

# NJMA news

Volume 28 #5

Sept/Oct 1998

The official newsletter of the New Jersey Mycological Association.



## We've Done it Before and We Can Do it Again!!

Here shown are Joe Latorraca and Grete Turchick educating the public in the ways of fungi at last year's successful Fungus Fest. This year several "stalwarts" will not be able to be present at the Fest. It takes many hands to produce our annual education/fun day for the public - Oct 4 this year. Please call Grace Barbagallo or Frank Addotta to offer assistance.

**NJMA Officers**  
 President - Herb Pohl  
 Vice-President - Glenn Freeman  
 Secretary - Terry Horvath  
 Treasurer - Bob Peabody  
 Dues: Calendar Year \$10. each or \$15. family. Mail checks (payable to NJMA) to  
 Bob Peabody

**NJMAnews**  
 Circulation - Sue Hopkins  
 Editors -  
 Alex Adams and Carol Titus

Newsletter Deadline - 10th of each even-numbered month.  
 Send submissions to the editors.

\* All other correspondence to NJMA should be sent to the secretary.  
 Terry Horvath

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### Calendar — NJMA

Sept 13	Shark River	Rod Tulloss
Sept 27	Grete Turchick Foray/ Picnic at Stokes	Grete Turchick
Oct 4	Fungus Fest	Frank Addotta & Grace Barbagallo
Oct 11	Cheesequake State Park	Frank Addotta
Oct 25	Washington's Crossing	Glenn Freeman
Nov 1	NJMA Program and Meeting	SCEEC
Nov 8	Hackettstown Reservoir	Bob Peabody
Nov 7	Culinary Dinner	Saunders/Sidney
Nov 29	Holiday Party and Elections	SCEEC

### Other Events of Interest

Sept 4-7	NEMF Near Quebec City	see reg. form last newsletter
Sept 18-20	Rogerson Foray, Hebron CT	COMA see reg. form last newsletter
Sept 19-20	Mushroom Festival 1998	Kennett Square, PA

**Directions to SCEEC (Somerset County Environmental Education Center (908) 766-2489** Route 287 S to Exit 30A (North Maple Ave/Basking Ridge). Follow N. Maple Ave as it bends left and becomes S. Maple Ave in town. Follow S. Maple Ave past Lord Stirling Stables. Go left on Lord Stirling Rd (Great Swamp sign on the right). SCEEC is about a mile. Park in the lot, NOT in front. Meetings start at 2 p.m. Contributions to refreshments (snacks or \$) are appreciated.

## Stokes Has It All

The Grete Turchick Foray and Picnic at Stokes State Forest Sept 27 is a popular event. We forage for 'shrooms (10 am sharp), we wonder at the varieties we collect, and then we feast with a share-what-you-created-in-the-kitchen picnic. Mushroom dishes are encouraged but we also need the other things that "go with". Please take a food offering to serve 8, serving utensil and a card with the recipe so people will know the ingredients and we can print some in the newsletter. There will be fires to warm food. Take your own place setting, tablecloth, waterproof cover for the bench, and dress in "layers". It's cool sometimes in late Sept. Directions are in your foray guide from the May-June newsletter.



## October Forays "Color" and Mushrooms

Oct 11, 25 & Nov 8 gracefully close out our foray schedule this year. Check your foray guide for directions and instructions. There are more forays this year and they are geographically varied. Supporting them is the way to keep them in the schedule.



## French Cooking is the theme for Culinary Dinner

Cooking from the Brittany and Normandy regions of France will be on the menu at the culinary dinner planned for Sunday Nov 7. Call Bob Saunders/ Rhoda Sidney at [ ] at least a week ahead. They will provide recipe suggestions and directions. This is a cost sharing event. Guests (one per member) are welcome.

## Member News

Shhhhhhhhhhhh Good news. A new NJMA member hopeful is born - Ryan Addotta, first grandchild to Frank and Nancy. Ryan joined us on August 8. Nancy and Frank say "We owe all love and thanks to our son Richard and his wonderful wife Jennifer, who live in Cromwell, CT".

