



NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION

Volume 35-3 May - June 2005



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the editor. All other correspondence
should be sent to the secretary:

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181 Highland Avenue
Montclair, NJ 07042

Calendar of Upcoming Events

Sunday, May 1
10:00 am

Foray –
Princeton Water Works (led by Jim Barg)

Saturday, May 21
10:00 am - 12:00 pm

Cultivation Workshop (conducted by Gene Varney) Sign up form in this newsletter.
Directions to location will be given upon registration.

Saturday, May 21
7:00 pm

NJMA Culinary Group Sicilian Dinner
Join us and our special guest, cookbook author
Giovanna Bellia La Marca

Saturday, June 4
2:00 pm - 4:00 pm

Open House at NJMA Herbarium
Rutgers University, New Brunswick (conducted by Gene Varney) Sign-up form inside!

Sunday, June 12
10:00 am

Foray –
Deer Path Park (Round Mountain Section)
Bob Peabody Wild Foods Foray and Picnic
(led by Bob Hosh and Bob Peabody)

Friday - Sunday,
June 24 - 26

NJMA ANNUAL PEEC WEEKEND
The perfect occasion to get to know your fellow NJMA 'shroomers and some of the fungi and flora of the Poconos- More detailed information, schedules and a registration form inside this newsletter.

Saturday, July 9
10:00 am - 3:00 pm

Mycomedicinal Workshop (conducted by Bob Peabody & Gene Varney) Sign-up form inside!

Sunday, July 10
10:00 am

Foray –
Manasquan Reservoir (led by Bill Olsen)

Thursday - Sunday,
August 11-14

NEMF FORAY
Penn State-Mont Alto, PA Campus
Make plans now to attend the mega-mycological event on the East Coast. Registration form in NJMA News 35-2 or go to www.nemf.org

Sunday, September 25
11:00 am - 4:00 pm

FUNGUS FEST – NJMA's big one!
Plan now to attend and help make this a great event.
Contact Glenn Boyd at: pannia@comcast.net

FREE BEGINNER'S WORKSHOP

June 18th
9:00 am

Rancocas
Audubon
Nature Center
(see inside for directions)

Directions to SCEEC (Somerset County Environmental Education Center) – (908) 766-2489

Route 287 to Exit 30A (North Maple Avenue/Basking Ridge). Follow North Maple Avenue as it heads left and becomes South Maple Avenue in town. Follow South Maple Avenue past Lord Stirling Stables. Go left on Lord Stirling Road. SCEEC is about a mile in on the left. Park in the lot, NOT in front of the building. Meetings start at 2:00 pm. Beverages are provided. Please volunteer once in a while to provide snacks (home baked preferred).

President's Message

As you read this, the 2005 morel season is surely underway. Though as I write this, Spring is just starting in earnest. With the late snowfall and heavy rains in March and early April, the morels will hopefully be plentiful this season (unlike the last couple of years). Come experience the excitement (and frustrations) of hunting for wild morels (and other early fungi) on May 1 at Princeton Waterworks.

Inside this issue is our complete 2005 Foray Schedule and Guidelines, including several new locations and a few on Saturdays. Thanks to our "southern contingent" for organizing and coordinating several of these events, including the Beginners Class to be held (free to all NJMA members) in Rancocas on June 18th.

Later this summer, NJMA and the PA clubs are co-hosting the Northeast Regional Foray (aka NEMF) near the 85,000-acre Michaux State Forest. Beginners and seasoned veterans, together with this year's world-renowned faculty of professional mycologists, will be hunting, studying, identifying, eating (and probably, even sleeping) mushrooms on August 11-14 at the Mont Alto campus of Penn State University (approximately a 4 hour drive from New Jersey). But be sure to sign up early, as registration is limited to 200.

Also, we're starting to work on next winter's meeting schedule. So, if you have suggestions for topics or speakers, then please let any of the officers know your ideas. Good Hunting to you all! (*just not in my patches, please!*)

- Jack

2005 Mycophagy meeting Auction results

This year's auction brought in \$298.

Many thanks to those who donated items including Alex Adams, Nancy Addotta, Jim Barg, Artie Grimes, Susan Hopkins, Ursula Pohl, and Louis and Margot Rivera. Please excuse if I missed anyone; it was a hectic day.

(submitted by Bob Peabody)

The amazing shrink-proofing fungus

A group of scientists in Austria have discovered that an enzyme in the soil fungus *Beauveria brongniartii* can prevent our wool sweaters from shrinking after washing. There is a nonshrinking wool on the market now, but it is made with chlorine-based chemicals. The fungal treatment offers a safer, nontoxic alternative. If you want to read more about this, see *Science News* 4/2/05, vol. 167, page 222.

(submitted by Nina Burghardt)

Notes from the Editor

If you have gotten this far in the newsletter, you will have noticed quite a few changes - the major one being the greatly improved appearance of NJMA News. I would like to extend a very warm welcome to the newest member of the newsletter team, Jim Barg, who has joined us as Art Director...something we have never had in the many years that the newsletter has been published.

He is trying to teach me some of the basics of layout and such. But the best thing is that I do the basics and he "massages" them into final shape. Dorothy Smullen checks quickly for typos before the layout is complete. Now, with three people reading everything before it gets to you, we can hope to keep the typos down to a minimum. Susan Hopkins is still in charge of getting the finished product to you.

One thing that we still need from you, the readers, are contributions. Several members have been generous with supplying us with articles and photos, but we still need more-more-more. It is our aim to make the NJMA News as interesting and useful to club members as possible. For us to do the best job we can, we need your help. Yes. You! Not that other guy - YOU!

I hope I have made my point! I sent out two emails asking for anecdotes about morels and morel collecting for this issue. I received NONE! - That is, NOT ONE! So, we have had to go to other newsletters for material to fill these pages. I would much prefer that they were New Jersey stories.

Have a great Spring - collect lots of morels - try new ways to prepare them - take lots of photos - and share your experiences with us.

- Jim Richards

In memoriam:

Joan (Matulis) Bosman

Mrs. Joan Bosman of Cheshire, Connecticut, died Saturday, January 29, 2005. She was the wife of Edward T. Bosman. Ed Bosman is one of the founding members of NJMA, and he also started Connecticut Valley Mycological Society (CVMS) when he moved to Connecticut. Ed has been a long-time officer of NEMF.

We extend our deepest sympathies to Ed and his family.

(submitted by Dorothy Smullen)

2005 NJMA Foray Schedule

(All forays are on Sundays unless otherwise noted)

All forays begin at 10:00 AM, and identification activities usually last for several hours after the foray walk ends. And don't forget to bring lunch!

