



Flammulina velutipes

NJMA NEWS

New Jersey Mycological Assn.

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CALENDAR OF EVENTS

December 28

Lecture at SCEEC - Dr Homola, see page 2

January 4

Talk at SCEEC by Jack Czarnecki, see page 2

January 17

Culinary Group meeting - Millington Church

February 1

Mycophagy Meeting, SCEEC - come and taste those wild, wonderful mushrooms.

March 1

Lecture at SCEEC - to be announced in next newsletter

April 5

Lecture at SCEEC - to be announced next newsletter.

ALL INDOOR MEETINGS AT SCEEC START 2 PM.

SCUSA ME!

Members please note that all newsletters issued in 1986 should have been Vol. XVI. The first newsletter appeared in July 1971 the month this club was formed under the name "The Lakeland Mycology Club" edited by Ed Bosman. In March 1975 "The Lakeland Mycology Club" became the "New Jersey Mycological Association". After 15 years our club is still going strong, a tribute to the enthusiasm and hard work of so many people, in so many ways. To those of you who may recently have joined -welcome. This newsletter is your voice, the place where your views and contributions can be aired, please write, call or see us if you have comments, articles or drawings you wish to share...DON'T BE BASHFUL!

Editors.

FORTHCOMING EVENTS:

December 28th, talk by Dr Homola.

Once again we are lucky to have one of our most popular speakers coming to speak to us in December. This time he is going to tell us about the Hydnaceae or Toothed-fungi. Anyone who has attended one of Dick Homola's special talks in previous years knows that we have a treat in store. His slides are always great, his discussion very informative and he is always willing to share his years of study and experience with beginners. Don't miss this chance to hear one of this country's leading mycologists!

January 4th, talk by Jack Czarnecki, author of Joe's book of Mushroom Cookery.

The NJMA is proud to be able to present this great opportunity to meet one of the best known mushroom cooks in the Country. Many members have already purchased copies of his book at previous meetings and we will of course have extra copies for sale at this one. Jack and his father Joe run a very well known restaurant in Pennsylvania which specialises in mushroom dishes. This is a chance to hear first hand how they started, what their favourite dishes and mushrooms are, and how they go about preparing their mushrooms.

January 17th, Culinary Group Meeting.

The next meeting of the NJMA Culinary Group will be held as usual at the All Saints Church in Millington on the above date. The theme for this meeting will be Soups and Breads - a great choice for a cold winter's evening. See the report in this issue on the previous meeting for information on who to contact etc.

February 1st, Mycophagy Meeting.

This continues to be one of our biggest and most popular events of the year. As always this is a chance to sample wild mushroom dishes prepared by some of our club's most talented cooks. All you need to bring are your taste buds and your appetite!

REPORT ON THE MEETING OF NOVEMBER 2nd.

The November 2nd meeting featured talks by Rod Tulloss and Geoffrey Kibby. Rod gave a "Report to the Board of Directors of the Amanita Society" and told us about all the projects he has been working on this past year. As a very close observer of Rod, I can attest to the fact that he is tireless in his study of amanitas. He has collected in the South (Texas, Va., S.C.) and the Northeast and has received dried specimens from people around the U.S. He also thoroughly reviewed the Amanita chapter in Greg Wright's forthcoming book on the mushrooms of southern California and examined and reported on a number of dried specimens that Greg sent.

Rod also wrote an article on the American "Amanita caesarea" (A.hemibapha) for the Boston Mycological Club Bulletin, and an article he wrote with Professor David Jenkins on Amanita albo-creata was published in Mycotaxon. Two business trips to the Netherlands allowed enough time for visits to the Rijkherbarium in Leiden where he examined amanitas in the collection. On the first visit, Dr Bas suggested that Rod focus on the Section Amidella which is in dissaray, and Rod showed us some slides from this section.

Another property of amanitas that Rod has been studying is the chemical reaction of phenoloxidases (enzymes present in some amanitas) with phenolic compounds. Rod has been carrying out tests with p-cresol, L-tyrosine and syringaldazine and is writing up a paper on his results.

Finally Rod showed us a collection of slides that he called "Curiosities from the Correspondence of C.H.Peck". There were several slides of Mary Banning's paintings from the late 19th century illustrating various relatives of A.hemibapha as well as the only known drawing of A.submaculata.

