



# NJMA NEWS

New Jersey Mycological Assn.

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## SEPT-OCT 1986 Vol XVIII No 5

### CALENDAR OF EVENTS

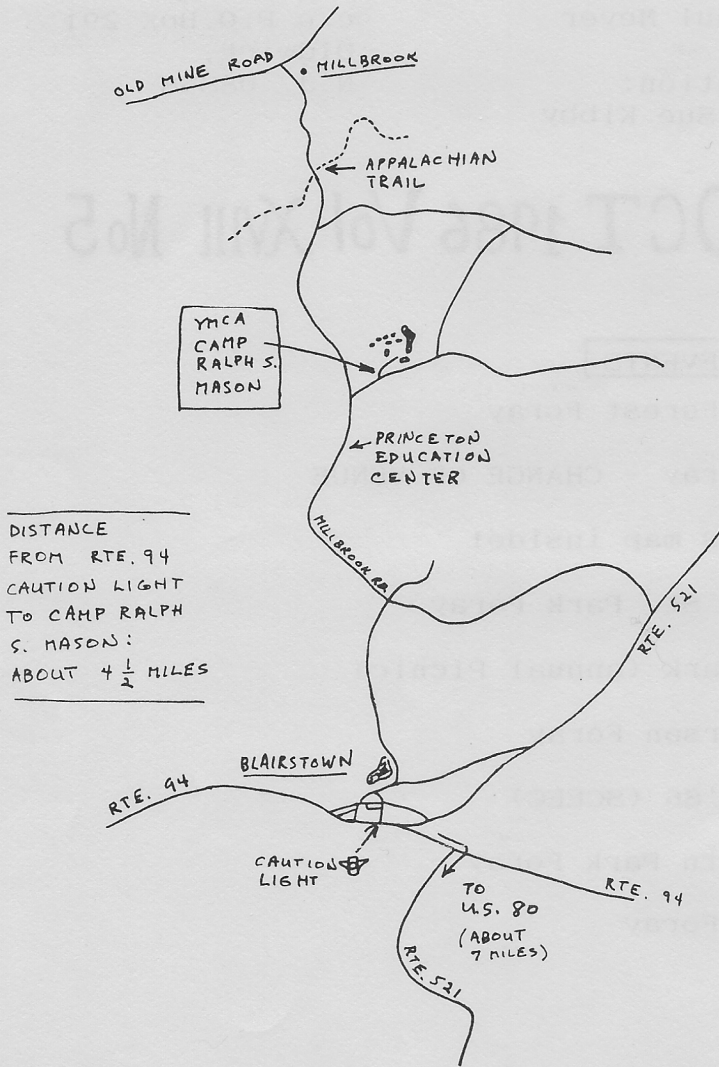
SEPTEMBER 7	Lebanon St. Forest Foray
SEPTEMBER 14	Millbrook Foray - CHANGE OF VENUE see note plus map inside!
SEPTEMBER 21	Cheesesquake St. Park Foray
SEPTEMBER 28	Stokes St. Park (annual Picnic)
OCTOBER 5	Mahlon Dickerson Foray
OCTOBER 12	Fungus Fest '86 (SCEEC)
OCTOBER 19	Schooley's Mtn Park Foray
OCTOBER 26	Shark River Foray

### IT'S FUNGUS FEST TIME!

The biggest, most exciting event of our mycological year is fast approaching. On October 12th the main hall at Somerset County Environmental Education Center will be filled with mushroom displays, exhibits, books, slide shows and talks by our club experts and a chance to get all your mysterious specimens identified. Cookery sessions will be a feature as well as guided walks to see mushrooms in the woods behind the Center. All of this will be open from 11am to 5pm for both members and public alike; the suggested donation is a mere \$1.50. Bring your friends, relatives and neighbours. Bring mushrooms! Help make this the biggest Fungus Fest ever.

MILLBROOK FORAY - A CHANGE OF VENUE:

The meeting place for the Millbrook foray (a joint foray with the New York Club) has had to be changed and the following map shows the new site at the YMCA camp Ralph S. Mason. Please make a note to cross out the previous directions given in the May-June issue, we don't want people waiting at the wrong place!



