

# NJMA news

VOL. 24 #3

MAY-JUNE 1994

## THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION



*Morchella esculenta*  
Edible and choice

OFFICERS: Hanna Tschekunow, President  
 Dorothy Smullen, Vice President  
 Grete Turchick, Treasurer  
 Carol Raine, Secretary

CIRCULATION: Sue Hopkins, 3

EDITORS: Alex Adams & Carol Titus

DEADLINE: 10th OF EACH EVEN-NUMBERED MONTH

DUES: CALENDAR YEAR: \$10 EACH OR \$15/FAM  
 Mail checks (payable to NJMA)  
 TO: Grete Turchick.

\* \* \* \* \*

## CALENDAR

### Our Club -

- MAY 08 Season Opener FORAY @ Princeton, 10 AM. (Bob Hosh)
- MAY 14 Culinary Dinner 6:30 PM (Maurice Russi)
- JUN 05 FORAY @ Jenny Jump - Wild Foods, & Potluck Picnic. (The Bobs)
- JUN 17-19 PEEC Weekend (Bob & Barbara Peabody)
- JUL 10 Meadow Woods (Ray Fatto)
- JUL 31 Stephens State Park (Alex Adams)

### and in The Region - The Nation - The World - The Galaxy

- JUL 10-16 Advanced Foray, Steuben ME (Bessette)
- AUG 14-21 5th Internat'l Myco Congress, Vancouver
- AUG 18-21 Northeast Mycological Foray (NEMF)
- Aug 25-28 Telluride, CO Conference
- SEP 2-5 NAMA Foray, near. Asheville NC
- SEP 9-11 Chas Peck Foray, Racquette Lk NY
- SEP 16-18 Conn.-Westchester (COMA) Foray, Hebron CT
- SEP 25-OCT 1 Fall Foray, Steuben ME (Ristich)

## A STUDY IN CONTRASTS

On Saturday, March 19, Dr. Alan Bessette informed and entertained club members with his presentation *From Sugar Sand to Rain Forest: A Look at Mushrooms of the Atlantic Southeast and the Pacific Northwest*. Alan deftly contrasted the two habitats and the mushrooms that grow there.

Starting with the southeast, or specifically Florida, his slides colorfully illustrated the fine "sugar-like" sand found there and the kinds of mushrooms one might encounter, such as *Lactarius paradoxus*, which is also found in New Jersey. In fact, many of the mushrooms discussed were familiar to members of the audience: *Armillaria tabescens*, *Cortinarius lodes*, *Lactarius corugis*, etc. Some of the species were color variants, such as the pale form of *L. volemus*. There were slides of species not found in our area, such as *Laccaria bicolor*, which at first is purple but then fades to flesh pink.

The hazards of picking or hunting mushrooms in the Southeast were also pointed out: The thrill of walking into the web of the Banana spider (quite large!) or being riddled with spines of the Prickly Pear. In contrast, the Pacific Northwest habitat is very different. Lots of rain results in a dense, moss-covered temperate rain forest. Familiar genera such as *Suillus*, *Hydnellum*, *Mycena*, *Boletus*, and *Tricholoma* abound. What about hazards? Well, the slugs are pretty big—several inches long! And bright yellow. Sometimes they're called banana slugs. Amazing: banana spiders and banana slugs in the same talk! But all kidding aside, the talk was very informative and entertaining and we hope to have Alan Bessette back to "illuminate" us in the very near future.

—Bob Hosh

## STEMS & PIECES

### NOW-SEE REAL MORELS (MAYBE)

The first foray of the season is at a wildlife refuge in Princeton, perhaps your only chance to actually see a morel in the wild (as opposed to being dried and in a jar owned by Grete Turchick). A few other species are usually found, but these elusive devils of the mycworld are the main attraction. Even if you think you can find a spot on your own, this will be a good opportunity to calibrate your eyeballs: Believe it or don't, it's incredibly easy to look right at one without seeing it. Remember to check the Foray Guidelines herein to jog a memory perhaps dulled by a loooooong winter.

### JENNY JUMP: WILD FOODS, GREAT SCENERY, POTLUCK

Even as Bob Peabody is holding forth on a host of handy edibles, others have made that psychic U-turn toward the well-known NJMA sacrament of Potluck. Second only in fervor to the abbreviated foray at Stokes, this feed is usually graced by sunny & warm as well as good company and fine chow. It's an easy way to meet and learn about your fellow myco-heads, many of whom emerge at this season.

### NAMA FORAY REMINDER

The March-April issue of *Mycophile* contains details and registration forms for the annual Foray, held this year near Asheville, NC. You must be a NAMA member to register (that's easy: just send Grete twelve bucks.)

### ANNA GERENDAY: CONGRATULATIONS

The president of NJMA for the years 1983-84 was Anna Gerenday, the first woman to occupy the position. In 1987 she relocated to the St. Paul, Minnesota area and eventually joined the Minnesota Mycological Society. There she became very active as the Education Committee Chairperson. We understand that the 1995 NAMA Foray will be sponsored by MMS and that Anna will be in charge of organizing it. Now we also learn from the MMS newsletter, *The Toadstool Review*, that she has also become President of that club. We marvel at Anna's involvement but are aware of her capabilities and know that she will be successful in all these activities.

