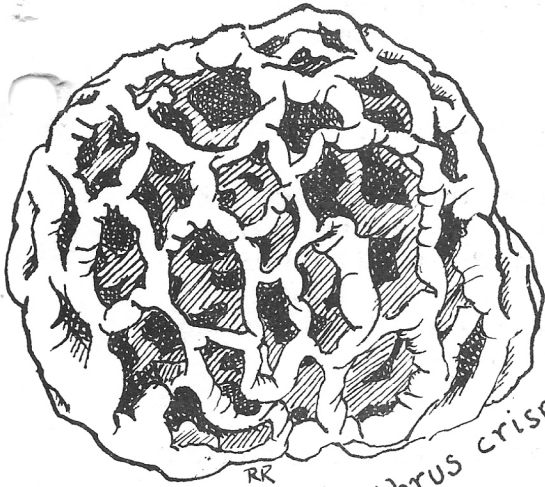


NJMA NEWS

New Jersey Mycological Assn.



Clathrus crispus

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MAR - APRIL 1986 Vol. XVII No. 2

CALENDAR OF EVENTS

MARCH 2	Membership meeting - Ray Fatto on the genus RUSSULA
MARCH 22	Culinary Banquet
APRIL 6	Membership Meeting - 2 part meeting - see details on page 2.
MAY 4	Morel Foray - Princeton Waterworks
MAY 11	Morel Foray - Hacklebarney St. Park
JUNE 1	Wild Foods Picnic - Jenny Jump State Park
JUNE 20-22	PEEC Weekend Foray

All Membership Meetings are held the first Sunday of each month, from November until April, at 2:00 PM at the Somerset Environmental Education Center (SCEEC), Basking Ridge, N.J.

Directions for all forays will be given in the next issue.

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DRIVING INSTRUCTIONS

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

* * * * *

MARCH 2nd

Lecturer: Ray Fatto

Ray Fatto will talk to us on his speciality, the genus RUSSULA. Ray is well known amongst club members for his wide knowledge of mushrooms and in particular this difficult but

intriguing group. This is a great chance to learn first hand how to tackle these beautiful and often edible mushrooms.

NJMA CULINARY GROUP - A report on the January Meeting.

Do you have the winter blues? Does life seem dull and cold? Perhaps you long for a taste of the exotic, for warmth and color and an evening of glorious foods, drink and friendship. If these symptoms seem to fit then you obviously were not at the last Culinary Group Dinner! For a description of the treats you missed then read this tantalizing report by one of the organizers.

* * * * *

The first NJMA Culinary Group dinner of 1986 featured a wild game theme and was held on January 18th. Twenty-seven members and guests sampled a delightful punch made with home-made red wine. Hors d'oeuvres were sheeps-cheese spread on homemade black bread and morel puree stuffed mushroom caps on toast.

Main courses were venison stew, venison ragout, roast pheasant with a choice of two sauces: beach plum with horseradish or creamed Agaricus arvensis with white wine and tarragon; and lastly duck with sauce supreme.

Side dishes were Greek spinach pie, sour-cherry cake, cream puffs and wild persimmon chiffon pie crown the meal.

This sumptuous repast cost only \$7.00 per person. As usual by pooling labor and cooking talents the Culinary Group kept individual cost below \$10.00.

The next NJMA Culinary Group dinner will have a French theme. It is scheduled for March 22, at All Saints Church in Millington. For more details and reservations please call Bob Hosh at (201) [redacted] or Jim Richards at [redacted]. Suggested items for the menu have been petite marmite, Filets de Soles Bonne Femme and Filet de Boeuf Richelieu. Now if only I could convince someone to make a croquembouche for desert!

Bob Hosh.

APRIL 6th

- 1 - Bob Peabody will demonstrate how to prepare your mushrooms once you have found them, a good chance to learn the basic techniques.
- 2 - The best of the best - beautiful slides from the clubs slide library of weird, wonderful, gorgeous mushrooms.

* * * * *

1985 NJMA PHOTO CONTEST - a correction!

Some mistakes in the names of prizewinners were inadvertantly made in the previous newsletter. Apologies are due to Rudy Peterson who as well as winning the 1st prize for the pictorial category also won 1st prize for the technical category with his beautiful slide of a stereum species. Al Northup who we listed as the winner actually received an honourable mention.

In the activity category it was Cornelius Hogenbirk, not Neal Hogenbirk who won 2nd prize.

