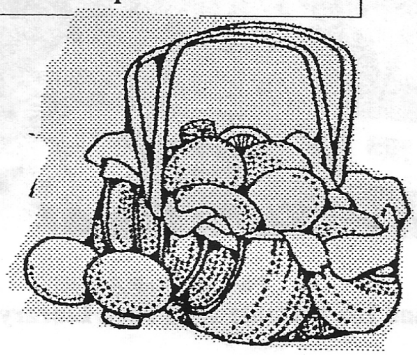
NJMAnews

Volume 31 #4 **July - August 2001**

The official newsletter of the New Jersey Mycological Association

IN THIS ISSUE



Culinary Dinners a Delicious "Perk" for NJMA

Article by Frank Addotta

Bob Hosh and Jim Richards organize the periodic New Jersey Mycological Association culinary dinners. This past June 16th, despite the chancy weather, we enjoyed a barbecue at the home of John and Terry Horvath. As usual, we had far too much food, but great fun preparing it and eating it. Since the highlight of California cuisine is the use of fresh ingredients, we did a lot of shopping for not-so-readily-available food items. The fresh sorrel necessary for the sauce that complimented the grilled, adobo salmon and new potatoes was fresh from Alex Adams' organic garden. We also had chicken au poivre (with cracked black pepper) as an entree. Hors d'oeuvres were Pepper Jack cheese; Mexican style guacamole with warm corn tortillas and spicy lamb sausage patties on a bed of romaine and sliced tomatoes. Stir-fried snow peas added crunch to the meal, as did a fresh garden salad. From the grill were marinated eggplant, zucchini, yellow squash, ripe bell peppers and whole portobello mushroom caps. Desserts were a very chocolaty orange-scented almond cake and a superb cheese cake with whole ripe strawberries and a mirror-clear currant jelly glaze. The rain held off until the desserts were on the table - then the sky opened up and the diners hustled the food inside for coffee, shelter and good conversation. The next dinner will have a Neapolitan theme and will be held in September. Check the NJMA website *www.njmyco.org* during the summer for the date and any news that's new before the Sept-Oct. newsletter. Please contact the coordinators Bob Hosh [illegible] et) or Jim Richards ([illegible].com) to register your interest in receiving notice of dinners..

NJMA Calendar of Events

Note: the complete foray schedule is found on the front page of the Foray Guide found in the May-June newsletter or on the NJMA website *www.njmyco.org.*

July 15	Foray - Homdel Park	Ray Fatto
July 29	Foray - Round Mtn.	Bob Hosh
Aug 12	Foray - Shark River	Gene Varney
Aug 26	Foray - Stephens State Pk.	Grace&Lebo Barbagallo
Sept 9	Foray - Assunpink WMA	Rod Tulloss
Sept 16	Foray - Washington's Crossing	Glenn Freeman
Sept 23	Foray - Rancocas Aud. Nat. Ctr.	Rod Tulloss
Sept 30	Foray and Picnic - Stokes	Grete Turchick
Sept ???	Culinary Group	

Other Events of Interest

July 5-8	NAMA Foray - St. John's U., MN. Tom Volk, Mycologist
July 13-15	East Penn ((H'burg / Lanc) Mushroomers Foray
Aug 16-19	Sam Ristich (NEMF) Foray - U. Mass., Amherst
Aug 23-26	Telluride, CO foray (see inside)
Aug 27-Sep 02	Tlaxcala, Mexico Foray (see last issue)
Aug 31-Sept 3	Clark Rogerson (COMA) Foray, Hebron, CT

New Foray Sites

The foray committee with members Bob Hosh, Sang Park and Rod Tulloss have developed new sites to foray this season.

Two of the sites were chosen to be convenient to members who live in the southern part of the state. The Deer Path Park foray will be led by Bob Hosh. This site is in the Round Mountain Section of the park which is in the Hunterdon County Park System in Lebanon, NJ. Directions are in the foray guide and a map of the park is printed in this newsletter for your information.

The directions to Assunpink Wildlife Management Area and Rancocas Audubon Nature Center are in the foray guide. Rod Tulloss will guide both the southerly forays.

Rod is a knowledgeable mycologist who is also very helpful to new enthusiasts.

Unusual Weather Fungi Finds

Winter's 2.5 month snow cover, heavy doses of early hot weather, and a 3-week drought are a few of the possible influences over mushroom fruiting patterns this year. Alex found a giant puffball June 15, and Sue Hopkins has seen A. muscaria, honeys, and Psatharella sp., all much earlier than expected. The winecaps and (scant few) morels were normal. Moral: Have a good day in the woods, keep eyes open, and don't discount what they tell you! Ma Nature is a chronic tinkerer.

WAXTEX™ Bags

Available Direct From Manufacturer

Submitted by Dorothy Jochim

Wrapping your mushroom specimens in wax paper or placing in wax paper bags is long tradition among serious mushroom collectors. Wax paper is much better than plastic bags because it allows the specimens to "breathe" and avoids the growth of unwanted bacteria or molds on the surface of the specimens.

