

NJMAnews

Volume 32 #5

September - October 2002

The official newsletter of the New Jersey Mycological Association

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Dues: Calendar Year \$10. each or \$15. family. Mail checks (payable to NJMA) to
Bob Peabody

NJMAnews

Circulation - Sue Hopkins
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Deadline - 10th of even numbered months. Send **only** newsletter submissions to the editors.

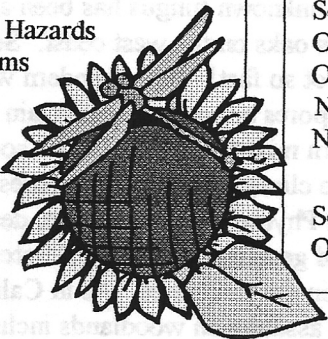
* All other correspondence to NJMA should be sent to the secretary.

Ania Boyd

NJMA website: www.njmyco.org
- Bob Hosh & Steve Gleason

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FUNGUS FEST 2000 NEEDS YOU

Posting the flyer included in this newsletter is one way you can help publicize the Fungus Fest, NJMA's annual public outreach event. Regardless of your mycology skill level, you can contribute to its success -and learn as well. **For newer 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; dyeing; cooking; books; 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. Novice or expert, you will be appreciated.

PLEASE CALL Glenn Boyd
or E-MAIL

NJMA Calendar of Events

Sep. 08	Cheesequake State Park Foray
Sep. 15	Grete Turchick Foray & Potluck. Stokes St. Forest.
Sep. 28	Fungus Fest Setup, SCEEC
Sep. 29	Fungus Fest, SCEEC
Oct. 06	Washington's Crossing State Park Foray
Oct. 20	Mc Burney Woods Foray Preserve Foray
Nov. 03	Ernst Both Lecture, SCEEC
Nov. 24	Elections, Photo Contest, Holiday Party

Elsewhere

Sep. 19-22	Sam Ristich / NEMF	Catskills
Oct. 10-13	NAMA Foray	Crater Lk, OR

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 in on the left.

Grow Your Own Oyster Mushrooms

Saturday, 05 OCT 10:00 am at Gene Varney's

This is a repeat of a workshop primarily for beginners and is limited to 15 members. You will learn what is involved in making your own common oyster and pink oyster kits. All materials will be provided: spawn, straw ready to inoculate, and plastic bags. Mushrooms usually appear about a month after preparing the kits. Call Gene Varney by 28 Sept. or register at Fungus Fest. Directions to his home will be mailed. Take your lunch - it will be a good time to share experiences and plan

Hutcheson Memorial Forest Programs

Ray Fatto and Gene Varney have been conducting an inventory at the Hutcheson Memorial Forest. In this issue is a one-page run-down of the nature programs planned there for the near future.

Fall Forays

Finally, we have had some rain. Why not explore an area that might be new to you? Four NJMA forays remain this year. See the page one calendar and your foray guide. Happy hunting!

The Sept 15 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.

CULINARY GROUP: ALL-AMERICAN

The next session's theme will be good ways to enjoy the harvest bounty at its peak. To be notified of the date and your assignment, call Bob Hosh at _____ or Jim Richards at _____. The last several dinners have been great successes for very little cost. They're better than pot-luck!!



ENDANGERED SPECIES ALERT

The article below appeared in the Summer 2002 issue of *Mushroom: The Journal of Wild Mushrooming* and is quite alarming to me; perhaps to you as well. Note the use of past tense. This fine periodical speaks to those of us who love mushrooming but are not inclined to embrace the latest minutiae. If you want this gem to continue, **do something now!** (they aren't taking subscriptions, but you might promise to do so if they continue... or do some of the work.)

Mushroom the Journal has always been a labor of love, and for its first 18 years the magazine managed to stay in the black. For the last year, costs have gone up and the number of subscribers has gone down, and the realization has sunk in that the magazine as we know it can't continue. The *Journal* was never slick and was never marketed aggressively. What you saw was what you got, sort of an old-fashioned magazine that only sent out two renewal reminders and included no return envelope with either. But it had a world-class masthead, featuring the hands-down best mushroom writers - people whose contributions also were a labor of love. The co-editors would welcome proposals and innovative ideas that could lead to the magazine continuing. (If you have always wanted a mushroom magazine of your very own, or if your organization is looking for a fungal publishing project, opportunity knocks.)

Unless proposals and innovative ideas appear which argue otherwise, the Fall 2002 issue of *Mushroom the Journal* will be the last. It will come out later than usual, about Oct. 17. If that is indeed the last issue, people whose subscriptions run longer will receive their choice of another publication as a replacement.