PRESIDENTS MESSAGE

It was with great regret that the executive committee accepted Selina Whitefeather's resignation as President of the NJMA. She did a splendid job throughout the year and was a great colleague to work with, putting tremendous zeal and energy into everything she did. It was with great trepidation therefore that I accepted the position of President of this association.

I hope that I can put the same energy into serving the club over the coming year and help to keep it the thriving and fun group that it is. We hope to bring you a wide and varied selection of events, speakers and educational meetings to help both beginners and more advanced students of this fascinating hobby.

As always the success and unique vitality of our club is strictly dependent on the input of its members and I cannot stress enough that we need more people to come forward to help in the various activities of the club. If you have something you wish to share with other members then why not write an article - however short - and let people know of your experiences with mushrooms. Or send in some artwork we can include, new artists are always needed to help make our newsletter attractive and informative. Your help at meetings in setting up can take some of the burden off those who regularly undertake these tasks. The more you put into the club the more you will get out of it. We wish to keep on expanding and helping people to learn the many and varied facets of mushrooming but we need your help to do so.

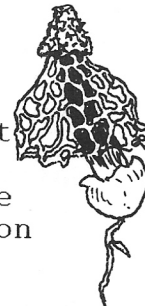
I look forward to working with you and for you over the coming months and wish you all good mushrooming!

Geoffrey Kibby



MUSHROOM ABSTRACTS.....

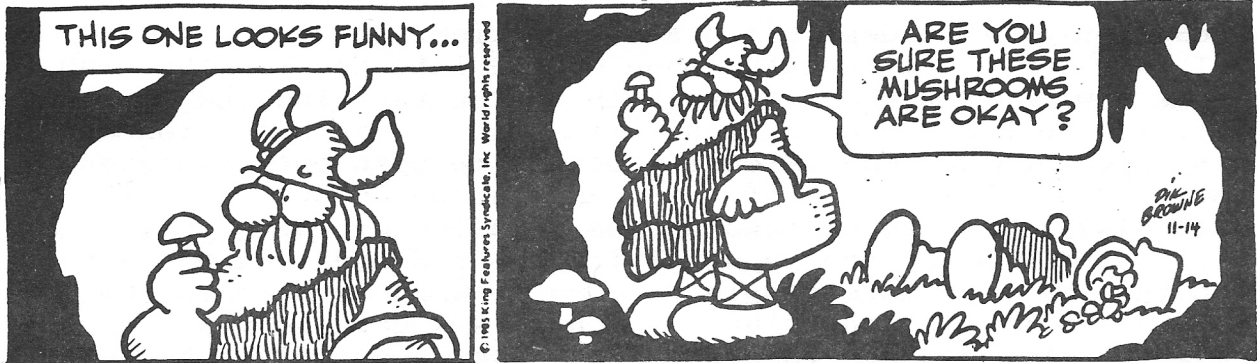
Grow your own Stinkhorns! The April issue of the Quarterly Newsletter of the American Type Culture Collection states that dried Dictyophora duplicata (the veiled Stinkhorn) sells for between \$400 and \$1000 U.S. per kilogram in Hong Kong. Have we been missing out on something all this time by concentrating on morels? Who will start the first Stinkhorn farm?



Mushroom awareness has finally reached your local supermarket. Many members are reporting the appearance of exotic mushrooms in branches of Kings, Shoprite etc with Shiitake and Pleurotus being the most common, often under the name Doubloons and Sovereign respectively. The latter are produced by Campbells Soups but I have also seen unpackaged, "wild" Pleurotus plus some italian imports such as Portobello, a large species of Agaricus and chanterelles. Most recently I picked up a package of Japanese

Enoki mushrooms (a white form of *Flammulina velutipes*) while my local delicatessen has powdered boletes and dried morels. The eastern States seem to be finally catching up with the western States where wild mushrooms is big business.