Geoffrey gave a very entertaining and informative talk on the identification of poisonous mushrooms. The poison Control center reports that this year has been one of the worst in terms of the number of mushroom poisonings in New Jersey. Geoff has been called in to consult on at least 5 cases and Dorothy Smullen

assisted in another.

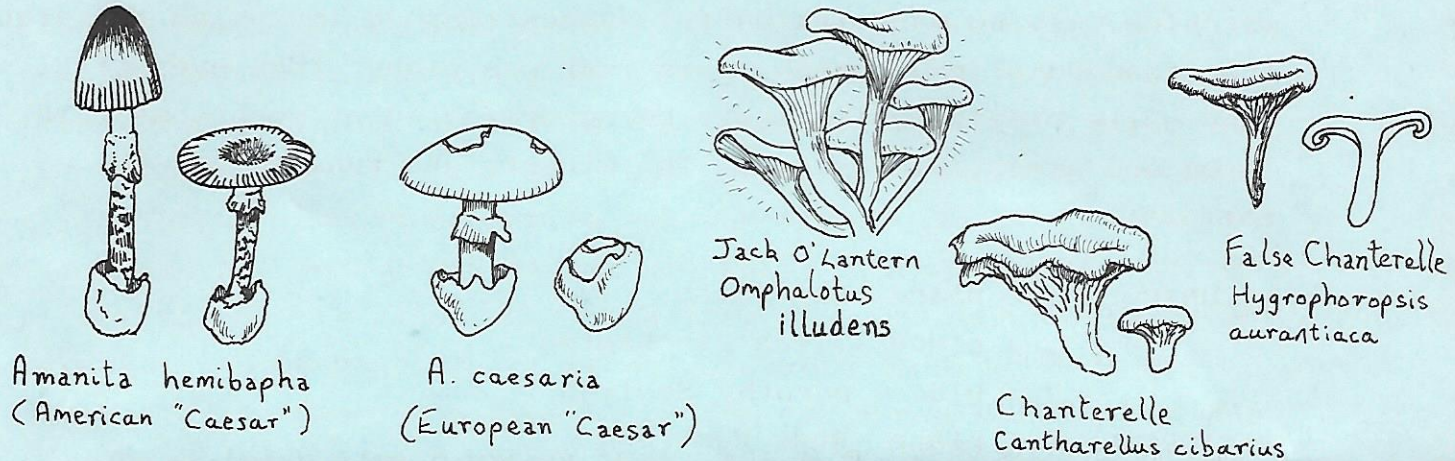
Geoff suggests that beginners ask "is it poisonous?" rather than "Is it edible?" when they are starting to learn about mushrooms. There are fewer poisonous than edible mushrooms and knowing which ones are poisonous can save your life. Geoff showed slides of several poisonous mushrooms and asked the audience to identify them. Amanita phalloides was introduced from Europe on the roots of pine trees. (Ed.note: it rarely grows with pine in Europe, almost invariably it is associated with oaks, one wonders why it shifted hosts when it arrived here) This mushroom has killed more people in Europe than any other. Amanita virosa and Amanita bisporigera are also very poisonous. Ten people were poisoned in August by someone who served these amanitas at an employee luncheon. All of the people survived, but most have had major kidney and liver impairment.

In a particular genus, there may be some mushrooms that are deadly poisonous, some slightly poisonous and some edible. Some mushrooms produce toxic reactions in people only when they are combined with alcohol. Some species of Coprinus are known to have this property. Also, the same mushroom may have different effects on different people. Many people eat the honey mushroom, while others have gotten sick from it. The environment the mushroom is growing in may have some bearing on its toxicity.

Geoff warned us against eating any bolete that stains blue or has red pores. This is a good general rule although several people in the club do eat mushrooms that violate this rule of thumb. Cortinarius species should also be avoided. 69 out of 70 species tested in Europe were shown to contain the same poison that is found in the known poisonous species C.speciosissimus. The poison is cumulative and attacks the liver. Gyromitra esculenta should never be eaten because it contains monomethylhydrazine, a component of rocket fuel. This poison is given off in the steam when the mushroom is cooked; so cooks may be poisoned when their guests are not!

