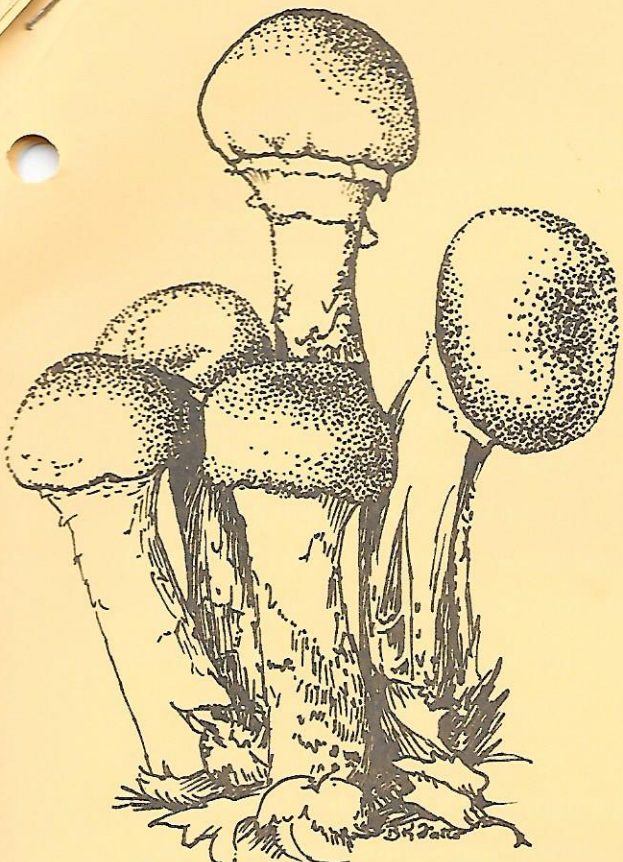


NJMA NEWS

New Jersey Mycological Assn.

Sept-Oct. 1987 Vol. 17 No 5



Armillaria mellea

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NEWSLETTER

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

CALENDAR OF EVENTS

SEPTEMBER 13	Holmdel Park Foray
SEPTEMBER 19	Culinary Meeting - see inside
SEPTEMBER 27	Stokes St. Park (picnic)
OCTOBER 4	Fungus Fest 87 (SCEEC)
OCTOBER 18	Cheesequake St. Park
NOVEMBER 1	First lecture at SCEEC
NOVEMBER 29	Christmas Party & Photo Contest (SCEEC)

INSIDE THIS ISSUE:

A report on the 1987 Northeast Foray at Paul Smith's College N.Y. Who was there? What mushrooms were found? Were any mushrooms found? These questions and more answered inside!

Its FUNGUS FEST time again, read how you can help make it a bigger success than ever, your help is needed.

A mushroom recipe straight from our July Hawaiian Luau - it will set your taste buds tingling!

Well, its another year and another Northeast Foray, and how does it compare to other forays? We were in the heart of the Adirondack mountains, the weather was perfect and despite having been dry the mushrooms proved surprisingly plentiful. As one of those in charge of pre-sort I can vouch for the many thousands of fungi that came in, particularly from those forays which headed for the bogs and marshes.

There were many things which helped set this foray apart: the beautiful location of Paul Smiths College on Lower St. Regis Lake; the large number of attendees (348); the great contrast in collecting sites from uplands to lowlands; the effervescent energy of Dr Michael Kudish, the college's Dendrologist and one of our guides for the week (I think Sam Ristich may have met his match!) and the added interest of the "Peck Project" described below.

All of those involved in organising this mammoth project managed to survive the ordeal and at the risk of missing some names I would like to congratulate Gene Yetter for masterminding the whole thing with such energy and dedication; Linda Meyer for being such an efficient, attractive, and calm master of ceremonies; and her success in lining up such an interesting selection of speakers; to these must be added our computer operators, our sorters, our displayers and sign-makers and all those others whose efforts help this event come off so smoothly. Our club can be proud of the very large role it played in this meeting and in the people who represented it there.