-Don Coombs (mushroom@moscow.com)

-Maggie Rogers (rogersmm@aol.com)

ENDANGERED GENUS ALERT?

A previously-unknown fungus has been attacking and killing various oaks on the west coast. So what, you might ask. Not so fast! In the modern world microbes, beetles, and spores are only a plane/train ride away from the fine eastern mixed hardwoods, our source for moist soil, moderate climate, and wide varieties of mushrooms. The culprit is *Phytophthora ramorum*, described as a water rust and genetically close to *P. lateralis*, which has killed cedars in the same area. As in California, we see all around us assaults on woodlands including the oaks, often left exposed or damaged by development, soon to be blown over because they grew in the middle of a forest. On page 5, we reprint a Dec. 2000 article. more to follow in future issues.

PHOTO CONTEST

(Deadline November 8)

The 2002 photography contest will be held on Sunday, **November 24**, at our holiday party. This is the event where every mushroom lover is urged to share with us slides you have taken. There is still time to get some fine shots before the season is over, assuming some good rains finally reach New Jersey. **Get out and start clicking!** Even if you have only one slide to submit, please send it to Gene so that he receives it before the November 8 deadline. If you are hesitant about putting your valuable slides in the mail, bring them to the meeting on November 3 at SCEEC.

We anticipate that **Patti Murray**, professional photo-naturalist and world traveler, will serve as judge again this year. Patti is widely published in books, magazines, calendars, and ads.

Basic rules are as follows:

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

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

y Friday,

November 8.

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. The correct identification of the mushroom will also be considered by the judge.

Pictorial: Slides that illustrate the beauty of form and color of mushrooms are candidates for this category. 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. Correct identification of the mushroom is not a major consideration.

Judge's Option: Following the lead of NAMA, the category we formerly listed as "Activities" has been changed to "Judge's Option." This category has been expanded to include any slides that do not fit one of the other two categories. For example, a time-lapse series, photos of fungi with animals, ecological relationships, and people enjoying fungi. This is the opportunity to add some humor to the program! Each slide should include a title describing the activity.

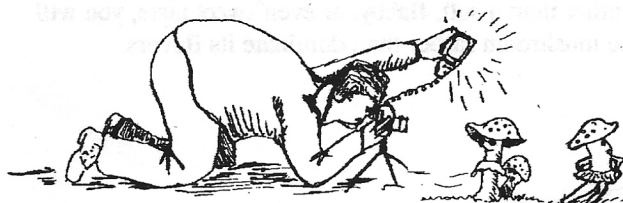
Number of Entries: Entries are limited to a total of 15 for each contestant. A series of 3 slides is counted as 3 of the 15 maximum.

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

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 J) 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.



Mushroom Recipe Scrapbook

A Heavenly Marriage

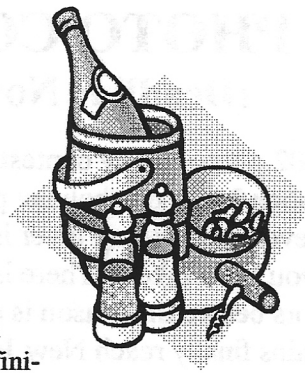
by Jeff Long, via Musroomer Snohomish Co. Myco. Soc.
March-April 2002

Given the undeniable difficulty of finding any wine or even food writers willing to give the slightest discourse on the subject of wine with mushrooms, I do not court much in the way of controversy by attempting to show that some wines and some mushrooms really do go well together.

Agaricus arvensis, the horse mushroom, with Pinot Noir or Chardonnay, is just one example of a choice edible wild mushroom made even more delectable by consuming it with wine. The gustatory pleasure of consuming this fine field mushroom can be enhanced by cooking it with wine, or serving it with wine, or both. The earthy and anise-like aromas and flavors of the horse mushroom are complemented by eating it with a well-balanced (meaning good acidity balanced by well developed fruit flavors and aromas), anise-scented or buttery Chardonnay. If you should prefer red wine or it is simply more appropriate for accompanying ingredients in your meal, a medium-bodied red such as a nicely structured and developed Pinot Noir will likely enhance the deep, earthy flavors of this particular mushroom, whatever the preparation. (By nicely structured and developed, I mean a wine of more than several years of age, which has resolving tannins and increasing complexity but which retains some acidic tension in its structure.)

Regardless of the particular mushroom you use, the first order of business in matching a wine to the mushroom you are consuming should be to choose a wine made with a grape varietal that you prefer. If you are not partial to wines made with the *Pinot Noir* grape, by all means select a wine based upon Cabernet Sauvignon, Syrah, or another red varietal. But do be careful in choosing the type of "cab" or "zin" or whatever you propose to serve.

