

# NJMAnews

Volume 30 #5

September-October 2000

The official newsletter of the New Jersey Mycological Association

## NJMA Officers

President - Glenn Freeman  
Vice-President - Frank Addotta  
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\$15. family. Mail checks (payable to  
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Bob Peabody

## NJMAnews

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

## IN THIS ISSUE

New NJMA Internet Homepage  
Fall Forays  
New Species Moves North  
Fungus Fest Invitation/Participation  
& Fungus Fest Flyer to Post  
Joe K Will Be Missed  
Slide Photo Contest Rules  
Fall Mushroom Recipes  
Membership Addendum

## NJMA Has a New Internet WebPage

Thanks to the hard work of Bob Hosh and Steve Gleason, the New Jersey Mycological Association has a website <http://www.njmyco.org>. A watercolor (a Russula, of course) by Bernice Fatto graces the home page and the other pages are enlivened by lovely fungi photos. One will find buttons to find Contact Information; (NJMA Foray) Guidelines; Events (three months); Directions; Recipes (by chefs Bob Hosh and Jim Richards) and Links including NAMA and Tom Volk Fungi. The webmasters say, "The site is still under construction and we welcome suggestions. Over the next few weeks we will be adding new pages and new information. So visit often and send us your comments." Bob and Steve can be reached at [njmyco@njmyco.org](mailto:njmyco@njmyco.org), the e-mail address you will find on the website. (Ed. note: The website had been "visited" 208 times when I checked on August 10. That's great.)

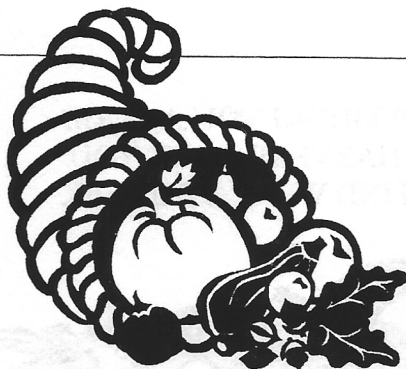
## Calendar of Events - NJMA

Note: The complete foray schedule is found in the Foray Guide  
in the May/June issue of NJMAnews.

Sept 10	Stephens State Park	Grace & Lebo Barbagallo
Sept 17	Cheesequake State Park	Bob Hosh
Oct 1	Grete Turchick Foray/Picnic at Stokes	Grete Turchick
Oct 15	Fungus Fest	Grace Barbagallo
Oct 22	Washington's Crossing	Glenn Freeman
Oct 29	Lebanon State Forest	Sang Park
Nov 5	Program at SCEEC	To Be Announced
Dec 3	Holiday Party - Election & Slide Photo Show and Contest	

## Other Forays of Interest (also see page 2)

Sept 21-24 COMA Hebron, Ct  
Registration form in July-Aug newsletter or (914) 761-0332



**Directions to SCEEC (Somerset County Environmental Education Center)**  
(908) 766-2489 Route 287 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.

## Fall Forays

We have had so much rain, why not explore an area that might be new to you. Five forays are on the schedule yet this 'shroom season. See the page one calendar and your foray guide. Happy hunting!

OCT 1st

The ~~Sept~~ 26 foray is the annual **Grete Turchick Foray and Picnic** at Stokes State Forest. Always a popular event, it starts at 10 a.m. with a brisk foray and is followed by a share-what-you-created-in-the-kitchen picnic. Mushroom dishes are encouraged but we need the other things that "go with" too - salads, breads, desserts. Please take a food offering to serve 8, serving utensils and a recipe card so people will know the ingredients and the cook - and we can print some recipes in the newsletter. There will be fires to warm food. Take your own place setting, tablecover, waterproof cover for the bench and dress in "layers". The weather is unpredictable that time of the year. Directions are in your foray guide - May/June issue.

## FUNGUS FEST 2000

Posting the flyer included in this newsletter is one way you can help publicize the Fungus Fest, NJMA's once a year public outreach event. **For new NJMA members** as well as the public, it is a unique opportunity to learn about all aspects of interest in mushrooms - outdoor guided walks on the "fungi trail"; identification of specimens by macro and micro features; cultivation; drying; cooking; poisoning; stamps; crafts; and more. **For long-time NJMA members**, it is an act of dedication to put the Fest together year after year and **HELP IS NEEDED** in many areas:

- \* Help with set-up on Saturday.
- \* Collect mushrooms and take them to SCEEC early Sunday morning so they can be placed along the "fungi trail".
- \* Volunteer for the day or part of the day. Jobs include the welcome table; membership table; sales; identification area and the children's corner.
- \* PLEASE CALL Grace Garbagallo at \_\_\_\_\_ to offer your assistance.

