

*Gomphus clavatus*

# NJMA NEWS

New Jersey Mycological Assn.

President:  
Geoffrey Kibby  
Vice-president:  
Paul Meyer

Editors:  
Geoffrey Kibby  
Bernice Fatto

Circulation:  
Sue Kibby

**JUL-AUG 1986 Vol XVII No 4**

## CALENDAR OF EVENTS

JULY 13	Tourne Park Foray
JULY 20	Echo Hill Park Foray
JULY 27	Meadow Woods Foray
AUGUST 3	Shark River Park Foray
AUGUST 10	Stevens State Park Foray
AUGUST 14-17	North East Myc. Foray at North Adams, Mass.
AUGUST 24	Holmdel Park Foray
AUGUST 31	SCEEC Foray
SEPTEMBER 7	Lebanon St. Forest Foray

Directions for all forays were issued on a single pull-out sheet in the previous newsletter - if you have lost it or need another, spare copies will be available at meetings!

The morel season is sadly over for another year but the mushroom season has just begun! We have more forays this year than ever before, these are your chance to learn at first hand from more experienced members where to look, how to collect and how they identify what they find. That is what our club is all about, a learning experience whereby you gradually go beyond those 5 or 6 species you may know well into that mystifying, challenging, and ever rewarding world of fungi that lies within reach of everyone with the eyes to see and the imagination to question.

REPORT ON THE APRIL MEETING AND OUR FIRST MOREL FORAY-

The last indoor meeting of the NJMA for 1986 is past and the morel season is upon us. The April meeting was a joint one presented by Geoff Kibby and Bob Peabody who set the stage and sparked much enthusiasm for the forays to come. Among the audience of fifty five there were many new faces generating much "new interest".

Geoffrey Kibby opened his presentation of some of the best slides in the club library with a beautiful slide of Morchella angusticeps among some violets, then went on to show cup fungi, stinkhorns, earthstars, polypores, Amanitas, Russulas and slime molds. All these were accompanied by an informative and often witty lecture.

Bob Peabody's lecture on common edible mushrooms of the New Jersey woods took us on a walk through the seasons. Among slides of spring peepers (frogs), trillium, deer, slugs and barn owls Bob tied in some Jersey edible fungi to their seasonal habitat and produced a delightful picture of the fungal year.

The task of excising the well camouflaged morel from its environs can be a deliciously rewarding if difficult one. The first foray of 1986 was held on May 4 at the Princeton Waterworks. About forty-five members were in attendance led by the intrepid Joe Kuczynski with a morel "zone in upon" introduction by Ray Fatto. Five minutes into the walk early specimens were found rearing their wrinkled heads about the feet of the participants. Although younger members of the N.J.M.A. seem to have a distinct advantage in this particular exercise, (ie Andrew Hosh) in as much as they have a closer "ground perspective" Some success was evidenced however throughout the group.

All in all this was a rewarding and challenging event and I am sure we all wish to thank Joe K. for sharing this site with us.

Lynn Mason



May Apple



## FORAY ETIQUETTE

In reference to the previous article it has come to my attention that there have been some serious breeches of foray etiquette. The day before the Princeton Waterworks morel foray several members were discovered collecting morels where the club was due to meet the next day.

This is bad manners to put it mildly, particularly when one remembers that Joe Kuczynski kindly revealed this site to the club so as to benefit all the members. The foray list we send out is a privileged list for members and their guests and it is unfair to use this list at the expense of others.

Should such occurrences continue to come to our notice the executive committee have decided that the persons concerned shall lose all the privileges of the club and will no longer receive the newsletter. I trust the persons concerned will take note of this warning.

Also, please remember that many of our foray sites have very strict rules concerning dogs, alcohol etc and if the club is to continue to have access to such sites it is up to you, the members to observe such rules closely and not damage the club's reputation.

Geoffrey Kibby

## WAX BAGS RE-APPEAR UNDER NEW GUISE

As most of you know we always recommend the use of wax bags in which to collect fungi, but for the past couple of years they have been off the market. Now, however, they have re-appeared under the name of Microwave Wax Bags and have even been improved by the addition of a larger gusset on the sides. They are produced by the Menominee Paper Co, and cost about 89 cents in boxes of 60, in Shoprite and other similar stores.