## A Story from Joe

Joe Latorraca "The Hunterdon Fungus" usually has stories to tell us at our annual mycophogy meeting. Here's one he sent us for the newsletter - and it's no joke. Dried Porcini (*Boletus edulis*) all emanate from Italy. Not so, says Joe. A mushroomer from Stockholm informed him that seasonally Sweden has an abundance of the *Edulis* and exports them to Italy where they are re-shipped to world markets as "a product of Italy". Who do you trust anymore?

## A Thought to Ponder

*When you go berrying, you collect blueberries or blackberries. You don't pick every berry in sight, mix them in a bag, and then expect some "expert" to tell you which are edible.*

-Ben Woo

from *Spore Prints* June 1990

## Fungus Fest 1998 Needs YOU

How can you help Fungus Fest? Let us count the ways:

- \* Post the flyer in this issue
- \* Show up on Sat Oct 3 to set up tables, booths, etc.
- \* Collect specimens to be used on the walks, deliver them early Sunday Oct 4
- \* Call Grace or Frank [ ] be assigned a task
- \* Just show up and ask to be put to work.
- \* Let people know about this extra special family treat and get them there.
- \* Enjoy lunch provided for workers and a dinner after that includes the mycophocy delights. BE THERE

## In Memoriam

Irving Brenner of Montclair, NJ departed with world in early August. Irv, as we knew him, always brought a sense of humor and knowledge to every foray he attended. He was a friendly helper at the 1997 Fungus Fest book table. Irv will be missed by every member who came in contact with him. We are saddened by this news and offer our heartfelt sympathy to the Brenner family and friends.



## SLIDE PHOTO CONTEST

November 13 Deadline

The photography contest '98 will be held on Nov. 29 at our holiday party. This is the event where every mushroom lover is urged to share with us anywhere from 1-15 slides you have taken. You still have time to get some fine shots before the season is over so get out and get clicking! Even if you have only 1 slide to share, be sure to send it to Gene or give slides to him at the Nov. 1 meeting.

Basic rules are as follows:

**Eligibility:** The contest is open to all NJMA members. Slides that have previously won should not be submitted again.

**Closing Date:** All entries must be received by the contest coordinator (Gene Varney

by Friday November 13. (a lucky date for you?)

### Divisions or Categories:

**Technical:** The slide should show all features of the mushroom needed for field identification. Subjects may be photographed in the field, laboratory or studio and arranged in any manner to show the desired features. Photomicrographs and close-ups of single features are acceptable. Accurate identification of the mushroom will be considered by the judge.

**Pictorial:** Slides that illustrate the beauty of form and color of mushrooms are candidates for this division. The judge will consider both technical (focus, depth of field, exposure, lighting, color, and lack of distracting elements) and artistic (composition, color, background, lighting) aspects. Accurate identification of the mushroom is not a major consideration.

**Activities:** In this category the slide should show mushroom related activities. Almost anything goes so long as the theme relates to fungi. This is the opportunity to add some humor to the contest program! Each slide should include a title describing the activity.

### Other Information:

**Number of Entries:** Entries are limited to a total of 15 for each contestant. A series of 3 slides is counted as 3 of the 15 maximum.

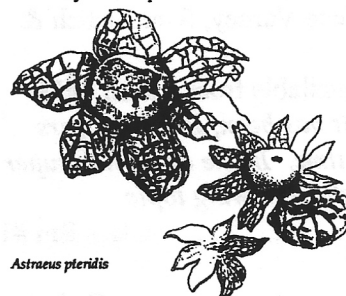
**Format:** Color transparencies that will fit into an 80-slide carousel are acceptable. Glass mounts are not.

**Marking and Labeling:** Please mark each slide with a projection dot at the lower left corner of the mount when viewed right-side up out of the projector. In the past we have found that only the photographer knows the correct orientation of some entries! Label each slide on the same side as the dot with your initials, category initial (T,P or A) and slide number (for example,EHV-T-1)

**Cropping:** If cropping is necessary, use tape manufactured for that purpose. Do not use thick or sticky tape such as electrical tape. A jammed projector will bring the program to a halt!

**Reproduction:** Entry in the contest grants the permission of the photographer to allow NJMA to reproduce 1 slide of each winning slide for NJMA's slide library. All rights remain the entrants and further reproduction is prohibited.