Finally, Geoff quizzed us on the differences between the Jack-O'Lantern, Chanterelle, and False Chanterelle. The Jack O'Lantern grows in a big clump, will glow in a very dark room or

closet, and has crowded, well formed gills. The Chanterelle grows singly, is firm and fleshy and has an apricot odor and very blunt, shallow 'gills' or wrinkle-like ridges. The False Chanterelle looks similar to the Chanterelle but is rather tasteless. The gills fork repeatedly and when the fruiting bodies are young the edges of the cap may be curled under. The texture is much softer than the true Chanterelle.



A CAUTIONARY VERSE!

Feeling famished, Lester fried
Fungi pictured in no guide,
Ate—and now that silly dear
Froths green foam from either ear.

From Brats by J. Kennedy
Publ. by Atheneum.



YANKEE • December '86

Holiday Party Review - The November 30th, 1986 Meeting.

Were there ever so many tempting, scrumptious and all together wonderful dishes as were presented at the November 30th meeting?

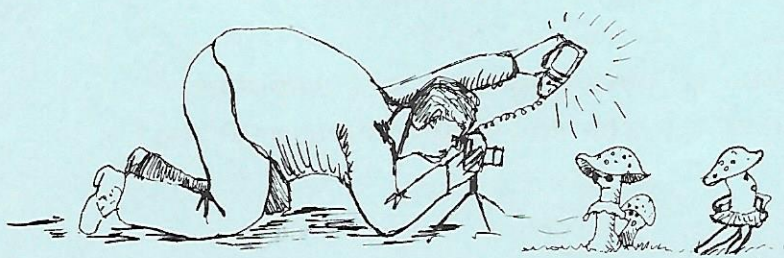
The consensus of opinion was that this was one of the best spreads ever and everyone that contributed is to be thanked and congratulated for their effort and creativeness. As always this meeting was well attended for it presented the chance to see some of our club photographers' best slides of mushrooms. Irwin Streisinger was once again our judge and guide through the difficult task of sorting and picking from dozens of superlative photographs. As always his comments were both precise and very helpful to all watching, giving many insightful suggestions on improving technique. The standard of photography this year was higher than ever with many quite breath-taking shots being presented of mushrooms both large and almost microscopic. The winners and runners up were as follows:

- TECHNICAL: 1st place. Ray Fatto
 2nd place. James Bauchspies
 3rd place. Dorothy Smullen
- PICTORIAL: 1st place. Rudy Pederson
 2nd place. Al Northup
 3rd place. James Bauchspies
- ACTIVITY: 1st place. Susan Kibby
 2nd place. Susan Kibby
 3rd place. Susan Kibby

Congratulations to all concerned and our thanks to Irwin Streisinger for his expertise.

This meeting was also the occasion of the annual nomination of officers for 1987. The nomination committee consisted of Paul Meyer, Stan Stachula and Dorothy Smullen and the slate of officers presented to the meeting consisted of the following: President- Bob Hosh; Vice President- Michael Rubin; Secretary-Treasurer Grete Turchick and Recording Secretary - Carole Linkiewicz. The nomination was seconded from the floor and the vote was unanimous in favour. Congratulations to all those elected.

Geoffrey Kibby



NJMA CULINARY GROUP...November Meeting.

Reviewed by Group Chairman Bob Hosh.

Because of the impending holidays it was decided to lighten the workload of the NJMA's volunteer chefs by scheduling an hors d'oeuvres party for the Culinary Group meeting held November 8, 1986. Thirty five members and guests attended.

A veritable smorgasbord of appetizers and canapés in a multitude of shapes and forms was served; and mushrooms did make their expected appearance. The list was formidable, but I'll try to do justice to all the food so diligently prepared and so artfully presented at table. If I forget to mention anything I apologize in advance, for the list was long and memory tends to be short.

The party commenced with two punches; white wine and minted tea, and the much loved caviar pie that so often appears at NJMA functions and is associated with long time club member Charlotte Franklin. Huge platters of fresh vegetable crudités were served with clam dip; crackers and home made dark rye bread accompanied hot crabmeat dip and körözött or sheep's cheese spread. There were thin crusty bread sticks wrapped with Proscuitto, beef and bulgar pitas, eggplant on toast and two versions of gefilte fish served with appropriate condiments.

