

NJMAnews

Volume 28 #2

March/April 1998

The official newsletter of the New Jersey Mycological Association.

Slender Caesars, Wandering Continents, The Home Turf of Amanita nauseosa, and the Kitchen Sink

NJMA Officers

President - Herb Pohl
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 Terry Horvath

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Rod Tulloss, speaker for our March 1 program, offers us a title that sounds like a mystery created by a suspense writer. All that intrigue and illustrated too! Here's what Rod has to say: "The more species of the genus Amanita that are studied in detail, the more worldwide connections are found. A species from the Colombian Andes and another from New Zealand seem to be kissing cousins. How can that be?"

Species that we see rather often in the Northeast appear in isolated pockets of forest in Mexico and Central America. How did they get there? Or, perhaps, how did they get here? What is being learned about

the American slender Caesar's mushroom and its relatives and what are their home addresses? Amanita nauseosa was named from collections in a green house at Kew. It's also found in a green house in Mexico City. What is the home range of this curious species that is of the few amanitas that doesn't need a mycorrhizel partner?"

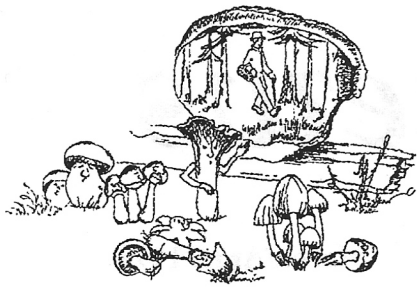
The talk is wide-ranging with lots of pictures of exotic and familiar species. Rod will bring copies of one of the two books just published in February that he is involved with. Copies of "Syllabus for a Seminar on Amanita" (192 pp and loaded with keys) will be available for an as-yet-undetermined price.

Calendar — NJMA

March 1	1 pm	Beginner Workshop (pre-registered)	
	2 pm	Wandering Amanitas	Rod Tulloss
March 21	10 am	Cultivation Workshop	Cook Gene Varney
April 5	1 pm	Beginner Workshop (pre-registered)	
	2 pm	To Be Announced	Gary Lincoff ??
Note: This is Wear You NJMA Shirt/Pin Day"			
April 18	10 am	Microscopy	Cook Glenn Freeman
May 3		Morel Foray	Princeton Waterworks Bob Hosh
June 7		Wild Foods Picnic	Jenny Jump Bob Peabody
June 26-28		PEEC Weekend	see flyer Frank Addotta

Other Events of Interest

Sept 4-7	NEMF	Near Quebec City	see article
Aug 17-23	NAMA	From Mexico City	
Aug 23-26 & 26-29	Eagle Hill	Steuben, ME	Richard Homola



Workshops

Cultivation

Lots of folks answered the question "Cultivation-Is it worth it?" in the affirmative and plan to attend Gene Varney's workshop on March 21. See the full page article later in this newsletter.

Microscopy

Dr. Glenn Freeman will lead another one of his excellent workshops on the use of the microscope in the identification of mushrooms at Cook College on Saturday, April 18 from 10 to 2. It is designed for the beginner but there will be an opportunity for advanced work too. Sign-up sheets and directions with a map will be available at the March and April meetings. (or see the directions on the cultivation workshop page). Call Gene Varney to reserve a place if you cannot attend either of the monthly meetings.

NEMF Foray 1998

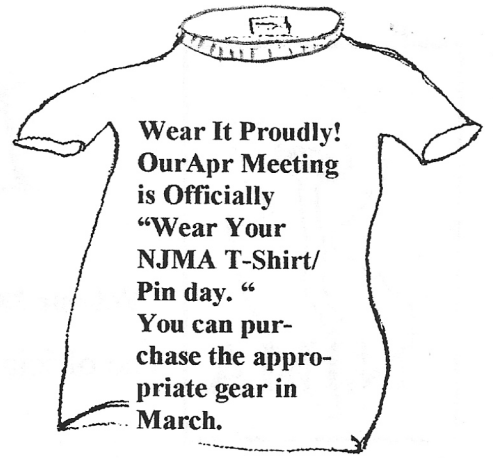
Polish up your French. The Fourth Annual Samuel Ristich Foray will be held about 20 minutes from Quebec City and hosted by Le Cercle des Mycologues de Montreal. Dates are Sept 4-7, 1998 (Labour Day weekend). Cost will be less than \$200. US and a reg form will be included in the next newsletter. For info phone _____ Fax -3765 or <http://httpwww.mycomontrial.qc.ca>

Old-Growth Tours at Hutcheson Forest

Fungal diversity at Mettler's Woods was the topic of Ray Fatto's talk in November. If you would like to experience this virgin forest, you may join Rutgers faculty members as they lead tours of Hutcheson Memorial Forest in Franklin (Somerset County). Hikes are scheduled at 2:30 p.m. on these dates: Mar 8 (James Applegate, wildlife biologist); Apr 5 (John Kuser, forester); and May 3 at 8:30 a.m. (Bertram Murray Jr., ornithologist). Hikes begin at the entrance of the woods on Amwell Rd (Rte 514), about three-quarters of a mile east of East Millstone and run between 1 and 2 hours. (The trail may be muddy) Free. No reservations. Dir. of HMF Ctr. Rutgers U. PO Box 1059 Piscataway NJ 08855

Eagle Hill Field Seminars

Fall mushroom forays are offered as part of the advanced study programs of Humboldt Field Research Institute in Steuben, ME. Dr. Richard Homola, former Prof. U Maine and popular speaker for NJMA will lead Foray 1 Aug 23-26 and Foray 2 Aug 26-29. Emphasis -mushrooms in forests and fields of coastal Maine, of special interest to individuals who want deeper understanding of mushroom life histories, host relationships, ecological relationships and habitats; use of microscopic features, characteristics used in keys. Dr. Homola is an authority for difficult mushroom identification and is the invited expert to many forays. Humboldt Field Research Institute Dyer Bay Rd PO Box 9 Steuben ME 04680-0009 (207)546-2821



**Wear It Proudly!
Our Apr Meeting
is Officially
"Wear Your
NJMA T-Shirt/
Pin day."
You can purchase the appropriate gear in March.**

BY-LAWS FOR APPROVAL

In this newsletter you will find a copy of the NJMA by-laws with revisions proposed by the Executive Committee for consideration and approval at the April meeting. Please read them and record any comments. The revised by-laws will be presented for a vote by the membership at the April meeting.

