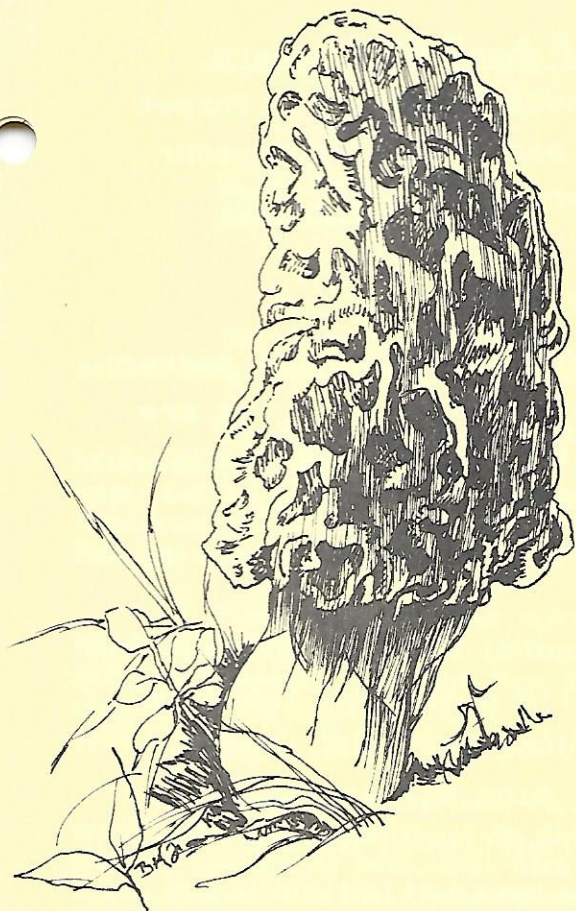


NJMA NEWS

New Jersey Mycological Assn.

MAY-JUNE 1987 Vol.17 No 3



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NEWSLETTER

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

CALENDAR OF EVENTS

- MAY 10 Spring Foray - Cheesequake St. Park
MAY 30 Culinary Group - Russian Easter
JUNE 7 Wild Foods Picnic - Jenny Jump St. Park
JUNE 19-21 PEEC Weekend
JULY 19 First Summer foray - Stevens St. Park

Directions for all forays are on p.13-15

MAY 10th - Spring Foray, our first foray is at a venue we have not tried before at this time of year, it promises to be an interesting site with many spring flowers and we hope mushrooms!

JUNE 7th - The Wild Foods Foray and Picnic is going to be at Jenny Jump St. Park. Our leader Bob Peabody has received permission for us to do limited collecting of edible plants

as well as the picnic. PLEASE bring a dish to share with others, preferably containing some element of wild foods - and don't forget to list ingredients for the benefit of those partaking! Bring your own dining service - cup, plate, knife and fork etc.

CULTIVATING THE WILD MOREL by Victor Gambino

It has often been said that if anyone could ever find out the secret of cultivating morels they would soon be millionaires. Well, we are about to find out because two Michigan State University faculty members, Gary Mills and James Malachowski working for a private research firm, Neogen Corp. have announced a five step discovery for the cultivation of the tasty mushroom.

The firm has stated that the cultivated morel will have the identical taste, feel and appearance of the wild mushroom. The firm received a federal patent for the process on June 19, 1986. The company hopes that the discovery will lead to \$100 million in sales.

It is sad to note that both scientists credit much of the discovery to a third partner, Rowland Ower who was killed during a mugging in San Francisco park in March of 1986. Ower was the first person to ever grow morels in a closed environment. Mills is quoted as stating that he and Malachowski first became intrigued with the idea after reading a two page article in the January 1982 issue of Mycologia. Both marveled that Ower did not seek more attention from his discovery, but was anxious to share his findings with the two MSU faculty members, who are justly proud of their efforts, but feel that Roland Ower made the mycological discovery of the Century.

MUSHROOM COLLECTING DOWN UNDER

a report by Bob Hosh

Gary Lincoff's March 1 talk about collecting trips he has led to New Zealand and Australia was well attended by about 45 NJMA members. And what fun it was, Gary's inimitable style and beautiful slides were greatly enjoyed by all who attended. Among the more interesting facts he brought to light were slides of Boletus portentosus whose cap does indeed grow three feet in diameter. He also showed slides of several look-a-likes of the genus Rozites that were encountered in the antipodes. Hence, it appears Rozites caperata is not the only child of the fungal world. Gary pointed out that field guides and literature dealing with mycology were not as common as in North America. As usual Gary's talk was delightful and very entertaining. We all await descriptions of his adventures on his proposed Alaska trip.

1 2 T H A N N U A L N O R T H E A S T E R N
M Y C O L O G I C A L F O R A Y

In the heart of the
Adirondack Wilderness . . .

Paul Smith's College
Paul Smith's, New York
August 20-23, 1987
(Noon Thursday, through
noon Sunday)

The thirteen sponsoring clubs of the Northeastern Mycological Foray invite you to collect fungi with us in the Adirondack Mountains this summer.

The region possesses a fascinating profile of forest types including conifer, northern hardwood, wetland and subalpine. Paul Smith's College offers its own 14,000 acres for field trips; and we will collect (with approval of the New York State Department of Environmental Conservation) at many excellent Adirondack Wilderness sites. Several collecting areas contain first-growth conifer and hardwood.