First rate chicken liver paté and cubed chicken breast coated with curried mayonnaise and crushed peanuts were very tasty. Mushrooms, chiefly Agaricus bisporus, were served stuffed with sausage, and seasoned bread-crumbs and raisins. Scrumptious petite puffball pancakes served warm were a mycophagists treat. Small meatballs were served with Agaricus arvensis caps in a rich wine sauce. Thinly sliced roast beef was presented with a delightful anchovy and caper sauce. And there were cheese puffs! Lots of cheese puffs filled with ham or chicken breast. Not to forget the miniature "strombolis" filled with ham, cheese and tomato.

The hors d'oeuvres party concluded with mini deserts; cinnamon twists, mini palmiers, poached seckel pears stuffed with walnuts and napped with chocolate rum sauce, tea time tassies (pecan tartlets), pumpkin nut tarts, chocolate and vanilla cream puffs, rich chocolate mousse pie and a delightful Amoretto cheese cake.

After all this, needless to say, good coffee and tea were obligatory. Per perso cost remained low at \$6.50.

In addition to fine food and camaraderie a beautiful brass mushroom embossed belt buckle graciously donated by Bob Luthman was raffled off to help defray minimal Culinary Group function costs. A similar raffle was held at the Middle Eastern dinner May 24th when a novel two foot tall chain-saw carved wooden mushroom sculptured and donated by Bob Luthman was won by an astonished Jim Richards. The brass mushroom buckle was won by a delighted Culinary Group Chairman. Our thanks to Mr Luthman!

The next Culinary Group dinner is scheduled for January 17, 1987 at All Saints Church in Millington. The theme is the long awaited... Soups, salads and breads. Mushrooms are promised in spades! Please remember that due to limited seating and menu planning, attendance at Culinary Group functions is strictly RSVP. Therefore, please call Jim Richards (201) 852-1674 or Bob Hosh (201) 738-7473 for details and reservations.

MUSHROOM PATCHES

A line of very stylish mushroom patches ideal for sewing on to your favourite foray jacket, vest or tote bag were recently obtained by Sue Kibby from an address in Michigan. These silk-screened designs include Chanterelles, Morel, King bolete, Horn of Plenty and Fly Agaric all in suitable colors for the mushrooms concerned. They cost \$3.00 plus \$1.00 postage and handling. Send check or money order made out to Michigan Mushroom Hunter's Club. Mail to Mushroom Patches, 15223 Marl Drive, Linden, Mich. 48451.

EXPLODING MUSHROOMS?

In a report recently printed in The Columbian entitled "Cannon blasts moisture out of mushrooms" a unique process was described which turns mushrooms into puff-dried "croutons". Called the 'mushroom cannon' by researchers at Eastern Research Center in Philadelphia, the machine passes partially dried mushrooms on a conveyor belt through a steam pressure chamber. Here the pressure is kept at 28 pounds per square inch before being suddenly released to produce the explosive puffing effect, which instantly dehydrates them!

BOOK REVIEW

Reviewed by Bob Hosh.

Joe's Book of Mushroom Cookery by Jack Czarnecki. Published by Atheneum, New York, 340 pages, \$20.95.

At last a serious cookbook devoted to wild mushrooms! The title of the book, and the name of the restaurant, incidentally take their names from Mr Czarnecki's grandfather. Having grown up in a mushroom oriented family in Reading, Pennsylvania, Jack Czarnecki points out that "mushrooms do have unique flavors", and sets out to capitalize on this feature and "show you how to prepare them to maximize their delicate and subtle flavors.