If your local grocery store no longer stocks those great WAXTEX bags that many 'shroomers use, here's some welcome news. Menominee Paper Co. of Menominee, MI, has a web site: http://www.menomineepaper.com which gives information on purchasing both the bags and rolls direct from their manufacturing site. Their toll free phone is 1-800-253-3781. Prices are reasonable, staff are courteous and helpful, and delivery is prompt!

from SporesAfield Issue 3 May 2001 page 4

DEADLINE EARLY WARNING

Vacation schedules dictate that the deadline for the Sept - Oct NJMAnews be moved forward to August first!!! Please be kind to your web-footed editors.

A Walk on the Wild Side

Article by Frank Addotta

For a good many years now on the wild foods walk at Jenny Jump, Bob Peabody had taught us about the nutritional offerings from the forest. For that delightful foray, many come to learn, some come to share and all enjoy the pot luck dinner afterwards. Bob Hosh is usually on hand as chief outdoor chef. This year he outdid all other years be offering bow tie pasta with wild leeks, morels and bison (yes, buffalo- how wild can you get?). Lots of other delicious food was consumed.

On a second walk after lunch (a new tradition??). Bob Peabody talked about the energy aspects of food distribution. For instance, a head of lettuce is grown commercially in CA. The energy expended by the time it gets on our table is "overkill", not to mention the loss in flavor. Think of the fossil fuel that is "spent" in planting, harvesting, freight, shelving and handling, and driving to the store to get it, take it home, and keep it cold. Thanks Bob for this "food for thought" as well as your skills in learning how to distinguish wild food. Bob Hosh, Bob Saunders and Judy Mudrak also shared their knowledge of food on the wild side.

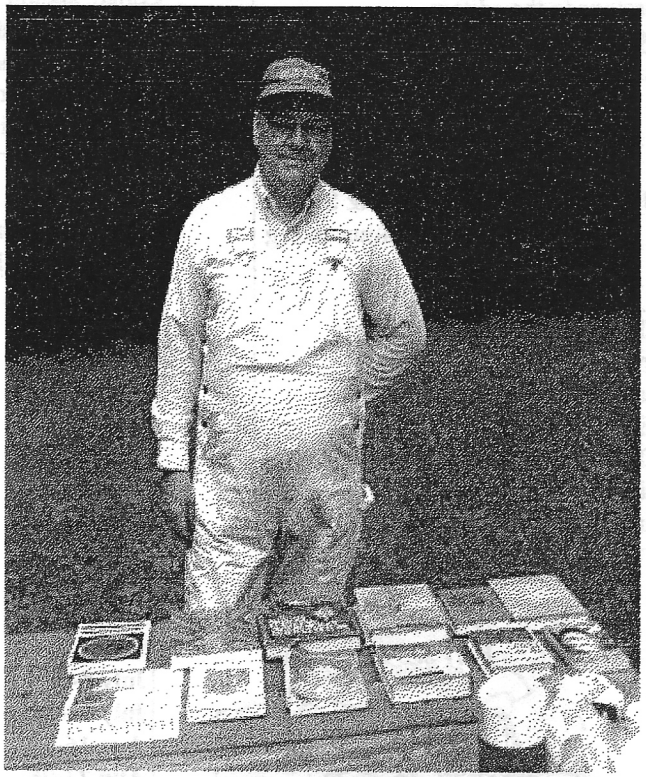
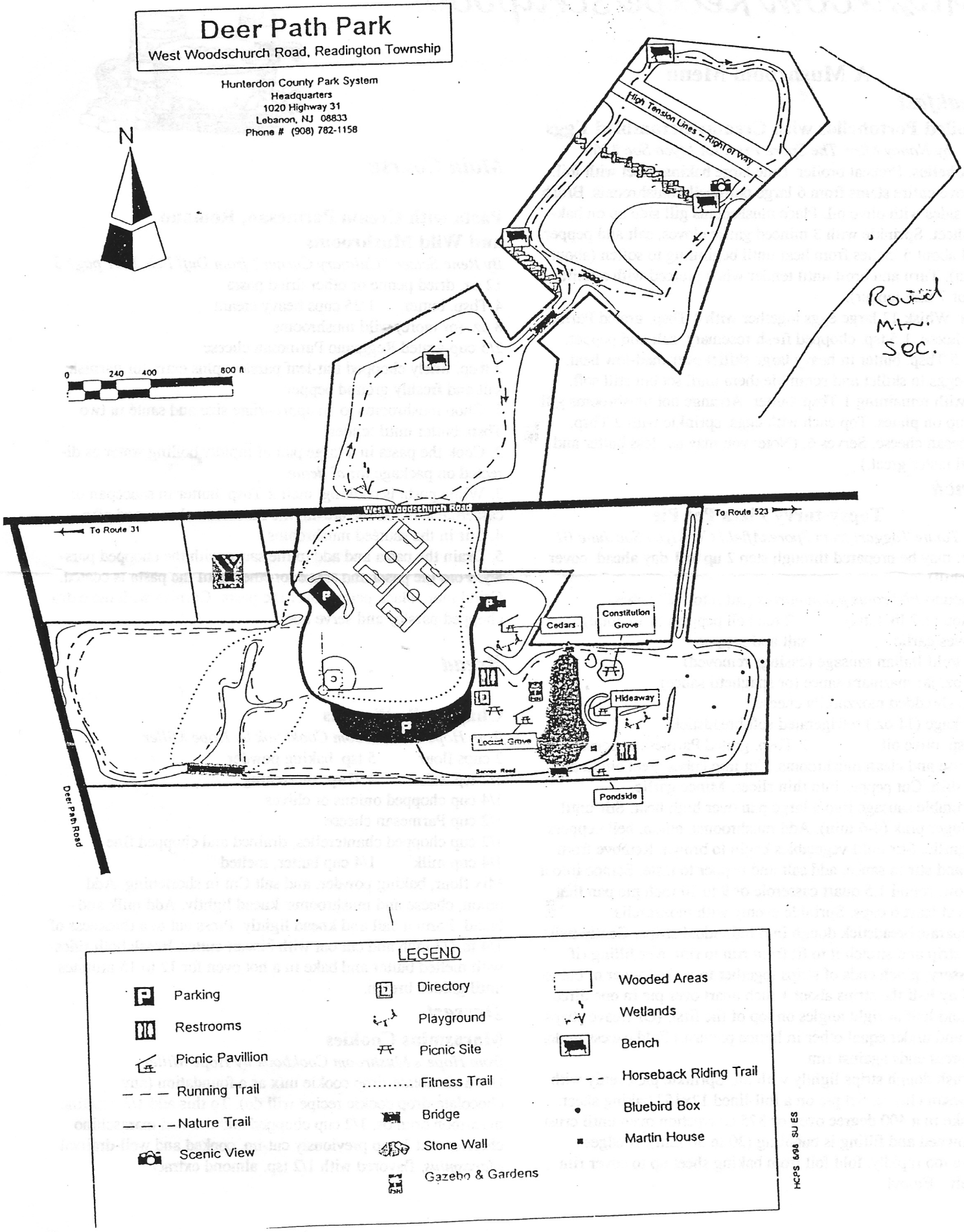


