

NJMA.....Celebrating 20 Years!!!

NJMA news

VOL. 22 #1

Jan.-Feb. 1992

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION

OFFICERS:

Gene Varney, President
Hanna Tschekunow, Vice President
Grete Turchick, Treasurer
Michele Stewart, Secretary
Sue Kibby
Michael Rubin

CIRCULATION:
EDITOR:

DUES:

Family: \$15.00/year
Individual: \$10.00/year
Mail checks (payable to NJMA) to:
Grete Turchick

NEWSLETTER
DEADLINES:

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



CALENDAR

- Feb. 2** - Mycophagy Session - 2:00 pm - SCEEC
Beginners Workshop- 1:00 pm.- SCEEC
- March 1** - Central European Boletes 2:00 - SCEEC
Beginners Workshop 1:00 pm- SCEEC
- April 5** - Ecology and Phenology of Lawn Fungi 2:00 pm - SCEEC
Beginners Workshop 1:00 pm - SCEEC

See Inside For Details!

Directions to SCEEC (Somerset County Park Commission Environmental Education Center 908-766-2489). Route 287 to the North Maple Ave. Basking Ridge exit. Follow N. Maple Ave. till it bends left and becomes S. Maple Ave. in town. Follow S. Maple Ave. past the horse stable (Lord Stirling Park) until you come to Lord Stirling Rd. Make a left onto Lord Stirling Rd. (look for the sign to the Great Swamp) and follow until you come to SCEEC on the left (about a mile).

Please note all meetings start at 2:00 pm. (Except as otherwise noted).

1992 Dues Are Due!!

That's right people; it's time once again to show your support of our fine organization by paying your dues. Those of you who paid at Fungus



Fest have already paid for 1992. Please remit \$10 for individual membership and \$15 for family membership. Send your check to Grete Turchick (see front or back cover for address). Your club appreciates your support.

And While Your Thinking About It...

Why not join NAMA (North American Mycological Association)? The New Jersey Mycological Association is an affiliated club of NAMA. This entitles you to a discount off the regular NAMA membership. You pay \$12 instead of \$15. For your hard earned money you will receive: The Mycophile (NAMA's newsletter), McIlvainea (an annual journal), as well as a members' directory of all those who belong to NAMA (very handy if you're going on a mushrooming vacation outside of your home territory). In addition you also have the opportunity to go to the NAMA forays which are held at various locations in North America.

How do you join? Simply send a separate check to Grete Turchick (see front or back cover for address) made out to NAMA. She'll take care of it.

February 2 - Mycophagy

This is the moment you have all been waiting for, our annual feast of wild mushrooms. Our chefs Bob Hosh and Jim Richards will prepare a variety of dishes featuring the mushrooms we seek to find on forays or grow ourselves. Morels, chanterelles, black trumpets, boletes, *Laetiporus sulphureus*, *Grifola frondosus*, and shiitake are just some of the mushrooms featured during past mycophagy sessions. We hungrily await Feb. 2nd to find out which mushrooms we will get to taste this year.

Raffle to be held during Feb. 2 meeting

Grete Turchick has generously donated a gallon jar of dried morels to be raffled off at the mycophagy session. We will divide it into smaller quantities and raffle each off separately. This is an opportunity not to be missed!!!

March 1 - Central European Boletes

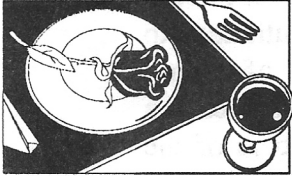
Pazel Lizon, Curator of Fungi at the Museum of Natural History at Bratislava, Czechoslovakia, will feature slides of watercolors by Aurel Dermek which emphasize boletes of Central Europe. In addition Pazel will comment on the recent decline of genera and species of mushrooms from this region. This may give us insight into activities affecting our own environment. Pazel is also chairman of a committee for the protection of fungi and is currently working at Cornell University with Dr. Korf on Discomycetes.