—Ray Fatto



## CULINARY DINNER

Take a culinary trip to Provence France [In real life the Millington Firehouse] on Saturday May 14 1994. Call Maurice Russi **ASAP** at work \_\_\_\_\_ or home (201) 785-1488 to reserve your place at the table and to get your cooking (or baking) assignment. After you have registered with Maurice, don't forget to take your own complete place setting, table beverage and to arrive at 6:30 to set up for 7:00 dining.

## Mushrooms - A Different Perspective ANNOTATED

In March Gary Lincoff spoke to a filled auditorium of NJMA members on "Mushrooms - A Different Perspective". Gary's provocative, entertaining lectures always leave us thinking on a higher level.

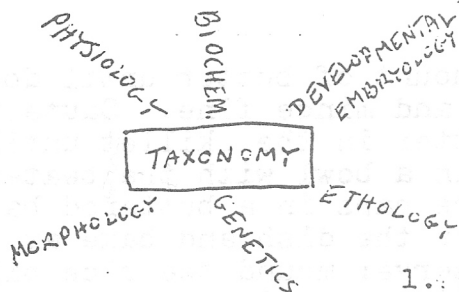
Gary has presented the club with a 16 page handout available through Hannah or Dorothy. Below are some excerpts of the paper interspersed with some notes.

Species is a difficult word to define. There may be no general agreement on what a species is. We probably identify many larger units or complexes -(well known in the Honey Mushroom). Remember that cabbage, broccoli, Brussel sprouts and kale are all the same species.

"In fact we don't know what our mushrooms are any more than we know who we are. Like ourselves our mushrooms are incertae sedis - of unknown taxonomic position. One purpose of this paper is to explain what this means and why it is so. Another is to explain why this is liberating."

"Taxonomic mycology can be divided into two schools, the Friesian (or macroscopic or field mycology) school or Patouillardian (or microscopic or herbarium-centered mycology) school. ....In fact, however, both schools are fundamentally the same in that both rely entirely, or nearly so, on morphology, whether macro- or micro-. In this sense we have been in the 'Deep Fries' for 200 years. It's time for a thaw."

"We are at a cross-roads. It is now over 100 years since the publication (1859) of Darwin's theory of evolution and nearly 100 years since the discovery (1900) of Mendel's discovery of the laws of inheritance. It is 50 years since the discovery of DNA and the development of modern genetics. The morphological species concept .....has been challenged by the biological species concept ....."



The diagram seen should be the basis of species determination

Taxonomy may not be "user friendly".

Gary's paper is full of many examples of the problems between mushrooms of Europe and North America.

Gary mentions 4 tentative conclusions we should consider.

### 1. REALITY IS LOCAL.

The basic unit of evolution is not the species (whatever that means) but the local population. Taxa are constrained by space and time.

### 2. MORPHOLOGY IS SUGGESTIVE, NOT DETERMINATE.

The criterion for taxa delimitation is reproductive isolation, that is, absence of free interbreeding in nature, not morphology or degree of difference.

### 3. ALL TAXA ARE ARTIFICIAL.

The taxonomic ideal may be a natural classification but the reality appears to be that all taxa are polyphyletic, that is, artificial.

### 4. A MUSHROOM NAME'S AUTHOR CITATION IS INDISPENSABLE.

Without the author citation the taxon is unrooted and there is no way to discover the general location of the type, that is, the type locality.

Gary's paper ends with 3 full pages of references. If you don't find any morels this spring, I recommend this list for your reading pleasure and free time.

submitted by Dorothy Smullen

## LIVER AND MEAT STUFFED MUSHROOMS

The Pilaf: 1/2 cup chopped or sliced mushrooms  
1/4 cup finely chopped left over meat  
1 cup raw rice  
2 tablespoons butter  
1/2 teaspoon salt  
2 scant cups chicken stock

In a skillet or pot with a tight fitting lid saute the chopped mushrooms in the melted butter until done. Add the rice and saute until opaque. Add the stock and meat; cover and braise the mixture on low heat for 30 minutes or until done. Set aside and keep warm.

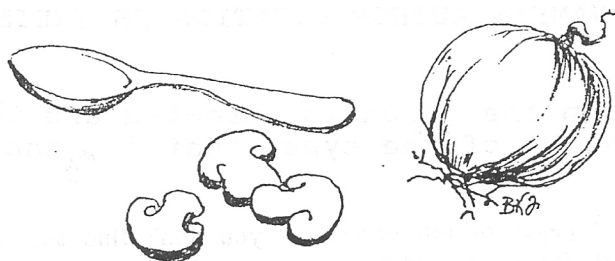
The mushroom caps and stuffing:

30-40 medium to large mushroom caps; stems removed and finely chopped.  
3 chicken livers  
1/2 cup finely minced left over cooked meat (fowl, pork, ham etc.)  
1 tablespoon minced parsley  
1 garlic clove finely minced  
1 egg lightly beaten  
salt and pepper to taste  
2 cups sour cream

Saute the chicken livers in a small amount of butter until done but still pink inside. Remove from skillet and mince fine. Saute the chopped mushroom stems in the left over butter in the skillet until done. Mix all of the chopped ingredients in a bowl with the beaten egg and stuff into the mushroom caps. Place caps in a buttered baking dish; spoon the sour cream over them. Cover the dish and bake at 325 degrees for 30-40 minutes until done. To serve: mound the rice pilaf in the center of a large platter; decorate the top with parsley sprigs and spoon the mushroom caps around the pilaf.