Photo by Frank Addotta

Bob Peabody and His Portable Wild Food Library

DEER PATH PARK



Mushroom Recipe Scrapbook

A Mushroom Menu

Breakfast

Broiled Portobellos with Creamy Scrambled Eggs

by Nancy Mirr The Spore Print LA Myco Soc #260

Portobellos: Preheat broiler. Line large baking sheet with foil. Remove entire stems from 6 large portobello mushrooms. Brush both sides with olive oil. Place mushrooms gill side up on baking sheet. Sprinkle with 3 minced garlic cloves, salt and pepper. Broil about 5 inches from heat until beginning to soften (about 5 min). Turn and broil until tender when pierced with a knife (about 7 min longer).

Eggs: Whisk 12 large eggs together with 4 Tbsp. grated Parmesan cheese, 1.5 tsp. chopped fresh rosemary, salt and pepper. Melt 5 Tbsp. butter in heavy large skillet over med-low heat. Add eggs to skillet and scramble them until set but still soft. Dot with remaining 1 Tbsp. butter. Arrange hot mushrooms gill side up on plates. Top each with eggs, sprinkle with 2 Tbsp. Parmesan cheese. Serves 6. (Note: you may use less butter and it still tastes great.)

Lunch

Topsy-turvy Pizza Pot Pie

by Tomie Taggart from SporesAfield CO Myco Soc June 01

(note: may be prepared through step 2 up to 1 day ahead, cover and chill)

1/2 pound *Pleurotus pulmonarius* (cut into 1/2" cubes)
1 onion (1/2 lb. total) 2 red bell peppers (1 lb. total)
2 cloves garlic salt and pepper
1 lb. mild Italian sausage (casings removed)
1 27 oz. jar marinara sauce (or spaghetti sauce)
1 cup shredded mozzarella cheese
1 package (11 oz.) refrigerated soft breadsticks
1 Tbsp. olive oil 2 Tbsp. grated Parmesan cheese