DATE	LOCATION	LEADER
May 1, 2005	Princeton Water Works	Jim Barg
June 12, 2005	Deer Path Park (Round Mountain section): Bob Peabody Wild Foods Foray and picnic <i>(We do not have use of the Pavilion this year, so we have no shelter in case of inclement weather.)</i>	Bob Peabody and Bob Hosh
July 10, 2005	Manasquan Reservoir Environment Center <i>Includes a microscope session after walk.</i>	Bill Olsen
July 17, 2005	Meadow Woods	Alex Adams
July 31, 2005	Schiff Nature Preserve <i>(Mendham, NJ)</i>	Susan Hopkins
August 6, 2005 <i>(Saturday)</i>	Wescott Nature Preserve - Meet at Bull's Island Recreation Area and carpool to foray site.	Bob Hosh
August 28, 2005	Stephens State Park <i>(near Hackettstown, NJ)</i>	Jack Barnett
September 3, 2005 <i>(Saturday)</i>	Hoffman Park <i>(near Pattenburg, NJ in Union Township in Hunterdon County)</i>	Bob Hosh
September 10, 2005 <i>(Saturday)</i>	Brendan T. Byrne State Forest <i>(formerly known as Lebanon State Forest)</i>	Bill Olsen
September 11, 2005	Cheesequake State Park	Jack Barnett
September 18, 2005	Stokes State Forest – Grete Turchick Foray & Picnic <i>Bring food to share and your own picnic gear.</i>	Grete Turchick
October 2, 2005	Rancocas Audubon Nature Center <i>Includes a microscope session after walk.</i>	Bob Hosh
October 9, 2005	Belleplaine State Forest <i>(near Woodbine, NJ. The forest spans Cape May and Cumberland counties)</i>	Rod Tulloss
October 16, 2005	Washington Crossing State Park	Glenn Freeman
November 5, 2005 <i>(Saturday)</i>	Brendan T. Byrne State Forest <i>Includes a microscope session after walk.</i>	Susan Hopkins

DIRECTIONS TO NJMA FORAYS

SCEEC: From Rt 287: take Rt. 287 North or South to Exit 30-A (North Maple Ave., Basking Ridge and continue traveling on North Maple Ave. for approximately 2.8 miles. Look for the Environmental Education Center sign and then turn left onto Lord Stirling Road. The facility is approximately 1 mile down the road on the left.

BELLEPLAIN STATE FOREST: *(from the Garden State Parkway)* Get off at exit 17, make left at bottom of ramp. Continue to next light, make a right onto Route 9. Continue for about 1/4 mile and make a left onto 550. Follow 550 through town of Woodbine. You'll come to a stop sign with Smokey's Market on corner. Make a left and continue until you get to a blinking light. At the light, make a right onto 550. Office entrance is up a few miles on the left.

BRENDAN T. BYRNE STATE FOREST: Take US 130 South or NJ Turnpike to Bordentown. Take US 206 South (left at Vincenttown Diner) Go 10 mi to NJ 70/72 Circle & go East on Rt. 72 for 1 mi. to entrance. Follow signs to Pakin Pond Picnic Area.

WESCOTT NATURE PRESERVE (to Bull's Island rendezvous point): Take I-287 or Route 22 to the intersection with Route 202 in Somerville. Follow Route 202 South for 26 miles to the exit for Route 29 North. Go north for about 6 miles. The entrance is on the left. From Trenton use Route 29 North. From Frenchtown use Route 29 South for about 8 miles to the entrance on the right. *We meet at Bull's Island to park and car pool to Wescott Preserve (about 3 miles away) which has a very small parking lot.*

CHEESEQUAKE STATE PARK: *From the Garden State Parkway:* Make a right at the end of the exit ramp and follow to the first light. Make a right. At the next light make a right and follow road into the Park.

From Route 34 South: Make a left turn onto Disbrow Road which is the light immediately south of the Marketplace Shopping Plaza. Make a right at the end of Disbrow Road. Make a left at the first light and follow into the Park.

From Route 34 North: Make a right turn onto Disbrow Road which is the light immediately north of the Berg Animal Hospital. Make a right at the end of Disbrow Road. Make a left at the first light and follow into the Park.

HOFFMAN PARK: *Directions from the East/Clinton Area:* Take Route 78 west to exit 11. Follow the circle around to the left and cross over Route 78, following the signs for Pattenburg. Immediately after crossing 78, turn left at the light. Proceed to the remains of an old church and veer right onto Baptist Church Road. Proceed on Baptist Church Road under a railroad bridge and shortly thereafter turn left into the park entrance, which is marked by a large brown sign.

MANASQUAN RESERVOIR: From north on Garden State Parkway to Exit 98, Interstate I-195 west. Proceed onto I-195 west to Exit 28B, Rt. 9 north-Freehold. Stay in right lane when entering Rt. 9 north. At first traffic light, turn right onto Georgia Tavern Road. Proceed on Georgia Tavern Rd. for ½ mile to the Environmental Education Center on right. Meet in the parking lot.

From Freehold (heading south on Rt. 9): Take jughandle at Georgia Tavern Rd. to turn left onto Georgia Tavern Rd. and proceed as above.

MEADOW WOODS PARK: *From junction of US 206 & NJ 24 in Chester:* Go east on NJ 24 for 3 mi. Just past Parks' fruit farm stand, see Old Mill Rd. on the left*

From Morristown area: Go west on NJ 24 and pass blinker in Mendham. Go 2.4 mi; see Mendham Animal Hospital, and see Old Mill Rd on right (blue house)*

*Go 1.3 mi. north on Old Mill Road and see stone gate on left. Enter and bear left to parking area.

NOTE: NO TABLES, WATER, TOILETS, ETC. Be prepared to meet all your own needs.

PEEC: I-80 West into PA. Take exit 52 (Marshall's Creek) to US 209 North. In Bushkill, note your odometer. Continue 7 miles to the sign for PEEC. Turn left, go uphill and then fork right into the PEEC parking area. Or, take US 206 to Dingman's Ferry bridge into PA, then south on US 209. After several miles, note sign for PEEC and turn right; proceed as above. Website: <http://www.peec.org>

PRINCETON WATER WORKS: *Using US Route 1 North or South:* EXIT at Alexander Road WEST. Go approximately 1 mile to canal and take first left just across the canal onto West Drive. At fork, see sign for Chas. H. Rogers Wildlife Refuge. Bear right to small dirt road, and parking lot on right after about 200 ft.

Using US 206 South: Turn left at Lovers Lane, one block to traffic light at Mercer St. and turn LEFT. Proceed down Mercer St. and turn RIGHT onto Springdale. Proceed past the Institute for Advanced Study and take dirt lane about 300 feet to parking lot used by bird watchers.

RANCOCAS AUDUBON NATURE CENTER: *From NJ Turnpike Exit 5,* go left approximately 1 mile to I-295 South, and exit at 45A, Rancocas Rd. East. After 1.7 miles, see Nature Center on right.

From US 206 near Mt. Holly, take NJ 38 west to Co. 541, and turn right. At 2nd intersection, turn left (west) on Rancocas Rd. After 1 mile see Nature Center on left.

ROUND MOUNTAIN (Deer Path Park): *From I-78/ Clinton,* take NJ 31 South for approximately 6.4 mi. and go left on W. Woodschurch Rd.*

From Flemington Circle (Rts. 31, 202, 12) take NJ 31 North approximately 4 miles and turn right onto W. Woodschurch Rd.*

*Go 0.7 mi. joint entrance for both Deer Path Park and YMCA. Turn right and go straight to main parking lot near rest rooms and pond.

(continued on next page)

SCHIFF NATURE PRESERVE (*located in Mendham*): From Route 287: Take Route 287 to Exit 22B (Bedminster/Netcong/Route 206 North). Travel 3.5 miles on 206 North (pass the Sunoco gas station on your right) to Holland Road and make a right. Turn left at the stop sign at the end of Holland Road. Travel 1.1 miles and turn right onto Mosle Road. Travel 2.7 miles and as the road forks look for the white Union School House. Bear right here onto Pleasant Valley Road. Travel 0.1 miles and make a left between the stone pillars into the Schiff Natural Lands Trust. Make a left at the "T" at the far end of the parking lot and follow the winding road for 0.5 miles to the top of the hill. Pass the two houses and follow the road into the parking lot.

