

IN THIS ISSUE: TEAROUT NJMA LIBRARY LIST!

NJMAnews

VOL. 23 #2

MAR-APR 1993

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY
MYCOLOGICAL ASSOCIATION



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\$10 PP OR \$15/FAM/CAL. YR.

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N/L DEADLINES:

10TH OF EACH EVEN-NUMBERED MONTH

* * * * *

CALENDAR

- FEB 27 CULINARY GROUP, MILLINGTON
MAR 07* MUSHROOMS OF SOUTH AMERICA-ROY HALLING
MAR 20 CULTIVATION WORKSHOP-GENE VARNEY (FILLED)
APR 04* THE STROBILURIN STORY-VAN COTTER
APR 17 MICROSCOPY WORKSHOP-GLENN FREEMAN
MAY 02 FORAY MADNESS BEGINS! SEE ISSUE #23-3

***BEGINNERS' WORKSHOP STARTS AT 1:00 PM**

Directions to SCEEC (Somerset Co. Environmental Ed. Center 908-766-2489). Route 287 to the North Maple Ave./Basking Ridge exit. Follow N. Maple Ave. as it bends left and becomes S. Maple Ave. in town. Follow S. Maple Ave. past Lord Stirling Stables. Make a left on Lord Stirling Road (Great Swamp sign on right). SCEEC is about a mile. Park in the lot, NOT in front. Your contribution to refreshments (snacks or cash) is much appreciated. Starts 2 PM.

HAPPENINGS!

BEGINNERS' WORKSHOPS:

MARCH 7 & APRIL 4, 1 PM

There will be sessions for beginners to review some basic subjects before this season's forays, each one hour just before the regular monthly meeting. Subjects covered will include basic vocabulary and choice of field guides in March; and hunting, collecting, and preserving in April. Call Dorothy Smullen () to register (mandatory!). Space is limited.

CULINARY GROUP

27 FEB 93, 7PM

Culinary Group is a special interest branch of NJMA which meets occasionally to share contributed food under a chosen theme. The event is open to NJMA members on a first-come, reservation basis; and guests might be admitted if space allows. This season's theme is **FRENCH BISTRO**. Choice of dishes contributed will be negotiated with Chairman Maurizio Russi; day phone _____ First-timers: send Maurizio a SASE at _____ for directions, details, and etiquette.

MARCH '93 MEETING

07 MARCH @ SCEEC

Dr. Roy Halling of the NY Botanical Garden will speak on the Mushrooms of South America. Open to the public.

APRIL '93 MEETING

04 APRIL @ SCEEC

Last of the winter season! Drop in! Hear many announcements! Smell Spring! Then listen as Dr. Van Cotter tells **The Strobilurin Story**. (me either-ed)

MICROSCOPY WORKSHOP

17 APRIL, COOK COLLEGE

Glenn Freeman and 4-helpers-4 will lead us through the heart of the lumper/splitter wars, as we examine the otherwise-invisible warts, knobs & nipples of Mushdom. Those who have thrown up their hands (but not specimens) will know why they need it. For res & info call Jan Vansant at _____. Limited to 20. Take lunch, a notebook, and your favorite guide.

VICTOR GAMBINO FORAY

(PEEC WEEKEND)

25-27 JUNE 93

For the full scoop on this great opportunity to look, learn, practice, foray a lot, overeat, be with friends and talk mush: Check out the inside back cover of this very issue!

NEMF FORAY

SOUTHBOROUGH MASS

12-15 AUGUST '93

Look for more info in the next issue.

NAMA FORAY

OLYMPIC PENINSULA, WA

14-17 OCT '93

Puget Sound MA will host at Fort Worden State Park, on the strikingly beautiful Peninsula. Theme: Mushrooms and their Natural Habitats.

DEADBEATS & LAGGARDS BEWARE!!

PAY DUES NOW OR GRETE WILL CUT OFF YOUR SUBSCRIPTION; THIS WILL BE YOUR LAST COPY.

"Variations in Species" According to Dick Homola

by Dorothy Smullen

For several years now, in late December, our club has benefited from visits with Dr. Richard Homola of the University of Maine. All will agree that Dick Homola is a very good friend to NJMA. His talks are always well attended and informative to both the beginner and the more advanced mushroomer. This year, Dick spoke about "Variations in Species". We saw slides of cabbage, broccoli, cauliflower and Brussels sprouts and were reminded that these are all one species.

