

# NJMA NEWS

New Jersey Mycological Assn.

MAR-APRIL 1987 VOL 17 NO 2



*Gyromitra brunnea*

OFFICERS: Bob Hosh, President  
Michael Rubin, Vice President  
Grete Turchick, Treasurer  
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CIRCULATION: Sue Kibby  
EDITORS: Geoff Kibby & Bernice Fatto

DUES: Family: \$15.00 per year,  
individual \$10.00. Mail check,  
payable to NJMA, to Grete  
Turchick, RD #1 Box 166,  
Franklin, N.J. 07416

NEWSLETTER  
DEADLINES: Feb. 10, April 10, June 10,  
Aug. 10, Oct. 10, Dec. 10

## CALENDAR OF EVENTS

- MARCH 1 Lecture at SCEEC - Gary Lincoff, see page 2
- APRIL 5 Member's Seminar - mushroom collecting refresher  
course, see page 3
- APRIL 26 Special Identification Course - registration  
necessary, see page 3
- MAY 10 Spring Foray, venue to be announced
- JUNE 7 Jenny Jump State Park, Wild Foods Foray
- JUNE 19-21 PEEC Weekend, see page 21

All Membership Meetings are usually held the first Sunday of every month, from November to April, at 2.00 PM at the Somerset County Environmental Education Center (SCEEC), Lord Stirling Rd, Basking Ridge, N.J.

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

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DUES ARE DUE! Send your dues now to the address above or this will be the last newsletter you receive!

## PRESIDENT'S MESSAGE

The executive committee--comprised of association officers and chairmen of various committees listed elsewhere in this newsletter--held its organizational meeting on January 11, 1987.

An agenda of proposed activities was presented and discussed. Among the decisions made was one to put emphasis on education in the next year. Accordingly, the April 5th meeting will be a refresher course to prepare members for the foray season ahead. A more advanced mushroom identification course is also being offered in April. And we plan to stress the educational aspects of the forays this year.

In addition, arrangements are being made to make the NJMA mycological library easily accessible to members. The NJMA collection will be housed and administered by the SCEEC library as an affiliate collection. NJMA members will be able to borrow books using their membership cards. In order to accomplish this arrangement we need volunteers to type cards for a card catalog and label the books with call numbers. If you wish to help with this project call me at [REDACTED]

Our club has a variety of activities to appeal to a broad spectrum of our membership. To continue and strengthen these interests we need to tap the talents and skills of our members. Don't be shy to join one of our many club committees, contribute art or articles to our outstanding newsletter or help at forays and other meetings. Remember the success of our club depends on the active efforts of its members.

In this spirit I thank those members who contribute so much to our organization and encourage others to become involved as well. I look forward to serving as president and will work hard to maintain the high standards our club has attained. I can't promise mushrooms in every basket, but together we can make this a rewarding year.

Bob Hosh

**MARCH 1 GARY LINCOFF** - Collecting Down-under.

Gary's talk is going to be on the trip which he and others took to Australia, New Zealand and other antipodean destinations. It promises to be a lively and informative presentation given in Gary's usual unmatched style! (The editor wants to know if he saw Boletus

portentosus, it grows up to a metre across the cap - honest!!)

NOTE: this meeting must start promptly at 2.00pm since Gary has to leave on time.

APRIL 5. ...Refresher course for new or experienced members.

New members should not miss this opportunity to learn the basics of mushroom hunting. Experienced members may feel they need the review. All members may use this meeting as a guide to prepare themselves for the mushroom season ahead. Come hear the knowledgeable club members discourse on the basic aspects of mycology. The speakers for the meeting are: Bob Peabody...Collecting procedures; Ray Fatto... ..Habitats and seasons; Geoff Kibby...Identification (the literature, use of keys etc); and Bob Hosh...Mushroom uses and preservation.

APRIL 26 ...Identification Course.

A basic course of mushroom identification emphasizing the macroscopic or field characteristics of fungi. Designed for the beginning and intermediate mushroom hunter; the course will be held in two parts:

Part 1...Overview of Families. 1:00-2:45 p.m. Instructor - Bob Peabody.

Part 2...Overview of Genera. 3:15-5:00 p.m. Instructor - Geoffrey Kibby.

To register the fee is \$5.00 per person. Make checks payable to NJMA and mail to: Mr Michael Rubin, NJMA Education Chairman, 7 B Cutler St.

The course will be held at SCEEC.

Dr Homola's Lecture, December 28 - a report by G.Kibby.

The weather was kind to us and nearly 40 members came to listen to Dr Homola tell us about the Toothed fungi or Hydnaceae. This is a group which most of us find quite regularly but which can be rather difficult to identify. I wish we all had a set of Dick Homola's slides which beautifully illustrated the strange and often lovely members of this group. He gave us an easy method to break down the group into smaller portions by means of spore color and ornamentation, and then

showed a series of slides of typical members of each group. Finally he showed us fungi which have teeth but are actually unrelated to the Hydnums (ie. Auriscalpium).

As always his talk was clear and concise and his pictures the envy of many in the audience. Our thanks again to Dr Homola for making the effort to give our club our traditional Christmas talk, may we have many more!