This recipe is an adaptation of an hors d'oeuvre in Magyar Háziasszonyok Könyve: Szakacs-es Cukraszkönyv (Hungarian Housewives Book: Cooking and Baking Book) by Balas Sandorne; Budapest: Kokai Lajos, 1922.

THIS DISH WAS SERVED AT THE NEW JERSEY MYCOLOGICAL ASSOCIATION  
CULINARY GROUP DINNER HELD SEPTEMBER 15, 1984.



## FUNCTIONS OF COMMITTEES AND COMMITTEE HEADS

4/94

**Book Sales:** Jim Richards, Mario Guiducci

Provide for the purchase, storage, transportation and sale of books of mycological interest at meetings of the general membership.

**Culinary Group:** Maurizio Russi

Plan dinners periodically to foster interest in the preparation of ethnic gourmet cuisine, using mushrooms when appropriate.

**Cultivation:** Gene Varney

Develop mushroom cultivation workshops and programs in conjunction with the Education Committee.

**Education:** Bob Hosh, Alex Adams, Dorothy Smullen, Hanna Tschekunow

Extend the knowledge of our membership and the general public on all aspects of fungi. Work with the Cultivation, Mycophagy, Photography, Taxonomy and Toxicology Committees in providing educational materials and courses.

**Executive:** Hanna Tschekunow

Consists of the officers of the association and all committee chairs. Convene at the request of the President to provide direction and guidance in the conduct of Association affairs. Critique the status of the group, outline priorities, discuss budgetary requirements and advise the officers in the formulation of plans to ensure a healthy and vigorous organization.

**Foray:** Bob Hosh and Joe Rapp

Plan and schedule a series of forays. Provide a leader familiar with the trails for each foray. Work with appropriate committees on programs and activities in conjunction with forays. Publish in the newsletter the foray rules and a foray schedule with detailed directions to each site. Plan Annual Picnic with Mycophagy Committee.

**Fungus Fest:** Ursula and Herb Pohl

Organize planning sessions, spaces, schedule, and assignments for FF at SCEEC.

**Hospitality:** Paul Meyer and Walter Turchick

Provide refreshments and a setting to enhance the congeniality of NJMA activities.

**Library:** Bob Hosh

Maintain a lending library of books of mycological interest for the use of members and manage circulation. Maintain a reference library of non-circulating materials. Promote acquisition of additional materials for both libraries.

**Membership:** Sue Hopkins

Arrange for newsletter copying & mailing. Respond to inquiries about NJMA. Send packets of information to new members.

**Mycophagy:** Bob Hosh and Jim Richards

Plan and develop programs concerning selection, preparation and preservation of edible mushrooms and an awareness of their poisonous look-alikes. Submit material for the "Mycophagists Corner" in the Newsletter. Work with the Foray Committee in planning the Annual Picnic. Collect recipes and publish a cookbook.

**NAMA Representative:** Ursula Pohl

**Newsletter :** Alex Adams and Carol Titus

Write, edit **and arrange for printing and distribution of** a bimonthly newsletter to all members. The newsletter will contain notices of upcoming activities, reports on past events, information on committee activities, articles of mycological interest educational features, recipes and artistic work.

**Nominating:** Jan Vansant, Joe Rapp and Gene Varney

Present slate of officers for annual election by general membership.

**Photography: Open**

Sponsor an annual photo contest in conjunction with the Mycoesthetics Committee. Develop programs and activities of general interest to our membership and programs of specific interest to photographers. Maintain a permanent reference library of slides and prints for use in slide shows, lectures and educational courses.

**Program: Open; normally done by President and VP**

Develop programs of mycological interest for winter meetings, weekend forays, etc. Establish contact with professional mycologists, mycophagists, artists and photographers, etc. with a view to providing quality presentations.

**Publicity:** Dorothy Smullen

Inform the public of Association programs and activities. Seek to promote our Organization with the general public and arrange publicity for Fungus Fest .

**Slide Library:** Ray Fatto

**Taxonomy:** Gene Varney, Ray Fatto and Jan Vansant

Promote interest in and develop programs concerning the classification and morphology of fungi. Develop with the Education Committee mushroom identification courses. Establish and maintain a herbarium of New Jersey fungi.

**Toxicology:** Hanna Tschekunow

Develop programs and information for our members, the New Jersey medical community and the general public concerning poisonous mushrooms, toxins, hallucinogens and cases of poisoning by fungi.

