

NJMA NEWS

NEW JERSEY MYCOLOGICAL ASSN.

JAN.-FEB. 1990 Vol. 20 No. 1

OFFICERS: Michael Rubin, President
Gene Varney, Vice President
Grete Turchick, Treasurer
Ursula Pohl, Secretary

CIRCULATION: Sue Kibby

EDITOR: Geoffrey Kibby

DUES: Family: \$15.00 per year
individual: \$10.00. Mail check payable
Grete Turchick,

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

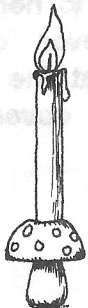


CALENDAR OF EVENTS

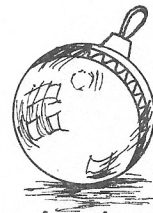
- Dec. 27 Lecture by Dr Richard Homola at SCEEC, see details inside.
- Jan. 7 Photography Contest, Xmas/New Year Party, Election of Officers, SCEEC.
- Jan. 20 Culinary Banquet - Indonesian theme, see inside.
- Feb. 4 Mycophagy meeting at SCEEC.
- March 4 Lecture at SCEEC by Dr Gene Varney: "The Mysterious World of Slime Molds."
- April 1 Special Beginners Course - introduction to studying fungi, see inside.
- April 22 Lecture by Dr Sam Ristich at SCEEC, see inside.

Directions to SOMERSET COUNTY ENVIRONMENTAL EDUCATION CENTER (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 Stable on the left to Lord Sterling Road and follow about a mile to the Environmental Center on the left.



MERRY CHRISTMAS



UPCOMING EVENTS:

DECEMBER 27th, A LECTURE BY DR RICHARD HOMOLA AT SCEEC, 7PM.

As many members know who have attended Dr Homola's Christmas lectures before, he is one of our most popular and informative speakers. His talks are always beautifully illustrated with his own photographs and it is difficult to think of anyone who can instruct and inform the amateur more lucidly and entertainingly than Dr Homola. His talk this time round is entitled: "The Genus Clitocybe".

Do try to come, this is one of the highlights of our mycological year.

JANUARY 7th, OUR ANNUAL PHOTOGRAPHY CONTEST, XMAS/NEW YEAR PARTY AND ELECTION OF OFFICERS, SCEEC, 2pm.

This popular meeting is one of our great social events of the year; a chance to view often breathtaking slides, enjoy good food, and find out who your officers are going to be for 1990. As in previous years we are privileged to have as our photographic judge Mr Erwin Streisinger. His comments are always helpful, pertinent and insightful and many members have said how much they have learned from him by attending previous photo contests.

Members coming to this meeting are requested to bring a finger food to share with others.

JANUARY 20th, NJMA CULINARY GROUP BANQUET.

The theme for this banquet is to be Indonesian dishes, a chance to try some of the exotic dishes of Southeast Asia. All interested members are instructed to call either of the organisers, Bob Hosh or Jim Richards

for details of menu and reservations.

FEBRUARY 4th, MYCOPHAGY MEETING, SCEEC 2pm.

Our annual mushroom cooking extravaganza to drive away the winter blues. A chance to sample numerous dishes prepared by our club's expert chefs and to see how the dishes are cooked at the same time. Always a popular meeting so make sure you get your seat early!

MARCH 4th, LECTURE BY OUR VICE PRESIDENT DR. GENE VARNEY ON THE "MYSTERIOUS WORLD OF SLIME MOLDS", SCEEC, 2pm.

This is a group which many of us would like to get to know better, certainly they are some of the most beautiful organisms when viewed from close up, and their life cycles are amazing. Gene Varney has studied this group for many years and is well fitted to pass on his knowledge to the rest of us. Highly recommended.

APRIL 1st, BEGINNERS COURSE, SCEEC, 2pm

We are repeating this very popular introduction to mushrooming which we last did about two years ago for the benefit of our many new members. This course will teach you the essential basics about collecting and studying fungi as taught by our more expert members - not to be missed!

APRIL 22nd, LECTURE BY THE INDOMITABLE SAM RISTICH - watch this column for further details, Sam is known and loved as the "Guru" of mycology!

DUES ARE DUE:

All members should take note that this is renewal time. Grete Turchick will be on hand at indoor meetings whenever possible to accept your dues, or they may be mailed to her at the address given on the front cover of this newsletter. Members who joined at the recent Fungus Fest in October 1989 are covered for 1990.

A PENNSYLVANIA MUSHROOM FARM by Linda Kellec

I am an amateur mycologist who lives in Berks County, Pennsylvania. Anyone familiar with the area knows it is famous for its potato chips and ring bologna, but it also happens to be the #2 producer of mushrooms. The county that is first in commercial mushroom production is Chester, primarily in the Kennet Square area.

