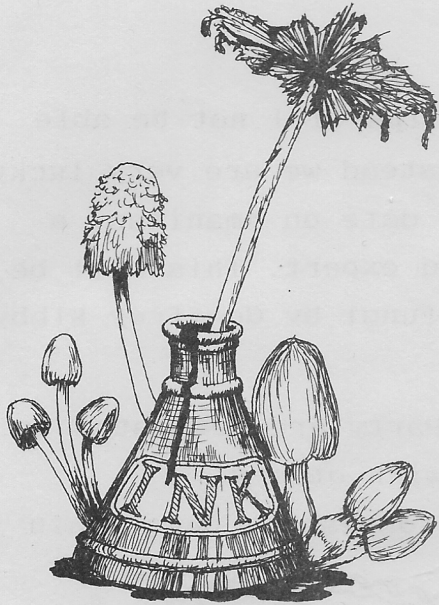


NJMA NEWS

New Jersey Mycological Assn.



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NOV-DEC 1986 Vol XX No 6

CALENDAR OF EVENTS

- | | |
|-------------|--|
| NOVEMBER 2 | Lecture at SCEEC - see page 2 |
| NOVEMBER 8 | Culinary Banquet - theme is hors d'oeuvres |
| NOVEMBER 30 | NJMA Christmas Party - see page 2 |
| | Photo Contest - see previous issue for rules |
| | Election of Officers |
| | Renew Membership |
| DECEMBER | Lecture (Christmas Week Special - Dr Homola?)
details to be announced at Nov. 30 meeting. |

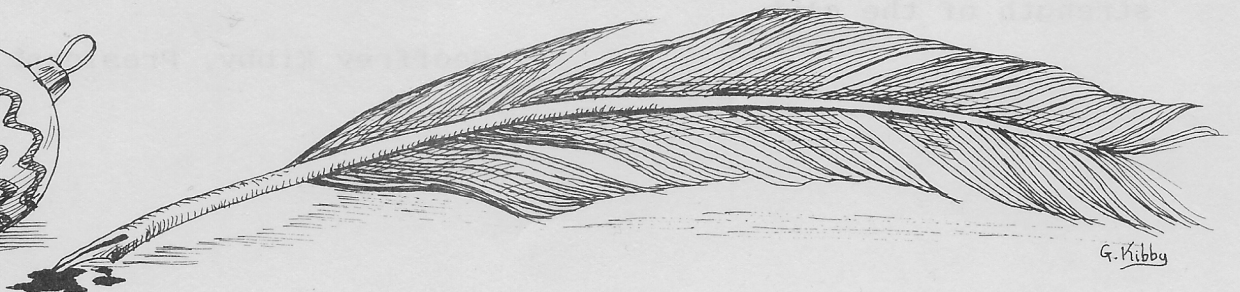
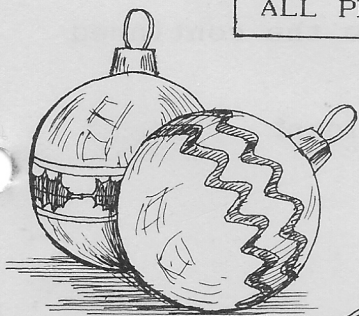
ALL INDOOR MEETINGS AT SCEEC START 2 PM.

DIRECTIONS TO SCEEC

(Somerset County Environmental Education Center)

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

ALL PHOTO ENTRIES MUST BE RECEIVED BY NOVEMBER 2nd!



G. Kibby

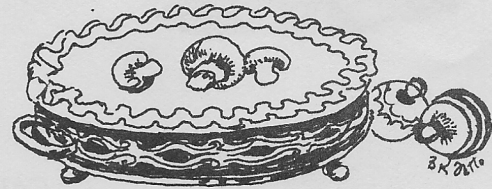
NOVEMBER 2nd LECTURE

We are sorry to report that Roger Phillips will not be able to be our guest speaker for this meeting. Instead we are very lucky to have Rod Tulloss who will bring us up to date on Amanitas, a group on which he is a nationally recognised expert. This will be followed by a discussion/quiz on poisonous fungi by Geoffrey Kibby.

NOVEMBER 30th NJMA CHRISTMAS PARTY

Members intending to go the Christmas Party are requested to bring their favourite finger food to share with others.

