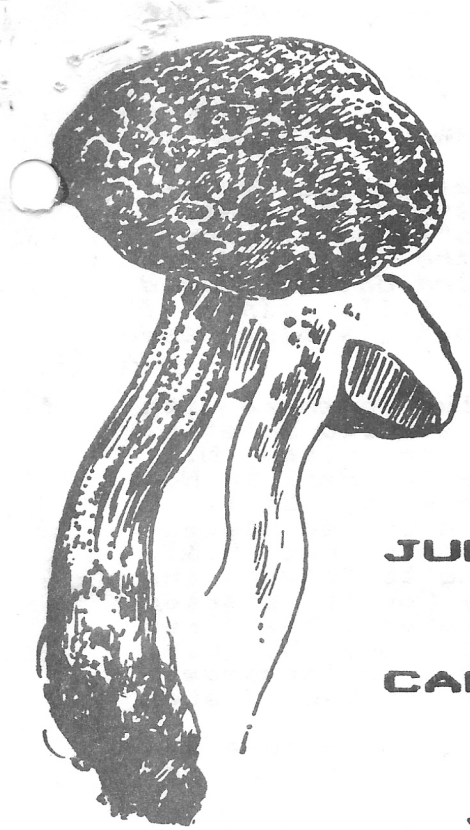

NJMA NEWS

New Jersey Mycological Assn.

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JULY—AUG. 1985 VOL. XV NO. 4

CALENDAR OF EVENTS

FORAYS

JUNE 28-30	PEEC WEEKEND
JULY 14	SHARK RIVER PARK
JULY 21	BATSTO
JULY 28	TOURNE PARK
AUGUST 1-4	NAMA FORAY (West Va)
AUGUST 4	MEADOW WOODS PARK
AUGUST 11	MAHLON DICKERSON PARK
AUGUST 15-18	NORTHEAST FORAY at Oneonta, NY
AUGUST 24	SCEEC (Sat, Foray)
SEPT. 22	FUNGUS FEST '85

SEE MAY/JUNE NEWSLETTER FOR FORAY DETAILS.
NOTE: ALL FORAYS START AT 10:00 AM.

FORAY REPORT

Our first foray of the season was very popular. Sixty foragers and two dogs attended our first Morel hunt in the Princeton woods. At first there was great knashing of teeth as the elusive fungal fruiting bodies hid from view. It had been dry. April was a drought month, but our hopes were up as a light shower had fallen three days earier.

Reports from our club members were good. Findings had been reported from all over the state. Geoffrey Kibby (see his article) reported over 300 found during his efforts, and Peabody and Richards were quiet. The morale of our foragers was high, but as the morning slipped by no one had found any Morels. The weather was all that could be expected, beautiful conditions for a hike in the woods. Warm, dry, and without insects, but we were not looking for a hike. It looked like we would have to go home with empty baskets as we headed back towards the parking lot.

But then it happened! One Morel was found, then another, and then another. Suddenly they were being found in goodly numbers. The day was crowned with success, and a lot of smiling faces broke out their picnic gear and exchanged stories of the foray.

APRIL MEETING REPORT by Gertrude Espenscheid

The Dr. Roy Halling lecture on Boletes

I have tried to imagine why anyone would ever ask me to review a lecture because I really don't know that much. It's just that I was there, and probably six other people said "no". So I thought "This is a good time for me to learn why and how the Boletes are separated into species and sections," and so, I pulled out Smith and Thiers knowing full well i haven't been able to read S.&T. since I bought it fourteen years ago. But, I thought, now that I'm older and wiser, I'll try again. And I did and I still can't.

I did take notes at the lecture which I would like to share with you. First Dr. Halling named the folk who have studied Boletes, starting with Schweinitz in eastern Pennsylvania, he cited M.A. Curtis in South Carolina, Berkeley in England, Charles Peck in New York, Charles Frost, W.A. Murrill, Shoemaker in Vermont, Snell & Dick, Harry Thiers, Coker and Beers in the Southern United States, Rolf Singer, and Alexander Smith. He omitted the only one S.&T. mentioned when they announced they were not going to "review the long history of the generic segregates from Boletus, For it started in 1821 with S.F. Gray". Coker and Beers state..."The first comprehensive systematic work on the Boletus was done by C.H. Persoon, a Dutch mycologist who in his synopsis *Methodica Fungorum* (1801)...". I suppose Dr. Halling was addressing the United States in his brief history.

