

NJMA news

VOL. 21 #4

July - August 1991

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION



Cantharellus cibarius

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Family: \$15.00/year
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Mail checks (payable to NJMA) to:
Grete Turchick,

NEWSLETTER
DEADLINES:

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

CALENDAR

July 21	Meadow Woods
August 4	Echo Hill
August 10-13	Northeast Foray
August 15-18	N.A.M.A. Foray
August 25	Stephens State Park
September 8	Cheesequake State Park
September 29	Stokes State Forest - Annual Picnic

See Previous newsletter for foray directions.

The Morel of the Story

Our Hunterdon Fungus, Joe Latorraca, submitted this article about a bumper crop of Morels in Alaska. Joe quotes from the July 8th issue of Time Magazine (page 47) "Sometimes natural disasters have a sunny side. Last summer raging fires consumed 98,000 acres of spruce in the alaskan interior. As a result of that fire, this year villagers are harvesting a bumper crop of Morels on the charred forest floor. This delicacy which sells for \$14 a pound fresh and as high as \$200 a pound dried is always in demand. The village folk 'went crazy' when they learned that they could make \$20 an hour gathering Morels for the Seattle and Vancouver buyers. In Alaska, the land of the midnight sun, it doesn't get dark in Summer, so you pick all night. An out of town buyer bought 1,800 pounds of Morels in three days .." (Joe adds ... "woweee that's almost a ton of Morels.... Greta, where are you?")

Directions to Lebanon State Forest

(Omitted from foray directions in previous newsletter):

From the North:

Take Rt. 130 South or the N.J. Turnpike to Bordentown. Take Rt. 206 South (make a left at the light at Vincenttown Diner). Follow for 10 miles to traffic circle where Rts. 72 and 70 intersect. Follow Rt. 72 East of circle for 1 mile to main entrance of Lebanon State Forest. Follow signs to Pakin Pond Picnic Area.

These Keys To Russula Go A Long Way Toward Smoothing Things Out!

by Peter Katsaros

[Reprinted from *Mushroom the Journal*
32(9) Summer 1991]

More than 10 years ago I photographed a species of *Russula*, made copious notes, examined the mushroom microscopically and then (as you guessed) placed the slide in my "Unknown File". A full decade later, using this new key by Kibby and Fatto, it was a simple matter to determine that the species in question was *Russula ochroleucoides*.

The apparently indefatigable authors of this key have created a tool which is easily handled [however can] probe a notoriously intractable genus. While a few knotty problems remain (you still have to examine spores microscopically to be certain of species in the *Russula laurocerasi* complex, for example), this key goes a long way toward smoothing things out and providing answers to the familiar query: "Who was that masked *Russula* anyway?"

This cleverly-fashioned key is of the multi-access variety, which means it utilizes the best features of a dichotomous key and a synoptic key, employing each type where it gives best results.

A dichotomous key provides a number of informative couplets, each of which consists of one lead which is applicable to the mushroom under examination and one which is not. By following a

series of appropriate leads in steplike fashion, the user is led to the desired identification.

One difficulty in using a key of this sort arises from its rigid structure: The key must be entered at the first couplet no matter what features the mushroom may exhibit. (In one daunting dichotomous key to a different genus, the initial couplet relies on a microscopic characteristic, rendering the entire key almost useless to amateurs without microscopes.)

Other difficulties are inherent as well, but Kibby and Fatto have nicely avoided the classic pitfalls. Their key, however, is not strictly dichotomous in areas where it claims to be just that; one must occasionally read two descriptions under the same lead, but this causes no difficulty whatsoever and is clearly done to save space.

A Synoptic key, on the other hand, consists of a series of headings such as Cap Color, Cap Size, Spore Color, Taste, etc., utilizing all obvious distinguishing macroscopic features of mushrooms (and, if desired, microscopic ones as well, although this is not done here).

In a typical synoptic key, each species in a genus is assigned a code number which appears under all appropriate headings. With mushroom in hand, one starts with an obvious characteristic and notes all the numbers under that heading. Going on to the next characteristic, one notes only those numbers that are repeated, eliminating those that are not.

In this way one soon reaches a point where only one number has successfully cleared all the characteristic hurdles, and this of course points to the identified species.

Kibby and Fatto have refined this (based on an earlier model) and after duly examining mushroom characteristics under seven simple headings, we are left with a six - or seven - letter code which then keys out dichotomously. It is a simple, beautiful system.