Pioneering American mycologist Charles Horton Peck did botanical studies in nearby North Elba Township in the 1890s. Foray field trips will go to many known Peck sites. We will also cooperate with the New York State Museum in a special "Peck Project" to place samples of our collection into the museum herbarium. This program will be supervised by John H. Haines, Ph.D., curator of the Peck collection at the State Museum.

Robert L. Gilbertson, Ph.D., of University of Arizona will act as a senior foray mycologist. Also confirming to date that they will attend the foray and either talk or identify species, or both, are: Alan Bessette, Ernst Both, Harold Brotzman, William Bridge Cooke, Glenn Freeman, James Ginns, Roger Goos, Richard Homola, David Jenkins, Geoffrey Kibby, Josiah Lowe, Currie Marr, Roger Phillips, Rene Pomerleau, Scott Redhead, Sam Ristich, Sylvia Stein, Walt Sturgeon, Rod Tulloss, C.B. Wolfe, Jr., and Barry Wulff.

Michael Kudish, Ph.D., Professor of Dendrology at Paul Smith's College, will conduct an early seminar on trees and shrubs of the Adirondacks, Tuesday and Wednesday, Aug. 18-19. The program will cover 48 species among five categories based on environment: trees of well-drained woods; rich-site hardwoods; wetland species; pioneer trees of open, sunny sites; and shrubs and small understory trees. However this program will be limited to the first 20 individuals who apply for it.

Other features of the foray include a mushroom cookery program and lakeside barbeque, book sales by Lubrecht & Cramer, craft sales, the usual instructive displays of collected fungi and use of such school facilities as its indoor pool and pub lounge.

Paul Smith's is situated on Lower St. Regis Lake about 11 miles west of the city of Saranac Lake. The drive from New York City is about six hours. The campus is a regular Adirondack Trailways stop. Saranac Lake has a large regional airport (early reservations suggested), taxicabs, car rental agencies.

Volunteers will be sought to work on the Peck Project and lend dehydrators; to lead field trips; to drive 15-passenger vans to some nearby field-trip sites. If you can volunteer, contact foray chairman Gene Yetter, 212 E. 13th St., New York, N.Y. 10003 (telephone, 212-475-1408).

Deadline for registration without late fee, July 15th. (See form.)

Sponsoring groups: Boston Myc. Club * Connecticut Myc. Association * Connecticut Valley Myc. Society * Long Island Myc. Club * Maine Myc. Association * Mid-Hudson Myc. Society * Mid York Myc. Society * Montshire Myc. Club * New Hampshire Myc. Society * New York Myc. Society * New Jersey Myc. Association * Rochester Area Myc. Association * Nutmeg Myc. Society *

1987 NORTHEASTERN MYCOLOGICAL FORAY

PAUL SMITH'S COLLEGE

PAUL SMITHS, NY 12970

AUGUST 20-23, 1987

NAME: _____

NAMES OF ALL PERSONS IN PARTY: _____

ADDRESS: _____

TELEPHONE: ()- - _____

CLUB AFFILIATION: _____

HANDICAP - SPECIFY SPECIAL NEED: _____

NON-SMOKER or SMOKER (circle one)

FEES: FULL PACKAGE INCLUDES ROOM AND BOARD FROM THURSDAY AFTERNOON TO SUNDAY NOON, (LINENS PROVIDED - TOWEL/WASHCLOTH, PILLOW & CASE, SHEET & BLANKET) AND ALL ACTIVITIES

\$140 PER PERSON FOR DOUBLE OCCUPANCY

\$160 PER PERSON DELUXE ACCOMMODATIONS FOR DOUBLE OCCUPANCY (ON FIRST COME - FIRST SERVE BASIS) THESE ACCOMMODATIONS HAVE PRIVATE BATH

\$160 PER PERSON FOR FAMILY ACCOMMODATIONS WITH PRIVATE BATH (NO CHARGE FOR CHILDREN 12 YEARS OF AGE AND UNDER)

\$170 PER PERSON FOR SINGLE OCCUPANCY (LIMITED AVAILABILITY ON FIRST COME - FIRST SERVE BASIS)

\$105 PER PERSON DAY REGISTRANTS (MEALS INCLUDED)

\$110 PER PERSON FOR DR. MICHAEL KUDISH'S "TREES OF THE ADIRONDACKS" SEMINAR (INCLUDES COURSE, ROOM, AND BOARD) LIMITED TO 20 PARTICIPANTS ON FIRST COME - FIRST SERVE BASIS, ENCLOSE SEPARATE CHECK FOR TREE ID COURSE

\$ 90 PER NONPARTICIPANT SPOUSE OR GUEST ACCOMPANYING STUDENT OF TREE ID COURSE (TUESDAY & WEDNESDAY ROOM & BOARD) SEPARATE CHECK

\$ 20 LATE FEE PER PERSON ON ALL APPLICATIONS RECEIVED AFTER JULY 15, 1987. ALL APPLICATIONS POSTMARKED AFTER AUGUST 1ST WILL BE RETURNED

\$_____ TOTAL ENCLOSED

REGISTRATION MUST BE PAID IN FULL AT TIME OF APPLICATION. CHECKS PAYABLE TO NORTHEASTERN MYCOLOGICAL FORAY.

