

NJMA NEWS

NEW JERSEY MYCOLOGICAL ASSN.

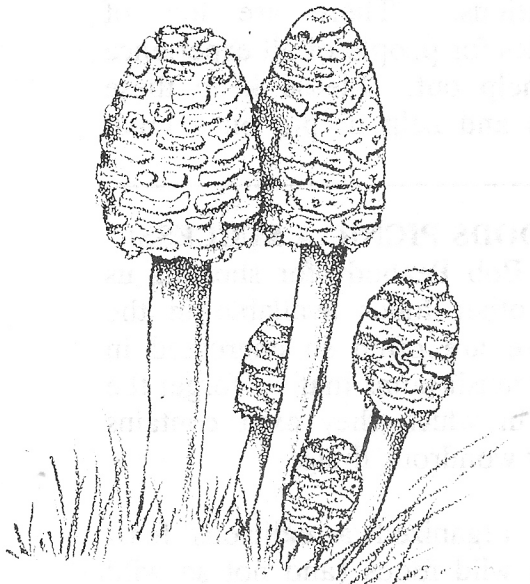
JULY - AUGUST 1990 Vol. 20 No. 4

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
NJMA), to Grete Turchick.

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

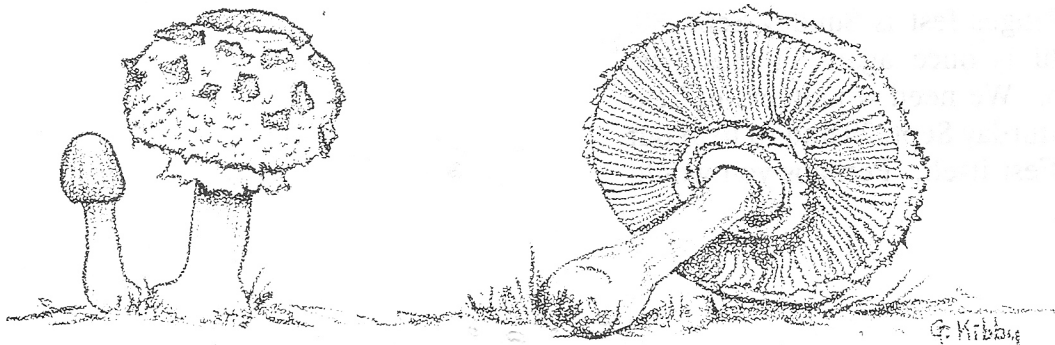


Coprinus variegatus GK

CALENDAR OF EVENTS

- | | |
|----------|---|
| July 8 | Foray at Washington Crossing State Park |
| July 9 | Taxonomy meeting, Rutgers Univ. Gene Varney. Starts 7.30pm. bring specimens from July 8 foray |
| July 22 | Foray at Mahlon Dickerson State Park - Michael Rubin |
| Aug. 2-5 | Northeast Mycological Foray - Trenton State College |
| Aug. 7 | Taxonomy Meeting, Rutgers Univ. 7.30. leader and subject to be announced. |
| Aug. 12 | Foray at Meadow Woods - Sue Kibby |
| Aug. 26 | Stephens State Park - Ray Fatto |
| Sept. 9 | Holmdel Park - Joe Kuczynski |

ALL FORAYS BEGIN AT 10 O'CLOCK. Bring a collection basket, wax bags or paper to wrap specimens in, insect repellent and a packed lunch. Specimens will be displayed and identified (where possible!) so please stick around after the foray to learn and ask questions of the club experts.



NEWSLETTER EDITOR WANTED

A responsible person with good writing skills is needed to fill the now vacant position of NJMA News Editor. The newsletter is published six times a year. You will have help with writing articles, drawing art-work, printing, and mailing the publication. You will need a typewriter, or better yet, a word processor. The newsletter is the most important means of communication within our club. If you are interested please contact Michael Rubin at _____ (leave a message on the machine, please!).

NORTHEAST FORAY AUGUST 2-5

The North East Foray needs your registration form **immediately!** I realize this is rather short notice however due to last minute arrangements the information wasn't available until now. **SORRY!**

RECIPES WANTED

Dr. Alan Bessette is publishing a gourmet cook book entitled Forgotten Fruit: A Gourmets Guide to Edible Wild Mushrooms of North America. He would love to receive original recipes from the members of our club. He is especially interested in mushrooms **other than** morels, chanterelles, and oysters. Recipes should include a title, list of ingredients, and instructions for preparation. Include your name, address, and telephone #. Please send recipes by Sept. 1, 1990 to: Mr. David Fischer, _____ St., _____). Authors of recipes that are published will have their name mentioned in the book.