Since mushrooms are basically low-acid, earthy, and subtle, you are more likely to complement the mushroom by avoiding young, forwardly fruity, tannic red wines and prominently oaked, tropically fruity, low-acid white wines. Given the low acid and generally subtle character of mushrooms, you are better served by drinking a white or a red wine that has mellowed a bit over several or more years but that retains discernible acidity both when first tasted and when swallowed. By choosing a mature over an immature wine and one with a lively and crisp character rather than a soft, flabby, or even sweet taste, you will enhance the mushroom rather than dominate its flavors.



Also, some consideration should be given to the character of the mushroom you are serving, as well as its preparation. While an elegant and refined Chardonnay-based wine might be ideal for the definitively subtle but buttery taste of immature *Coprinus comatus* (Shaggy Mane) mushrooms simply sweated in a buttered sauté pan, it probably would not go well with a composed salad of tart tasting *Fistulina hepatica* slices. On the other hand, the bracing acidity of a good non-vintage champagne works wonders with *Fistulina hepatica*.

If you're lucky enough to have picked some spicy, more prominently flavored chanterelles, consider venturing beyond the typical Chardonnay or Sauvignon Blanc and try pairing them with a more boldly flavored Riesling or Pinot Gris. In contrast, a basic mushroom sauce for a piece of grilled beef is most complemented by a straight forward but maturing Cabernet Sauvignon or Merlot.

Lastly, if you should enjoy consuming a particular type of wine with a certain mushroom that contravenes any or all of the foregoing discussion, by all means do not change anything. Since the goal is to "marry" the wine to the mushroom in hand, if you find a particular marriage to your liking, just celebrate the union and avoid dwelling on the suitability of the participants. Bon appetit!

Wine Caps in Wine

from *Spore Print - The Newsletter of the Connecticut Valley Mycological Society*. Summer 2002. Recipe from "The Wild Vegetarian Cookbook" by "Wild Man" Steve Brill who says: "Wine cap stropharias are large, easy-to-recognize gilled mushrooms that sometimes come up in astounding quantities in the same wood chip habitats week after week, every Spring and Fall. Considered choice, they're mediocre sautéed with garlic and onions. Instead, a minimal amount of oil, plenty of lemon juice, wine (they are wine-caps after all), nutmeg, and fennel make them excel"

Cook 12 sliced wine caps (*S. rugoso-annulata*) in 1.5 Tbsp. olive oil over medium heat 3-5 minutes or until they release their liquid. Stir in 6 Tbsp. lemon or lime juice, 6 Tbsp. white wine, 1.5 Tbsp. ground nutmeg, 1.5 Tbsp. fennel seeds, ground and 1.5 Tbsp. salt. Reduce heat to low, cover, and simmer for 15 min. Uncover and cook over high heat, stirring constantly, until all the liquid is evaporated or absorbed, about 5-10 minutes.

WSAT'S NEWS

New Threat To Oak Woodlands

By David Rust

Submitted by Steven Pencall

The coastal oaks in Marin and Santa Cruz counties are dying. Scientists have known about Sudden Oak Death (SOD) syndrome since it first appeared on tanoaks in 1995 in Mill Valley, but the cause of the disease remained a mystery until July when researchers Matteo Garbelotto and David Rizzo isolated the probable culprit in the laboratory. What they discovered is a new species of *Phytophthora*.

Phytophthora (pronounced Phy-TOFF-thor-uh) is an oomycete – a water mold. UC-Berkeley plant pathologist Matteo Garbelotto says this new species is almost genetically identical to *Phytophthora lateralis*, a root fungus that has killed thousands of Port Orford cedars in the Six Rivers and Siskiyou National Forests. "Geographically, we're talking about adjacent areas," says Garbelotto. "They are both pathogenic, but on trees that are very, very different. It makes us take this really seriously." The alarming difference is that the new *Phytophthora* is killing oak trees: Tanoak (*Lithocarpus densiflorus*), coast live oak (*Quercus agrifolia*) and black oak (*Quercus kelloggii*). Another difference is that the Bay Area's *Phytophthora* appears to infect host trees through the trunk and limbs.

When grown in petri dishes in the laboratory, *Phytophthora*'s colonies resemble clusters of cotton fiber. Under cool, wet conditions similar to those along the California coast, it produces tiny lemon-shaped spore sacs called sporangia. The offspring, tiny zoospores, have twin flagella, which swim through moisture to feed on the outer bark layer. The zoospores produce an enzyme that breaks down the tree's circulatory system. The first visible signs of the disease appear on the trunk in the form of oozing sores and cankers.