# NJMA FORAY GUIDELINES

1. Unless noted otherwise, **meet** at the designated foray site at 10:00 AM. Groups will form and start off by 10:15. Forays will continue until about 12:30, at which time a lunch break will be taken at an area designated by the foray leader.
2. Forays will be held **rain or shine** and might be over rough trails or through heavy woods. Dress accordingly. Hiking shoes & insect repellent are strongly recommended.  
**Do not hunt** at selected foray sites within one week prior to the foray.
3. The **Foray Leader** is responsible for organizing and conducting the foray. Cooperation of members and guests is expected. It is the responsibility of each mushroom hunter to remain with the group. Your best learning opportunities will be in watching and hearing experienced forayers.
4. **Collection** Paper bags or waxed paper, a knife and a basket are essential. **Do not use plastic bags or plastic wrap**, which induce premature spoilage. When collecting for identification, try to get specimens of the same species in various stages of development. Disregard old/rotting specimens. Use a knife to dig up the entire specimen, including those parts below the surface of the substrate. Do not mix different species in the same bag.
5. **Specimens** belong solely to the finder. However, when mushrooms of particular interest are located, please allow others to examine and photograph them *in situ*. Disposition of the specimen is the prerogative of the owner, but cooperation with the Taxonomy Group in building the club herbarium is urged for the benefit of the entire membership.
6. Collectors are urged to use good **conservation** practices and to endeavor to leave foray areas as undisturbed as possible. If fungi populations are repeatedly decimated by over-zealous collectors, future years will see decreases in the size and variety of the fungi flora of the area. Please think ahead!
7. **Identification:** After lunch, two tables will be set aside for the sorting, identification and display of fungi collected. Members are invited to place any specimen collected during the foray on the **sorting table**. Plates and collection forms will be available. Identified specimens will then be moved to the **display table** for general examination.
8. **WARNING:** Never eat anything which has not been positively identified, and known to be edible. Poisonous mushrooms can be fatal. While foray leaders and others may aid in classification, neither the NJMA nor the individual members are responsible for the identification of any fungus.
9. Members are encouraged to bring friends who may be interested in our programs to any club function EXCEPT THOSE WHERE NJMA -SUPPLIED FOOD IS SHARED.
10. **Suggestions** are welcome. Please advise the foray leader or any club officer.

**NOTE:** In the past the burden of identification has fallen on a few of our members whom we refer to as "experts". Please don't "dump" your collection on the table and expect someone to sort your mushrooms. This is supposed to be a learning experience, so please try your best to identify your specimens to at least the Genus level. Beginners are encouraged to ask questions and be helped in their quest to identify mushrooms. However, beginners should collect only a few specimens (3-4) and try to learn these mushrooms before collecting more. It is easy to become overwhelmed with collecting and identifying mushrooms, so be patient and learn only a few at a time.

## FIELD NOTES

(reprinted from the Oregon Mycological Society publication "Mushrumors" vol. 31 #2 by Jan Lindgren. Article edited by Rod Tulloss)

If you are a casual wild mushroom picker who is interested only in finding a few good edibles, field notes might never become an integral part of the mushroom collecting experience. On the other hand, if you want to become more proficient at finding the choice edibles, or if you are serious about learning more about mushrooms in general, you will find that good field notes are indispensable. Serious mycologists must have accurate, thorough, and concise information in the form of field notes in order to assure meaningful and correct taxonomic descriptions and valid research. Dedicated amateurs can also advance their understanding through the discipline of preparing careful field notes. The following is intended to give you an idea of what should be included, and how to make simple field notes.

First of all, your notes need not be long and involved unless you are doing an in-depth study or supplying specimens and information to someone who needs detailed notes. A few simple pieces of equipment are required:

1. A notebook. Some like a loose-leaf style and others prefer spiral bound so pages are never lost.
2. A pencil or pen. Each has advantages and disadvantages, so choose whichever you prefer.
3. A ruler, either in inches or centimeters (the latter if you want to follow the experts)
4. An outline of essential information that should be noted on preprinted forms or data cards.
5. Pieces of white and dark paper for spore prints.
6. A knife or single-edge razor for cutting into your specimens. Longitudinal sectioning is often important to check thickness of the cap, hollows in the stipe, gill attachment, etc.
7. A hand lens to aid in seeing some of the less obvious details.
8. An altimeter which is most helpful if hunting in the mountains.

Added to the above would be your collection basket, waxed paper, camera equipment, digging tool, books, maps, compass, whistle...Whoops!, this is supposed to be kept simple! All of these will help you, but remember, there is a difference between what has to be noted at the time you pick your mushrooms, and what can be filled in after you return home. Measurements can be done after you are home, but color and color changes due to bruising or handling, need to be noted immediately. It is also difficult to remember type of soil, the kinds of trees and plants in the area if you don't write them down on the spot.

Each collection, whether it is a single mushroom or several growing close together, should be wrapped in waxed paper. Some collectors prefer to use aluminum foil, mylar bags, or foam containers; just don't use plastic bags, which retain moisture, causing the mushrooms to deteriorate rapidly. A piece of paper tucked in under an expanded cap, before you wrap up a mushroom, will probably show a good spore print by the time you arrive home and unwrap your treasures. Be sure to note the color of the fresh spore print because some will change color slightly as they dry out or age. The spore print should be folded in half and attached to your notes. The main points to keep in mind when making notes are to cover the WHO, WHAT, WHEN, WHERE AND HOW.