MAIL TO: NORTHEASTERN MYCOLOGICAL FORAY

MR & MRS JAMES KRONICK

POST OFFICE BOX 533

MERRICK, NY 11566

TELEPHONE * 516-867-0826

NJMA FORAY GUIDE

1. Unless otherwise noted in the newsletter, we will meet at the designated Foray area at 10:00 a.m. Groups will be formed and started by 10:15 a.m.
2. Forays will be held Rain or Shine and may be on rough trails or through woods. Dress accordingly. Hiking shoes & mosquito repellent are recommended. Bring a picnic lunch.
3. The Foray Leader is responsible for the conduct of the Foray and the cooperation of members and guests is expected. It is the responsibility of each mushroom hunter to remain with the group.
4. Collection: Paper bags or waxed paper, a knife and a basket are essential. DO NOT USE PLASTIC BAGS OR PLASTIC WRAP. It induces premature spoilage. When collecting for identification, try to get specimens of the same species in various stages of development. Disregard old and rotting specimens. Use a knife to dig up the entire specimen, including those parts below the surface of the substrate. Do not mix different species in the same bag.
5. Specimens belong solely to the finder. However-when mushrooms of particular interest are located, please allow others to examine and photograph them in situ. Disposition of the specimen is the prerogative of the owner, but cooperation with the Taxonomy Group in building the club herbarium is urged for the benefit of the entire membership.
6. Forays will continue until approximately 12:30 p.m. at which time a lunch break will be taken at a picnic area designated by the Foray leader.
7. Identification: After lunch, two tables will be set aside for the sorting, identification and display of fungi collected. Members are invited to place any specimens collected during the Foray on the Sorting Table. Plates and collection forms will be available. Identified specimens will then be moved to the Display Table for general examination.
8. Members are encouraged to bring friends who may be interested in our programs to any club function.
9. Collectors are urged to use good conservation practices and to endeavor to leave foray areas as undisturbed as possible. If fungi populations are repeatedly decimated by over-zealous collectors, future years will see decreases in the size and variety of the fungi flora of the area. Please think ahead!
10. Suggestions are welcome. Please advise the Foray leader or any club officer.
11. WARNING: Never eat anything which has not been positively identified, and known to be edible. Poisonous mushrooms can be fatal. While Foray leaders and others may aid in classification, neither the Association nor the individual members are responsible for the identification of any fungus.



METHODS OF PRESERVING MUSHROOMS

DRYING--For later study (Herbarium)

- A. Make detailed notes of fresh specimens.
- B. Size and moisture content determine length of drying time.
- C. Store with moth balls or flakes (naphthalene).

DRYING--For use as food.

Wash and slice into 1/4 inch thick pieces; arrange on rack or screen in dehydrator (oven, commercial or home-made dehydrator, Sunhood, etc) where a gentle air flow and a temperature of 100-120 degrees Fahrenheit can be maintained for 6-24 hours to dry the mushrooms and kill all insect eggs. To prevent mold store in air tight (clean) jars. Revive by soaking in hot water for about 30 minutes.

CANNING (Pressure canner)

Select only fresh mushrooms, cut into small pieces. Soak in vinegar solution (1 teaspoon vinegar to quart water) to prevent discoloration. Drain, blanch for 3 minutes in boiling water & pack in hot sterile jars; add 1 teaspoon salt to each quart. Cover with the blanching liquid leaving 1/2 inch head space; adjust lids and process according to pressure canner instructions. (Usually 10 pounds pressure for 35 min.)

FREEZING--Steam blanching:

- A. Whole caps 1-2 inches in diameter in one layer for 5 min. Cool quickly and package in freezer (air tight) containers.
- B. Slices 1/4 inches thick for 3 minutes. Cool quickly and pack in air tight freezer containers.

Boiling water blanching:

- A. Whole caps 1-2 inches in diameter for 4 minutes. Cool in ice water, drain well and package in air tight freezer containers.
- B. Slices 1/4 inch thick for 2 minutes. Cool in ice water drain well and pack in air tight freezer containers.

Microwave blanching:

One-half pound sliced mushrooms in covered casserole with 2 tablespoons butter or water at high power for 3 minutes. Cool quickly and pack in air tight containers.

Sauteing--In table fat (butter).

Cook sliced mushrooms until almost done; cool and store in air tight freezer containers.

PLEASE NOTE: FREEZING ONLY SLOWS ENZYME ACTION AND DECAY. MUSHROOMS PROPERLY BLANCHED AND PACKAGED SHOULD HAVE A FREEZER LIFE OF 12 MONTHS; MUSHROOMS SAUTED A FREEZER LIFE OF 6-8 MONTHS.

IDENTIFYING AND RECORDING FUNGI COLLECTIONS.

Basic steps which should be carried out for every collection:

1. Record accurately, and as soon as possible after collecting, the features shown on the accompanying record sheet (this may be photo-copied for your use on forays) ie. colors, odor, taste, textures, habitats etc.
2. Make a photograph, sketch or painting of the fungus.
3. Place a cap down for a spore print under a cup or other container. Scrape together spores (on glass!) so as to assess color.
4. If basic chemicals are to hand then record reactions on flesh ie. Ammonia (10%); FeSO; KOH (5%).
5. Dry mushroom thoroughly and place with spore-print and record card in envelope.
6. Attempt to key out in textbook, field-guide or monograph. Or send to expert on the group.