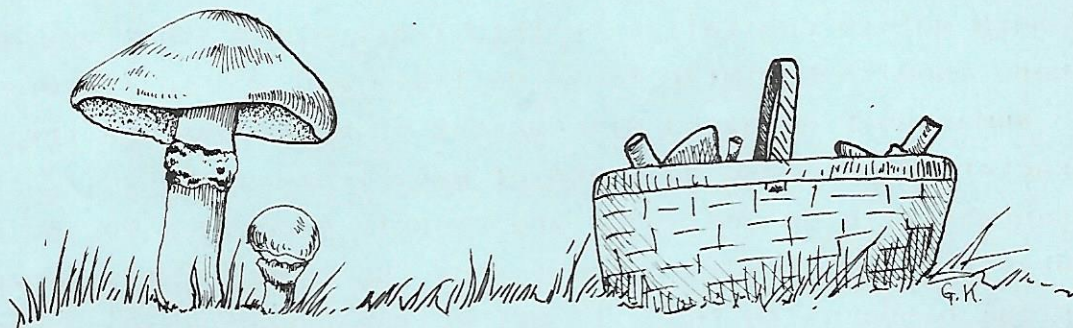
Remarkably detailed discussions of mushrooms and their culinary characteristics based on years of experience garnered in the restaurant, fields and woods are clearly expounded in the book. Major varieties of edible fungi from the commercially grown Agaricus bisporus to the wild Clitopilus prunulus are enumerated in a seven page chart (pages 37-43) that is invaluable to the serious mycophagist. This chart (A summary of Selected Mushrooms and their Culinary Characteristics) lists the genera most commonly found, their methods of preparation for the table and preservation; along with useful comments concerning species peculiarities, e.g. "the extract from blanching this mushroom (Gomphidius glutinosus) will be slimy and cannot be used". The chart also lists the best culinary use of each Genus.

The author also recommends blanching freshly picked mushrooms to check or retard their natural enzymatic action (i.e. deterioration or rotting) and only suggests freezing as a short term method of storage. His preferred methods of preservation are canning and drying.

Basic mushroom preparations such as duxelles, sauces, stocks and extracts are thoroughly covered. Recipes range from the simple and easy, to the very complex. An intriguing recipe is Clitocybe nuda stuffed with Bryndza, the sharp sheep's chees from Eastern Europe that has appeared at past NJMA Culinary Group dinners as a soft spread (Körözött) served on rye bread. Among the more complex recipes are the ones using duck.

I have few reservations to offer about the book, except that

the author has a proclivity for the use of soy sauce and gives freezing as a method of preservation short shrift. All the color illustrations are bound together in the middle of the book with the first and last photos uncaptioned and seeming to serve as "artistic covers" for the others. But what are they? Is the first Cortinarius iodes? The second a Mycena? And if so, who would want to eat two such questionable fungi? All in all, a most welcome book for the mycophagist. Pleasingly put together and presented.



Two week study course at Highlands Biological Station, Carolina.

Dr Ron Petersen is instructing this course along with one or two of his graduate students. It will involve collecting in some of the loveliest mountainous forests in North America, along with lab work, lectures. Work extends from 8.30 a.m. until bedtime, at least five days a week. The course is limited to ten people on a first come, first served basis. For more information, write to Dr Richard Bruce, the Executive Director at Highlands, or to Ron Petersen, Botany Dept. University of Tennessee, Knoxville, Tennessee 37916.

PAXILLUS INVOLUTUS POISONING!

The Oregon Mycological Club Bulletin, Mush Rumors reports a case of severe, indeed almost fatal, poisoning by Paxillus involutus. The man concerned had eaten the fungus about two weeks earlier with mild ill effects but did not realize it was the mushroom's fault. However at his second meal intense back pains and blurred vision. He underwent treatment for hemolytic anemia, retinal neurosis and kidney failure among other problems. So, as the Oregon Society recommends, make a note in your mushroom guides now - never eat Paxillus!

CREPIDOTUS sp.	6-21	PEEC
mollis	7-13	Tourne
	7-20	Echo Hill
	7-27	Meadow Woods
	8-3	Shark River
	8-10	Stevens
	8-24	Holmdel
	8-31	SCEEC
	9-7	Lebanon
	9-14	Camp Mason
	9-21	Cheesequake
	9-28	Stokes
	10-5	Mahlon Dick
	10-12	Fungus Fest
	10-19	Schooley Mt
	10-26	Shark River
CRUCIBULUM laeve		
CYATHUS striatus		
CYPTOTRAMA chrysopeplum	X	
CYSTODERMA amiantinum var rugosoreticulatum		X
DACRYMYCES palmatus		X
DICTYOPHORA duplicata		X
ENTOLOMA sp.	X	
abortivum		X
murrai		X
serrulatum	X	
strictius		X
GALERINA autumnalis		X
GERROMEMA chrysophylla	X	X
GOMPHIDIUS glutinosus		X
vinicolor (CHROOGOMPHUS)		X
GYMNOPIUS spectabilis		X
validipes		X
HEBELOMA sp.		X
crustuliniforme		X
HYDNUM albidum		X
coralloides (HERICUM)		X
ramosum (HERICUM)		X
repandum	X	X
umbilicatum		X
HYGROPHOROPSIS aurantiaca	X	