**NJMA EXECUTIVE COMMITTEE 1987**

President	Bob Hosh
Vice President	Michael Rubin
Treasurer	Grete Turchick
Secretary	Carole Linkiewicz

Committees

Books	Stan & Jackie Stachula, Jim Richards
Education	Michael Rubin
Forays	Susan Kibby & Bob Hosh
Hospitality	Linda & Paul Meyer
Library	Janice and Bruce Vansant
Membership	Susan Kibby
Newsletter	Geoffrey Kibby & Bernice Fatto
Taxonomy	Dorothy Smullen & Geoffrey Kibby
Toxicology	Geoff Kibby and Dorothy Smullen
Slide Library	Ray Fatto
Fungus Fest Chairman	Bob Hosh
Culinary Group	Jim Richards
Recorder Foray Finds	Ray Fatto

**APOLOGIES!** Those of you who enjoyed the report on the talk by Rod Tulloss on Amanitas, and Geoffrey Kibby on poisonous mushrooms may also like to know that it was written by Mary King, whose name was inadvertantly left off of the article when it appeared in the last newsletter. Our sincere editorial apologies to Mary for this oversight!

**NJMA Trustees to NAMA**

We are pleased to report that members Stanley Seigler and Ursula Poul have offered to act as representatives for the NJMA at meetings of the North American Mycological Association, with which our club is affiliated. They will represent the views of our club at the upcoming NAMA foray, July 16-19 at Gulfport Campus of the Univ. of Mississippi.

**NAMA Photo Contest winner - a NJMA member!**

Congratulations are due to Mitchel Goldman for being awarded first place in the Amateur Pictorial section of the NAMA photo contest for his slide of Clitocybula sp. with lichen & liverwort. He also

received an Honorable mention for his picture of an Amanita species. NJMA members have long been aware of the quality of Mitch's slides, it is great that he has achieved such high recognition it what is one of the toughest contests around.

(For further details of NAMA photo contest see page 14 )

### JACK CZARNECKI TALKS ON MUSHROOM COOKERY.

Reported by Bob Hosh

The January 4th meeting of the NJMA was a real treat for club mycophagists! Jack Czarnecki, author of Joe's Book of Mushroom Cookery was our most welcomed speaker. Mr. Czarnecki began his talk by giving a brief history of Joe's Restuarant, the business his grandfather founded in Reading, Pennsylvania in 1916. Wild mushrooms were used in the soup served at the restuarant for many years, but it wasn't until the 1950's that mushrooms were used for other dishes. At the present time about 200 varieties of edible fungi are used in a great many recipes at the restuarant. Jack studied bacteriology at the University of California at Davis, but returned to Reading to learn mushroom cookery from his father and took over the business in 1978. He explained that the Appalachian Trail passes near Reading and the area abounds in a wide variety of species.

Next Mr. Czarnecki proceeded to show us a number of color photograph slides of mushrooms most readily available to him in the forests and fields around Reading. Of the approximately 45 slides shown nearly all were of woodland species. Jack described the physical characteristics and gave culinary tips on the following groups:

Boletes: The chief family characteristic of boletes is the presence of pores beneath the mushroom cap instead of gills. In the aging mushroom this pore layer becomes soft and spongy and from a culinary standpoint undesirable and rather unpalatable. When this is the case the pores should be peeled or cut away. In young specimens where the pores are still tightly packed removing them is not necessary and leaving them often lends the mushroom a pleasant texture. Most boletes are firm textured and flavorful. They are best suited for sauteing or grilling and they also make a wonderful extract. Drying is a fine way to preserve them. Among the slides were *B. edulis*, *griseus*, *affinis*, *badius*, *frostii* and *varipes*. In particular Jack has found that *Tylopilus alboater* lends itself to grilling and *Suillus pictus* is popular at the restuarant presented in a dish called Snails *Suillus pictus*; a cold snail appetizer using reconstituted dried mushrooms, mayonaise, mustard and sherry.

Polypores: In discussing edible polypores Jack lamented the fact that Chicken mushroom (*Laetioporus sulphureus*) is often encountered and harvested at an advanced stage of growth that no amount of cooking will tenderize. Commonly growing out of tree trunks, specimens should be carefully collected so that only the tenderest sections farthest from the base of the fungus should be used. Boiling it in strong chicken broth will accentuate the chicken flavor. After boiling he likes to slice it thinly and saute with green onions (scallions) in butter. *Grifola frondosa* or Hen-of-the-Woods is more tender than the Chicken mushroom and needs less cooking. It can be used more like a non-polypore for culinary purposes. He also recommends sauteing *G. frondosa* with onions in butter and freezing it for future use. The Beefsteak fungus (*Fistulina hepatica*) should be treated like a polypore and cooked the requisite time to make it tender. A little sugar should be added while cooking to cut its acidity.

Russulas: There are many fine edible Russulas. The major problem encountered collecting them is their bugginess. Russula season is during summer and fall; during warm wet weather they fruit readily, but are quickly infested with bugs. Only about 30 percent of what is found is usable. They are also somewhat fragile and piling them in your basket will cause the bottom layers to crumble rendering them useless. This delicate texture warrants cooking them quickly at relatively high heat to keep them intact. Among these often plentiful mushrooms Jack recommends the following for the table; *R. virescens*, *compacta*, *lutea*, *xerampilena* and *mariae*. They go well with beef.