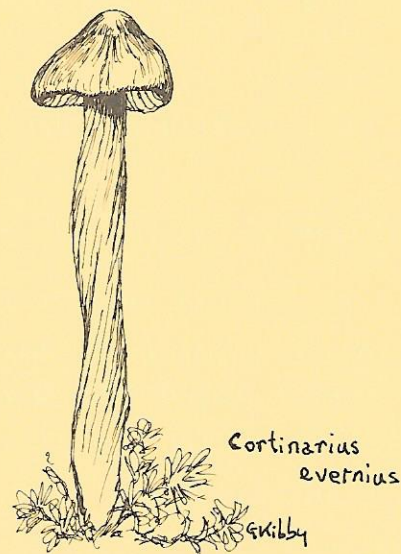
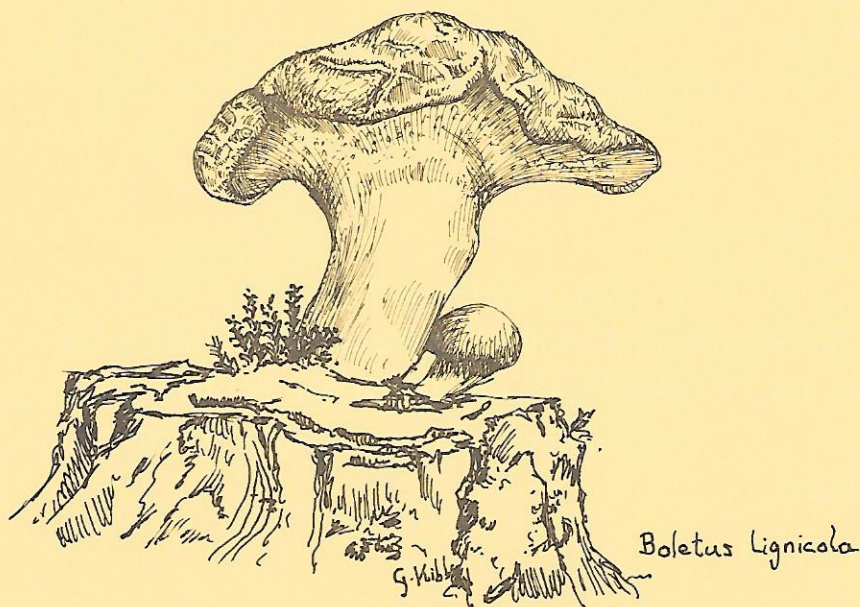
I mentioned the Peck Project. This was initiated by Dr John Haines of the New York State Museum, Albany and expanded on considerably by Gene Yetter. The purpose was to re-collect as many species as possible that were originally described by Charles Horton Peck, many of them from the very area we were collecting in. We were very successful and collected some 47 species. At that point a specially assigned team moved into action and labelled them with a large red "P" for the benefit of those touring the collections and later whisked them away to be dried, labelled and packaged for the Museum herbarium. This work is of great importance since some of Peck's original type specimens are now damaged or missing all together.

Among the specialists present we were very luck to have 3 eminent experts on polypores present, so consequently this year's list will

reflect a greater than average number of identified polypores. The experts were Dr Gilbertson who was also our Senior mycologist for the Foray; Dr William Bridge-Cooke and Dr Josiah Lowe. Among the many lectures which were presented the one which sticks in my mind was that by Dr Scott Redhead who talked about Xerula radicata. If you don't recognise the name you may be more familiar with it under the guise of Oudemansiella radicata. Dr Redhead explained why he excludes radicata and its allies from Oudemansiella (it does not have the veil that other Oudemansiellas have and has a radicant base which they do not). He is also placing Xerula and several other fungi with similar cell structures into a new family - the Xeruliaceae, a pretty major event in the mycological world! X. radicata is apparently a complex of species which he is currently describing, the real radicata is really quite rare and the one we all find is mostly X. furfuracea. One of the great certainties of mycology is that nothing is certain!

What about the mushrooms we found? Well, over 320 species were found of which some 45 or more were new to any Northeast foray. Swamp mushrooms were prolific with magnificent violet Cortinarius evernius being particularly memorable as were the enormous Russula paludosa. The memorable mushroom for me however (even though I didn't find it) was Boletus lignicola, a very rare and unique bolete which grows on conifer stumps. I have searched for this fungus for over 20 years and had never seen it until that day - a prize indeed!

I will remember that foray for a long time and look forward eagerly to when we can return there.