April 5 - Ecology and Phenology of Lawn Fungi

Our ol' guru Sam Ristich is coming down

from Maine to tantalize us with tales of fungi literally growing right in our own backyard. Sam is always full of enthusiasm and this should be great fun to listen to.

*Culinary Group - Jan 25, 6:30,
Millington Fire House*



Yorkshire Pudding anyone? How about a nice pint of ale? This dinner's theme is "Cooking of the British Isles". If you like to cook and love to eat then this is the

club activity for you. The menu is carefully planned and everyone participates by cooking (or cleaning). The costs are shared by all (it's such a bargain too!!!). If you are interested in participating please contact **Jim Richards** or **Bob Hosh** to make reservations.

Slide Show

Thanks to all those who submitted slides for this year's slide show. With a little arm twisting by our president we were able to have a nice slide show put together. Ten individuals submitted a total of 118 slides (38 technical, 45 pictorial, and 35 activities). Our judge Erwin Streisinger did a fabulous job judging the contest as well as presenting the slides. Many thanks to Gene Varney who organized the contest. All members are encouraged to enter next years contest. And the winners are....

Technical

First Prize - Ray Fatto
Second Prize - Ray Fatto
Third Prize - Al Northrup
Honorable Mention - Sue Kibby,



Cornelius Hogenbirk, and Ray Fatto

Pictorial

First Prize - Bob Blumberg
Second Prize - Cornelius Hogenbirk
Third Prize - Ray Fatto
Honorable Mention - Michele Stewart, Bob Blumberg, and Bob Blumberg



Activities

First Prize - Ray Fatto
Second Prize - Ray Fatto
Third Prize - Dorothy Smullen
Honorable Mention - Sue Kibby, Gene Varney, and Gene Varney



Mark Your Calendar

The **Northeast Foray** will be held **July 23-26** in Connecticut.
The **NAMA Foray** will be held **August 13-16** in New Mexico.
PEEC Weekend (The Victor Gambino Memorial Foray) will be held **June 19-21** at the Pocono Environmental Education Center in the Pocono Mountains of Penn.

Attention All Artists!!

The club is having an art show to be displayed at SCEEC in the fall. Get out those art supplies and start working. The theme will obviously be mushrooms.

The New York Mycological Society has several speakers of interest this winter. Their meetings are held at the American Museum of Natural History, room #319. Non-members are welcome provided there is sufficient seating (as are our own meetings).

You will have to pay to enter the museum (unless you are a member of the NYMS or the museum). The schedule is as follows:

Sunday Jan. 26 - 1:00 p.m.

Gary Lincoff (NYMS) "A Radical Parsimony: A Mushroom Field Guide for Mushroom Hunters"

Sunday Feb. 23 - 1:00 p.m.

Al Northrup (NJMA) "The Mushrooms of the 1991 Thailand/Burma Study Tour"

Sunday March 29 - 1:00 p.m.

Dr. Alan Bessette, Utica College
"Mushrooms of North America: A Pictorial Foray"

Sunday April 26 - 1:00 p.m.

Dr. Richard Homola, University of Maine
"Mushrooms That Appear After A Fire"

Summary of Dr. Homola's Talk on *Mycena* reported by Ray Fatto

The talk began with a discussion of the role of fungi in nature's overall scheme. Identification becomes easier if one is conversant with the types of fungi - parasitic, symbiotic, and saprophytic. It is within the saprophytic group, those that consume and decompose the organic matter originated by other growth forms, that the *Mycena* exist. Since these organisms contain specific enzymes which are capable of decomposing certain organic compounds, it can be expected that a given species might be confined to the specific habitat which provides these compounds, i.e. elm wood,



conifer wood, needle duff, hardwood leaves etc. Timing of the fruiting period usually is synchronized to occur after the best feeding and growth period of the mycelium.