Morels: Jack uses them fresh or dried. The dried form makes an excellent extract. He also maintains that sweet green (Bell) pepper and caraway seed have similar taste characteristics as morels and enhances the natural morel flavor. And indeed, a creamed morel dish seasoned with ripe red bell pepper and caraway seeds was prepared by Jim Richards at our recent mycophagy meeting to great acclaim.

Coprinus: Jack briefly touched on the genus *Coprinus*. He is especially fond of *C. comatus* (The Shaggy Mane) and likes to steam them like asparagus and serve them with soy sauce. The caps of specimens used should still be wrapped around the stem. He also pointed out the danger of serving *C. atramentarius* with alcohol since the mushroom activates the enzyme that detoxifies alcohol in the human body.

Chanterelles: Chanterelles are rare around Reading, but Jack still likes to use them. Because of the chanterelle's fruity apricot like flavor he doesn't recommend using them with beef or fish as these two foods overpower the delicate flavor of the mushroom. He often uses chanterelles, onions and dried apricots in combination to flavor fowl and game dishes. Canning and brining are the preferred methods of preservation. *Cantherellus cinnabarinus* the small red-orange chanterelle he prefers to use raw in salads where it adds color and a peppery taste that stands out. The related *Craterellus cornucopiodes* (Horn-of-Plenty) is best dried to bring out its flavor. Jack especially likes to use it in a sauce for strong flavored fish.

Tricholomas: Among Mr. Czarnecki's favorite mushrooms are the *Tricholomas*; e.g. *T. portentosum*, *terreum* and *flavorvirens*. These mushrooms' favored habitat is conifer woods. Jack maintains that they take on a piney scent and flavor from their environment. They make a fine mushroom extract that needs little or no seasoning and are best preserved by brining or canning. Cooking them with onions and creme fraiche brings out their finer characteristics.

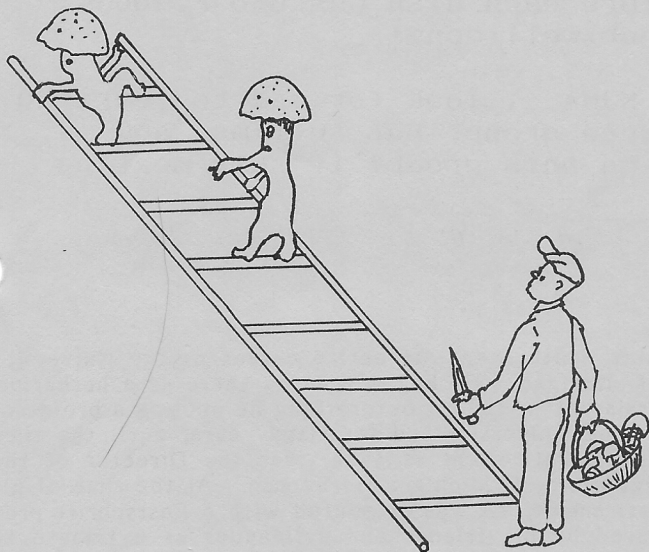
After the slide presentation Mr. Czarnecki answered questions from the audience. When asked about his use of soy sauce, Jack explained that he uses soy sauce sparingly and only with mushrooms with strong flavors such as morels, shittakes and boletes; never with chanterelles, Russulas or other mushrooms with delicate flavors. Along the same lines he uses lemon juice and garlic sparingly because these two condiments mask the natural flavor of mushrooms.

Questions were asked about *Gomphus floccosus* and *Tricholomopsis platyphylla* two fungi substantially fleshy and often found in quantity about which the literature has little information. Are these safe to eat? From personal experience Jack pointed out that *G. floccosus* often has a metallic taste that can be removed it is peeled or scraped. Cooking it in a cream sauce further mellows it. *T. platyphylla* presents another problem; as robust as it is in size it is rather tasteless, but it can be used as a "filler" with other mushrooms or pickled.

A question was raised about preserving mushrooms in salt or brining. Jack agreed that the method had its merits because it preserved the texture and flavor of fungi, but desalting them was a chore. Soaking them in several changes of water was slow and time consuming and running a steady stream of water over them would be ideal it would be prohibitively expensive for most of us.

A topic that generated a lot of interest was when Mr. Czarnecki was asked his opinion about the picking and selling of wild mushrooms to restaurants. He explained he always personally oversees the purchase of mushrooms for the business. However, the Food and Drug Administration is studying the feasibility of regulating wild mushroom sales. Jack is in favor of regulation because of the ignorance of the general public in matters of mushroom identification. Collectors and sellers of wild mushrooms will have to undergo some form of FDA approval or inspection; some form of licensing or control appears to be certain in the not too distant future.

Mr. Czarnecki's talk was very interesting and informative. His mushroom slides were a delight to the eye and his warm wit added to his presentation. All in all, his talk further enlightened and clarified the ideas set forth in his cookbook and contrary to my initial misgivings about his use of soy sauce, I've not yet thrown out my bottle.