HAGAR THE HORRIBLE/By Dik Browne



PEEC WEEKEND!JUNE 20-22, 1986

POCONO ENVIRONMENTAL EDUCATION CENTER (PEEC)

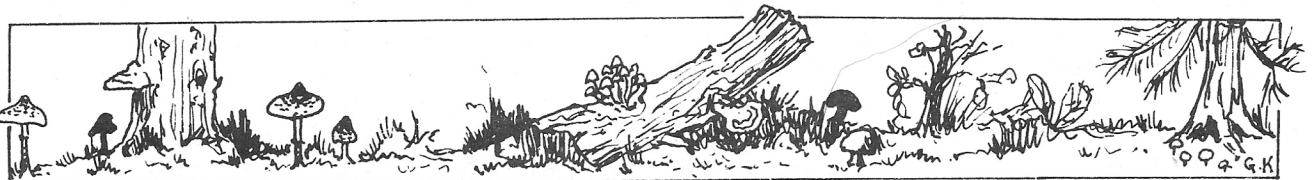
Each spring for the last twelve years the NJMA has sponsored a weekend foray at PEEC, a beautiful area located near Dingman's Ferry, PA. The weekend is designed primarily for club members as an introduction to overnight field trips, and for those who wish to spend some time discussing their new interest with other more knowledgeable club members. The 3 day weekend is an almost perfect mix of social events and mycological programs. It provides an opportunity to meet other members, ask questions, eat some culinary delights, indulge in a wine and cheese party, and foray some of the most beautiful trails in this part of the northeast.

Accommodations are in seven rustic but comfortable cabins. Comfortable, practical foot gear is essential and a complete set of waterproof gear is recommended. Attendance is limited to forty. You may invite friends to register with you. Bunk beds and mattresses will be provide but you are requested to bring your own sheets, pillows, pillow cases, blankets and/or sleeping bags, as well as your own 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. Forays will be held on Saturday and Sunday.

The cost for this spring break is a modest \$55.00 per person. You are invited to attend this year's foray by sending in the registration form on the inside back page as soon as possible.

* * * * *



A REPORT ON THE FEBRUARY 2 MYCOPHAGY SESSION

The weather was cooperative - no snowy roads, the mushrooms were in good supply, and our cooks as superlative as ever. As usual the meeting was well attended plus it was good to see new faces, many of them new members since our fungus fest. Everyone was out to discover just what wonderful dishes could be prepared from wild mushrooms and they were not disappointed.

Our president, Geoff Kibby made announcements of our future events, listed elsewhere in this newsletter. Also he introduced a visitor, Larry Stickney, a past president of the San Francisco mycological society and a very well known mycologist, who happened to be visiting the east coast, heard of our meeting and came along. The great thing about our hobby is that no matter where you are you can always rely on meeting other mycologists.

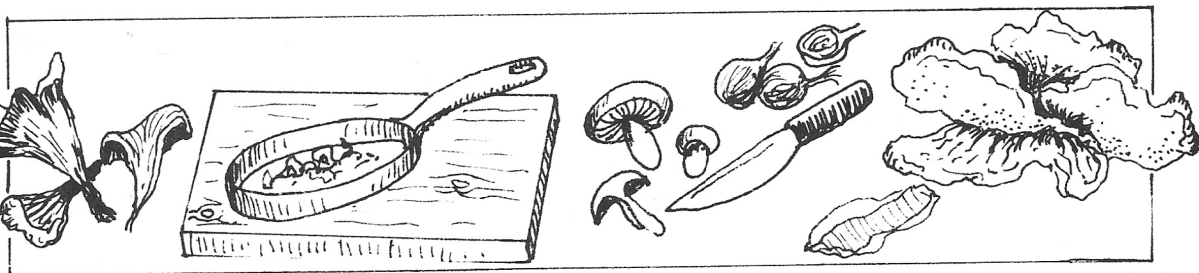
Then Ray Fatto presented a slide show to help us all with mushroom identification, particularly as it pertains to edible mushrooms and the poisonous look-alikes. He showed the fool-proof four: morels, shaggy-manes, sulphur-shelf and puff-balls. There was good general information including some basic preparation methods that were good for the beginner and experienced alike.

Bob Peabody was the master of ceremonies for our mycophagy session. First he announced a raffle for 50¢ a ticket to help defray kitchen expenses. The 1st prize winner would receive our own cookbook "Mycophagists Corner". This was won by Rudy Peterson, but as he already had it a second drawing was made; this was won by a guest, Neil Howey. The 2nd prize was another "NJMA Recipe booklet" and was won by member Martha Hacker.

Plastic dishes and spoons were handed out along with napkins and then we got down to the serious business of the day: tasting all those wonderful dishes prepared by our experts - Greta Turchick, Jim Richards and Bob Hosh. Denatured alcohol was used for fuel and everything was superbly made in beautiful chaffing dishes that kept them piping hot while they were wheeled down the center isle by our servers, Genia Hosh and Barbara Ecker. Other able assistants were Linda Meyer, Susan Kibby and Barbara Peabody.