FLASH!!! Sam Ristich at PEEC

Just in! You will want to find the form in this newsletter to register for PEEC this year. It is always a fun and educational time and this year will feature Sam Ristich. His keen sense of the unusual in the mushroom world and his endearing sense of humor about the world and its inhabitants (fungal and other-wise) make him a popular speaker and participant. Don't miss getting to know Sam. You will never forget the encounter.

THIS COULD BE YOUR LAST NEWSLETTER.



If there is a red line under your name on the mailer of this issue, you have forgotten to pay your dues. You can remedy that situation by sending your dues to the treasurer (see front page).

CULTIVATION WORKSHOP

Our next **cultivation workshop** will be held at **10:00 AM, Saturday, March 21, at Cook College**. Most of the background information was presented at our January meeting so most of our time will be spent on hands-on activities. Spawn of various cultures and species of Pleurotus, the oyster mushroom, will be available for each participant to inoculate a bag of pasteurized straw. You will have the opportunity to obtain cultures of a number of choice mushrooms with which you can experiment in the coming months. Detailed information on how to grow a particular mushroom will be available. Each participant will learn how to prepare spawn, how to isolate a mushroom and the sterile techniques needed to keep cultures and spawn jars free of contaminants.

We expect to have the following mushroom cultures available at the workshop: Clitocybe nuda (Blewit), Flammulina velutipes (Enoki, Velvet Stem, Winter Mushroom), Ganoderma lucidum (Ling Chi, Reishi), Grifola frondosaa (Hen of the Woods, Maitake), Hericium erinaceus (Bearded Tooth), Laetiporus sulphureus (Chicken Mushroom), Lentinula edodes (Shiitake), Panellus stipticus (Luminescent Panellus – not edible but glows in the dark), Pholiota nemeko (Nameko), Pleurotus citrinopileatus (Golden Oyster), P. djamor/P. flabellatus (Pink Oyster), P. ostreatus (Common Oyster), and Stropharia rugoso-annulata (Wine Cap). If anyone has other cultures, please bring them to the workshop to share with others.

The workshop is already filled almost to maximum capacity. If you cannot be at our March program, call Gene Varney _____ for information.

DIRECTIONS: Plant Physiology Building, Cook College, New Brunswick **From NJ Turnpike**

1. Take Exit 9, after toll booth bear right to Route 18 North, New Brunswick.
2. Follow 18 to Route 1 South.
3. Follow Rt. 1 south past Sears and the Ryders Lane exit (New Brunswick/East Brunswick) to the next exit (Squibb Drive/College Farm Road).
4. Go to Stop sign at end of ramp and turn right onto College Farm Road.
5. Follow past the NJ Museum of Agriculture and the barns to 4-way-stop intersection.
6. Turn right at the stop sign and go past Food Science building on left to the adjacent Parking Lot 90.
7. Follow path toward Foran Hall; at Foran turn left and follow signs to NJMA Workshop.
8. Enter the newer addition to an old brick building, the door closest to Lipman Hall. There will be signs.

From Route 1 or 130 (from South Jersey)

9. At intersection of 1 and 130 continue north on 1.
10. Go past DeVry Institute on right and take next exit (Squibb Drive & College Farm Road).
11. Follow the U-turn under Route 1, past entrance to Squibb to the stop sign.
12. Turn left onto College Farm Road and continue from #5 above.

From Route 287 (from North Jersey)

13. Take Route 287 to Exit 9 (River Road).
14. From exit ramp turn right onto River Road.
15. Follow River Road to intersection with Route 18, turn right on 18 and follow to Route 1 South exit.
16. Follow above directions 5 through 8.

Note: If you prefer you may take Exit 10 from 287, bear right onto Easton Ave (Rt. 527), follow Easton to the end at the RR Station in New Brunswick; turn left and then right at the light onto George Street; follow George Street through the city and at about the 9th light turn right onto Nichol Ave. and then left at the bookstore onto one-way Lipman Drive. The Plant Physiology Building will be on the left where Lipman Drive splits. Parking meters are not enforced on the weekend.



Mycophagy 1998

They're back and they're cooking up a storm. After a year's absence, NJMA's illustrious chefs, Jim Richards and Bob Hosh return to tantalize us with not one, but a dozen mushroom dishes!

President Herb Pohl brought to order our 21st Mycophagy meeting. Close to one hundred members turned out for this annual event brainchilded by Jim Richards back in 1978.

From Shiitake to Portobello to Oyster to Frondosa to Lepiota to Morel to Crimini emanated such epicurean gems as Bob's Turkish Oriental Delight; Jim's Frondosa Chasseur; Bob's Creamed Oysters with Dill; Jim's Morels in Cream Sauce; and their Portobello Pizzas—Jim's idea and Bob's handiwork. Fungal concoctions of such sybaritic delight as to tickle the tongue, enchant the eyes, and titillate the nostrils.

We bow from the waist and rise clapping. Thank you, Chefs Bob and Jim.

Master of Ceremonies Bob Peabody kept up the tempo between the ever flowing mushroom morsels by reading stories from his ancient mushroom books, and auctioning mushroom-related items to the tune of a whopping \$207.50.

Thanks to Alex Adams, Richard Balsley, Rima Borden, Klaus and Ina Duch, Tamara Homer, Joe and Evelyn Latorraca, Robert Peabody, and Carol Titus for donating items to auction.

Many thanks go to the mycophagy staff: Jim Richards and Bob Hosh, chefs; Bob Peabody, MC; Susan Hopkins and John Horvath, kitchen staff; Bernice Fatto and Barbara Peabody, recorders; Dorothy Smullen and Judy Cracker, servers; Terry Horvath and Zabel Meshejian, bread servers; Paul Meyer, hospitality; and, last but not least, Joe Latorraca, storyteller.

Thanks go to Herb and Ursula Pohl and Susan Hopkins for their donations of mushrooms, and to our bakers: Jack Barnett, Rima Borden, Lowry Drinkwater, Elizabeth Fung, Lois and Arny Galpern, Sandra Grassby, Marilyn and Mario Guiducci, Maureen and Jeff Heilbrun, Eve Memoli, and Mary Wakino.