Dr. Halling is a big handsome softspoken man. His lecture was accompanied with a lot of beautiful slides starting with a few distinctive mushrooms:

Pulerrboletus revenelii a powdery yellow form listed by S.&T. as having but the one species.

Boletus meruloides Previously called *Gyrodon*, the ash bolete.

Boletus gracilis, now placed in *Tylopilus*--a surprise--a slide of its perforated spores, and;

Astroboletus betula. I could not find this in any of my books, but perhaps it had been *Boletus betula*. S.&T. say "This is an odd species which deserves more study..."

Dr. Halling then continued his lecture by presenting several species of *Suillus* advising that for identification "take young specimens and mature ones because of evanescent veils" and he said "Always taste the gluten on the top for acidity!" *Suillus* seem always to be associated with pines, spruces, and firs. Ninty percent have viscid or glutinous caps and have glandular dots on the stipes.

Associating with birches and aspens are the *Leccinum*. Their caps are variable in color. They vary in darkness of scales and some have "sterile flaps". I believed that I was finding *L. aurianticum* in New Jersey, but Dr. Halling stated that they are rare in the East.

There are three genera we should all recognize. The first is *Stobilomyces*. There are two species, *S. floccopus* and *S. cunfusus* within that genera. They are distinguishable by the size and character of the scales, and by differences of ornmentation of the spores. *floccopus* has coarse scales while the *confusus* has erect scales. That should help you.

Boletus frostii is the second. It is very red - Red pores, some red on the stipe and a viscid red cap.

The third one we should all recognize because it is so distinctive, is *Boletus russellii*. They can be a foot tall, with a very small cap.

Lastly he showed us some slides of the *Tylopilus* species, closing with *plumbeoviolaceous*, endearing him to us all by saying, "I tend to call all of those with violet coloration in them "*plumbeoviolaceous*".

THE PROBLEM WITH MORELS by Geoffrey Kibby

It may be thought that there is only one problem with Morels - finding them! And then of course comes the question of how to cook them; but a glance of the literture on this fascinating group will soon show that another major problem exists, once you have found your Morel what name do you apply to it?

It is obvious looking at the various illustrations in Americian and European books that several names, mostly European in origin, are being applied, apparantly almost randomly to a number of different taxa. There appears to be little in the way of scientific data to back up these identifications. The most usual names used being as follows: *M. conica; M. crassipes; M. angusticeps; M. esculenta; M. vulgaris; M. elata;* and *M. deliciosa.* Of these all but *angusticeps* were described from Europe.

The recent publication of a book by the Frenchman Emile Jacquetant has added new fuel to the fire. He includes a total of 31 species (of which 12 are new) plus a number of varieties. What are we to make of this plethora of names? My first reaction was one of horror but it must be stated that he has at least tried to look at these fungi systematically and whatever one may think of his nomenclature and taxonomy he has attempted to bring some order to the group. Indeed it was the first real attempt to do so since the classic work of Boudier (1905-1910). It is unfortunate that some of his nomenclatural decisions are completely against the rules - one cannot take someone elses described species and make it a variety of your own species, as he has done in the case of *M. ovalis* on page 82, it has to be the other way around! These failings apart, the question remains as to whether his approach to the species is valid or not.

I personally think that he has expressed the truth <u>in part</u> - there are more Morel species than are in the modern literture - but he has erred on the side of over-splitting. Faced with his work can we decide if any of the species (traditional and new) are present in the Northeastern USA and do they match Jacquetant's descriptions and those of the classical authors, Boudier, Fries etc.?