**WHO** - means your name, the group, or the people you were with when you made the collection.

**WHAT** - the mushroom's name if you know it, or a descriptive term so you will remember which mushroom goes with your notes. A number might also be assigned to each collection, especially if you are taking photographs, and if you are keeping dried herbarium specimens a different number must be



assigned to each collection. It is helpful to include the year in your numbering system, such as 92-#. Also, under this heading you should include the following:

1. Type of **spore-bearing surface** - gills, pores, teeth, etc.
2. Type of **gill or pore attachment**. Draw what you see if you don't know the term to use.
3. **Color** of the overall specimen and of individual parts. Be sure to note any color changes due to bruising, age, insects, moisture, etc.
4. **Ornamentation** or structural features. These may include warts, scales, gluten, striations, powder, texture of surfaces, annulus, volva, or any other feature that is obvious.
5. **Odor**. Check odor when first picked and again when you open the wrapping, as it might be stronger after having been enclosed.
6. **Taste**. Work a small piece between front teeth and tip of tongue, and do **not** swallow it.
7. **Color** of spores taken from a spore print on white paper. Amyloid reaction, if any, should be noted here also. The amyloid reaction is a darkening (to gray or bluish-black) when the spores are in Melzer's Reagent. The test should be done on a small pile of spore powder on a glass or ceramic surface. Don't do it on the spore print or scrape the spores from the paper, because the paper fibers will give a great, positive amyloid reaction. Sandwiching the spores and a drop of Melzer's Reagent between two glass cover slips is the best way to see if there is a color change. If you see a brown to red-brown reaction, it is called dextrinoid.
8. **Size**. Measurements of the cap, stipe, whole mushroom and any other parts that would help in identification of the species.

Other features such as a milky juice, mycelium attached to the base, a tough or brittle stipe, or anything that appears unique, needs to be added to your notes. Often a sketch or line drawing of the mushroom, or a special feature, will show more clearly the detail than written words. Don't be afraid to start drawing what you see. Just be sure to add a note about size if you have increased or decreased the size of your drawing.

**WHEN** - Beside the month, day and year, it is helpful to note what the season is like - if it has been wet, cold, early, or average. Also list flowers in bloom, maturity of berries or other indicators of the season. List some of the other mushrooms found at the same time so you can learn to associate certain mushrooms with their habitat. It also helps you to learn the progression of fruiting for different species of mushrooms.

**WHERE** - Give the location of the park, garden, forest or area in general terms and then be specific as to the exact spot so you can find it again. Include information as to the type of soil, whether it was mossy, with duff, grass, manure, or other characteristics. List the kinds of trees, bushes, and low growing plants. Other important facts to include are the elevation, amount of exposure to sunlight, the direction and degree of slope, if on a hillside. Collections sent to mycologists in other parts of the country will always be more valuable if a nearby locality and county are included.

**HOW** - Observe how the mushroom is growing. Is it a single specimen, in a small group, or are many scattered over a wide area? Make note if they are joined at the base, growing on wood, still partially buried in the ground, or however you see it.

Making good notes forces you to look carefully at both your mushrooms and the site where they were collected. This, in turn, should help you to understand written descriptions better and to be able to find new locations for your choice edibles. In future years you can refer back to your notes and then return to the productive sites at the right time.

## FORAYS 1994

| Dates        | Site   | Leaders                     |
|--------------|--|-----------------------------|
| May 8        | Princeton Water Works                                | Bob Hosh                    |
| June 5       | Jenny Jump - Wild Foods<br>and Potluck Picnic        | Bob Peabody<br>and Bob Hosh |
| June 17-19   | PEEC Weekend   | B&B Peabody                 |
| July 10      | Meadow Woods   | Ray Fatto                   |
| July 31      | Stephens State Park                                  | Alex Adams                  |
| August 14    | Holmdel  | Joe Kuczynski               |
| August 18-21 | NEMF Hudson Valley, NY                               |                             |
| August 28    | Mahlon Dickerson Reservation                         | A. Grimes, J. Rapp          |
| Sept. 2-5    | NAMA Foray, Asheville NC                             |                             |
| September 11 | Cheesequake State Park                               | B. Hosh, C. Raine           |
| Sept. 16-18  | COMA Foray, CT.                                      |                             |
| September 25 | Stokes State Forest<br>Grete Turchick Foray & Picnic | Grete Turchick              |
| October 2    | Fungus Fest  | Ursula & Herb Pohl          |
| October 9    | Lebanon State Forest                                 | Rod Tulloss                 |
| October 23   | Washington's Crossing                                | Neal MacDonald              |

## DIRECTIONS & INSTRUCTIONS

### PRINCETON WATER WORKS

- US Rt. 1 to County Rt. 571 North (Washington Rd) toward Princeton. At first light, left onto Faculty Rd. At first light, left onto Alexander St. Go half mile to Elizabethtown Water Co. sign on right. Turn right onto West Dr. At fork, see sign for Chas. H. Rogers Wildlife Refuge. Bear right to small dirt road, and parking lot on right after about 200 ft.
- US 206 South: Turn left at Lovers Lane, which becomes Ogden La., to Harden Rd. to end and onto small dirt road. Proceed to parking lot on left.