As the disease progresses, the tree becomes vulnerable to invasion by bark beetles, once thought to be the cause of SOD. Scientists now know that the beetles

are not capable of invading healthy trees. They have also found that when insecticides are used to rid affected trees of bark beetles, there is no impact on tree mortality. In the final stage, *Hypoxyton thouarsianum*, a wood-rotting ascomycete, forms its characteristic small black fruiting bodies on the outer bark layer.

UC-Davis plant pathologist David Rizzo wants to raise public awareness before winter, when the danger of spore dispersal through human actions will be at its highest. *Phytophthora* spores are most likely spread by hikers' shoes and animals' feet, bicycle and car tires, infected firewood, and soil moved in construction areas. "Preventing the movement of soil and wood will be critical to slowing the spread of the fungus to other oak woodlands," Rizzo said. With so many trees dying, and no limits on transport of firewood, the disease could easily be spread to the oak woodlands of the Sierra.

Garbelotto recommends that people entering affected areas should wash boots, bicycle or car tires with a 10% bleach solution. While this may sound radical, the US Forest Service has ordered seasonal road closures in the Siskiyou National Forest to prevent the spread of *Phytophthora lateralis*. Officials at the East Bay Regional Parks District are very aware of *Phytophthora* and are carefully monitoring recent developments.

Participating agencies have formed the California Oak Mortality Task Force, an indication that state forestry officials are at last taking this pathogen seriously. Scientists are encouraging citizen participation through an interactive Internet website to log occurrences of oak death:

<http://camfer.cnr.berkeley.edu/oaks/tree-database.htm>. For more information, the UC Berkeley website has updates on research and monitoring activities:

<http://himalaya.cnr.berkeley.edu/oaks/>. The website of the University of California Cooperative Extension

<http://cemarlin.ucdavis.edu/index2.html>.



HUTCHESON MEMORIAL FOREST CENTER

SCHEDULE OF CONDUCTED TOURS, SUMMER-FALL 2002-2003

ALL TOURS ON SUNDAYS AT 2:30 PM OR **8:30 AM

AUGUST 4	HILIARY HARTNETT	ECOLOGIST
SEPTEMBER 8	JAMES QUINN	PLANT ECOLOGIST
**SEPTEMBER 22	BERTRAM MURRAY JR.	ORNITHOLOGIST
OCTOBER 6	JUANITA CHOO	ECOLOGIST
OCTOBER 20	RICK LATHROP	FOREST ECOLOGIST
NOVEMBER 3	STEVEN HANDEL	PLANT ECOLOGIST
DECEMBER 8	JOHN KUSER	FORESTER
JANUARY 12	TRISHA BERGMANN	ECOLOGIST
FEBRUARY 9	EDMUND STILES	ECOLOGIST

Trips marked with (**) leave at 8:30 AM.

Trips leave from the entrance of the woods that is on Amwell Road (Rou 514) about 3/4 mile east of East Millstone, New Jersey. The trail through the woods may be muddy in places except in dry weather, so persons should come prepared. The trip through the woods takes between an hour and two hours. There is no charge and reservations are not required on these guided public tours.

Groups of more than ten persons may not attend the guided tours. Such groups are invited to write to the Director, Hutcheson Memorial Forest Center, Department of Ecology, Evolution and Natural Resources, Cook College, New Brunswick, NJ 08901, for special guided tours to be arranged at other times.

The First-Ever (?) Vertical Porcini Tasting

By *Charmoon Richardson*

Over the years, the question has occasionally arisen as to whether or not the flavor of king boletes (*Boletus edulis*, porcini, cep, etc.) improve with age. Some people say that Italians age their porcini, drawing on supplies of past years while they refill the larders with the current year's harvest. And some say that the mushrooms will change with age, but not if they're stored in glass. Other sources say there is no change. But most of all, nobody seems to know for sure. So it has been in my mind for some time now to do a controlled comparative tasting, and the opportunity recently came at a party that I helped host.

Those of you who are experienced wine drinkers probably know the term "vertical tasting". A vertical tasting is where you taste and compare the same wine, usually from the same winery, for a number of years in a row. For example, zinfandel from Sebastiani Vineyards, from the years 1995 -2000. Each participant would have 6 glasses to taste from, each glass containing wine from one of those six years. So I thought to apply the same principal to porcini~ and have a "vertical bolete tasting". Of course, eating dried mushrooms is not particularly appealing, so the obvious choice was to make a broth or stock, and taste the resulting liquid, which is where 90% of the flavor is anyway.