There are many species in the genus *Mycena* and learning them as individuals could be difficult. It is easier to recognize and learn characteristics which can be utilized to separate them into small sections of natural groupings. Then the individual species can more easily be identified. Members of the genus are fairly easily recognized after observing the typical stature, fragile texture, and white spore print. Sometimes similar in appearance, *Psathyrella* will have black spores, *Galerina* brown spores, *Pouzarella* pink spores, and *Marasmius* a tougher, wirier texture.

A few of the several groupings described and depicted by slides from Dr. Homola's extensive library are:

Latex containing - *M. sanguinolenta*, *M. haematopus*, *M. galopus*

Blue staining - *M. subcaerulea*

Glutinous, viscid stipe - *M. rorida*, *M. viscosa*

Some interesting properties of specific species were displayed, such as the black staining of *M. fuliginaria*; the copious watery exudate from *M. (Hydropus) marginella*; the living tree bark habitat of *M. corticola*; the fragile white cap of *M. delectabilis* growing on cedar duff; the disks at the base of the stipes of *M. stylobates* growing on oak leaves; the moss habitat of the bright orange colored *M. (Rickenella) fibula*; and many more.

Besides providing us with an

educational presentation on an interesting genus, Dr. Homola once again brought his mother to visit, and who, as an extra bonus brought some delicious traditional Christmas orehoniccki (sp?) (nut roll). We hope what has become a seasonal tradition can continue for many more years.

Follow up on The Brewing of Soma

Sue Kibby has located the hymn associated with this poem in both the 1940 (hymn #435) and 1982 (hymn #652) Hymnal of the Episcopal Church (American). The poem by John Greenleaf Whittier is dated 1872 while the melody was taken from a song by Nikolaus Herman written in 1554. The poem was incorporated into the W. Garrett Horder's *Worship Song* in 1884 but has only been in the hymnal since 1916. The harmony was arranged in 1940 by Winfred Douglas in 1940. A slightly different melody was composed in 1887 for G.S. Barrett's *Congregational Hymnal* (1896 ed.). There is no mention of mushroom intoxication in the explanation that accompanies the hymn. I wonder why?

Major Edibles on the Links (reprinted from the Mycological Society of San Francisco's Mycena News vol. 42 #1 Jan. 1992, edited by Linda Scheffer)

Mushroom hunting and the game of golf have more than a few things in common. Each involves a walk in the great outdoors and each requires perseverance. But of particular interest to mycologists are the environments that mushrooms and golf [balls] share.

First, there's the fairway - a well-watered, fertilized area of grass much like a lawn. It is a rare day when there are no mushrooms

in the fairway. Large fruitings of *Marasmius oreades* occur on the courses at Lake Chabot in Oakland and at Boulder Creek near Santa Cruz. Also on fairways throughout northern California golf courses are ubiquitous fruitings of meadow-loving *Agaricus* species (occasionally *campestris* but regrettably, most often *californicus*).

In the rough (higher, coarser grass alongside each fairway) one is likely to find puffballs at coastal golf courses, such as the ones at Sea Ranch and Bodega Bay. At Lincoln Park (site of the traditional MSSF Land's End walks) a beautiful specimen of *Agaricus rodmani* was found in the tall grassy rough overlooking the Golden Gate. Sometimes it pays to venture into the rough.

Sand traps are often placed on the sides of fairways and around the greens. A group of fresh *Coprinus comatus* was found inside and on the edge of a trap at Franklin Park course in Rodeo.

Creeks wending their way through the fairway and alongside golf courses constitute a hazard for the golfer and a boon for the mycologist. For example, on a fallen tree inside a stream bed on the course at Willow Park in Castro Valley were clusters of silvery *Pleurotus ostreatus*.