A synoptic key alone would not have worked as well, for it has been shown that too many entities render such a key cumbersome, and here we are dealing with 190 *Russula* species.

Provisional keys are provided as well for other *Russula* species occurring in the South and West. Further, the booklet contains concise descriptions of all species in the main key, give a spore drawing of virtually all species covered, and has fine glossary. These last three features alone, in my estimation, are worth the purchase price [\$14 including postage].

The Kibby-Fatto key works well and will prove helpful no matter what your level of expertise.

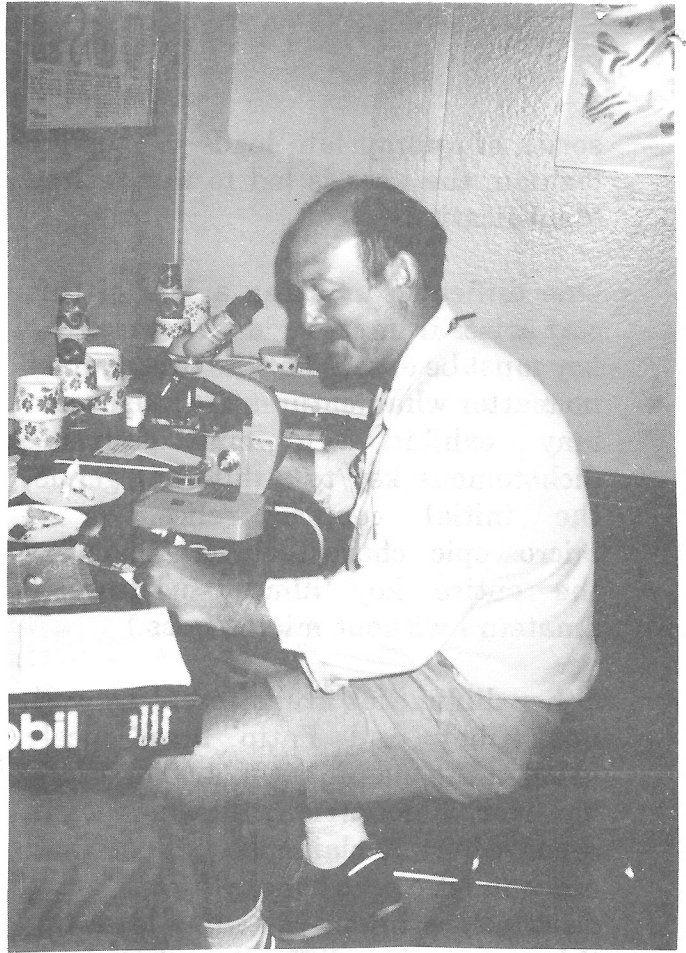
[Peter Katsaros is the author of the new Audobon pocket field guide. Ray usually has some of his keys for sale at our forays. I would recommend everyone get a copy.]

PEEC Weekend Soggy But Fun!

This year's PEEC Weekend was a little moist, having rained from 7:30 am Saturday to 12:00 pm Sunday. This however did not dampen (pun intended) our spirits as this hardy bunch of mushroomers braved the rain in search of exotic and edible fungi. Unfortunately there were slim pickings due to a prolonged dry spell prior to the weekend (If only it had rained a week earlier!). All was not lost, however, thanks to Paul and Linda Meyer as well as Sue Kibby who provided us with an ample supply of the much treasured exotic and edible fungi in the form of wine, cheese, and crackers. Yes wine, cheese and crackers are produced by yeasts and molds, Dr. Baroni was quick to point out. The hardy mushroom pickers worked up a healthy thirst having gone through the equivalent of 1/2 bottle of wine per person. We had a cornucopia of wine representing 12 countries and an equally impressive selection of cheeses and crackers.

The weekend was also highlighted by not one but two very entertaining and informative lectures by our guest mycologist Dr. Timothy Baroni professor of Mycology at S.U.N.Y. Cortland. Dr. Baroni was also on hand to help us identify the mushrooms we did find and gave guidance to people interested in exploring the microscopic features of mushrooms.