Through evolution the environment selects for similar adaptive genetic features in related families. This is illustrated by the Cactus and Euphorbia families both exhibiting swollen stems for water storage and spines in desert habitats. Certain environments also affect morphology as seen by dwarfing of some trees at high altitudes. *Mitruia Paludosa* is a fungus that varies its structure when it grows under water.

We viewed slides of Pangea and continental drift and were reminded that mushrooms of the same species, separated by an ocean, eventually evolve so that they are unable to interbreed. At that point, they become different species. Studies on interbreeding have not been common in mycology.

Finally, one can still recognize close groups and complexes if you know your structural characteristics well. As was seen in the slides of *Suillus* spp., *Gomphus* spp. and *Hygophorus* spp., no matter where you travel, you can relate to what you know.

Myxomycetes Revealed at Slime Molds Workshop

by Eddie Ledner

As usual, Gene Varney was an enlightening teacher for the novice as well as the experienced. The class started with some spectacular slides and then we were given the lowdown on what myxomycetes are. We then viewed the microscopic features through the several stages of its growth cycle. Myxomycetes start out animal-like and evolve to a fungus-like fruiting body.

Until you view one of those fruiting bodies under a microscope you can't imagine their beauty. We then examined several different specimens that had not been identified, as well as previously identified one. All in all, I think those who attended the class got more than they came for. Soooooo, if during one of our forays you notice some of us hovering over a log, come join us.

The Russulas Are Coming, The Russulas Are Coming, says Ray Fatto by Gene Varney

In January, Ray told of his years working on genus *Russula*—very common collections on our forays, but seldom keyed out by anyone except Ray. Most of us avoid them because it's so hard to nail down spore color/size/ornamentation, chemical reactions, and minute cap details. The genus is pretty easy, based on size, shape, density, and fragility...the last due to its large globose cells, or sphaerocysts. Most American species were named 1875-1945 by Peck, KAUFFMAN, BEARDSLEE, BURLINGHAM, AND MURRILL. DAVE PATTERSON GOT RAY HOOKED IN 1985. SINCE THEN, HE AND GEOFF KIBBY HAVE PUBLISHED THEIR KEYS TO THE SPECIES OF *RUSSULA* IN EASTERN NORTH AMERICA. IT'S FOR SALE BY OUR BOOKSELLING COMMITTEE.

RAY SPOKE OF *RUSSULA* REPRESENTATION IN COMMON FIELD GUIDES: MOST HAD 20-35 SPECIES, BUT ARORA (84) RAYNER (115) PHILLIPS (87) IMPROVED THINGS. RAY & GEOFF PACKED IN A GRAND TOTAL OF 288! RAY'S USUALLY EXCELLENT SLIDE SELECTION SHOWED THE MAJOR SPECIES AND GROUPS. HE ALSO COMMENTED ON EDIBILITY, WHICH ISN'T REPEATED HERE BECAUSE OF INCOMPLETE NOTES. DURING SUMMER FORAYS, YOU CAN ASK RAY AND SUCH EXPERIENCED GOURMET COOKS AS GRETE TURCHICK ABOUT THE CULINARY VALUE OF VARIOUS *RUSSULA* SPECIES.

ANNUAL MYCOPHAGY MEETING

by Barbara L. Peabody

President Hanna Tschekunow opened our always popular February Mycophagy meeting as delicious aromas emanated from the kitchen behind her.

Sixteen tasty culinary delights came out of the kitchen where Jim Richards and Bob Hosh presided as our illustrious chefs at our annual mycophagy meeting on February 7th. Wild mushroom dishes with exotic names from "Creamed Oysters with Sheep Cheese", "Volemus-Bisporus Stir Fry", "Coprinus in Curry Sauce", "Stir-fried Chinese Cabbage with Shiitake and Snow Peas", "Homemade Crepes Stuffed with Grifola Frondosa and Herbed Cream Sauce", to "Bob's Last Effort of the Day" enchanted our taste buds.