STEPHENS STATE PARK: I-80 to exit 25. Take the first right turn to Waterloo Village. Turn right at the first traffic light to County 604 South. Make a left turn onto 604 South (Waterloo Road) toward Waterloo Village. Park entrance is seven miles on the left. Look for House of the Good Shepherd sign.*

NJ 24 West to NJ 183 / or US 46 to their intersection in Hackettstown. Go north on County 604 (Willow Grove St.) for 1.5 mi. to entrance on the right.*

*Turn right across river, and right again to lower parking and picnic areas.

STOKES STATE FOREST: I-80 to US 206 North, and through Branchville & Culver Lake. Entrance is about five miles north of Branchville, on the right at a sign for the office. Pass the office and follow signs for Kittle Field Parking, near ballfield. Restrooms and some roofed tables are available. *Be prepared for colder and/or wetter weather than at home!*

WASHINGTON'S CROSSING STATE PARK: NJ 29 north from I-95 or south from Lambertville to County 546 East for about half-mile (or NJ 31 south to Pennington circle, then west on County 546 for four miles to Park entrance on right. *Follow a well-marked route to Knox Grove, a picnic area with rest rooms.*

From Eastern Pennsylvania I-95 or Route 202 to Lambertville and proceed as above.

***NOTE TO THOSE WHO ARE PREPARING DISHES
FOR THE DEER PATH PARK AND STOKES FORAY/PICNICS:***

Clearly write on a card the ingredients of your dish including the oils, spices, etc. that you used. Place card next to your dish. Provide appropriate serving utensil(s). Bring your own place setting, setz-pad, bowl, cup, and any tablecloth, cushion, or other amenities you want. A grill will be provided.

HEADS UP!

Many places we foray have fees in season, carry-out garbage policies, open picnic areas, poison ivy, stinging or biting insects, rain, or other potential inconveniences. Nature isn't your mom. Indiscriminately, it drops trees, caves in, produces lightning, bears, and snakes, and turns from sunny to cold or from familiar to "Where the heck am I?" Be prepared but don't forget to have a good day in the woods! Please bring any revisions or improvements to these directions to the Foray Committee's attention. It's easy: E-mail Bob Hosh at hosh@rci.rutgers.edu

NJMA to be at the Clearwater Festival

This year, NJMA will be appearing at the Clearwater Festival, along with COMA and the New York club. The Clearwater Festival is a sustainable festival with music, storytelling, dance, crafts, and environmental information.

It is held over Father's Day weekend every year. That's right, folks, the weekend before PEEC.

The goal of the festival is to make people aware of Hudson River Basin biodiversity and everything that goes into a healthy river. In the past, fungi have been totally omitted. This year I plan to change that by put-

ting up an informational table. Ms. Dianne Smith from COMA will be there with me.

The Clearwater Festival is held the park at Croton-on-Hudson, New York, June 18 and 19.

The festival is totally handicap accessible with signs for the hearing impaired at all stages, wheelchairs, toilets, and lots of help.

There are lots of things to do with children and the festival is sufficiently cool to appeal to teenagers.

If you want more information, check the web at www.clearwater.org.

(submitted by Nina Burghardt)

NJMA Foray Guidelines

1. Unless noted otherwise, meet at the designated foray site at 10:00 AM. Groups will form and start off by 10:15. Forays will continue until about 12:30, at which time a lunch break will be taken at an area designated by the foray leader.
2. Forays will be held rain or shine and might be over rough trails or through heavy woods. Dress accordingly. Hiking shoes & insect repellent are strongly recommended. Do not hunt at selected foray sites within one week prior to the foray.
3. The Foray Leader is responsible for organizing and conducting the foray. Cooperation of members and guests is expected. It is the responsibility of each mushroom hunter to remain with the group. Your best learning opportunities will be in watching and hearing experienced forayers.
4. Collection: Paper bags or waxed paper, a knife and a basket are essential. Do not use plastic bags or plastic wrap, which induce premature spoilage. When collecting for identification, try to get specimens of the same species in various stages of development. Disregard old/rotting specimens. Use a knife to dig up the entire specimen, including those parts below the surface of the substrate. Do not mix different species in the same bag.
5. Specimens belong solely to the finder. However, when mushrooms of particular interest are located, please allow others to examine and photograph them in situ. Disposition of the specimen is the prerogative of the owner, but cooperation with the Taxonomy Group in building the club herbarium is urged for the benefit of the entire membership.
6. Collectors are urged to use good conservation practices and to endeavor to leave foray areas as undisturbed as possible. If fungi populations are repeatedly decimated by over-zealous collectors, future years will see decreases in the size and variety of the fungi flora of the area. Please think ahead!
7. Identification: After lunch, two tables will be set aside for the sorting, identification and display of fungi collected. Members are invited to place any specimen collected during the foray on the sorting table. Plates and collection forms will be available. Identified specimens will then be moved to the display table for general examination.
8. ***WARNING: Never eat anything which has not been positively identified, and known to be edible!*** Poisonous mushrooms can be fatal. While foray leaders and others may aid in classification, neither the NJMA nor the individual members are responsible for the identification of any fungus.
9. Members are encouraged to bring friends who may be interested in our programs to any club function except – for insurance reasons – those where wild-collected foods are shared.
10. Suggestions are welcome. Please advise the foray leader or any club officer.

NOTE: In the past, the burden of identification has fallen on a few of our members whom we refer to as “experts”. Please don’t “dump” your collection on the table and expect someone to sort and identify your mushrooms. This is supposed to be a learning experience, so please try your best to identify your specimens to at least the Genus level. Beginners are encouraged to ask questions and be helped in their quest to identify mushrooms. However, beginners should collect only a few specimens (3-4) and try to learn these mushrooms before collecting more. It is easy to become overwhelmed with collecting and identifying mushrooms, so be patient and learn only a few at a time. For detailed field collecting notes, please check www.njmyco.org/guidelines

The Mushrooms that Grow in the Spring, Tra-la!!

by Vello Soots

(from *Mycelium - The Newsletter of the Mycological Society of Toronto*, April-June 2005)

As the snowbanks are slowly receding, the thoughts of many mushroomers turn to the first morels of the spring. But if you are an eager beaver and venture forth into the woods right after the snow has disappeared, you will certainly not find any morels. However, don't despair; there will be other rewards in store for you. Long before the first morel makes its stately appearance there are many other interesting and beautiful spring fungi that grace our woodlands.

If you are very observant, the first mushroom you could see looks like a little black rubber cup, about a quarter to half an inch across, that grows in loose clusters in the moss. It is one of the species of *Plectania* (or *Pseudoplectania*, if you want to be up to date), probably *Plectania nigrella* or a close relative (see Lincoff, #612, #611). It is not a very spectacular or showy mushroom, but it is a sign that spring is well on its way and there is much more to come. And indeed, a few days later, as the ferns start pushing up their fronds, you should see much larger black cups in the shape of an urn. It is *Urnula craterium*, also known as the Devil's urn (see Barron, p. 64). It is a prolific spore producer and sometimes you may see the spores as little puffs of smoke given off when a breeze blows across the mouth of the urn.

About the same time, you could be lucky enough to spot the fruiting of the beautiful Scarlet Cup. True to its common name, it is spectacularly brilliant red, contrasting nicely with the dark ground where it grows on fallen twigs and branches. Its proper name is *Sarcoscypha austriaca*, although it used to be called *Sarcoscypha coccinea* (see Barron, p. 55). The true *Sarcoscypha coccinea* only grows in the west.

Although I consider you lucky to find the Scarlet Cup, not everyone will agree, for it's said that when you find the Scarlet Cup it is still too early to find any morels. This is not strictly true, since the cups are quite long-lasting and may sometimes last into the morel season. But before the morel season gets into full swing there are still other actors to appear on the woodland stage.