### JENNY JUMP:

I-80 West to exit 12 (Hope), and onto County Rt. 521 South. At center of Hope, turn left on County 519 North. Go 1 mi and turn right onto Shiloh Rd. After 1.1 mi, turn right onto State Park Rd. After 1 mi, enter park and turn right into Orchard Picnic Area just before a steep, uphill left curve. For the wild foods walk, take notebook (collecting will be minimal).

**For the picnic,** write clearly the ingredients of your dish, including what oils, spices, etc. on a card, which goes next to your dish. Provide appropriate serving utensil(s). Take your own place setting, bowl, cup, tablecloth, cushion, or other amenities you want. A grill will be provided.

### PEEC

- I-80 West into Pa. Take exit 52 (Marshall's Creek) to US 209 North. In Bushkill, note odometer. Continue 7 miles to the sign for PEEC. Turn left uphill and fork right into the PEEC parking area.
- US 206 to Dingman's Ferry bridge into Pa, then south on US 209. After several miles, note sign for PEEC and turn right; proceed as above.

### **MEADOW WOODS PARK:**

- From jct of US 206 & NJ 24 in Chester, go east on 24 for 3 mi. Just past Parks' fruit farm stand, see Old Mill Rd. on the left\*
- From Morristown area, go west on NJ 24 and pass blinker in Mendham. Go 2.4 mi; see Mendham Animal Hospital, and see Old Mill Rd on right (blue house)\*

\* Go 1,3 mi. north and see stone gate on left. Enter and bear left to parking area.

NOTE: NO TABLES, WATER, TOILETS, ETC. Be prepared to meet all your own needs.

### **MAHLON DICKERSON RESERVATION:**

From I-80 or US 46, take NJ 15 north, up Mase Mtn. to exit 6, for Weldon Rd. Bear right (east) toward Milton. Weldon Rd. enters the park, and there are several entrances from it. Take only the one marked Family Picnic Area.

### **HOLMDEL PARK:**

From Garden State Pky. exit 114, go west to first intersection. Turn right onto Crawford-Everett Road and stay with it—do not take the road toward Holmdel. Take next left onto Long St. into main park entrance. Turn right to top of hill, and park in lot near tennis courts.

### **STEPHENS STATE PARK:**

- I-80 to exit 25 to US 206 North. Turn left at the second traffic light to County 604 South, Waterloo Road toward Waterloo Village. Park entrance is seven miles on the left. Look for Good Shepherd sign.\*
- NJ 24 West to NJ 183 / or US 46 to their intersection in Hackettstown. Go north on County 604 (Willow Grove St.) for 1.5 mi. to entrance on the right. \* Turn right across river, and right again to lower parking & picnic areas.

### **CHEESEQUAKE STATE PARK:**

- I-287 to Rt. 9 South to NJ 34 South. Turn left onto Cheesequake-Morristown Rd. (Sunoco on left.) Pass intersection with Cliffwood Av., where road becomes Gordon Rd.\*
- Garden State Pky. to exit 120. Head west on Lawrence Harbor Rd., and bear right to Cliffwood Av. and Gordon Rd.\*

\*Gordon Rd. leads to Park entrance. Enter past tollhouse and park in first lot on left.

### **STOKES STATE FOREST:**

I-80 to US 206 North, and through Branchville & Culver Lk. Entrance is about five mi north of Branchville, on the right at a sign for the office. Pass the office and follow signs for Kittle Field Parking, near ballfield.

**For the picnic**, write clearly the ingredients of your dish, including what oils, spices, etc. on a card, which goes next to your dish. Provide appropriate serving utensil(s). Take your own place setting, bowl, cup, and any tablecloth, cushion, or other amenities you want. A grill will be provided. Be prepared for colder and/or wetter weather than at home!

### **WASHINGTON'S CROSSING STATE PARK:**

- NJ 29 north from I-95 or south from Lambertville to County 546 East for about half-mile \*
- NJ 31 to Pennington circle, then west on County 546 for four mi. to park entrance on right.\*

\*Follow a well-marked route to Knox Grove, a picnic area with rest rooms.

### **LEBANON STATE FOREST**

Take US 130 South or NJ Tpke to Bordentown. Take US 206 South (left at Vincenttown Diner) Go 10 mi to NJ 70/72 Circle & go East on Rt 72 for 1 mi. entrance. Follow signs to Pakin Pond Picnic Area.

## VOCABULARY PRACTICE

*This quiz was in the February '94 Mycena News. If you are a recent beginner, you may want to either cram for the quiz by reading the glossaries of your favorite field guides; save it till you learn more; or just use it to learn the features now by looking up the answers. If you are a seasoned hunter, I challenge you to take the quiz honestly, with no studying and see if you can correctly match all 30 pairs. That is what it will take to beat me. Ed.*

When attempting to identify mushrooms by using your books, you need to understand the terms used in the keys and descriptions. Below are some common mycological terms. Try to match the numbers of the words on the right with the meanings on the left. When in doubt, consult your favorite field guide; it should help you.