HYGROPHORUS sp.	6-21	PEEC
berkeleyi	7-13	Tourne
borealis	7-20	Echo Hill
caespitosus	7-27	Meadow Woods
cantharellus	8-3	Shark River
chrysodon	8-10	Stevens
conicus	8-24	Holmdel
flavescens	8-31	SCEEC
laetus	9-7	Lebanon
laurae	9-14	Camp Mason
marginatus	9-21	Cheesequake
miniatus	9-28	Stokes
nivens	10-5	Mahlon Dick
pratensis	10-12	Fungus Fest
psittacinus	10-19	Schooley Mt
punicus	10-26	Shark River
purpureofolius		
russula		
sordidus		
INOCYBE sp.		
fastigiata	X	
geophylla		X
LACCARIA amethystina		X
bicolor		X
laccata		X
ochropurpurea		X
striatula		X
trullisata		X
LACTARIUS sp.		
areolatus		X
camporatus		X
cheilidonium var cheilidonoides		X
deceptivus	X	
deliciosus		X
funosus		X
gerardii	X	
hygrophoroides		X
lignyotus		X
luteolus		X
piperatus		X

POLYPORES cont.

GANODERMA	applanatum	X	6-21	PEEC
	lucidum	X	7-13	Tourne
	tsugae	X	7-20	Echo Hill
GLOBIFORMES	graveolens	X	7-27	Meadow Wood
GRIFOLIA	frondosa	X	8-3	Shark River
HAPALOPITUS	nidulans	X	8-10	Stevens
INONOTUS	hispidus	X	8-24	Holmdel
IRPEX	lacteus	X	8-31	SCEEC
ISCHNODERMA	resinosum	X	9-7	Lebanon
LAETIPORUS	sulphureus	X	9-14	Camp Mason
MERIPITUS	giganteus	X	9-21	Cheesequake
MERULIUS	tremellosus	X	9-28	Stokes
	incarnatus	X	10-5	Mahlon Dick
ONNIA	tomentosus	X	10-12	Fungus Fest
PHAEOLUS	schweinitzii	X	10-19	Schooley M
PHELIANUS	gilvus	X	10-26	Shark River
	rimosus	X		
PHLEBIA	merismoides	X		
	radiata	X		
PIPTOPORUS	betulinus	X		
POLYPORUS	biennus	X		
	brunialis	X		
	conchifer	X		
	lentus	X		
	squamosus	X		
	varius	X		
PORTA sp.		X		
PYCNOPORUS	cinnabarinus	X		
STREBUM	complicatum	X		
	ostrea	X		
	sanguinolentum	X		
	striatum	X		
TRICHAPTUM	biformis	X		
TYROMYCES	albellus	X		
	caesius	X		
	spraguei	X		
PORPOLOMA	umbrosus	X		
PSATHYRELLA	foenisecci	X		
	rugocephalum	X		
	velutinum	X		
ROZITES	caperata	X		

RUSSULA sp.

	adusta	X	6-21	PEEC
	albionigra	X	7-13	Tourne
	amoenolens	X	7-20	Echo Hill
	aguosa	X	7-27	Meadow Woods
	ballouii	X	8-3	Shark River
	betularum	X	8-10	Stevens
	brevipes	X	8-24	Holmdel
	brunneola	X	8-31	SCEEC
	cessans	X	9-7	Lebanon
	claroflava	X	9-14	Camp Mason
	compacta	X	9-21	Cheesequake
	corallina	X	9-28	Stokes
	crustosa	X	10-5	Mahlon Dick
	cyanoxantha	X	10-12	Fungus Fest
	densifolia	X	10-19	Schooley Mt
	dissimilans	X	10-26	Shark River
	earlei	X		
	fellea	X		
	fragilis	X		
	gracilis	X		
	krombolzii	X		
	laurocerasi	X		
	lepida	X		
	maculata	X		
	mariae	X		
	modesta	X		
	nauseosa	X		
	obscura	X		
	ochroleucoides	X		
	parazurea	X		
	persicina	X		
	pusilliformis	X		
	puellaris	X		
	pulverulenta	X		
	roseipes	X		
	rubescens	X		
	sericeo-nitens	X		
	silvicola	X		
	subfoetens	X		
	uncialis	X		
	variata	X		
	virescens	X		
	xerampelina	X		
	xerampelina var Barlae	X		