As the red trilliums start to bloom, the *Verpas* and the *Gyromitras* (or false morels) make their entrance. In conifer woods you will then find the dark brown, deadly poisonous *Gyromitra esculenta* (see Barron, p. 73; Lincoff #714) that does not look like a morel at all, while somewhat later in more deciduous forests you could see the lighter brown, thick footed *Gyromitra fastigiata* (see Lincoff #718). Both look like convoluted brains,

without any regular, honeycomb structure that is characteristic of morels. As noted, *Gyromitra esculenta* contains a deadly toxin (monomethylhydrazine), but this can be driven out, at least partially, by parboiling. Hence this poisonous mushroom, with proper preparation, is considered a delicacy in some northern cultures. *Gyromitra fastigiata* contains the same poison, but in lesser amounts. Parboiling is still a must for anyone contemplating consumption of this risky mushroom. (A review of Dr. Beug's article on mushroom poisonings in our Oct.-Dec. 2004 *Mycelium* or a visit to the related section of his website at www.evergreen.edu/mushrooms is probably also in order as the season begins.)

The *Verpas* (or *Ptychoverpas* for the moderns) are more morel-like than false morels, but again, lack any regular honeycomb structure on their caps. They are rather elusive in our area and finding them is always a thrill. *Verpa bohemica* (see Barron, p.74) is the more common of the two species we may find here. It has a wrinkled cap, while *Verpa conica* (see Lincoff #708) (still a true *Verpa*) has a smooth cap. Both have caps that are attached to the stalk at their centres in true mushroom fashion. Both are considered edible, but cause gastric and muscular problems in some people. Both appear very early in spring and overlap into the morel season.

Finally you find the first morel! Chances are that as the first of the season, it is a black morel in the *Morchella elata* group (see Lincoff #713; Barron, p.72). There are several types in this group: if it is tall and slender with a somewhat pointed top, it is called *Morchella angusticeps* by some (c.f. Barron, p. 72); if it is squat with a very conical, pointed cap, it may be called *Morchella conica*. The "true" *Morchella elata* has a cap with somewhat rounded sides, giving it a bit of a plump look (see Lincoff #713). There is considerable debate about whether these are truly distinct species, or merely varieties of *Morchella elata*, brought about by local and environmental conditions. Whatever the outcome of this debate, it is still fascinating to find the various form of this spring mushroom.

Soon after this first find and when the white trilliums display their full glory, the blond morels make their appearance. Their full name is *Morchella esculenta* (see Barron, p. 72; Lincoff, #710) and, again there are several varieties. In good years some blond morels get to be quite large, attaining heights of eight to ten inches or more and growing with a very stout, fat stem. These are called *Morchella crassipes*. Others appear with a distinctly grayish coloration and with whitish ridges on their honeycomb structure. These go by the name *Morchella deliciosa*. Again the same arguments occur: Are these distinct species or just variations of the same thing? They certainly look different from each other! They also differ from the *Verpas* by having their caps attached to the stalk along the entire length of the

enclosed stalk, while the *Verpa* caps are only attached at the top. There is, however, one fairly rare morel that is almost a *Verpa*. This is *Morchella semilibera* (see Barron, p. 73) that has its cap attached only halfway down the stem. It is a special day whenever you find one of these beauties.

It is commonly known that morels of all species and varieties are edible and delicious. What is not so commonly known is that every year there are also reported cases of poisonings by morels. It may be that sometimes morels are consumed when they are already "over the hill" or that some people can not tolerate them. What is certain is that morels should never be eaten raw.

While looking for morels you might also notice some light brown, rather flat cup fungi growing in the leaf litter. These would be either Pig's Ears or Veined Cups. That is, *Discina perlata* or *Disciotis venosa* (see Barron, p. 63 and Lincoff, p. 331, 330). They are rather difficult to tell apart in the field. The Veined cup is supposed to have a veined or wrinkled surface while Pig's ears are merely wrinkled. The difference can be subtle. A better distinction is the habitat: *Discina perlata* grows mainly in coniferous areas while *Disciotis venosa* occurs under deciduous trees. If you find them in mixed woods then you are stuck! These cup fungi are related to the *Gyromitras* and the same warning applies to them as to *Gyromitra fastigiata*.

Before calling it quits on your morel walk, try to find a boggy area where there is some standing water. There, along the water's edge, among very moist mosses you might find a collection of Swamp Beacons, *Mitrula elegans* (see Barron, p. 68). The sight of these tiny, bright golden-yellow gems would give you a delightful conclusion to a rewarding day in the woods.

References:

Barton: George Barton, *Mushrooms of Ontario and Eastern Canada, Lone Pine Field Guide*.

Lincoff: Gary H. Lincoff, *National Audubon Society Field Guide to North American Mushrooms*



2005 Mycophagy meeting Auction results

This year's auction brought in \$298.

Many thanks to those who donated items including Alex Adams, Nancy Addotta, Jim Barg, Artie Grimes, Susan Hopkins, Ursula Pohl, and Louis and Margot Rivera. Please excuse if I missed anyone; it was a hectic day.

(submitted by Bob Peabody)

Check out the new www.nemf.org

Gary Lincoff's Beginners Page - an Advanced Page will be added in the very near future - includes a list of books every beginner should own, a list of mushrooms every beginner should know, and keys and instructions for their use and for making spore prints.

There is also an illustrated list of poisonous mushrooms and symptoms when they are eaten, next to their edible look-alikes, with line drawings by Bunji Tagawa (the late illustrator for the *Scientific American* and creator of the NAMA logo) and photos by Gary.

Moreover, Gary has created a collection of pages for the website called "The Illustrated Mushroom Year," which shows the commonly found species in seasonal arrangements.

In addition, there are documents on how to collect, on mushroom dyes (from Susan Hopkins), on photography, scanning, and, yes, on mycophagy, with contributions from John Plischke III and Elinor Shavit. We must educate our taste buds, after all!

To be sure, this is the homepage of the North East Mycological Federation, but many fungi have been traveling east and north in the last few decades, so even western and southern mycophiles will find much of the information gathered here of interest. Visit early and often!

-Ursula Hoffmann and Sandy Sheine
from *The Mycophile*, NAMA's newsletter, March/April 2005

Rhoda's Italian Trip

By Dorothy Smullen

Rhoda Roper, a long time club member, treated attendees to a picturesque tour of both mushrooms and the Liguria region of Italy at April's meeting.

She started in Rapallo and went along the coast as far as Nice. Beautiful vistas of towns and fortresses were interspersed with photos of the mushrooms her group found along the way. The tour even visited a mushroom festival that very expertly displayed informative signs on the tables.

In each town, local mushroom hunters accompanied them into the woods to collect. The tour group also ate very well. Sometimes local restaurants would even cook up the edibles the tour collected. Although they did not find any *Boletus edulis*, because of dry conditions, Rhoda and her group enjoyed porcini in salads, sauces, on pasta and in ravioli.....always delicious.

Untitled Fungal Musings

by Ania Boyd

This article was supposed to be about the Ascomycetes, but after I started, it seemed to be prudent to explain the difference between Ascospores and Basidiomycetes. And then, to tell you their place in the next higher scheme of things, and then... I got to "Adam and Eve" or the primary division of life on our blue and green planet. As a result, I have a long introduction to the placement of the fungi in today's world of Earth's organisms and a little intro to the Ascomycetes at the end. I hope that you don't mind.