Home made breads were donated by Sue Kibby, Paul and Linda Meyer, the Kornes and the Stehles. The delicious breads were frequently circulated under the direction of Mrs Korn. Bob Peabody announced each dish as it was served, the person who had prepared it, who donated the mushrooms, and a list of the ingredients as follows:-

1. Cream of Mushroom Soup featuring *Agaricus arvensis*, prepared and donated by Bob Hosh.
2. Agaricus arvensis in Brown Sauce, prepared by Jim Richards, donated by Bob Hosh.
3. Cream of Agaricus arvensis, prepared by Greta Turchick and Donated by Bob Hosh.
4. Honeys in cream, Armillaria mellea, prepared by Jim Richards, Donated by the Kibbys. These were dried first then reconstituted.



5. Creamed Armillaria mellea, prepared and donated by Greta. These Honeys were par-boiled and then frozen.
6. Mock Chicken Paprika, made from Laetiporus sulphureus (Chicken mushroom or Sulphur Shelf), prepared by Bob Hosh and donated by the Kibbys.
7. Morels in Heavy Cream, Morchella esculenta prepared by Greta and donated by Ray Fatto.
8. Curried Frondosa, Grifola Frondosa prepared by Jim Richards donated by the Kibbys.
9. Zuchini pie with Black Trumpets, Craterellus fallax, prepared by Bob Hosh and donated by the Hoshes and the Kibbys (dried and reconstituted.)
10. Mushrooms in Taragon Sauce, featuring Agaricus arvensis; made and donated by Bob Hosh (from frozen mushrooms).
11. A first for our session, Tricholoma portentosum caps peeled boiled and frozen, prepared and donated by Greta Turchick.
12. Honeys in cream, Armillaria mellea, prepared and donated by Greta Turchick.
13. Chicken Chasseus, Laetiporus sulphureus, prepared by Jim Richards and donated by Bill Rokicki
14. Boleti in Sauce, Suillus grevillei, prepared and donated by Greta Turchick.
15. Mushroom á la Forestière, Grifola frondosa, based on a recipe by Roger Phillips from his book "Wild Foods", originally featuring chanterelles; prepared and donated by Bob Hosh.
16. Chickens in cream, Laetiporus sulphureus; prepared by Greta Turchick and donated by Bill Rokick.

There were even more mushrooms available but sadly both time and fuel ran out on us. We, the participants in this session wish to thank everyone mentioned above for their contribution to this educational and culinary delight. Two of the dishes mentioned here (6 & 9) are given in full in the Mycophagist's Corner in this issue. Other recipes will be published in future issues.

Janice Van Sant.

OREGON WHITE TRUFFLES!

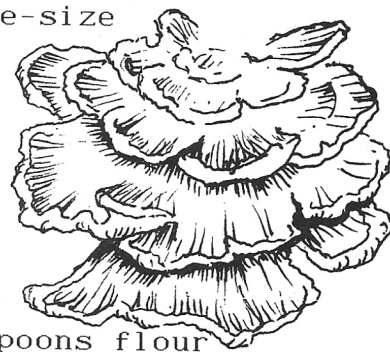
Lorraine Lerman tells us she has a direct source for Oregon white truffles. The cost for these mycological gems is \$75 per pound! Those interested should contact Lorraine direct at (212)

Mycophagist's Corner

MOCK CHICKEN PAPRIKASH (Hamis csirke paprikas)

by Bob Hosh

- 2 Pounds Polyporus sulphureus sliced or chopped into bite-size pieces.
- 1/2 cup chopped onion
- 3-4 tablespoons of cooking oil or butter (or as needed)
- 1 tablespoon finely chopped parsley
- 1 teaspoon salt
- 2-3 tablespoons sweet Hungarian Paprika
- 1 medium green bell pepper chopped
- 1 medium ripe tomato, peeled, seeded and chopped
- 3 cups chicken broth
- 1 cup sour cream at room temperature mixed with 3 tablespoons flour



In a 4 quart skillet or pot saute the mushrooms, onions and bell pepper in the oil or melted butter for about 6-8 minutes. Off the heat add the paprika so as it will not burn; stir and add all the remaining ingredients except the sour cream and flour mixture. Simmer for 10 minutes. Add the sour cream mixture; stir and simmer for an additional 5 minutes. Serve with spatzle (nokedli) or noodles.

