

# NJMA NEWS

New Jersey Mycological Assn.

Nov-Dec 1987 Vol.17 No.6



*Suillus luteus* - "Slippery Jack"

OFFICERS: Bob Hosh, President  
Michael Rubin, Vice President  
Grete Turchick, Treasurer  
Genia Hosh Secretary

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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

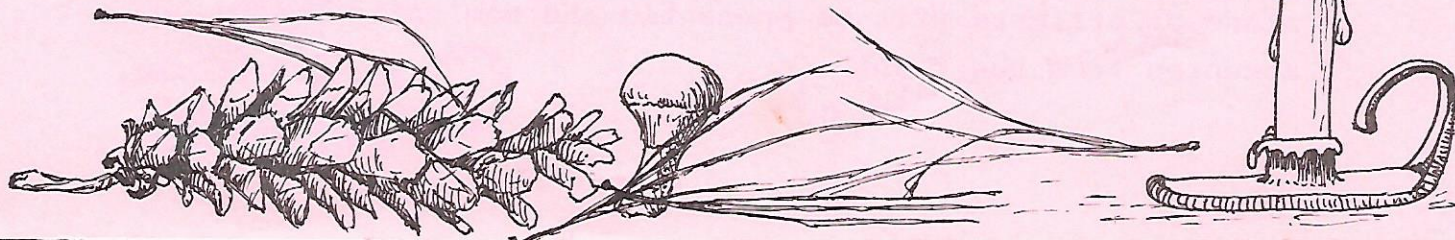
NEWSLETTER  
DEADLINES: Feb.10, April 10, June 10,  
Aug.10, Oct.10, Dec.10

## CALENDAR OF EVENTS

- NOVEMBER 1 First indoor meeting, lecture at SCEEC by Dorothy Smullen on trees of the Northeast-page 2
- NOVEMBER 14 Culinary Group Dinner - Second Bread and Soup dinner - see inside.
- NOVEMBER 29 NJMA Christmas Party - see page 2  
Photo contest - see previous issue for rules.  
Election of officers  
Renew membership
- DECEMBER 27 Christmas Lecture- Dr Homola ~~to be~~ confirmed.
- JANUARY 3 Lecture at SCEEC - to be announced

Directions to SCEEC (Somerset County Environmental Center) page 2.

ALL PHOTO ENTRIES MUST BE RECEIVED BY MICHAEL RUBIN BY  
NOVEMBER 1st.





ALL INDOOR MEETINGS AT SCEEC START 2 PM.

DIRECTIONS TO SCEEC

(Somerset County Environmental Education Center)

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

NOVEMBER 1st Lecture

it is important to know which tree you are under when you collect your mushrooms, and to help us in that respect Dorothy Smullen is going to guide us through the tangle of tree identification. This is a chance to learn from someone who really knows her subject and can help make us all better mushroomers - don't miss it!

NOVEMBER 14 Culinary Group Dinner

The theme for this meeting is to be Breads and Soups, the same theme was used last year and proved so popular that it has been brought back again this year.

As before it will be held at the Millington Fire House and members wanting additional information or to reserve a space should contact Jim Richards at 201-852-9552 (days) or 201-852-1674 (evenings).

NOVEMBER 29 Christmas Party and Photo Contest.

Members intending to come to the Christmas party are requested to bring their favourite finger food to share with others.

Our guest judge for this year's photo contest is once again Erwin Streisinger whose expertise and insights into photography are very instructive and helpful to anyone trying to capture mushrooms on film.

Election of Officers

Also at this meeting officers for 1987 will be elected. A slate of officers will be presented and nominations will be accepted from the floor.



## MEMBERSHIP RENEWAL

All members should take note that this is renewal time. Grete Turchick, our treasurer, will be on hand to accept your Dues. You may also mail them to the following address: RD #1, Box 166, Franklin, New Jersey, 07416. Single membership is still only \$10.00 while family membership is \$15.00. If you joined the club at our recent Fungus Fest then you are good through the following year.