On the way, I also realized that if someone asked me a question: "What is a fungus?", I did not really know how to give a precise answer. Considering myself an amateur mycologist, I thought that was unacceptable. Bryce Kendrick's book *The Fifth Kingdom* (2000) provided answers and was my major resource for this article (recommended for anyone who would like to know, not only about the classification and biology of fungi, but also how human life is affected by fungi).

Here we are, starting from the very top. All life on Earth is nowadays divided into 7 (yes, SEVEN) kingdoms. They fall into two groups:

A. Prokaryota - organisms with a single, usually round chromosome, no membrane-bound nucleus, and with cytoplasm that lack mitochondria (cell's "power plants") and organelles (little organs in cells that produce or store food, e.g. chloroplasts). They divide by binary fission. The two kingdoms within this category are:

1. Archaeobacteria
2. Eubacteria

B. Eukaryota - organisms which have many chromosomes inside a distinct nucleus that is surrounded by a membrane, and whose cells contain mitochondria and organelles. They divide by mitosis. The five Eukaryotan Kingdoms are:

3. Protozoa
4. Chromista
5. Plantae
6. Animalia
7. Eumycota

So, where do the fungi fall in this new classification? Let's start with the definition of fungi. Fungi are heterotrophic (non-photosynthesizing, which means they cannot produce their own food) organisms which develop a diffuse body (thallus/ mycelium consisting of lots of branching, narrow tubes - i.e., hyphae). Walls of hyphae are usually built of chitin or cellulose. Fungi do not have internal digestive systems. Instead, the tips of hyphae exude enzymes into their surroundings. Those exoenzymes (exo=outside) digest the food, which in turn is absorbed by the fungus.

The real fungi are found in two kingdoms: **Chromista** and **Eumycota**. The fact that we find fungi in two kingdoms means that this particular "lifestyle" – a heterotrophic organism with hyphal body, feeding by absorption – developed more than once in Earth's history. The Chromistan and Eumycotan fungi have different genetic backgrounds – or you could say that they have different ancestors. Note that the Myxomycetes (the slime molds) are not really fungi, because they never produce hyphae. They belong to the kingdom **Protozoa**.

Now back to the REAL fungi. Chromistan fungi are microfungi. Certain species live in water or soil, and others are serious pathogens on plants (e.g., *Phytophthora* genus, which contains Potato Blight and more recent Sudden Oak Death Syndrome). They are the subject of plant pathologist work and we won't talk about them today.

Eumycotan fungi are divided into 3 major groups (Phyla):

1. Phylum Chytridiomycota

Similar to Chromistan fungi, but differing in details of their spore structure. As their example, I will give you a fungus with quite a complicated genus name: *Batrachochytrium*. It causes thickening of the skin in frogs, and subsequently frogs suffocate (they normally breathe through their skin).

2. Phylum Zygomycota

Often saprobic (decomposing) or parasitic fungi (e.g., *Entomophthora* genus, which kills flies and makes them crawl into exposed area like a window), including many coprophilous (on dung) fungi (e.g., *Pilobolus*) and a special group of fungi that live inside the guts of living arthropods.

3. Phylum Dikaryomycota

Here we finally arrive at what WE usually call a fungus or a mushroom. Its name comes from fairly complicated sex life, whose details I am going to omit (more because of its complexity, rather than prudence :). This group's hyphae are narrow (average 5 micrometers) and septate (they have cross-walls at regular intervals). Dikaryomycota Phylum is further divided in two Subphyla:

Ascomycotina (Ascomycetes)

Basidiomycotina (Basidiomycetes)

Except for the slime molds, all the mushrooms that we routinely identify on NJMA forays belong to Kingdom Eumycota, Phylum Dikaryomycota, and are either Ascomycetes or Basidiomycetes. Both groups have a little hole in the middle of the cross-walls (septa) of their hyphae. The hyphae of Basidiomycetes have septa with barrel-shaped, membrane-covered pores called dolipores. Ascomycete septa are pierced by simple, central pores with round balls (Woronin bodies) hovering

on each side of the cross-wall. Both dolipores in Basidiomycetes and central pores with Woronin bodies in Ascomycetes can be opened or closed. Flow of water and nutrients in the body of a fungus is regulated through those openings in the septa.

Another major difference between Basidiomycetes and Ascomycetes is how the spores are developed in the spore-producing layer (hymenium). Basidiomycetes produce spores on microscopic club-shaped structures called basidia. Their hymenium is open to the air and can be found on different structures: tubes (e.g., Boletes), gills (e.g., *Russula*, *Armillaria*), spines (e.g., *Hydnum*), flat surfaces (e.g., *Stereum*), etc. But wherever in the hymenium you look, you are going to find those little “baseball bats”, usually with four “fingers” (sterigmata) on which the spores develop – the basidia.

Ascomycetes produce spores (often in groups of eight) inside oblong, cylindrical sacks called asci. Asci themselves can be built differently: with single or double walls, with a mechanism ejecting the spores from the ascus or not, open to the air or not. For instance, asci in the *Peziza* family (cup-fungi) are single-walled with a lid that opens at maturity and lets the spores shoot out, and their hymenium is the whole surface of the disc. *Morchella* family asci are the same as *Peziza*, but the hymenium consists only of the bottom of the “pits” – the ridges do not have the spore-producing layer. Both mushrooms can discharge all their spores at the same time, and all the asci are open to the air. An example of single-walled, rounded asci with no ejecting mechanism in a hypogeous fungi (hymenium never open to the air) is genus *Tuber* (truffles).

Xylaria (Dead-man’s fingers) asci are single-walled, but do not have a lid. And the structure of the hymenial layer is different. The surface of this mushroom has thousands of perithecia (round, walled structures with openings at the top, which allows for only one or a few asci to discharge the spores at a time). When you look at its surface with the lens, the only thing you see are tiny little holes - the openings of the preithecia. In order Onygenales (many dermatophytes - fungi of the skin belong here, e.g., athlete’s foot and ringworm) the asci are spherical and their walls fall apart at maturity.

There are over 2,500 genera of Ascomycetes known today. I have only given you a tiny hint of the breadth of the subject. The *Fifth Kingdom* book has a lot of suggestions for further reading, if desired.

On a more practical note, the cool, damp spring is a perfect time for looking for cup-fungi (family *Pezizales*), the discomycetes. They often grow on dead, rotting logs, sometimes under bark, in old stumps, but some of them are terrestrial. I wish you a sharp eye and “Good hunting!”



Lentinus edodes (Shiitake)

What’s up with Umami?

In the January 2005 issue of *Kitchen and Cook - The Magazine of the Culinary Institute of America* there is an interesting article by Anna and David Kasabian about umami, the so-called Fifth Taste of Japanese cooking. In addition to the 4 tastes of Western cooking, (sweet, salty, sour, and bitter), it might best be described as “meaty” or “savory”.

To discover it for yourself, you might want to try the technique used in the CIA Physiology of Taste course taught by David Kamen. Make a broth of shiitake by dicing them and then simmering in a small amount of water. When cool, take a generous sip, swirl it around, swallow and concentrate on the taste in your mouth. (You might want to hold your nose so that the aroma does not distract).

Umami is primarily created by glutamic acid, which is found in most foods. It is strongest in red meats, poultry, bold-flavored fish, some vegetables (corn, peas, asparagus, and ripe tomatoes), all mushrooms (especially shiitake and truffles), aged cheeses, beer, and wine. In Asian cooking, it is present in sea vegetables, soy products, and fermented vegetables, like kimchee.

