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# NJMA NEWS

New Jersey Mycological Assn.



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MAY-JUNE 1985 VOL. XV NO. 3

## CALENDAR OF COMING EVENTS

- APRIL 14 MEMBERSHIP MEETING: ROY HALLING  
SCEEC 2:00 PM
- MAY 5 FIRST SPRING FORAY (see article  
for complete 1985 foray schedule)
- MAY 17 CLASS: INTRODUCTION TO MUSHROOMING
- MAY 24 CLASS: GETTING CLOSE TO NATURE
- JUNE 28-30 PECC WEEKEND FORAY

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## CLASSES — CLASSES — CLASSES

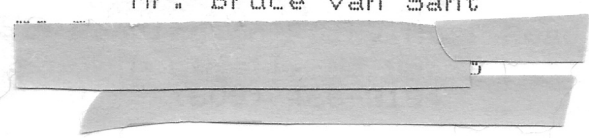
The recent meeting of the Education Committee has produced plans for a series of classes throughout the year. As the first of these, NJMA announces two classes to be held on successive Friday nights from 8-9:30 PM at SCEEC. The first, **INTRODUCTION TO MUSHROOMING** conducted by Dorothy Smullen, co-chairperson of our Taxonomy committee, will be an excellent presentation of Mycology as a hobby. It is designed for the novice mushroom hunter and will deal with such topics as, the role of fungi in ecology, mushroom types and reproduction, elementary identification using simplified keys. The class will be held on MAY 17 at 8:00 PM.

The second course, **GETTING CLOSE TO NATURE** will be given by Edward Hansbury, recipient of the 1982 Photographic Society Of America's, "PSA Appreciation Award" as well as many other awards in recognition of his outstanding contributions to photography in the field of teaching.

As with the first class this session is designed for the novice. Mr. Hansbury will discuss how to take close up photos of ALL types of nature subjects. The course will cover the camera equipment needed, how to determine exposure by natural light and electronic flash, the use of the tripod and other accessories. This class will be held on MAY 24 at 8:00 PM.

A fee of two dollars, paid in advance or three dollars at the door will be charged for each class to recover the cost of renting the classroom.

You may register by sending your check, payable to the NJMA to:  
Mr. Bruce Van Sant



The problem of name changing has bedeviled mycology ever since it began and can be broadly put into three categories; firstly, generic changes brought about by differing views on the placement of a particular species, ie *Boletus scaber* became *Leccinum scabrum* and so on. Secondly are changes due to priority, ie someone else found the fungus earlier and gave it a different name, this earlier name has to take precedence over any later name. Thirdly are changes forced by errors in identification or division of existing species, and it is these changes with which I was principally concerned.

The phenomenon of splitting is something which has increased by leaps and bounds in the last 10 yrs. with genera like *Leccinum*, *Russula* and *Lactarius* for example increasing enormously as new species are extracted from what were formerly considered a few well known variable species. Smith's *Lactarius* monograph is an example of what happens when a close look is taken at a group.

More recently the Honey fungus, *Armillaria mellea* has come under examination and at last the obvious differences in field characteristics are being correlated with information obtained by culturing to reveal that many more species exist in nature than we thought. In North America at least eleven different biological species exist which remain to be sorted out macroscopically, if indeed this is possible. Examination of a series of photos of American Honey fungi shows obvious differences in color, habitat, stature and veil structure that even an amateur could differentiate.

Another problem with mycology in America is that too much reliance is placed on European books for identification, it is too easy to "fit" something onto a European name and description. In most cases a careful study reveals that the American species is different. What is more, there often exists a perfectly good American name for the fungus if a search is made in the literature. A good example is *Gymnopilus spectabilis*: what is commonly called this name in the Northeast is another fungus entirely - *G. luteus* which has a smooth cap, less fasciculate growth, a strong aromatic odour and yellower gills. *G. spectabilis* has a scaly - fibrillose cap, densely fasciculate growth, no odour and more orange gills. Both occur in the northeast and both are described in Hesler's monograph of the group, but only the "common" *G. spectabilis* is ever reported because that happens to be the common species in European books.

*Lepiota procera* is another example, a whole range of completely dissimilar entities are called by this name and even an elementary glance at the classical description of *L. procera* would reveal grave differences in size, color, degree of scaliness, markings on stem, spore color and size. Slides were shown in the lecture which demonstrated the great size of European *L. procera* compared with some of the American fungi called by this name. Species found here which are misidentified include *L. prominens*, *L. konradii*, *L. gracilentata* and others. A thorough study of American Macrolepiotas needs to be undertaken and the lecturer hopes to do this over the next few years.

*Pleurotus ostreatus* and its allies are consistently misidentified with the much earlier fruiting *P. pulmonarius* with its paler whitish-buff cap, being most commonly illustrated under this name. Once again cultural information is helping to sort out the differences between these fungi.

Confusion exists as to the differences between *Mutinus elegans* and *M. caninus*. Comparison of slides reveals several clear differences but also reveals that what is usually identified as *M. caninus* appears to be another unnamed species entirely! This species is a bright cerise-red under the spore mass and the color continues down the stem, its odor is very strong and foetid, whereas the true *M. caninus* has an orange-red head, a white stem and is almost completely inodorous. There are also differences in stature, habitat etc. and we hope to collect more of the mystery species and perhaps describe it. Almost every book confuses this group, even Prof. Smith in his Mushroom Hunters Field Guide illustrates *M. elegans* under the name *M. caninus*.

Similar problems exist and were discussed in *Agaricus* (even the supposedly ubiquitous *A. campestris* appears to be a group of differing taxa) where much work remains to sort out species in this group and to decide whether they are the same as European ones or not.

It is no longer enough to try and force any number of variations in a fungus under one name, we must examine supposedly common but "variable" species closely and check on the works of previous American mycologists, we may find that they have already sorted them out! It is not good enough to continue using European names for American fungi without a direct comparison having been made at some point. Splitting is here to stay, like it or not but if viewed correctly will be seen as a more logical and securely based approach to the problem of differences in species.



## REPORT OF THE FEB 3 MYCOLOGY MEETING

Three lovely ladies were pushing a serving cart down the aisle busily serving steaming portions of food to people sitting in rows left and right of them. A scene from a Boeing 747 trans-atlantic flight, perhaps? Wrong! This took place at the NJMA'S mycophagy session on February 3, in between snowstorms.

Much work was done to make the meeting successful; collecting, freeze drying and pre-conditioning some of the mushrooms was done long before the event by the Kibbys, The Franklins, The Fattos, Barbara Ecker, Grete Turchick, Bill Rokicki and Rhoda Roper.