My procedure was simple. I searched through my mushroom collections (the most labor-intensive part), and located jars of dried Sonoma/Mendocino coast king boletes; dating back to 1995. At the party site, I got six saucepans, and placed in each pan one quart of water, one ounce of dried boletes from one of the six years, (cap & stalk flesh only -the tube layers were removed & dried separately), and 1/2 teaspoon of tamari (similar to soy sauce). I of course kept careful track of which year's bolete was in which pan. All pans were then simmered, covered, for 45 minutes (had a six burner stove, fortunately). After they cooled, the bolete flesh was strained out. The strained, cooled broths were then placed in six bowls, each labeled with the corresponding year, in chronological order. Partygoers were then invited to taste the results. A stack of tiny paper cups was provided, and a soup spoon was placed in each bowl. The tasters simply took a cup at the beginning of the line, and put a spoonful of broth into their cup for tasting. Each person used one cup and tasted one bowl after

It was Immediately apparent, even without tasting, that some changes had occurred. The broths made From the older boletes (1995 & 96) were distinctly darker in color, and they became progressively lighter as they got more recent. The flavors varied as well, with the older ones being quite noticeably stronger and



more intense. They were a bit more acrid than the younger ones, which tended to be sweeter and lighter.

Some of the tasters at the party preferred the younger broths, and others preferred the older. The preference rate was roughly split 50-50 Each broth did vary from one to another. I could see where cooking something with a big flavor, like a spaghetti sauce, using the older style would make a deeper impact. If going for a lighter culinary approach, the younger ones might be preferable. A couple of tasters commented that they liked the broth from 1998 the most.

We also made up five other bolete broths. Three of them were from late spring *B. pinophilus*. They were collected from three different areas of the Sierra. The other two were red-capped butter boletes (*B. regius*) one from the Sierra, the other from the Sonoma coast. Each of the 3 *pinophilus* had a noticeably different flavor (they were not all from the same year), and the butter boletes varied as well. In comparing the red-caps and the kings, the red caps were less sweet and nutty than the kings, and did not have as yummy a flavor.

If you try this sometime, plan to make a porcini risotto afterward. You will have enough broth and re-hydrated porcini to serve a big party.

Note -If I do this again, I will cut the amounts in half. About 20 people sampled the broths at the party, and there was considerably more than half left over in each bowl.

-from *MSSF's Mycena News 52:10, Oct. 2001, p.5*

Eating Raw Mushrooms Causes Problems

by Janet Lindgren, OMS Toxicology Comm. Chair

(From the March-April 1997 issue of *MushRumors.*, Oregon Mycological Society)

Most of us think nothing of eating a few sliced, raw, "store bought" mushrooms in salads, on hors d'oeuvre trays, or when preparing them for the frying pan. Usually the amount eaten is so small that we don't notice any unpleasant symptoms, but it is not a good idea to eat any mushroom raw. I know the commercial growers will laugh and scoff at this statement and some of you will say you can eat lots of them with no problem, but researchers have shown that even *Agaricus bisporus*, the "store bought" mushroom, contains agaritine which metabolizes into a hydrazine.

Many hydrazines are known to be strong carcinogens and can be found in a lot of edible mushrooms. Cooking destroys some or all of the hydrazines, but the steam given off during cooking has been known to make some cooks ill. Beside this fact, the structural material or cell walls in mushrooms is made of chitin and humans don't have the ability to digest this derivative of cellulose. The body can do several things to this undigested chitin. It can expel it by vomiting, or send it the other way with diarrhea. Small amounts may pass through the gut with other food and go unnoticed, or it may stay in the gut where bacteria will work on it causing bloating, gas and other discomfort. Cooking does not destroy chitin, but may ease its effect.

Once in the habit of eating *A. bisporus* raw, people think they can eat any mushroom without thorough cooking, and this is where they may experience some very unpleasant symptoms. In February, a case recorded at the Oregon Poison Center told of a woman who ate home cultivated, raw *Pleurotus ostreatus* with her lunch and experienced nausea, vomiting, and diarrhea. While this may not be a serious health problem, it could have been avoided. A better job of educating people about wild collected and cultivated mushrooms is necessary.

We assume that chefs at good hotels and restaurants know to not serve raw mushrooms, but this is not the case. You may recall that on June 8, 1991, about 70 people were made ill at a large banquet in Vancouver, B.C. because they were served raw morels, and other raw mushrooms in a salad.

The spring *Verpas*, morels, and brainlike mushrooms (*Gyromitras*) are notorious for their toxicity in the raw state and, for some people, in the cooked state. Please be careful and remember that drying is not a substitute for cooking, that folding sliced mushrooms into an omelet just before serving, or pouring hot vinegar and spices over raw mushrooms is not sufficient heating or cooking. The best rule to follow: **cook all mushrooms thoroughly** before eating and eat them in moderation.