## THE STOKES STATE FOREST FORAY AND PICNIC - Review by Genia Hosh

The weather was sunny and cool for the annual club potluck picnic at Stokes State Forest on September 27, 1987. Early birds at the picnic site searched for Clitocybe nuda and Lyophyllum decastes around the pavilion where they were discovered last year. Specimens of both mushrooms were found, but not in the abundant quantities as last year.

On the foray mushrooms were found in abundance. Many species of Cortinarius, Dentinum, Suillus and others. After the walk mushroomers dined on the varied selection of delicious and attractive foods prepared and shared by club members. Among the goodies were cream of Laetiporus soup, stuffed cabbage, shredded chicken in sesame sauce, several potato salads, mushroom and zucchini pie, a quiche, green salads, noodles and cheese, "veggie rice" and a host of deserts including crab apple pie, pound cake, peanut butter custard pie, brownies, old fashion apple pie and many others to satisfy the sweetest tooth. A fine foray and feast was had by all!



Happy

Holidays

to all our members!



## MYCOLOGUE, MYCOLOOG, MYCOLOGIST

During a recent brief business trip to Europe, I had the opportunity to foray briefly in both southwestern France (near Bordeaux) and the west central portion of the Netherlands (in Wassenaar). In both cases, I had instructive and entertaining teachers to guide me: In France, Francis Massart who I believe to be the Sam Ristich of the Bordeaux Linnean Society's mycological group and, in the Netherlands, the world expert on Amanita, Dr. C. Bas.

I had corresponded with M. Massart, and we had exchanged photos; therefore, he was not difficult to pick out of the waiting crowd at the Bordeaux airport. He stood with his wife, Michele, peering down the walkway wearing a scarf about his neck which suggested to me the Western movies and cowboy stories of which he is very fond. (He met Michele at their Horse Club where re-enactments of Old West saloon poker games and gun battles are held during special Western soirées.) I had thirty hours to spend in Bordeaux and had not had the opportunity or necessity to speak French for 27 years!

Communication, as things turned out, was not a problem. At his apartment in Cenon, Francis showed me his color photos of fungi; his colored slides; his mycological library; his paintings of mycological curiosities (Amanita asteropus growing out of an acorn which it had split apart like a cross between a beetle's wingcases and a volva, a small Gyroporus castaneus growing from the pileus of a larger specimen (S. Ristich note), etc.); his books of painting and photos of American Indians; his memorabilia from service in the U.S. First Airborne during World War II; pictures of one of his brothers who was a hero of the Free French Air Force; etc. I was treated to a midday meal prepared by Francis---a delicious cassoulet! Rushing about from one thing to the next, he kept saying "peu de temps"; I also felt we had very little time. We zoomed off to visit a friend and Linnean Society colleague of Francis', Rémy LeTourneau. Rémy was working on his house, but came quickly to receive us and tie up his ferocious-looking boxer who had been keeping us well to the street side of the garden gate.

Like Francis, Rémy is a wide ranging naturalist, interested in paleontology and birds and plants as well as fungi. Plans had been made for a foray at one of Rémy's favorite sites, a visit to the Linnean Society and a dinner with the wives of my new acquaintances. First I saw wood thousands of years old, excavated by Rémy at a paleontological site and Rémy's Amanita slides. Every time I said that a species was not found in the eastern United States, the slide was simply given to me. I was not permitted to object. When I kept quiet I was asked didn't I want the slide anyway, and it often ended up in my hands.

The woods in which we forayed belonged to a technical school that used to be the chateau of a vineyard. The ambience was very much



that of an oak-pine barrens in New Jersey except the understory was, perhaps, a little more varied. The trees were oak, pine, chestnut, hornbeam and other deciduous sorts. The soil was sandy with large white pebbles scattered on the surface. We didn't really expect to find anything because the Bordeaux area has suffered almost all summer from a terrible drought. However, we did find russulas in good condition as well as a few other species (sometimes stunted or over-mature): Boletus aestivalis, B. speciosus, Omphalotus olearius, Amanita fulva,\* Russula vesca, Polyporus forquignonii, Collybia fusipes, Tricholomopsis platyphylla, Bolbitius vitellinus, Psathyrella velutina, Laetiporus sulfureus. It was rather sparse pickings, but we were glad to find a few things; semicandid pictures were taken around the sulfur polypore.