The many requests for Bob and Jim's recipes were met with an iffy "maybe." Though Bernice got Bob's attention when she offered to illustrate their recipes. But when Bob requested Turkish dancing girls to illustrate his Turkish Oriental Delight, Bernice, who had been planning to draw the featured mushroom, was taken aback. I guess we will have to wait and see what ensues.—by Barbara L. Peabody



Harry Lubrecht
1908 - 1997
A Personal Remembrance

Some meetings are serendipitous. My first encounter with Harry Lubrecht was like that. Back in 1976 The NAMA Mycophile had an article about where to get mycological monographs. The address given was in Randolph, NJ. I quickly sent a request for a catalog. The letter came back as undeliverable (I later found out that the NAMA article had printed a wrong zip code.) Since Randolph Township was not too far away, I drove over to find the address on a Saturday morning. After locating the mailbox and pulling into the driveway, I noticed a gentleman coming out of the house. After introductions it turned out to be Harry, followed by his wife Anne and their son Peter (it was Peter's home.) They were on their way to the airport and had only stopped for a short visit. Anne and Harry lived in Forestburgh, NY so it was just chance that we met that day. Harry promised to send me a catalog when he got back from Europe. Such was the beginning of a wonderful friendship.

My wife, Barbara, and I would often journey up to Forestburgh to visit and have dinner with Anne and Harry. Sometimes Anne would cook (and she is a great cook) and on other occasions we would enjoy a local restaurant. Always I was enthralled listening to Harry talk about his experiences in the world of books. I learned much mycological history from Harry. He helped me to assemble a first rate library of mycological reference works. He introduced me to the fairly local works of Schweinitz, Peck and Ellis. He provided information to help my historical research in Lancaster & Bethlehem, PA, Albany, NY and Newfield, NJ. He introduced me to the work of Hesler, Singer, Smith and Snell; and then all their students such as Bigelow, Homola, Miller, Petersen, Schafer and Thiers. Never have I met anyone with a greater grasp of his subject matter or the instant recall of obscure fact.

Harry was more than a book scholar. He was interested in the world at large and could just as easily discuss current events. At Anne and Harry's 50th wedding anniversary party, we discovered that they were accomplished dancers as well.

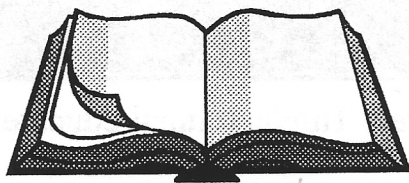
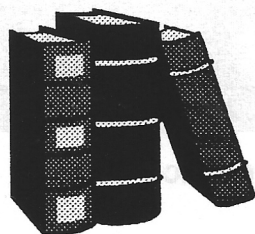
Starting in 1977, I tried to convince Harry to come to the Northeast mushroom foray and offer his books to amateur mushroom hunters. Harry was leery, believing that amateurs would not be interested in professional scientific books and their high cost. Finally, in 1979, He agreed to come to the NEMF in Willimantic, CT. Harry only brought a sample copy of each of his books. He returned home with three times the orders he normally took in at the annual professional MSA conferences. Thus began a long tradition of mutually satisfying buying and selling between amateurs and Harry, first, at the NEMF then later at NAMA annual forays. Even after almost twenty years, Harry would shake his head and say "I never would have guessed it would be successful." Harry and Anne made many good friends around the nation and the world over the counters of these bookstalls.

Closer to home Harry was very supportive of the NJMA. Through the years he donated many mushroom books and issues of the journal Mycologia to our club library. Most years he and Anne would join us for a Saturday afternoon of sharing at our annual PEEC Weekend in the Poconos.

I will always remember the pleasant afternoons mushroom hunting with Anne in the Catskills and the engrossing evenings of total immersion into the world of botanical books, old and new, in Harry's library.

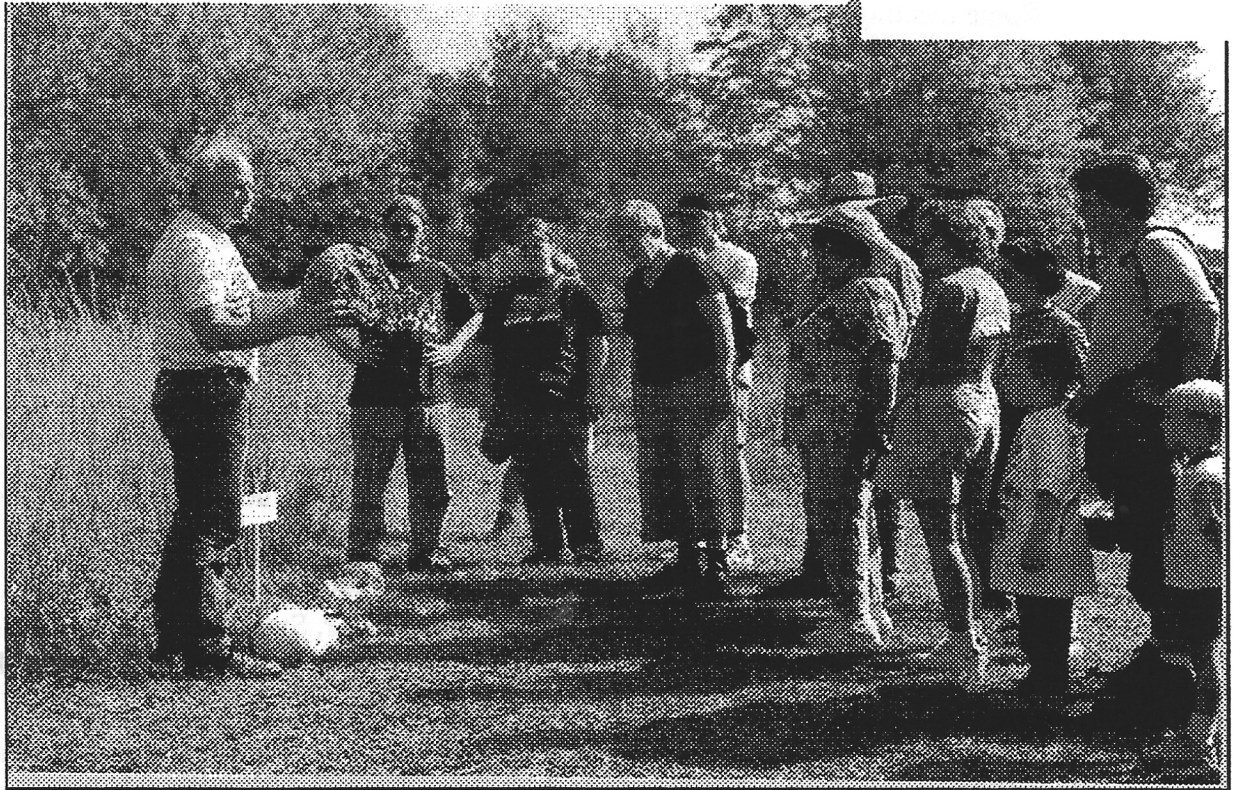
To Anne Lubrecht and Family we extend our deepest sympathies.