DATE:	LOCATION:													
CAP COLOR:	White,	Cream,	Blue,	Grey,	Violet,	Purple,	Red,	Pink,	Orange,					
	Ochre,	Yellow,	Green,	Tan,	Yellow brown,	Red brown								
STIPE COLOR:	White,	Cream,	Pink,	Red,	Violet,	Buff								
	ON BRUISING: Ochre, Brown, Grey, Red & Black, Nil													
CAP SIZE (cm):	1	2	3	4	5	6	7	8	10	12	14	16	18	
STIPE:	1	2	3	4	5	6	7	8	10					
	WIDTH: 1/4 1/2 3/4 1 1-1/2 2 2-1/2										RING:			
CAP SURFACE:	Dry, Greasy, Viscid, Glutenous, Areolate, Pruinose, <i>scaly, fibrillose,</i>													
PEELING:	Slight,	1/4,	1/3,	1/2,	3/4									
	MARGIN: Even, Sulcate, Tuberculate-striate													
CONSISTENCY:	Fragile, Firm & Hard					GILL TASTE: Mild, Slowly bitter, Hot & Peppery								
GILL COLOR:	ON BRUISING: Gray, brown, black													
GILLS:	Brittle, Flexible, Dichotomously forked, Basal forking, Distant, Crowded, Lamellules, Crenate, Decurrent													
ODOR:	Nil,	Fruity,	Apples,	Coconut,	Cedarwood,	Menthol,								
	Crabs,	Gingerbread,	Rancid,	Phenol										
SPORE COLOR:	WARTS:										SIZE:			
FeSO ₄ :	Nil,	Deep dull green,	pink,	brown.	KOH:					NH ₄ OH:				
TREES:	Deciduous,	Birch,	Oak,	Beech,	Fir,	Spruce,	Pine,	Hemlock						

CM 1 2 3 4 5 6 7 8 9 10 11

<u>FUNGUS</u>	<u>FRUITINGS</u> (week in Month)	<u>HABITAT</u>
Morchella esculenta	Apr4, May1, 2	grnd. around dying apple, elm; live tulip
Verpa conica	Apr4, May1	grnd. near apple, hardwoods, mixed woods
Gyromitra fastigiata	Apr3, 4, May1	grnd. under hardwoods
Agaricus campestris	Sep, Oct	lawns, meadows
Amanita rubescens	Jul, Aug	oak woods
Amanita virosa	Jul, Aug, Sep	hardwood and mixed woods
Amanita vaginata	Jul, Aug, Sep	under hardwoods
Armillaria mellea	Sep, Oct 1, 2	on or near stumps
Armillaria tabescens	Sep	stump bases, buried wood
Boletus affinus	Jul, Aug	hardwood and mixed forests
Boletus bicolor	Jul, Aug	usually under oak
Boletus edulis	Jun3, Oct1, 2	pine and hemlock forests
Boletus variipes	Aug1, 2	oak woods
Boletus pseudosensibilis	Aug	usually under oak
Gyroporus castaneus	Jul, Aug	usually under oak
Leccinum scabrum	Jul, Aug, Sep	under birch
Leccinum snellei	Aug, Sep	in hardwood forests
Suillus americanus	Sep, Oct	under white pine
Suillus granulatus	Jun3, Sep, Oct	under white pine
Suillus grevillei	Sep	under larch
Suillus luteus	Oct, Nov1	under 2 needle pine, fir.
Tylopilus alboater	Aug	mixed hardwood
Tylopilus felleus	Jun, Jul, Aug	in hardwood, mixed forests, rotting hemlock
Calvatia craniformis	Sep, Oct1	grassy areas and ground in open woods
Calvatia cyathiformis	Sep, Oct1	lawns and pastures
Cantharellus cibarius	Jul, Aug	oak woods, conifer and mixed forests
Clitocybe clavipes	Sep, Oct	usually under white pine
Clitocybe nuda	Sep4, Oct	compost, grass under trees, conifer duff
Coprinus comatus	Sep, Oct	grass on hardpacked soil
Coprinus micaceus	May to Oct	around stumps, buried wood
Craterellus fallax	Jul3-Sep2	under deciduous trees, esp. beech
Entoloma abortivum	Sep-Oct2	on and around stumps of deciduous wood
Flammulina velutipes	Nov, Dec	dead deciduous wood, poplar
Hydnum repandum	Aug, Sep	deciduous and coniferous woods
Hericium coralloides	Sep, Oct	hardwood logs and stumps
Lactarius corrugis	Jul3-Sep2	deciduous and mixed woods
Lactarius hygrophoroides	Jul, Aug	deciduous woods
Lactarius luteolus	Jul, Aug	deciduous woods
Lactarius volemus	Jul, Aug	deciduous woods
Lepiota procera	Aug, Sep	open oak and mixed woods
Lycoperdon perlatum	Aug, Sep	open woods
Marasmius oreades	Jun-Sep	lawns, grassy areas
Naematoloma sublateritium	Oct, Nov	on deciduous stumps and logs
Omphalotus olearius	Aug, Sep	deciduous stump bases and buried roots
Pholiota aurivella	Sep-Oct2	dead and living deciduous trees
Pholiota squarrosoides	Aug3-Oct2	deciduous logs and stumps