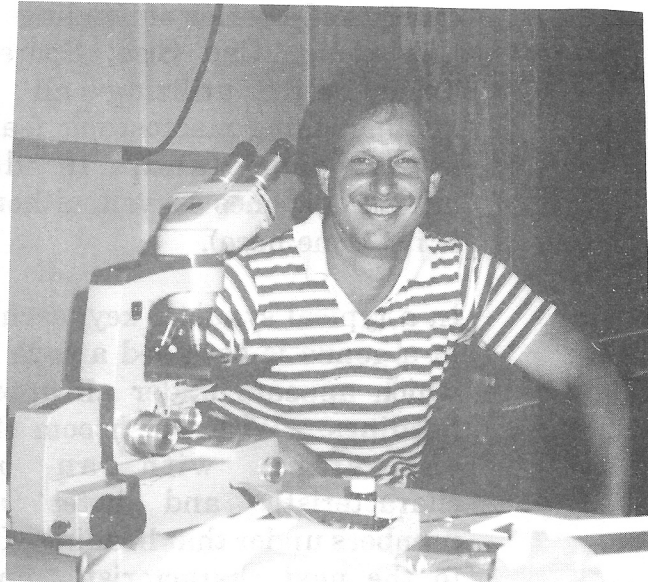
Many thanks to Paul and Linda Meyer for organizing the weekend and supplying the wine, to Sue Kibby for providing the cheese and crackers, and to Dan Meyer and Joe K. for leading the forays.



Dr. Timothy Baroni



Armed but not dangerous!



A very soggy newsletter editor

Mycophagist's Corner

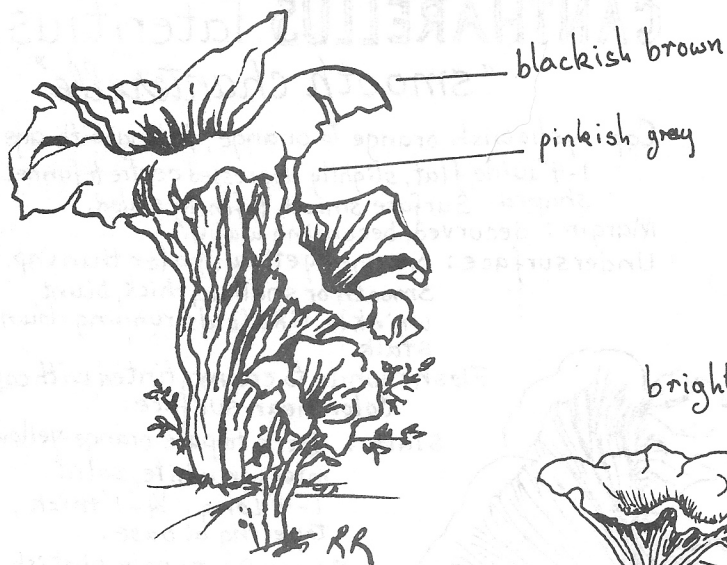
By Bob Gosh

Chanterelles with Squash

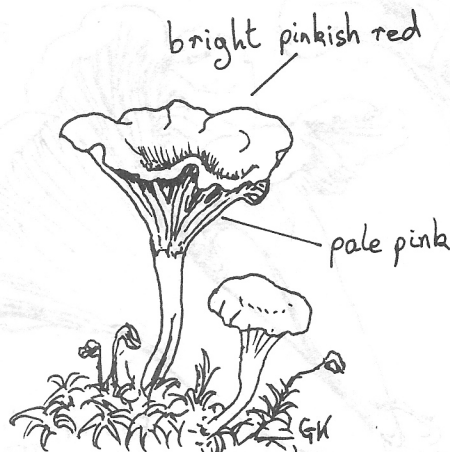
In honor of vegetarians and chanterelle season.
Recipe adapted from Paul Kovi's *Transylvanian Cuisine*
(Crown Publisher 1985).

- 1 1/2 lbs. Young Yellow Squash - Thinly sliced
- 2 tsp. Finely Chopped Fresh Dill
- 1 lbs. Chanterelles - cleaned and sliced
- 1 Tbl. Minced Onion
- 2 tsp. Fresh Chopped Parsley
- 1 tsp. Fresh Chopped Thyme
- 2 Tbl. Fresh Squeezed Lemon Juice
- 6 Tbl. Butter (3 and 3)
- Salt and Pepper to taste

Melt 3 Tbl. of the butter and saute squash until tender (al dente). Sprinkle with dill. Melt remaining butter in another pan. Saute Chanterelles and onion. Add parsley, thyme and lemon juice. Cook for 2 minutes. Mount squash in center of serving dish and spoon on Chanterelles.