Those of us in the audience, (if that is the word for a non-lecture meeting) saw the gleaming spirit burners in what we call the galley, and behind these we saw, laboring hour after hour, the indefatigable trio of Jim Richards, Grete Turchick, and Doris Berghoff, the task of the later being taste-checking samples of the dishes. Back of them - ready to take action - stood Artie Grimes, whose task seemed to be to keep up the morale of the cooks, or perhaps it was to take over if one of them fainted away from the exertions. It was rumored that Artie was responsible for the irresistible chocolate truffles served at the coffee table.

All went smooth as clockwork; sizzling panfuls of oyster and honey mushrooms, boletes, morels, polypores, and coprini were loaded on to the wagon, to be served to the group by the lovely ladies, Sue Kibby, Linda Maneilovich, and Barbara Ecker. Bob Peabody announced the name of the dishes being served.

Most of the courses were prepared in at least two different ways, according to recipes by Grete or Jim. A sample:

Honey Mushrooms (precooked and frozen)

By Grete: Sauteed in butter, safflower oil, onions, dry vermouth and white sauce.

By Jim: Butter, safflower oil, onions, sherry, brown sauce with scallions and capers.

Mixed Boletes:

By Grete: Butter, mushroom powder, beef bouillon, Grete's special mushroom sauce, and parsley.

By Jim: butter, maderia wine, cream, pepper, chicken bouillon and parsley.

And calories be damned! Butter, onions and bouillon were common, but some of the recipes were rather elaborate, requiring as many as eleven ingredients, including such exotics as turmeric, coriander, and Provincial mixed herbs. At last count, twenty-two dish varieties were served. And to be sure that science was not lost sight of, Selena Whitefeather came by showing everyone the appropriate field guide illustration of whatever was being consumed at the moment. Who said that science and pleasure don't mix?

A special word of thanks to all those whose contributions to this annual event helped make it the delight that it was.

Erwin Streisinger



## Geoffrey Kibby on Cortinaria

*A report of the March 3rd slide lecture by Gertrude Espenschied*

When Geoffrey Kibby talks about mushrooms, I want to listen. He shook us up in his earlier excellent lecture on **Lumping and splitting** and this time, his **"Everything you wanted to know about Cortinaria--and then some..."** was splendid.

He is a witty and amiable man, who without actually admonishing us, makes us vow to observe more closely. In order to study the cortinaria, he says "Take a lot of specimens, expect colour changes in caps and gills and TASTE every one! Lick it, touch it, and smell it!" Some smell like an old goat, some like coal gas and some like household geraniums. In a totally discouraging and typically humorous manner, he tells us that some have absolutely nothing to distinguish one from the other. Some mycologists are separating them according to the color they glow under ultra-violet light!

Cortinaria is a very large genus of possibly a thousand species. three hundred and forty seven are described from North America. There are very complex poisons amongst them. Kibby says it is wise to stay away from eating any of them.

These short paragraphs are not an attempt to pass on even a portion of the abundant information given in the lecture, but a try at giving an inkling of its scope and flavour.

## CULINARY GROUP

Bob Hosh writes that the Group is unable to schedule a date at the All Saints Hall more than six weeks in advance. Because of the publishing schedule of this newsletter, he is unable to advise a firm date for the June dinner. The NJMA Culinary group has decided that this dinner will be based upon **Favorite Dishes from Previous Dinners**. What the Culinary Committee wants is to have the NJMA members who have attended previous dinners vote for their 1st and 2nd choice dishes. Please send a note to Bob Hosh, 85 Hornsby St., Fords, NJ 08863 about your opinion and the Committee will plan a menu based upon the membership response. A quick response is required.

As usual, any questions, including the fixed date for the June event can be answered by:

Bob Hosh  
Jim Richards  
Dorothy Smullen

## NEW NJMA COOKBOOK COMING

NJMA members are requested to submit their favorite recipes for possible inclusion in a new cookbook to be published prior to Fungus Fest '85. As many recipes as possible will be used, subject to space limitations and/or duplications. Authors should indicate whether or not the recipe submitted is an original creation. If not, the source must be credited. To be considered for inclusion, the recipes must be received by July 1, 1985. Jim Richards who is editing the cookbook has announced that recipes accompanied by samples of the finished products will be given special consideration.

Recipes, with or without accompanying samples should be sent to:

Jim Richards

# Mycophagist's Corner

**PLUTEUS CERVINUS** or "fawn mushroom" is one of the earliest mushrooms to appear in the spring, and it persists through the autumn. It grows singly or in groups on fallen logs, wood mulch and sawdust. Its cap is medium size, 4-15 cm. in width, and varies in color from pale (almost white) to smoky brown. The surface is smooth, and at times somewhat fibrilous. The gills are nearly white in young specimens, but they become flesh colored as the spores mature. They are not attached to the stipe, although this may not be obvious in young specimens.

The stalk is smooth, white, 5-13 cm. in length, but may have brownish fibrils. The spore print is pink or salmon colored. The spores are smooth, ellipsoid and dimensionally 5-8 X 4-6 um.

One feature of this mushroom attracting the attention of budding microscopists is the large, flask shaped cystida which appear in great numbers on the gill margins and faces. They function to separate the crowded gills so that the mature spores may drop from in between them.

When collecting *P. cervinus* for the table some precautions must be taken; it can be confused with poisonous *Entolomas* which also have pink spores. The *Entolomas* cause gastrointestinal distress which can last for several days.

There are a number of distinguishing features to look for. *Pluteus* has free gills and grows exclusively on wood. *Entoloma* has notched gills and grows on the ground. However, even if these characteristics check out, novices should verify the identity of the mushroom with an expert!

Safe and happy hunting!

Anna Gerenday



## SPINACH SALAD WITH THREE MUSHROOMS

3/4 lb fresh spinach	1/4 lb sliced white mushrooms
1/2 cup fresh chanterelles	6 tbls olive oil
3 tbls red vinegar	6 tbls chopped onion
1/2 cup fresh enoki mushrooms	Fresh ground black pepper

1. Rinse and dry the spinach. Remove the heavy stems and tear into small pieces. Place in a bowl with the agaricus and enoki mushrooms.

2. Heat the olive oil in a heavy skillet. Add the chanterelles and saute over high heat until they begin to brown. Add the onion and saute a moment or two longer.

3. Pour the sauteed chanterelles with the hot oil over the spinach and other mushrooms. Add the vinegar and toss. Season to taste with pepper and serve at once as a first course.

Note: Japanese enoki mushrooms are available fresh in many stores. They have tinsel thin white stems and tiny button caps and come clustered together in a plastic bag. They can be eaten without cooking once the tough stem end is trimmed away. In fact, they are best eaten that way, tossed in a salad to add an exotic touch with a mild, sweet flavor.

Guess what that growth is on *Collybia dryophila*?