## MORELS IN CULTURE

A letter from William Boulanger informs me that he and Paul Erickson have cultures of various morel species on a rice base including my provisionally named species (see previous issue) *M. spathulata* and *M. tulipifera*. They can supply 100 ml rice cultures in pint mason jars for \$7.50, plus postage, they will refund \$.50 for return of jars. In return they are looking for cultures or specimens of *P. sulphureus*. Phone Mr Boulanger on [redacted] more details.



THE WILD FOODS PICNIC AND FORAY - JUNE 1st.

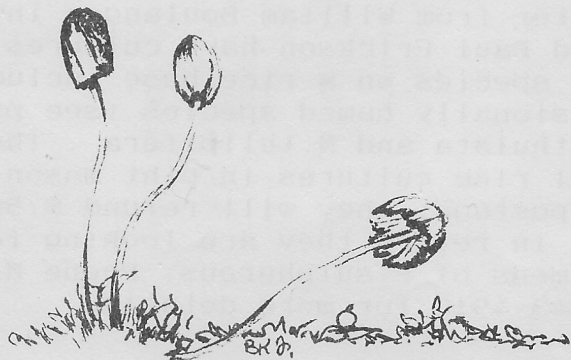
The June 1st Wild Foods Foray & Picnic was held at Jenny Jump St. Park for the first time, our leader was Bob Peabody and your reporter is Paul Meyer.

We all enjoyed having picnic tables, lush lawns and convenient rest rooms in this beautiful setting. At this foray wild foods were identified but not collected. The usual tarps and cooking stoves were not present and we all missed Grete's wild leek soup, but her substitutes were excellent.

Some of the wild edibles that were identified were: raspberries, wineberries, curlydock, skunk cabbage, spice bush, yarrow, burdock, wild grapes, dandelion, canadian thistle, maple-leaf viburnum and violets. The length of the walk was approximately one and a half miles while the weather was clear and bright with temperatures in the mid eighties. 45 members and friends attended.

Those that brought a covered dish to share with others are to be complimented for their tasty dishes and beverages. A list of those who participated and checked in with me are:  
Genia and Bob Hosh - Necessity tea, arvensis stuffed with artichokes and ham, cheese bread, black bread, Hungarian potato bread; Carroll Herkimer - pickled mushrooms; Sue and Geoff Kibby - strawberry & rhubarb tart and mixed fruit salad; Jean Woodward - oyster mushroom provencal; Linda and Paul Meyer - deviled egg morels; Grace & John Wanelik - Honey butter and honey lemonade; Dave Fishman - black walnut tea cakes, salmon pine nut salad; Janice and Bruce Van Sant - iced tea and beach plum jelly and cookies; Jill De Grazia noodles and pleurotus mushroom; Grete Turchick - boiled milk-weed and fried Tricholomas; Englebrechts - pound cake with natural grains; Zelazinskis - kielbasi; Hiram Korn - stir-fry boc choy with polyporus sulphureus; Rudy Peterson - red and white and greens with rice; Ina and Bill Greiner - Fresh grapes and finally Pat Fusaro - pickled wild mushrooms.

Paul Meyer





MUSHROOM ABSTRACTS:

*Paxillus involutus* - three species in one?

A recent report entitled "Intersterility Groups in *Paxillus involutus*" (Mycotaxon 24:403-9, 1985) by Nils Fries discusses the result of culturing spores from 25 different collections of *Paxillus* in the vicinity of Uppsala, Sweden and testing these groups for intersterility. It appears that there were three groups which were intersterile - that is they would mate within their group but not with members of one of the other groups.

This means that in that part of Sweden *Paxillus involutus* is actually three distinct species. Fries says that the three species are not reliably separable either macroscopically or microscopically. There are differences; his group 1 usually grew in woods while group two was from open parkland and gardens as was group three. Group 1 grew with birch, spruce and pine, group 2 grew with birch and spruce, group 3 grew with birch only. Group 1 usually fruited singly and the stem was relatively slender and the cap margin was rarely inrolled. Group 2 and 3 usually grew in clusters, had thick stems and had inrolled cap margins. Some intermediates seemed to occur however.