1. Rinse and clean mushrooms. Cut into cubes. Peel onion and slice thin. Cut pepper into thin slices. Mince garlic.
2. Crumble sausage into a large pan over high heat. Stir until no longer pink (4-6 min). Add mushrooms, onion, bell peppers and garlic. Stir until vegetables begin to brown. Remove from heat and stir in sauce, add salt and pepper to taste. Scrape into a shallow, round 1.5 quart casserole or 9 to 10 inch pie pan that holds at least 6 cups. Sprinkle evenly with mozzarella.
3. Separate breadstick dough into individual strips. Gently twist each strip and stretch it to fit from rim to rim over filling (if necessary, pinch ends of strips together to make longer or cut to fit). Lay half the strips about 1 inch apart over pie in one direction and half at right angles on top of the first. (Or weave strips over and under equal other in lattice pattern.) Fold excess under and press ends against rim.
4. Brush dough strips lightly with oil. Sprinkle pie evenly with Parmesan cheese. Set pie on a foil-lined 12x15" baking sheet.
5. Bake in a 400 degree oven or 375 convection oven until crust is browned and filling is bubbling (20 to 30 min). If edges brown too rapidly, fold foil from baking sheet up to cover rim loosely. Enjoy!

Main Course

Pasta with Cream Parmesan, Romano and Wild Mushrooms

By Rene Selzer "Culinary Corner" from Duff Feb 2001 page 3

12 oz. dried penne or other dried pasta
4 Tbsp. butter 1.25 cups heavy cream
8 oz. (or more) wild mushrooms
2/3 cup grated Reggiano Parmesan cheese
2 tbsp. finely chopped flat-leaf parsley, plus extra for garnish
salt and freshly ground pepper

1. Chop mushrooms to an appropriate size and sauté in two Tbsp. butter until tender.
2. Cook the pasta in a large pan of rapidly boiling water as directed on package for *al dente.*
3. While pasta is cooking, melt 2 Tbsp. butter in saucepan or casserole and add the cream, the Parmesan cheese and s&p.
4. Stir in the sautéed mushrooms
5. Drain the pasta and add to the sauce with the chopped parsley. Fold the pasta and sauce together until the pasta is coated. Grind more black pepper over the pasta. Garnish with the extra chopped parsley and serve hot.

Bread

Chanterelle Biscuits

from Hope's Mushroom Cookbook by Hope Miller

2 cups flour 5 tsp. baking powder
1/2 tsp. salt 4 Tbsp. shortening
1/4 cup chopped onions or chives
1/2 cup Parmesan cheese
1/2 cup chopped chanterelles, drained and chopped fine
1/4 cup milk 1/4 cup butter, melted

Mix flour, baking powder, and salt.Cut in shortening. Add onion, cheese and mushrooms; knead lightly. Add milk and blend. Form a ball and knead lightly. Press out to a thickness of 1/4 to 1/2 inch and cut out with biscuit cutter. Brush both sides with melted butter and bake in a hot oven for 12 to 15 minutes until golden brown.

Dessert

Marasmius Cookies

from Hope's Mushroom Cookbook by Hope Miller

Use a chocolate-drop cookie mix as a foundation (any chocolate-drop cookie recipe will do). To this add 1/2 cup fine macaroon crumbs, 1/2 cup chopped and drained maraschino cherries and 1 cup previously cut-up, cooked and well-drained *Marasmius,* flavored with 1/2 tsp. almond extract.

COMA's 2001 Clark Rogerson Foray

Friday, August 31 through Monday, September 3.

COMA's 26th annual Clark Rogerson foray will once again be a FOUR-DAY event and will be held at the Hemlocks Recreational Facilities in Hebron Connecticut. Gary Lincoff will be our chief mycologist. Other experts will include Ray Fatto, Roz Lowen, Sam Ristich, Sandy Sheine, Leon Shernoff, and Rod Tulloss. Nearby parks that we will be exploring include Meshomasic State Forest, Natchaug State Forest, Salmon River State Forest, Day Pond State Park, Devil's Hopyard State Park and Gay City State Park.

The trip includes 3 nights' double-occupancy lodging and 9 meals, from dinner on Friday to lunch on Monday. (You must provide your own lunch on your day of arrival.) Free activities include indoor swimming, mycophagy and evening programs. We will try to find car-pools for those needing transportation. We will also try to accommodate people who wish to attend for shorter periods of time.

Space is limited. Please register as soon as possible. You will receive written confirmation by August 8 along with detailed driving instructions. If you have any questions, call Don Shernoff at

Please complete the following form and mail it along with your check (payable to COMA) to:
Don Shernoff

A discount of $5/person will be given on all reservations received by July 31, 2001.

Name(s): _____

Address: _____

City/State/Zip: _____

Telephone: _____

# of adults:_____ #of children over 11_____ #of children under 11_____

Adults –
4 days @ $220/person_____ 3 days @ $170/person_____

Children over 11 sharing room with parents -
4 days @ $170/person_____ 3 days @ $120/person_____

Children, 11 or under, sharing a room with parents
4 days @ $120/person_____ 3 days @ $70/person_____

Amount enclosed: _____

Do you have room in your car for an extra person?_____

Each adult registrant must print his/her name on the line below and sign the release.