<u>FUNGUS</u>	<u>FRUITINGS</u>	<u>HABITAT</u>
Phylloporus rhodoxanthus	Jul, Aug	on ground in deciduous and mixed woods
Pleurotus ostreatus	Oct-Dec	deciduous logs, esp. tulip poplar
Polyporus squamosus	May, Jun	deciduous stumps, logs, elm, maple
Grifola frondosa	Sep1-Oct2	on ground at base of oaks
Laetiporus sulphureus	May-Oct	dead and living deciduous + coniferous
Russula mariae	Jun4-Oct1	ground under deciduous + coniferous
Russula silvicola	Jun4-Oct3	deciduous and mixed woods
Russula variata	Jul, Aug	deciduous and mixed woods
Russula virescens	Jul, Aug	deciduous woods
Stropharia rugosoannulata	May3-Jun1 Sep3-Oct1	wood chip mulch

COLLECTIONS & REPORTS OF MOREL HUNTING by Bob Hosh

Nature has been very kind to NJMA morel fanciers this Spring providing ample rain and steady temperatures in April. The Hoshes have had aboutniful morel season; between April 25 and May 2 a total of 1029 morels were found at 4 different sites. Four different species were found: Morchella esculenta, M. angusticeps, M. semilibera and the (unnamed) Tulip-tree Morel. The largest specimen found by Genia was a 7½ inch M. angusticeps.

Several club members have reported abundant morel finds: Grete Turchick reported finding 151 M. esculenta types on April 21 and by April 30 more than 700; some eleven inches high! Joe Kuczynski found over 100 on April 25-26. The Kibbys about 738 between April 19-May 3. The Stachulas and Spocks also reported finding between 50 and 100 specimens. Based on these reports it appears that the season started about a week and a half early this year. Most sites were well drained slopes oriented in a southern direction with tulip trees (Liriodendron) present.

Experienced morel hunters expect the season to last another 10 days; so morel lovers should devote their spare time to those well drained slopes!

WHAT YOU CAN FIND IF YOU STOP
TO TIE YOUR SHOE LACE!



HUGE CROWDS ATTEND '87 FORAY PEP RALLY by Bruce Vansant

You missed a good one if you failed to attend "The Member's Seminar" held April 5th at SCEEC. Our speakers were in fine fettle. Our meeting room was excitedly set up with exhibits and Geoff Kibby had a very professional looking video camera set up on a tripod to tape the proceedings. Of course our refreshment committee, Linda and Paul Meyer, had the usual delicious "goodies", most generously supplied by our membership, all set up for the intermission break. After those that needed a quick coffee or tea with the always enjoyable camaraderie indulged by all, our Vice President Michael Rubin opened the meeting by introducing Bob Peabody.

Bob began the seminar with the assistance of our "model mushroom hunter", Joe Kuczynski, who demonstrated the ideal dress and foray equipment recommended for a good safe foray. Bob delivered his refresher course on Basic Foray and Collecting procedures in his inimitable style. He covered the subjects included in the attached hand-out entitled "NJMA Foray Guide".

Ray Fatto gave an interesting talk on "Habitats & Seasons". The talk included a most entertaining insight as to how he got started in mycology. Ray showed fine slides of about 40 of the more common mushrooms which were identified as to name, fruiting time and habitat. (See copy of hand out on page 8+9)

Geoff Kibby gave a very informative lecture on "Identifying and Recording Fungi Collections". Geoff discussed six basic steps which should be carried out for every good collection. An interesting method of close-up photography was explained and the easy to duplicate equipment used was on display. The very helpful recording card method was explained and is included with the hand-out for this lecture.

Finally, Bob Hosh stirred up the new and old mycophagists with a very interesting talk on "Mushroom Uses and Preservation". A display of various home-made and commercial drying equipment enhanced his talk which included: methods of canning, drying and freezing. Bob's 20 some years of personal experience as a mycophagist which he shared with us, as well as the most fascinating

display of equipment, made long time mycophagists as well as new members attentively enjoy his lecture.

All speakers included recommended books on their subjects, so keep in touch with Stan & Jackie Stachula, our book sales team. The highly recommended new Peterson's Field Guide by the McKnights will be on sale soon.

This altogether informative and enjoyable afternoon left us all eager and anxiously awaiting our up coming forays for 1987.

NEWS FLASH: Gary Lincoff's next mushroom tour is in Alaska! For more details contact Fungofile Inc., Box 5503, Denver Colorado 80217/5503. Dates for the trip are August 5-17, cost \$2,385 per person.

CULINARY GROUP March meeting - by Jim Richards

In March the Culinary Group explored a new cuisine and a new meeting place which prompted a first-time attender, Gloria Brill, to question whether there was a connection. The cuisine was that of India and the new location was the Millington Fire-House! Any fears of incendiary palate-pleasers were quelled with the first round of food: a cucumber and yogurt salad; eggplant with cucumbers, green peppers, and green and black olives; fried pappadum; Nimbu Chatni (a chunky date and lemon chutney); Onion relish (pyaz ka laccha) and a sweet pineapple chutney. An unusual combination of fried yellow noodles and rice puffs - Save mamra- made for addictive snacking. White wine spritzers and sodas were served with the food along with an assortment of Indian breads - Paratha- the flaky whole wheat bread; Chapati-like whole wheat tortillas and Poori - freshly deep fried puffed bread.