Sue Hopkins and Artie Grimes were working nonstop chopping, cleaning, stuffing, etc. as chef helpers this year. Each recipe's ingredients were duly recorded by Jan Vansant and Barbara Peabody and then announced by our all-around herald Robert Peabody and served to the 50 eager partakers by Hostesses Barbara Ecker and Dorothy Smullen. Paul Meyer, Hospitality Committee, was ever present with coffee, tea, and juice throughout the meeting. The delectable homemade breads were baked by Bernice Fatto, Jan Vansant, Jim Richards, Sue Hopkins, and Eleanor Latorraca. Behind the scenes bread slicers were Genia Hosh, Jan Vansant, and Eleanor Latorraca. Mushrooms were donated by Hanna Tschekunow, Greta Turchick, Barbara Ecker, Jim Richards, Bob Hosh, Richard Balsley, and Ursula Pohl. Our treasurer, Greta Turchick, was happy to see our club's coffers grow with the proceeds of Bob Peabody's famed auction as various breads, mushrooms, and our club's out-of-print mushroom cookbooks went on the block.

Chefs Bob Hosh and Jim Richards promise to gratify us with a recipe or two from today's meeting in a future newsletter. In the meantime, we can have visions of wild mushroom dishes dance in our heads as we conjure up the tastes once again as we remember Bob Hosh's "Creamed Oysters with Sheep Cheese". Can you still taste those fresh oyster mushrooms sauteed with onions and garlic, and the distinctive flavor of Brynza? Or maybe you will sit down, lean your head back, close your eyes, and recall Jim Richard's "Creamed Morels in Mini Pita Shells". Could you taste the shallots and heavy cream in the dish, or can you only remember the morels?

We hope our members, old and new, enjoyed this year's culinary delectations. And we thank each and every member who contributed to its success by their hard work and/or donations of mushrooms, breads and cookbooks.

MYCOPHAGISTS' CORNER

A Fowl Deed

by Carol & Alex

- 1 med onion/4 clv garlic
- 1 c leftover chopped turkey
- 1 c Grifola frondosus
- 1 can cream-o-mush soup
- 1 lb pasta (angel hair or your choice)
- 1/4 c Parmesan cheese

Cook pasta al dente. Saute onion and garlic and hen. Mix with turkey & soup in and warm while pasta boils. Mix sauce and add cheese salt, herbs etc. according to your taste. Drain pasta, stir i sauce. Serve with green leafy vegetable and white wine.

(No) Cream of Bricktop Soup

by Carol and Alex

- 1 c chopped onion
- 4 T butter or olive oil
- 5 t whole wheat flour
- 4 c vegetable or chicken stock
- 1 c dried Naematoloma sublateritium
- 1 t umeboshi vinegar
- salt and herbs to taste

Soak mushrooms in water. In a heavy-bottomed pot, saute onions until soft. Sprinkle flour into pot and stir until flour is browned. Add stock gradually while stirring to prevent lumps. Bring to a simmer and add mushrooms, liquid and seasonings. Simmer 15 minutes, covered; stir occasionally. Puree in blender, return to pot and adjust seasoning. Garnish with sprig of parsley, curl of carrot, etc.

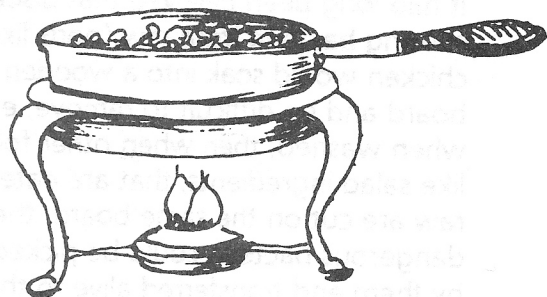
-adapted from **The Natural Gourmet**
by Annemarie Colbin

Veal and Morel Loaf

by Bob Hosh

- 1.5# veal, ground fine
- 0.5# lean pork, ground fine
- 1.5 oz dried morels
- 2 clv garlic, minced
- 1 lge onion, minced
- 2 oz dbl-smoked bacon, minced fine
- 1.5 c bread crumbs, unseasoned
- 1/4 c fresh, finely chopped marjoram (or 1t dried)
- 1 egg, beaten lightly
- 1/4 c morel soak liquid
- 1/4 c dry white
- 1 t ground black pepper
- 1T salt

Soak morels in 1/2 c hot water for about 20-30 min, drain and reserve liquid. Mince morels fine. In a large bowl, mix thoroughly all ingredients, shape into a loaf and place in a baking dish. Bake in preheated 350F oven for about 75 minutes. Serve hot or cold. This tasty loaf was sampled at the 1993 NJMA mycophagy meeting.