One technique recommended by Kamen to increase umami in your cooking is to add mushroom dust (porcini, shiitake, etc.) to sauteeing vegetables or on roasts. It is a great addition to grilled meats and poultry, as well. (To make mushroom powder, grind dried mushrooms in a mini-processor or coffee mill which has been reserved for that purpose, unless you are fond of shiitake-flavored coffee!)

As many of the cooks in NJMA already knew, adding dried mushrooms can enhance many dishes – and now we know what to call it: *Umami*.

–submitted by Jim Richards

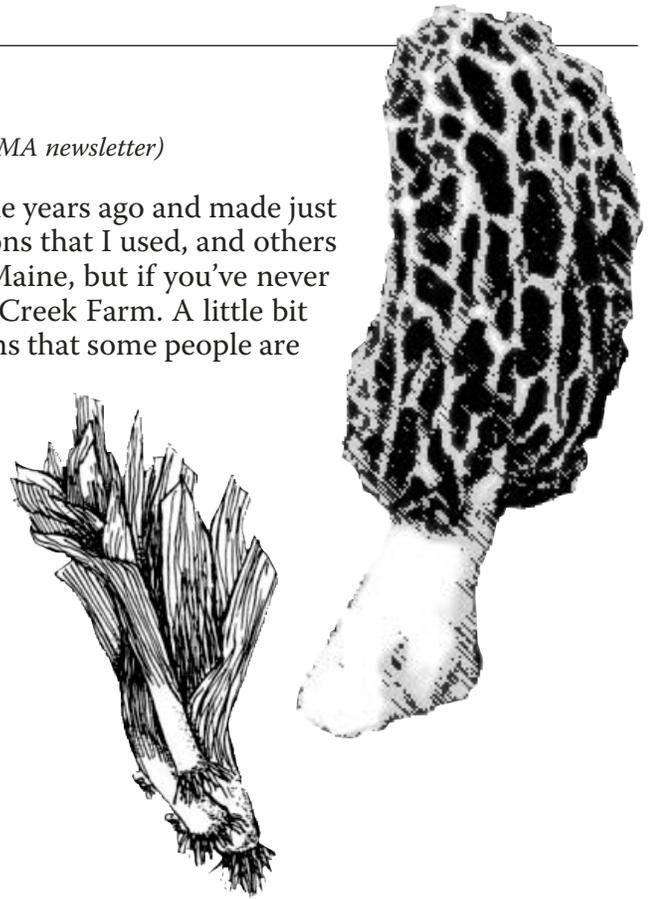
Recipe File

Leek and Morel Lasagna

from Michaeline Mulvey (originally published in Mainely Mushrooms, the MMA newsletter)

This is a recipe that I tore out of a Williams and Sonoma catalogue years ago and made just recently. I'll give you the recipe as printed and then some variations that I used, and others that I may try next time. I know morels are hard to come by in Maine, but if you've never tried them do splurge and buy some dried, perhaps from Oyster Creek Farm. A little bit of dried goes a long way! Remember when serving wild mushrooms that some people are allergic to some of them!

1/2 pound dry semolina lasagna noodles
2 cups ricotta cheese
3/4 cup freshly grated parmesan cheese
Salt and pepper
12 baby leeks, cleaned and minced
1/2 cup dry white wine
3 cups morels, sliced
5 clove garlic, minced
3 cups milk
3 tbs. unsalted butter
1/4 cup all purpose flour
Freshly grated nutmeg
1 tbs. olive oil
1 pound whole milk mozzarella cheese, coarsely grated



Cook noodles until al denté, 8-12 minutes. Drain, chill in cold water, dry and lay on a baking sheet. Cover with plastic wrap.

In a bowl mix ricotta, parmesan, salt and pepper. In a saute pan, warm olive oil. Add leeks and sauté until golden, about 30 minutes. Transfer to a bowl.

Heat wine in the same pan. Add morels and simmer until liquid evaporates, about 5 minutes. Add garlic and cook 1 minute. Stir in leeks and set aside.

In a separate pan heat milk. In another pan, melt butter. Add flour and cook, stirring, 2 minutes. Remove from heat and quickly whisk in hot milk. Return to heat and cook, stirring, until thick, 3-4 minutes. Season to taste with salt, pepper and nutmeg.

Cover bottom of a 9"x 13" baking dish with a layer of noodles. Spoon 1/3 ricotta mixture over noodles. Top with 1/3 leek/morel mixture and 1/3 of sauce. Repeat layering twice. Top with mozzarella.

Bake in a 375 degree oven until golden and bubbling, 40-50 minutes.

Serves 8-10.

Variations: I used about a cup of dried morels, soaked in the white wine with enough hot water to cover for about 20 minutes, drained them and saved the liquid to cook them until it had been absorbed or evaporated.

I used leeks from the root cellar - four good sized ones and replaced the garlic with shallots, which I prefer with morels.

Try it with chanterelles from your freezer, it was a great summer for them in 2004, or try it with *Marasmius oreades*, fresh in the spring or from your dried supply. Surely other mushrooms will work- though you may want to vary the ingredients- remember that lasagna is infinitely variable. And, making your own noodles or buying fresh makes a wonderful difference.

NJMA's PEEC Weekend in the Pocono Mountains: June 24 - 26

For the past 30 years or so, our club has been hosting a weekend event for members and their guests. New Jersey Mycological Association members have been offered a special weekend rate by the Pocono Environmental Education Center (PEEC) of Dingmans Ferry, PA.

This is especially important to new members who may not be aware of the annual event offered them as members.

For those already familiar with PEEC Weekend, this is a reminder to mark your 2005 calendars.

It begins on the last Friday of June at 4:30 PM and runs 'til Sunday afternoon. That's June 24th, 25th, and 26th. Offered at PEEC are member speakers, a guest speaker and PEEC staff speakers. Some of the topics we hope to cover are digital imaging, editing, and scanning of your mushroom finds.

We have been invited to join a walk on learning about the local plants of the area.

A social gathering is always given on the first evening for orientation. Here we "just plain get to know each other" and become familiarized with the PEEC grounds and rules.

Cabin assignments are given to each attendee for your two night stay. Don't let the word "cabin" shortchange your view of the lodging. Each cabin has hot & cold water showers. You'll also enjoy a tasty delicious treat given with it. Included with your lodging are 2 breakfasts, 2 lunches, and 2 dinners. All you need to bring is some personal gear such as bedding, towels and comfortable clothing for the hikes. There is a heated pool available with a lifeguard. The cost for that will be \$35 per hour divided among those wishing to partake of its use.

Expect a most enjoyable weekend experience. Saturday evening is looked forward to by all. It is then that we share an unforgettable wine & cheese party. We have some exciting California wines already selected for the event.

All the offerings you see here might have you thinking, "I can't afford anything like this!" Truth is: Yes you can! Thanks to the cooperation of PEEC along with the volunteers of NJMA, it will be offered at \$148.00 per person. That's an average of \$75.00 per day with meals, speakers, socials, walks, and the wine and cheese party included.

