



NJMA NEWS

New Jersey Mycological Assn.

JULY-AUG. 1987 Vol. 17 No 4

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DUES: Family: \$15.00 per year,
individual \$10.00. Mail check,
payable to NJMA, to Grete
Turchick, RR #1, Box 100

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

Boletellus russelli

CALENDAR OF EVENTS

- JULY 19 First Summer Foray - Stevens St. Park
- JULY 25 Culinary Banquet - Hawaiian Luau
see inside for further details.
- AUGUST 2 Meadow Woods foray
- AUGUST 9 Shark River foray
- AUGUST 20-23 North East Myc. Foray - Paul Smith
College in the Adirondacks.
- AUGUST 30 Millbrook-Princeton Ed. Center foray

Directions for all forays were in your previous newsletter.

Well, summer has arrived and its time to dust off your mushroom baskets, get out the wax bags and take a quick refresher course on mushroom names (unless you are unique you will have forgotten most of them over the winter). Our first foray is July 19 and our mushroom friends are already reporting Agaricus, Russulas, even Chanterelles! So lets hope it is a foretaste of a bumper crop. Good hunting, the Editors.

JENNY JUMP STATE PARK--WILD FOODS FORAY

by Bob Hosh

The June 7th Wild Foods Foray got off to a rather damp start, but the inclement weather did not keep 30 or so intrepid NJMA-ers from attending. A very knowledgeable Bob Peabody conducted us along woodland and meadow paths pointing out such wild edibles as colts foot, elderberry, bergamot, jewelweed and many berries, among them strawberries, blackberries, wine berries and black raspberries.

By the time lunch-time rolled around Mother Nature cooperated by allowing us some sunshine after the overcast morning. What a lunch spread we had!!! Among the warm offerings were Bob Peabody's Cream of wild asparagus soup and Greta Turchick's Saute of Tricholoma portentosum. The Hoshes contributed Laetioporus sulphureus "chicken" salad and beach plum coffee cake. Artie Grimes made delicious oyster mushroom and wild leek fritters; also, bergamot tea. Paul and Linda Meyer thoughtfully brought salami, cheese and tomato sandwiches. The Brenners provided chicken, noodle and shittake salad. John and Carrie Mielach made deviled eggs. The Stachulas brought spinach salad and blueberry muffins. New members Bill and Martha Vincek dished up fresh strawberries and cream. Which only complimented the Kibby's fruit salad. Jeanine Apgar out did herself making a giant wild strawberry short cake; truly a visual delight and a culinary luxury. Last, but not least, Jim Richards made scrumptious spinach, bacon and mushroom quiche and a variety of breads, brie butter and cookies too!

Needless to say, the wild Foods Foray and spread were in top form. Everyone enjoyed the delicious and abundant victuals. Boy do these NJMA-ers like to eat!!

LAST CALL for the NORTHEAST MYCOLOGICAL FORAY!

Remember that if you wish to attend this exciting event your registration MUST be in by July 15th. You will be charged a late fee for all registrations received after that date and any application postmarked after August 1 will be returned!

Your registration form and complete details of the foray were in your previous newsletter.

NEMF

87

NORTHEASTERN
MYCOLOGICAL
FORAY



FUNGUS FEST '87

Yes I know its only July and Fungus Fest doesn't take place before October, but have you ever considered all the different parts that go together to make it a success? This year we plan to have even bigger and better exhibitions of fungi, arts and crafts, slide shows, walks, edible and poisonous mushrooms, cookery demonstrations etc. New ideas include small, tableaux of live fungi in realistic settings of moss, logs etc; a photo exhibit of some of the club's best photos.

If you have ideas of things you would like to see or do then please let your president know at the next meeting. Fresh ideas and talents are always needed in every area of this fun event. This is our chance to reach out and meet the public and show them just why we all find mushrooms so interesting. Why not step forward and help us make it an even bigger and better event than ever.

PHOTO'S - speaking of photos why don't you dig your camera out of the closet, buy some film and get ready for the coming season. We need good photos for Fungus Fest and of course you should keep our annual Photo Contest in mind at the end of the year. Last year saw some truly superb entries from club members and this is your chance to take part in this test of your skills both photographic and artistic.

A letter received from William Boulanger and Paul Erickson of Cranbury, N.J. contains some interesting insights into the recent developement of cultured Morels, plus a request for assistance from club members.

They point out that Rolf Singer in his book "Mushrooms and Truffles" (now reprinted and available from Lubrecht & Cramer) gives a very complete history of the past efforts to cultivate morels. Some of these efforts were successful, others much less so and none were at the really repeatable stage which is so essential for any prospective food crop. The French in particular seem to have been involved in the search and some references to pursue are Constantin, J. (1936) La culture de la morille et sa forme conidienne.

Ann. Sci. Bot., 18:111-140.

Heim, R. (1936a) La culture des morilles Rev. Mycol., Paris, Supp. 1, 10-11, 19-25. (the latter obtained 350 g/m² of bed surface).