The gelatinous tumors on some *C. dryophila* has probably been associated with this species for eons. Most curious mycologists have investigated this strange growth for over 100 years without resolving its identity. It had at least four baptismal renamings. It has been sporting names such as *Exobasidium mycetophilum* and *Tremella mycetophila*. Recently it was masquerading under the genus *Christisndenia* with two other siblings, all on *dryophila* and separated only microscopically. Bandoni and Oberwinkler decided that the species *Mycetophilus* had to be placed in *Carcinomyces* with only one sibling. The other relative *Tumefaciens* was left in limbo - wanting to know what to call itself. Fascinating mycological musical chairs!

So the next time you see that tumorous growth on *dryophila* it could be *Carcinomyces mycetophilus* or *C. effibulatus* or its relative in limbo *Tumefaciens*. With a good specimen in hand, Dr. Clark Rogerson can tell you what sibling you have.

**HELP! HELP! HELP!**

As you know I am one of the "Godfathers" guiding the destiny of the new mushroom Journal for amateurs. One of my big responsibilities is to motivate "mushroomers" and naturalists to the remarkable value of this enterprising venture. Maybe a computer readout will give you an idea of where we stand with "Playboy", "Cosmopolitan" and "Ranger Rick". Here is the subscriber list by states...Mass & NH 43, ME 16, CT 30, NJ 40, NY 114, PA 34, OH 37.

I am surprised that in a state like Maine, which has more moose than people there are 16 subscribers, while CT, NJ, and MA can account for less than 50 subscribers each!---I don't know! The articles are phenomenal, the range diverse, the art forms and photos are surperb. Why can't each state like NJ show 100 subscribers by June? Where else can you get the equivent value! Let's flood the computer!

Sam Ristich

**MUSHROOM**, The Journal of Wild Mushrooming is published four times a year by MUSHROOM, Box 3156, University Station, Moscow ID 83843.

Subscriptions are \$12.00 a year for individuals, \$20.00 for two years, and \$28.00 for three years.

#### **NJMA BOOK SALES**

We were on the phone with Jim Richards who informed us of these books which have just been released. They are:

**MUSHROOMS IN THE GARDEN** by Steineck. A book of very interesting ideas for the home gardener. The price is List \$ 9.95, members \$8.00

**MUSHROOM HUNTERS FIELD GUIDE TO THE SOUTHERN U.S.** By Smith & Weber. 16.50 list, members \$13.25

A companion work to one of the most popular field guides ever published.

**THE CURIOUS MOREL, MUSHROOM HUNTERS RECIPES, LORE AND ADVICE** by Larry Lonick. How to find Morels, maps, photos, and growing them in the laboratory. List \$7.95, members \$6.50

## THE MOREL KING OF THE NORTHEAST

By Buster B. Buster

Among mycophiles, going out for morels is supposed to be just the thing for a Spring day: sparkling sunshine, fresh air, the excitement of the hunt and, with a little luck, a gourmet meal afterwards. I say, tell it to Mario Puzo, Ernest Hemingway, Alfred Hitchcock, etc., or the sergeant on duty at your local police station!

One winter evening a few years ago, I had dinner with two friends who are fine cooks. They served a four-star meal that I'll never forget, the highlight of which was an entre of breaded, succulent veal filets served with a morel sauce—"morilles," in French. It took me awhile to get over the first sublime taste. What are morels? I asked. Where do they come from? Where can I buy them? "Mushrooms," was the answer. They are expensive. Gourmet shops sell them. Only the best restaurants ever have them on the menu. They are seasonal, are sold fresh or dried, and they probably grow only France.

Little did I realize the adventure I was about to begin. Morels are, after all, a very profitable commodity and in demand among merchants and middlemen hoping to make quick, and not necessarily honest, profits. Leave it to me to run up against the tough cookies who were trafficking in morels the way other gangsters traffic in illegal weapons, drugs, contraband designer jeans!

One day, I happened to see an announcement in a newspaper by a mycological club. They planned a lecture on morels. I went—and joined the club. I was surprised to learn that morels did grow wild, locally, in old orchards or under dead elm trees. That Spring I went out on the club morel hunt. Guess I just didn't know the ropes, because I didn't find a single morel to eat or brag about.

The next year, with a little experience behind me, I decided to go it alone. Unfortunately, I didn't have a particular strategy. One day while riding the subway, I was handed a leaflet that said: "Readings by Sister Rosita—Answers to all questions." The address was near my office, so I went up one day during lunch hour. I knew it was crazy, but I was willing to try anything.

"Sister Rosita," I said. "Where can I go to find morels?"

The rotund little lady with silky black hair in braids made four piles of a deck of cards and turned up the top card in each pile. "Aha!" she said. "The message is: go to the sign of the pickle!"

What a coincidence! Once on a drive through New Jersey, in a little hamlet called Peabody's Bluff, I saw an old orchard growing behind a small pickle packing plant. I had forgotten all about it. Happily, I paid Little Rose's fee and returned to work. My mind raced with plans for a trip out there.

Maybe I should have gotten Rosita to sign an exclusive information contract, because when I got out to Peabody's Bluff, all I could find in the orchard were some cut stumps—hundreds of them, too—where someone had already picked the morels. How many other mushroom pickers had she sent to Peabody's Bluff?

That second season passed and I still hadn't had any luck, so I decided to take the science of mycology more seriously. I felt it must be the key. The next winter, I spent most of my spare time furiously sorting and absorbing facts and information from journals and books at the library of The New York Botanical Garden. In addition, I studied United States Geodetic Survey topographic maps ("topos"), which reveal the locations of orchards in patterns of green dots. From various research reports, I could

surmise that Morchella germinates where soil temperature is around 53 degrees Fahrenheit, where soil PH is close to 7.0, where ecosystem provides carbohydrates, nitrogen and assorted minerals. Armed with all that information I worked out my strategy for my third year of hunting morels. The plan called for many scouting trips during which I measured soil temperature and PH, and screened the likely orchards from the unlikely. I confess that, by this time, I was putting so much into it, that my job was suffering and my wife was threatening to leave me. Anyhow, towards the end of April, I heard about fresh morels going on sale at \$20 a pound. That was my cue to hit the road for upstate New York.

At the first place, feeling as nervous as a hold-up man, I parked my car where it wouldn't attract attention. I took my mushroom basket and made my way into the underbrush. I'd be lying if I said I didn't panic as the poison ivy slithered like hundreds of snakes around my legs and arms. Where poison ivy didn't grow, there were brambles as mean as bales of barbed wire. It snagged and ripped my jeans and jacket. Sometimes the sharp thorns drove clean through the thick leather of my hiking boots. Which was worse: the invisible evil of the poison ivy or the savage cruelty of the brambles?