A report follows on the 1986 Northeastern Mycological Foray but this is an opportune time to give our congratulations to Gene Yetter (who is the leader of the Millbrook Foray) for being appointed Chairman of next year's foray at Paul Smith's College, NY. Also to Linda Meyer who has bravely taken on the task of Programme Chairman. Both tasks are very taxing and I am sure we will all wish to offer our thanks and support over the coming year.



THE 1986 NORTHEASTERN MYCOLOGICAL FORAY - North Adams, MA.

Well, the Northeast Foray has come and gone once again, and what a foray it was! The weather was for the most part perfect, the Berkshire Hills as beautiful as ever and the mushrooms overwhelming. The latter statement is not hyperbole, as one of those assigned to pre-sort I can vouch for the fact that by the end of each day we were both exhausted and stunned by the numbers of mushrooms



coming in. It rapidly became obvious that the species count was going to be high but few of us really thought that we would beat the previous record of 511 obtained at East Stroudsburg in 1982. The records kept rolling in and the computer list kept getting longer and longer until by the time we checked out it had reached 580! This does not include specimens taken home for identification by the mycologists attending. Our thanks should go to everyone who had a hand in organising, running or otherwise managing this always exciting event. More help is always needed and I can assure you it is the most rewarding and educational way of attending the foray.

Geoffrey Kibby

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ANNUAL PICNIC - Stokes State Forest Sept. 28

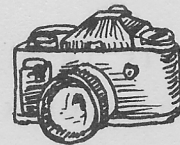
Apart from Fungus Fest this is perhaps our most popular event, what could be better than having both a foray and a delicious banquet to follow! All members attending are asked to bring some sort of covered dish to share with others and a list of the ingredients is requested also. Don't forget your tableware and serving implements. Stokes has some of the best mushrooming around and this event is highly recommended.



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1st WINTER MEETING - Nov. 2nd

While referring to winter meetings it should be noted that we hope to have Roger Phillips speak to us on his return from an across the 'States mushroom tour, photographing specimens for his forthcoming book on North American mushrooms.



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PHOTO CONTEST November 30th

It may seem early to start thinking of this but now is the time to take all those prize-winning shots of mushrooms and mushroom people. Please remember that all entries must be in by the first winter meeting on November 2nd. The Photo contest, as with all of our winter meetings is to be held at SCEEC (see your foray directions sheet) and is a chance to see some wonderful work by our many photographers. This is also the time when we hold our Christmas party!

PHOTO CATAGORIES AND RULES:

PICTORIAL

Photographs of mushrooms, preferably in natural habitat, to be judged on their artistic merits.

TECHNICAL

Photographs showing as many identifying characteristics of fungi as possible. A series of photos will be accepted as a single entry.

ACTIVITY

Photos of people in serious or humorous mushroom related activities.

CONTEST RULES

The contest is open to NJMA members only.

Only colored slides will be acceptable.

Previous NJMA photo contest winning slides are not eligable.

Slides may be entered in any of the three catagories.

Your name and catagory must appear on each entry.

Forward all entries to:

Susan Kibby, [REDACTED] or bring them to the November 2nd meeting (this is the deadline for submission of entries).

IN MEMORIAM John Wanelik

It is with deep regret that I have to report the death of John Wanelik. John with his wife Grace was a long standing member of our club and a staunch supporter of all of its activities. He was a personal friend of many members and a respected and valued acquaintance of all who came in contact with him. His deep knowledge and love of beekeeping was widely known and he was a key figure in the beekeeping societies of New Jersey. His quiet and friendly presence will be deeply missed by all who new him and our love and sympathy go out to Grace Wanelik.

G.Kibby



## MUSHROOM POISONINGS IN NEW JERSEY

One of the more unpleasant sides of mycology and of being known as a mushroom identifier is when you get called out to advise on mushroom poisoning. I regret to report that I have recently been called to two incidents - one very serious indeed and the other less so but involving an entire family.