The Berks County Farms Association and Berks County Intermediate Unit host an annual tour of farms. This usually means dairy farms but this year La Conca D'Ora Mushrooms, located 1 mile S.E. of Rehresburg on Rt. 419 opened its doors to the public. I was so excited to be able to go inside.

This particular one is a 53 acre farm that started producing mushrooms in 1972 and now produces 2 million pounds annually. The owner is Italian born, named Michale F. Giorgio. With the help of his 4 sons he runs the place. The tours were led by a member of the family, there to inform and answer questions. I had so many questions some had to go unasked due to lack of time.

There were piles of mushroom soil compost all around outside of the mushroom houses, composed of 50% horse manure and 50% hay. They must sometimes drive as far away as Virginia to get the manure although they get quite a lot from Penn National Raceway at \$500 plus a tractor-trailer load. These piles get turned over, shredded, and watered until after some time - left to rot - they are ready to go into the cypress racks in the mushroom house. This is the beginning of an approximately 80 day process from start to finish when they clean the racks out and get ready for a new batch of soil to come in.

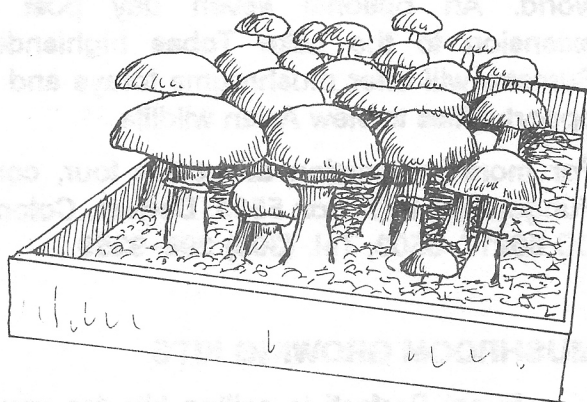
After steam the soil which reduces the volume of soil in the racks and kills unwanted

bacteria and bugs, the mushroom spawn is broadcast onto the beds. The spawn is purchased from a lab in Kennet Square and the material it is in resembles grape nut cereal. After the first signs of growth peat moss is spread on top in the racks. About 30 days later the first mushrooms are ready to be harvested.

The greatest yields are in the first picking when the larger stuffing mushrooms come up. There are 4 pickings over a period of 30 days. After the last picking the mushroom soil is taken out and dumped to be sold to local gardeners and farmers at \$10 a pickup truck-load, and they even put it in your truck!

This farm has a total of 131,000 square feet of growing area. One question I wanted to ask but didn't was what was the real threat of imports to this particular mushroom farm. We read in the papers around here about mushroom growers that are going out of business because the market is going to importers of Chinese mushrooms.

What a fascinating tour! I hope they have a Mushroom farm on the Farm Tour next year.



NEWS AND EVENTS:

AMAZON MUSHROOM TRIP

Gerry Miller, of the Wild Mushroom Traveling Roadshow Inc. announces two mushroom study trips to the Amazon. One, from January 27 to February 10, will be up-river, the Rio Tigre and beyond to the Ururinas; a second will be February 10-Feb.25 and will go down-river and include carnival with the Boras and Huitotos indians, to Tres Fronteras and the Brazilian border. For more information write to Gerry Miller,

MUSHROOMS OF BALI AND BORNEO

Another exotic mushroom adventure, this time led by Gary Lincoff and Emanuel Salzman, M.D. is scheduled for March 9-25, 1990.

Participants will collect mushrooms in the highlands of Bali, an island of volcanic mountains, exotic art, dances and festivals and the famous Balinese blue mushroom omelettes composed of halucinogenic mushrooms!

In Borneo the group will foray in the oak forests of Mt Kinabalu, the locale of almost a thousand species of orchids and the giant *Rafflesia* blossoms more than 70cm in diameter, the largest single blossom in the world. An optional seven day post tour extension to the Lake Tobas highlands of Sumatra will offer mushrooms forays and rare opportunities to view Asian wildlife.

For more information about this tour, contact Fungophile, P.O. Box 5503, Denver, Colorado, CO 80217-5503, Tel. (303) 296-9359.

MUSHROOM GROWING KITS

Fungi Perfecti is selling kits for growing *Polyporus sulphureus*, *Sparassis crispa*, *Hericium abietis*, and *Ganoderma lucidum*

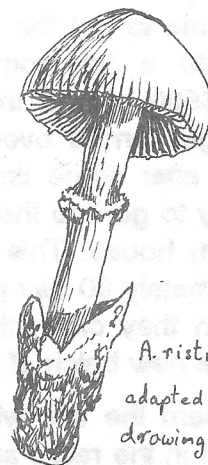
(reputed to have immune stimulating properties by the Chinese and Japanese). For more information write Fungi Perfecti, P.O.Box 7634, Olympia, Washington 98507 (206-426-9292).