Trees are used as strategic obstacles in golf course architecture. One such oak tree was host to an enormous fruiting of *Armillaria mellea* on the De Laveaga course in Santa Cruz. The stately *Agaricus augusta* has been found under firs on Tony Lema's course in San Leandro and on the Tilden Park course as well. *Lepista nuda* and *Lepiota rachodes* are found under Cypress on Bay Area coastal courses such as Lincoln Park and the little course in Golden Gate

Park.

When a golfer's ball is hit into the woods well off the course, it is sometimes said that he is going on an adventure. These can be fruitful adventures. At the Little River course near Mendocino, one such adventure yielded a single but perfect specimen of *Boletus edulis* growing in a mixed conifer forest. In May at Wawona Golf Course in Yosemite, a powerful slice off the first tee is likely to land in a patch of *Morchella* at the edge of the mixed redwood forest there.

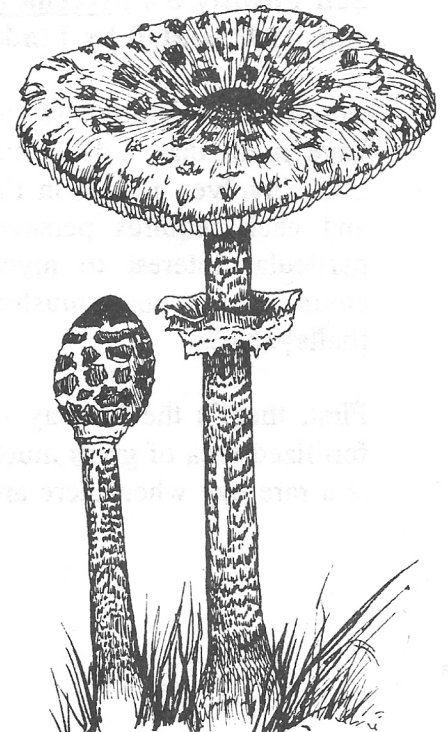
A word of caution is in order. Since these areas are groomed, pesticides are sometimes used. Therefore, it may be unwise to collect for the table at some or all of these locations, especially from the fairways.

Mushrooms may not be responsible for the recent upswing in golf's popularity. But if the drought continues, the game may find some new recruits. If so, they will learn to hone those shots into the rough, sand traps, creeks, the fairway trees, and the forest, for there may be a treat waiting beside the golf ball.

[*editor's note: I have recently become an avid golfer and I thought other golfers in the club might enjoy this article. Obviously the golf courses mentioned are found in California and the specimens found there may not coincide with specimens found here in New Jersey. I personally have found many excellent specimens while "playing" golf. These would include a plethora of *Agaricus campestris*, more puffballs (*Lycoperdon gemmata* and *perlatum*) than I care to remember (it is amazing how much*

*a puffball resembles a lost golf ball!), *Lepiota americanus*, *Aminita*'s, boletes and polypores of limitless variety and a whole host of others.*

I would like to issue two cautions. The first has already been stated, golf courses use an incredible amount of chemicals to keep the courses as good looking as they do. I do not recommend eating any mushrooms found on a golf course (including the rough and surrounding woods). The second caution involves people. This is not California, this is New Jersey. While people are generally good natured, golfers are not. They are usually very frustrated and angry (it such a great game!) DO NOT ATTEMPT TO COLLECT SPECIMENS WHILE A GOLFER IS PLAYING NEARBY. Not only does the possibility of getting hit by a golf ball go up exponentially in relation to how bad the golfer is playing but you may find yourself confronted by a nine iron swung in your general direction. Many courses in this area, public parks and private clubs, prohibit non-golfers from being on the course during operating hours. Always get permission first.]