Wooden Cutting Boards Found Safe

by Jane E. Brody

Every now and then a scientific finding flies in the face of conventional wisdom. And so it was with an accidental discovery by microbiologists at the University of Wisconsin's Food Research Institute that wooden cutting boards kill food-poisoning bacteria that survive very nicely on the plastic boards that have been widely promoted for years as safer than wood.

The scientists, Dean O. Cliver and Nese O. Ak, stumbled upon the finding while seeking ways to decontaminate wooden boards and make them as "safe" as plastic. Much to their surprise, they found that when boards were purposely contaminated with organisms like Salmonella, Listeria and Escherichia coli that are common causes of food poisoning, 99.9% of the bacteria dies off within three minutes on the wooden boards, while none died on the plastic ones.

When contaminated boards were left unwashed overnight at room temperature, bacterial counts increased on the plastic, but none of the organisms could be recovered from the wooden boards the next morning.

It had long been believed that disease-causing bacteria from raw foods like chicken would soak into a wooden board and be difficult to remove, even when washed; then when other foods, like salad ingredients, that are eaten raw are cut on the same board, the dangerous bacteria could be picked up by them and transferred alive to the consumer. Plastic was assumed to be safer because it is non-porous and contaminating organisms could be readily washed off.

Based on the new studies, Dr. Cliver said, "Wood may be preferable in that small lapses in sanitary practices are not as dangerous on wood as on plastic." But he cautioned against being "sloppy about safety" and warned cooks to be sure to wash off cutting surfaces after cutting meat, chicken or fish, whether the surface used is wood or plastic.

The researchers tested boards made from seven different species of trees and four types of plastic and found similar results: wood was safer than plastic, regardless of the materials used. Thus far, however, the researchers have been unable to isolate the agents in wood that make it so inhospitable to bacteria.

from the New York Times HEALTH Feb. 10 1993.

OFF COARSE ITS RITE !

I have a spelling checker.
It came with my PC.
It plainly marks four my revue
mistake I cannot sea.
I've run this poem threw it.
I'm sure your please too no.
It's letter perfect in it's weigh
my checker tolled me sew.

Wanna' Play Dictionary?????

foray, *n.* the act of foraging.

forray, *v. t.* to ravage [obs.]

Moral: Watch your R's.