Back to Bordeaux! To the Linnean Society! Confirm diagnosis of boletes! Write up a description of my little Amanita! I needed a copy of an article from a 1945 issue of the Bulletin of the Society; a few minutes later I was given an uncut copy of the bulletin which had the article in it! "Please, take it." Out to dinner. Oh, doors and windows of the Society offices were in disarray; and the building had been locked.

Mme. Massart sped off for keys. Mme. LeTourneau arrived. Hello! Hello! We stood in the beautiful little circle onto which the building housing scientific societies opens. To one side was a beautiful formal garden (into a corner of which the old boletes had been tossed after identification---from the window of the Society's offices). The keys arrived! The offices were properly closed. With our well-dressed hostesses, the three mycologues (somewhat disheveled from our field trip) were off to dinner.

In the remaining hours of the visit I was treated to marvelous meals, great camaraderie, and one more hurried viewing of Amanita slides (those of Francis) which got rather wild with slides firing out of the viewer in several directions. Francis and I recorded a few of our poems on a cassette, experimented with telling jokes (and understanding them); and then I was whisked off to the airport. Farewell! A bientôt! Next time bring Mary and stay longer! If I possibly can, I will. I should also mention that I came home with some extraordinary wine---gifts from the two families---LeTourneau and Massart. Merci beaucoup, mes chers amis!

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The cap of Amanita fulva, in Europe, can always be seen to be finely, radially fibrillose (lens) and, in dry weather, the cap is satiny.



I got on the airplane expecting to arrive in Amsterdam the same day; but Air Inter proved to have a few things in common with our airlines here in the States---things like canceling flights inexplicably.

There followed hectic days of non-mycological business; after which, tired and dragging my suitcase, I arrived on the end of Friday, September 18 at the Rijksherbarium in Leiden. The older of the two groups of buildings belonging to the Rijksherbarium has a simple door with a wooden signboard beside it on the wall. The signboard gives the hours the herbarium is open. The door is found at Schelpenkade 6---a cobbled quay running alongside one of Leiden's canals. At the end of Schelpenkade, a little bridge marked with the crossed red keys of St. Peter (symbol of Leiden) arches over the canal. Many private boats of all sizes are tied up along the two sides of the canal.

I was so tired that, seeing an open gate, I skipped the porter's station and went directly to the office of Dr. Bas in the mycological section. I have had several opportunities to visit Kees and Fenna Bas on previous trips with more time to spend in Leiden. However, I was prepared to make the most of things and had some draft articles and keys for Dr. Bas as well as a number of detailed questions regarding my work on Amanita, the little fulva from Bordeaux, articles, validity of names, etc. He very generously gave me a duplicate copy of the collected papers of Bresadola. In the book, I found the original illustration of Amanita cinerea Bres. which is often synonymized with Peck's A. spreata. It certainly appears to be a very different fungus given Bresadola's illustration and description.

Dinner was at the Bas home which looks onto a lovely little park with a canal on the opposite side. On three sides of the house, the end of a connected row, is a small garden containing a large variety of plants. Crocuses grow wild in the lawn. There is a little peat-lined pond from which all the goldfish were eaten by one of the Netherland's very tame Blue Herons---this only a few feet from the kitchen door! I am compelled to report that mevrouw Bas' Nederlands keuken is the very match of the cuisine Bordelaise of M. Massart. I confess to feeling extraordinarily well-cared-for throughout my journey.