Harry Lubrecht, we miss you dearly.—Robert Peabody



We're At Our Best At Fungus Fest 1997

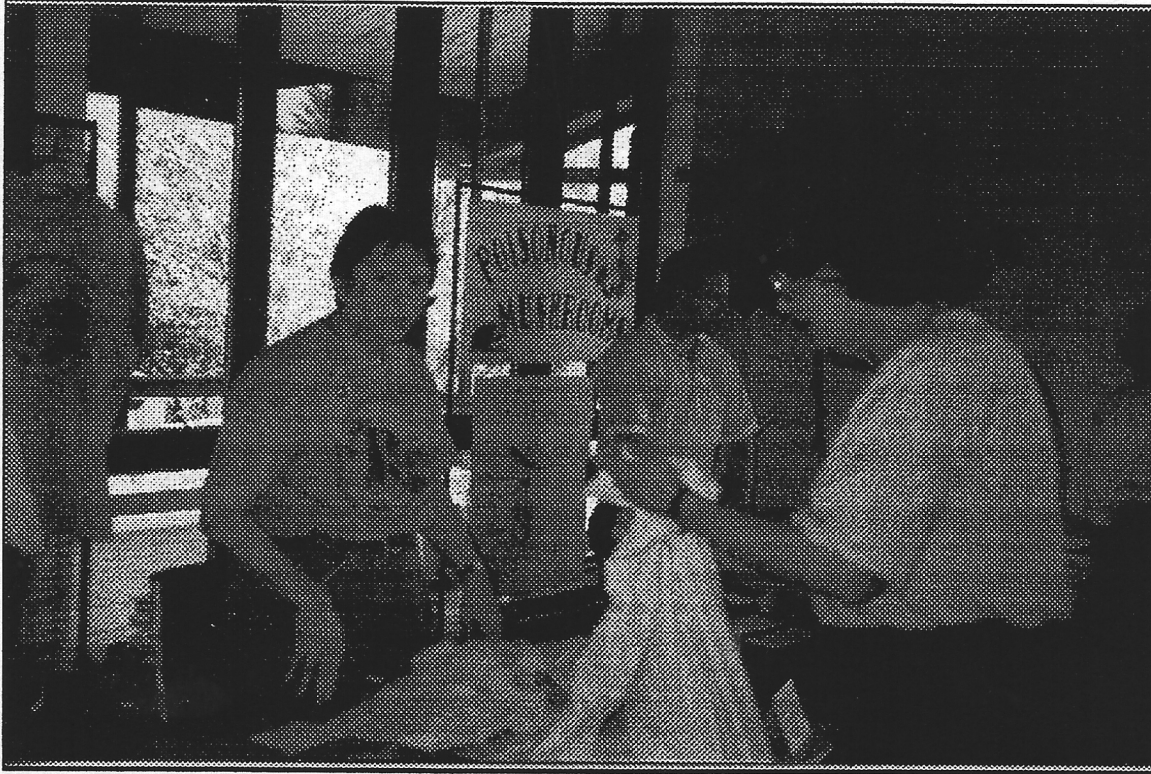
photos courtesy of
Al Mooney



Glenn Freeman and Company discover *Calvatia gigantea*



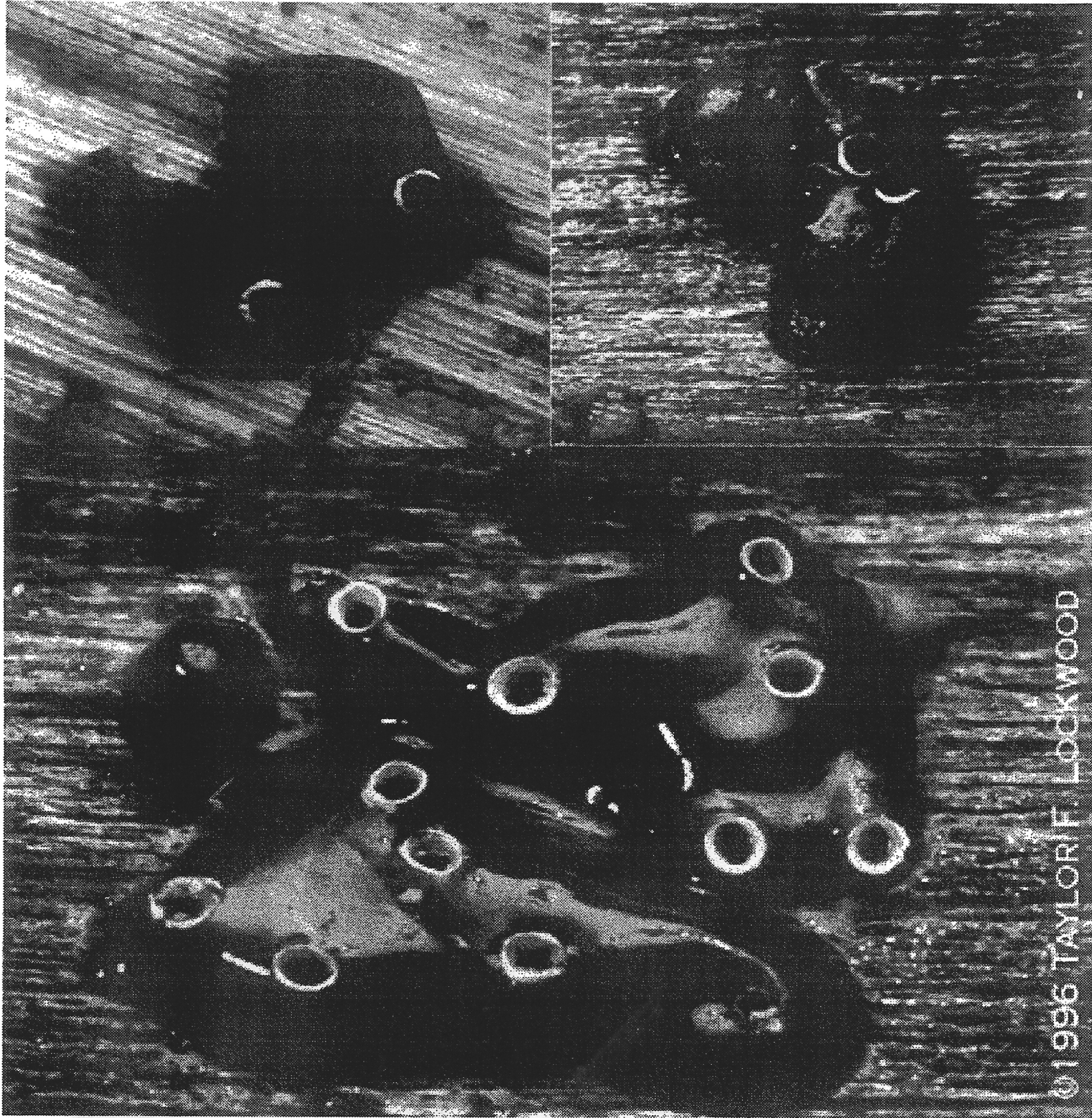
Joe Latorraca and Grete Turchick fungi-educate the public



Susan Hopkins is dyeing to tell the world about mushrooms



Alex Adams holds forth on a guided walk - or is he holding a 'shroom?.