I (We)_____
hereby release COMA and any officer or member thereof from any and all liability arising out of or relating to any injury, accident or illness of any nature occurring during, or as a result of, this foray.

Signature_____Date_____

Signature_____Date_____

4th Annual
Week End Foray
Eastern Penn Mushroomers

July 13,14, 15, at Mont Alto Campus (near beautiful Michaux State Forest)
2001

Arrangements have been made for your enjoyment and comfort at the Mont Alto campus of Penn State University. Air-conditioned dorm rooms and meals will be provided. All we need now is your interest and early registration to make this fungi weekend a success.

Cost is $145.00 per person for the weekend, including two (2) nights lodging, Friday picnic & Saturday dinner, and Saturday & Sunday breakfast. However, if you want to come for the Saturday program and join us for dinner, the cost would be $15.00. You will receive final schedule and directions with your confirmation of registration.

Foray July 13, 14, & 15 ++++++++++++++++++++++++++++++++++++++ **$145.00**
Price includes accommodations for two (2) nights and Fri picnic, Sat breakfast and dinner, Sunday breakfast.

Saturday only: No accommodations, Dinner with group ++++++++++++++++ **$15.00**

Camping is available at Caledonia State Park and in the Gettysburg area.

Make check payable to:
Eastern Penn Mushroomers
Helen M. Miknis,

Deadline for registration is **July 3rd**
Cut-off Return to Helen Miknis Cut-off

Conference Registration Form

Name 1:			Address:
Name 2:			City/State/Zip:
Phone:			e-mail:
Couple:	Female:	Male:	Please find me a roommate:

Liability waiver: By signing below I release Eastern Penn Mushroomers and Mont Alto Campus, and their officers and members from any and all liability and loss arising from any accident, injury, or illness which may result from activities of the July 13, 14, 15 weekend foray.
Signature #1: _____
Signature #2; _____

Register early, foray limited to 30 people.

ACT NOW, OR FORGET IT!
-ALEX

Northeast Mycological Federation - 2001

Sam Ristich Foray

August 16 - 19, 2001

The seventh annual Sam Ristich Foray is being hosted this year by the Boston Mycological Club, and will be held in Amherst MA at the University of Massachusetts Campus Center Hotel. Amherst is approximately 150 miles up from New York City, and 110 miles west of Boston, just off I-91. The nearest airport is Bradley International in Hartford; the Peter Pan Bus Line offers service to Amherst from New York, Albany and Hartford.

Because of some of the unusual geological features of this area, the Connecticut River valley offers a great variety of habitats, and after this wet spring, should yield a goodly mushroom harvest

The University of Massachusetts is where the late Dr. Howard Bigelow taught for many years. He is best known for his work with the genus *Clitocybe*. Some of his favorite collecting areas will be incorporated into the foray schedules. Dr. Tim Baroni, Professor of Biology at SUNY Cortland, and a former student of Dr. Bigelow, will be our chief mycologist.

Aside from the forays which will take us to various near-by sites in the surrounding countryside, almost everything else will take place in our hotel: lectures, workshops, sales, messy crafts, evening socials, and of course, the mushroom displays. You will be happy to know that the hotel is air-conditioned throughout, and elevators will make everything easily accessible. The rooms are comfortable with lovely views of the campus and of the Mount Tom Range to the south--mostly with one or two double beds, so you *could* accommodate as many as four persons in one room, if you are all good friends.
A Bar-B-Q is planned for Friday night, and a banquet for Saturday night.
There will be lectures and workshops to meet every level of mycological curiosity.
Besides Dr. Baroni, many of our favorite mycologists will be on hand to share with us their wisdom, and to help with the identification of the many hundreds of species that we will have found. And, oh, yes, the ebullient Sam Ristich will be there, too: his enthusiasm is highly contageous.

If you have never been to a NEMF foray before, this should be a great way to get started. On the other hand, if you are a "regular", you will certainly want to come and see all your old mycopals.

Children are welcome, too, of course. Call if you want to bring some younger mycologists along: there are cots that could be made available for your use.

So mark the dates on your calendar, and send in your reservation soon. Checks should be made payable to NEMF, a late fee of $30. per person will have to apply to registrations received after July 15.

See you there!

NEMF - August 16 - 19, 2001

University of Massachusetts, Amherst, MA

Registration

Category	No.		Cost/person	Total
Double Occupancy#: Thurs thru Sun, 8 meals **	____	@	$295	$_____
Double Occupancy#: Friday thru Sun, 6 meals*	____	@	$250	$_____
Single Occupancy: Thurs thru Sun, 8 meals**	____	@	$380	$_____
Single Occupancy: Friday thru Sun, 6 meals*	____	@	$305	$_____
Triple or Quadruple+: Thurs thru Sun, 8 meals**	____	@	$255	$_____
Triple or Quadruple+: Friday thru Sun, 6 meals*	____	@	$215	$_____
Commuter: Thurs thru Sunday, 8 meals**	____	@	$185	$_____
Commuter: Friday thru Sunday, 6 meals*	____	@	$170	$_____
Commuter, no meals	____	@	$105	$_____
Totals	____			$_____

Please indicate roommate(s) below. Will you need us to assign you a roommate?___ M or F?