Our guest judge for this year's photo contest is once again Erwin Streisinger. Our thanks to him for once again taking on this task.



ELECTION OF OFFICERS

At our November 30th meeting officers for 1987 will be elected. A slate of officers will be presented and nominations will be accepted from the floor.

MEMBERSHIP RENEWAL

All members should take note that this is renewal time. Grete Turchick, our treasurer, will be on hand to accept your Dues, or they may be mailed to the following address:

[REDACTED ADDRESS]. Single membership is still only \$10.00 while family membership is \$15.00.

THANK YOU ALL!

Many of you have expressed your pleasure and the benefits you have derived from the activities of this Association. There can be no better example of this than our Fungus Fest meeting. It is through those of you who so generously contributed time, talent and effort that this event is possible and so successful. Thank you all. If you are still contemplating in some volunteer area, you can be assured that your support is, indeed, most important to the continued strength of the club.

Geoffrey Kibby, President

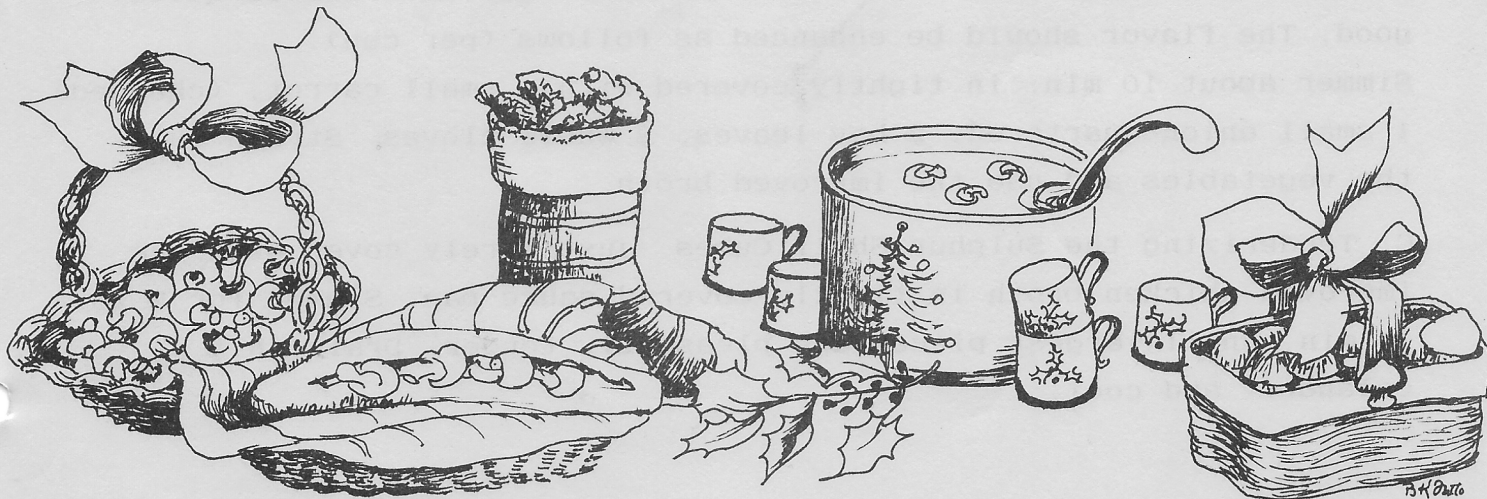
NJMA CULINARY GROUP - SEPTEMBER MEETING

In anticipation of Fungus Fest the NJMA Culinary group dinner on September 13, 1986 was a "Fungus Feast". Contributing volunteer chefs were asked to prepare dishes with mushrooms or shaped like a mushroom. The results were mushrooms and more mushrooms. Never before at a Culinary Group event have we had so many species prepared in so many delectable ways.

Agaricus bisporus appeared at table pickled, stuffed with paté and in a fresh garden salad. Agaricus arvensis sauted with minced cabbage filled freshly made pierogi. Laetiporus sulphureus was a big hit as "chicken salad served on crackers. Grifola frondosa was presented in a casserole medley with veal, rice, tomatoes and tarragon. Morchella esculenta in rich cream sauce accompanied baked chicken and brown rice. Craterellus fallax appeared in a delicious quiche. Fistulina hepatica with butter, shallots and lemon-thyme complimented yellow wax-beans and Armillaria mellea was presented a la oriental.