© 1996 TAYLOR F. LOCKWOOD

I received this through the internet 1/98, it was sent via E-Mail from Taylor F. Lockwood
Photo was taken on tour in Australia. Mr Lockwood has no idea of its origin and would appreciate if anyone can identify it. As a mycologist I have never seen the likes of such a fungi. Many species exist still unknown to man. As an other alternative it may perhaps be the home of an insect such as the spittle bug which surrounds itself with a moist bubbly protective coating. How about a type of mud wasp's larve housing. What could it be?

Frank A. Addotta (NJMA)

Ps. . If anyone is looking for a site pertinent to the San Francisco Bay area, try <http://www.mykeweb.com> or <http://www.dnai.com/~mwood/mykeweb/>

Munitions, Mycology, and Military Security

Paul Bayman J.W. Bennett
San Juan, PR New Orleans, LA

"Mycology is bigger than your cology." Anonymous

The military-industrial complex has the difficult and costly task of disposing of the hazardous wastes accumulated over many decades of hot and cold war. Because the Department of Defense has special needs, their problem is particularly acute. The munitions used in bombs, warheads, and missiles are both explosive and toxic. Enormous quantities of TNT (1,3,5-trinitrotoluene), RDX (hexahydro-1,3,5-trinitro-1,3,5-triazine), HMX(octahydro-1,3,5,7-tetranitro-1,3,5,7-tetrazocine), and SEX (octahydro-1-acetyl-3,5,7-trinitro-1,3,5,7-tetrazocine) have accumulated at military installations across the USA. These compounds persist in the environment, contaminating soil and water and posing hazards to public health and wildlife. Traditional methods of waste disposal have included dumping ("The solution to pollution is dilution") and incineration ("Burn, baby, burn"). However, these methods increasingly are seen as socially, politically, and scientifically unacceptable.

Bioremediation is a cost effective and environmentally benign alternative to dump-and-burn technologies (Alexander, 1981). In bioremediation, microorganisms break down toxic metabolites to innocuous products such as carbon dioxide, alcohol and water, in a metabolic feat analogous to the way in which yeast breaks down carbohydrates during beer fermentations (Canby, 1993).

Bacteria are the major microbial warriors in the battle to control pollution. The best publicized examples of bioremediation have utilized bacteria to eat marine oil spills such as those encountered following the Exxon Valdez and Gulf War fiascos (Atlas and Bartha, 1992). However, in the terrestrial habitats where most explosives wastes are found, fungi have advantages over bacteria. Indeed, the white rot fungus *Phanerochaete chrysosporium* can break down a large number of recalcitrant pollutants, and has already been shown to degrade TNT as well as various pesticides and chlorinated hydrocarbons (Bumpus *et al.*, 1985; Fernando *et al.*, 1990). Using mixtures of straw, horse manure, and contaminated soil, TNT degradation has been demonstrated in compost heaps (Logan, 1991; Williams *et al.*, 1992). In our laboratory we have confirmed the ability of

P. chrysosporium to metabolize both TNT (Bayman and Radkar, 1996) and RDX (Bayman *et al.*, 1996). Unfortunately, the highly explosive nature of both HMX and SEX precluded them from inclusion in our research.

In spite of these many promising developments concerning existing wastes, the munitions problem continues. Missiles and warheads serve two purposes in the military. Used as weapons of destruction in wartime, they fill psychological needs in peacetime. In their symbolic function they provide a sense of security and importance to potentially trigger-happy members of the Armed Forces, and the public. This psychological role, both symbolic and deterrent, is related to their phallic shape. Unfortunately, the winning of the cold war has only increased anxiety and insecurity in Pentagon officials. The inevitable response has been to create more weapons, which continue to pose long term threats to the environment.

Substitution of nontoxic, nonexplosive, and biodegradable phallic symbols would protect the environment and simultaneously allow officers to feel secure in their warheads, guided missiles, payloads, delivery systems, and thrust potential.

Based on shape alone, biological substitutes that would allow officers to enlarge their sense of manliness include giant annelids, tube worms, natural sponges, cucurbit fruits, the titan arum, and the group of macrofungi known as stinkhorns. However, annelids, tube worms and sponges require continuous submersion in seawater, while cucumbers and related edibles are burdened with a negative, possibly vegetarian, image that is unacceptable to Pentagon officials. The giant arum (= *Amorphophallus titanum*) is a Sumatran monocot which can grow up to ten feet high, flowering to reveal a tapering stem, surrounded by a purple cabbage-like leaf that forms a ruff. This impressive plant exceeds military specifications, but unfortunately has two drawbacks: it hardly ever flowers and when it does blossom it emits an extremely unpleasant odor variously described as resembling "strong urine" or "rotting fish" (Rose, 1996).

This brings us back to mycology. We believe the ideal tools for this job are fungi in the order Phallales.

The Phallales (or stinkhorns) are a group of higher fungi related to the mushrooms and puffballs. The immature stinkhorn is an odorless, innocuous, egg-shaped fungus. In humid conditions it expands rapidly and emerges from the earth, bearing aloft a slimy gleba which contains the spores. At this point it begins to stink, attracting flies which disperse the spores. The emerged structure, brightly colored, bears an uncanny resemblance to the mammalian male member and the Sidewinder missile.

The Latin name of the common stinkhorn is *Phallus impudicus*. (We are not making this up). Another, smaller species of distinctly canine morphology is named the "dog stinkhorn" (Latin: *Mutinus caninus*) while a third closely related species is *Mutinus elegans* or the "Devil's dipstick." (We are still not making this up). In an early illustrated manual, the Ohio mycologist Dr. Miron Hard wrote:

After seeing this picture the collector will not fail to recognize it. It is one of the curious growths in nature" (Hard, 1908; pg. 528).