Mycophagist's Corner by Bob Hosh

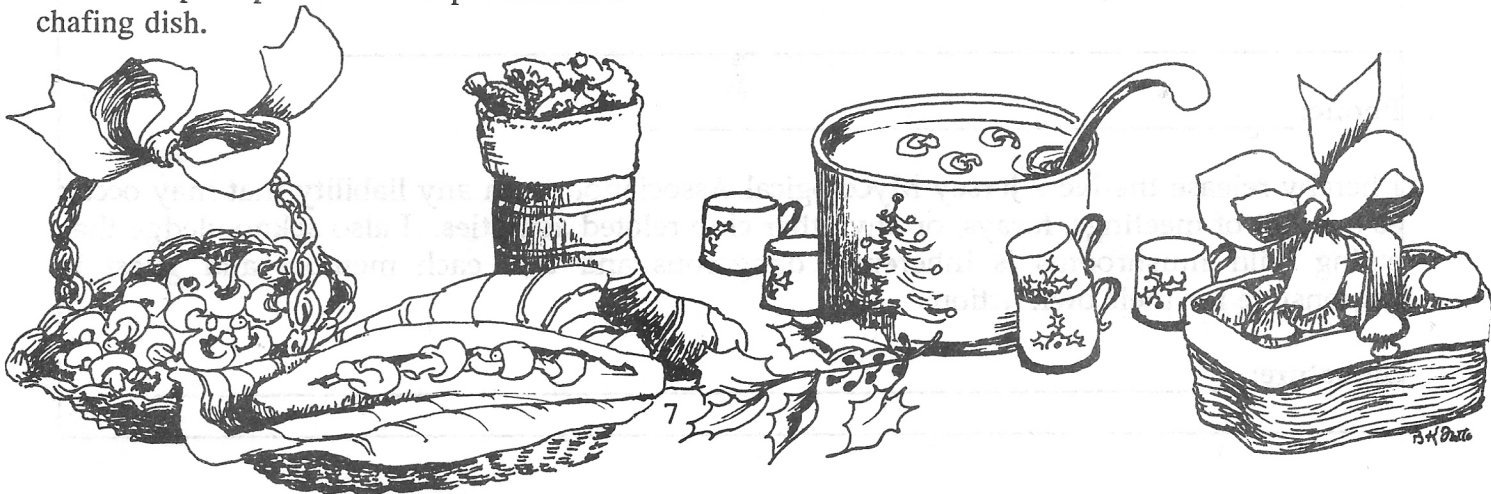
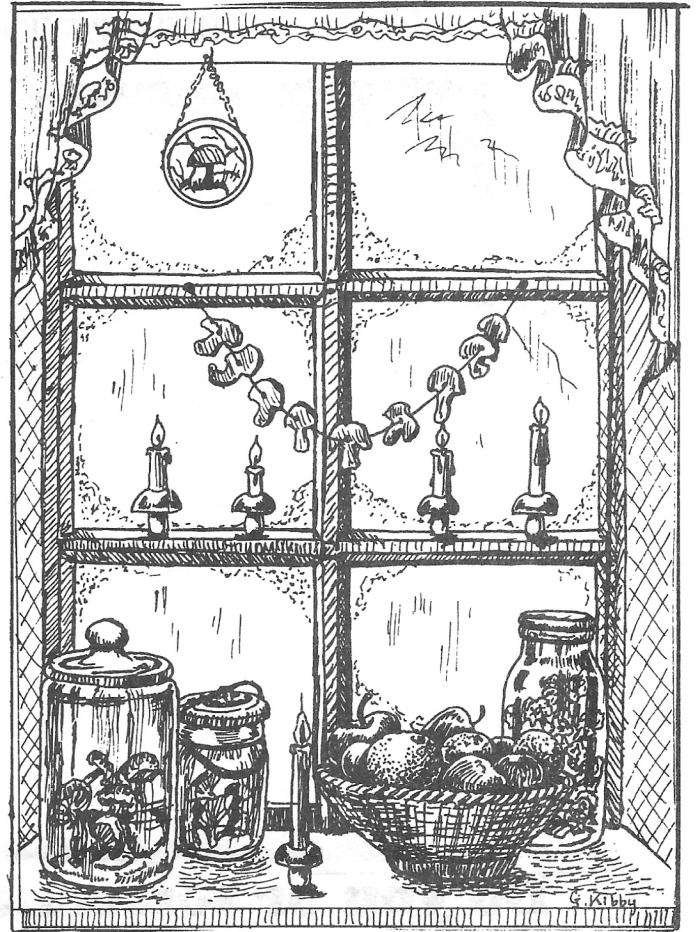
Baked Walnut Stuffed Mushrooms (Díóval töltött gomba sülve)