A good reference for more information about mushrooms and health is *Mushrooms: Poisons and Panaceas* by Denis R. Benjamin of Seattle.

HONEY MUSHROOMS

By
John
Plischke III

Honey mushrooms are very common in the fall and can be collected in abundance. Many people go out into the woods to collect them. Usually we find them in the woods but they can grow in suburban areas. A couple of local hunters went out collecting them at their spot near the railroad tracks. It is a nice spot since you can just drive down the road slowly and look out the window to see if they are up. At this location, they grow from stumps and underground roots similar to the photo below. They had collected them in this spot for a good number of years before without any problems. Last year they picked them and one of them became ill after eating them. So he immediately called his buddy and told him about his experience and advised him not to eat his share of the harvest. What happened??? They were indeed honey mushrooms and not one of the poisonous look-alikes. So a trip was made back to the spot. The entire area was black and all the grass was dead. What apparently happened was the railroad company came by and sprayed defoliant an hour or so before they picked the mushrooms and the plants did not start dying immediately. Care must be used in areas that are sprayed.



The caps are brownish colored.

They grow on wood.

They grow in groups and clusters

It does not have a ring on its stalk.

*RINGLESS HONEY MUSHROOM

(*Armillaria tabescens*)

OTHER COMMON NAMES: Stump Mushroom

FAMILY: Tricholomataceae

DESCRIPTION: This Honey mushroom gets its common name because it lacks a ring on the stalk.

Flesh: white.

Cap: 1 to 4 inches wide. It is convex becoming almost flat with age. It is yellowish brown. It feels furry on the top.

Gills: They descend part way down the stalk. They are whitish and bruise.

Spore Print: White.

Stalk: 2 to 7 inches tall and 1/4 to 5/8 inch wide. It is thinner going towards the base. They can be fused together at the base. It does not have a ring.

WHERE TO LOOK: On the base of oak trees. I have also seen them at the base of an apple tree, once. Growing on wood around stumps in large clusters and buried wood and roots. Also look at the base of dead and standing trees typically without bark or that have some bark fallen off. Logged areas are often a good place to look. They return for several years on the same stumps so remember the spot, and date, and make sure to get there early next season because this is one of PA, NY, WV, and OH most hunted after group of mushrooms.

HOW OFTEN THEY'RE FOUND: Common.

HOW THEY'RE GROUPED: In groups and clusters.

SOCIAL PLANTS: When they come up from the roots they often appear in grass in lawns etc with the typical weeds such as clover but there often are not any social plants.

WHEN TO LOOK: August-November. The first flush starts in August to September when they can be found in huge numbers. Occasionally one could fill up the back of a pickup truck if hunting all day. Then when it finally ends, they can be found here and there in meal-sized quantities in the end of October to November.

LOOK ALIKES: The edible Honey Mushroom (*Armillariella mellea*), which has a ring on the stalk. The edible White Ring Honey Mushroom (*Armillaria ostoyae*). The poisonous Deadly Galerina (*Galerina autumnalis*) is smaller and has a brown spore print. The larger hallucinogenic Big Laughing Gym (*Gymnopilus spectabilis*) is orangish. (*Pholiota sp.*). The poisonous Sulfur Tuft (*Naematoloma fasciculare*) has a yellow cap and greenish-yellow gills that can become brownish. The poisonous Jack O Lantern (*Omphalotus olearius*) is orange and has gills that descend part way down the stalk and can glow in the dark when fresh, once your eyes become adjusted.

EDIBILITY: Edible and Choice.

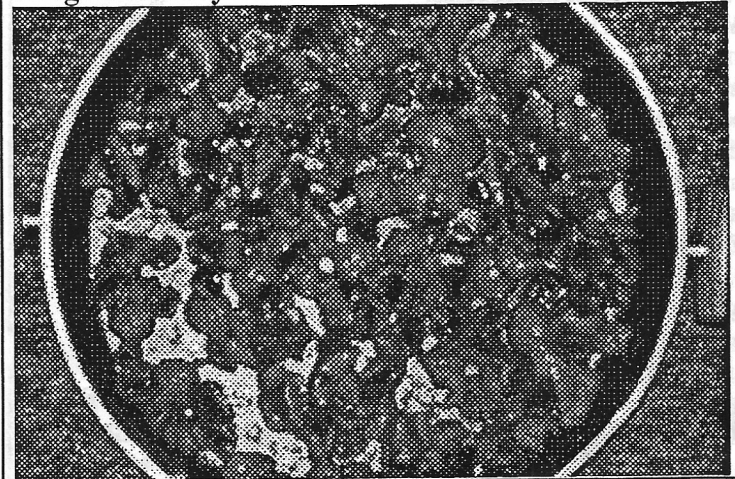
COOKING INSTRUCTIONS: This mushroom must be cooked or it can make you sick. It is good fried in butter, in stews, pickled, or in stir-fries. My mother makes a delicious beef barley soup with it and I often substitute it for Shitake mushrooms. The stalks can be French-fried.