In the morning, full of his usual friendly enthusiasm and with what I have found to be his very thoughtful concern for being certain of a visiting mycologist's getting the most experience possible during his/her time in the Netherlands, Dr. Bas suggested that we go to look for Amanita pantherina var. pantherina along a beech-lined canal in Wassenaar. The idea was to give me a good chance at experiencing the European entity and obtaining a good-sized collection of it. The summer was very wet in the Netherlands---wetter than usual; and our expectations of finding fungi were high. We arrived at the collecting site and began to find fungi immediately: Coprinus lagopus, Russula solaris, R. fellea, R. veteriosa, Cortinarius ochroleucus, an Inocybe, Paxillus involutus, and (with delight) a wonderful



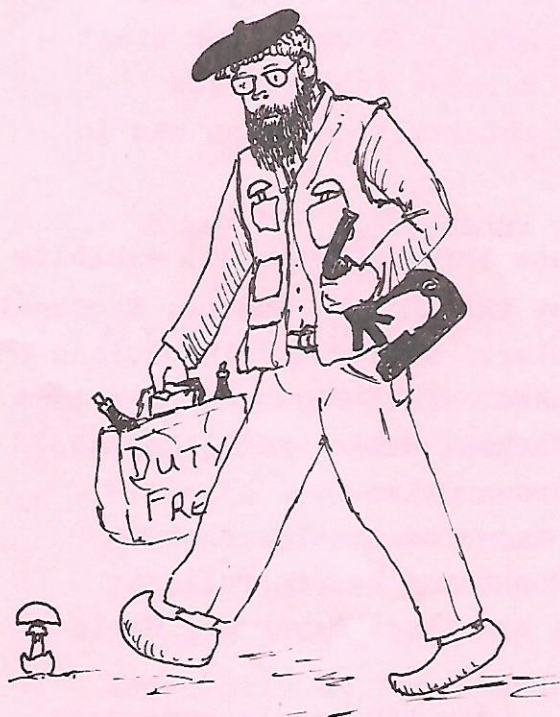
collection of Amanita pantherina demonstrating nearly the full range of pileus coloration. After photographing the material, we decided to go a little further although the pressure of my early afternoon flight to JFK was in our minds. We were very glad we had stayed a bit longer because we were rewarded with very pretty collections of both Amanita rubescens and its f. annulosulfurea. By the way, the rubescens we have in the States which shows yellow on the underside of the annulus is not the same as f. annulosulfurea (whether or not you hold that this form is a distinct entity in Europe). Amanita rubescens f. annulosulfurea has an entirely sulfur yellow annulus (for example, look at the illustration in Roger Phillips' book of British and European mushrooms).

Then there was the rush to describe the collections, carry out phenoloxidase spot testing, pack up, say good-byes and get to the airport. Once again, I did not escape without some kisses and gifts to be delivered to Mary.

Thus endeth my account of two brief forays surrounded by international friendships.

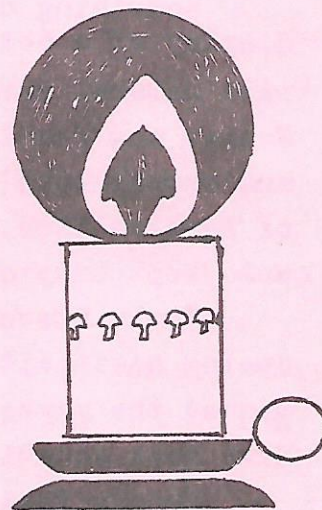
Many thanks for typing this to Mary A. King.

R. E. Tulloss



"Have microscope, will travel"

[with apologies to Rod, Ed!]



Come to our Xmas party, Nov 29<sup>th</sup>!



Incliment weather and an overnight power outage got Fungus Fest off to a very shaky start. Because building is entirely dependent on electricity we were unable to open the center to the public at the scheduled time of 11:00 am. Fortunately, power was restored about 11:45 and the doors were opened to admit a tidal wave of people who had patiently waited outside in the cold and wind.