**8 meals: Thursday dinner through Sunday breakfast, including Fri night Bar-B-Q and Sat. banquet.

*6 meals: Friday lunch through Sunday breakfast, including Fri night Bar-B-Q and Saturday banquet.

one or two beds + two double beds Number of beds preferred: 1 or 2_____

For your name tag(s): Please list all in your party:

Name or nickname: Hometown, Club or organization

Name and address (Please type or print clearly, or use an address sticker)

Telephone: Special needs?

e-mail: (We promise not to send you any junk mail!):

Liability Waiver: (All must sign): By signing below I release the Northeast Mycological Federation, Inc. and the Boston Mycological Club, their officers and members from any and all liability and loss arising from any accident, injury or illness which may result from activities of the year 2001 NEMF Foray.

Sign and date:_____

Sign and date:_____

All fees must be paid in full with this registration. Make checks payable to NEMF and mail with this form, signed, to: NEMF/ Marcia Jacob

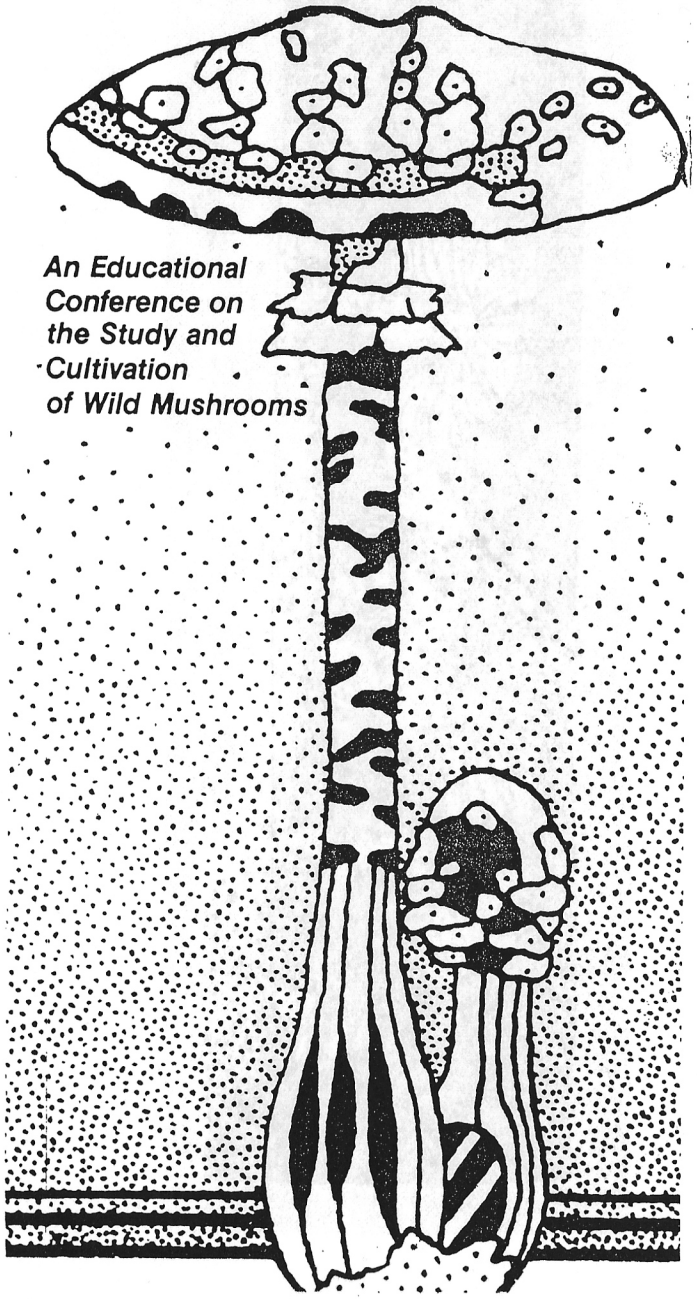
A late fee of $30. per person applies to all registrations received after July 15. For all cancellations received up to July 15, we will refund all fees minus $30. per person. No refunds are possible for cancellations received later than July 15.

Any questions? Call Marcia at

Or call Ellen Penso at

WILD MUSHROOMS TELLURIDE

AUGUST 23 24, 25, & 26, 2001



An Educational Conference on the Study and Cultivation of Wild Mushrooms

WILD MUSHROOMS/TELLURIDE

The Telluride Mushroom Conference is designed for persons interested in expanding their knowledge of edible, poisonous and psychoactive wild mushrooms. Major consideration will be given to the cultivation of diverse mushroom species, emphasizing practical principles and techniques.