Honey Mushroom Beef Barley Soup

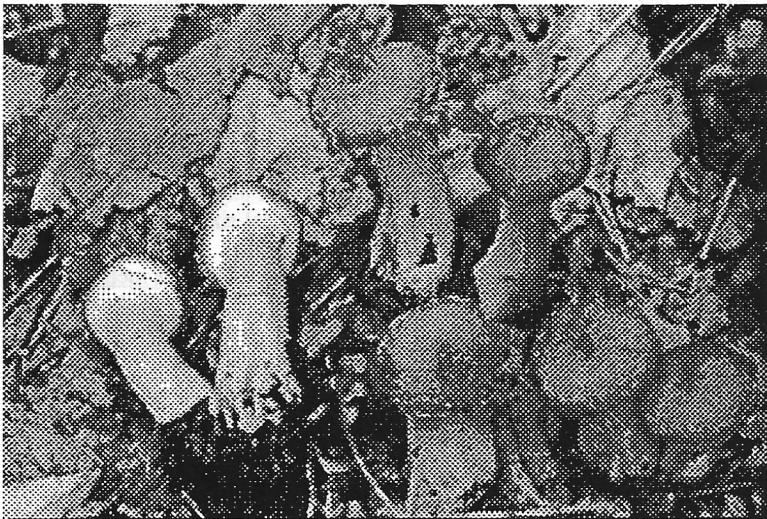


Perhaps you have tried this delicious soup at Mushroom Mania. If you have not had a chance yet, make sure to try the recipe. It's in the Western Pennsylvania Mushroom Club Cookbook.

Ringless Honey Mushrooms With Butter & Garlic



The caps are cut off the stalks and fried in butter and garlic until golden brown. They can be eaten this way or placed into Ziploc bags and frozen for future use.



It can be aborted by the abortive entoloma.	It grows on wood.	Its cap feels wooly.	It has a bulb like base.
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***WHITE RING HONEY MUSHROOM**

(*Armillaria ostoyae*)

OTHER COMMON NAMES: Honey Fungus, Honey Mushroom

FAMILY: Tricholomataceae

DESCRIPTION:

Cap: 1 to 3 inches wide. It is convex becoming almost flat with age. It is tan to brownish when mature and sometimes a little bit brownish red. When it is very immature, it is yellowish brown.

Gills: They are attached to the stalk. They are whitish to cream becoming darker with age. They are covered with a white partial veil when the mushroom is very young and the cap is not yet expanded, thus making the gills hidden until the cap expands and breaks the covering.

Spore Print: Whitish.

Stalk: 2 to 6 inches tall and about 1/2 inch wide. It is swollen and bulb like at the base. It is a lighter color than the cap. It has a ring.

Odor: Mild. **Taste:** Mild.

WHERE TO LOOK: Growing on wood around stumps in large clusters and on buried wood and roots. Also look at the base of dead and standing trees typically without bark or that have some bark fallen off, sometimes part way up the trunks. Logged areas are often a good place to look. They return for several years on the same stumps so remember the spot, and date, and make sure to get there early next season because this is one of PA, NY, WV, and OH most hunted after group of mushrooms.

HOW OFTEN THEY'RE FOUND: It is found occasionally to common.

HOW THEY'RE GROUPED: It usually is found in good numbered groups but occasionally only 1 or 2 are found.

SOCIAL PLANTS: When they come up from the roots they often appear in grass in lawns etc. but there are often are not any social plants.

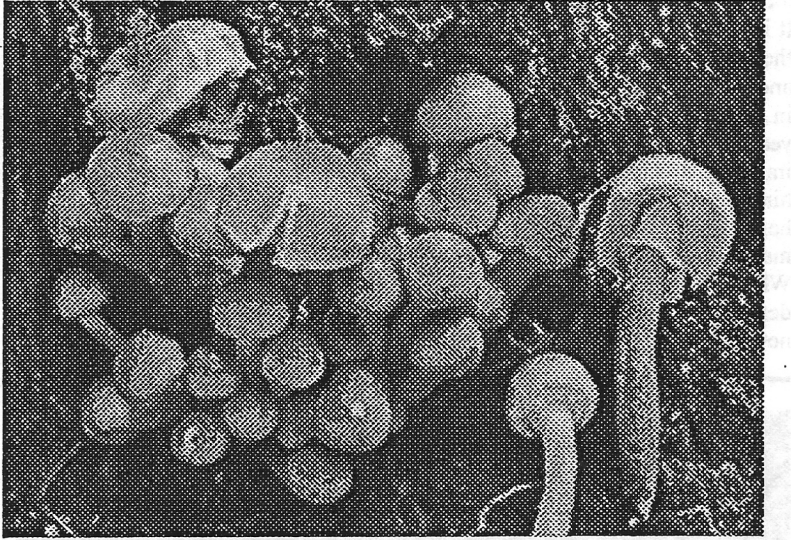
WHEN TO LOOK: July-November.