**NOTE:** I thank all who have taken the time to submit suggestions on how to improve the photo contest. In preparing the above rules I have drawn freely on the basic rules followed by NAMA for their photo contest.



Gene Varney  
Contest Coordinator

drawing from  
*Mycena News* 42:4





## COMA

### Clark Rogerson Foray

Sept 18-20, 1998

Join the annual fall foray sponsored by the Connecticut Westchester Mycological Assoc. (COMA) at the Hemlocks Center in Hebron, CT, next to the Salmon River State Forest. Mycologists include: **Ray Fatto**, Peter Katsaros, Gary Lincoff, Roz Lowen, Sam Ristich, **Rod Tulloss** and Sylvia Stein. Cost: \$150 per double occupancy, includes 2 nights and 7 meals from lunch Friday through lunch Sunday. For information: Don Shernoff

## NAMA-ASSISTED REGIONAL FORAY

NAMA is sponsoring its first regional foray at the Wildacres Conference Center in North Carolina's beautiful Blue Ridge Mountains. It is situated on 1400 acres at an elevation of 3,300 feet atop a mountain called Pompey's Knob, halfway between Asheville and Blowing Rock near the Blue Ridge Parkway. Dr. Orson K. Miller, Jr. will be the mycologist. While the schedule for this foray has not been finalized, participants should expect at least one evening program and ample time to collect, identify, and discuss the fungi. The foray is limited to 60 people, 30 of which can be members of the Asheville Mushroom Club and the remaining 30 will be the NAMA members at large. Participants are encouraged to register early. A registration form can be obtained from Jay Justice 16055 Michele Drive Alexander AR 72002-9668. The cost is \$100, including 2 nights lodging and 5 meals.

From *The Mycophile* Vol. 39:4 July/Aug 1998

DATES 2

# Far Flung Forays and Events

## MUSHROOM FESTIVAL '98 in Nearby Pennsylvania

Kennett Square, PA (home of two large commercial mushroom farms) has gained the name "Mushroom Capital of the World". Several of our members have enjoyed the festival in years past. Events planned include:

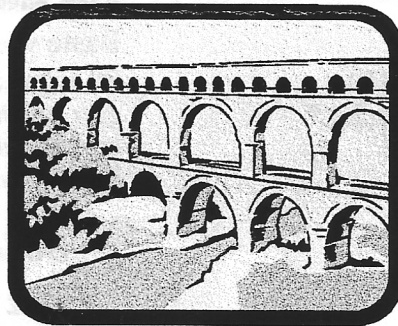
### Saturday September 19

Mushroom Festival Parade, Art Show, Mushroom Farm Tour, Amateur Mushroom Cook-Off.

### Sunday September 20

Mushroom Street Festival, National (cultivated) Mushroom Judging Contest Art Show, National Professional Mushroom Cook-Off, Mushroom Farm Tour, and Brew Fest.

The proximity of Kennett Square makes this an easy day trip. For a brochure or information call 1-800-932-6369.



## TOUR CENTRAL ITALY October 2-18, 1998

Based on the previous successful forays to Italy, members of the Mycological Association of Washington, DC are organizing another trip. Forays will take place in several regions including Tuscany, The Marches, and Umbria. As in the past, NAMA members are invited to participate.

For full details, visit MAQ's homepage at <http://www.im.nbs.gov/~maw> or write or call Albert J. Casciero PO Box 888 Silver Spring, MD 20901 (301) 593-4620 [casciero@wrlc.org](mailto:casciero@wrlc.org).

## NAMA 1999

### Show Me the Mushrooms! Cape Girardeau, MO Sept 23-26, 1999

The next annual NAMA gathering will be along the Mississippi River in the heart of the Midwest. The Missouri Mycological Society, Ken Gilberg, Chair, will host the foray in Cape Girardeau, south of St. Louis. It is located close to several diverse habitats; the Ozarks, grasslands, oak bottoms, swamps, all fascinating areas for finding interesting fungi. Collections will be made both east and west of the Mississippi. Headquartered in the Holiday Inn in Cape Girardeau, everything will be in close proximity with lots of amenities.