While plantains were being deep-fried in the kitchen, the tables were cleared for the main courses - Mughalai chicken which had been braised with almonds and raisins and served with a spiced rice flavored with mace, nutmeg and dill; curried shrimp; Roghan Josh (curried lamb); Chicken Korma (cooked with yogurt, coriander, garlic, tomato and onions). Accompanying these dishes were freshly prepared saffron rice, spiced potatoes; Pannir (homemade cheese with peas); buttered smothered cabbage; and two raitas -cooling dishes of yogurt and eggplant and yogurt with cucumber & tomato.

Huge platters of fresh fruits made a wonderful finish for the meal along with less than wonderful but authentic Indian desserts - Jalaibee (similar to funnel cakes that have been dipped in syrup) and Rassogolla (mild cheese balls in syrup). While we finished our coffee and tea, Bob Luthman presented us with a gadget that he had purchased along with the desserts and challenged us to name it. Even though he gave us a clue by presenting it at the appropriate part of the meal no one could identify -nor felt the need for- a tongue scraper!

On May 30th the Culinary Group will celebrate Russian Easter- a little late by the calendar but a perfect excuse to explore the variety of Russian cooking. If Blini, Kulebiaka, Paska, Kulich, and Chicken cotelettes a la Kiev sound appealing, plan to attend. If you would like to read about the cuisine we would suggest The Russian Tea Room Cookbook by Gordon and Hazelton; Russian cooking by Papashvily (Time Life); The Art of Russian Cuisine by Volokh; The Best Foods of Russia by Uvesian as some possible sources of information. If you prefer, please contact Jim Richards for recipes and information about the dinner. He may be reached during the day at 201-852-9552 and evenings at 201-852-1674. If you have recipes to share please send them to Jim at 311 Moore Street, Hackettstown, NJ 07840.

With the new facilities at the Millington FireHouse, we have the possibility for eight people to get together and plan their table as a group -one person might bring all the china, another the silverware etc. If you would like to set up a group Jim will be happy to help coordinate with phone numbers etc.

Dates have not been set but the tentative schedule for the rest of 1987 includes plans for a polynesian luau in July, a celebration of the British Isles in early Fall (September?) and a repeat of our Soup and Bread dinner in early Winter (November?).

PEEC WEEKEND REMINDER!

June 19-21, Sam Ristich is flying in from Maine to be our guru - don't miss it! This weekend promises to be very special. Plenty of space still available but June 10th is deadline, don't wait. Send \$60.00 to Michael Rubin, NJMA Education Chairman, 20 Lorraine Terrace, Boonton, NJ 07005
Tel. 201-316-4997

ALL FORAYS START AT 10:00 AM.

<u>DATE</u>	<u>LOCATION</u>	<u>FORAY LEADER</u>
MAY 10	Cheesequake St. Park	Bob Hosh
JUNE 7	Wild Foods Foray at Jenny Jump State Park	Bob Peabody
JUNE 19,20-21	PEEC Weekend - special guest Sam Ristich	Michael Rubin
JULY 16-19	NAMA Gulf Coast Foray	
JULY 19	Stevens State Park	Jim Richards
AUGUST 2	Meadow Woods	Geoff Kibby
AUGUST 9	Shark River	Ray Fatto
AUGUST 20-23	N.E.M.F. - Paul Smith College in the Adirondacks	
AUGUST 30	Millbrook-Princeton Ed.Center	Gene Yetter
SEPTEMBER 13	Holmdel Park	Joe Kuczynski
SEPTEMBER 27	Stokes St.Park (picnic)	Grete Turchick
OCTOBER 4	Fungus Fest 87 (SCEEC)	
OCTOBER 18	Cheesequake St.Park	Bob Hosh
NOVEMBER 1	First lecture at SCEEC	
NOVEMBER 29	Christmas Party & Photo Contest at SCEEC	

CHEESEQUAKE STATE PARK

From I-287 take route 9 South to route 34 South. Turn left onto the Cheesequake-Morristown Rd. (Note Sunoco Service Station to the left at the intersection). Follow the road past the Cliffwood Avenue intersection where it becomes Gordon Road. This leadsto the park entrance.

From the Garden State Parkway: Take exit 120, which is Lawrence Harbor Road. Make three right turns: Lawrence Harbor Road, Cliffwood Ave., and Gordon Road. Gordon Road will lead to the entrance. Go through the park gate straight down the main road to a stop sign where the road branches into a "Y". Go to left towards the swimming area. About 800 yards up the road is a paved parking lot where we will meet.

JENNY JUMP

Take I-80 West to route 521 South (Hope Exit). In the center of Hope make a left onto route 519 North. A small sign about 1 miles down this road on the right side of the road will indicate the right turn towards Jenny Jump State Forest. Follow the sign, and at the first fork in the road turn right in front of the house. Continue past the swings to the parking field on the right.

PEEC

From I-80 in Pa. take exit 52 (Marshal's Creek to Rt. 209 North. Follow Rt. 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.

STEVENS STATE PARK

The park is located on Rt. 604, seven miles South of Rt. 206, and 1.5 miles from Rt. 46 in Hackettstown. From the East, take Rt. I-80 West to exit 25 (Rt. 206- Newton), turn left at the second traffic light onto 604 South. The park entrance is 7 miles on the left. (look for the Good Shepherd sign).

From the South: at the intersection of Routes 46 and 183 in Hackettstown (Rt. 24 becomes 183), turn right onto Rt. 604 (Willow Grove St.) by the Hess service station. The park is 1.5 miles on the right. One fifth of a mile after entering the park, make a right turn on the bridge at the stop sign. We will meet at the lower picnic area, which is the second right turn.