LOOK ALIKES: Other Armillarias such as the edible Honey Mushroom (*Armillaria mellea*). The edible Ringless Honey Mushroom (*Armillaria tabescens*), which has no ring on its stem. (*Armillaria gemina*). The poisonous Deadly Galerina (*Galerina autumnalis*) has a brown spore print. The larger hallucinogenic Big Laughing Gym (*Gymnopilus spectabilis*) is orangish. (*Pholiota sp.*). The poisonous Sulfur Tuft (*Naematoloma fasciculare*) has a yellow cap and greenish-yellow gills that can become brownish. The poisonous Jack O Lantern (*Omphalotus olearius*) is orange and has gills that descend part way down the stalk and can glow in the dark when fresh, once your eyes become adjusted.

EDIBILITY: Edible and Choice.

COOKING INSTRUCTIONS: This mushroom must be cooked or it can make you sick. It is good fried in butter, in stews, pickled, or in stir-fries. My mother makes a delicious beef barley soup with it and I often substitute it for Shitake mushrooms.

HONEY MUSHROOM (*Armillariella mellea*)



The caps are honey colored.	They can be found in abundance.	It grows on wood and has black rhizomorphs.	It has a ring on the stalk.
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DEADLY GALERINA (*Galerina autumnalis*)



They have a brown spore print.	They grow on wood.	They are poisonous.	It has a ring on the stalk.
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For color photos from this article please see the Western PA Mushroom Clubs site at Yahoo Groups. The Photos are in the photo section.
<http://groups.yahoo.com/group/wpamushroomclub>

For more information and a good key along with color photos make sure to check out Tom Volk's site at
<http://www.wisc.edu/botany/fungi/armkey.html>

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The Naming of 'Shrooms

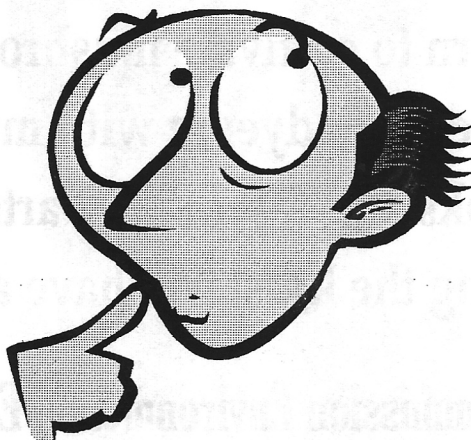
(The Plaint of the Nomenclaturalist)
From Mushroom, the Journal No. 10, 1985

The naming of 'shrooms is a difficult matter,
It isn't just one of your rainy-day games.
You may think at first that I'm mad as a hatter
When I tell you that a 'shroom must have three different names.

First of all there's the name that we 'shroomers use daily,
Such as Pig's Ears, Corpse Finder, Chanterelle, or Calves' Brains,
Such as Bird's Nest or Inky Cap, Morel or Grayling,
All of them sensible everyday names.

There are fancier names, if you think they sound sweeter,
Some for the edibles, some for the banes,
Such as Grisette, Corcora, Death Angel, Squamanita-
All of them sensible everyday names.

But a fungus must have a name that's particular,
A name most peculiar and more dignified,
Else how could it keep its stipe perpendicular,



or expand its pileus and inflate its pride?
Of names of this kind I can give you a quorum
Such as Bovista pila or L. cepaestipes,
Such as Gomphus clavatus or H. lactifurum,

Names that never belong to two or more types.

But yet there remains still one name left-over,
And that is a name we never shall guess,
The name that no research will ever discover-
Which the 'shroom itself knows and will never confess.

Should you startle a fungus in its private location,
Its demeanor will ever continue the same,
For its spores are engaged in a rapt contemplation,
Of the thoughts,
Of the fact,
Of the state of its name,
Its elusive ephemeral,
Transiently ephemeral,
Irretrievable Singular Name.

*By Norelei Norvell
with apologies to T.S.Eliot
for taking liberties with his "Naming of Cats".*