### Joe K Will Be Missed

Bag of butterscotch in hand, he canvassed the room until everyone had candy in a mouth or pocket. Now and then, a pen or calendar proclaiming "Hi, it's me. Joe K - Naturalist". A fixture for years at NJMA forays and meetings, Joseph Kuczynski died July 11, 2000. Troubled recently by the effects of a stroke, he had been a foray leader and charmer of children at every opportunity. According to Joe, in the woods his eyes were "like windshield wipers". He helped to put life in NJMA activities, and will be missed by those he befriended.

### Mushroom Species Moves North

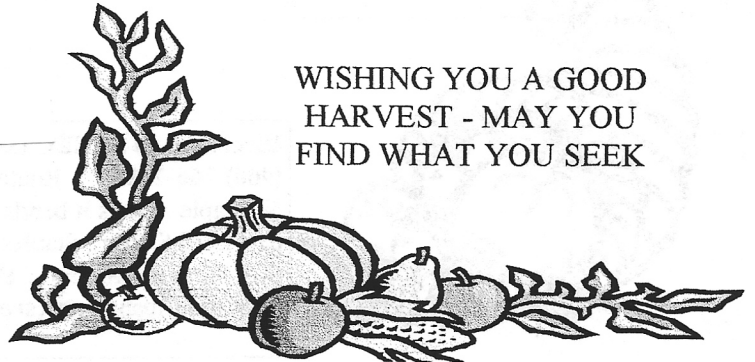
*We are fortunate to have Dr. Rodham E "Rod" Tulloss and other such knowledgeable people in our association.*

On Aug 6, 2000 NJMA foray at Shark River, Nick Bryson found a single specimen of *Amanita polypyramia* that had just pushed its way through moss. The species was identified by Rod Tulloss in the field. Microscopic confirmation will follow. The specimen was somewhat stunted (its cap can reach the size of a dinner plate), but the large, round bulb on the stipe was very typical of the species. The species name means "many pyramids", and the pileus of the Shark River specimen was densely covered with small volval warts.

The specimen was originally described in 1853 by Berkeley and Curtis based on a collection from SC. For good measure (and because of the obscurity of the name), Peck named the species "Amanita candida" in 1897 based on material from Alabama; and Murrill took his turn in 1943, naming the species *Amanita odorifera*. Murrill was the only one who detected the odor of soap in the mix of odors that is generously provided by *A. polypyramis*. Bas lists the following odor descriptions from various collectors: old ham, chloride of lime (probably meaning like an outhouse in which chloride of lime is spread), strongly alkaline, peculiar and penetrating, etc.

If anyone has seen a full-size, NJ specimen of this mushroom in all its glory, Rod would like to hear of it. As far as Rod knows, only one button specimen has previously been collected in NJ (by Mr. Cornelius Hogenbirk, in Waretown, in 1985); and Rod thinks that collection held the former record for the most northern find of the species. Well, folks, they're here.

WISHING YOU A GOOD  
HARVEST - MAY YOU  
FIND WHAT YOU SEEK





## SLIDE PHOTO CONTEST

**November 5 Deadline**

The photography contest 2000 will be held on Dec. 3 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. 5 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 Sunday

November 5, 2000.

### 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.

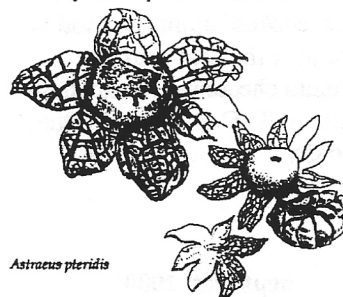
**Marking and Labeling:** Please mark each slide with a projection dot at the lower left corner of the mount when viewed right-side up out of the projector. In the past we have found that only the photographer knows the correct orientation of some entries! Label each slide on the same side as the dot 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 entrant's 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



*Astraeus pteridis*

drawing from  
*Mycena News* 42:4



# Mushroom Recipe Scrapbook

## Tagliolini for Paola and Inge

from *The Spore Print Los Angeles Mycological Society*  
Dec 1994 by its editor Steven Pencall

Steven says, "I scanned my collection of mushroom cookbooks for inspiration when it hit me - who should know better how to prepare *porcini* than an Italian. *Porcini* (little pig) is the Italian name for *B. edulis*. I reached for *A Passion for Mushrooms* by Antonio Caluccio, wherein I found the following recipe. It is the most delicious dish I have ever prepared with my own hands, and I didn't even use fresh pasta. The recipe is dedicated to two of Carluccio's friends. I have not tried it with reconstituted *B. edulis*. It should still be good but not as good. I have also prepared it with frozen (sautéed first) Queen bolete (*B. aereus*) with very good results and with frozen chanterelles with good results. I look forward to trying it soon with fresh chanterelles sliced wafer thin.