Thinking of those tender, fragrant little wrinkled things swimming in a cream sauce with white wine, on toast points, made me forget the poison ivy and brambles. It was possible to get through them by means of obscure animal trails, so I kept on looking. I measured soil temperature with my little darkroom thermometer, and PH, with the gadget I had bought at a garden shop. Both readings were okay. But no morels. Finally, after about an hour, I gave up and went back to the car with my basket still empty.

On to the next spot. The site lay on a slope facing south behind a wall of weed plants. The apple trees were crownless hulks, trunks rotting, bare of bark, weathered and grey; a few remaining branches on sagging limbs were still in leaf. The ground was a carpet of thick, high grass. Many of the trees were under attack by brambles and poison ivy, but conditions were nowhere near as impenetrable as before. At least, I wouldn't come out bleeding and ragged.

Under the fifth or sixth tree, in a mat of short grass, a small grey sponge caught my eye. I looked again. "Oh boy," I said to myself, "a morel!" To me, it was a more cheerful sight nestling in the grass than an Easter egg. Looking closer I noticed another, and another . . . so many I couldn't count them fast enough.

My pay-off for all the preparation and effort! Big morels and small. Some standing tall, others slumped over. Round ones, and thin ones shaped like little spruce trees. All hollow in both stem and cap. Some pale yellow on the ridges and brownish gray in the pits; others, whitish on the ridges with neutral gray pitting. I began basketing my treasure and tried counting as I picked. I thought had about three dozen. There were many more trees to check, and I had all I could do to work slowly and carefully so that I wouldn't miss or trample any of my first bounty of Morchella. I spent a half an hour searching around the one tree. But I wasn't finding anymore, so I moved out to search the rest of the orchard.

As I began to work my way carefully through the rows of trees, I heard someone call suddenly, from the direction of a house pretty far uphill. I looked up and "Blam!" went the report of a shotgun. The branches and leaves of a nearby tree rattled and shook from the spray of shot. Standing my ground, I was soon face-to-face with a grizzled old cuss in overalls who had come down

through the weeds as sprightly as an infantry corporal, carrying what looked like a .410 shotgun. At least he wasn't firing any cannon of a 12- or 16-gauge shotgun.

"Sir!" I addressed the lord of the manor, "I'm just gathering up some of these little old squiggly things so I can take them to the experts and find out what they are."

"Ho, ho!" he answered. "You mean my morels, hey?"

"What did you call 'em?"

"No one comes looking for them things unless they know what they are."

"Oh!"

"That's right. So don't lie. I get a couple of morel thieves out here each week this time of year. But I'm not going to have you arrested."

"Yeah, you better not try it," I said. "Because it isn't exactly legal to go shooting at anyone when they wander accidentally across obscure property lines into an apparently abandoned orchard."

"About these morels," he continued, clearing his throat. "I went through the whole place early this morning and I thought I had them all. Guess my eyesight ain't what it used to be. Let's take them up to the house and weigh them and I'll sell them to you at five bucks a pound. Not only that, if you want the ten pounds that I already picked, they're yours at the same price. By the way, name's Joe Douglas."

"You're trying to sell them to me?"

"You don't want them?"

"I didn't say that," I answered. My glory was being stolen from me, but, I knew I wouldn't say "no." Trying to get in a last pathetic dig, I told him he had a lot of nerve charging so much money for the worthless little squiggly things.

"Listen, mister. I could always run them into the city myself and sell them to some gourmet market at twice the price."

On the scale my morels weighed a pretty even two pounds. I paid Joe Douglas \$60 for all 12 pounds. The old buzzard was pretty smart. I asked how he knew so much about morels.

"Back in '17, when our boys landed in France, and we weren't busy fightin' World War I, we learned all about morels. Fine wine, too. Wouldn't have bought this orchard and let it go to pot, after making my fortune in advertising and retiring to this part of the world, if I hadn't."

At that point I was interested in selling a few pounds of my morels in order to recover some of my expenses, so I drove back to the city. At a gourmet market in Greenwich Village, there was a small basket of fresh morels on the shelf, for sale at \$6.95 a quarter pound. I asked to see the produce manager — Tony, I was told. He sat in the back office, under a bare light bulb dangling from the ceiling, eating fettuchine Alfredo and reading a racing form. Some fruit and veggie man! He was wearing a silk suit and dark glasses, not the gray cotton jacket and white apron that the other employees were wearing.

"Would anyone like to buy some fresh morels?" I asked.

"Where'd you get them?" Tony replied, his pasta-wrapped fork poised in midair.

"Just flew in with them from Oregon," I told him.

He swallowed the forkful of fettuchine and left off eating, gracefully applying linen napkin to mouth and hands, to take up business. "Don't lie to me," he said.

"It's the truth."

"Why go all the way to Oregon for morels when you can find them right out in Peabody's Bluff, New Jersey. But don't get any ideas, wiseguy. Because that's our territory."

I guess we both had the same fortune teller. Nevertheless, I didn't want to antagonize my first customer and told him that New Jersey was out of the question for me since the Giants football club moved to the Meadowlands. It was a matter of pride.

"Oh yeah. Good. Where's the stuff?" Tony asked.

"Right here in my brown paper shopping bag."

"Let's have a look."

I set the bag on the table under the light of the bare bulb. Tony reached in and extracted a morel.

"This is high grade stuff; no slugs, no mildew," he declared after smelling it and slicing it open with his stiletto.

"I only deal in the best, my friend."

"Give you three bucks a pound."

"Make it six."

"Three-fifty."

"Five." To myself, I calculated my loss at the offered price.

"Four," he said, grabbing the straps of the brown paper shopping bag and moving it to his side of the table, where I knew it would remain.

"Four bucks a pound; that's your last offer?" Well I was at the end of the line, after three years, and all that effort and ambition, beaten by fortune, weeds, the V.F.W., unscrupulous food wholesalers, etc. I only hoped I still had a wife to go home to and a job come Monday morning.

I took Tony's price, and just wanted to get home. Before I left, he explained that he supplied morels to restaurants and other stores. He said I was lucky I came first to him because anyone else would have been afraid to do business with me. Then he told me a little about his operation. The dried material came duty-free into the U.S. in plastic bags taped strategically to European import car bodies. Fresh morels that couldn't get in, hidden in suitcases of "carriers" jetting the Atlantic, were gathered locally by his hunters, guys in "The Family" who owed him money or favors. They went on dawn raids through the countryside and heaven help those who tried to stop them. It was a lucrative racket.

"Now," he said, "you hurt our feelings not telling me where you found these. We know a lot of people who'd like to have some. You don't want to hurt our feelings, do you?"

"Not for the world." This enterprise was not working out the way I wished. If I had known in the beginning the problems I would face, maybe I would have taken up choir singing instead. But it was too late.