Having collected over 300 Morels this spring from a wide variety of habitats I have attempted to compare the characters used by Jacquetant and previous authors with those found in the collection to see if they agree. Firstly spore size: preliminary results indicate that spore size - and more importantly their ratio of length to breadth - is a good indicator of specific differences. Many more careful measurements from a wide range of collections should be made in the future. The biggest surprise for me was when I compared spore-color, a feature rarely made much of in descriptions of Morels. In three collections which I believe to be distinct taxa, a very different result was obtained in each case, ranging from deep yellow-orange to the palest cream, differences which in other fungi are readily accepted as reflecting different species, i.e. Russula.

The paraphyses also, (long, sterile cells between the spore-bearing asci) are, as Jacquetant says, a good character with a veriety of shapes and sizes: also the finger-like cells on the surface of the stem, which make it appear rough, appear to be quite distinctive in some species.

The shape of the fruit-body and the conformation of the pits and ridges are also useful up to a point, however they are variable and so should be used as secondary, supportive characters. Size on the whole is fairly constant, again with minor variations, a small species will however not turn into a large one, the Tulip-Morel mentioned below for instance is always rather small compared to the large *M. esculenta.*

The habitat is perhaps the most difficult problem, ranging from apple orchards (old or dead) to ash, hickory, elm, tulip-trees, burnt areas, conifers, limestone quarries to gardens and potted plants. Some species seem more specific in their choice than others, the species under tulip trees being abudant here but rarely found elsewhere, *M. esculenta* however (which may be more than one species in reality) can be found in a very wide range of ecotypes.

Collections I made of the large yellow Morel under dying apple trees agreed entirely with the classic European descriptions of *M. esculenta* (Jacquetant calls it *M. rotunda*, he thinks *esculenta* is a confused concept) and I am quite happy to accept this species as being common on both sides of the Atlantic.

The dark grey-brown Morel with blunt, white ridges, also found under apple, etc. is usually called *M. vulgaris* but every specimen I checked had no mature spores and I am forced (reluctantly) to conceed that this is (at least the ones I found) just the juvenile form of *M. esculenta*. The color change is easily explained by the dilution of the dark pigment of expansion of the fruit-body plus the subsequent maturation of the deep yellow-orange spores of *esculenta*. Most Morels become paler and more yellowish with age.

M. deliciosa I have never seen and certainly the published photos in America books purporting to be this species do not agree with Fries' original description. Jacquetants illustrations which emphasize the pinkish-violet flush of the fruit-body would appear to be correct.

M. conica I have collected in England but not in America, it agreed perfectly with the description of Boudier and Jacquetant and I believe it is a good species.