On thursday Aug.7th I received a call from the Hunterdon Medical Center to say that they had a case of suspected Death Cap poisoning. An elderly lady of 82 had had a meal of mushrooms picked off the lawn by her daughter; this was on the previous Monday and on Tuesday she had experienced severe vomiting, cramps diarrhoea etc and now was seriously ill with liver breakdown and near kidney failure. The doctor concerned recognised the symptoms as resembling those of mushroom poisoning and was treating them accordingly, but wanted someone to confirm the mushrooms identity. Unfortunately mushrooms collected later at the site all proved to be edible species. Nevertheless because of the long time delay involved in the onset of symptoms and the course of those symptoms it seems certain that a species of Amanita was involved. At this time I am awaiting further news of the patients progress if any.

On the following Monday 18th I was called by New Jersey Poison Control to be told of a family of five in Passaic who had collected what they thought were Chanterelles and made a soup, but within half an hour were all extremely sick with vomiting and diarrhoea. The doctor was worried as he had no experience with mushroom poisoning and two of the family were children aged 5 & 7. The latter were particularly strongly effected while the father (who had collected and prepared the meal) was able to walk and talk to me. He explained that he had collected mushrooms for years with his father in Poland and recognised the same species here. All that I had to work with was a sample of the soup, a test of ones mycological ability! However by looking at the fragments it became obvious that the mushroom had had decurrent gills, very small, round spores and the gill trama was irregular to parallel, this combined with the description of a bright orange fungus growing in a clump led me to diagnose *Omphalotus illudens*. The

symptoms present supported this assumption. I gave the doctor some photocopies of the relevant pages from Lincoff and Mitchell's book on poisonous mushrooms which he was pleased to have as a reference as to appropriate treatment.

These are by no means the only incidences of poisoning in New Jersey, just the two in which I was personally involved. I know that the Poison Control Center receives a number of calls every week throughout the season. In the majority of cases the poisonous species were mistaken for some other perfectly edible species. It cannot be stressed enough that you have to be totally familiar with a species before you consider eating it, if you are in any doubt then do not take a risk. Try to learn the appearance of the common poisonous species - not just the edible ones.

Sadly it seems that it can only be a matter of time before a fatal mistake is made, don't let it be yours!

G.Kibby

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Poisonous Mushrooms of the Northern United States and Canada  
by J.F.Ammirati, J.A.Traquair, and P.A.Horgen

In view of the increase of interest in eating wild mushrooms and the resulting number of poisonings you might wish to consider purchasing the above book. It tells you just about everything you will wish to know about the poisonous species in the U.S.A and gives beautiful colored illustrations of the species as well as line drawings of the critical microscopic structures. It is published by the University of Michigan Press at a cost of \$75.00. It is undoubtedly expensive but is nevertheless the most complete and scholarly work available on the subject and is thoroughly recommended.