One amusing report boasts of the growing of morels on household garbage: Babée, M. "Informations" Rev. Myc. Vol. 1:44-46 (1936).

Our informants' request for assistance involves the collection of spore-prints of edible mushrooms which they will attempt to cultivate. Anyone who donates a spore-print to them will receive a pure culture, if they wish one, in return. Cultures will also be available to other club members and the only costs would be those necessary to defray individual costs of the samples. Contact the above gentlemen at [redacted] for more information.

1987 - THE YEAR OF THE MOREL?

Has there been another year when so many morels were found in New Jersey? Even those who had never found morels before were finding them, and old hands at morel hunting were reporting not hundreds but thousands of morels. Your editor (Geoff Kibby) and his wife Sue Kibby (she found the most) collected between them some 1500 specimens, and that was just small-fry compared to some!

I cannot resist publishing verbatim two little notes we received from Grete Turchick, I am not sure whether they are inspiring or depressing:-

"I am still finding lots of morels, very large and freshthe largest was 11 inches tall....have 1,715 so far and still looking; found 180 yesterday and 374 the day before, all conica and esculenta, I leave all the semiliberas".

"This has been the best morel season for me, I found 2,143 very fresh and most of them very large. I could have picked much more but I just stopped looking, see you in June,

Love Grete".

Other friends reported similar treasure troves so next time you hear people boasting about the wonders of Michigan morels or of the Northwest just tell them about Grete and New Jersey!

AN EPIZOOTIC!

by Sam Ristich

What is an epizootic? Epi = upon, zoo = animal, tis an epidemic among animals. The animal in question is a six-legged one called a fly - specifically a snipe fly. The story can be told as follows - While on a mycological foray at PEEC with the NJ Mycological Association someone found flies glued to the underside of leaves by a white mycelium. When I returned to Maine I found hundreds of these on 6/22 and 7/5 in two places. Each embalming was with the same species of snipe-fly.

The embalmer is a fungus Empusa = Entomophthora muscae. This fungus belongs to the class zygomycetes which also include the better known bread molds (Rhizopus) and the hat thrower (Pilobolus). There are about six species of Entomophthora that are parasitic on insects, viz. coronata on aphids and termites; americana on blowflies. The species are usually cyclic ie. becoming epidemic every 10-15 years. I have seen and photographed E.muscae and E.americana in epizootic conditions in 1948, 57, 70 on anthomyid flies (a 3rd cousin of house flies) and in 1952 on Calliphorid flies that were feeding upon aphid exudate on a weeping willow.

I would appreciate a feedback in your area - or even a record of the species, area, dates etc.

THE PERILS OF PLEUROTUS?

Two cautions: (1) because of the abundance of spores generated by Pleurotus, growing these mushrooms in enclosed spaces can cause allergic reactions in some people. (2) Unlike Agaricus and similar species, Pleurotus fruiting bodies release spores almost from the moment they are formed, raising the possibility of infesting the surrounding environment. Indeed, Pat Patterson of the Oregon Mycological Society recalls that several years ago in Harrisburg, Oregon, spores from some oyster mushrooms being grown in an old wooden building escaped and infested the joists causing the second floor to collapse straight down into the junk shop below. [Puget Sound Mycological Society newsletter].

The unusually dry month of June restricted the volume of mushrooms found at PEEC, but the scrutinizing eyes of our Grand Guru - Sam Ristich - brought the species count up to a respectful number of 60. Foraying with Sam is a wonderful experience. If the mushrooms are sparse there are always ferns, flowers, birds, grasses, trees, and insects to observe and identify. Also, his hands-on polypore workshop made for an interesting and educational weekend.

We have even more to be grateful to Sam for. He has made a hundred dollar donation to be used for defraying costs involved in expanding the club's slide library. Many of the slides used during the Fungus Fest and our winter meetings are from this collection which Sam and Al Leyenberger so dedicatedly organized. As observed at these meetings, the quality of this collection is excellent and the number of species is constantly being increased by way of our annual photo contest. Many of our present slides came from Sam and he is thinking about eventually using the NJMA library as a repository for a portion of his extensive collection. Many thanks Sam for your contagious enthusiasm and continued support of NJMA.



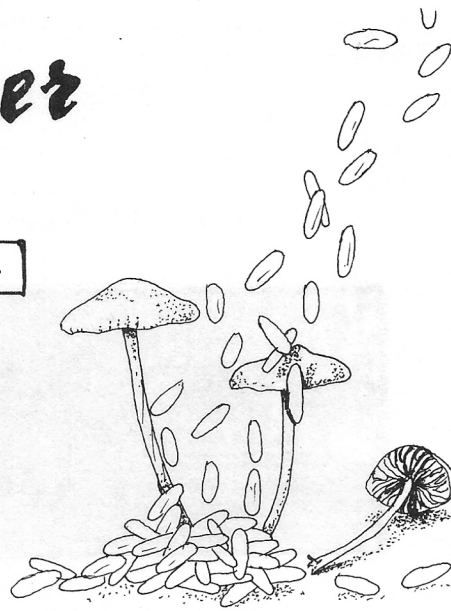
reprinted from the
Flint Journal (Michigan)
by Richard Guindon

"Where does one find the moral mushrooms?"