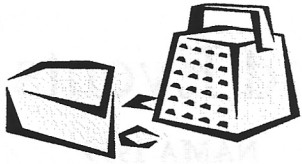
**Foray mycologists** - Dr. Walt Sundberg, Dr. Andrew Methven

**Guest mycologists** - (tentative) Dr. Harry Thiers, Dr. Gregg Mueller, Dr. Don Huffman, Dr. Lois Tiffany, Dr. Johann Bruhn, Dr. Kenton Olson, Dr. Pat Leacock, Jay Justice, Maggie Rogers, Gary Lincoff, & others.

**Pre-Foray Workshop: Sun p.m. to Wed p.m. 9/22** - (in planning stage) Intermediate mycological microscopy workshop with Dr. Walter Sundberg: *Total Mycological Immersion*. This is billed as an "eye-opening, total immersion, learning experience in mushroom identification including a foray to Shawnee Nat'l Forest for material. Classes, accommodations and meals will be at Touch of Nature, S. Illinois Univ. Carbondale, IL.

**Non-Mushroom Activities** - An all-day trip to historic Ste. Genevieve, the oldest community in Missouri, to search out its Cajun roots. Or take a stroll through Big Oak Tree State Park, a virgin bottomland forest with ancient trees.

Costs are yet to be determined. Attendance will be limited, so check your 1999 calendar and watch for further information in *Mycophile*.



# Mushroom Recipe Scrapbook

## Mushroom Biscuits

- 4 medium mushrooms (agaricus type)
- 2C all-purpose flour
- 1 tsp. salt
- 1 Tbsp. baking powder
- 5 Tbsp. chilled butter
- 2/3 cup milk

Measure flour and sift with salt and baking powder. Add chilled butter and cut it into the flour with a pastry blender or two knives until the texture is consistently course throughout, not lumpy or chunky.

Shred the mushroom over the flour-butter mixture. Stir with a fork. Stir in the milk. Knead the dough in the bowl by rolling it to get all the flour and mushrooms from the sides.

On a lightly floured board, pat dough out smooth to 1/2 inch thickness. Cut with a biscuit cutter or an inverted water glass dipped in very little flour. Place in a greased baking sheet and bake in preheated 450 degree oven for 12-15 minutes.

These biscuits freeze well before baking as well as after. Use them with creamed chicken, mushroom, or other sauce, or eat them as you would other biscuits.

*from Spores Afield May 1992*

## Mushroom Crust "Tortino di Funghi"

- 4 slices white bread
- 4 eggs
- 1/2 C milk
- grated parmigiano
- 1 garlic clove, chopped
- pinch of oregano
- 5 Tbsp olive oil
- salt and pepper to taste
- 1 lb. sliced mushrooms
- 2/3 lb. tomatoes, peeled and chopped

Remove and discard the crust of the bread; moisten the rest with milk. Sauté the garlic with oil; stir in the mushrooms for a few minutes and then add the tomatoes. Cook for 10 min. Let cool. Whip the eggs; mix in the cheese and the moist bread. Combine with 2/3 of the sautéed mushrooms and tomatoes, place this mixture in a buttered baking dish. Top with a layer of remaining mushrooms. Sprinkle with oregano, s&p. Bake for 10-15 at 325 F.

## Peppers Stuffed with Mushrooms "Peperoni Ripieni di Funghi"

- 6 yellow peppers
- 4 1/2 Tbsp. dried mushrooms
- 1 1/2 C. stale bread with crust removed
- 1 egg
- salt and pepper to taste
- 5 Tbsp. grated Parmigiano cheese
- 1/2 C. extra virgin olive oil

Roast the peppers in a 350 degree oven; remove skins and rinse in water. Remove stem, seeds and filaments, keeping the peppers whole. Place on a towel to dry. Soak the mushrooms in warm water. Soak the bread in water, then squeeze out excess moisture. Put the mushrooms and bread in a blender, add the egg, a pinch of salt & pepper and the grated cheese. Reduce to a thick paste. Stuff the peppers with the paste and place them in a deep baking dish, standing upright on their bases. Baste with oil and bake in a 350 oven for at least 30 minutes. Serve on a platter.