Our zealous staff of volunteers was nearly overwhelmed by the many questions asked by the enthusiastic and curious visitors. Chief identifiers Geoff Kibby and Ray Fatto sorted, labeled and explained about the characteristics of mushrooms brought in by visitors. Anna Gerenday, Artie Grimes and Vic Gambino manned the Fool proof four slide show and answered questions raised by it. Dorothy Smullen and Erica Frank supplied information about the microscopic study of fungi. Bob Peabody was in charge of our Culinary/Mycophagy display; demonstrating cooking and answering questions about cleaning, cooking and preserving wild mushrooms. He was ably assisted by Barbara Peabody and Barbara Ecker. Yours truly made a quick guest appearance at this station; a break from being chief "gofer" and chairman of the Fest. The book sales tables were manned by a well needed staff of five: Stan and Jackie Stahula, Andy Hieber, Janet Cohen and Jim Richards. They were pleased to report all copies of field guides sold out. Our craft sales table was staffed by Rhoda Roper, Bernice Fatto, Grace Gambino and Melinda Hosh. The mushroom phialtelic display was in the capable hands of Len Frank.

Something completely different for Fungus Fest '87 was a display of a dozen or so dioramas. These three dimensional exhibits with natural surroundings constructed by the Kibbys, Fattos, MacDonalds, Hoshes and Jeanine Apgar were very popular. We received <sup>many</sup> questions and compliments from the public about them. Paul Meyer and his team of leaders (Joe Spock, Joe Kuyzinski, Michael Rubin and Al Northup) were kept busy on the ever popular mushroom walks.

Viola Spock displayed samples and answered questions about dyeing cloth with mushrooms. Eleanor Monks and Bernie Palinkas manned the membership information table and Linda Meyer and Genia Hosh took donations at the door.

Fungus Fest '87 was a big success. Over 700 people attended. Our staff of volunteers worked hard and with enthusiasm to answer the myriad questions posed to them. We received many compliments from the visitors and should be justifiably proud of our achievement. Again, I wish to thank and congradulate ALL who worked so hard on and contributed to Fungus Fest '87.



# Mycophagist's Corner

*Pleurotus ostreatus* - "Oyster mushroom"



## PLEUROTUS OSTREATUS - THE OYSTER MUSHROOM

Found throughout North America, and indeed, throughout the world, the Oyster mushroom is one of the most distinctive fungi to appear after the first summer rains on both standing and fallen timber. The distinctive shell-like fruit bodies growing laterally from the wood can be white to cream or ivory to pale brown, gray or even blue-black, the latter occurring especially at the seasons end.

The gills run down to the point of attachment and are cream colored. A stem may be present of varying length but is usually very short or absent. The spore print varies from



white to pale lavender. As more studies are made into Oyster mushrooms it is becoming apparent that more than one species is actually present although they are not always easy to distinguish. All are edible although as with all fungi one should only eat a small portion at first until you are sure you do not have any allergic reaction.

### OYSTER MUSHROOMS WITH NUTMEG

3/4 lb. pleurotus ostreatus cleaned  
and sliced.