Mycophagist's Corner

RICE PILAF with Fairy Ring Mushrooms

5 tablespoons butter
1 cup fairy-ring mushrooms
1 cup long grain rice
2 cups hot beef-broth
Dash of cayenne pepper
Salt and pepper to taste

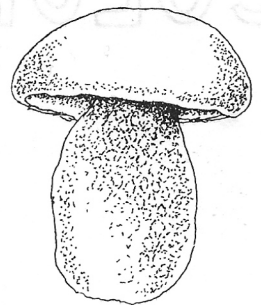


Melt the butter in a heavy sauté pan or skillet and sauté the mushrooms for 5 minutes. Add the rice and cook for another 3 minutes. Stir in the beef broth. Adjust the flavor by adding the cayenne, salt, and pepper. Cover and simmer about 15 minutes or until rice is soft and fluffy. Remove the lid and continue to cook for a few more minutes.

by Louise Freedman from: "Wild about Mushrooms"
published by the San Francisco Myc.Society. \$11.25

A MOST EDULIS APPETIZER

$\frac{1}{2}$ cup dried and rehydrated Boletus edulis (boletes)
2 tablespoons butter
8 ounces garlic and herb flavored semisoft cheese
4 ounces flavored semisoft cheese (your choice)
8 ounces cream cheese
2 teaspoons of B.edulis soaking liquid, or to taste.



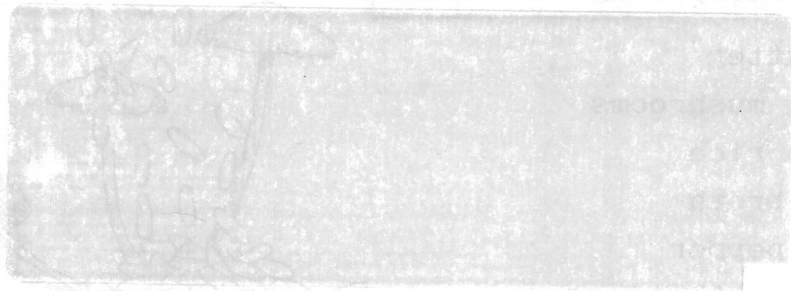
Have all cheeses at room temperature. Sauté B.edulis in butter until soft, about 15 minutes; set aside and cool. Puree cheeses in food processor or blender. Add B.edulis and reserved soaking liquid; blend well.

Pack into glass dish, cover and refrigerate overnight so flavours blend.

Serve at room temperature with your favourite crackers.

from: "Wild Mushroom Cookery" published
by the Oregon Mycological Society. \$11.00

Both of these excellent books are available from our Club booksellers at forays and other meetings -highly recommended!



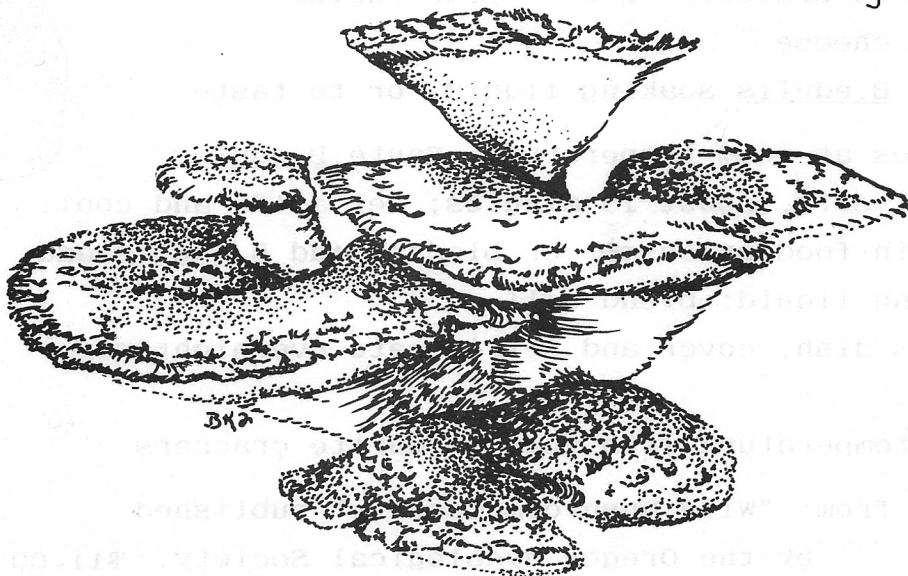
c/o Sue Kibby

NJMN

COLOR ME

POLYPORUS squamosus

May to Sept. found on dead or standing deciduous trees.



Upper surface tawny-brown to pale tan with darker brown flattened scales. 3-18" (8-45cm) across. Pores on undersurface white to dull ivory-buff, rather large, honeycomb-like. Short, lateral stem is dull black.