But did I care if Tony knew about Joe Douglas, the ad man's, morel patch? No I did not. I wasn't going back there, and I could still remember that shot whistling through the leaves overhead. Joe and the morel mafia deserved each other. I told Tony exactly how to reach Joe's little graveyard for apple trees in upstate New York.

Well, you know the whole story from there. It was in all the newspapers and on prime-time television. Joe Douglas versus Tony and his men. The old doughboy put up quite a fight. In his will he had stipulated that he wanted his land to go the local conservation society and forever remain undeveloped. A noble gesture. He must have arrived at the philosophy that, if nature yielded such wonderful things as morels, it should be protected. And, as the papers said, the guest list at Tony's funeral read like a gangland Who's Who.

Only trouble is, what am I going to do with all these morels I've been harvesting from Peabody's Bluff and Joe's orchard. I'm getting rich and eating like a king; the morel king of the Northeast, so to speak. I only have to watch out against being done in by some treacherous mushroom Macbeth.



## PUBLICATIONS FOR SALE

The books, calendars, posters, etc. listed are available to members at meetings, forays, or by mail order. Members wishing to order books by mail should send payment, including \$1.00 postage for the first book and 50¢ for each additional book. New Jersey residents include 6% sales tax. Send orders to Jim Richards, Book Sales, 311 Moore Street, Hackettstown, New Jersey 07840. If there are additional titles that you may be looking for, please ask. We may be able to get them for you.

<u>TITLE</u>	<u>AUTHOR</u>	<u>LIST</u>	<u>MEMBER</u>
Amanitaceae (CA Agaricales #1)	Thiers	4.50	3.50
Ainsworth & Bisby's Dict. of Fungi	Hawkesworth et al	26.50	24.00
A.S. Fld Gd to Nat Pl Mid Atl Cstl	Lawrence	9.95	8.00
A.S. Fld Gd to Nat Pl Mid Atl Inld	Lawrence	9.95	8.00
A.S. Fld Gd to Nat Pl NE Coastal	Welch	9.95	8.00
A.S. Fld Gd to Nat Pl NE Inland	Welch	9.95	8.00
A.S. Fld Gd to No. Amer. Birds	Bull & Farand	12.50	10.00
A.S. Fld Gd to No. Amer. Butterflies	Pyle	12.50	10.00
A.S. Fld Gd to No. Am. Insects, Spiders	Milne & Milne	12.50	10.00
A.S. Fld Gd to No. Amer. Mushrooms	Lincoff	12.50	10.00
A.S. Fld Gd to No. Amer. Rocks, Minerals	Chesterman	12.50	10.00
A.S. Fld Gd to No. Amer. Trees (East)	Little	12.50	10.00
A.S. Fld Gd to No. Amer. Wildflowers (E)	Niering & Olmstead	12.50	10.00
The Boletes of Michigan	Smith & Thiers	24.00	19.00
The Bulb Book	Phillips	14.95	12.00
Club & Coral Fungi of US & Canada	Coker	5.00	4.00
Common Weeds Coloring Book	Bernath	2.25	2.00
Cooking with Mushrooms	Nelson	4.00	3.25
Edible & Poisonous Mushrooms-Canada	Groves	12.50	10.00
Fungi-Folklore, Fiction & Fact	Findlay	9.95	8.00
Fungi of Switz. (Ascomycetes)	Breitenbach	60.00	48.00
Gasteromycetes of East. U.S. & Canada	Coker & Couch	5.00	4.00
The Genera of Myxomycetes	Farr, Mrtn, Alexop.	35.00	31.50
The Genus Collybia	Halling	24.00	21.50
Grasses, Mosses, Ferns & Lich Gr. Brit.	Phillips	14.95	12.00
Grow. & Cook. Yr Own Mushrooms	Mueller	6.95	5.50
How to Identify Mushrooms to Genus			
I. Macroscopic Features	Largent	4.85	4.00
II. Field Ident. of Genera	Largent & Thiers	3.75	3.00
III. Microscopic Features	Lrgnt, Wtling, Jhnsn	8.95	7.25
IV. Keys to Family & Genera	Stuntz	5.75	4.50
V. Cultrl & Dvlpmntl Features	Watling	8.95	7.25

How to Know the Ferns & Fern Allies	Mickel	13.95	11.00
How to Know the Gilled Mushrooms	Smith,Smith & Weber	13.95	11.00
How to Know the Lichens	Hale	13.95	11.00
How to Know the Mosses & Liverworts	Conard & Redfearn	13.95	11.00
How to Know the Non-Gilled Mushrooms	Smith,Smith& Weber	13.95	11.00
How to Know the True Slime Molds	Farr	13.95	11.00
Keys to Agarics and Boleti	Moser	39.95	32.00
Lichens	Dobson	19.95	16.00
The Mushroom Basket	March & March	8.95	7.00
Mushroom Cookery	Mueller	1.95	1.50
The Mushroom Cultivator	Stamets & Chilton	19.95	16.00
The Mushroom Feast	Grigson	16.95	13.50
The Mushroom Hunt	Porter	11.95	9.50
The Mushroom Hunter's Field Guide	Smith & Weber	14.95	12.00
Mushroom Recipes	Simon	2.50	2.00
Mshrms & Othr Fungi frm Lnd btwn Lks	Sndbrg & Rchrdson	3.00	2.50
Mushrooms & other Fungi Gr Brit Eur	Phillips	14.95	12.00
Mushrooms For Color	Rice	8.95	7.25
Mushrooms in Color	Miller & Miller	11.50	9.25
Mushrooms of North America	Miller	12.50	10.00
Mushrooms of the Great Smokies	Hesler	8.50	6.75
Mushrooms of the World Coloring Bk	Bowers & Arora	2.75	2.25
Mushrooms,Wild and Edible	Marteka	19.95	16.00
Mycological Dictionary -8 Languages	Berger	39.95	32.00
Mycologist's Handbook	Hawkesworth	21.50	19.00
N.American Spec.of Clitocybe Part 1	Bigelow	35.00	25.00
N. American Species of Lactarius	Hesler & Smith	25.00	22.50
N. American Species of Mycena	Smith	48.00	43.00
N.American Species of Pholiota	Smith & Hesler	15.00	7.00
One Thousand American Fungi	McIlvaine & Macadam	9.95	8.00
The Polyporaceae of the U.S. and Can.	Overholts	30.00	27.00
The Quest for Wild Jelly	March & March	3.95	3.25
700 Pfilze in Farbfotos	Dahnke & Dahnke	40.00	32.00
Sierra Club Fldbk of Nat.Photography	Maye	7.95	6.50
Simon & Schusters Gd to Mushrooms	Pacioni-Lincoff,Ed.	9.95	8.00
Trees of North America	Phillips	12.95	10.50
Trees of the Northeast Coloring Bk	Bernath	2.25	2.00
Veiled Sp. of Hebeloma in the West	USSmith,Evnsn,Mtchl1	22.50	20.00
White Mountain Mushrooms	Hurley	9.95	8.00