Diners completed their meal with beach plum cake, beach plum jelly roll, banana cake and gingerbread cookies in guise of morels and meadow mushrooms (very fetching and clever). Good coffee too!

The per person cost of the meal was an unusually low \$6.50. A real treat for the pocket book and palate! The next NJMA Culinary Group event is scheduled for November 8, 1986 at All Saints Church in Millington. The theme is an Hors d'oeuvres party. Please bear in mind that due to limited seating and menu planning attendance at Culinary Group functions is RSVP. Therefore, please call Bob Hosh [redacted] or Jim Richards [redacted] for details and reservations.



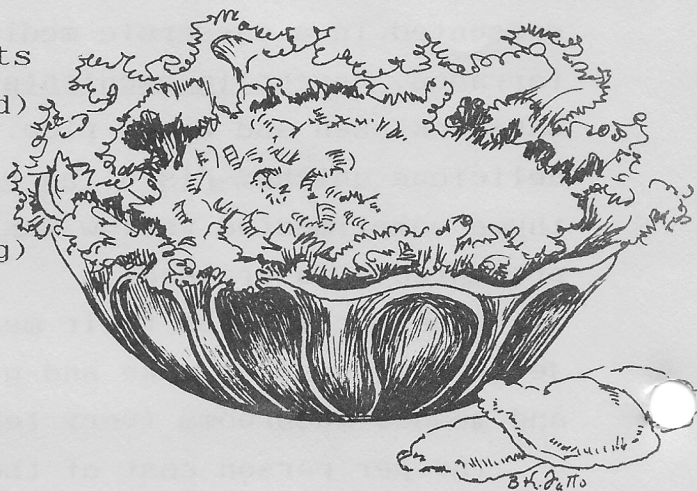
Mycophagist's Corner

CHICKEN FUNGUS SALAD

Served at the Culinary Group Dinner September 13, 1986

Ingredients List:

- 4 cups prepared sulphur shelf
- $\frac{1}{2}$ cup snipped scallions (tender parts only)
- $1\frac{1}{2}$ cups sliced celery & tops (slice through bunch on angle without separating, wash in strainer.)
- $\frac{1}{2}$ cup coarsely chopped & toasted walnuts
- $\frac{1}{4}$ cup milk & $\frac{1}{4}$ cup chicken broth (mixed)
- $\frac{3}{4}$ cup (Hellmanns) mayonnaise
- 3 hard boiled eggs, chopped coarsely
- 2 Tbsp. butter or margarine (for frying)
- 4 Tbsp. wine vinegar
- $\frac{1}{2}$ tsp salt (to taste)
- $\frac{1}{2}$ tsp freshly ground pepper (to taste)
- lettuce and watercress as desired



Preliminaries:

A. Sulphur shelf - freshly growing and tender parts only. Clean dice into $\frac{1}{2}$ - $\frac{3}{4}$ inch cubes. Discard any parts that "cut tough" (or save for stewing if you like).

B. Chicken Broth - (room temperature!)

If you don't care to make your own then College Inn brand is quite good. The flavor should be enhanced as follows (per can).

Simmer about 10 min. in tightly covered with 1 small carrot, (chopped) 1 small onion quartered, 2 bay leaves, 2 whole cloves. Strain out the vegetables and use the improved broth.

C. Tenderizing the Sulphur Shelf Cubes - just barely cover with the improved chicken broth in tightly covered sauce pan. Simmer for 5 to 15 min. until largest pieces are pleasantly tender. Drain in a colander. and cool.

D. Sauteing - The Sulphur Shelf chunks will be a bit wet. Sauté in most of the butter over low heat until the texture is improved (do not overdo!).

E. Chopped walnuts - their flavour and texture are much improved by toasting in butter in a frypan over moderate heat until just crisp and golden. Drain on paper towel.

Preparation:

At least three hours before serving to allow time for chilling and blending of flavours.

A. Dressing - in a separate bowl add milk and broth to mayonnaise, stir until smooth. Stir in salt and pepper. Add wine vinegar slowly while stirring (so as not to curdle).

