S. floccopus* it turns a mottled reddish-black to a dirty lilac-pink without the orange hues of the other species. It is now realized that far from being uncommon or just southerly in distribution as was thought before *S. confusus* is widespread and common over most of the same range as *S. floccopus* (one member gets both, ~~side~~ in his back yard.)

and *S. confusus* has an incomplete, spiny network, the cap scales are a good character to use. In *S. floccopus* they are coarse, soft & woolly with a base greater than 4x4mm across. In...

NJMA CULINARY GROUP

The popularity of the Culinary Group is increasing continually. Thirty six members and guests attended the *Wurst Dinner of 1985* which was held on February 9th. The theme for this get-together was Sausages, however Bob Hosh reports that mushrooms did play a role. Several group members made Hungarian kolbasz, herbed breakfast sausage and Polyporus frondosus boudin.

Among the hors d'oeuvre were sausage stuffed mushroom caps, slices of Polyporus frondosus boudin, avacado slices, mayonaise, and pimento strips on homemade caraway rye bread. Cheese pastries and spritzers completed the cocktail hour.

The main courses were Polyporus frondosus boudin, a cheese pumpkin stuffed with herbed breakfast sausage and vegetables, a baked kolbasz ring with quartered potatoes; Italian sausages with peppers, onions and potatoes.

Side dishes consisted of homemade pasta with pesto, pear, turnip and Gorgonzola cheese au gratin, shoestring potatoes, fried cabbage and noodles with mushrooms, broccoli mold and spinach salad.

Deserts were pear tarts, apple tarts, apple pies and apple cake.

Those who attended enjoyed the food and each other's company for a modest cost of \$6.50.

Mark your calender for the next dinner, which will be on April 20th. The theme is Italian! Make plans to attend by calling Bob Hosh (201) 738-7473, Jim Richards (201) 852-1647 or Dorothy Smullen (201) 647-5740 to make arrangements.

POLYPORUS FRONDOSUS BOUDIN

2.5 lbs ground veal	2.5 lbs ground pork
6 cups cooked rice	1 cup finely minced onion
1 1/2 cups finely minced Polyporus frondosus sauted in	
4 tbs Butter.	1/4 cup finely minced fresh thyme
1/2 cup finely minced fresh marjaron	
1 tsp ground cloves	2 tbs salt
1 tbs ground pepper	

Mix all ingredients thoroughly and by using a machine with a sausage stuffing attachment or a sausage stuffing horn, stuff the mixture into 3 or 4 well rinsed hog casings. Carefully tie off into links with a kitchen string. The mixture may also be formed into patties. The sausage is best baked or sauted slowly. It freezes well.

This sausage was served as an hors d'oeuvre and a main course at the above described Culinary Group dinner, where it was well received.

DATE: January 21, 1985

TO: All NEMF Sponsor Clubs and Committee Members

FROM: Bob Souers

SUBJECT: 1985 NEMF First News Release 

The 10th annual Northeastern Mycological Foray will be held at State University College, Oneonta, New York on August 15-18, 1985. Oneonta offers some of the best facilities we have seen. Rooms are large, spacious and most are newly furnished. Cafeteria meals will be served in our conference center and field trips will start from our front door. Lectures and display will be less than 300 ft. away.

Dr. Currie Marr, our host mycologist, is providing substantial support in providing technical facilities and information for planning field trips. He has this to say about the Foray area.

"Located in the scenic Susquehanna River Valley, Oneonta is midway between Albany and Binghamton and 186 miles northwest of New York City. Within a short drive are the historic attractions of Cooperstown and the recreational areas of the Catskill Mountains. Oneonta State College, a four year liberal arts college of the SUNY system, is located on the outskirts of the city, and in nearby Cooperstown, the college manages a 360-acre biological field station. Otsego Lake, called "Glimmerglass" by James Fenimore Cooper, is one of the most beautiful bodies of fresh water found in the northeast, and on its shore, adjacent to the Fenimore House Museum, is situated the research building of the field station. Nearby, on the upland site, is a 30-acre pond which is surrounded by a diversity of forest-types, including northern hardwood areas and conifer plantations.