Craterellus fallax



Cantharellus cinnabarinus

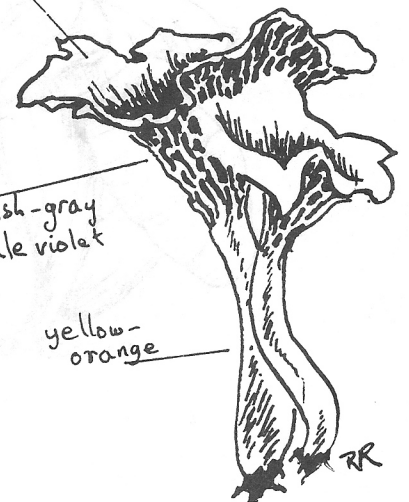
COLOR ME

brownish yellow

yellowish-gray
to pale violet

yellow-
orange

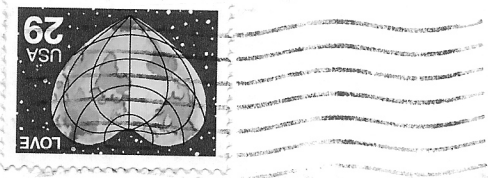
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Cantharellus infundibuliformis

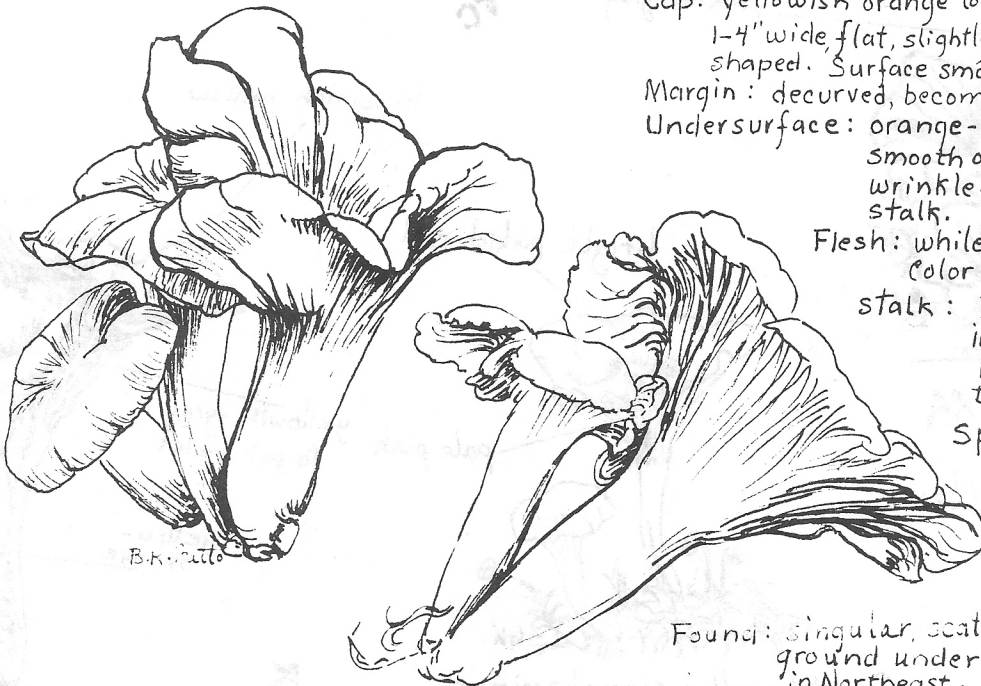
FIRST CLASS MAIL

Sue Kibby
c/o
NJManews



COLOR ME

CANTHARELLUS lateritius "smooth chanterelle"



Cap: yellowish orange to orange, fading with age.
1-4" wide, flat, slightly depressed centre to funnel shaped. Surface smooth to finely scaled.

Margin: decurved, becoming wavy.

Undersurface: orange-yellow, paler than cap.
Smooth or shallow, thick, blunt, wrinkle-like folds running down stalk.

Flesh: white to cream, tinted with cap color near surface.

Stalk: Dark to pale orange-yellow, interior white, solid.

1-4" Long, 1/4-1" thick, tapering at base.

Spore Print: pale pinkish-yellow.

Order: often fruity.

Found: singular, scattered or small groups on ground under hardwoods in July in Northeast.