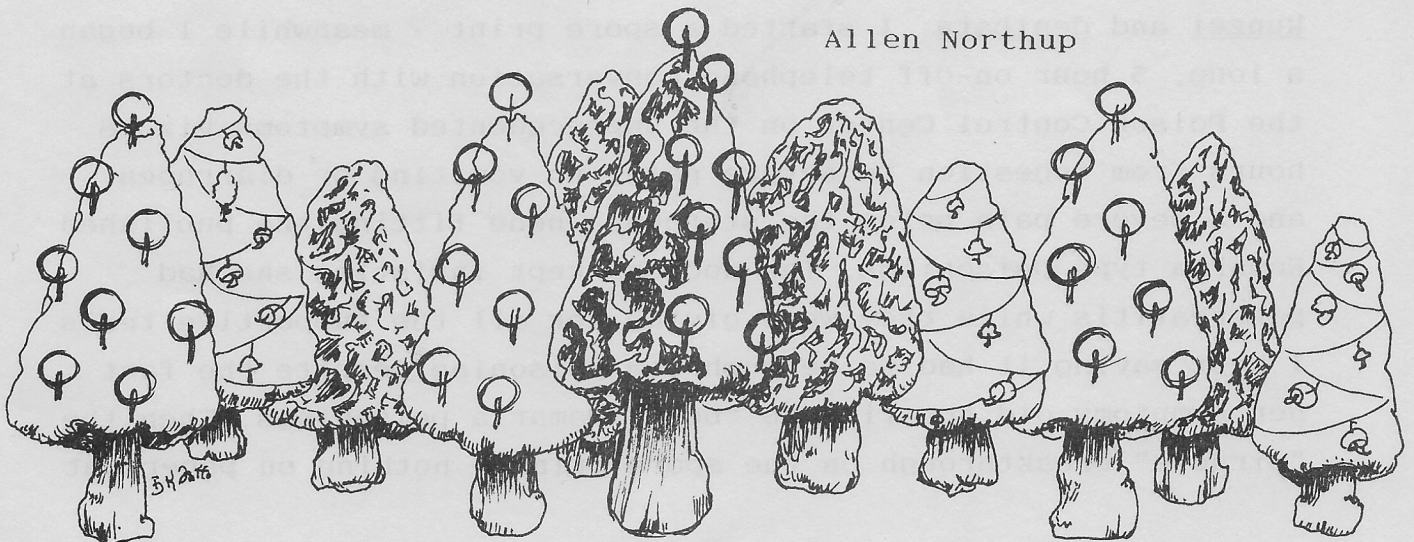
B. Salad - in a large bowl thoroughly mix dried sulphur shelf, chopped hard boiled eggs, toasted walnuts, scallions and celery. Add salad dressing, mix well, cover tightly and refrigerate until serving.

Serving:

Serve over lettuce and garnish with watercress (about 8 portions, as a salad course or on crackers as an appetizer (many more servings)).

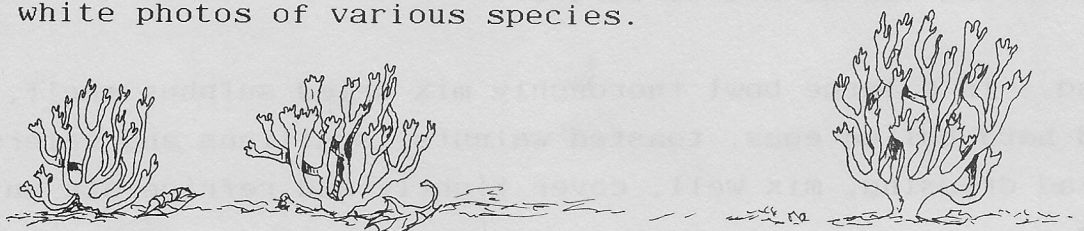
Adapted from a recipe for "Chicken Salad Deluxe", published by the Womens' Club of Morristown, December 1963. The writer tried several modifications before settling on this one. I am much pleased that this version was well received.

Allen Northup



MYCOLOGY PAST AND PRESENT

Those of you intrigued by the ink-cap design on the front cover may like to know that it was redrawn from a nineteen thirty issue of Nature Magazine. Quite by chance we came across a large pile of these magazines in the attic of an elderly relative and were delighted to find numerous articles on mushrooms throughout the various issues. Many were by well known mycologists such as W.A.Murrill and Guy Nearing and are very interesting, particularly as they expound much of the same mushroom lore which we learn today. Included on one page was the delightful drawing used for this issue's cover. If you can track them down they are well worth the effort of finding them, they also have excellent black and white photos of various species.