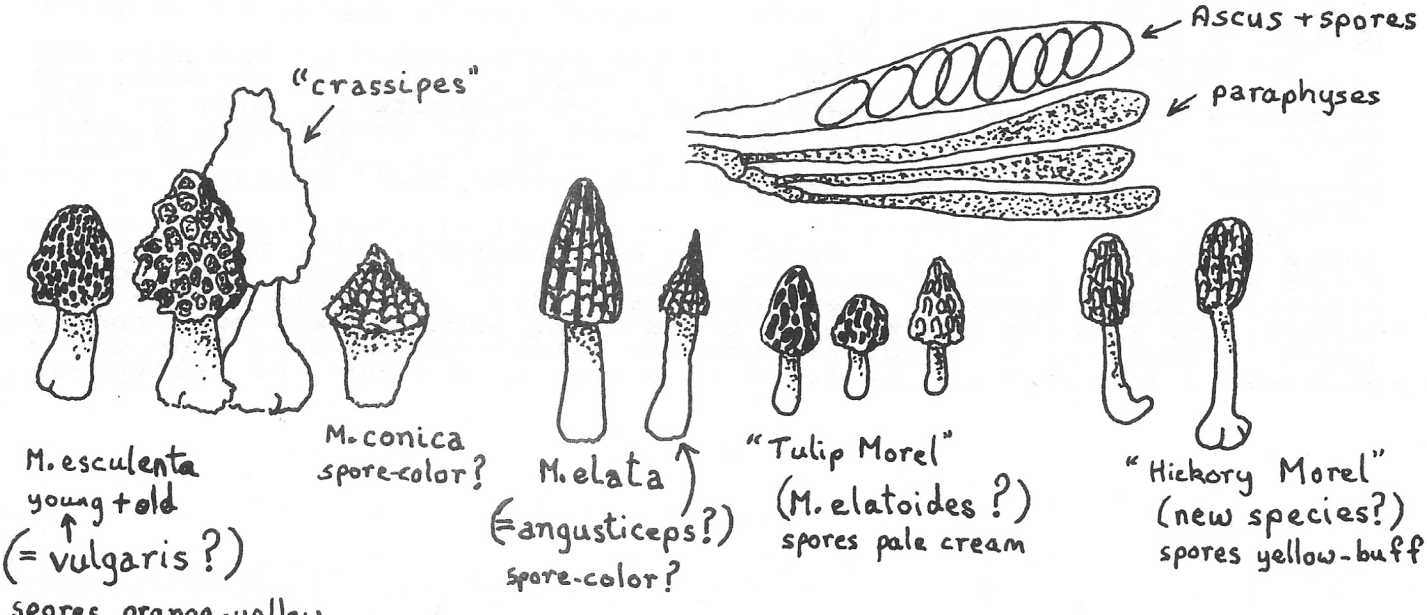
M. elata is a very distinct species but more work needs to be done on the american "Black Morel" to determine the differences between this and *M. angusticeps*, if any, of Peck. Photographs in the literature indicate that more than one species is present.

M. crassipes I have not yet collected here but for the moment I consider it as only a variety of *esculenta*, however detailed data on spore size, color etc may support its specific status.

Of great interest have been the small Morels often abundant under Old Tulip-trees (Liriodendron), Hickory and possibly dogwoods also when they are dying. Once again more data is needed before exact relationships with trees can be assessed. Certainly at least two species of Morel seem to be involved, once looks very similar to, and may be identical with Jacquetant's new species *M. elatoides* and appears most commonly under Tulip-trees. It has the same rather elongated pits, dark gray-brown color when young becoming pale yellow-buff with age. The spore size and ratio agrees well as do the paraphyses. I shall use this name provisionally pending further

A second taxon was found under mixed hickory and dogwood in large numbers and was very distinctive with a rather long, spathulate head and long, bulbous sten. The spores are noticeably narrower than in other species and appreciably longer, also paler. It does not appear to match anything in either Boudier or Jacquetant and I regard it as a new

So, far from being clear-cut and settled, the problem of Morel identity still remains, trying to force everything under one name (usually *esculenta*) does not stand up to careful scrutiny and it is probable that America has its own unique and interesting species still to be described.



NEWS FROM CUMBERLAND GAP, MAINE

We have just heard that Sam Ristich, our mycological guru, is recuperating from a triple bypass operation. How's he doing? Read for yourself from a post card received by one our our members.

May 14,1985

I did my "maiden triple bypass" jaunt up and down Sligo Road. Since the initial run I am doing 1 - 1-1/2 miles **thrice Daily.** Infection in leg has healed; buzz sawed sternum is mending. Now I need many bowls of pudding and veal to help me regain the ten pounds of flesh I lost or I'll need to wear lead shoes to stay on the ground.

We had a spectacular sight at our bird feeder this year - with six rose breasted grosbecks and two pair of Baltimore Orioles.

Give some of my dearest friends ten hugs. I got a spectacular display of the gelatanous Clavaria rust *(Gymnosporangium clavariiforma)* on *Juniperus communis.*

with love....Sam

NEWS OF MEMBERS

The April-June issue of ***MYCOTAXON***, Vol. XXII, NO.2, contains an article by Rodham E. Tulloss and David T. Jenkins entitled ***"Validation of Amanita Longipes".***

Bas (1969) described *Amanita longipes* from a single specimen collected in Port Jefferson, New York by Charles H. Peck in August, 1906 (NYS). Due to a lack of field notes, and the fact that there was only one specimen, Bas described *A. longipes* as a provisional name.