THE NJMA HAWAIIAN LUAU--reported by Bob Hosh

The atmosphere was truly tropical (hot and steamy) and not very cooperative (overcast and showery) the afternoon of July 25th. But the inclement weather did not deter our gracious hosts, Bill and Dorothy Smullen and an intrepid crew of NJMA-ers bent on pit roasted pig. An accomodating pit for the 31 pound suckling pig was dug the night before by Bill Smullen, John Mielach, Bob Luthmann, and Bob Hosh. A van load of fire wood provided by John Mielach was used the next day to roast the sausage stuffed pig to perfection.

The Smullen backyard was decorated in a South Sea motif and the 32 or so NJMA-ers and guests all received colorful leis. Entertainment was provided by our own hula dancers (in grass skirts no less!!), ukulele players and vocalists (names will go unmentioned!).

Besides the tender pit-roasted pig, members and guests dined on Sweet and Sour Chicken and Laetiporus sulphureus served with rice. Fresh vegetables and dips accompanied the main courses as did broiled bananas and bacon, stir fried pak choy with fatback, rice and beans cooked in coconut milk, fresh corn on the cob, date and coconut chutney. Desserts were fresh fruits, fruit pudding in fresh pineapple shells, blueberry and pineapple cheesecake, chocolate mint mousse pie and macadamia nut cookies.

Members exchanged mushrooming tales and enjoyed the exotic food. Everyone marveled at our success in putting together a luau that featured a home-made pit-roasted pig that only cost \$8,00 per person!

SEPTEMBER CULINARY MEETING - Sept. 19.

The theme for the next culinary meeting is British Food and it will be held at the Millington, N.J. Fire House. Interested members should contact Jim Richards at 201-852-9552 or 201-852-1674 evenings; or Bob Hosh at 201-738-7473.

ANNUAL PICNIC at STOKES STATE PARK - Sept. 27

One of our most popular events is almost here again, great food, great mushrooming and old friends, what more could you want? All members attending are asked to bring some sort of covered dish to share with others and a list of ingredients is requested also. Don't forget your tableware and serving implements.

Mycophagist's Corner

SWEET AND SOUR SULPHUREUS*

by Bob Hosh

(To serve 4-6)

STEP 1--Mushroom and pineapple preparation.

3 cups tender *Laetiporus sulphureus* cut into 1/2 inch cubes
3 cups 1/2 inch pineapple chunks (about 2 medium size pineapples peeled, cored and cubed)
1/2 cup chicken stock
1/2 cup cornstarch and 1/2 cup all-purpose flour mixed
1 teaspoon salt
2 eggs, lightly beaten
Vegetable oil for deep frying

In a bowl, combine 1/2 cup chicken stock, the flour-cornstarch mixture, salt and eggs. Beat until well combined. Pour vegetable oil to a depth of 1 inch in a wok or skillet. Heat to 375 degrees. Drop sulphureus and pineapple chunks into batter and stir until well coated. Fry about 1/2 of the coated pieces (don't crowd) for about 4-6 minutes, stirring and turning to keep them from sticking together and to brown lightly and evenly. When done drain on paper towels and keep warm.

STEP 2--Sauce preparation.

2 medium sized green bell peppers, seeded, cleaned and cut into 1/2 inch squares
2 carrots, peeled and sliced into 2-inch diagonal strips 1/4 inch wide and 1/8 inch thick
1 teaspoon finely chopped garlic
1 cup chicken stock
1/2 cup red wine vinegar
1/2 cup sugar
2 tablespoons soy sauce
2 tablespoons vegetable oil
2 tablespoons cornstarch dissolved in 1/4 cup chicken stock or water

Heat the two tablespoons vegetable oil in a pan or large skillet. Stir in the garlic, Add the green pepper and carrot pieces. Stir fry for 3-4 minutes over moderate heat. Add 1 cup chicken stock, wine vinegar, sugar and soy sauce; bring to a boil. Boil for 1 minute, then add thoroughly mixed cornstarch and chicken stock. Stir constantly until sauce thickens (about 1 minute). Add the sulphureus and pineapple pieces and serve over hot fluffy rice.