FUNGUS FEST 1990

The 1990 fungus fest is Sunday Sept. 30. Ursula Pohl is once again Fungus Fest chairperson. We need volunteers to help setup on Saturday Sept. 29 and to help out at Fungus Fest itself. Perhaps you would

like to lead a walk or sit at the door and take donations. There are lots of opportunities for people of all experience levels to help out. Please keep these dates open and help us put on a great exhibition.

WILD FOODS PICNIC A SUCCESS!

Thanks to Bob Peabody for showing us the many other foods available in the woods. We are often so engrossed in looking for mushrooms that we forget the ecosystem in which they exist contains many other wondrous things.

Bob Hosh organized a delicious feast made from wild foods (and not so wild foods) which were contributed by the attendees. Many thanks to Len Frank who had the foresight to bring a rainfly to protect us from the rain that was looming throughout the day.

BEST OF LUCK GEOFF AND SUE

You may have noticed a change in the appearance of the NJMA News. This is because Geoff Kibby, our former newsletter editor has chosen to pursue an excellent career opportunity which, unfortunately for us, requires that he and Sue move to England. Geoff and Sue were both indispensable to our club and I know many of us will really feel the loss. The NJMA wishes Geoff and Sue the best of luck and we look forward to seeing them when they visit this side of the Atlantic.

NJMA CULINARY GROUP--SUMMER PICNIC.

The NJMA Culinary Group will hold its annual Summer picnic on July 29, 1990 at 3:30 p.m. The picnic location is again at Bill and Dorothy Smullens house. For reservations, directions and assignments please call Bob Hosh [redacted] or Jim Richards [redacted]. The picnic theme, by the way, is "A Different Kind of Picnic".... Call Bob or Jim for details.

DON'T EAT THE CESIUM

Harley Barnhart

[Spores & Stipes, North Idaho Mycological Association]

Juergan and Cecilia Nolthenius have received a reply from Umweltinstitute in Munich, Germany, the laboratory to which they had sent samples of our local mushrooms for analysis of possible radioactive contamination.

Some background on this is necessary for those who were not present at the last two fall meetings.

European mycologists have been deeply concerned about the hazards to mycophagy as a result of fallout from the Chernobyl disaster in the U.S.S.R. Mushrooms are renowned concentrators of certain fission products, notably cesium isotope Cs 137. By the fall of 1987, a bit more than a year after Chernobyl, researchers in several European countries were reporting heavy concentrations of Cs 137 in mushrooms from areas hit hardest by fallout. Boletes and chanterelles were among the fungi most affected. Collection and sale of wild mushrooms was discouraged by some countries after these findings. (When Kit and I visited Finland and the Soviet Union last year, we were told that the public had been warned not to eat mushrooms gathered around Leningrad and also from northern Finland).

What about worldwide effects even as far as Idaho's mountains, or the downwind effects from the Hanford facility in Washington? Juergan and Cecilia had learned that the lab in Munich would test any mushroom for a small fee. With some assistance from NIMA and other donors, they sent samples of local chanterelles, *Suillus cavipes*, and a *Suillus* labeled "*S. luteus*" but most likely *S. grevillei*.

The results? Our fungi had Cs levels far below those of comparable European species that had been tested. The local chanterelles had 1/600th the Cs 137 and Cs 134 levels allowed for marketing by the European Economic Community (EEC). Even our "hottest" species, the *S. cavipes*, had only 1/6th the allowable level. Some samples of *Rozites caperata* from southern Germany had managed to pick up 15 times the allowable dose! The *Rozites* is a popular edible, commonly called "The Gypsy."

How did the radioactive cesium, which does not occur in nature, get here in any quantity at all? Don't blame Hanford for this one, we have been told by one expert: they have released a lot of iodine isotopes, but their activities just haven't generated cesium products. The sources were most likely Chernobyl, Russian and Chinese testing, and even our own Pacific tests. Cs 137 has a half life of 30.2 years.

THE BLACK CHANTERELLE



Craterellus and Gorgonzola Fettucini Sauce

1/2 oz. dried *Craterellus cornucopioides* (Black Chanterelle) about 3 oz. if fresh.

4 oz. gorgonzola cheese

3 T butter

1/2 cup heavy cream

1 pound fresh fettucine

Clean and chop the *Craterellus* (if you are using dried fungus, soak them in 1/2 cup hot chicken stock or water and drain, reserve the liquid). Sauté the *Craterellus* in the butter over medium low heat for 3 minutes (if you have reserved liquid from soaking the dried fungus, add it to the pan, turn up the heat and boil off the liquid). Crumble the gorgonzola into the butter and fungus mixture and melt the cheese over medium low heat.