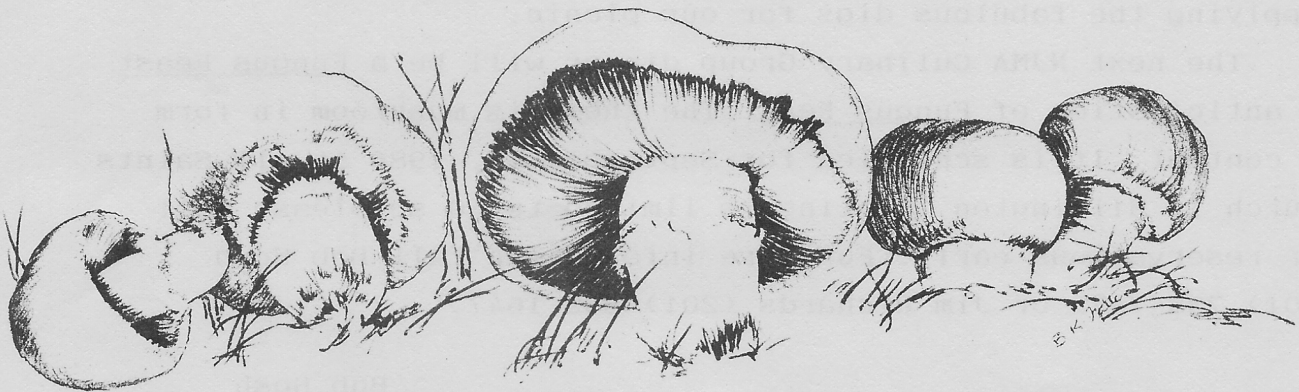




# Mycophagist's Corner

## POTATOES & MUSHROOMS WITH CHEESE

4-5 medium potatoes, peeled and thinly sliced  
¼ teaspoon, each of salt and pepper  
1 clove of garlic, thinly sliced  
½ cup butter or margarine  
1½ pounds of *Agaricus campestris* (field mushrooms) or  
store bought mushrooms  
1 cup grated swiss cheese  
small bunch of parsley, chopped  
1 small onion, finely chopped  
2 cups heavy cream



Season potatoes with salt and pepper - rub a baking dish with garlic and butter it well.

Put in alternately a layer of potatoes and a layer of mushrooms until all are used, ending with a layer of potatoes.

Sprinkle over each layer some of the cheese, parsley and onion. Cover top layer of potatoes with the cream.

Sprinkle on another layer of cheese and some lumps of butter.

Bake in a preheated moderate oven (375 F) for 45 minutes, or until potatoes are done.

This wonderful recipe was prepared by Denise Williams, a student at Rutgers University.

NJMA CULINARY GROUP

The NJMA Culinary Group's All American Barbecue was held July 13th 1986 at Mildred de Simone's home in Basking Ridge. The weather was perfect for mushrooming (rainy!), but undaunted NJMA-ers braved the elements to partake of fine food and exchange stories at Mildred's elegant and comfortable home.

Hors d'oeuvres were pickled mushrooms, chilled potato-leek-sorrel soup; seven layer nacho dip; deviled eggs; and iced tea. Main courses were fried chicken, London broil and Italian sausage and peppers. Vegetables were carrot and raisin salad, potato salad, five bean salad and fresh corn on the cob. Desserts were a multi-fruit tart, cherry pie, creme de menthe pie, wild black-berry cobbler, peanut butter and jelly cookies, home made vanilla and raspberry icecream and soda.

Per person cost was \$6.50 and we wish to thank Mildred for supplying the fabulous digs for our picnic.

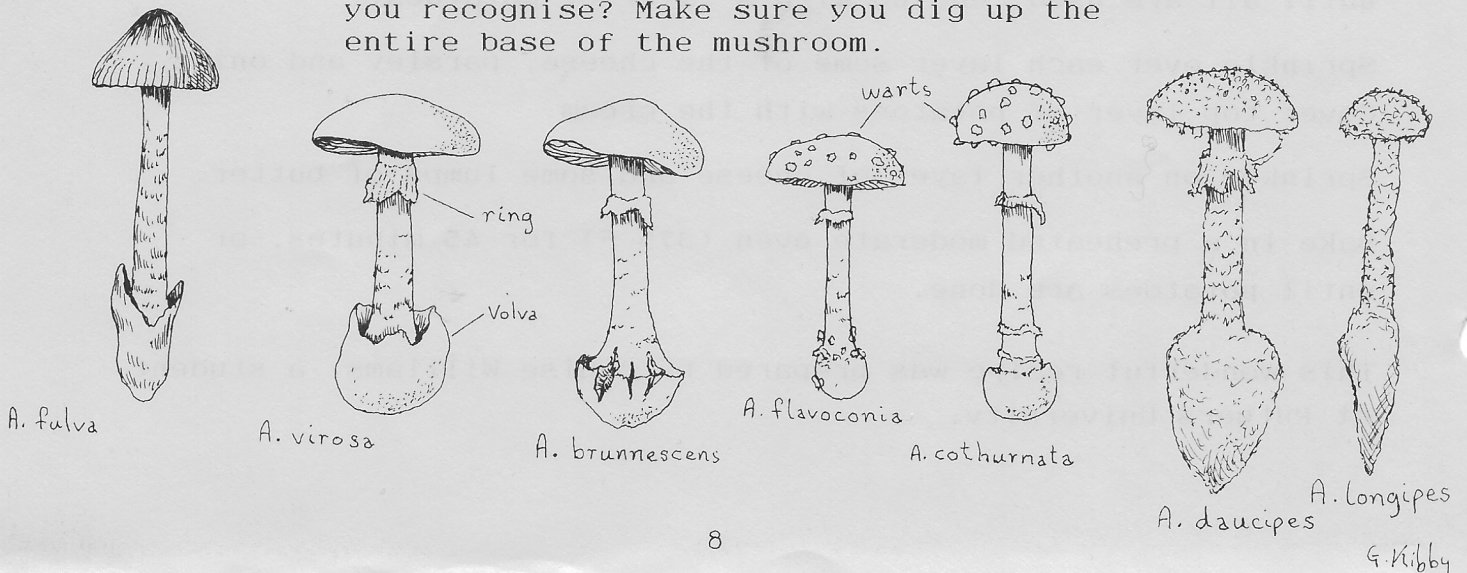
The next NJMA Culinary Group dinner will be a Fungus Feast in anticipation of Fungus Fest. The theme is mushroom in form or content. It is scheduled for September 13, 1986 at All Saints Church in Millington. Seating is limited to 40 so please call for reservations early. For more information call Bob Hosh