This dish was served at the NJMA 1985 Fungus Fest and at the latest Mycophagy meeting in February to great acclaim, our thanks to Bob for sharing it with us (Ed.).

ZUCCHINI PIE WITH BLACK TRUMPETS

By Bob Hosh

- 3 cups shredded or grated zucchini
- 1/2 cup finely chopped onion
- 1 clove finely chopped garlic
- 2 tablespoons finely chopped parsley
- 4 eggs lightly beaten
- 1 lb. mozzarella cheese grated
- 1/2 cup parmesan cheese grated
- 1/2 cup corn oil
- ground black pepper to taste
- 1/2 lb. sliced sauted mushrooms
- 1 cup flour
- 1 tablespoon baking powder



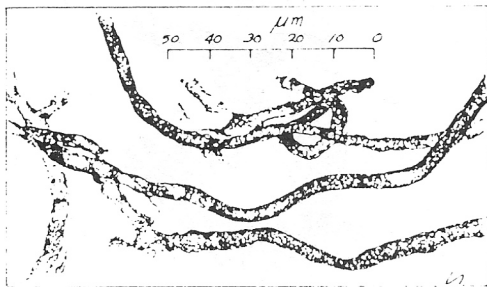
In a large bowl combine all the ingredients (add a little milk if too dry). Turn into a lightly oiled baking pan (lasagna-type) and bake at 350 degrees F. for 45 minutes or until nicely browned. It's good cut into squares hot or cold.

Judging by the scarcity of the Carboniferous ascomycetes it is quite a surprise to find basidiomycetes flourishing during the same period. Although their evolution is yet to be traced, it is a fact that numerous polypores were in existence during the carboniferous, apparently thriving in swampland habitats. Various species, such as Pseudopolyporus carbonicus, have been recovered. One species bears a striking resemblance to Panus tigrinus, as determined by similar clamp connections, and may be one of the earliest gill fungi.

Compared to the late Palaeozoic era fungi progressed little following the Mesozoic period. Nothing has appeared in deposits of the Triassic or Jurassic periods, with the exception of a few minute parasitic forms, similar to the true rusts. However, the evolution of dicotyledon (deciduous) vegetation during the cretaceous period produced a drastic change in the fungal flora, including, most importantly, the evolution of the Puccinaceae (true rusts) as represented by Puccinites lanceolatus. Beds from the lower Cretaceous of Alberta, Canada yielded a beautifully petrified polypore - Polyporites brownii, named for Barnum Brown, the celebrated paleontologist who worked the site for the remains of dinosaurs.

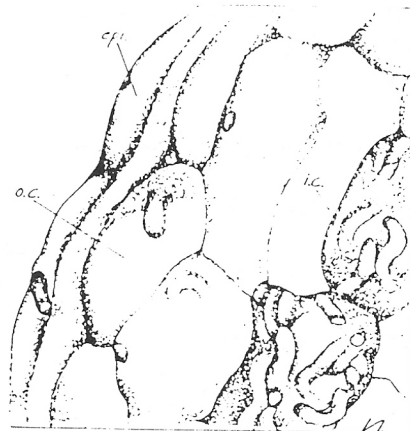
The beginning of the Cenozoic era, following the demise of the dinosaurs, continued the change of flora begun during the Cretaceous era, including, notably, the evolution of the grasses, along with one interesting group - the Sticidae - the grass rusts. A variety of wood attacking fungi have been recovered, including such genera as Lenzites and Polyporites, and (retrieved from amber), a mold, Penicillites curtipes, about 50 million years old. Other basidiomycetes also show up at this time, but whether they evolved then has not been determined. Among the oldest was an earthstar, Geastrites florissantensis, from the 40-million year old deposits of Colorado, also a Hydnum, Hydnites argillae, from roughly the same time, and an agaric, Agaricites wardianus. To round off the list is a club fungus, Clavaria turbinata, from the ice-age.

The gaps in these records visibly demonstrate that there is much more work to be done in the fascinating field of Paleomycology. The record will always have its gaps, but it is no wonder that so few specimens are known; "What is miraculous", put one scientist, "is that they were preserved at all".



Eomycetopsis filiformis
about 1 billion yrs old - Precambrian

- A. Precambrian fungi, about 1 billion years old: *Eomycetopsis filiformis* (1) and *E. robusta* (2-4).
B. Fungus in rootlet of *Amyelon radicans*, Upper Carboniferous, epi., epidermis; i.c., inner cortex; o.c., outer cortex. $\times 200$. (A. After Schopf. B. After Osborn.)