*A version 1/3 chicken breast, 1/3 L. sulphureus and 1/3 pineapple was served at the NJMA Hawaiian Luau on July 25, 1987.

1987 PHOTO CONTEST

- Its time to start sending in your slides !

Catagories

PICTORIAL Photographs of mushrooms, preferably in natural habitat to be judged on artistic merit.

TECHNICAL Photographs showing as many identificatory characters of fungi as possible. A series of photos will be accepted as a single entry.

ACTIVITY Photos of people in serious or humorous mushroom related activities.

CONTEST RULES: The contest is open to NJMA members only
Only color slides will be acceptable.
Previous NJMA photo contest winning slides are not eligable.
Slides may be entered in any of the 3 catagories.
Your name and catagory must appear on each slide, a maximum of 10 slides allowed per catagory.

Forward all slides to Michael Rubin, 20 Lorraine Terrace, Boonton, N.J. 07005

FUNGUS FËST 1987

You have had reminders already that Fungus Fest is almost upon us, but now we are giving you some ideas on how you can really contribute to this biggest event of our year. Neal Macdonald has drawn some beautiful illustrations of how you can construct a small diorama of living fungi. It is hoped that these displays will add a fresh and attractive touch to our other displays.

Why not make your own display and bring it along. Or bring the raw materials for others to use, moss, leaves, mushrooms etc. You can help make this years Festival better than ever, just step forward and offer your help at the next meeting or call Bob Hosh on the number shown opposite.

ATTENTION NJMA MEMBERS!!!!!!

MUSHROOMS IN THEIR HABITAT

Help make the October 4, 1987 Fungus Fest the best ever!

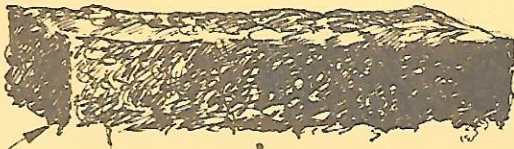
Fungus Fest activities in which we need more membership help are:

1. Collecting mushrooms for display on the trail and indoors. These must be put in place early Sunday morning.
2. Construction of mushroom dioramas (specimens displayed in a box or container with realistic natural surroundings) at home or early Sunday morning at SEEC.
3. Displaying mushroom art, paintings etc. To be set up at SEEC Saturday afternoon.

If you have questions about the above or would like to help out in one or more of these areas; please call Bob Hosh at (201) 738-7473 as soon as possible!

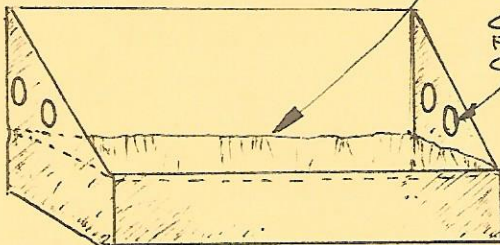


SUBSTRATE TO INCLUDE BARK, GRASS, MOSS, LEAVES OR SMALL PLANTS FOUND WHERE YOU PICKED YOUR MUSHROOMS.



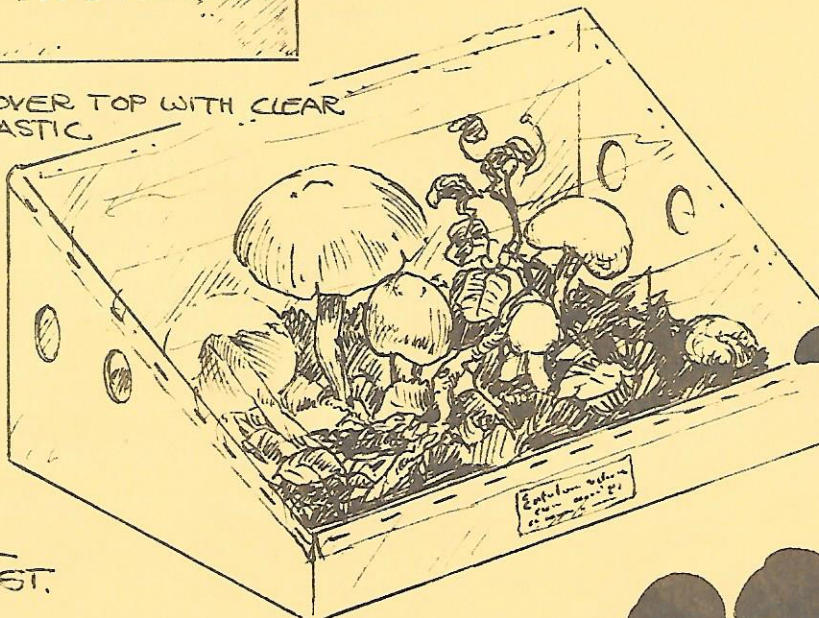
SOIL BASE FOR MUSHROOMS AND SUBSTRATE.