(We are not making up the mycologist's name either).

An arsenal of stinkhorns could fulfill the symbolic role now filled by costly and dangerous weapons. Their short lifespan would require constant production to maintain the arsenal. This would provide jobs for Californians, an important cornerstone of current U.S. Military policy, and is an extension of existing theory that suggesting that a virtual arsenal composed of potential weapons can be more effective than the weapons themselves (Hellerstein, 1995).

Stinkhorns are related to proven munitions degraders such as the white rot fungi and are known to secrete powerful degradative enzymes. Thus, they have the capability of simultaneously addressing the biodegradation and symbolic needs of the military. These unipurpose tools will degrade wartime munitions wastes through formation of a structure that substitutes for peacetime weapon withdrawal. Unlike *Amorphophallus titanum*, stinkhorns fruit regularly and because of their smaller dimensions, do not induce observer anxiety. The only drawback is that, in an unusual example of parallel evolution, mature stinkhorns share with the Sumatran arum the above-mentioned strong odor which has been variously described as "distressing," "odious," or "fetid."

(Aurora, 1986). Since the immature egg is odorless, it should be possible to develop a biphasic system in which degradative and symbolic functions are decoupled, taking advantage of the latter only when needed. After all, olfactory distress is a low price to pay for national security.

ACKNOWLEDGMENTS

Research in JWB's laboratory has been partially supported by grants from the Department of Defense (DOD) and the Department of Energy (DOE) administered through the Tulane Center for Bioenvironmental Research (CBR).

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JOURNAL OF IRREPRODUCIBLE RESULTS

CONSTITUTION AND BYLAWS OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION

I. **NAME:** This organization is named the New Jersey Mycological Association.

II. MEMBERSHIP REQUIREMENTS:

- a. Any person interested in mycology, mycophagy or in any or all aspects of fungi is eligible for membership.
- b. All members must sign a release form, provided by the Membership Chair, releasing the Association and any officer or member for any responsibility, liability, or claims arising from any injuries or accident of any nature incurred during or as a result of any field trip, foray, excursion or meeting sponsored by the Association. For members under the legal age limit as established by the State of New Jersey, either a parent or the legal guardian of the member must sign these release forms.

III. **PURPOSE:** This Association is a nonprofit organization whose main objectives are:

- a. To provide an association for the sharing of ideas, experiences, knowledge and common interests regarding fungi.
- b. To furnish mycological information and educational materials to those who wish to increase their knowledge about mushrooms.
- c. To promote interest in mycology and mycophagy.

IV. **MEMBERSHIP:** There shall be two classes of membership as follows:

- a. **Active:** Active membership entitles full association privileges and voting rights providing dues have been paid. Active members, except for minors, are eligible to hold office or be appointed as a Committee Chair. Minors are eligible to serve on Committees.
- b. **Honorary:** Honorary membership is reserved for nonmembers or retired members who have performed outstanding services for the Association or otherwise are recognized for their notable contributions to mycology or mycophagy. And approval of 3/4th of the membership attending a regular meeting of the Association will confer this type of membership.

V. DUES:

a. Membership dues shall be assessed as follows:

Family*	\$15.00 per annum
Individual	\$10.00 per annum
Life	\$200.00 nonrefundable

* Family membership includes members of the family residing in the same household.

- b. Dues become due and payable on 1 January of each year. The fiscal year of the Association coincides with the calendar year, i.e. 1 January through 31 December. A member joining in or after October of any year shall pay only 1-year's dues which will be effective through December of the following year.
- c. Any member who is delinquent in their payment of dues for over 2 months shall automatically have their membership status revoked.
- d. Honorary members shall not be required to pay dues.

VI. OFFICERS:

a. **The officers** of this Association shall consist of the following:

President
Vice President
Treasurer
Secretary

b. **Elections:** Officers will be elected at the December meeting and will serve for a period of one year commencing 1 January. No officer can serve more than two years in the same position except for the Treasurer.

c. **Duties of Officers:**

1. **President:** Is responsible for the welfare and progress of the Association. Shall conduct the meetings and appoint Committee Chairs to carry out the plans of the Association. Shall hold periodic meetings of the Executive Committee to formulate Association plans, establish agendas for business meetings and develop policy recommendations for consideration and approval by the membership. Shall inform the Editor of the Association's Newsletter of monthly meetings, special meetings, forays, etc., as well as any special instructions in ample time for publication. Shall also have the authority to fill by appointment any officer vacancies occurring during his/her term of office to be effective until the end of his/her term of office.

2. **Vice President:** Shall be the primary assistant to the President and act in his/her behalf during any absence of that officer. Shall fill in for any other absent officer not present at a meeting. In the event that the office of the President becomes vacant, the Vice President will assume the office of President and all the functions and responsibilities of that office. He/she shall also appoint a Vice President to serve for the remainder of the fiscal year.

3. **Treasurer:** Shall be responsible for maintaining the official records of membership to include addresses, telephone numbers and dues records. Shall keep an accurate record of all income and expenditures. Shall not make any payments unless in written form or voucher. A financial statement shall be prepared at the end of each fiscal year to include income, expenditures, and balance on hand with supporting documents available for audit.

4. **Secretary:** Shall keep minutes for each meeting to include motions and dispositions thereof. These minutes shall be subject to approval by the membership and made available to any Association officer on request. The Secretary shall also maintain a scrapbook and historical records, including newspaper clippings, etc.

VII. COMMITTEES:

a. **Standing Committee:** There shall be one standing committee of this Association to be known as the Executive Committee. It shall consist of all the Association officers and the chairs of appointed committees. Its purpose is to assist the President in the formulation of plans, policies, recommendations and meeting agendas for consideration by the membership. Other members may be requested to attend as desired by the President. This Committee will meet on the call of the President who will be the presiding officer.

b. **Appointed Committees:** Other Committee Chairs shall be appointed by the President to serve at the pleasure of the President and to assist the Association in meeting its objectives. Committee Chairs, generally, will select members of their committees. These committees shall normally be but not limited to:

1. **Membership Committee:** Shall respond to inquiries about NJMA, send information packets to new members, and coordinate activities with the Treasurer and the Newsletter Editor to ensure distribution of the Newsletter.

2. **Education Committee:** Shall develop plans and contribute educational articles for the Association's Newsletter and coordinate speaking engagements and participation by the Association in exhibits, fairs, and similar functions. Shall sponsor educational classes and coordinate activities organized by specialty committees such as cultivation, mycophagy, photography, taxonomy, toxicology, and other subjects as appropriate.