- |   |                 |
|---|-----------------|
| <input type="checkbox"/> The stalk that supports the cap                            | 1. Annulus      |
| <input type="checkbox"/> Another name for the cap                                   | 2. Areolate     |
| <input type="checkbox"/> Another name for the gills                                 | 3. Cespitose    |
| <input type="checkbox"/> The spore-bearing tissue layer                             | 4. Context      |
| <input type="checkbox"/> The inner substance of the cap and stalk                   | 5. Cortina      |
| <input type="checkbox"/> Located near the top of the stalk                          | 6. Floccose     |
| <input type="checkbox"/> The ring which shows on the stalk                          | 7. Glabrous     |
| <input type="checkbox"/> The cobwebby veil connecting some young caps to the stalks | 8. Glutinous    |
| <input type="checkbox"/> Like a net (netted) on the stalk                           | 9. Hirsute      |
| <input type="checkbox"/> Extending down the stalk                                   | 10. Hispid      |
| <input type="checkbox"/> Having no stalk; attached at one side of the cap           | 11. Hymenium    |
| <input type="checkbox"/> Spread out upon the substrate with no cap or stalk         | 12. Lamellae    |
| <input type="checkbox"/> Cap with abruptly raised center                            | 13. Lignicolus  |
| <input type="checkbox"/> Cap bald, without hairs or powder                          | 14. Pileus      |
| <input type="checkbox"/> Cap covered with a fine powder                             | 15. Pruinous    |
| <input type="checkbox"/> Having minute hairs  | 16. Pubescent   |
| <input type="checkbox"/> Having a covering of soft, matted hairs                    | 17. Resupinate  |
| <input type="checkbox"/> Having long hairs; hairy                                   | 18. Reticulate  |
| <input type="checkbox"/> Having stiff hairs, bristles                               | 19. Rimose      |
| <input type="checkbox"/> Having groups or tufts of woolly or cottony material       | 20. Rugose      |
| <input type="checkbox"/> Having small scales  | 21. Sessile     |
| <input type="checkbox"/> Wrinkled   | 22. Stipe       |
| <input type="checkbox"/> Very slimy; oozing in wet weather                          | 23. Striate     |
| <input type="checkbox"/> Having small cracks  | 24. Squamulose  |
| <input type="checkbox"/> Sticky or tacky to the touch                               | 25. Superior    |
| <input type="checkbox"/> Divided into small areas by deep cracks                    | 26. Terrestrial |
| <input type="checkbox"/> Delicate radial lines or grooves                           | 27. Tomentose   |
| <input type="checkbox"/> Characteristically growing on wood                         | 28. Umbonate    |
| <input type="checkbox"/> Characteristically growing on the ground                   | 29. Viscid      |
| <input type="checkbox"/> Growing in clusters  | 30. Decurrent   |

These terms are not easy; if you answered over 18 correctly (60%) you're doing great! Keep a copy of your corrected sheet with you for future reference.



# NEMF 1994 Northeastern Mycological Foray

Dates: August 18-21, 1994

Host: Mid-Hudson Mycological Association

Site: GRANIT Hotel and Country Club Kerhonkson, NY 12446 (914) 626-3141 or 1-800-431-7681  
**Great mushrooms** in Ulster County NY at the foothills of the Catskills and very attractive area for vacationing. Tell the Hotel you are registered for NEMF. Marc Mlnoff will help you plan activities in the area before or after the Foray. Gene Dutka will handle special travel needs.

Foray fees: Full package includes:

- \* Room and meals from dinner Thursday (afternoon arrival) through Sunday lunch on day of departure.
- \* Lavish private cocktail party Saturday evening and choice of Prime Rib or Lobster for dinner..
- \* Private section reserved for Golden Tiara Nite Club show each evening until 3 AM (no cover charge).
- \* All hotel accommodations and Foray activities
- \* Day-care planned for children under 5 years.
- \* ALL gratuities included.

**Special Program** for young amateur Mycologists is being planned. Get the young people involved.

**Please** register by July 1, 1994. After that call Ursula Hoffman (212) 734-2331 for possible canceled reservations. Cancellations before July 21 will be refunded minus \$50. No refunds after that date.

\* \* \* \* \*

**FILL OUT THE CHOICES ON THE BACK OF THIS PAGE.**

**COPY BOTH SIDES FOR YOUR INFORMATION.**

**MAKE CHECKS PAYABLE TO NEMF. MAIL ENTIRE PAGE AND CHECK TO**

**Wilbur Williams**

Tel: (

Names of persons in party with ages of children:

\_\_\_\_\_  
\_\_\_\_\_

Full Address: -

\_\_\_\_\_

Telephone: \_\_\_\_\_

Club affiliation: \_\_\_\_\_

Please specify special needs for physical access or diet.