MEADOW WOODS PARK

From Chester, at the junction of Routes 206 and 24, proceed east for three miles on route 24. Just past "Park's Fruit Farm" stand see Old Mill Road on the left.

From Mendham on Route 24, proceed west 2.4 miles from the light in Mendham Center. Just past the Mendham Animal Hospital, see Old Mill Road on the right with a large blue house at the corner. Turn onto Old Mill Road and proceed 1.3 miles. Watch the mileage reading closely and see a stone building on the left. Turn left and enter the stone gate, bearing left to the parking area.

SHARK RIVER PARK

Take the Garden State Parkway to exit 100, (Route 33 east). Follow Rte 33 east about a mile to School House Road. Turn right on School Hill Rd. The Park entrance is about $\frac{1}{2}$ mile on the right. We will meet at the entrance to the park at 10:00 AM.

MILLBROOK - PRINCETON EDUCATION CENTER

Take route 80 to the Blairstown-Hope exit; follow Rte 521 North until it stops at Rte 94 (a T-junction). Make a left onto Rte 94 into the center of Blairstown until just over the river, about a half mile. Make a right onto Millbrook Rd. About 2 miles outside of town this road turns left but is still called Millbrook Road. After about another $1\frac{1}{2}$ -2 miles the Princeton Education Center will be on the right. Follow the drive all the way in by the lake and cabins to the parking area, to the right of the dam.

HOLMDEL PARK

From the Garden State Parkway take exit 114. Go west. Follow to the next intersection. Make a right turn onto Crawford-Everett Road. Stay on this road-- do not take the road towards Homdel. Take the next left onto Long Street. Go in main entrance, turn right and go to top of hill parking lot near tennis courts.

STOKES STATE PARK ANNUAL PICNIC

Stokes State Forest is located in th extreme North-west corner of the State. Take I-80 to Rt. 206 North. The entrance is at the Forest Office, about 5 miles North of Branchville. Follow the road past the office and follow signs to the Kittle Field Parking lot, near the ball park.

SCEEC

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 Sterling Riding Stables on the left to Lord Sterling Road and follow about a mile to the Environmental Center on the left.

Mycophagist's Corner

MOREL SAUCE over Chicken and Brown Rice

by Susan Kibby

Sauce: Adapted from Jane Grigson's "The Mushroom Feast".

2 ounces (4 Tbsp) butter
2½ Tbsp flour
1¼ cups chicken stock
2 ounces fresh Morels - chopped or in small pieces
(you may use more if you wish or 1-2 oz
dried morels reconstituted in chicken stock).
1-1½ cup of heavy cream
2 egg yolks
salt & pepper to taste

4-6 chicken pieces
2-3 cups cooked brown rice

Melt butter and stir in the flour. Heat the stock, then add it and mix until smooth. Add the mushrooms and leave to simmer at least 10 minutes. Stir in the cream gradually - add more or less to taste and consistency you like. Beat up the egg yolks, add a little sauce and stir this mixture into the pan. Thicken without boiling (cream will curdle!) over a moderate heat. Add salt and pepper to taste.

Cook chicken pieces completely and brown rice separately. In a deep baking dish layer the cooked rice in the bottom evenly and put the chicken pieces in a single layer on top. Prepare mushroom SAUCE as directed above. At this point you may stop and refrigerate until ready to use, keep sauce separate!

When ready to serve heat chicken and rice until heated through (about ½ hour). Heat sauce over low heat until just warm. Just before serving pour sauce over chicken and rice (sauce will coagulate if it gets too hot).

15 MINUTE MICROWAVE MUSHROOM LOVERS SOUP

by Bernice Fatto

Serves 4

Place ¼ lb mushrooms chopped and 1 tsp butter or margarine in a large round microwave proof dish. Cover with plastic wrap, micro. HIGH 100% - 30sec. Stir and cover again and micro. 20 sec.

Add:

2 cups stock
1-5 large dried porcini mushroom pieces, rinsed (optional)
3 scallions chopped
2 tsp minced parsley
1 large shallot chopped
¼ tsp dried tarragon

Cover tightly with plastic wrap and cut a 1 inch slit in center so steam can escape. Micro. HIGH 100% 4½-5min.

Remove from microwave oven and let stand 5 min. to finish cooking. Transfer to blender container. Keep lid slightly ajar so steam can escape. Blend at low speed to prevent spattering then you can increase speed to medium. With motor running add:

1 cup cooked rice
½ cup skim milk
1 tsp lemon juice

Blend until smooth - serve immediately, garnish with sliced mushrooms and a ring of green pepper.

This recipe is from Prevention Magazine January 1987 and reduces fat from the conventional method.

UPCOMING EVENTS

August 28-30 - MUSHROOM WEEKEND at Terra Alta Mountain Camp
Terra Alta, West Virginia.

This course on the fungi of the Virginia high country is led by Walt Sturgeon, Bill Roody and Bill Beatty, the former well known amongst the various mushroom clubs of the eastern States. The program will include: Field trips for collection and study; a display of identified mushrooms; a mycophagy session and talks. Lodging is basically camping tents or vehicles, or nearby motel; all meals served at the campsite. Cost is \$60 per person and intending registrants should contact the Brooks Nature Center at 304-242-6855 for further details and mail checks (payable to Oglebay Institute) to the Nature Education Dept., Brooks Nature Center, Oglebay Park, Wheeling, WV 26003.