3. **Publicity Committee:** Shall be responsible for the publicity program of the Association to insure newspaper and radio coverage of significant club activities. Copies of newspaper clippings, etc., will be given to the Secretary for Association records.

4. **Social Committee:** Shall be responsible for planning and conducting social functions the Association may decide to hold. A Hospitality Chair shall plan for refreshments at Association meetings by requesting members to contribute coffee, cake, etc.

5. **Nominating Committee:** The President shall appoint a nominating committee consisting of no less than three members. The President shall appoint one new member each year, retiring the senior member. This committee shall be appointed prior to the November meeting of each year to develop a list of nominees for each office. Each member so nominated should be contacted and shall affirm willingness to serve in the office for which nominated. The committee shall announce the list of nominees prior to the December meeting. This action does not preclude additional nominations from the floor.

6. **Audit Committee:** Shall consist of no less than three members for the purpose of auditing the annual financial statement of the Association. This audit will be completed and submitted to the President by the Association meeting immediately following the election of officers.

VIII. NEWSLETTER:

A bulletin or newsletter shall be sent periodically throughout the year to all active and honorary members. It should contain notices of meetings, items of interest and contributed educational articles. The President shall appoint the Newsletter Editor.

IX. Conduct of Business Meetings:

a. **Robert's Rules of Order** will apply at all business meetings of the Association. The President may appoint a parliamentarian for advice in the conduct of business.

b. **Voting Quorum:** A quorum shall consist of 25 active voting members. A quorum must be present or represented by proxies at any meeting where the following items are being acted upon:

1. Election of Officers
2. Changes or Amendments to the Bylaws
3. Expenditures exceeding 25% of the treasury balance
4. Levying special assessments

c. **Proxies:** If a member cannot attend a meeting when a quorum is required, such member may forward a written proxy to any other active member in good standing. This written proxy will have the same effect as attendance at the meeting.

d. **Voting:**

1. Eligible voting members must be notified at least 30 days in advance of any meeting when a quorum is required. This can be accomplished by notice in the Association Newsletter, which will specifically state the business to be voted on.

2. On all other issues a simple majority of eligible active members present and voting will prevail.

X. Changes or Amendments to the Bylaws:

Suggested or proposed changes to the Bylaws may be recommended by the Executive Committee or by a clearly seconded motion from the floor. Such proposed changes or amendments will be published in the Newsletter at least 30 days before the meeting scheduled to consider these actions. A quorum must be present at this meeting and a majority vote will decide the issue.

Our Members Cook

HamPotatoShiitake Casserole

from Bernice Fatto

The following is a recipe for "creative cooks", that is, you may change quantities and ingredients to suit your taste, your family's, budget or dietary needs. This entrée was served at NJMA's organizational meeting and seemed to invite "seconds". It all started out with a baked ham which turned out to be entirely too salty. What to do?

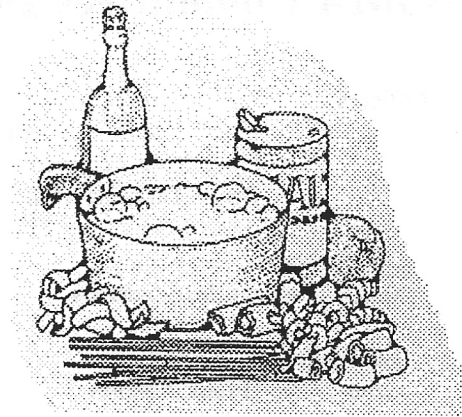
Now we know that if too much salt found its way into the soup we are cooking, just add a potato or two and the soup becomes palatable because the potatoes absorb excess salt. A scalloped potato dish was the solution for the salty baked ham.

5 sm to med potatoes
5 cups cubed ham
1 lb shiitake
1 sm onion
1 tbsp each fresh tarragon and parsley
3/4 pint or more heavy cream

Gourmet chefs suggest soaking well scrubbed potatoes for about an hour in cold water. You can do this too, if you wish, while you cube about 5 cups of ham and sauté about 1 lb. of sliced shiitake in 2 tbsp oil. Chop 1 tbsp each of fresh tarragon and parsley and also finely chop 1 sm onion.

Peel (or not) 5 sm to med potatoes and shoestring small (like McDonalds) and layer more than half the potatoes in a buttered 9x14x2" baking dish. Layer 3c of cubed ham and half the sautéed shiitake. Layer the rest of the potatoes, ham and shiitake.

Microwave (not boil) the reserved ch onion, tarragon and parsley in 3/4 pint heavy cream. Pour liquid to cover ingredients in baking dish. Cover and bake 1 hr at 325-350.



Chicken Casserole w Porcini

from Bob Hosh

Bob says this is "sort of" Low Fat. It was also served at the organizational meeting and drew positive feed-back.

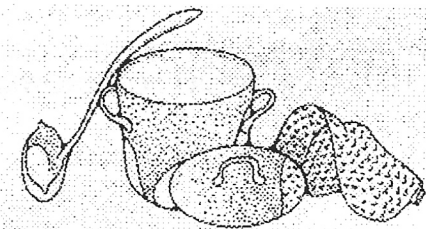
Reconstitute 1 ounce dried porcini in 1 cup boiling water. Be sure to reserve the liquid.

Pouch 2 whole chicken breasts in a pot with 2 quarts of water, a carrot and a couple of stalks of celery.

Cook 1/2 lb noodles. Rinse with warm water.

Sauté 1 tbsp shallots in 1 tbsp canola oil. Add minced porcini and sauté. Add 2 tbsp flour, 1 cup chicken broth, and at least 1/2 cup reserved mushroom water. Simmer to thicken. Add 3 tbsp heavy cream. Season with thyme.

Layer in casserole: noodles, chicken cut into bite-sized pieces, and sauce. Heat in 325 oven and serve.



thanks to Hope Miller for the illustrations from her *Hope's Mushroom Cookbook*. She's a great cook too.

Gorgonzola Mushroom Casserole

by Susan Hopkins

Serves 10-12

1 lb dry pasta (Rotini 124)
3 double chicken breasts (no skin)
1 lb fresh sliced button mushrooms (agaricus), or 1 oz dried morels
2-3 large shallots, chopped
4-5 cloves garlic, chopped
2-3 tbsp butter & 1 tbse oil
Parmesan cheese for top (optional)

Sauce:

4 tbsp butter
1/4 cup flour
1 cup chicken stock and/or soaking liquid from morels
1 cup milk
1 cup heavy cream
1/2 lb Gorgonzola cheese, crumbled up small
Dash of cayenne pepper

Cook chicken breasts, covered, about 40 min. Cut into bite-sized pieces, set aside. Rub a large baking dish (10 x 12 x 2) with garlic and then butter. Sauté mushrooms and shallots in butter, adding garlic at end of cooking. Set mushroom mixture aside. Cook pasta per package directions just before using.