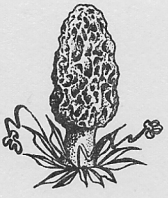
This is one more example of how a supposedly common and well known species turns out to be more complex than we thought; I suspect that more field work will reveal more consistent and measurable differences than were indicated in the article and it will be interesting to see if such differences can be seen in American specimens also - any information or observations will be very welcome.



VISITING EXPO 86 IN BRITISH COLUMBIA?:

The Vancouver Mycological Soc. invites visitors to Mushroom in the Great Wet North. To contact the VMS write: Paul Kroeger,

WS or Tom Tatum



## MALFRED FERNDOCK MOREL ITEM CATALOGUE:

For those members who like to collect anything with even the slightest mushroom connection - that seems to include most of us! - this catalogue is a must.

Everything within it has or is based upon a morel motif, this includes very attractive enameled pins 1" high for \$3.00; a morel patch, nicely embroidered for \$3.00; a morel tote bag 14" x 15", of heavy duty natural canvas with a brown morel and green foliage for \$14.50 and (of course) a morel Tee-shirt, tan with brown morel and green foliage for \$12.50. There are many other items too numerous to mention and a copy of the catalogue may be obtained from Malfred Ferndock, Box 86, Dennison, MN 55018.

### FORAYS AROUND THE WORLD

Some forthcoming trips and forays which may be of interest are:

1. NAMA Scandinavian Foray, Aug. 19 - Sept. 5, Led by Dr Orson Miller the tour will cover parts of Norway and Lapland.
2. Southeast Asia, Sept. 29 - Oct. 17, led by Gary Lincoff, Andrew Weil and Emanuel Salzman it will visit Thailand, Malaysian Borneo, Singapore and Burma.
3. 1986 NAMA Foray, Priest Lake, Idaho; this promises to be a wonderful event (your president still remembers his visit to Priest Lake on the previous NAMA foray, the most mushrooms he has ever seen in one place!) amidst wonderful scenery.
4. Mushroom weekend in West Virginia Mountains, Sept. 5-7, a workshop conducted by Bill Roody and Walt Sturgeon at Terra Alta Mountain Camp, the oldest active nature camp in North America. Forays, Slide programs, meals, camping space for your tent or vehicle or a cot in a provided roomy tent for \$60.00.
5. Northeastern Mycological Foray, North Adams State College, Mass., Aug. 14-17. Now is the time to start sending in your money and reservations for what promises to be the best Northeast Foray



ever. Reports from the area indicate wonderful habitats and great facilities at the college. Among those attending are Dr Orson K. Miller and Prof. Harry D. Thiers (principal mycologists); Dr Richard Homola, Walt Sundberg, Roger Phillips, Rod Tulloss, (the latter is one of our own members and a respected expert on the genus Amanita), Dr Eef Arnolds of the Netherlands, a specialist in Hygrophorus, Greg Mueller on the genus Laccaria, Geoffrey Kibby on american species of Morels and our own Ray Fatto on the genus Russula. Your registration form was in the previous issue of this newsletter, if you have mislaid yours further copies may be obtained from us at the editorial address.

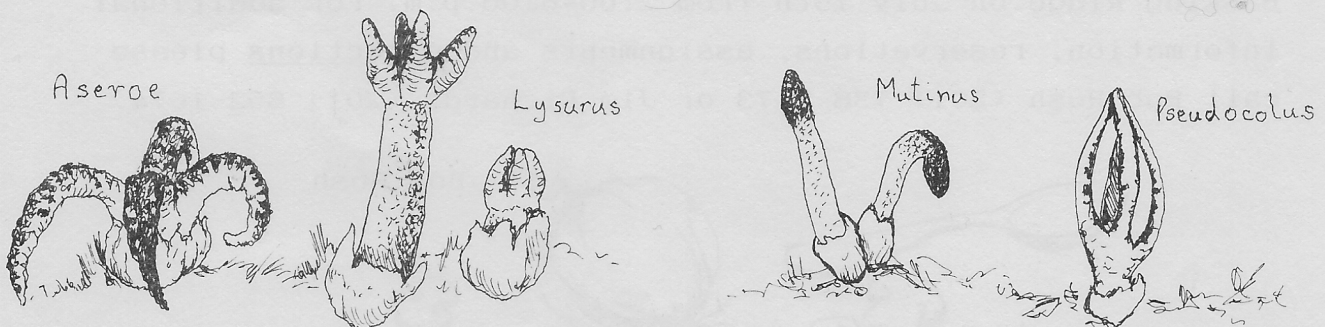
All those looking to car pool, and especially those with space available should contact Geoffrey or Sue Kibby on 201-439-3614 who will try to put you in touch with each other.