Wild Flowers Coloring Book	Kennedy	2.25	2.00
Wild Flowers of Great Britain	Phillips	14.95	12.00
The Wild Food Trail Guide	Hall	8.95	7.25
Wild Foods	Phillips	14.95	12.00
Wild Mushroom Recipes	Eberly	1.75	1.50
Wild Mushroom Recipes	Puget Sound Myc.Soc.	7.95	6.50
POSTERS:	Laminated	15.00	12.00
	Plain	8.00	6.50
Fungi			
Hallucinogenic Plants			
Culinary Herbs			
Meadows			
Waste Ground & Weeds			
Deciduous Woodlands			
1985 Calendar of Seasonal Foods	Saltari Press	10.00	8.00
1985 Wild Foods Calendar	Phillips	7.50	5.00
NEW JERSEY MYCOLOGICAL ASSOCIATION PATCHES			4.00
NEW JERSEY MYCOLOGICAL ASSOCIATION NAME TAGS			2.00
BUMPER STICKERS		1.00	1.00

*Tina Marasmius*

*PEEC Reunion*



*Bernice said you would remember me! ...  
and everybody is here!*



TENTH ANNUAL NORTHEASTERN MYCOLOGICAL FORAY  
August 15-18, 1985  
State University of New York, Oneonta

Make your reservations now to attend the 10th annual Northeastern Foray. Located at the intersection of I-88 and N.Y.S. Routes 28 and 23, Oneonta is easily reached by car and is served by bus from N.Y.C., Albany, Binghamton and Kingston and by Catskill Airway from N.Y.C.

Principal mycologists will be Dr. David Malloch, University of Toronto, and Dr. David Pegler, Royal Botanical Gardens, Kew, England. Program will include pleasures and instruction perhaps never before offered at a Northeastern Foray. Field trips galore suggest a profusion of specimens which can establish a record species list. Facilities are the most well arranged, convenient and comfortable we have seen. The foray will begin Thursday evening with a banquet.

Registration of \$140.00 per person will cover all Foray expenses including three nights lodging, meals Thursday evening through Sunday breakfast, field trip buses, lectures. Day registration for field trips and lectures is \$40.00 per person. Most rooms are double occupancy with a few single dorm rooms available on a first come basis. Special rates available for children under 12.

Make reservations now. Late charge of \$10.00 for reservations after July 15, 1985. Checks payable to Northeastern Mycological Foray should be mailed to: NEMF, P.O. Box 533, Merrick, New York 11566.

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NAME (s) \_\_\_\_\_

ADDRESS \_\_\_\_\_

PHONE \_\_\_\_\_  
(Day) (Evening)

\_\_\_\_\_ Registration @ \$140.00 Total Enclosed \_\_\_\_\_

\_\_\_\_\_ Day Registration @ \$40.00 Total Enclosed \_\_\_\_\_

*MJMA*

1985 FORAY SCHEDULE

Month	Date	Location	Foray Leader
MAY	5	Princeton Waterworks	Kuczynski
MAY	12	Hacklebarney St. Park	Rokicki
MAY	19	Jenny Jump St. Park	Rokicki
JUNE	9	Wild Foods foray at Sundance	Peabody
JUNE	28-30	PEEC Weekend	Rokicki
JULY	14	Shark River Park	Fatto
JULY	21	Batsto	Kibby
JULY	28	Tourne Park	Meyer
AUGUST	1-4	NAMA Foray at West Virginia	
AUGUST	4	Meadow Woods Park	Roper
AUGUST	11	Mahlon Dickerson	Fatto
AUGUST	15-18	Northeast Foray at Oneonta NY.	
AUGUST	24	SCEEC (Saturday Foray!)	Smullen
SEPTEMBER	1	Stevens State Park	Richards
SEPTEMBER	8	Holmdel Park	Kuczynski
SEPTEMBER	15	Jenny Jump St. Park	Frank
SEPTEMBER	22	SCEEC (Fungus Fest '85)	
SEPTEMBER	29	Echo Hill Park	Espenscheid
OCTOBER	6	Stokes State Park (Annual Picnic)	Turchick
OCTOBER	13	Cheesequake State Park	Hosh
NOVEMBER	3	1st Lecture at SCEEC	

DRIVING INSTRUCTIONS

PRINCETON WATER WORKS

From US Rt 1 to Rt 571 North (Washington road) towards Princeton to first light. Turn left onto Faculty Road and proceed to traffic light. Turn left onto Alexander St. and proceed about 1/2 mile until you see a sign (Elizabethtown Water Co) on right. Turn right onto West Drive to the fork and see sign, Charles H. Rodgers wildlife Refuge.

Bear right onto a small dirt road about 200 feet to parking lot on right. From Rt 206 south, left at Lovers lane which becomes Ogden Lane to Harden Road to end and again onto a small dirt road. Proceed to parking lot on left.

HACKLEBARNEY

Take route 206 to Chester. From 206 take 24 west to the Black River. Once over the bridge, make a sharp left onto Hacklebarney Road which parallels the river. Follow this road to the park entrance.

JENNY JUMP

Take I-80 west to route 521 South (Hope Exit). In the center of Hope make a left onto route 519 North. A small sign about 2 miles down this road on the right side of the road will indicate the right turn towards Jenny Jump State Forest. Follow the sign, and at the first fork in the road turn right in front of the house. Continue past the swings to the parking field on the right.

SUNDANCE STABLES

Take route 46 west thru Hackettstown. One quarter mile west of town, turn right onto Petersburg Road. Proceed 1 1/2 miles to the Sundance Stables on the right.

PEEC

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

SHARK RIVER PARK

Take the Garden State Parkway to exit 100, (Route 33 east). Follow Rte 33 east about a mile to School House Road. Turn right on School Hill Rd. The Park entrance is about 1/2 mile on the right. We will meet at the entrance to the park at 10:00 AM.

BATSTO

From your area consult Road Map to Historic Village of Batsto which is about 20 miles Northwest of Atlantic city. We will meet in the Historic Village parking lot near the main Entrance Building.

The most convenient way from North Jersey is 206 South to Hammonon. Turn left onto Rt. 30 for about 2 miles. Turn left onto Rt 542 to Batsto, look for signs to Historic Restored Village.