NEW JERSEY MYCOLOGICAL ASSOCIATION

LIBRARY LIST

**COMPILED BY BRUCE E. VANSANT
27 MAY 1992**

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BY TITLE OR SUBJECT

TITLE OR SUBJECT	CATALOG	AUTHOR
AGARICALES In Modern Taxonomy	QK629	Singer, Rolf
ALGAE & FUNGI	QK567 A4	Alexopoulos, C. J. & Bold
ALL COLOR BOOK, Of Mushrooms & Fungi	QK617.S2	Savonius, Moira
AMANITA & PHOLLOIDES (Note Book Binder)	NJMA 1	Simons, Dr. D.
AMANITACEAE, The agaricales (Gilled Fungi) of Calif.	NJMA 2	Thier, Harry D.
AUDUBON SOC., Field Guide, Natural Places in N.E. INLAND	QH76.5.N96493	Kulik
AUDUBON SOC., Field Guide, Natural Places in N.E. COSTAL	QH76.5N96	Kulik Et al
AUSTROBOLETUS & TYLOPILUS, subg. Porphyrellus	QK629.S76	Wolfe, Carl B. Jr.
BERKELEY & CURTIS	QK600.44	Peterson, Ronald H.
BIOGRAPHICAL Sketches of Deceased Mycologists	NJMA 4	Hesler, L.P.
BIOTECHNOLOGY & Fungal Differentiation	NJMA 25	Meyrath, J. & Bullock, J.D.
BOLETI OF North Eastern America	QK629P7357	Snell & Dick
BOLETINAE I Strobilomycetaceae Of Fla. FARLOWIA	NJMA 3	Singer, Rolf
CHAMPIAGNONS, Novel Atlas Des Tomb 1	NJMA 17	Romagnesi, Henri
CHAMPIAGNONS, Novel Atlas Des Tomb 2	NJMA 18	Romagnesi, Henri
CHAMPIAGNONS, Novel Atlas Des Tomb 3	NJMA 19	Romagnesi, Henri
CHAMPIAGNONS, Novel Atlas Des Tomb 4	NJMA 20	Romagnesi, Henri
CLITOCYBE, North American Species Of	QK629.T73	Bigelow, H.E.
COLLYBIA, THE GENUS	QK629.A4H24	Halling, R.E.
COLOR TREAS. Of Mushrooms & Toadstools	QK73188884	Tosco, Umberto & Fanelli
COMMON Mushrooms Of New England	QH105.C8	Cooke, John C.
CUP FUNGI, The North American Vol.1	QK623.A1S42	Seaver, F.J.
DICTIONARY Of Fungi 7th Edition	QK600.35A35	Hawksworth, Sutton, Ainsworth
DICTIONARY, Mycological In 8 Languages	QK600.35.M941	Berger, Karl
DNA- Analyse of Strophariaceae (In German)	QK629.S77	Jahnke, Klaus-Dieter
ECTOMYCORRHIZAE of Maine #2 LACTARIUS	NJMA 5	Homola, R.L. & Czaposky
EDIBLE & POISONOUS Mushrooms of Canada	QK617S133	Groves, J.W.
EDIBLE TOADSTOOLS & Mushrooms	NJMA 22	Gibson, H.W.
ENCYCLOPEDIA of Mushrooms	QK617.D53	Dickinson & Lucas
FIELD BOOK of Common Mushrooms	QK617.T56	Thomas, W.B.
FIELD BOOK Of Nature PHOTOGRAPHY	TR721.M39	Maye, Patricia
FIELD GUIDE To Mushrooms of N.A. 1987	QK617.W424	McKnight, Kent H. & Vera E.
FIELD GUIDE, N.A. MUSHROOMS. (AUDUBON SOCIETY)	QK617.L524	Lincoff, Gary
FIELD GUIDE, THE MUSHROOM HUNTER'S	QK617.S56	Smith, A.H.
FIELD GUIDE, To Southern Mushrooms	QK617.W38	Smith & Weber
FILAMENTIOUS FUNGI Vol 1 (Industrial Mycology) 1975	QK603S652 v1	Smith, J.E. & Berry, D.R. Edit.
FILAMENTIOUS FUNGI Vol 2 Biosynthesis & Metabolism 76	QK603S652v2	Smith, J.E. & Berry, D.R. Edit.
FILAMENTIOUS FUNGI Vol 3 Developmental Mycology 78	QK603S652v3	Smith, J.E. & Berry, D.R. Edit.
FOOD 7 Beverage Mycology 1978	QR115B566	Beuchat, Larry R.
FOOD Spoilage, Fungi And 1985	NJMA 24	Pitt, John I. & Hocking, Ailsa G.
FUNGAL Nutrition, & Physiology 1984	QK601.G27	Garraway, M.D. & Evans, R.D.
FUNGI Folklore, Fictions & Fact	PK617.F55	Findlay, W.P.K.
FUNGI, The Decay Ponderosa Pine	SB608.P65G5	Gilbertson, R.L.
FUNGI, The Morphological Features	NJMA 16	Gaumann, E.A.
FUNGI, An Advanced Treatise Vol I, 1965 (Fungal Cell)	QK600A297v1	Ainsworth, & Sussman.