A TASTY EXPERIENCE by Janet Cohen

As a newcomer to the NJMA, I was met with many pleasant surprises at the February 1, 1987 annual Mycophagy Meeting held at the Environmental Center in Basking Ridge. Being a newcomer, I figured the best way to meet everyone was to jump right in and lend a hand. This was a wise choice. I was given the honor of being a server of many fine dishes and breads. Along the way, I met a lot of very friendly and helpful people - I was made to feel right at home!

Here I am tantalizing you about the many fine dishes and breads - let me explain further. I've decided to touch on a few favourites that I chose but the decision was not easy. EVERYTHING WAS DELICIOUS! Here is a listing of some of the dishes that were served - Mushroom Sauce Tarragon; Zucchini Pie Agaricus arvensis, Honey mushrooms in Madeira Sauce, Bolete Pasta Parmesan, Tricholoma in white wine cream sauce, Bay Scallops with Spaetzel in Ginger Black Trumpet Sauce, Curried Stropharia, two Chinese Soy frys, and Pilaf of Brown Rice. Two types of breads were served - both equally delicious - white bread made by Genia Hosh, and whole wheat honey bread made by Sue Kibby.

Now for my favourites! This dish was very impressive - Stuffed Crepes with Mock Chicken Paprikash. The crepes were made by Jim Richards and the filling made by Bob Hosh. Chicken Mushrooms (donated by Bill Rokicki) were used. Absolutely Scrumptious! Next I loved the Oyster Mushrooms in Cream Sauce with Spaetzle. This was made by Jim Richards. Oyster Mushrooms were donated by Bill Rokicki. The Spaetzle was homemade by Bob Hosh. Next, the Girolles a la Forestiere caught my taste buds. Chantrelles, donated by the Kibbys were used here and the dish was prepared by Bob Hosh. Are your taste buds watering yet? My next favourite was Frondosus Chasseur, prepared by Jim Richards. Grifola frondosa, donated by the Hosh's was the highlight here. Their homemade Spaetzle made an appearance in this dish also. The grand finale, and it was GRAND, was Morels in a herbed Cream sauce, prepared by Jim Richards. The morels were donated by the Kibby's. This dish was superb, as I am sure most agreed. I would love to go into detail as for all the delicious ingredients in each dish but space is limited.

My congratulations to the "chefs" - they did a wonderful job; as did all "assistants" - Genia Hosh and Sue Kibby in the Kitchen, Barbara Peabody as Recipe translator, and the hostesses - Jan Vansant, Barbara Ecker, Dorothy Smullen, Bernice Fatto, and Viola Spock. The narrator who whetted our appetites before each dish was Bob Peabody. Again, congratulatuions to all for a job well done!

I am very glad to have joined the NJMA, I look forward to learning from a very knowledgeable and experienced group. But tell me, how many pounds does one put on belonging to this group? If this meeting was an indication, I'm in trouble!

#### ALEXANDER HANCHETT SMITH, 1904-1986 J. F. Ammirati

On December 12, 1986, the pre-eminent agaricologist Alexander H. Smith passed away at his home in Ann Arbor, Michigan. Professor Smith was unequivocally the most outstanding North American agaric taxonomist of this century. His research and publications set the standard for agaricology in this country for more than fifty years and his influence will be evident for decades to come.

Alexander Smith was born in the north woods of Wisconsin in a town called Crandon on December 13, 1904. He developed an interest in nature at a young age and following high school planned to attend forestry school at Missoula, Montana. However, because of a lack of funding he instead attended Lawrence College in Appleton, Wisconsin, from which he received a bachelor of arts degree in 1928. He then went to the University of Michigan where he received a masters of arts degree in 1929 and a doctoral degree in 1933. He initiated his doctoral research on the genus *Mycena* under the direction of the great mycologist Calvin H. Kauffman. However, Professor Kauffman died unexpectedly in June 1931, and as a result Alex Smith completed his doctoral dissertation under Professor E.B. Mains.

Alex Smith's study of *Mycena* was excellent and before long it was published as a book by the University of Michigan Press. This was the first of many large taxonomic monographs by Smith which, interspersed among dozens of research papers, were published over a period of more than fifty years. *Mushrooms in Their Natural Habitats* published in 1949 was the first of Smith's popular mushroom books. Later he published a well known series called *The Mushroom Hunter's Field Guide*.

Alex Smith spent his entire career at the University of Michigan. He began working there as a herbarium assistant in 1933. Before long he became a professor at the University and for many years, until the time of his retirement in 1975, was the Director of the University of Michigan Herbarium. At the time of his retirement, he was presented with a Festschrift prepared by his friends and colleagues as a tribute to him as a researcher and teacher as well as a friend.

Alex, together with his wife, Helen, who also studied fleshy fungi, collected in many areas of North America. He made more than 100,000 fungal collections, most of which are deposited in the University of Michigan Herbarium. Alex loved the western United States and made in excess of twenty major field trips to this region. One of his favorite collecting grounds was Priest Lake, Idaho, the site of the 1986 NAMA Foray. In recent years Alex worked closely with Helen as well as their daughter, Nancy, on several publications. *A Field Guide to Southern Mushrooms* is an outstanding book by Alex and Nancy together with photographer Dan Guravich.