**REGISTRATION:**

1994 Northeastern Mycological Foray  
**GRANIT** Hotel and Country Club  
Kerhonkson, N.Y. 12446  
Phone (914)626-3141 or 1-800-7681

All fees per person are based on double occupancy.  
If single occupancy is desired add \$45 per night.

|                                    |                     |                 |
|------------------------------------|---------------------|-----------------|
| 1. <u>Maples (Standard)</u>        | <u>3 Nights</u>     | <u>2 Nights</u> |
| (20 rooms) #1                      | \$226.50 ( )        | \$171.00 ( )    |
| #2                                 | \$226.50 ( )        | \$171.00 ( )    |
| third occupant                     | \$199.50 ( )        | \$143.00 ( )    |
| fourth occupant                    | \$199.50 ( )        | \$143.00 ( )    |
| Children age 2-12 as               |                     |                 |
| third occupant                     | \$166.50 ( )        | \$121.00 ( )    |
| fourth occupant                    | \$166.50 ( )        | \$121.00 ( )    |
| 2. <u>Royal/Willows (Superior)</u> | <u>3 Nights</u>     | <u>2 Nights</u> |
| (20 rooms) #1                      | \$251.50 ( )        | \$181.00 ( )    |
| #2                                 | \$251.50 ( )        | \$181.00 ( )    |
| third occupant                     | \$199.50 ( )        | \$143.00 ( )    |
| fourth occupant                    | \$199.50 ( )        | \$143.00 ( )    |
| Children age 2-12 as               |                     |                 |
| third occupant                     | \$166.50 ( )        | \$121.00 ( )    |
| fourth occupant                    | \$166.50 ( )        | \$121.00 ( )    |
| 3. <u>Elms (Deluxe)</u>            | <u>3 Nights</u>     | <u>2 Nights</u> |
| (20 rooms) #1                      | \$266.50 ( )        | \$191.00 ( )    |
| #2                                 | \$266.50 ( )        | \$191.00 ( )    |
| third occupant                     | \$199.50 ( )        | \$143.00 ( )    |
| fourth occupant                    | \$199.50 ( )        | \$143.00 ( )    |
| Children age 2-12 as               |                     |                 |
| third occupant                     | \$166.50 ( )        | \$121.00 ( )    |
| fourth occupant                    | \$166.50 ( )        | \$121.00 ( )    |
| 4. <u>Towers (Ultra Deluxe)</u>    | <u>3 Nights</u>     | <u>2 Nights</u> |
| (100 rooms) #1                     | \$296.50 ( )        | \$211.00 ( )    |
| #2                                 | \$296.50 ( )        | \$211.00 ( )    |
| third occupant                     | \$199.50 ( )        | \$143.00 ( )    |
| fourth occupant                    | \$199.50 ( )        | \$143.00 ( )    |
| Children age 2-12 as               |                     |                 |
| third occupant                     | \$166.50 ( )        | \$121.00 ( )    |
| fourth occupant                    | \$166.50 ( )        | \$121.00 ( )    |
| 5. One day Registration:           | <u>Per Person</u>   |                 |
|                                    | Friday              | \$90.00 ( )     |
|                                    | Saturday            | \$110.00 ( )    |
|                                    | Total Amt. Enclosed | _____           |
|                                    | Total # Persons     | _____           |



# PEEC Weekend 1994

## June 17 Through June 19

The Victor Gambino Memorial Foray  
at the Pocono Environmental Education Center

Don't forget to sign up for NJMA's mushroom-fun filled weekend in the quiet pocono mountains. Renowned mycologist & guru of the genus Agaricus in Western North America, Rick Kerrigan, will be our guest mycologist.

A full spectrum of interesting, diversified, magical programs in their final planning stages include: Mushroom & Wild Edible Cookery with Grete Turchick; Dying with Mushrooms with Hanna Tschekunow; Agaricus, The Famous Roman Farmer who Raised Mushrooms in his Meadows & Fields by Rick Kerrigan; Keying Mushrooms Microscopic Style led by Dorothy Smullen & Ray Fatto; Storytelling by Carol Titus; Exploring Ferns with Jan Vansant; Barbara Peabody plans to unveil her Collection of Mushroom Greeting Cards for the very first time, and Bob Peabody again plans a special (surprise) program to inspire you. Meet friends, old and new, as you socialize with other members at our Strawberry Shortcake Friday Night Social, and then again at our Famed Saturday Night Wine & Cheese Party hosted by Paul Meyer & Susan Hopkins.

**Newcomers:** This Foray is designed for you!!! Enjoy mushrooms and mushroomers at their best.

The cost of the weekend is \$90 per person. This includes room and board with meals from Friday dinner through Sunday lunch, the wine and cheese party, strawberry social, and all of our club's 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 May 25, 1994. Send your check (payable to NJMA) to Robert & Barbara Peabody,

**NAME:** \_\_\_\_\_

**NAMES OF PERSONS ATTENDING (\$90/EACH)** \_\_\_\_\_

**ADDRESS:** \_\_\_\_\_

**PHONE:** (\_\_\_\_) \_\_\_\_\_

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- A RECIPE FROM BOB HOSH
- DATES FOR SOME EXTENDED FORAYS



May Apple

**NJMA news**  
**c/o Sue Hopkins**



**First Class Mail**