For sauce, melt butter in large, heavy saucepan or fry pan. Whisk in flour to make a roux and cook for 2 min without browning, stirring constantly. Whisk in cream, milk and chicken stock (or soaking liquid). Bring to a boil to thicken. Reduce heat and simmer and add crumbled cheese, blending until smooth. Season with a dash of cayenne. Combine cooked pasta, cooked mushroom mixture, cut-up chicken pieces and Gorgonzola sauce. Pour into prepared baking dish. Dot with butter and sprinkle with Parmesan cheese (if desired).

"May be refrigerated at this point. I usually make one day ahead. Bake 20-30 min at 350 until bubbly around edges just before serving. This is my variation of the 3mushroom Lasagna in NJMAnews Jan/Fab 1988."

NJMA Committees 1998

1998 COMMITTEE LIST

	Officers	Pres. Herbert Pohl V.P. Glenn Freeman Treas. Robert Peabody Sec. Terry Horvath
Archives / Historian	Bob Peabody	
Books	Mario Guiducci, Jim Richards	
Circulation/ Memb.	Sue Hopkins	
Computer	Gene Yetter / Frank Addotta	
Culinary	Bob Saunders, Rhoda Sidney	
Cultivation	Gene Varney	
Dye	Viola Spock, Melanie Spock Ursula Pohl, Sue Hopkins	
Education	Dorothy Smullen	
Foray Manager	Bob Hosh	
Foray Recorder	Ray Fatto	
Fungust Fest	Frank Addotta, Grace Barbagallo	
Hospitality	Paul Meyer, Carol Raine	
Library	Bob Hosh	
Mycoesthetics	Bernice Fatto, Jim Richards Sue Hopkins, Dorothy Smullen Rhoda Roper, Nancy Parker	
NAMA Representative	Ursula Pohl	
NEMF Representative	Sue Hopkins	
New Foray Sites	Bob Hosh, Joe Rapp Grete Turchick	
Newsletter	Alex Adams, Carol Titus Reporter Volunteers	
Nomination	Grete Turchick, Dorothy Smullen Hanna Tschekunow	
PEEC	Frank Addotta, Herb Pohl	
Photography	Gene Varney	
Publicity	Dorothy Smullen, Tamara Homer	
Slide Library	Ray Fatto	
Sunshine	Carol Raine	
Taxonomy	Ray Fatto, Gene Varney Dorothy Smullen	
Toxicology	Hanna Tschekunow, Mike Ruben Rod Tullos	

CALL ANY OF THESE COMMITTEE CHAIRS TO LET THEM KNOW OF YOUR DESIRE TO HELP OUT. BE A PART OF THE TEAM EFFORT FOR KNOWLEDGE, FRIENDSHIP AND GOOD TIMES.

"The Victor Gambino Memorial Foray"
Here is your, Sign Up Form for P.E.E.C. 98'

Cost is \$110.00 per member (Non members \$125.00 each) for June 26th thru the 28th

*All payments must be received by June 1st, ** please reserve early.

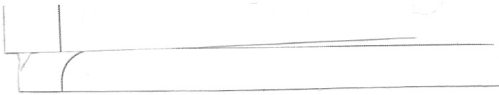
Pocono Environmental Education Center, Rt 209, Dingmans Ferry, PA.18328

The Phone number you can be reached at when there is: 1(717)828-2319

For those new to NJMA, the late Victor Gambino, founder of The North East Foray, saw an opportunity to support environmental education while adding to our own enjoyment as well as advancement. He had the idea of holding an event, in a fashion that could be accessed and afforded by our NJMA's members. Where once was proposed the site of The Tocks Island Dam, is now the site of our summer escape. Due to it's grown popularity it has become a tradition. As chairperson for the 2nd year standing, I'm again honored to take hold the reigns, promising all a fun filled weekend. I make sure we get it all for as little as it could be gotten for. Imagine three days, breathing clean cool mountain air along the Delaware. Like Mario Perrillo, I will feed you warm cooked meals, you will be wined as well as dined. I'll give you a cottage with your own mattress, indoor privy and hot shower (*You supply your own linens*). I'll arrange a first night strawberry social, where all become acquainted with each other, facilities and events. All events arranged are those most enjoyed, to the likes of: hikes, bird walks, forays, tree talks, swimming, wine & cheese party. And there is so much more. To those who have never taken the opportunity to experience PEEC, come on and enjoy life for what it has to offer. Don't you at least deserve that. Its's a huge place and there is plenty of room

Payable to: NJMA Total amount submitted \$ _____ . _____ Check # _____

Mail to: * Frank A. Addotta (PEEC)



**To reserve, call Frank at: _____

X
Name of applicant(s) _____

Address _____ phone w/area code _____

X
Name of applicant(s) _____

Address _____ phone w/area code _____

X
Name of applicant(s) _____

Address _____ phone w/area code _____

X
Name of applicant(s) _____

Address _____ phone w/area code _____

NOTE: This may be copied, if you wish to retain your news letter as is, without losing other side.

COLOR ME



AMANITA muscaria
"FLY AGARIC"
POISONOUS

Cap: yellow to orange in Eastern N. America, red in the West, with white patches. 5-26cm wide, convex to flat, moist, slightly sticky.

Flesh: white, firm.

Gills: white, free of stalk or nearly so.

Stalk: white, 5-15cm long, 1-3cm thick enlarging at base with concentric bands of cottony tissue near base & fragile membranous ring near apex.

Found: summer and fall, solitary or in groups on ground in conifer and mixed woods.

DIRECTIONS TO SCEEC (SOMERSET CO. ENVIRONMENTAL ED. CENTER 908-766-2489) ROUTE 287 TO EXIT 30A, NORTH MAPLE AVE./BASKING RIDGE. FOLLOW NORTH MAPLE AVE AS IT BENDS LEFT AND BECOMES SOUTH MAPLE AVE. IN TOWN. FOLLOW SOUTH MAPLE AVE . PAST STIRLING STABLES. GO LEFT ON LORD STIRLING RD. (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. MEETINGS START AT 2PM (UNLESS OTHERWISE STATED)

**NJMA news
c/o Sue Hopkins**



First Class Mail