Throughout his distinguished career Alex Smith worked extensively with amateur mycologists and was the inspiration for the organization of many mushroom clubs and societies. He was the one who suggested that members of the Puget Sound Mycological Society study the morels of the Pacific Northwest. Amateur mycologists from all over North America sent him collections and photographs of fungi which he encouraged them to do whenever possible. As a result many new species were named for amateurs by him.



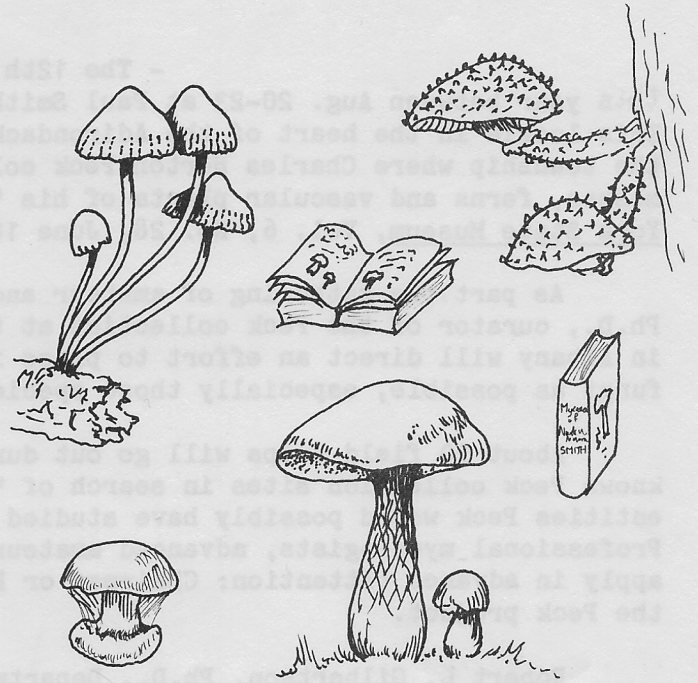
Alexander Smith was an institution built on dedication, hard work, and a love for fungi and other organisms. Our most prominent agaricologists today, Harry D. Thiers, Howard E. Bigelow, and Orson K. Miller, Jr., are among his students. All of us are grateful to Alex Smith for his help and guidance during our careers and the example he set as a scientist.

A memorial scholarship to promote the study of the taxonomy of the higher fungi has been set up at the University of Michigan, named for Alexander and Helen Smith and administered by the Mycological Society of America. Donors may send contributions to Dr. Martha Powell, Treasurer MSA, Department of Botany, Miami University, Oxford, Ohio 45056.

Reprinted from the Bulletin of the  
Puget Sound Mycological Society  
January 1987.



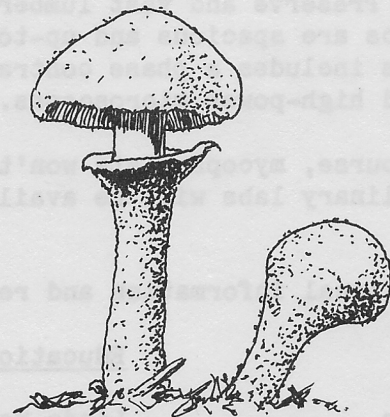
Alexander and Helen Smith at Cispus II, 1975



How many genera can you find?

R H O A I R A H P O R T S W A L T  
 R A L L E V L E H I A T S I P E L  
 E U M I C E A T O S U E A R T S A  
 T S G A I L N L L A C T A R I U S  
 S T R O R G E T I B I L L V O I M  
 A M U S H I R O O M I M E E T L Y  
 E M I L Y S A M T L V S U R A L C  
 G A N O D E R M A I O Y R P T U E  
 A M O T S O L A C G A M I A O S N  
 P I C M U T I N U S A M A N I T A  
 A T Y U S G A U R O P R L O P A G  
 X R B N U R N U L A C C I Y E L R  
 I U E D N S P E C Y D R O C L I I  
 N L O Y A H S U H P M O G E U M M  
 A A S H P T R I C H O L O M A S M

This tantalizing puzzle was  
printed in the Ohio Mycological  
Society newsletter - its harder  
than you think!



Cystoderma [not one of the answers!]

answers on page 14

# NORTHEAST FORAY-'87

- The 12th Annual Northeastern Foray will take place this year between Aug. 20-23 at Paul Smith's College (PSC), Paul Smith's, New York. This locale in the heart of the Adirondack Mountains is 11 miles from North Elba, the township where Charles Horton Peck collected the fungi, lichens, liverworts, mosses, ferns and vascular plants of his "Plants of North Elba," Bulletin of the New York State Museum, Vol. 6, No. 28, June 1899.

As part the gathering of amateur and professional mycologists, John H. Haines, Ph.D., curator of the Peck collection at the Museum of the State of New York State in Albany will direct an effort to place into the museum herbarium as many collected fungi as possible, especially those species named by his famous early predecessor.

About 20 field trips will go out during the foray and at least two will visit known Peck collection sites in search of "topotypes," mushrooms representing the entities Peck would possibly have studied and described from those sites. Professional mycologists, advanced amateurs and graduate students are encouraged to apply in advance (Attention: Chairman or Education Program Coordinator) to work on the Peck project.