This dish was served at the New Jersey Mycological Association's Culinary Group Dinner held September 15, 1984. [*editors note: This recipe has not been printed in NJMA News previously so Bob thought the members would enjoy having it.*]

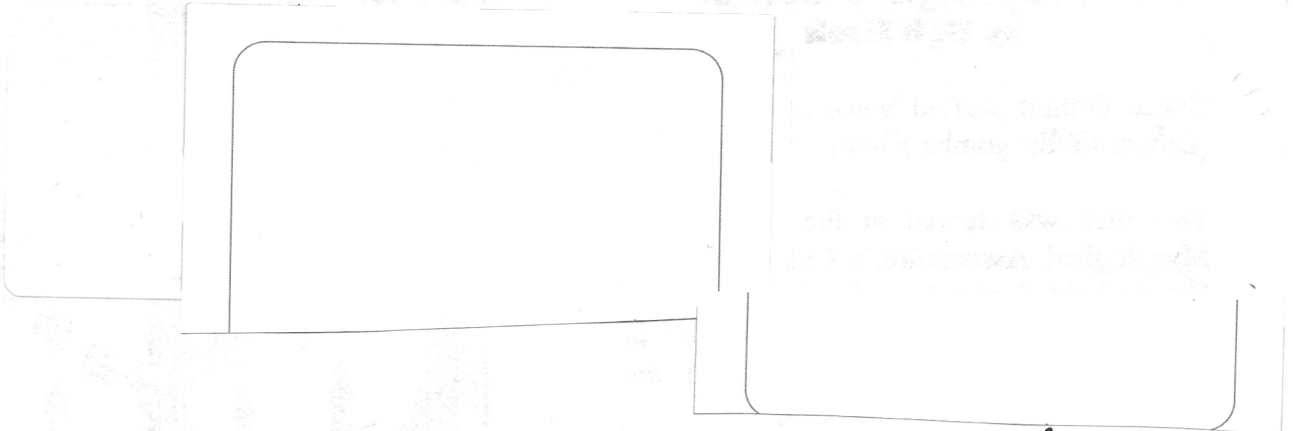
12-15 large mushrooms
1 clove garlic, minced
4 tablespoons butter
3 tablespoons minced parsley
4 tablespoons minced walnuts
1/2 cup bread crumbs
2 eggs, lightly beaten
butter
pimento strips for garnish
1/2 teaspoon marjoram

Carefully remove the stems from the mushroom caps; finely mince stems and saute in melted butter for 5 minutes. Mix in the parsley, nuts, marjoram, bread crumbs, and eggs. Stuff the caps with the mixture.

Place a dot of butter on each cap and bake in a greased dish at 350 °F for 15 to 20 minutes or until done. Garnish each cap with a strip of pimento. Keep warm in a chafing dish.



FIRST CLASS MAIL



NJMAnews
c/o
Sue Kibby

Do you or someone you know want to become a member of NJMA?

If so fill out the form below and mail it to: NJMA c/o Grete Turchick, RD #1, Box 166, Franklin, N.J. 07416. Enclose a check (\$10 for individual or \$15 for family membership).

Name: _____

Address: _____

Phone: _____

I hereby release the New Jersey Mycological Association from any liability that may occur as a result of meetings, forays, or any other club related activities. I also acknowledge that eating wild mushrooms is inherently dangerous and that each member and guest is responsible for their own actions.

Signature: _____