NJMA MEMBER DESCRIBES NEW SPECIES OF AMANITA, NAMES IT AFTER SAM RISTICH.

In the July-Sept. issue of *Mycotaxon*, Vol.35:363-369, member Rod Tulloss describes a new species of *Amanita*, *A.ristichii* named after the well known mycologist Dr Sam Ristich.

Rod, who has previously described several other species of *Amanita*, describes the species as being a member of section *Vaginatae* but having a thin delicate annulus unlike the more well known *A.fulva*. Its color is white with gills drying pinkish. It is notable for its two-spored basidia. It is so far known only from Maine and New Hampshire but is to be expected elsewhere under suitable habitats (*Tsuga* and *Pinus* species).

Rod is to be congratulated on the outstanding work he is doing on this difficult and important genus, he is rapidly gaining international standing as a result of his diligence, hard work, and professionalism.



A.ristichii
adapted from the original
drawing by Neal Macdonald

Mycophagist's Corner

BOLETE AND BARLEY SOUP

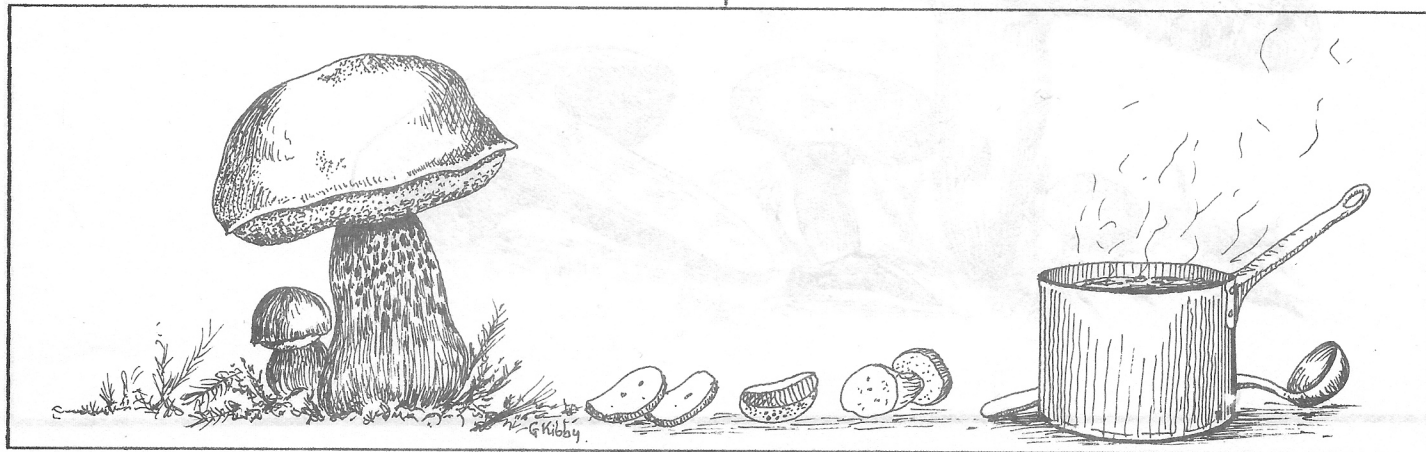
by Bob Hosh

- 2 Red onions, chopped
- 1/3 cup sunflower oil
- 1 stalk celery, chopped
- 3 carrots, chopped
- 1 1/2 pounds fresh boletes, sliced or 1 1/2 ounces dried
- 1 tablespoon Hungarian paprika
- 1/2 teaspoon dried thyme
- 1/2 cup pearl barley
- 4 cups chicken stock
- 1 tablespoon cornstarch
- 1/4 cup fresh lemon juice
- 3 tablespoons finely minced parsley

In a kettle saute the onions in the oil over medium heat until soft, add the carrots, celery and paprika; cook about one minute. Add mushrooms (fresh or dried), the thyme, barley, chicken stock and about four cups water.

Bring to a boil and then simmer uncovered for about 1 hour or until the barley is tender. Mix the lemon juice and the cornstarch in a small bowl; add to the soup with the parsley. Bring to a boil until slightly thickened. Should serve 4-6.

This warming, delicious soup should be just the thing to use up your stocks of dried boletes and to take the chill off as the snow piles up outside!



FIRST CLASS MAIL



C/O SUE KIBBY

NJMA

COLOR ME

SARCODON JOEIDES

Cap dull fawn brown, glabrous to slightly scaly, more so with age. Spines on the underside gray-brown to dull lilac-gray. Stem fawn-brown. Flesh pale vinaceous lavender, deep blue-green with KOH. Under deciduous trees, especially beech.