Robert L. Gilbertson, Ph.D., Department of Plant Pathology, University of Arizona, Tucson, will act as senior foray mycologist. He has co-authored with L. Ryvarden a two-volume edition entitled North American Polypores (volume one was released this year and volume two will be released in 1987).

Other faculty confirming their participation to date include Alan Bessette, Ph.D., Utica College of Syracuse University; Currie Marr, Ph.D., State University of New York at Oneonta; and, Ernst E. Both, Director of The Buffalo Society of Natural Sciences.

In conjunction with the foray, Michael Kudish, Ph.D., Professor of Dendrology at PSC, will conduct an advance two-day seminar on trees of the region.

PSC is well suited for a mycological conference. While the school offers a forestry curriculum, it possesses and stands amidst 14,000 acres of Adirondack habitat varying from bog to upland. This land is contiguous with the Adirondack Wilderness Preserve and vast lumber company acreage. In addition, undergraduate science labs are spacious and up-to-date. Equipment available to participating mycologists includes a phase contrast microscope and a photo microscope in addition to standard high-power microscopes.

Of course, mycophagists won't go hungry either! PSC also offers chef training and its culinary labs will be available for a wild mushroom cookery program on foray Saturday.

Additional information and registration forms will follow early in 1987.

## Chairman

Gene Yetter  
N.Y. Myc. Society

## Education Program

Linda Meyer  
New Jersey Myc. Ass'n

## Registrars

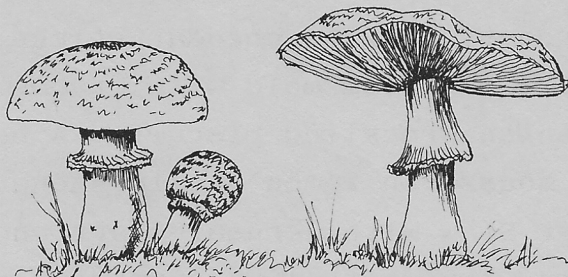
Jim & Pat Kronick  
N.Y. Myc. Society

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# Mycophagist's Corner

MUSHROOM - BARLEY SOUP (KRUPNIK) by Dorothy Smullen

$\frac{2}{3}$  cup fine pearl barley  
4 cups beef broth  
1 onion minced  
2 carrots chopped  
2 celery stalks chopped  
2 potatoes diced  
1lb mushrooms sliced  
 $\frac{1}{2}$  tsp thyme  
3 Tbsp to  $\frac{1}{2}$  pint sour cream  
dill or parsley to taste  
1 - 2 Tbsp Margarine



Combine barley, 1 cup broth, 1 cup water, boil and simmer until tender, keep covered for about 1 hour.

Saute onion in margarine, add carrots, celery, and potatoes, cook until tender; add to barley-broth.

Add margarine to skillet and saute mushrooms, add to saucepan plus 3 cups broth and 1 more of water; add thyme; boil and simmer, stir occasionally.

In a small bowl combine the sour cream with  $\frac{1}{2}$  cup of hot soup. Then add sour cream mixture to remainder of soup and bring to boil. Add dill and parsley to taste.

This recipe was served at the previous culinary meeting and was greatly enjoyed by all for its rich flavour.

FRONDOSUS CHASSEUR by Jim Richards

1 medium onion  
1 clove garlic chopped  
1 pound Polyporus frondosus  
 $\frac{1}{4}$  cup red wine  
 $\frac{1}{2}$  cup brown sauce  
 $\frac{1}{4}$  pound bacon  
 $\frac{1}{2}$  package frozen sugar snap peas  
 $\frac{1}{2}$  package frozen peas  
2 Tbsp butter  
salt & pepper to taste



Saute 1 medium onion, chopped in 2 tablespoons butter until softened. Add 1 clove garlic and saute 2 minutes. Add 1 pound Polyporus frondosus, fresh or previously frozen and thawed. Saute 5 minutes. Add  $\frac{1}{4}$  cup red wine and  $\frac{1}{2}$  cup brown sauce. Continue simmering over low heat for 5 to 10 minutes or until mushrooms are tender. Add  $\frac{1}{4}$  pound bacon, previously cooked until crisp and broken into small pieces. Add  $\frac{1}{2}$  package frozen peas, thawed and  $\frac{1}{2}$  package frozen sugar snap peas, thawed. Correct seasoning with salt and pepper and serve.

Any other firm and fleshy mushroom such as P.sulphureus or boletes may be substituted for the P.frondosus.

If homemade brown sauce is not available, canned brown gravy may be substituted.

SOUP OF THE EVENING, BEAUTIFUL SOUP -

Lewis Carroll's Mock Turtle would have been very much at home at the most recent Culinary Group dinner. Soups were the featured attractions of the evening. To begin the evening, the table was set with an array of tempting hors-d'oeuvres:- sausage-stuffed mushrooms; country cheddar sticks; chicken liver pate; a creamy curried mushroom mold with crabmeat, and a crisp Tepertos pogasca-Hungarian crackling biscuits. A beautiful presentation of tangy tuna mousse in lemon shells along with a Caesar salad and a Sunset Slaw with Jerusalem artichokes completed the first course-served with white wine spritzers.