PLACE SARAN WRAP OR CLEAR PLASTIC IN BOTTOM AND UP SIDES TO LEVEL OF FRONT OF BOX FOR SOIL. KEEP SOIL DAMP, NOT WET.

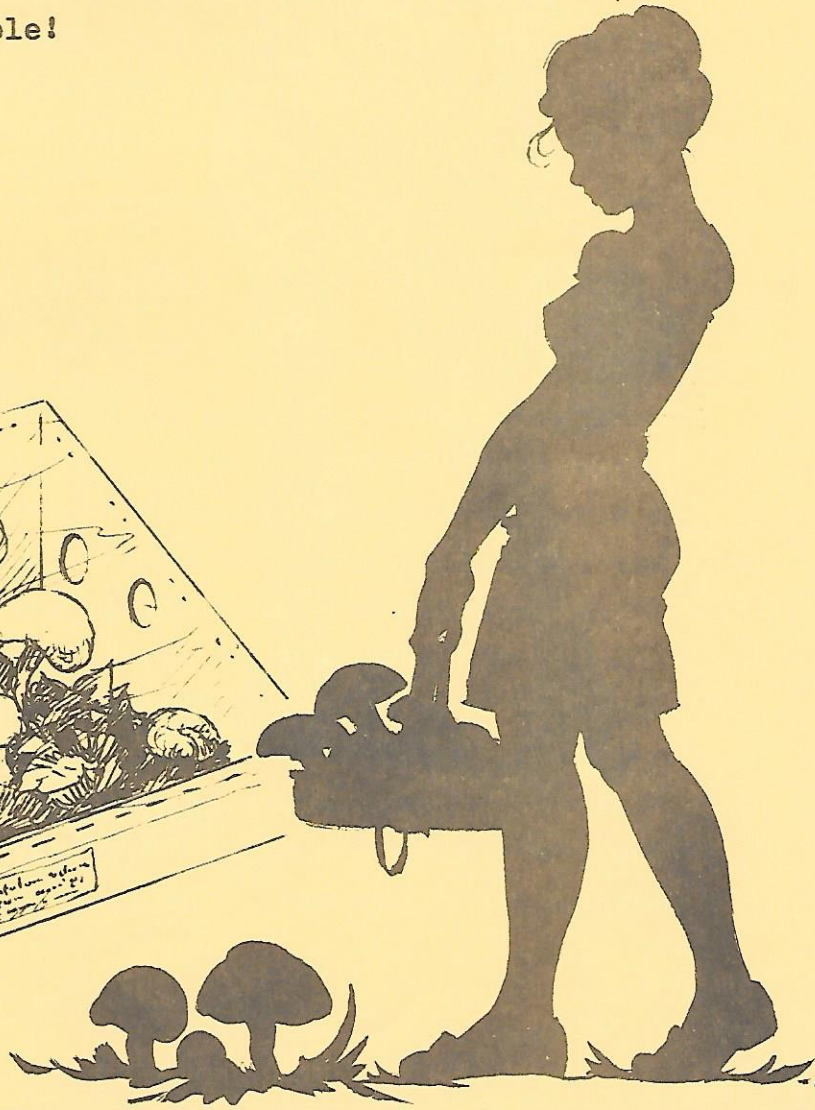


CUT HOLES FOR AIR CIRCULATION

LAST - COVER TOP WITH CLEAR PLASTIC



NOTE: KEEP IN FRIG TIL DAY OF FEST.



MUSHROOM ABSTRACTS

METAL EATING MUSHROOMS?