#### TOURNE PARK

An easy access is by way of Mountain Lakes Boulevard, opposite Neil's New Yorker restaurant on Rt. 46, between the Cherry Hill and Denville exits of I-80. Take I-80 to either of these exits proceeding on Rt. 46, continuing in the same direction from which you came. Take Mountain Lakes Blvd. North for about 2 miles. At the fork bear left onto Elcock Ave. (towards Powerville), for 2 blocks. The entrance is clearly marked on the left. We'll meet at the second parking lot.

#### MEADOW WOODS PARK

From Chester, at the junction of Routes 206 and 24, proceed east for three miles on route 24. Just past "Park's Fruit Farm" stand see Old Mill Road on the left.

From Mendham on Route 24, proceed west 2.4 miles from the light in Mendham Center. Just past the Mendham Animal Hospital, see Old Mill Road on the right with a large blue house at the corner. Turn onto Old Mill Road and proceed 1.3 miles. Watch the mileage reading closely and see a stone building on the left. Turn left and enter the stone gate, bearing left to the parking area.

#### MAHLON DICKERSON PARK

Take I-80 to Rt. 15 North and exit at Weldon Road towards Milton. The park is about 4.5 miles on the left. There are several entrances, look for the family picnic area.

#### SCEEC

From Route 287 take exit 26-A (Basking Ridge). Make a right turn from the exit ramp onto North Maple Avenue, past ART into Basking Ridge. At the center of town, veer left onto South Maple Avenue. Take South Maple Avenue, past Lord Sterling Riding Stables on the left to Lord Sterling Road and follow about a mile to the Environmental Center on the left.

#### STEVENS STATE PARK

The park is located on Rt. 604, seven miles South of Rt. 206, and 1.5 miles from Rt. 46 in Hackettstown. From the East, take Rt. I-80 west to exit 25 (Rt. 206-Newton), turn left at the second traffic light onto 604 South. The park entrance is 7 miles on the left. (look for the Good Shepherd sign).

From the South: at the intersection of Routes 46 and 183 in Hackettstown (Rt. 24 becomes 183), turn right onto Rt. 604 (Willow Grove St.) by the Hess service station. The park is 1.5 miles on the right. One fifth of a mile after entering the park, make a right turn on the bridge at the stop sign. We will meet at the lower picnic area, which is the second right turn.

#### HOLMDEL PARK

From the Garden State Parkway take exit 114. Go west. Follow to the next intersection. Make a right turn onto Crawford-Everett Road. Stay on this road-- do not take the road towards Homdel. Take the next left onto Long Street. Go in main entrance, turn right and go to top of hill parking lot near tennis courts.

#### ECHO HILL PARK

From Rte 31 take the Stanton Station Road West, and make the first right turn at the corner store. Go about one half mile to Echo Hill Park on the right. Please do not go near the house, which is privately owned.

#### STOKES STATE PARK ANNUAL PICNIC

Stokes State Forest is located in the extreme North-west corner of the State. Take I-80 to Rt. 206 North. The entrance is at the Forest Office, about 5 miles North of Branchville. Follow the road past the office and follow signs to the Kittle Field Parking lot, near the ball park.

#### CHEESEQUAKE STATE PARK

From I-287 take route 9 South to route 34 South. Turn left onto the Cheesequake-Morrisstown Rd. (Note Sunoco Service Station to the left at the intersection). Follow the road past the Cliffwood Avenue intersection where it becomes Gordon Road. This leads to the park entrance.

From the Garden State Parkway: Take exit 120, which is Lawrence Harbor Road. Make three right turns: Lawrence Harbor Road, Cliffwood Ave., and Gordon Road. Gordon Road will lead to the entrance. Go through the park gate straight down the main road to a stop sign where the road branches into a "Y". Go to left towards the swimming area. About 800 yards up the road is a gravel parking lot where we will meet.

MMMA

1984

FORAY FINDS

BASIDIOMYCETES

- 4-29 Jenny Jump
- 5-6 Hacklebarney
- 6-23 PEEC
- 7-8 Shark River
- 7-22 Meadow Woods
- 8-5 Echo Hill
- 8-11 SCEEC
- 8-26 Holmdel
- 9-9 Tourne
- 9-16 Stevens
- 9-23 Mahlon Dicker.
- 9-30 Stokes
- 10-7 Fungus Fest
- 10-14 Cheesequake

AGARICUS

- abruptibulbus \_\_\_\_\_
- arvensis \_\_\_\_\_
- campestris \_\_\_\_\_
- placomycus \_\_\_\_\_
- rodmani \_\_\_\_\_
- silvaticus \_\_\_\_\_

ALEURODISCUS

- oakesii \_\_\_\_\_

AMANTIA

- sp. \_\_\_\_\_
- bisporigera \_\_\_\_\_
- brunescens \_\_\_\_\_
- brunescens var. pallida \_\_\_\_\_
- caesarea \_\_\_\_\_
- citrina \_\_\_\_\_
- cothurnata \_\_\_\_\_
- flavocornia \_\_\_\_\_
- flavorubescens \_\_\_\_\_
- gemmata \_\_\_\_\_
- inaurata \_\_\_\_\_
- muscaria var. formosa \_\_\_\_\_
- onusta \_\_\_\_\_
- rubescens \_\_\_\_\_
- spissa \_\_\_\_\_
- umbrinolutesa \_\_\_\_\_
- vaginata \_\_\_\_\_
- vaginata var. fulva \_\_\_\_\_
- virginiana \_\_\_\_\_
- virosa \_\_\_\_\_
- volvata \_\_\_\_\_

ARMILLARIELLA

- mellea \_\_\_\_\_
- mellea var. bulbosa \_\_\_\_\_
- mellea var. ostoyae \_\_\_\_\_
- tabescens \_\_\_\_\_

AURICULARIA

- auricula \_\_\_\_\_

BOLBITTUS

- vitellinus \_\_\_\_\_

BOLETTINELLUS

- meruloides \_\_\_\_\_

BOLETTUS

- affinis \_\_\_\_\_
- affinis var. maculosus \_\_\_\_\_
- alboater (Tylopilus) \_\_\_\_\_
- americanus (Suillus) \_\_\_\_\_
- atrostipitatum (Leccinum) \_\_\_\_\_
- auripes \_\_\_\_\_
- auriporus \_\_\_\_\_
- badius \_\_\_\_\_
- ballouii \_\_\_\_\_
- bicolor \_\_\_\_\_
- castaneus (Gyroporus) \_\_\_\_\_
- chromapes (Tylopilus) \_\_\_\_\_
- edulis \_\_\_\_\_
- fellens (Tylopilus) \_\_\_\_\_
- ferrugineus (Tylopilus) \_\_\_\_\_
- fraterus \_\_\_\_\_
- granulatus (Suillus) \_\_\_\_\_
- holopus (Leccinum) \_\_\_\_\_
- indecisus (Tylopilus) \_\_\_\_\_
- luridus \_\_\_\_\_
- luteus (Suillus) \_\_\_\_\_
- ornatipes \_\_\_\_\_
- pallidus \_\_\_\_\_
- parasiticus (Xerocomus) \_\_\_\_\_
- piperatus \_\_\_\_\_
- plumbeoviolaceus (Tylopilus) \_\_\_\_\_
- pseudo-sensibilis \_\_\_\_\_
- rubrobrunneus (Tylopilus) \_\_\_\_\_
- rugosiceps \_\_\_\_\_
- scaber (Leccinum) \_\_\_\_\_
- snellei \_\_\_\_\_
- speciosus \_\_\_\_\_
- subglabripes \_\_\_\_\_
- subvelutipes \_\_\_\_\_
- varipes \_\_\_\_\_