Because of the large number of soups to be served, it was decided to present them in two groups. The first consisted of a hearty Kettle Goulash (Bogracs-gulyas) with chunks of beef and vegetables, an Eastern European mushroom-barley soup (Krupnik) (see Mycophagist's Corner, this issue for recipe) and a creamy Chicken-mushroom soup. These were served with a selection of nine kinds of home-made breads.

The second round of soups consisted of a chopped sirloin steak soup with vegetables and pasta, a black bean soup garnished with green onions, radishes, sour cream and lemon slices and a Chinese Chicken Noodle soup with vermicelli and dried black Japanese mushrooms and Agaricus bisporus.

Just when everyone had finished with round two of soups, a last minute addition arrived. Delayed because of too many reasons to explain here, a Polish Mushroom soup - made from dried Boletes and fresh mushrooms, and served with noodeles and whipped sour cream made its entrance.

Even though the diners professed being too full to eat another bite, the dessert table was rapidly emptied. Disappearing from view were a Lemon Cake, a Walnut-raisin Cake with cream cheese icing, a Pecan pie, and large platters of Kiflis (apricot or nut filled pastries) and mushroom rosettes (deep-fried pastries dipped in syrup). The cost of this meal came to \$6.50 per person, certainly one of the best bargains around.

The next Culinary Group dinner will be held Saturday, March 21. The Cuisine of India will be featured. The organizers have decided-

in order to preserve the taste buds of those attending- that truly spicy and hot foods will be limited to side dishes. For further information and to reserve a place at dinner -limited to 40 - please call either Jim Richards at [REDACTED] evenings, or Bob Hosh at [REDACTED]

by JIM RICHARDS

BOOK REVIEW - by Stan Stachula

White Mountain Mushrooms by Jean Hurley.

Published by Birchfield Books, North Conway, N.H. 128 pp. \$9.95.

As a newcomer to mycology, with only one season of collecting and poring over my field guide, I was immediately surprised and pleased with this little paperback. Between its unpretentious covers Ms Hurley has packed a full one hundred and fifteen of the most common species in the northeastern woods. In addition, I found the format to be well suited to the beginner - you just look up the mushrooms you find by the color of their caps.

The first sixteen pages make an excellent primer for new club members. Included are sections such as "What is a mushroom?", "Where and when to look", "How to collect" and "What mushrooms to eat". It also contains basic instructions on how to use the book and a brief introduction to the scientific names of mushrooms. In the main body, called simply enough "The Mushrooms", the species are arranged according to cap color along with any other outstanding features. These include the types of spore bearing surfaces, presence of warts, scales, latex and rings. Each species is presented by means of a clear, life-size drawing, which is fully annotated, as well as several paragraphs of descriptive text. For the novice this clearly details the identifying characteristics in simple, non-technical language.

Many other interesting and useful facts are also related. For example - "Chanterelles require slower cooking than the usual store mushrooms. Younger specimens are tender and their flavor is mild, while older mushrooms are salty or spicy tasting". Finally, an added plus for the neophyte is the frequent pronunciation guide to many

of the scientific names. This will make all those strange sounds you hear at meetings a lot more familiar.

The only fault I could find with this book was that its unassuming cover and title kept me from opening it sooner!

#### FORAY PUZZLE ANSWERS

Stropharia	Amanita	Cordyceps
Helvella	Pholiota	Mutinus
Lepista	Paxina	Calostoma
Ramaria	Suillus	Agaricus
Astraeus	Urnula	Mycena
Lactarius	Aleuria	Hydnum
Ganoderma	Geaster	Panus
Tricholoma	Leotia	Lepiota
Gomphus	Verpa	Mitrula

Scoring is done by the number of genera found. Names such as EMILY, WALT, SAM, or GRIMM do not count.

- 5-10 Better stay out of the woods.
- 10-15 Amateur.
- 15-20 Might make a good mushroomer.
- 20-25 Not perfect, but not bad.
- 25-30 Pro.
- 30+ You must have eaten too many.

Published in the Ohio Mycological Society newsletter by Bob Burrell.



#### NAMA Photo Contest

As in previous years the North Amer. Myc. Assoc. is planning its photo contest. The only requirements are (1) you must be a member of NAMA, and (2) you must pay a nominal fee (usually between \$1 and \$4) to help defray costs. The three divisions are "Pictorial" for pretty pictures of fungi in natural surroundings; "Documentary" for field guide type photos which can be used to help identify collections; and "Judges' Option" for everything else. In the first two divisions there are Amateur and Advanced competitions. For further details contact Steve Trudell, NAMA Photography Committee Chairperson,



For details of how to join NAMA through our club (we get a discount) contact Grete Turchick, address on front cover.

JUNE 19-21, 1987

POCONO ENVIRONMENTAL EDUCATION CENTER (PEEC)

This is the NJMA's traditional salute to Spring, and introduction to the mushroom season. For those who have not attended previous weekends, you may find this to be the very time and means to mix social programs with mycological programs. It provides an opportunity to meet with other members, ask what you think to be embarrassing questions, eat some wild delights, indulge in a wine and cheese party, and hike on some of the most beautiful trails in this section of this country. The cost for this weekend, including food and accommodations, is a modest \$60.00.