A metal eating fungus discovered by an Israeli lichenologist may become the basis of a future new industry. Margalith Galun of Tel Aviv University stumbled across the microscopic mold in an unwashed (metal?) laboratory coffee mug. The fungus acts as a super-absorbent sponge that after "brief contact" can soak up large amounts of heavy metals that are contaminants of waste water from manufacturing and mining processes.

Ms. Galun has developed a laboratory filter-filled version of the mold that after saturation can be removed, washed, and used again. Other microbes can do the same trick but have not proved reusable nor of sound economic large-scale potential. Currently, industrial effluent is stored in drums at toxic waste sites, and there is no good way to clean up already polluted waterways. Galun's fungus may be the answer since it works fast and can be grown cheaply, thriving on waste products from the manufacture of food and beverages.

RAMAT, the Tel Aviv University's licensing company, is negotiating with manufacturers to set up large scale experimental testing of the filter system. Ms. Galun refuses to name the fungus until after she receives a patent.

[Wisconsin Mycological Society Newsletter].

RARE FUNGUS UNEARTHED - from the China Daily Dec.1986

Lanzhou (Xinhua) - Three farmers were surprised by a yellowish, white thing they discovered while digging last April. Local people said it was a sign of impending disaster. The thing, which looks like a jar, later was identified as a mushroom of a species that grows underground and had never been discovered in China previously.

An old man said it was a talsui - a demon or super sovereign - and declared it would bring disaster. He ordered the young people to bury it. Not being superstitious the three sent the mushroom to the dept. of Biology of Lanzhou University. There they concluded that it was at least 100 years old. The mushroom is 17cm high and 14 cm in diameter. It weighs 2.6 kilograms... reprinted from Mycena News of San Francisco.