## WANTED

Dead or Alive (Preferably alive)

FRESH SPECIMENS OF STINKHORN FUNGI

Do you know the whereabouts of these odious fungi? Do you have strange fungal growths at the bottom of your garden? Stinky-squids, stinkhorns, cage fungi and other members of the phalloid fungi are urgently sought both by Neal Macdonald and your President. In particular specimens of Mutinus and of Lysurus species. The latter are often reported from well manured fields, stables, edges of manure heaps etc. Please phone with your reports immediately one of the following numbers 201-439-3614 (Geoff Kibby) or 609-921-2764 (Neal Macdonald), if you are close enough one or both of us can come and look at your collection if possible.



NJMA CULINARY GROUP - A report on the May dinner.

The NJMA Culinary Group hosted an evening of Middle Eastern fare on the evening of May 24th. Mushrooms did not abound, but NJMA members and their guests gathered to exchange morel hunting adventures and partake of fine food.

Fresh minted iced tea accompanied hors d'oeuvres dips such as Hummus bi tahina (chickpea); Baba ghannooj (eggplant); Cacik (cucumber-yoghurt with fresh mint and dill) and fennel marinated mushrooms; all were served with pita or home made breads (Greek, Moroccan, coriander, and Cretan).

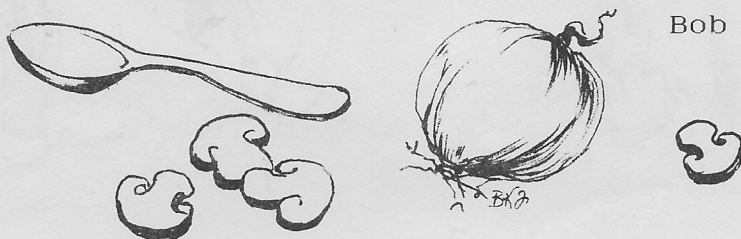
NJMA-ers feasted on the following entrees: Mousaka, Farareej mashwi (broiled chicken with lemon, oil and garlic), Kuzu güveci (lamb and okra) and lamb and rice pilaf. Side dishes were Turkish stuffed grape leaves, baked beans, tabouleh, zeytinyagli pirasa (leeks and rice), and a huge Greek salad made of fresh garden produce, calamata olives and feta cheese with oregano dressing.

Desserts were M'Hanncha "The Snake" (phylo & almond paste with rose water shaped like a coiled snake); Karidopita (honey walnut cake); Baklava, peaches with nuts and Sun beam lemon bars. All washed down with strong turkish coffee.

The menu was a challenge to those members who like to cook and contribute their time and effort. The food was well prepared and enjoyed by everyone. Per person cost was \$8.50.

In addition, the Culinary group had a first time event! Jeffery Werbock, a guest, entertained the group when he sang and played the comoncha at the conclusion of the meal. His brief but very interesting program of middle Eastern folk music was well received and enjoyed by those present.

The next Culinary Group event is an all American barbecue and picnic. It will be held at Mildred de Simone's home in Basking Ridge on July 13th from 2:00-6:00 p.m. For additional information, reservations, assignments and directions please call Bob Hosh [redacted] Jim Richards [redacted]



Bob Hosh



# Mycophagist's Corner

## CHANTERELLE SOUFFLE

- 2 tablespoons butter
- 2 Cups Cantherellus cibarius, chopped
- 3 green onions, chopped
- 1 clove garlic, mashed
- 4 tablespoons butter
- 4 tablespoons flour
- 1 cup milk
- 2 tablespoons sherry
- Salt, pepper, cayenne
- $\frac{1}{2}$  cup grated cheese
- 4 egg yolks, lightly beaten
- 4 egg whites, stiffly beaten

Melt butter in frying pan, add mushrooms, onion and garlic. Cook until liquid evaporates and mushrooms are dry. Reserve. Make a white sauce with the butter, flour and milk. Add sherry, salt, pepper, cayenne and grated cheese. Stir until smooth. Remove from heat and add egg yolks and mushroom mix. Fold in egg whites. Pour into an ungreased  $1\frac{1}{2}$  quart souffle dish, set in a pan of hot water. Bake at 350 for 50-60 minutes.