Bring a large pot of salted water to a boil. Add the fettucine and cook al dente. This should take 60-90 seconds for most fresh pasta.

When the gorgonzola is melted and smooth, stir in the cream and bring to a boil. Boil the mixture for 30 seconds, stirring constantly. Mix the sauce and the pasta and serve immediately.

This dish will serve 4-8 as a side course. It is an excellent companion to grilled lamb. Serve a red wine appropriate for the main course such as a Cabernet Sauvignon or Pinot Noir with the lamb.

Substitutions: Any blue cheese will work in this dish, but the creamier the better. A great substitution for the gorgonzola is cambazola or blue costello. These very creamy cheeses make an even smoother sauce. Morels are an acceptable substitute for the *Craterellus*, but the strong flavors of gorgonzola and *Craterellus* are marvelous together. I use black pepper fettucine, but plain or garlic pasta also work very well.

The proportions of ingredients are not critical to the success of this recipe. That, along with the few ingredients and steps, make this a very simple dish to prepare.

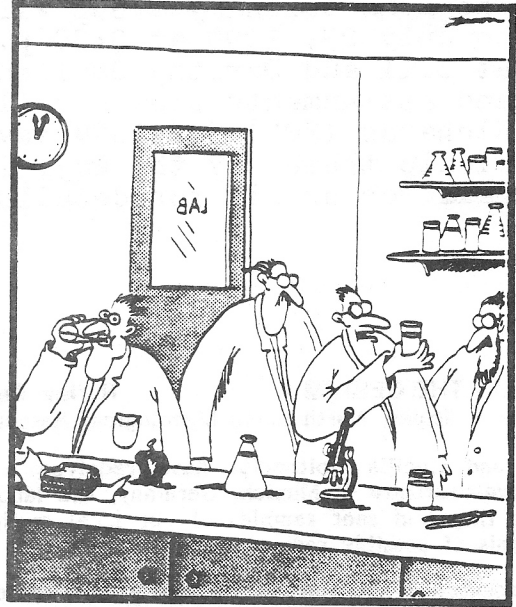
Mike Wood

Mycena News, January, 1990

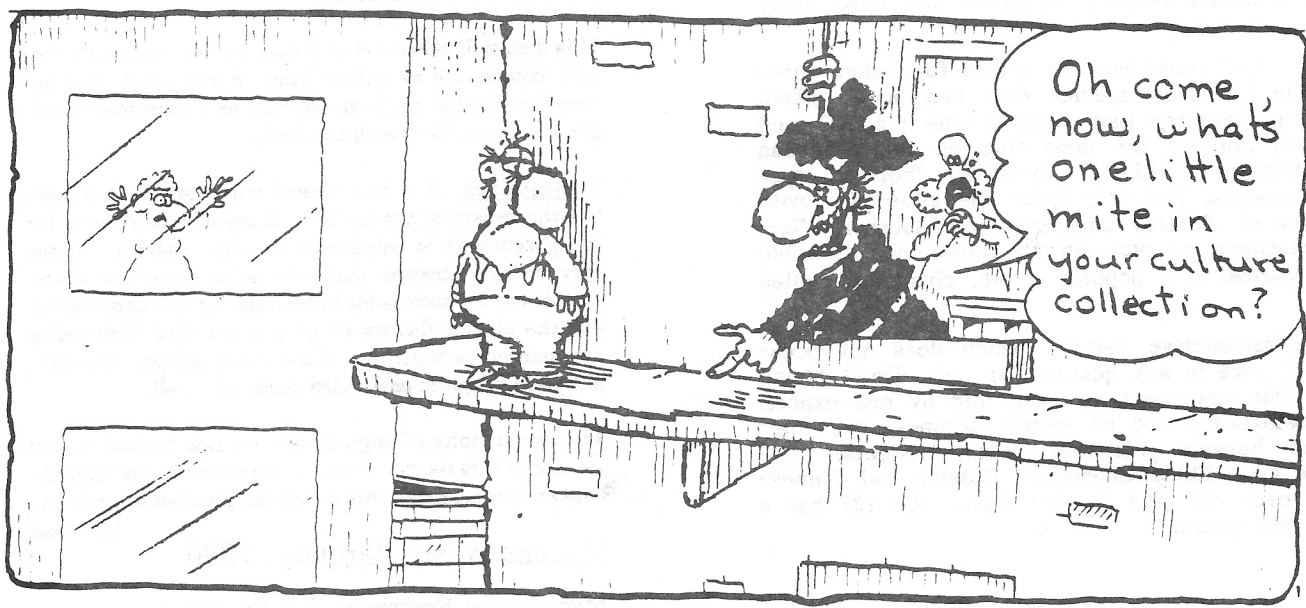
MYCOLOGICAL SOCIETY OF SAN FRANCISCO



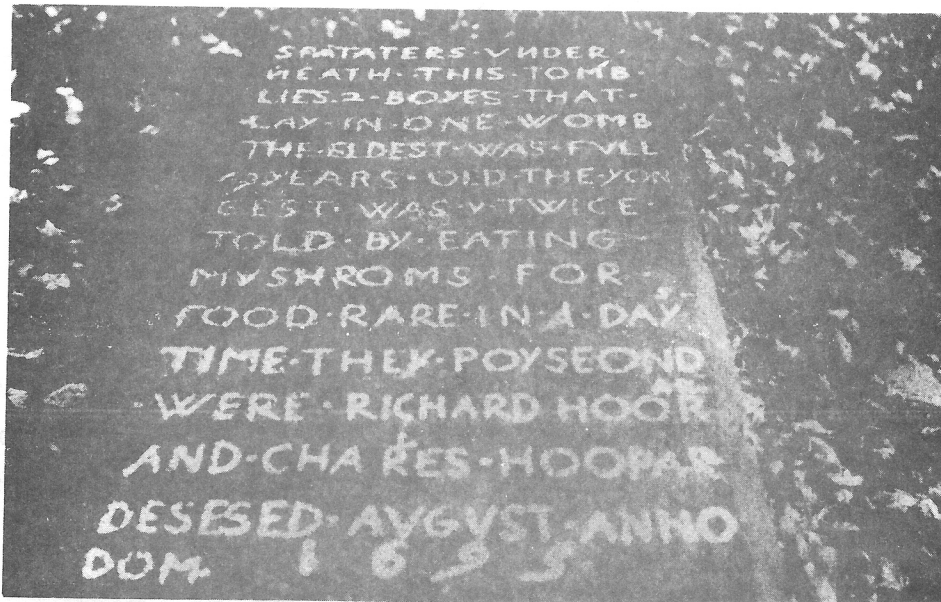
"Perhaps you'd care for a medical mycology textbook that's a little less graphically illustrated, sir."



"What the...! This is lemonade! Where's my culture of Candida albicans?!"
It's been done: See Krause, W. et al., 1969, Fungaemia and funguria after oral administration of Candida albicans. Lancet 1:598-599.



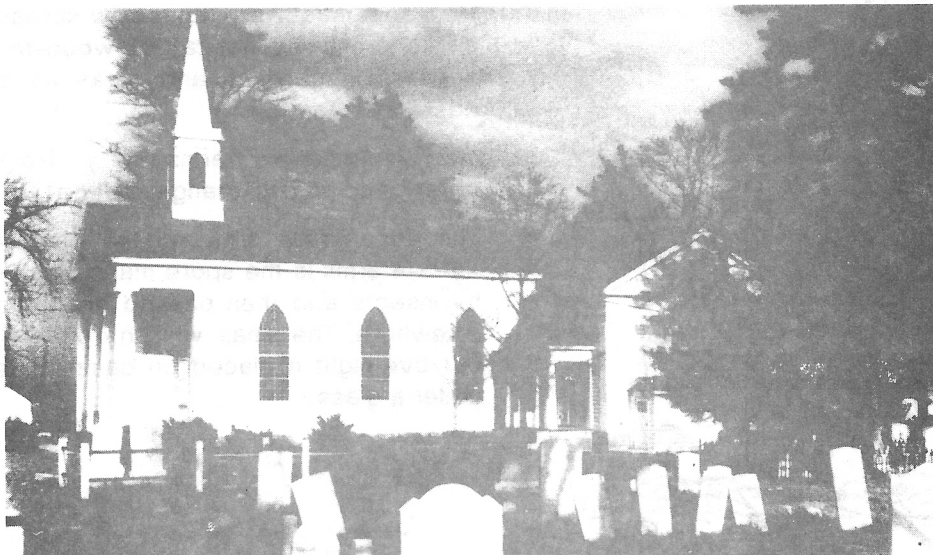
The follow photographs were sent in by member Joe Benante and relate the sad tale of two boys poisoned by mushrooms - in 1695! As Joe said in his letter to the editor " Too bad there was no NJMA in 1695, they might have had a longer life." This is the only tombstone I know of that mentions mushroom poisoning (maybe members know of any others?), a fascinating if rather macabre piece of history.