new JERSEY myCOLOGICAL ASSOCIATION

presents

FUNGUS FEST 87

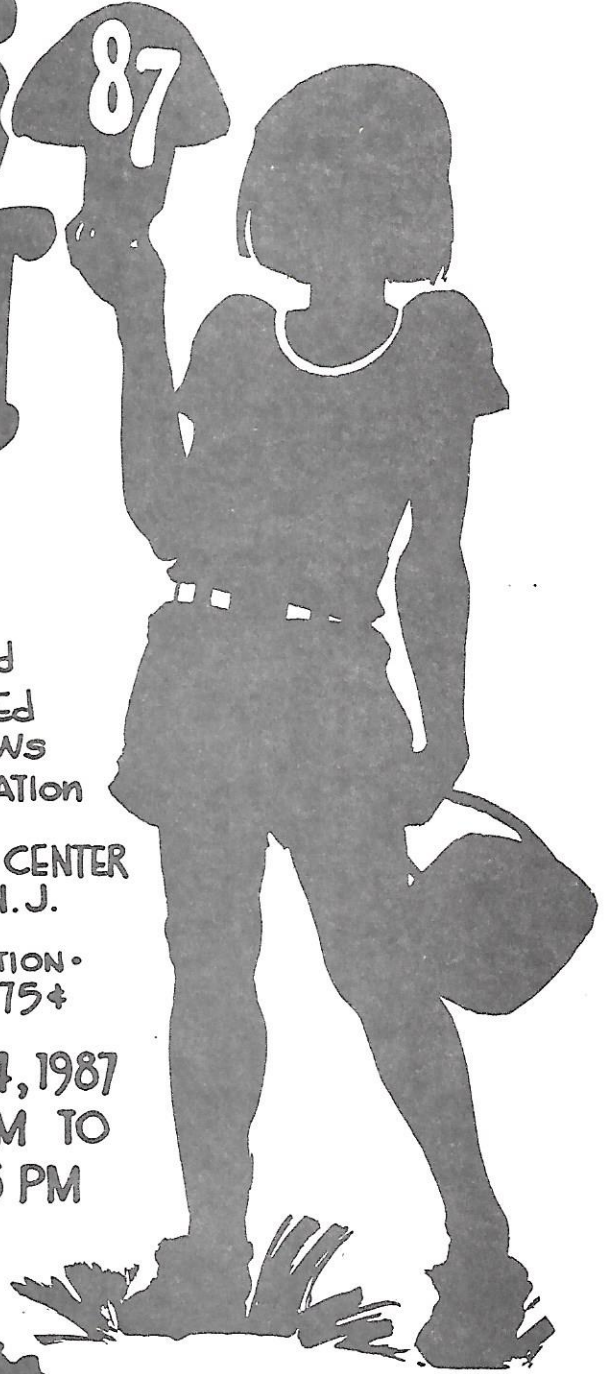
COOKING DEMONSTRATION
GUIDED MUSHROOM WALKS
YOUR MUSHROOMS IDENTIFIED
FRESH LOCAL FUNGI DISPLAYED
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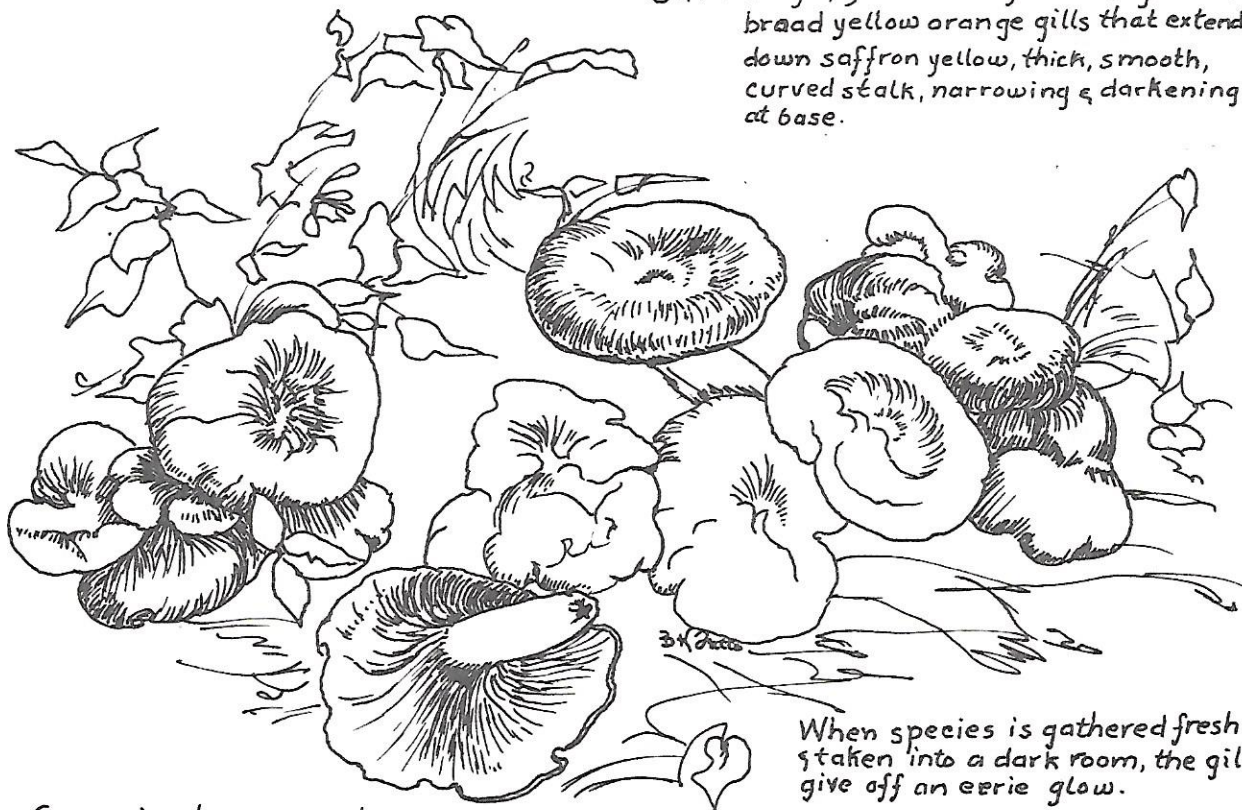
c/o Sue Kibby

NJMA

COLOR ME

"JACK-O-LANTERN"
OMPHALOTUS illudens

CAP. - Large, yellow orange to orange with broad yellow orange gills that extend down saffron yellow, thick, smooth, curved stalk, narrowing & darkening at base.



Grows in clumps on stumps
roots or buried wood.

When species is gathered fresh
& taken into a dark room, the gills
give off an eerie glow.

Poisonous - mistaken for
Cantharellus cibarius