JUNE 8-12 - HIGHER FUNGI OF THE SIERRA NEVADA

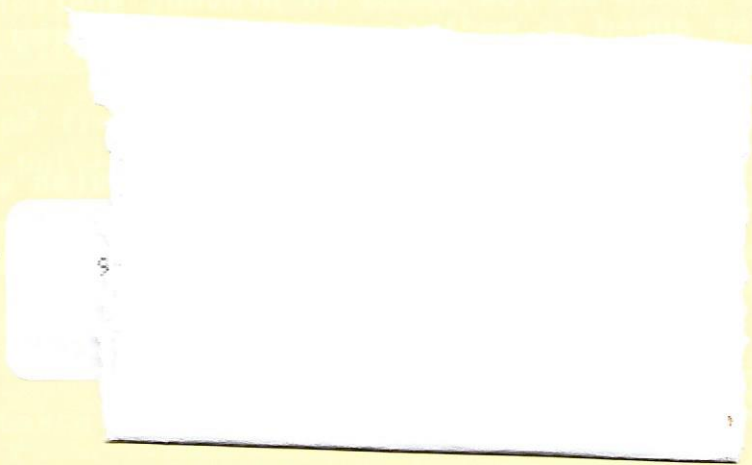
This course will be instructed by Prof. Harry D. Thiers and will be based at the Sierra Nevada Field Camp of San Francisco State University located near Yuba Pass, Sierra Co., CA. Students will be introduced to the different kinds of mushrooms and other fungi that occur in the spring in the Sierra Nevada. The identification, anatomy and morphology of these fungi will be emphasised. The daily class routine consists of an early morning lecture followed by a field trip. Upon return to the camp collections will be examined and identified. In the evening there will be slide shows devoted to the different groups of fungi.

For further information on registration procedures and fees please contact Mr James Steele, S.N.F.C. Manager, Dept. of Biology San Francisco State University, 1600 Holloway Ave., San Francisco California 94132.

JULY 16-19 - NAMA FORAY to GULF PORT MISSISSIPPI

If you wish to join the foray in this unique area with host mycologists Drs William Cibula & Clark Ovrebo should contact Faye Swan, 400 Hillside Dr., Starkville, MS 39759 Ph:(601)323-2641.

FIRST CLASS MAIL



Oldwick, N.J. 08858

P.O. Box 291

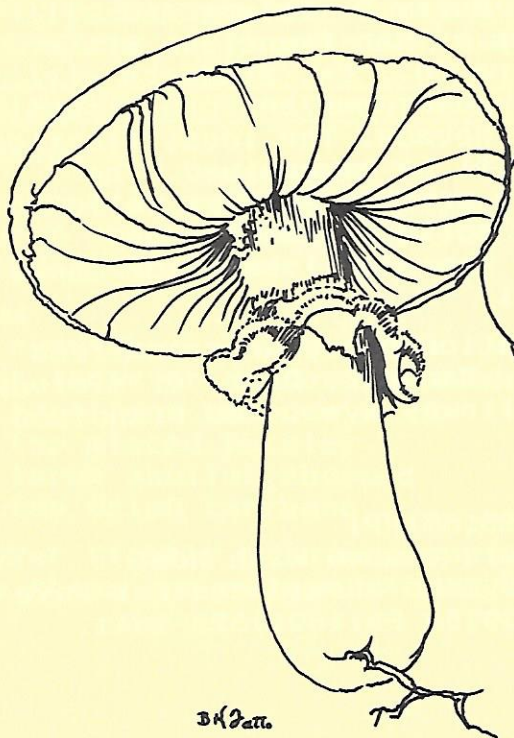
c/o Sue Kibby

NJMA

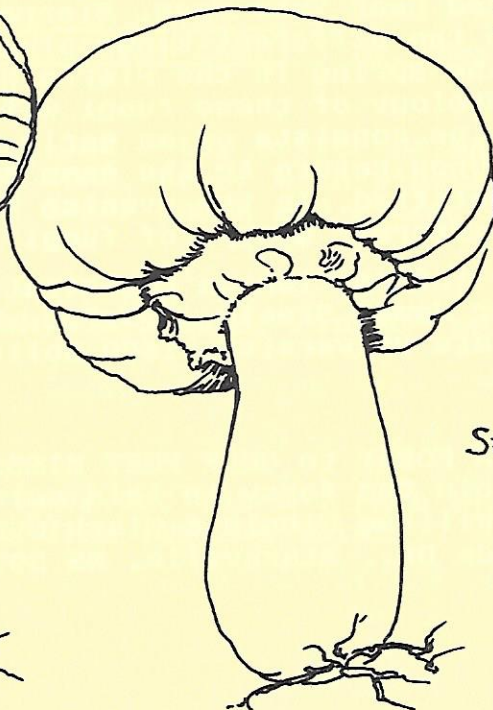
COLOR ME

STROPHARIA rugosoannulata

May to Oct. found on wood chips & mulch.



BK 2/86



Cap - red wine, red brown fading to tan or gray white 2-6" (5-15cm) wide, bell shape becoming convex to flat.

Gills - white to gray-lilac to purple black attached, crowded, broad.

Veil - white, deeply wrinkled.

Stalk - white, 4-6" (10-15cm) long, 3/8-3/4" (1-2cm) thick, bulbous base, smooth to fibrous.