SCHIZOPHYLLUM commune	X	6-21	PEEC
	X	7-13	Tourne
		7-20	Echo Hill
		7-27	Meadow Woods
		8-3	Shark River
		8-10	Stevens
	X	8-24	Holmdel
		8-31	SCEEC
		9-7	Lebanon
		9-14	Camp Mason
		9-21	Cheesequake
	X	9-28	Stokes
		10-5	Mahlon Dick
	X	10-12	Fungus Fest
		10-19	Schooley Mt
		10-26	Shark River
SCLERODERMA sp.			
cepa			
citrinum	X		
geaster			
STROPHARIA coronilla			
rugosa-annulata			X
thrausta			X
THELEPHORA terrestris			X
vialis			X
TREMELLA mesenterica	X		
TREMELLODENDRON pallidum	X		X
TRICHOLOMA columbetta			X
davisiae			X
flavovirens			X
fulvum			X
pardinum			X
saponaceum			X
sciodes			X
sejunctum			X
sulphureum			X
TRICHOLOMOPSIS platyphylla	X		X
rutilans	X		X
sulfureoides	X		X
VOLVARELLA hypopitrys			X
XEROMPHALINA campanella	X		X
kaufmannii			X
APPENDUM POLYPORES			
HYDNOCHAETA olivaceum	X		X
oxyporus populinus			X

ASCOMYCETES

ALBURNIA aurantia			
BISPORELLA citrina			
CHLOROSPLENIUM aeruginosum	X		
CORDYCEPS capitata			
DALDINIA concentrica			
HELVELLA costifera			
crispa			
macropus			X
HUMARIA hemisphaerica			X
HYPOMYCES chrysospermus			X
hyalinus			X
lactiflorum			X
luteovirens			X
LEOTIA lubrica			X
OTIDEA leporina			X
onotica			X
SARCOSCYPHA coccinea	X		X
occidentalis	X		X
SCUTELETTINIA scutellata	X		X
TRICHOGLOSSUM hirsutum			X
XYLIARIA sp.	X		X
polymorpha	X		X
BULGARIA inquinans	X		X
MYXOMYCETES			
ARCVRIA denudata	X		X
FULIGO septica	X		X
METATRICHIA vesparium			X
LYCOGOLA epidendrum	X		X
STEMONITIS sp.	X		X
TUBIFERA ferruginosa	X		X

Mycophagist's Corner

The following two recipes were so popular at the last Culinary meeting that despite not containing any mushrooms and despite the title of this page we decided to include them!

CURRIED PEANUT CHICKEN (about 40 hors d'oeuvres) by Jim Richards.

Preheat oven to 350 degrees F..

2 chicken breasts, halved, skinned and boned

2 cups half-and-half

Place chicken in an 8" square baking dish. Pour the half-and-half over them and bake for 30 minutes. Let cool and cut into 1-inch cubes.

3/4 cup mayonnaise

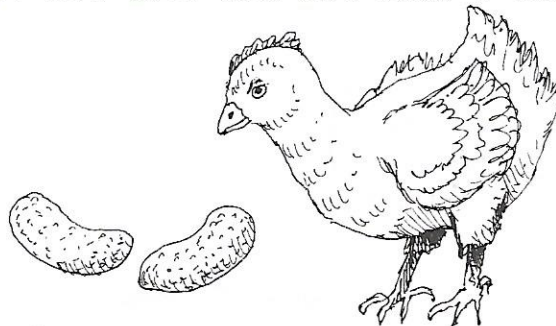
2 Tbs. mango chutney

1 Tbs. dry sherry

1½ tsp. sherry vinegar

1 heaping Tbs. curry powder

½ tsp. turmeric



Process the above in a blender or food processor until blended. Dip the chicken pieces in the curry mayonnaise and then roll in:

2 cups finely chopped salted dry-roasted peanuts

Refrigerate. Serve each piece on a small skewer or toothpick.