*This and the previous recipe were printed in SCMS Mushroomer Feb 1998. Source given was the Internet <http://www.cucina.iol.it/ricing/ingred/44.htm>*

## Boletus-Walnut Cream Sauce

- 2 Tbsp. extra virgin olive oil
- 8 ounces Boletus edulis, diced
- 1/4 C. chopped walnuts
- 3/4 C. whipping cream
- 1/4 tsp. black pepper
- 1 C. fresh Parmesan cheese, grated

Heat olive oil in a large skillet over low heat. Sauté mushrooms and walnuts until mushrooms are well cooked. Add cream and cook over medium heat, stirring frequently, for 5 min until slightly thickened. Turn heat to very low. When cream stops simmering, add pepper and Parmesan. Stil until sauce is smooth. Do not boil. Serve sauce over pasta, potatoes or rice.

## Vera L. B. McKnight

Vera Lena Babel McKnight passed away on June 10, 1998 in Las Vegas, Nevada. She was born January 22, 1923 in Twin Falls, Idaho and married Kent H. McKnight on March 18, 1948 in the Salt Lake LDS Temple.

After graduation from Twin Falls High School, she attended the Portland School of Art in Portland, OR, and continued her education at Brigham Young University. Vera received a Bachelor's Degree in Art from BYU and she was awarded the prestigious Brockbank Award. Later she studied at The Otis Art Institute in Los Angeles, CA.

Vera mastered various art media ranging from oils, watercolors, acrylics, print making, ceramics, design, graphics, illustrations on mylar to commercial artwork. Vera taught night classes at BYU in drawing and in lettering and layout. She also served as the President of the Provo Art Board. Much of her professional life was spent in the technical illustration of the fungi.

After the family moved to the Washington, D.C. area, Vera's work was exhibited at the Smithsonian Museum of Natural History, at the Corcoran Gallery, and at the National Academy of Sciences. Her paintings graced the cover of the *American Family Physician* magazine and received the first place award of the International Graphics Society for four-color separation in 1982. From an exhibit of approximately 150 paintings displayed by the Guild of Natural Science Illustrators in the rotunda of the Smithsonian Museum of Natural History, one of Vera's mushroom paintings was one of the few chosen by the Smithsonian Institution for a traveling exhibition, which circulated among prominent museums throughout this nation for 3 years. By invitation, she has also exhibited at the 1st Annual World of Scientific Illustration Exhibition in Osaka, Japan. In 1985, she received the commission for calligraphy and illustrations for invitations and programs for the inauguration of President Ronald Reagan.

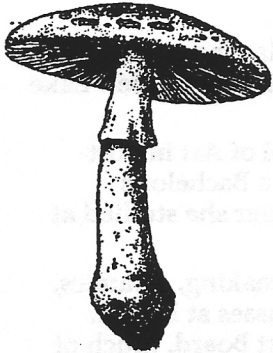
She was co-author of the *Peterson's Field Guide to the Mushrooms of North America* and also the *Mushroom Flashguide*. Over 1000 of her individual original watercolor paintings grace the pages of the Peterson guide, along with numerous black-and-white pen and ink drawings. Her lifelong labors of illustrations for technical papers and books on very diverse subjects such as mushrooms, grasses, sedges, lizards, toads, frogs, insects, snakes, skinks and plant diseases testify of her exceptional versatility, leading to an article that celebrated her extraordinary skills in *National Wildlife*. Some of her works were donated to the BYU M.L. Bean Life Sciences Museum in 1997, and have been on exhibit there.

She worked for many years in Cub Scouting and held numerous positions in her Church. She always felt that her family was her most precious gift from God and spent countless hours helping her children and their families. She was patient, kind, loving, devoted to her husband, her family and her God.

She is survived by her husband, Kent H. McKnight of Leeds, UT; four children: Jeffry B. (wife, Maureen) McKnight of Richmond, TX, Karl B. (wife, Joan) McKnight of Canton, New York, Larry B. (wife, Cathy) McKnight of Las Vegas, Nevada and Kathleen (husband, Todd) Williams of Englewood, CO; several brothers and sisters, and 18 grandchildren. She was preceded in death by a son, Mark B. McKnight.

Funeral services were held on Friday June 19, 1998 at 10:00 a.m. in the Leeds LDS Chapel.