G W Martin 1920

GRAVE OF TWO SONS OF DANIEL HOOPAR 1695

"Spataters (spectators) underneath this tomb lies two boyes that lay in one womb the eldest was full 13 (19) years old the yongest was 5 twice (10) told by eating mushrooms for food rare in a days time they poyseond were Richard Hoopar and Charles Hoopar desesed August Anno Dom 1695." Horizontal slab now broken in two and more difficult to read.



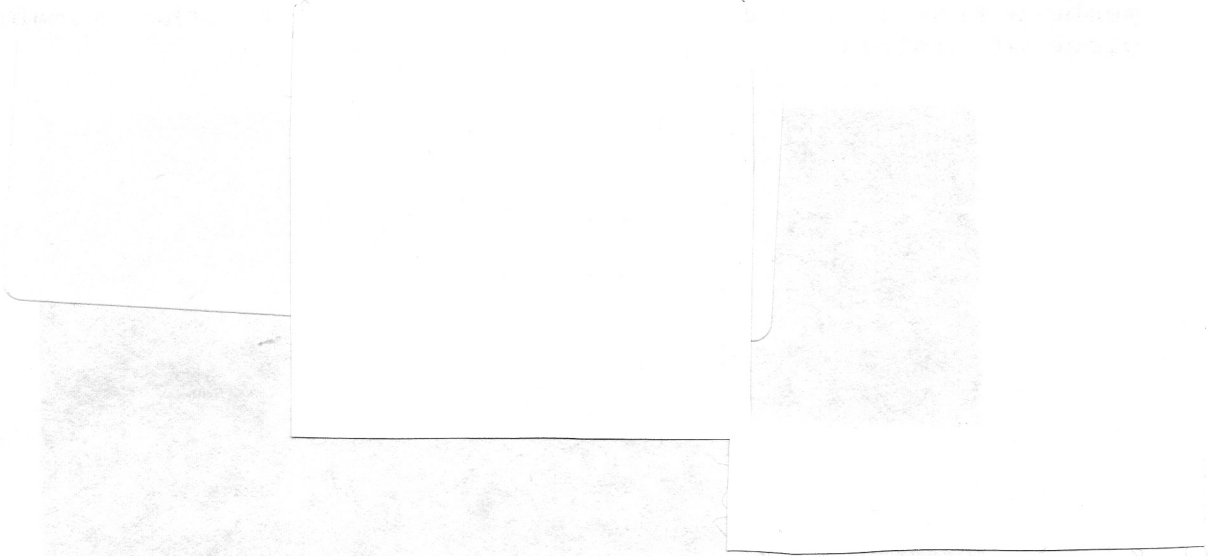
Walter C. Meuly

ST JAMES EPISCOPAL CHURCH 1835

Woodbridge Avenue Edison

Exact replica of church built 1774 and destroyed by the tornado of 1835. The old Baptist cemetery is in back of church adjacent to the old Piscataway Common and is not part of the church.

FIRST CLASS MAIL

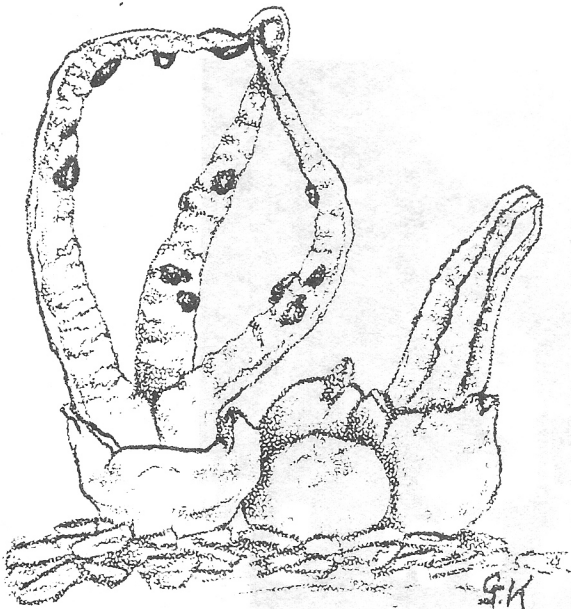


C/O SUE KIBBY

NJMA

COLOR ME

PSEUDOCOLUS FUSIFORMIS



Also called *P. schellenbergiae* this strange stinkhorn was probably introduced to the U.S. from southeast Asia. It has now spread rapidly on its preferred habitat of wood-mulch and appears in gardens and parks all over the eastern states.

The tentacle-like arms vary from bright orange to pinkish-orange, paler at their base.

The deep green slime on the inner faces of the 3-4 arms is the spore mass which is eaten by insects and then passed on to germinate elsewhere. The small, whitish eggs will "hatch" out overnight if placed on damp paper towel under a glass.