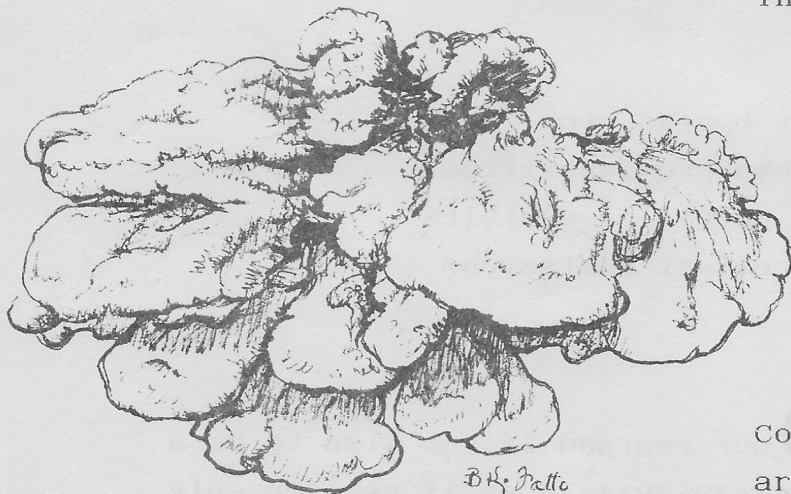
## CHICKEN MUSHROOM SOUP

Saute approximately  $\frac{1}{2}$  lb mushrooms  
in 2 cups butter

Add 2 cups chicken stock

Then add:

- $\frac{1}{2}$  cup finely chopped tender celery
- $\frac{1}{4}$  cup finely chopped onion
- $\frac{1}{8}$  cup shred fresh or dried parsley
- $\frac{1}{2}$  tsp salt (to taste)
- $\frac{1}{2}$  tsp pepper



Cook 20 minutes or until vegetables are cooked (if you like a very smooth textured soup then put the mixture through blender at this stage.

Prepare a cream sauce from  $2\frac{1}{2}$  tbsp flour, 2 tbsp butter, 2 pints light cream. Add to the vegetable and mushroom broth and allow to simmer until thickened. Serve garnished with fresh parsley.

This recipe was adapted from a dish served to us by Jon Tilly & Sue Stoyko, our thanks to them for this delicious soup. The previous recipe is from the Puget Sound Myc.Soc. recipe book.

FUNGUS FEST '86

Once again the NJMA is organising its all day "Fungus Fest", an educational and fun experience to be held on October 12 at the Somerset County Park Commission's Environmental Education Center (SCEEC) from 11:00 a.m. to 5:00 p.m.

Members will answer questions and present illustrated lectures about fungi. Local, freshly gathered mushrooms will be on display and the experts within our club will identify those brought in by the public. There will be mushroom cookery demonstrations and tasting. Mushroom related arts and crafts will be on display and cookbooks, field guides and educational materials will be on sale.

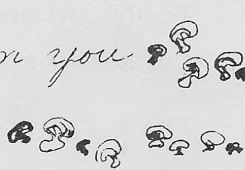
Those interested in learning to find mushrooms will be able to foray with experienced collectors along trails bordering the Center at the edge of the Great Swamp.

Committee members are now planning the various activities and as always in club events the active participation of members is needed, some of the areas where you can help are:

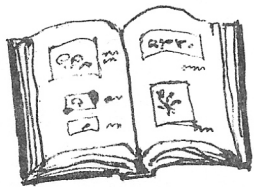
- hanging posters and paintings
- set up exhibits
- make signs and posters
- setting up of tables, display boards etc.
- act as foray leaders (mushrooms pre-identified)
- guides in building to direct people to exhibits
- make admissions tags and/or collect admissions
- man booths
- sell arts and crafts

This is the biggest event of our year and if you wish to be a part of it please call on [REDACTED] Even if you can only spare the morning or afternoon we will appreciate your help.