2 tablespoons butter

2 tablespoons flour

1 tablespoon chopped parsley

3/4 cup meat broth

1 cup sour cream

1/4 teaspoon freshly grated nutmeg

Dash of paprika

Salt and pepper to taste

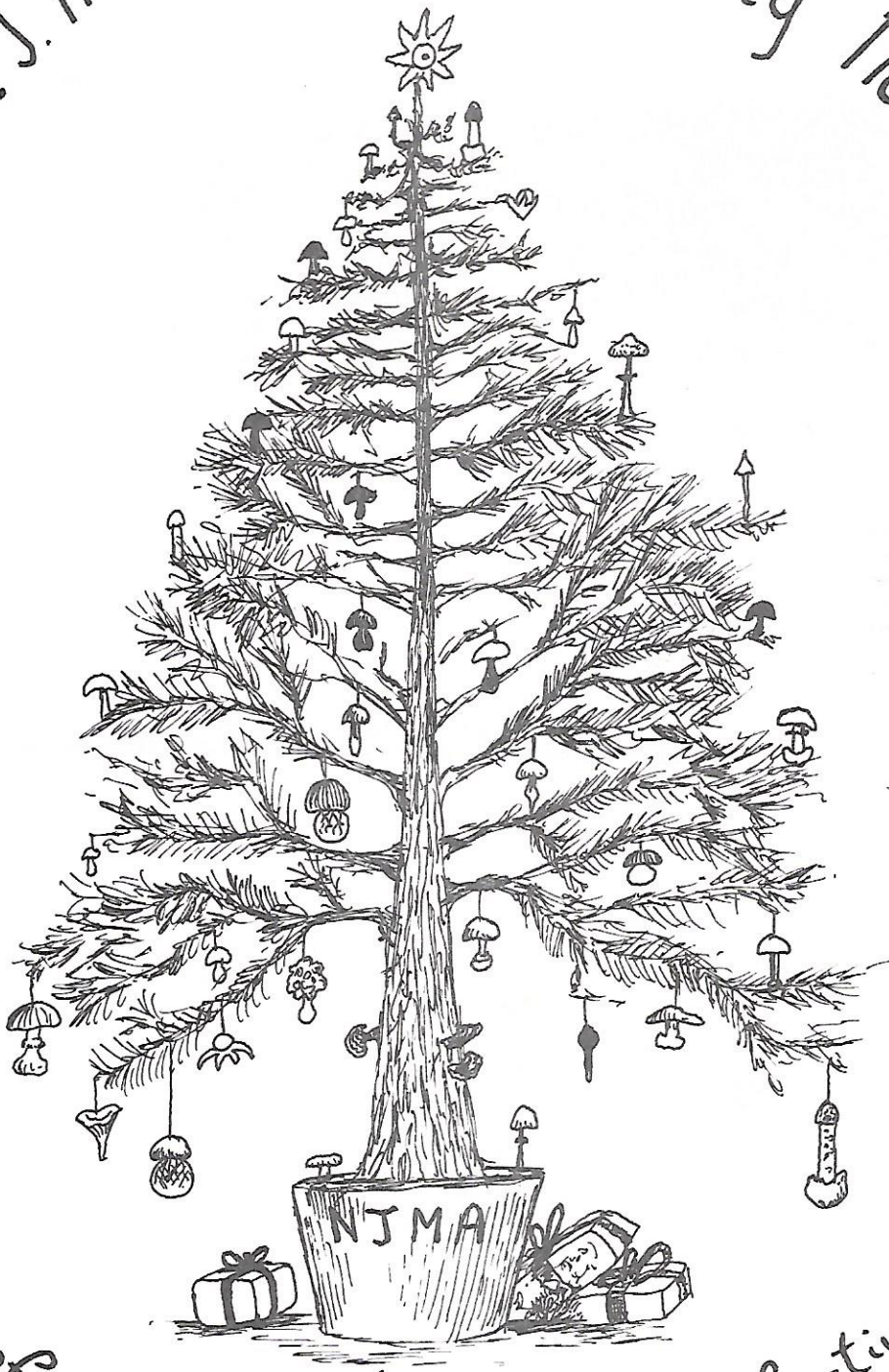
Sauté mushrooms and parsley in butter;  
sprinkle with flour. Stirring constantly  
until smooth. Pour in broth and whisk to prevent lumps. Mix in  
sour cream, nutmeg and paprika. Bring to a light boil, stirring  
constantly. Add salt and pepper to taste. Serve on toast.

Based on a recipe from Transylvanian Cuisine. by Paul Kovi.  
Crown Publishers, Inc., New York, 1985.





Come to the N.J.M.A. Holiday Party Nov. 29<sup>th</sup> 2 p.m.



Election of Officers

nibbles

festivities

treats

gourmet delites  
membership renewal

photo contest

mushrooms



1988 Dates

Jan 3

Feb 7

March 6

April 3

Nov. 6

Nov 27

Oct 1+2

Fungus Feat

Dec 27-87 - septetter

FIRST CLASS MAIL



Oldwick, N.J. 08858  
P.O. Box 291  
c/o Sue Kibby  
NJMA

COLOR ME

*Tricoloma portentosom*

Cap - 2-5" wide, convex to knobbed, slimy, sticky, smokey gray or with whitish purplish or yellowish tones.

Gills - white, yellow tinted or grayish.

Stalk - 2-4" streaked, whitish with yellow tones.

Season - Fall in sandy soil or mixed woods under pine or oak.