Richard Doblin will address a plenary session of the Conference on *From Cow Pies to Clinical Tries.*

The Conference will be held in Telluride, an historic Colorado mining town on the western slope of the Rocky Mountain Continental Divide. The forests in the Telluride area generally produce a wide variety of wild mushrooms, particularly edible species.

Daily forays will be held in the surrounding mountains to collect edible and poisonous species and study their field characteristics.

Conference facilities include appropriate meeting rooms and campsites. More elaborate accommodations are available locally. Meat and nonmeat nutritious meals will be served.

Telluride is located in southwest Colorado about 325 miles from Denver, 125 miles from Grand Junction, and 65 miles from Montrose, Colorado. The area is accessible by air, auto, bus and rail.

The late summer climate in the Colorado high country is lovely with warm, sunny days and cool nights. Warm clothing is required.

WORLD WIDE WEB PAGE:
www.telluride.com/mushroom.html

GUEST FACULTY

John Corbin
Specialist in Mushroom Cultivation

Tony Corbin
Foray Leader

Gary Lincoff
Author, **Audubon Field Guide to North American Mushrooms**

Richard Doblin, Ph.D
President, Multi disciplinary Association for Psychedelic Research (MAPS)

Rita Rosenberg
Author, **Mushrooms, Over 100 Tantalizing International Recipes**

Bill Masters
Sheriff, San Miguel County

Paul Stamets
President, Fungi Perfecti
Author, **Growing Gourmet and Medicinal Mushrooms;The Mushroom Cultivator; Psilocybin Mushrooms and Allies**

Andrew Weil, M.D.
Author, **Spontaneous Healing.; Eating Well for Optimal Health**
Director, Program in Integrative Medicine, University of Arizona

COLORADO FACULTY

Bill and Karen Adams
Specialists in Mushroom Identification

Lee and Linnea Gillman
Specialists in Mushroom Identification

Art Goodtimes
Poet-in-residence

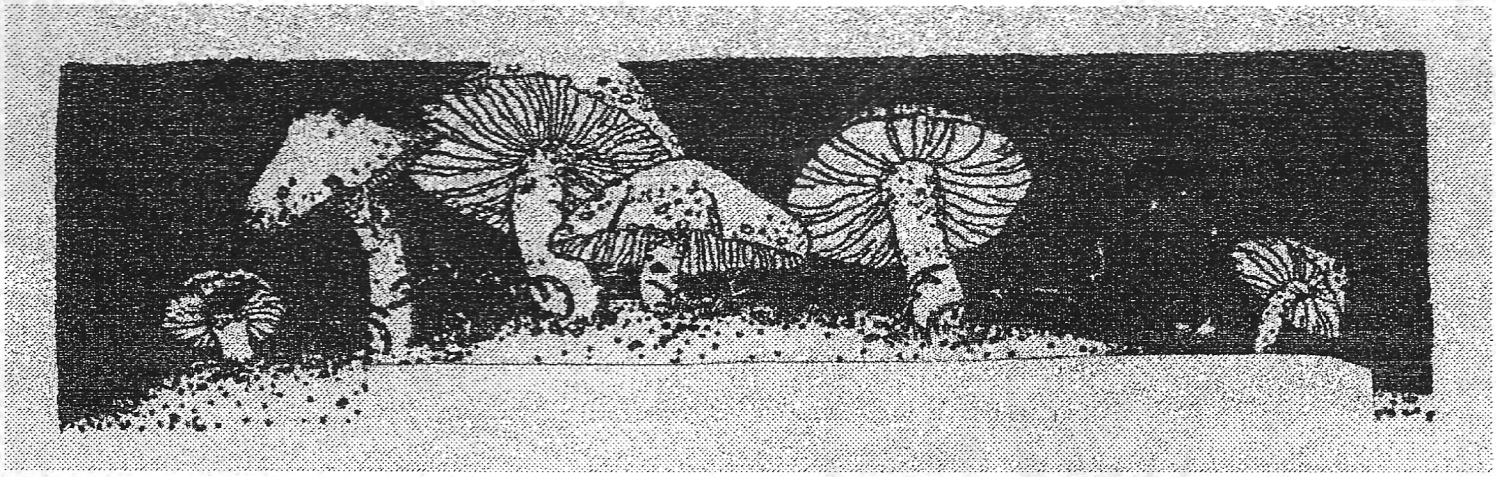
Mark McCoin and Michael Stanwood
Musicians-in-residence