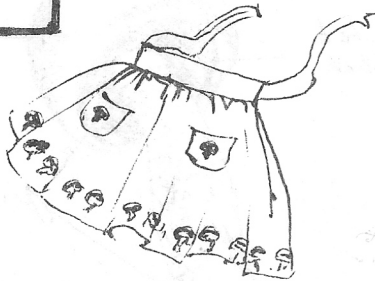
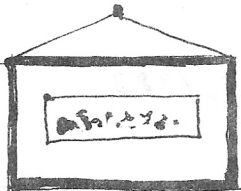
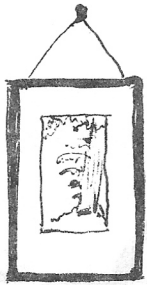
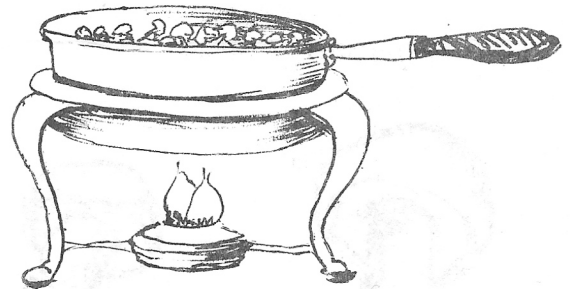
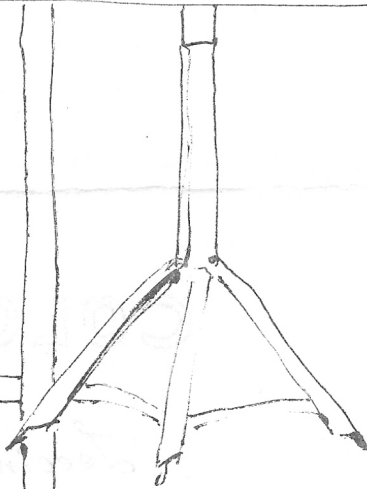
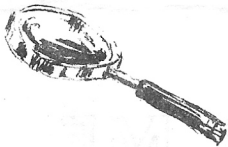
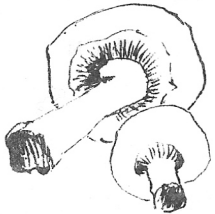
*There is an immense energy and talent within our membership and we'd love to hear from you.*







# FUNGUS FEST '86



NOV 1983  
MAY 1983

NOV 1983

c/o Sue Ribby

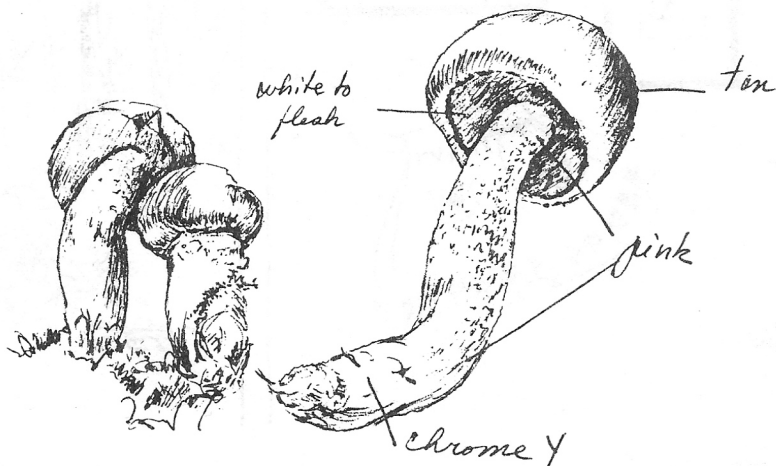
NJMA

# COLOR ME

*Leccinum Chromapes*

PEEC

June 25, 1983



tan cap  
 white to flesh gills  
 pink reticulated white stipe  
 becoming chrome yellow  
 at base, found on moss.