In this article Tulloss & Jenkins have validated the name by additional field collections, and by expanding the descriptions based upon fresh material.

We take pleasure in announcing this first article in this prestigious publication by Rod, a long time NJMA member. You may have seen Rod recently on Public TV giving a reading of some of his poetry.

The drawings accompanying the ***MYCOTAXON*** article are by Neal Macdonald, whose mushroom potraits have decorated these pages more often than not, and who is the guest artist for this issue. This the second time that Rod and Neal have collaborated in this fashion.

BOOK SALES

Jim Richards reports that he has received a shipment containing three of the long awaited **Audubon Society Nature Guides.** Each guide covers one region enabling you to identify many kinds of flora and fauna you're likely to see. Each guide contains more than 600 identification photographs in color, plus many maps and black and white drawings.

The volumes in stock are:

Eastern Forests. From Hudson Bay to Florida.
Atlantic & Gulf Coasts. From the St. Lawrence to The Gulf of Mexico.
Wetlands. North American rivers, lakes and swamps.

The published price for each volume is $14.95, The price for members is $12.00.

You may reserve your copy by contacting: Mr. Jim Richards, [redacted]

Identifying Mushrooms:

Brown on Brown: Difficult Spring Agarics

Spring is the time when mushroom hunters are thinking mostly about the little spongy tops. However, this season also offers challenges in identification skill, especially in the category of "little brown mushrooms." Below is a list of gilled fungi that can appear around May. It is not a comprehensive list and edibility is not considered. Some species ultimately require microscopic identification. Large scale characteristics given are adapted from several references, chiefly Gary Lincoff's Audubon Field Guide; Meinhard Moser's Keys to Agarics and Boletes, and Smith and Hessler, North American Species of Pholiota. The **NEWSLETTER** will present a photo enlargement of Amanita rubescens to the reader sending in the best field report documenting a collection of any one or more of the species named. The report will be published. Deadline: July 1, 1985.

Habitat	Mushroom	Cap Characteristics	Gills	Spore	Stem	Other
Soil	**Agrocybe arvalis**	1/2—1"; yellow to ochre-brown; convex	Brown	Dirty or rusty brown	No ring; with mycelial root connected to black bulb	—
Gardens, fields chalky soil	**A. dura**	1—2 1/2"; whitish, turning brown; surface cracked with age	Pallid to violet-grey to coffee brown; edges toothed, whitish	Dark dirty brown	White to pallid, browning; ring	Smell, not floury; bitter; favors hotter weather
Edges of woods, along dirt roads	**A. erebia**	1—2 1/2"; dark liver brown; moist/hygrophanus, almost greasy	Pale brown, becoming darker	Dark dirty brown	Pale brown; fibrous; grooved, whitish ring	—
Decaying wood, beech	**A. firma**	3/4—3"; surface, velvety; black-brown or dirty yellow-brown when damp, cream-ochre or yellow, dry	Earth brown to clay; edges toothed, whitish	Dirty or rusty brown	Floccose; no ring	Smell, floury
Fields, meadows, sandy places	**A. pediades**	1/2—2"; pale ochraceous; hemispherical to convex; bald	Off-white, becoming rust	Dirty or rusty brown	No ring	Common
Woods	**A. praecox**	1—2 1/2"; whitish, brownish, ochre-brown, ochre-grey;not hygrophanous	Whitish, then dirty brown	Dark dirty brown	Whitish; fibrous; ring	Smell, floury; common
Meadows, pasture, sand	**A. semiorbi-cularis**	1/2—1 1/2"; ochre-yellow to brown; greasy or sticky; hemispherical.	Adnate; milky coffee	Dirty or rusty brown	Pale yellow; no ring	—
Decaying elm, ash; buried wood	**Coprinus variegatus**	1—3"; egg-shaped; grayish; covered with scales.	White to purple to inky black	Black	White; woolly; with brownish rhizomorphs	Deliquesces; Clusters
Bushes, deciduous trees	**Entaloma aprile**	1—2 1/2"; bald, hygrophanus; dark brown; convex, often with umbo	Whitish gray to pink	Salmon pink	Striate with grey-brown fibers	Fleshy
Humus or rotting logs	**E. strictius**	1—2"; conical to papillate; grayish brown; margin striate	White to pink	Salmon pink	Slender; longitudinal lines; twisted; off-white	Boggy areas
Under conifers, oak, hickory	**E. vernum**	1—2"; conical; dark brown to tan; margins incurved, becoming wavy	Grey to pinkish brown	Salmon	Slender; brownish	Early
Leaf litter	**E. violaceum**	1—2"; covex to flat; fibrous; margin incurved; gray-brown with violet hue	White to pinkish brown	Orange to pinkish buff	Enlarging downward; violet-grey; powdery above, scaly below; white mycelium	—
Clusters, on wood	**Flammulina velutipes**	3/4—4"; rust yellow	Pale ochre	White	Velvety; olive-brown to blackish; narrowing downward	Fruiting body, cartilaginous
Rotting wood	**Galerina autumnalis**	3/4—2 1/2"; viscid; convex, then flat or umbonate; yellow to ochre brown	Yellowish or ochre brown, like cap	Rust	Fibrous ring; pale brown darkening with age	Smell, floury
Logs and wood debris, especially oak, beech	**Pholiota veris**	3/4—2 1/2"; convex; margin incurved; hygrophanus; pale tan to cinnamon	Adnexed; pinkish buff to cinnamon	Brown	Ring; paler than cap; fibrous; hollow in age; no scales	—
Rotting wood, near snowbanks	**P. vernalis**	1/2—1 1/4"; conic to convex; viscid; pale to dark butterscotch; hygrophanus	Adnate; to dark cinnamon; fringed	Cinnamon brown	Ring; butterscotch to brown; fibrous; pliant; no scales	Clust