BEWARE OF LOOK ALIKE CORAL MUSHROOMS - by Sam Ristich

The telephone rang at 7am, the muffled voice said "I got sick on those Coral Mushrooms, you had better get me to a hospital!" Two days earlier two more people had gotten very sick eating the same coral from the same area!

My daughter took Caryl to the Poison Control Center and brought home a handful of the uneaten corals. This buff colored coral conceptually resembling Ramariopsis kunzei had tiny 5 μ spores. I could not key it in Coker's tome but spores fitted kunzei and dealbata. I started a spore print - meanwhile I began a long, 5 hour on-off telephone conversation with the doctors at the Poison Control Center on the unprecedented symptoms viz. 8 hours from ingestion to severe pain; no vomiting or diarrhoea, and a severe pain below the sternum - none fitting the published Ramaria type poisonings. The doctors kept insisting she had pancreatitis while they were giving her all the supportive tests - I kept saying it had to be mushroom poisoning despite the fact her symptoms did not fit the "book" Ramaria poisonings. Then the "miracle" breakthrough on the spore print - nothing on paper but

pale tan on glass. Voilà! Ramaria! I rummaged through my reagent rack for the FeSO_4 (ferrous sulphate), two drops on the "coral culprit" and 70 seconds later a characteristic green stain appeared - a Ramaria indicator. Back to the telephone for another round with the doctors - armed with the new information I convinced them that her malady was related to the coral - no operation! The other two victims showed the same symptoms except the girl had diarrhoea. But theres more! All victims were weak for 5-10 days - what was the name of the culprit? My expert friend Dr Ron Petersen said Ramariopsis lentofragilis (Atkinson) Petersen; apparently some species of Ramariopsis also change color with ferric salts but not R.kunzei. Despite the similarity to kunzei I contend that the white form with peach coloring of Kunzei and the light tan spore print of lentofragilis plus the magic ferrous sulphate test should separate the two look-alikes. But we must heed Alice's admonition that "evrything that seems to be is not" - moreover this coral supper cost Caryl \$1037.06!

(Our thanks to Sam for this cautionary tale, another example of how little we know about some mushroom groups).

THE STOKES STATE FOREST ANNUAL PICNIC - Review by Genia Hosh

On September 28 the annual picnic was held after the Stokes State Forest foray. The weather was chilly and damp - real mushroom ambience! As members gathered in the picnic area before the foray, excitement broke out - a good supply of young succulent Clitocybe nuda (Blewits) was discovered on a pile of leaf litter near the pavilion. Several large clusters of Lyophyllum decastes were nearly trampled near the fireplace before being identified and collected.

On the foray itself, Dentinum repandum was collected in mixed woods and D.umbilicatum under Hemlocks, but not quite as much as two years ago. Collecting was good and three tables were covered with specimens including the rarely seen Rozites caperata (Gypsy).

The picnic was laid out in the pavilion despite the poor light because of threatening skies - this had the added advantage of keeping things compact - there were three tables covered with

pot luck offerings and several hot dishes served from the grills. The menu included fresh melon and apples; marinated beet salad; marinated cauliflower, chickpea and string beans; Tabouleh; macaroni and tuna salad; string beans vinagrette with Gomphidius glutinosus; potato, chicken & broccoli salad and orzo salad.

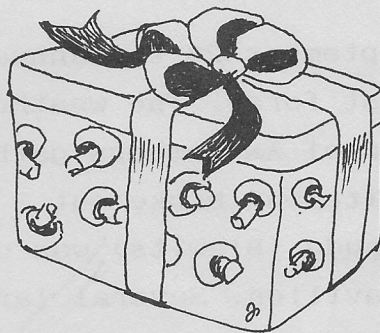
Then we had cream of pumpkin soup, beef burgundy; stuffed cabbage; chicken cacciatore with Agaricus campestris and Laetiporus sulphureus; kidney beans and pasta; pasta with pesto; chicken gumbo (with freshly made filé); sushi; zucchini pie with Agaricus arvensis. For dessert, those of us still capable of eating sampled: a cranberry chiffon pie; carrot cake with cream cheese frosting; Italian cookies; whole wheat banana bread; butternut squash pie (super!) and wild crab-apple pie.