## THE TEN COMMANDMENTS OF EATING *WILD MUSHROOMS*



1. Never eat a mushroom unless it is positively identified as edible. Mistakes can result in toxic reactions ranging from mild gastric upset to death. If in doubt, throw it out!
2. Eat only fresh mushrooms that are free from infestation by insects or larva. Mushrooms can spoil, and eating any spoiled food can cause food poisoning or other adverse reactions.
3. Thoroughly cook all mushrooms unless they are specifically known to be edible raw. Some mushrooms contain toxins or gastrointestinal irritants that must be destroyed by cooking.
4. Eat mushrooms only in moderate quantities. Mushrooms are not easily digested; overeating them is an easy way to get sick.
5. When trying a mushroom for the first time, eat only a small portion, and don't try any new kinds for forty-eight hours. As with many kinds of food, some people are sensitive or allergic to mushrooms commonly eaten by other people. Individuals with known food allergies or sensitivities should be extra careful when trying new mushrooms, especially those known to present problems for some individuals.
6. Don't pick mushrooms from contaminated habitats. These include polluted areas, chemically treated lawns, ornamental trees, power line right-of-ways, railroad right-of-ways, along highways, or in places close to landfills, toxic waste areas, crop fields, or firebreaks. Contaminants may accumulate in wild mushrooms.
7. Never assume that a wild mushroom you find overseas is the same edible species you know from North America or vice-versa: Too many serious cases of mushroom poisoning occur because vacationers and immigrants unwittingly gather dangerous look-alike species not found in their native lands.
8. Be conservative about feeding wild mushrooms to children, the elderly, and the infirm. Avoid edible species known to cause adverse reactions in some people. Limit portion sizes for children, the elderly, and the sick because they're generally more susceptible to toxins than other people.
9. When trying a mushroom for the first time, save a few intact, uncooked specimens in the refrigerator for 48 hours. If someone develops an illness within two days after trying an unfamiliar mushroom, the physician may want it for identification to rule out the mushroom as the culprit.
10. Examine every specimen in every collection to avoid inadvertently mixing different species.



NEW JERSEY MYCOLOGICAL ASSOCIATION  
presents

# FUNGUS FEST '98

Sunday, October 4th  
11am to 4pm

**SOMERSET CO. PARK  
COMMISSION  
ENVIRONMENTAL  
EDUCATION CENTER**

**Lord Stirling Road  
Basking Ridge, NJ**

Suggested donation..Adults \$1.50  
Under 16 \$.75

*Join in guided mushroom walks • Bring mushrooms to be identified • See cooking demonstrations • Attend slide shows and lectures • Learn to cultivate mushrooms • Speak to experts on dyeing with mushrooms • Books and fascinating arts and crafts for sale • Bring the kids: we have a children's corner*

mycelium

volva

ring

stalk

cap

gills



# The Spoilsport



*Between the Autumn and Springtime  
 'neath a cover of ice and snow,  
 Mycelia, sleepy but living,  
 Are patiently waiting to grow.*

*The Verpa bohemica fragrant  
 Will auger its way into air,  
 Its stipe like an ivory war club,  
 A cap set with style and flair.*

*The P. ostreatus starts suckling  
 the life-giving nutrients rife  
 Of the lichen-bleached Alnus rubra  
 Completing its purpose in life.*

*The sun and the moisture together  
 Coax life into earth-buried buds  
 And soon mycological figures  
 Inhabit the newly-greened woods.*

*Increasing in genus and species  
 A challenge these fungi display  
 To mushroomers searching the forest,*

*The meadow, the bog or the brae.*

*They learn of the names and locations  
 Of mushrooms that fill a real need;  
 For dyeing, for drying, identifying,  
 For sketching or simply to eat.*

*An ever-increasing assemblage  
 As Autumn comes to the terrain,  
 The names of the numberless fungi,  
 Completely befuddle the brain.*

*The Gomphus, the Hydnum, Helvella,  
 The Russula, Entoloma, Boletus,  
 Mycena, Suillus, Agaricus, Lepiota.*

*And when one is polished with knowl-  
 edge,  
 Of the science of mycology,  
 Jack Frost slams the door on the season  
 And secretly chuckles with glee.*

*thanks to poet Irene O'Connor  
 Puget Sound Mycological Society 1991 Newsletter*

**NJMA news  
 c/o Sue Hopkins**



**First Class Mail**