Collecting from 1867 to 1915 within and near Otsego County, was one of America's most distinguished mycologists, Charles Horton Peck. During his 48-year term as botanist of the New York State Museum, he described over 2,700 new species and varieties of fungi, mostly Agarics. *Lepiota americana*, *Boletus subvelutipes* and *Suillus pictus* are just three examples of many scientific names found in field guides to mushroom which were coined by him."

 **Utica College**
of Syracuse University

BURNSTONE ROAD • UTICA, NEW YORK 13502
Health Services Division
(315) 732-4059

January 21, 1985

Dear Fellow Mycophile:

I am sending this letter to ask a special favor of you and your mycological club or society. I have recently published a booklet entitled "Guide to Some Edible and Poisonous Fungi of New York" which I would very much appreciate having mentioned in the next issue of your newsletter. This publication contains 41 color photographs and descriptions of fungi, many of which are found throughout the United States. In addition, the guide contains information on collecting mushrooms, obtaining a spore print, and guidelines for safe preparation for the table. Although primarily designed for the novice, experienced collectors will also appreciate the color quality and diversity of specimens. The cost of this publication is \$3.95 including postage and handling. Checks should be made payable to Utica College of Syracuse University. Please address requests to:

Dr. Alan Bessette
Utica College of Syracuse University
1600 Burrstone Road
Utica, NY 13502

Thank you for your consideration.

Sincerely,



Alan Bessette, Ph.D.



ALL-DAY MUSHROOM PHOTOGRAPHY WORKSHOP

Date: April 20, 1985
Time: 10 a.m. to 5:30 p.m.
Room 302, Watson Building
The New York Botanical Garden

MORNING SESSION

— Presentation of audio-visual programs of the North American Mycological Association (NAMA), including Harley Barnhart's 83-minute, two-projector extravaganza on camera basics and how to take pictures of mushrooms.

LUNCHEON

— From Rocco's Bedford Park Blvd. Pizzeria (not included in fee).

AFTERNOON SESSION

— Talks and demonstrations by picture-taking amateur mycologists of the Northeast who have demonstrated superior skills with the camera.

— Featured Speaker:

LESTER LEFKOWITZ

• Author of The Manual of Close-up Photography, Electronic Flash (published by Kodak) and The Polaroid 35 MM System: A User's Manual

• Instructor at the International Center of Photography

Mr. Lefkowitz will discuss: techniques to improve picture quality; solving problems of vibration and camera support; working characteristics of telephoto lenses used with lens extenders, of close-focusing zoom lenses, and of true macro lenses; exposure control; lighting in difficult places; the use of Polaroid's new film for making instant slides in the field; and other topics. He will also present "a few of" his own mushroom pictures. "It's going to be quite a show," he promises.

— Showing of prize-winning entries in recent NAMA annual photography contests.

• • • • •
FEE: \$15 in advance; \$18 at the door.
Mail checks made out to New York Mycological Society to:

Gene Yetter

R. S. V. P.

January 15, 1985

Dear Mycophile,

I would greatly appreciate your publishing the following announcement in your mushroom club's newsletter!

Himalayan Mushroom Study Tour

A Mushroom Study Tour of the Himalayas has been organized by Gary Lincoff, President of the North American Mycological Association, Andrew Weil, M.D., University of Arizona and Emanuel Salzman, M.D., Telluride Mushroom Conference, for 17 days beginning September 1, 1985.

The group will foray, where climbing is not required, in forests known for luxurious mushroom growth surrounding the hill stations in the foothills of the great Himalayas. The hill stations are the beautiful old British summer resorts of colonial days: Srinagar in the Vale of Kashmir; Simla, the old British summer capital and Solan, a major center of mushroom cultivation in Himachal Pradesh; and Kathmandu the gateway to Mount Everest in Nepal.

We will meet with many of the outstanding mycologists associated with Himalayan academic institutions.