Recipe adapted from The Silver Palate Good Times Cookbook by Rosso

VITELLO TONNATO - Veal or beef with tuna sauce by Maurice Russo

1½ lb. cold roast veal, preferably boneless

½ pint (1½ cups) thick home-made mayonnaise

1 can (7 oz.) middle cut tuna, finely mashed with its oil

juice of ½ a lemon

8 anchovy fillets, finely chopped

veal or chicken stock

pepper to taste

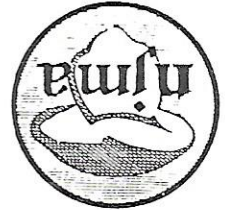
1 level Tbs. finely chopped capers (optional)

wedges of lemon for garnishing

Slice the cold veal/beef fairly thinly and arrange on a large serving dish. Combine the mayonnaise with the tuna, lemon juice and anchovies then thin down to the consistency of cream with the cold stock.

Season to taste with pepper and stir in the capers. Spoon the sauce over the meat, making sure it is completely covered. Chill for up to 12 hours. Garnish with the lemon before serving. An optional garnish is anchovies, capers and pimiento.

FIRST CLASS MAIL



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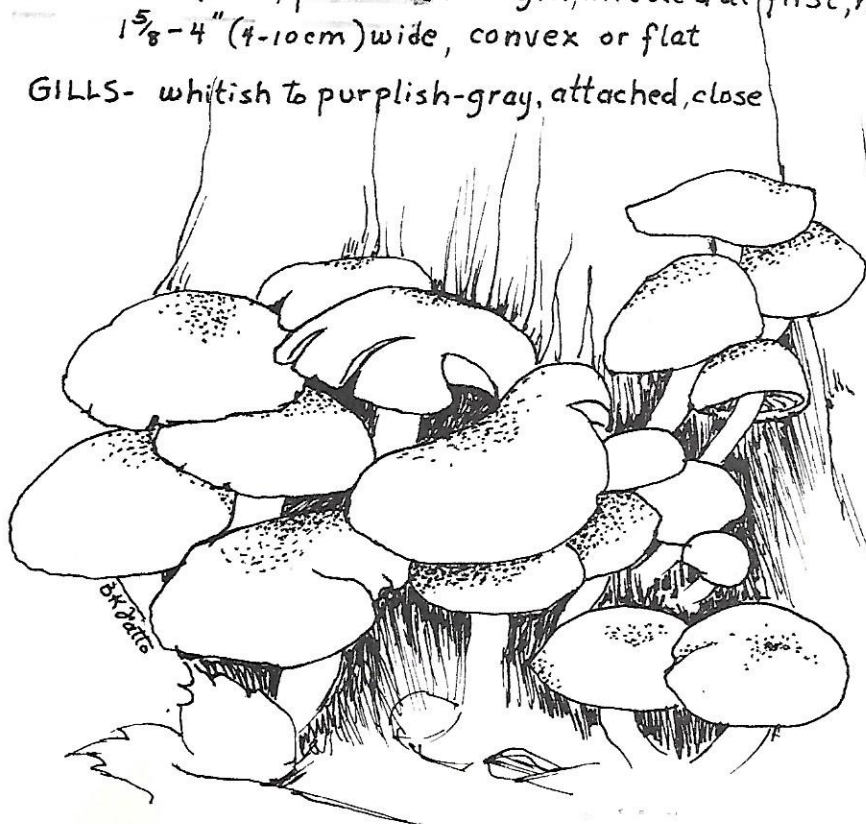


COLOR ME

"BRICK CAPS" NAEMATOLOMA sublateritium

CAP- brick red, paler at margin, inrolled at first, moist
1 5/8 - 4" (4-10cm) wide, convex or flat

GILLS- whitish to purplish-gray, attached, close



STALK- whitish, staining darker
2-4" (5-10cm) high,
1/4-5/8" (0.5-1.5cm) thick