- 4-29 Jenny Jump
- 5-6 Hacklebarney
- 6-23 PEEC
- 7-8 Shark River
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- 8-5 Echo Hill
- 8-11 SCEEC
- 8-26 Holmdel
- 9-9 Tourne
- 9-16 Stevens
- 9-23 Mahlon Dicker.
- 9-30 Stokes
- 10-7 Fungus Fest
- 10-14 Cheesequake











	4-29	5-6	6-23	7-8	7-22	8-5	8-11	8-26	9-9	9-16	9-23	9-30	10-7	10-14
<b>SCLERODERMA</b>														
areolatum					X	X	X	X	X	X	X	X	X	X
aurantium					X	X	X	X	X	X	X	X	X	X
cepa					X	X	X	X	X	X	X	X	X	X
geaster					X	X	X	X	X	X	X	X	X	X
<b>STEREUM</b>														
complicatum			X				X							
ostea			X				X							
striatum			X				X							
<b>STROBILOMYCES</b>														
confusus							X							
floccopus							X	X						
<b>STROPHARIA</b>														
rugosa-annulata														X
thrausta												X		
<b>THELEPHORA</b>														
terrestris				X										
<b>TREMELLA</b>														
mesenterica		X												
<b>TREMELLODENDRON</b>														
fallidum			X		X	X	X	X	X	X	X	X		
<b>TRICHOLOMA sp.</b>														
fulvum							X							
saponaceum									X					
sulphureum									X					
<b>TRICHOLOMOPSIS</b>														
decora														X
platyphylla			X				X	X						
rutilans								X						
<b>XEROMPHALINA</b>														
campanella			X		X	X	X	X						
<b>ASCOMYCETES</b>														
<b>APIOSPORINA</b>														
morbosum			X											
<b>CALYCELLA</b>														
citrinum									X					
<b>CHLOROSPLENIUM</b>														
aeruginosum			X											
<b>CORYNE</b>														
sarcoides														X
<b>DALDINIA</b>														
concentrica		X												
<b>GALIELLA</b>														
rufa														X

	4-29	5-6	6-23	7-8	7-22	8-5	8-11	8-26	9-9	9-16	9-23	9-30	10-7	10-14
<b>HELVELLA crispa</b>														
elastica					X					X				
macropus					X					X				
<b>HUMARIA hemisphaerica</b>														
HYPOMYCES hyalinus					X					X				
lactiflorum					X					X				
<b>HYPOXYLON fragiforme</b>														
HYMENOSCYPHUS fructigenus			X							X				
<b>LEOTIA atrovirens</b>														
lubrica					X					X				
<b>MICROGLOSSUM rufum</b>														
MOLLISIA cinerea					X					X				
<b>MORCHELLA crassipes</b>														
deliciosa		X												
esculenta		X												
semilibera		X												
<b>OTIDEA leporina</b>														
PEZIZA badiocnufa									X					
<b>SARCOSYPHA occidentalis</b>														
SCUTELLINIA scutellata			X		X				X	X	X	X	X	X
<b>TRICHOGLOSSUM hirsutum</b>														
VERPA conica		X												
<b>XYLARIA hypoxylon</b>														
polymorpha			X											
<b>MYXOMYCETES</b>														
<b>ARCYRIA</b>														
incarnata			X											
<b>CERATIOMYXA</b>														
fruticulosa			X											
<b>HEMITRICHIA</b>														
clavata										X				
serpula											X			
<b>LYCOGOLA</b>														
epidendrum			X									X	X	X
<b>STEMONITIS</b>														
fusca			X											
<b>TUBIFERA</b>														
ferruginosa											X			

4-29 Jenny Jump  
5-6 Hacklebarney  
6-23 PFEC  
7-8 Shark River  
7-22 Meadow Woods  
8-5 Echo Hill  
8-11 SCEFC  
8-26 Holmdel  
9-9 Tourne  
9-16 Stevens  
9-23 Mahlon Dicker  
9-30 Stokes  
10-7 Fungus Fest  
10-14 Cheesecake

JUNE 28 - 30 1985

POCONO ENVIRONMENTAL EDUCATION CENTER (PEEC)

Each spring for the last eleven years the NJMA has sponsored a weekend foray at PEEC, a beautiful rustic nature area located near Dingman's Ferry, PA. The weekend is designed primarily for club members as an introduction to overnight field trips, and for those who wish for an opportunity to spend some time discussing their new interest with other more knowledgeable club members. The three day weekend is an almost perfect mix of social events and mycological programs. It provides an opportunity to meet with other members, ask otherwise embarrassing questions, eat some culinary delights, indulge in a wine and cheese party, and foray some of most beautiful trails in this part of the Northeast.

A reminder that the accommodations are rustic. Comfortable, practical foot gear is essential. A complete set of waterproof gear is recommended. Ten cottages have been reserved, attendance is limited to fourty. You may invite friends to register with you. Bunk beds and mattresses will be provided. You are requested to bring your own sheets, pillows, pillow cases, blankets and/or sleeping bags, as well as your personal toilet set.

Six meals will be provided, one meal Friday evening, three on Saturday, and two on Sunday. A wine and cheese party is scheduled for Saturday night...Oh yes, forays will be held on Saturday and Sunday.

The cost for this spring break is a modest \$54.00 per person. You are invited to attend this year's foray by sending in the registration form below as early as possible.

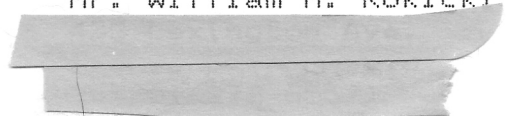
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PEEC 1985 REGISTRATION FORM

Total cost per person.....\$54.00

Make checks payable to: New Jersey Mycological Assn.

Mail to: Mr. William M. Rokicki



NAME(S) \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY, STATE, ZIP \_\_\_\_\_

PHONE \_\_\_\_\_

No. Attending \_\_\_\_\_



NJMA NEWS  
c/o Sue Kibby



FIRST CLASS MAIL