Ample time will be provided for sight seeing and other leisure activities.

An optional four day Himalayan mushroom trek will be offered after the conclusion of the tour.

For further information contact:
Emanuel Salzman, M.D.
C/O Fungophile
P.O. Box #5503
Denver, CO 80217-5503
(303) 296-1218

Thank you very much for your consideration.

With warm regards,

Sincerely yours,
Emanuel Salzman
Emanuel Salzman, M.D.

ES/dm

TAXONOMY MEETING:

Join Geoffrey Kibby and Dorothy Smullen on **Friday, March 8 at 7:30** for a work session on handling dried mushrooms for microscopic examination. Bring specimens with field notes, and a microscope (if you have one).

PLACE: Dorothy Smullen's home
[REDACTED]

Call Dorothy at [REDACTED] for further information and directions.

NEW AUDUBON GUIDES

Jim Richards has just received notification from Random House that a new series of Field Guides from the Audubon Society will be published late this spring. The seven guides will be devoted to specific habitats and will attempt to bring together in single volumes -of approximately 650 pages- an overview of the mammals, birds, flowers, fish, mushrooms etc. native to the particular environment. (Random house says "all" but we know that is impossible, especially when it comes to fungi). The areas to be covered are *Eastern Forests, Atlantic and Gulf Coasts, Wetlands, Grasslands, Deserts, Forests, and the Pacific Coast.*

We will be taking advance orders from members for the series, anticipated to have a retail price of \$14.95 and a price to members of \$12.00 per volume. Please contact Jim Richards or Donald Hopkins if you are interested in reserving copies. Publication is scheduled for sometime in May -- just in time for the collecting season.

P E E C WEEKEND

Our notable foray chairman, Bill Rokicki has announced that final arrangements are in process for our traditional salute to spring (and it can't come too soon) **PEEC Weekend**. Cabins accomodating 40 have been reserved for the weekend of June 28-30 1985.

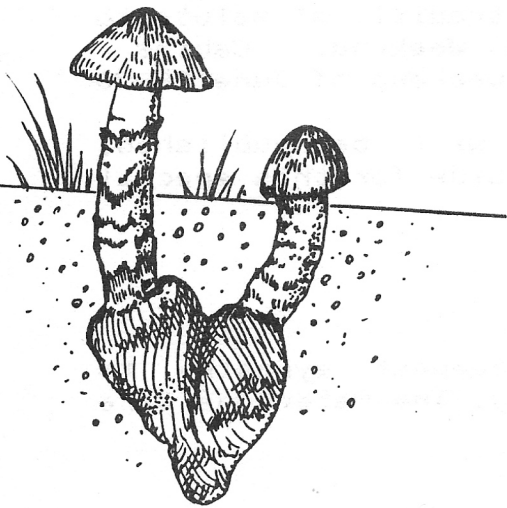
As soon as further details are known, they will be published, but it's not too soon to put this weekend aside for this special social and mycological event.

IN PASSING

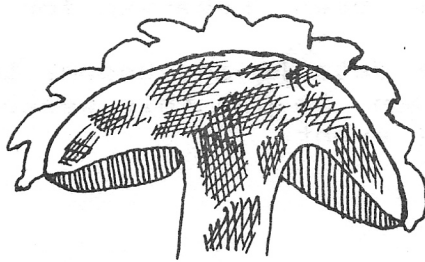
Members of the NJMA wish to extend their deepest sympathy to Rudy Peterson, whose wife Anna has passed away. The Patersons were members for nine years.

FIRST CLASS MAIL

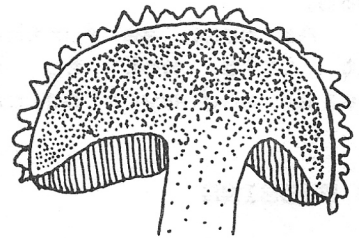
NJMA NEWS
to Sue Kibby




Squamanita umbonata




S. floccopus



S. confusus

 = reddish-black

 = carrot-red