PEEC DIRECTIONS

From I-80 in Pa., take exit 52 (Marshall's Creek to Rt. 209 North). Follow Route 209 past the blinking light in the village of Bushkill, mark your odometer as seven miles past this point is the sign for PEEC. Make a left and follow that road uphill. At the fork in the road bear right. The center's parking lot will be visible.

Arrival time is 5:00 P.M. Friday, June 19, 1987 for dinner. Bring your own linen and towels or sleeping bag.

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RESERVATION FORM FOR PEEC WEEKEND

Total cost of weekend.....\$60.00

Make checks payable to: New Jersey Mycological Association

Mail to: Mr. Michael Rubin  
[REDACTED]

No. Attending \_\_\_\_\_ Name (s) \_\_\_\_\_

Phone \_\_\_\_\_

Address \_\_\_\_\_

Zip \_\_\_\_\_

POCONO ENVIRONMENTAL EDUCATION CENTER (PEEC)

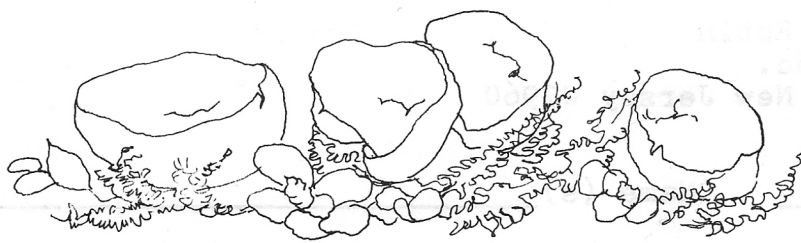
This is the NEMA's traditional salute to Spring, and introduction to the mushroom season. For those who have not attended previous weekends, you may find this to be the very first means to mix social programs with the outdoors. We will have wine and cheese in this section.



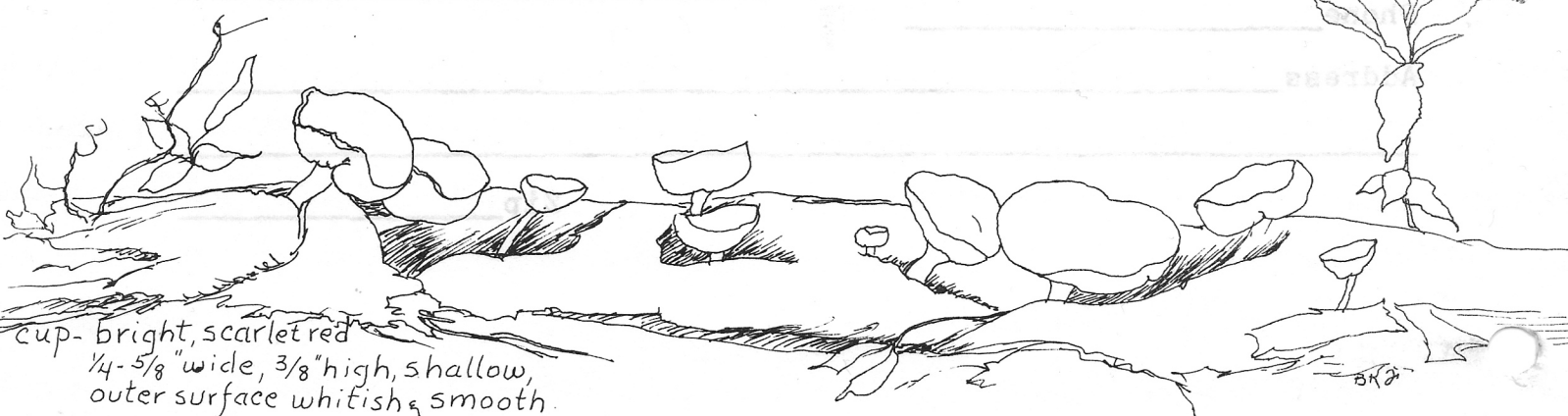
Exit 32 (Newman's Creek to Rt. 209 North). The blinking light in the village of Bushkill is seven miles past this point is the sign for the follow that road uphill. At the fork in the center's parking lot will be visible. NJMCA time is 8:00 P.M. Friday, June 19, 1987 for dinner. Bring your own linen and towels or sleeping bag.

# COLOR ME

One of the first mushrooms to look for in Spring  
**SARCOSCYPHA cocinnea** "Scarlet Cup"



cup - deep, bright red, white outer surface with minute hairs  
3/4 - 2 3/8" wide, 3/4 - 1 1/4" high, incurved edges.  
stalk - white if present, 3/8 - 1 1/4" long, 1/8 - 1/4" thick.  
found on fallen deciduous wood in wet places.



cup - bright, scarlet red  
1/4 - 5/8" wide, 3/8" high, shallow, outer surface whitish, smooth.  
stalk - white, 3/8 - 1 1/4" high, 1/16" thick.

**SARCOSCYPHA occidentalis** "Stalked Scarlet Cup"