Fungus in rootlet of *Amyelon radicans*,
- Upper Carboniferous

PEEC 1986 REGISTRATION FORM

Total cost per person.....\$55.00

Make checks payable to: New Jersey Mycological Assn.

Mail to: Mr Geoffrey G.Kibby

NAME(S) _____

ADDRESS _____

CITY, STATE, ZIP _____

PHONE _____ No.Attending _____

Closing date for applications is June 10.



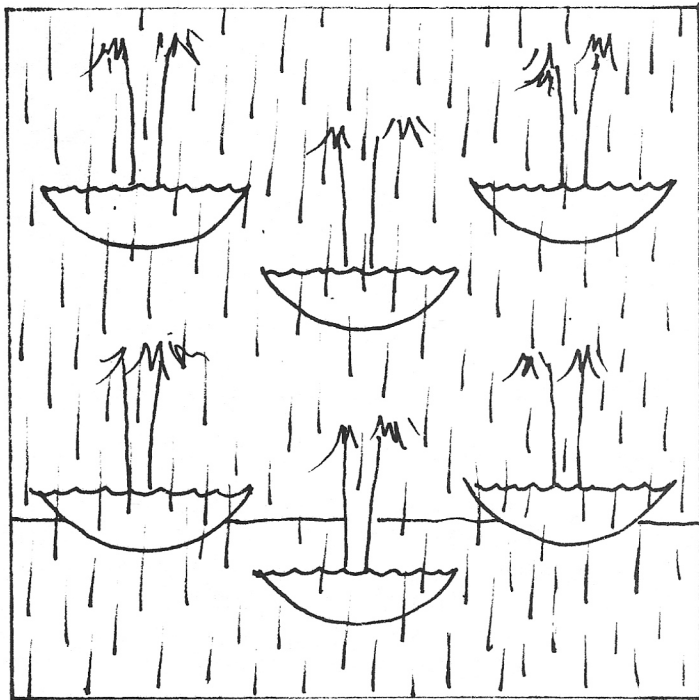
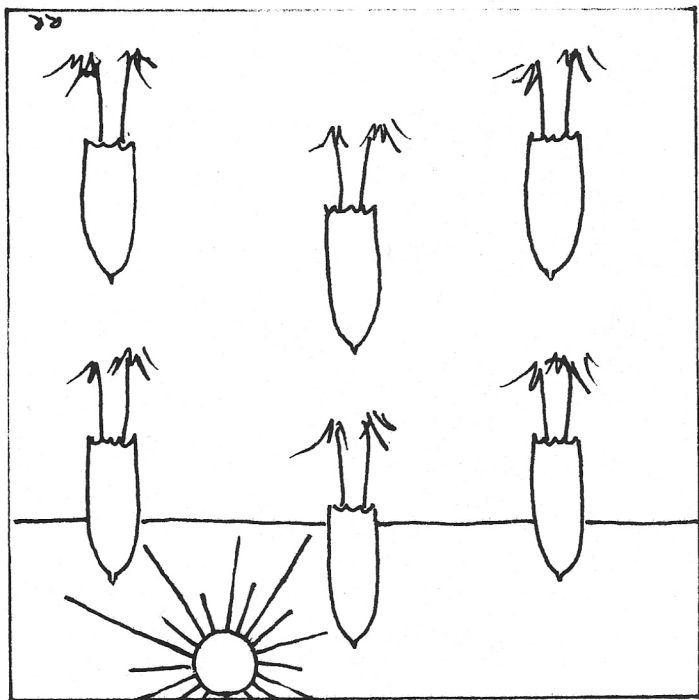
11th Annual Northeastern Mycological Foray - August 14-17th

This years Northeastern Foray is being held at North Adams State University, North Adams, Massachusetts. Our Host mycologist is Dr Harold G.Brotzman and the principal mycologists are to be Dr Orson K. Miller Jr. and Dr Harry D. Thiers, both renowned experts and authors of well known text books on fungi.

This promises to be one of the best forays ever, the site is very centrally located to all of the north east clubs and the campus staff apparently are very keen to be helpful in any way possible to make the event a success. First reports on foray sites say that they are superb and within easy reach of the campus.

We hope to publish details of costs etc plus the application form in the next issue of the newsletter; no change in fees are expected for 1986 compared with 1985.





NJMA

c/o Sue Kibby



FIRST CLASS MAIL