Can you imagine trying to do justice to that spread without having done several hours of wandering through the hills and valleys of Stokes State Forest looking for more edibles?

DATES FOR YOUR DIARY - 2 PM at SCEEC

The following are dates for indoor meetings at SCEEC, speakers and topics to be announced.

January 4th
February 1st
March 1st
April 5th



LOOKING FOR THAT PERFECT GIFT?

If you trying to plot out your forthcoming Christmas list then you might wish to consider the following books now available from the clubs table of books, for sale at meetings.

1. Wild Food by Roger Phillips, Publ. by Little, Brown & Co. \$16.00

This long awaited book once again combines superlative photography, fascinating recipes and a wealth of information. Also many of our own Club members contributed recipes and/or locations for the book - highly recommended. We hope to have a complete review in the next newsletter.



come to
ye olde
Holiday
Party
Nov. 30, 1986
2 p.m.

*festive
food*

*photo
contest*

*gourmet
delites*

*membership
renewal*

munchees

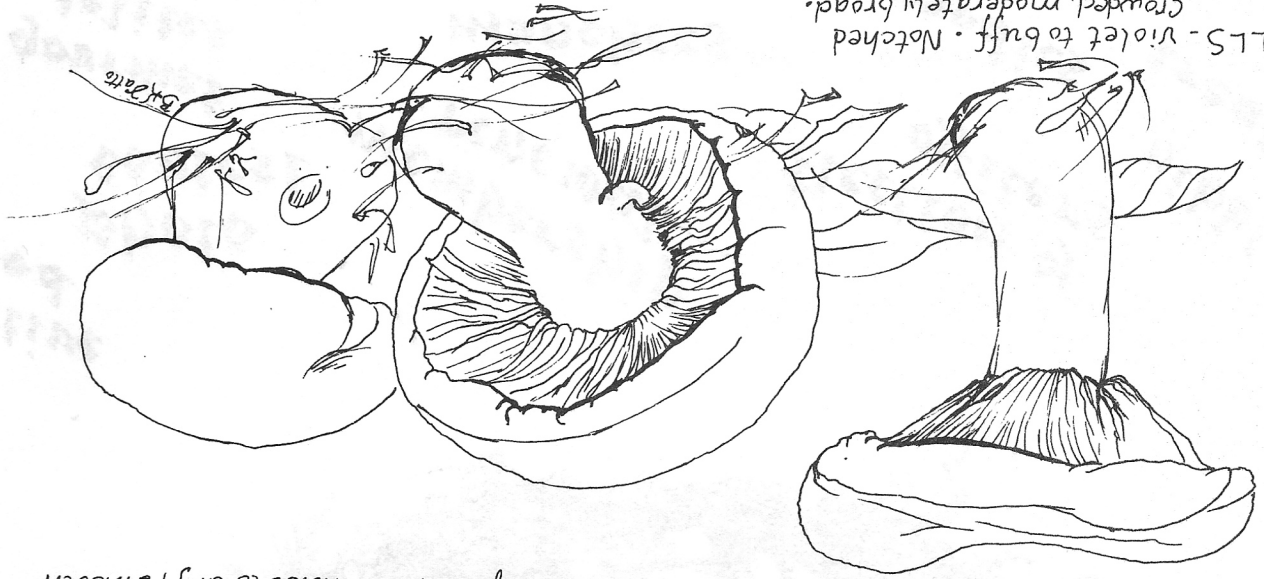
*Election of
officers*

goodies

*nibbles
treats*

STALK - Violet to gray or brown tinged
1-3" (2.5-7.5cm) long 3/8-1" (1-2.5cm) thick, usually with large bulbous base, solid, dry, scaly.

GILLS - Violet to buff. Notched
Crowded, moderately broad.



CAP - violet grey fading to tan or tinged brownish
2-6" (5-15cm) wide. Convex to flat or broadly
sunken in center. Margin incurved, then wavy
and upturned. Moist to dry, smooth

"BLEWIT"
CLITOCYBE nuda

COLOR ME

NJMA

c/o Sue Kibby



FIRST CLASS MAIL