Reprinted from:
NEWSLETTER of The New York Mycological Society
SPRING 1985

THROUGH MY VIEW FINDER

The part about mushroom hunting that I like the best is the anticipation, the hope that today I will make a find, one that will look great through the finder of my 35mm SLR. I look for photogenic subjects, things that are colorful, things that are beautiful in form, things that are in artistic groups or clusters, as though especially arranged by that master artist herself, Mother Nature. As a photography freak I have developed a kean awareness. I have truly learned the art of seeing.

If you don't see it, "it" isn't there, but of course it really is, so at least I for one will not be the one to step on "it."

Frame of mind is important too. Frame of mind seems to be some kind of magnetic force, otherwise how was it that I came to that one spot where I discovered a tiny 3cm brilliant orange spindle shaped coral fungi, *Clavulinopis fusiformis*, (Sam Ristich I.D.'ed this for me. It's not listed in Audubon's.) It is now one of my photographic trophies, and I hope to enter it in the next Association photo contest.

Was it frame of mind, anticipation, or just luck that drew me to another spot where I found strange, misshapen off-white lumps of good-grief what the heck is this? Again through the expertise of Sam Ristich I had an answer, " A parasitized boletus by an as yet unnamed Hypomyces mold, found only once before in L.A.". Another photographic trophy, and another mycological step. I had up 'till now thought that mushrooms were... well, you know, mushrooms. For me it seemed that the complex world of fungi was getting ever more and more curiosus(L).

It was only what; two, three years ago that I had purchased copies of the Orson K. Miller, Jr. and Audobon guide books, and thus armed, had boldy ventured into the field of fungi fantasyland. Seemed easy enough at the start--look at the pictures--read the description--take a spore print. Sure! Anyone want a shoe box loaded with unidentified slides, spore prints, and musty dried specimen material? I'd even pay the postage.

Well nothing's easy. Time will tell and all that jolly sort; after all I've now joined the NJMA, and have subscribed to the *MUSHROOM JOURNAL*. On the other hand I still obtain my eating mushrooms from the ShopRite, and as yet the ShopRite does not stock wild mushrooms with the coveted NJMA seal of approval. Then again, the coveted NJMA seal of approval hasn't even been invented yet.