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FUNGI, An Advanced Treatise Vol IV A 1973	QK600A297v.4	Ainsworth, Sparrow, & Sussman
FUNGI, An Advanced Treatise Vol IV B 1973	QK600A297v.4E	Ainsworth, Sparrow, & Sussman
FUNGI, Of Switzerland Vol. 1 Ascomycetes	QK608.S9bP551	Breitenback & Kranzlin
FUNGI, The Vol. 1	NJMA 6	Wolf, Frederick A. & T.
FUNGI, The Vol. 2	NJMA 7	Wolf, Frederick A. & T.
GASTEROMYCETES, Of Eastern U.S. & Canada	QK626.C64	Coker, W.C. & J.N. Couch
GROWING & COOKING Your Own Mushrooms	SB533.M83	Mueller, Jo
GUIDE To Mushrooms	QK617.J67	Jordan, M.
GUIDE TO MUSHROOMS, Simon & Schuster's	QK617P23413	Lincoff, Gary & Pacioni
GUIDE, Some Edible & Posionous Mushrooms N.J.	QK617.1985	Bessette, Alan
HALLUCINOGENIC Plant of North America	QK99.N67	Ott, Jonathan
HEBELOMA, The Veiled Species of in Western U.S. 2	QK629.C787S5E	Smith, Evenson, & Mitchel
HELVELLA, Genus In Michigan (Reprint-Mich. Botanist)	NJMA 11	Weber, N.S.
HERICIUM, Genus (Blue Note Book) & Amanita	NJMA 12	Harrison
HONEY Mushroom Complex (Photo Copy)	NJMA 26	Lincoff, Gary (Compiler)
HOW TO IDENTIFY Mushrooms To Genus III Micro.	QK617.L27	Largent, D. Et Al
HOW TO IDENTIFY MUSHROOMS To Genus IV	QK617S856	Largent D. Johnson-Watling-&Stunt
HOW TO IDENTIFY MUSHROOMS To Genus V	QK617.W369	Largent, Johnson, & Watling
HOW TO IDENTIFY, Mushrooms To Genus 1973	NJMA 10	Largen, David
HOW TO KNOW FERNS & Fern Allies	QK534.5M52	Mickel, John T
HOW TO KNOW MOSSES & Liverworts	QK533.84.N67	Conard & Redfearn
HOW TO KNOW The Gilled Mushrooms	QK617S553	Smith, Smith & Weber
HYDNUMS, The Stipitate Of The Easter U.S.	QK629.H8C68	Coker & Bears
HYPHOMYCETES, Moniliales	QK625.M74T88	Tubaki, K.
IDENTIFICATION Of The Larger Fungi	QK607.W38	Watling, Roy
INDEX Of The Common Fungi Of N. America	QK604.5.M54	Miller, & Farr
INTRODUCTORY MYCOLOGY 2nd Edtion 1978	QK603A55	Alexopoulos, C.J.
KEYS TO AGARICS & BOLETI	QK626.M6713	Moser, Meinhard
LACTARIUS, N.A. Speicies Of,	QK629.R87H47	Hesler & Smith
LACTARIUS, North American Species Of	QK629.A4S52	Hesler
LEAVES & Shoots Of Wild Plants Used As Potherbs	NJMA. 21	Peabody, Robert H.
LICHENS An Illustrated Guide	QK589.D63	Dobson, Frank
MARASMIUM, GENUS IN N.E. U.S. & Canada (Reprint)	NJMA 13	Gilliam, M. Mycotaxon 9-9-1976
MARASMIUM, Macroscopic Key Of	NJMA 8	Gilliam, M.
MOREL, THE CURIOUS 1984	TX804.L66	Lonik, Larry
MUSHROOM BASKET, The	QK617.M394	March, A. & K
MUSHROOM Cultivator	SB353.S74	Stamets, & Chilton
MUSHROOM Feast	TX804.G77	Grigson, Jane
MUSHROOM For Color	NJMA 15	Rice, & Beebee
MUSHROOM Hunt	QK617P67	Porter, Robert
MUSHROOM Lover's Cookbook	TX804.F55	Flagg, William
MUSHROOMS & Other Fungi Of Great Britiain & Europe	QK617.P54	Phillips, Roger
MUSHROOMS & Other Fungi Of Land Between The Lakes	NJMA 14	Sundberg & Richardson