Serves 4

3 Tbsp butter and 4 Tbsp olive oil  
2 oz smoked Tyrolean 'Speck (or substitute smoked bacon), cut into strips (pancetta could also be used)  
1 clove garlic, finely chopped  
10 oz small, firm, fresh *Boletus edulis* (cleaned weight), thinly sliced  
salt and pepper  
1 can peeled and chopped tomatoes  
1 & 1/4 lb fresh tagliolini or 14 oz dried pasta (spaghettini or angel hair pasta)  
milk as required  
freshly grated Parmesan cheese

Sauce - Put the butter and oil in a large casserole, heat until the butter has melted, and then add the 'Speck (or bacon). After 2 minutes of gentle frying, add the garlic, fry for another minute and then add the mushrooms. Stir gently and cook for 5 minutes more on low heat, stirring from time to time. Now add the tomatoes, salt and pepper and mix well. Cook for another 7-8 minutes and set aside.

Add pasta to boiling, salted water; stir to avoid sticking. If the pasta is fresh, cook 3 minutes. If dried pasta such as linguini is used, then cook for 7-8 minutes. When cooked, drain, and add to the casserole with the sauce and place over the heat again, mixing the pasta, the sauce and the Parmesan cheese well to amalgamate. If the pasta is too dry, add a little milk. Consistency of the dish should be neither too wet nor too dry.



## Oyster and Shiitake Mushroom

### Soup with Shrimp

from *The New York Times Magazine* Nov 8, 1998

(Ed. This soup would probably be as delicious without the shrimp)

2 lbs medium shrimp  
6 cups homemade or low-sodium chicken stock  
1 cup white wine  
1/2 lb oyster mushrooms  
1/2 lb shiitake  
2 Tbsp unsalted butter  
Kosher salt and black pepper to taste  
5 Tbsp sherry  
2/3 cup cooked rice  
2 Tbsp olive oil  
Chopped fresh chervil for garnish.

1. Peel the shrimp and place all the shells in a large kettle. Devein half the shrimp and split them in half lengthwise. (Reserve the rest of the shrimp for another use.) Set aside.
2. Add the stock and wine to the kettle with the shells and bring to a boil. Lower the heat and simmer, uncovered, for 40 minutes.
3. Meanwhile, trim any tough end portions from the oyster mushrooms and add the trimmings to the pot with the stock. Cut the oyster mushrooms into pieces if they are large. Trim the stems from the shiitake and add them to the pot. Slice the caps.
4. Melt the butter in a large skillet set over medium heat. Add the oyster mushrooms and the shiitake, season them to taste with salt and pepper and cook, stirring frequently, until the mushrooms are tender and lightly browned, about 10 minutes. Add 2 Tbsp sherry and cook until evaporated. Transfer the mushrooms to a bowl.
5. Strain the stock through a fine-mesh sieve, pressing hard on the shells to force out as much liquid as possible. Discard the solids. Return the stock to the kettle and add the rice and half of the mushrooms. Working in batches, puree the rice and mushroom soup in a blender until it is very smooth. Return it to the kettle and stir in 1 Tbsp of the sherry. Set aside.
6. When ready to serve, heat a large skillet over high heat and add the oil. Add the shrimp and cook, stirring, until the shrimp are pink and just cooked through, about 3 to 4 minutes. Add the remaining 2 Tbsp of sherry and cook until evaporated.
7. Reheat the soup and season it with salt and pepper to taste. Divide among 6 serving bowls and garnish each with reserved mushrooms, shrimp and chervil. Serve immediately. 6 servings.





NEW JERSEY MYCOLOGICAL ASSOCIATION  
*presents*

# FUNGUS FEST 2000

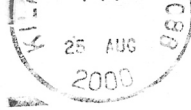
**Join in guided mushroom walks~  
Bring mushrooms to be  
identified~ See cooking  
demonstrations~ Attend slide  
shows and lectures~ Learn to  
cultivate mushrooms~ Speak to  
experts on dyeing with  
mushrooms~ Books and  
fascinating arts and crafts for  
sale~ Bring the kids-we have a  
children's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

**Sunday, October 15th • 11am TO 4pm  
Suggested donation • Adults \$1.50 • Under 10 \$0.75**

**SOMERSET CO. PARK COMMISSION ENVIRONMENTAL EDUCATION CENTER  
LORD STIRLING ROAD • BASKING RIDGE, NJ**

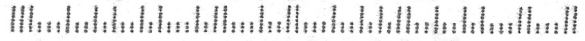
For information and directions: tel. (908) 851-1111

NJMA news  
c/o Sue Hopkins



First Class Mail

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Cartoon from Mush Rumor Volume 9 Issue 1 March 1996 Source unknown