But getting back to anticipation, the art of seeing, and coaxing my frame of mind into a positive attitude so that the magnetic forces will guide me in a good direction. The year before last, on one of my nature walks, I made and interesting find. First of all I discovered several clusters of the pretty yellow-orange fly-agaric *Amanita muscaria*, some full grown, some just emerging, worthy subjects for my camera lens. Not far away I also noticed a number of isolated rather stately looking enitities, tall and graceful, but I sensed danger in their beauty. Each had a well formed skirt-like ring (anulus), and digging at the base revealed the sac-like cups (volva) typical of the Amanita family. The cap color was rather a tawny off-white with shades of light ivory near the center. The cap was smooth, somewhat shiny, and tacky to the touch.

The *A. muscaria* was a cinch to identify, but that other fellow had me puzzled, as it did not wholly match with any of the pictures and descriptions in the guide books.

I contacted Dr. Stanley Siegler in Toms River, who wrote back advising that the slides and spore prints suggested this specimen to be the Death Cap, *A. phalloides*, which according to the Miller Guide book is rare. Dr. Seigler asked if it would be okay to forward the material to Dr. Miller for study, and that was done. Dr. Miller agreed with Dr. Seigler's findings and requested I forward dried specimens* when it next fruited, and to note under what species of conifer it was growing.

Well, here it is spring again, I'll soon be walking the woodland sand trails poking at uptrusting mounds of pine needles, and peeking around tree trunks.

I did that once and was delighted to find a most perfectly formed gilled bolete, *Phylloporus rhodoxanthus;* another photo trophy of a successful hunt. Someday I may may poke my face around s tree once too often, and find myself staring at the Jersey Devil; but I hope not. I wonder if "Deep Woods Off" would work on the Devil? In any event I am sure that having my camera with me, as I always do, would make me safe from harm. The Jersey Devil is picture shy you know. Maybe it lives on poisonous mushrooms, who knows?

Cornelius Hogenbirk

**How do you dry mushrooms for dried specimen samples? Do you dry the whole cap, cut it in half? Perhaps the newsletter will have an article on this subject.*

Like now!

PRESERVING MUSHROOMS FOR LATER STUDY

The first step in preserving mushrooms for later study is making detailed notes while you still have fresh material in front of you. Examine the specimen carefully and make notes of the salient features of the fruiting bodies. Notes may be kept on index cards and kept with the samples. Note the spore color and the macroscopic features such as the sizes of the cap and stipe. Taste, odor, color and color changes if cut or bruised should become second nature in examining the specimen. If there are no such changes, this observation should also be noted. Where and when the specimen was found, habitatal data should be given in detail. Were the mushrooms growing on wood or humus?

After the collection has been studied and notes made, the collection is ready for the dryer. Any drying equipment should be constructed around two principles: First, good circulation of air around and among the fruiting bodies; second a steady source of heat, such as an electric hot plate or electric light bulbs. An excellant example of a build-your-own mushroom dryer can be found in the Spring 1985 issue of **MUSHROOM, The Journal of Wild Mushrooming.** Several screens can be located above the source of heat in some sort of a fire resistant enclosure permitting good circulation of air and separation of the screens. The lowest screen should be far enough away so that the screens can become warm but not hot to the touch. The specimens should be bathed in about 90 deg. heated air, as we don't want to cook them. Do not stack or pile the samples in any way which would prevent free and easy circulation. The length of drying time depends upon the size and moisture content of the mushrooms, and can vary from a few hours to overnight.

Dried specimens will be very brittle and must be handled carefully. If allowed to stand for about 24 hours in a fairly moist atmosphere they will absorb moisture and become pliant so that they may be fitted into envelopes or boxes for storage.

The heat of drying will kill all of the insects on the mushroom so that for a short time they are safe. To insure them against insect damage it is advised that moth ball flakes be added to each packet, and that this be renewed each spring.

Specimens prepared in the above manner will be useful for future reference and for sending specimens to specialists.