TITLE OR SUBJECT	CATALOG	AUTHOR
MUSHROOMS & Toadstools	NJMA 23	Rarnsbottom, John
MUSHROOMS DEMYSTIFIED First Edition (Paper Back)	QK617.A69	Arora, David
MUSHROOMS Demystified 2nd Edition	QK617.A69	Arora, David
MUSHROOMS In The Garden	QK635.8.5822	Steineck, Hellmut
MUSHROOMS Of North America	QK617.M55	Miller, O.K. Jr.
MUSHROOMS Of The Adirondacks	QK617.B485	Bassette, Alan
MUSHROOMS Of The Great Lakes Region	QK617.G7	Graham, V.O.
MUSHROOMS Of The Great Smokies	QK605.H38	Hesler, L.R.
MUSHROOMS Wild & Edible	QK617.M413	Marteka, Vincent
MUSHROOMS, A Quick Ref. Guide To M. of N.A.	QK617.B48	Bassette, A. & Sundberg, Walter J.
MUSHROOMS, Studies of American Fungi	missing	Atkinson, G.F.
MUSHROOMS, White Mountain	QK617.H87	Hurly, Jean
MYCENA, The North American Species Of	QK629.A4S52	Smith, A.H.
MYCIOLOGIST's Handbook-Nomenclature	QK603.2.H38	Hawksworth, D.L.
MYXOMYCETES, Genera Of	QK635.A1	Martin, Alexopoulos, & Farr
MYXOMYCETES, The	QK635.A1M37	Martin & Alexopoulos
ONE THOUSAND American Fungi (Photo Copy)	QK617.M35	McIlvaine & Macadam
PHALLALES, Bibliography Of American,	QK629.P63	Burk, W.R.
PHOLIOTA, The N.A. Species of	QK629.A4S523	Smith & Hesler
FILZE, 700 In Farbfotos	QK617.D25	Dahncke & Sabine
PLANTS, Using Wayside	QK98.4U6C66	Coon, Nelson
POLYPORACEAE, 1986 Vol. 1 & 2	QK629.P7G46	Gilbertson, R.L. & Ryvardin, L.
POLYPORACEAE, Of The U.S. Alaska, & Canada	QK629.P7O83	Overholts, L.O.
POLYPORACEAS Of North America (FOMES)	QK629.P7	Lowe, J.L.
PONZARELLA, A Monographic Study Of The Genus	QK629.R5M39	Mazzer, S.J.
PORIA, Genus, Polyporaceae Of North America	QK629.P7L76	Lowe, J.L.
PUFFBALLS & Their Allies In Michigan (Photo Copy)	QK629.L956	Smith, A.H.
QUEST For Wild Jelly (Small Paper Book)	TX612 J4	March
RECIPES, Wild Mushrooms	TX804.E	Eberly, Carole
REPRINTS - By Richard L. Homola (Loose Folder)	NJMA 9	Homola, R.L.
ROON	TX804.bR38	Chelgra, Petermeier, & Ratzloff
TOXIC & HALLUGINOGENIC Mushroom Poisoning	RA1242.M9	Lincoff & Mitchel
WILD FLOWERS Of Britian	QK306.P55	Phillips, Roger
WILD FOOD	QK98.5.U6H34	Phillips, Roger
WILD FOOD Trail Guide	QK98.5.U6H34	Hall, Alan
WORLD OF MUSHROOMS 1972	QK617T6813	Tosco, Uberto
WORLD Treasury Of Mushrooms In Color	QK617.D86	Dupre, Bernard

PEEC Weekend

June 25 Through June 27

The Victor Gambino Memorial Foray
at the Pocono Environmental Education Center

This year's guest mycologist is **Geoffrey Kibby**, world renowned mushroom expert and author from England (bring your books to be autographed). Geoff is a past president of NJMA and is well known to most members. He is an excellent teacher and here is your chance to spend quality learning time with the best.

Come enjoy a mushroom & fun-filled weekend in the quiet Pocono mountains. Foray the scenic trails. Key out your mushroom finds. Broaden your knowledge of mushrooms as Geoff Kibby shows us "Giant Mushrooms & Man-eating Fungi: or How to be a Successful Fungus". Bruce Vansant will share his knowledge and love of wild flowers with a lecture/slide show. Learn how to DYE WOOL using mushrooms as the colorant from our own expert Viola Spock. Greta Turchick will demonstrate her techniques for **preparing, cooking & preserving wild mushrooms** using her many years of expertise in this field. NJMA Artist Bernice Fatto will teach you how to draw on Ganoderma applanatum. Bob Peabody will share his secrets of the successful pot-hunter. Meet friends, old and new, as you socialize with other members at our famed wine and cheese party hosted by Paul Meyer & Susan Hopkins. **Newcomers:** This Foray is designed for you !!!

The cost of the weekend is \$85 per person. This includes room and board with meals from Friday dinner through Sunday lunch, wine and cheese party, and all of our clubs planned activities. The accommodations consist of dormitory style housing (4 to a cabin) in the rustic yet comfortable setting of PEEC. Each person is responsible for providing his/her own linens (bath and bedding). Enrollment is limited. Applications with payment must be received by June 1, 1993. Send your check (payable to NJMA) to Robert Peabody,

NAME: _____

NAMES OF PERSONS ATTENDING (\$85/EACH) _____

ADDRESS: _____

PHONE: (_____) _____

First Class Mail



NJMA news
c/o Sue Hopkins

COLOR ME

GYROMITRA FASTIGIATA

Cap flattened, saddle-like, convoluted and wrinkled, rich tawny-brown to reddish-brown. Stem white to pale brown, swollen and interior with hollow chambers. Spores very large, elliptical, with two large oil drops. Not uncommon in April-May under deciduous trees. Poisonous if improperly cooked, to be avoided.