Those who have questions should contact:
Frank Addotta (732) 738-4333
or email him at faddotta@aol.com

PEEC Schedule

Friday, June 24th 2005

4:30 - 6:00 pm: Registration at Main Bldg.
6:00 - 6:45 pm: Dinner
7:00 pm: Orientation
7:30 pm: RWC herbarium work and/or a few movies on digital imaging tips.
8:30 pm: Strawberry Shortcake Social
10:00 pm: Zzzzzzz

Saturday, June 25th 2005

7:00 am: Early hike & hot beverage
8:00 - 8:45 am: Breakfast
9:00 am: Main Foray
12:00 pm: Lunch
1:00 - 6:00 pm: ID Foray Find
Around 2:30 pm, Neal MacDonald will present a special showing of his slides of stinkhorns and other gastros.
3:00 - 4:00 pm : One-hour swim break at a cost of \$35.00 divided by the number of swimmers.
(This is an added cost only for those wishing to participate).
6:00 - 6:45 pm: Dinner
7:00 pm: Main speaker, John Dighton, will speak on "Fungi in the Ecosystem". John works for Rutgers Camden and the Pineland Research Station.
8:30 pm: Wine & Cheese Party
10:00 pm: Zzzzzzz

Sunday, June 26th 2005

8:00 - 8:45 am: Breakfast
9:00 am: Bird Walk
10:30 am: Scanning & digital imaging, by Jim Barg
12:00 to 12:45 pm: Lunch
1:00 pm: Clean up
1:30 pm: PEEC'S staff will do a cabin inspection.

Bill Olson will be on the premises doing a talk. If there is time and room for us, we will be advised.

The desk phone for PEEC, where you can be contacted in any emergency while at PEEC, is (570) 828-2319.

PEEC is easy to get to!

After the PA toll booth on Route 80 West, take the 2nd exit to 209 North. Go approximately 14 miles to Briscoe Mountain Road (on your left) and follow it to the top of the hill.

PEEC is situated in the Delaware River area of the Pocono Mountains. The June nights are comfortably cool and the clean air is pine fresh!

Pocono Environmental Education Center (PEEC) Weekend – Signup Form

Fill in the name, phone, and address of EACH person who will be attending, then enclose a check payable to NJMA for \$148.00 per applicant.

NAME _____ PHONE _____

ADDRESS _____

TOTAL NUMBER OF PEOPLE ATTENDING _____ x \$148.00 = _____ (enclose this amount)

MAIL THIS FORM AND YOUR PAYMENT TO: **Nina Burghardt, 76 Featherbed Lane, Hopewell, New Jersey 08525**

Questions? Please contact Nina at **609-466-4690** or email her at jnburghardt@earthlink.net

NJMA Workshop Registration Form

Space is still available at the following NJMA education events. Sign up now! (See March-April issue of NJMA News for details)

NAME _____

ADDRESS _____

TOWN/ZIP _____

PHONE _____

E-MAIL _____

Please mail your check and this form at least 10 days before the first class for which you're registering. Make check out to "NJMA" and send to : **Jim Barg, 220 Millbrook Road, Hardwick, NJ 07825-9658**

May 21, Cultivation \$10 x _____ persons = total _____

June 4, Herbarium (check if coming) _____

June 18, Free Beginner Workshop at Rancocas (check if coming) _____

July 9, Mycomedicinal \$10 x _____ persons = total _____

Questions? Contact Jim Barg at **908-362-7101**

Total enclosed: _____

My Winter Hobby

by Sang-Won Park

Last October, we visited our family in Korea. It had been 12 years since our last visit and we were very surprised to see so many changes all around the country. While we were there, we joined a sightseeing group from the United States and toured the eastern part of the country. I could not find a good mushroom anywhere because it was late in the season and there had not been much rain over the past several weeks. I decided to collect some tree barks during the tour. I brought them home and in January, I set up a moist chamber culture in my study room. The procedure is very simple and described in detail in many slime mold books*.

A 90mm circular filter paper was placed on the bottom of a 100x20 mm Petri plate (one can use any shallow dish with a lid and lined with a piece of paper towel) and 5-6 pieces of dead outer bark (the size of postage stamps) were placed on the filter paper, with their cut surfaces placed downward. They were soaked in boiled and cooled tap water overnight and the excess water was poured off in the morning. The cultures were incubated at room temperature and checked every other day for 3 to 4 weeks and once or twice a week thereafter under a dissecting microscope. To keep the culture moist throughout the incubation period, water was added periodically to the Petri plates. Any slime mold that grew was carefully transferred to small matchboxes for identification. Primarily using "The Myxomycetes" by G.W. Martin and C.J. Alexopoulos (1969), I have isolated the following slime molds thus far:

1. *Arcyria cinerea* (Bull.) Pers.: one bark specimen (pine) from Sul-ack Mountaintop produced both scattered and digitate forms in same Petri plate and another specimen from National Arboretum near Seoul produced only scattered form (Seoul is the capital city of Korea).
2. *Arcyria leiocarpa* (Cooke) Martin & Alexop.: from Sul-ack Mountaintop (pine)
3. *Calomyxa metallica* (Berk.) Nieuw.: from Sul-ack Mountain (oak) and from Suk-cool-am Mountain.
4. *Colloderma oculatum* (Lippert) G. Lister: from Suk-cool-am Mountain.
5. *Comatrichia laxa* Rost.: from Sul-ack Mountain (oak).
6. *Cribraria microcarpa* (Shrad.) Pers. from Gae-ryon Mountain (pine)
7. *Cribraria violacea* Rex: from Gae-ryon Mountain.
8. *Diderma chondrioderma* (de Bary & Rost.) G. Lister: one is from Suk-cool-am Mountain and another from Olympic Park, Seoul.
9. *Licea operculata* (Wingale) Martin: one from Suk-cool-am Mountain (juniper) and another from Dahn-yang city.

10. *Perichaena chrysosperma* (Currey) A. Lister: from Gae-ryon Mountain.

Since slime molds are generally very small (1 to 2 mm), microscope(s) are needed to study them in detail and identify them. Therefore, if you have your own microscope, or have access to a microscope, the study of slime molds during the cold winter months can be a pleasant pastime for the amateur mycologist until the weather permits the more traditional field collection of slime molds outside.

*Recent references on the moist chamber culture procedure:

1. Steven L. Stephenson and Henry Stempen. 2000. *Myxomycetes: A Handbook of Slime Molds*. Timber Press. Portland, Oregon. p. 39.
2. Harold W. Keller and Karl L. Braun. 1999. *Myxomycetes of Ohio: Their Systematics, Biology, and Use in Teaching*. Ohio Biological Survey, Columbus, Ohio. p. 24.

Author to attend Culinary Group's Sicilian Dinner, May 21st

Giovanna Bellia La Marca, the author of *Sicilian Feasts* (Hippocrene Books, 2003) and her husband Howard will be attending the Sicilian Dinner planned by the Culinary Group for May 21st. Mrs. La Marca's book is an introduction to the culture and cuisine of Italy's largest island. In 2004, she was given a "Ragusani nil Mondo" award by her native city of Ragusa, Sicily for professional achievements in the United States. She is only the second woman to be so honored.

Mrs. La Marca has worked with Jim Richards to help plan the menu for the evening. Some of the dishes that will be prepared from her recipes are *Ullivi fritti* (Felice's fried black olives), *Crustini ca' capunatina* (eggplant relish toasts), *Funci cini* (Stuffed mushrooms), *Pinni che' sciuriddi* (Penne with cauliflower), Felice's lemon chicken, stuffed beef roll, *Cannolis*, *Cassata*, and much, much more. She has promised to talk a little about the uniqueness of the cuisine and Sicily's varied and fascinating history.

Copies of Mrs. La Marca's book, *Sicilian Feasts*, will be available for purchase and for autographing.

The NJMA Culinary Group meets several times a year to enjoy good food and great company. These are not potluck events, but are based on planned menus. The cost of ingredients is split equally between the participants. Diners should bring their own dinnerware, utensils, beverages (except tea and coffee, which are supplied) as well as a method of serving their prepared dish(es). The dinners are limited to 30 people and we are filling up fast. For more information, or to reserve a spot at the dinner, please contact Jim Richards at jimrich17@netzero.com (tel. 908-852-1674) or John Horvath at johnterryh@worldnet.att.net (tel. 732-249-4257).