Emanuel Salzman, M.D.
Co-editor, **Mushroom Poisoning**

Jason Salzman
Co-editor, **Wild Mushrooms of Telluride**

John Sir Jesse
Foray Leader-in-residence

P.O. Box 8 Whitehouse Station N.J. 08889 - 0008



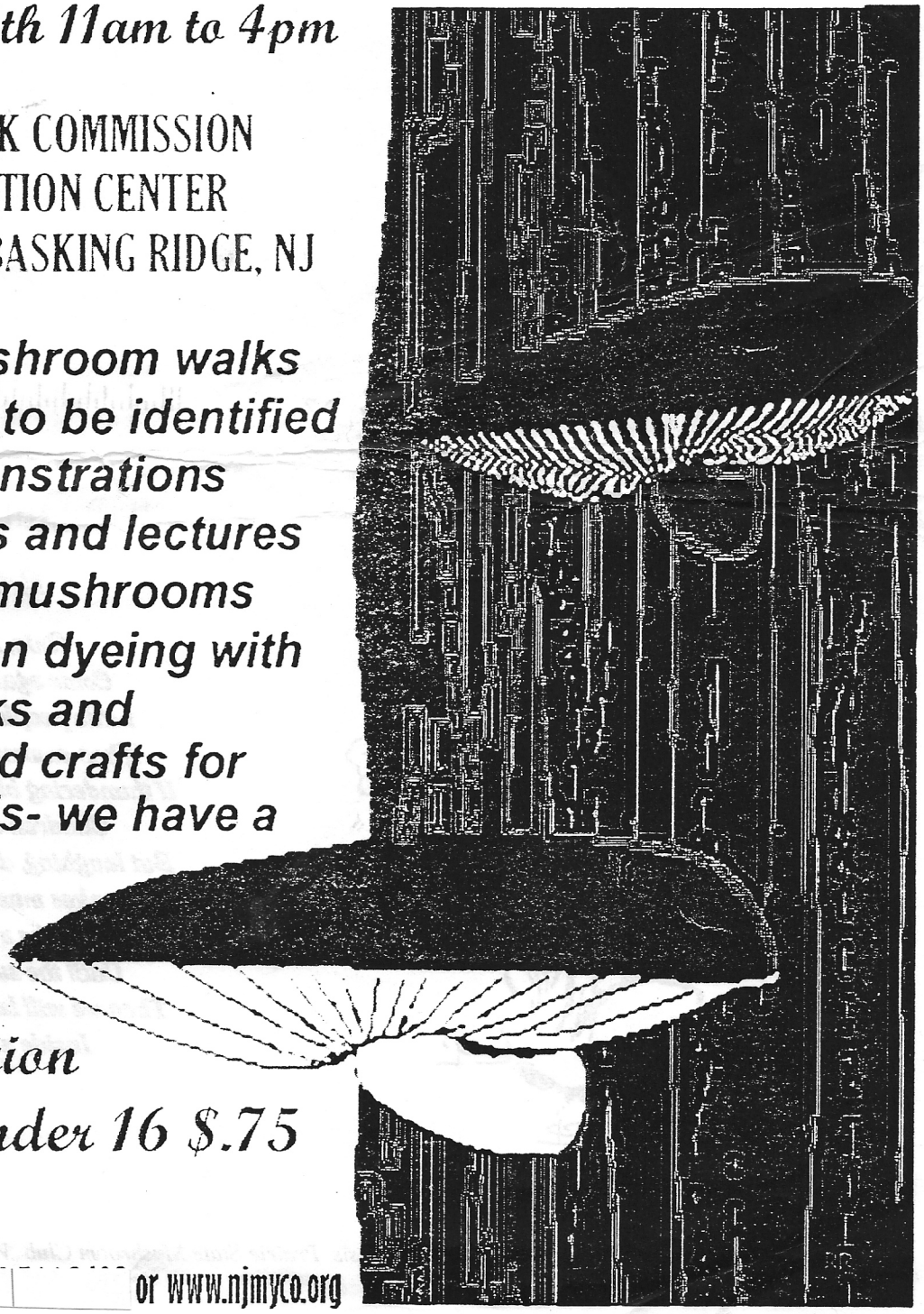
NEW JERSEY MYCOLOGICAL ASSOCIATION

presents

FUNGUS FEST

Sunday, October 14th 11am to 4pm

SOMERSET COUNTY PARK COMMISSION
ENVIRONMENTAL EDUCATION CENTER
LORD STERLING ROAD BASKING RIDGE, NJ



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 childrens corner

Suggested donation
Adults $1.50 Under 16 $.75

For information or directions call [redacted] or www.njmyco.org

KILMER P&DC NJ 07/05/01 21:03

NJMA news
c/o Sue Hopkins

First Class Mail

08844-4726 42

RAIN DAY

Rain, rain, go away,
Come again some other day.
Little people are sometimes sad,
When summer weather is too bad.
If thundering black clouds hide the sun,
Children can't go out to run.
But laughing, dancing pixies know that
Rain makes mushrooms sprout and grow.
So make a rainbow in the sky
Until the sun shines by and by.
Then we will laugh, and play, and sing
Inside a lovely fairy ring.
-drp-

by Damian R. Pieper from Symbiosis Prairie State Mushroom Club Vol 18 #2 June 2001