[redacted] or Jim Richards [redacted]

Bob Hosh

Know your Amanitas

Below are shown just some of the shapes that Amanitas come in. Some have rings, some have volvas, some have both, some have neither! All have free gills and white spores, how many do you recognise? Make sure you dig up the entire base of the mushroom.








NEW JERSEY MYCOLOGICAL ASSOCIATION

presents



# FUNGUS FEST 86



COOKING AND TASTING  
GUIDED MUSHROOM WALKS  
YOUR MUSHROOMS IDENTIFIED  
FRESH LOCAL FUNGI DISPLAYED  
LECTURES • BOOKS • SLIDE SHOWS  
FUNGUS FEST STATION CANCELLATION

SOMERSET CO. ENVIRONMENTAL EDUCATION CENTER  
LORD STERLING ROAD, BASKING RIDGE, N.J.

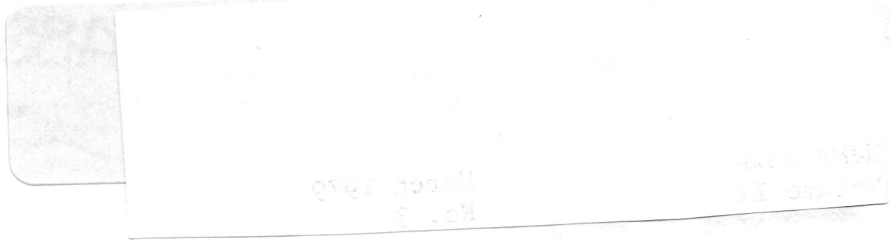
SUGGESTED DONATION • \$1.50 • UNDER 16 • 75¢

SUNDAY OCTOBER 12, 1986

11 am to 5 pm



FIRST CLASS MAIL



NJMA  
c/o Sue Kibby

# COLOR ME



blackish brown

pinkish gray

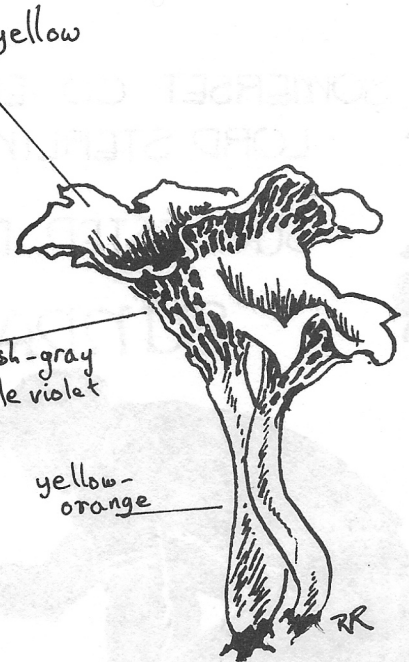
*Craterellus fallax*



bright pinkish red

pale pink

*Cantharellus cinnabarinus*



brownish yellow

yellowish-gray  
to pale violet

yellow-  
orange

*Cantharellus infundibuliformis*