CLITOCYBE ODORA (Fr.) Kummer

Widely available in our area, the mushroom is distinctive, not for its color or size, which are very variable, but for its strong fragrant anice-like odor. Neal Macdonald's beautiful portrait cannot, regardless of his great talent convey this characteristic.

A brief description, compiled from many of the current field guides indicates that the color is normally bluish green, the gills are close, adnate to extending down the stipe and are whitish to pale buff. The stipe is 2 - 9 cm long, 4 - 16 mm thick, equal, perhaps enlarged at the base, with moist flat lying hairs, white to buff colored. The cap is convex, very variable in color, radially streaked with hairs, covered with a whitish cast when young.

the mushroom is scattered, or several under hardwoods or mixed conifer-hardwood plantations, available in the summer and fall. It is considered to be edible, but not choice.

Mycophagist's Corner

RECIPE

This recipe taken from ***The New York Times*** *is a contribution to the forthcoming* ***MYCOPHIGIST'S CORNER*** *by Elizabeth Kinne.*

VEAL SCALLOPS WITH CHANTERELLES

4 large veal scallops (about 1 lb)
2 tbs unsalted butter
1/4 lb chanterelles
2 tbs fresh taragon
flour for dredging
1 clove garlic minced
3 tbs Creme Fraich

Pat scallops dry with paper towel. Dredge lightly in flour. set aside

Melt 1 tbs butter in large skillet. Gently fry garlic for one minute. Add veal in two batches if necessary, brown lightly on each side: It should be pink in the middle! Remove and keep warm.

Briskly rinse chanterelles under cold running water, removing any grit. Slice large ones. Add to pan with remaining butter. Cook for five minutes. Add Creme Fraiche and tarragon. Season with salt and pepper, cook another five minutes.

Return scallops to pan, heat through ONLY, correct seasonings and serve.

Note: This is marvelous if followed exactly. I do use a bit of extra butter for browning the scallops. Cream and Cream cheese can be substituted for Creme Fraiche. E.K.

EDITORIAL

We recently recieved a call from a person who wished to come out with the club on a Morel hunt. There was interest only in this one activity. The person was not a club member, and was not interested in joining. Would a contribution of $2.00 for the walk be adaquate?

My reply was based upon long tradition. We always invite non-members to participate in our club activities, but with the purpose of introducing them to the many activities and good comaradare for which the NJMA is known. We are not interested in making money, except to foster club functions. We are a non-profit organization with long standing goals to promote the knowledge of our membership and the general public on all aspects of fungi.

Much more than money, we need people to take an interest in and help with club activities. We need participation in ALL of our functions. We need people to share the work and joy of getting involved with the club.

The members who do so are few in number. I often hear that this is the same in all clubs. Only a few are willing to volunteer a small amount of their time, and yet if you ask, these same people are the ones who enjoy their clubs best. Their's is the true pleasure of participation.

The NJMA is lucky to have a dedicated group of people who give their time so that the club will continue to exist and provide a forum for people who share a common interest and find activities and friendship.

Your membership is welcome. Your attendence at forays and club meetings is essential. However, your help is needed. With this issue we announce FUNGUS FEST '85 to be held on September 22. Fungus Fest is the main introduction of our club to the public. It remains our major source of new members and income aside from membership dues. Last year we had an attendence of over 1200 and recieved help from 48 members.

We need volunteers to set up tables, give field walks and lectures, and to do the myriad of other tasks necessary to make the Fest a success. Perhaps there is some aspect of your hobby that you would like to share with the membership or the public.

Please demonstrate your pleasure with this organization by giving a small amount of time to help with this affair. We don't know how to reach you person-to-person to ask for your help, so we will depend upon you to accept this invitation and make it a point to call:

Vic Gambino
Dorothy Smullen

Our Annual Picnic at Stokes State Park

October 6th

Good Fellowship • Good Eating • Lots of Mushies

'85

FIRST CLASS mail

NJMA NEWS
c/o Sue Kibby

FUNGUS FEST '85

this could be our BEST YEAR YET!

WE NEED VOLUNTEERS