In Search of the Giant Morels

by John Plischke III

(from the newsletter of the Western PA Mushroom Club, April-May 2005)

To find the Giant Morels, elm trees are essential. Sure, occasionally a few can be found growing under apple, tulip poplar, or ash trees, but to find that special tree that has 150 to 200 of the largest morels that you can imagine growing under it, you must look under large dying elms. These magical trees can have morels under them that get over a foot tall and six inches wide.

American Elm trees (*Ulmus americana*) produce greater numbers of morels per tree than any other type of tree. Only look under dying and recently dead elms. Healthy elms are not productive. Dead elms will continue to produce morels for up to several years after the tree has died. Once all the bark has fallen off a dead elm, its chances of having morels under it are minimal.

When searching for the giants, I skip over the small elm trees that typically only have a few morels under them, but instead make a bee line to the elms that have trunks three feet or more in diameter. Bigger elms produce much larger quantities of morels.

There is a definite disadvantage of hunting for morels in this manner, since the morels in these mystical spots often grow less than a foot apart and sometimes over 30 feet out in all directions from the tree trunk. It becomes almost impossible not to step on some, and the sight of a morel larger than your shoe, that you just trampled, can really cause your heart to ache. Then there is the back pain that is caused from kneeling for over 30 minutes of nonstop picking, not to mention the weight of the heavy basketsful of morels that one must carry back to the vehicle. There is the never-ending guilt of not bringing enough baskets to put all of the morels in that you found and having to leave a lot of morels behind. Finally, once home, there is the problem of not having enough food dehydrators, freezer space, and time to process your enormous haul.

Bob Peabody Wild Foods Foray June 12th, Deer Path Park (Round Mountain Section)

For the last few years, NJMA has used the Round Mountain Section of Deer Path Park for our annual Wild Foods Foray. The base of Round Mountain (elevation 600 feet above sea level) was formerly rich farmland. Traces of the fields remain as well as hedgerows and remnants of stone fences. In past years, we've located and discussed a large number of edible wild plants and fruits such as sheep's sorrel, lamb's quarters, milkweed, pin cherries, mulberries, hickory nuts, jewelweed, and strawberries, as well as cattails and other aquatic plants used for food as well as for folk medicine. During the walk we may encounter many wild flowers in bloom such as two native penstemons (common name: Beardtongues). We often see lots of *Penstemon digitalis* with white flowers streaked with pale lavender and the rarer, lovely *Penstemon hirsutus* with pale blue flowers.

Traditionally, those attending the Wild Foods Foray are asked to bring a dish prepared wholly or partially with wild edibles to share with others during the picnic after the walk. We ask that you label each dish with its ingredients so that people with food allergies know the contents. Please bring your own picnic gear also.

This year we do not have use of the large pavilion, so if the day of the foray is wet or rainy, the picnic after the walk will not take place. Should good weather prevail, there are plenty of picnic tables for our use under the trees near the parking lot.

So let us hope for sunny weather so we can enjoy foods prepared from wild edibles. Some of the more interesting dishes we've sampled in the past have been mushrooms and pasta, chicken & milkweed gumbo, cattail slaw, milkweed quiche, sautéed lambs quarters, and serviceberry cobbler.

(submitted by Bob Hosh)

“Prof. Peck gives three or four species of *Morchella*, which he considers as edible. This is one of the best of fungi to use for food and is easily identified. Our Pennsylvania farmers know them as merkel, and search for them for a good meal in the form of a potpie.”

– from *Fungal Flora of the Lehigh Valley, PA* by Dr. William Herbst, published 1899. p. 189
(contributed by Bob Peabody)

NJMA Committee Chairs and Members for 2005

Archives/Historian	Bob Peabody
Books	Herb Pohl
Computer	Gene Yetter
Culinary (dinner group)	John Horvath, Jim Richards
Cultivation	Gene Varney
Dyeing	Susan Hopkins, Ursula Pohl, Melanie Spock, Viola Spock
Education	Dorothy Smullen
Foray	Manager- Bob Hosh Recorder- Ania Boyd, Glenn Boyd New Sites- Ania Boyd, Nina Burghardt, Bob Hosh, Bob Peabody
Fungus Fest	Grace Barbagallo, Glenn Boyd, co-chairs
Hospitality	Nina Burghardt, supplies and stewardship Susan Hopkins, Dorothy Smullen, coffee pots
Library	Bob Hosh
Mycoesthetics	Rhoda Roper
Mycophagy	Bob Hosh
NAMA Representative	Ursula Pohl
NEMF Representative	Susan Hopkins
New Member	Nancy Addotta, John Horvath, Jim Richards, Dorothy Smullen
Newsletter	Editor - Jim Richards Art Director - Jim Barg Circulation - Susan Hopkins
Nomination	Nina Burghardt, Bob Hosh, Herb Pohl (members will have 3-year terms, Bob Hosh steps down at the end of 2005)
PEEC	Frank Addotta, Nina Burghardt
Photography	Dorothy Smullen
Publicity	Grace Barbagallo
Ray Fatto Scholarship	Jack Barnett, Chairman Bob Peabody, Treasurer Ania Boyd, Glenn Boyd, Glenn Freeman, Dorothy Smullen, Gene Varney
Rutgers Creek Survey	Dorothy Smullen, Gene Varney, co-chairs
Slide Library	Jim Barg, Ania Boyd, Dorothy Smullen
Sunshine	Susan Mitchell
Taxonomy	Glenn Boyd, Dorothy Smullen, Gene Varney
Toxicology	Michael Rubin, Rod Tulloss
Web Site	Jack Barnett, Steve Gleason, Bob Hosh



Preliminary Notice

FORAY NEWFOUNDLAND & LABRADOR



Sponsored by The Humber Natural History Society

September 2 - 5, 2005
Gros Morne National Park
A UNESCO World Heritage Site
NEWFOUNDLAND

September 6 - 9, 2005
Labrador Straits
The last frontier
LABRADOR



FACULTY:

Michael Burzynski *Gros Morne National Park*
Dave Malloch *New Brunswick Museum*
Faye Murrin *Memorial University*
Machiel Noordeloos *Netherlands National Herbarium*
Stan Pieda *College of the North Atlantic*
Roger Smith *University of New Brunswick*
Vello Soots *Mycological Society of Toronto*
Greg Thorn *University of Western Ontario*
Rod Tulloss *The New York Botanical Gardens*
Andrus Voitk *Humber Natural History Society*
Tom Volk *University of Wisconsin*
Gary Warren *Canadian Forest Service*

A wonderful chance for the amateur naturalist to learn about mushrooms beside professionals and seasoned mycophiles, as well as a chance for the advanced mycophile to share experiences with the like-minded.

- Two slide presentations on topics mycological each day
- Sessions on mushroom photography, archiving
- Specimens will be identified, labelled and put on display
- Species List backed by photos & voucher specimens
- Reception Fri Sep 2, hosted by the Hon Tom Osborne,

SPONSORS:

1. The people of Newfoundland and Labrador through the Department of Environment and Conservation, Hon Tom Osborne, Minister
2. The Western Newfoundland Model Forest
3. Gros Morne Cooperating Association
3. Gros Morne National Park
4. Sir Wilfred Grenfell College, MUN

Minister, MHA, Dept. of Environment and Conservation.
- Gourmet mushroom cook-up Saturday before supper.

COST: Gros Morne - \$200 (CAD), all inclusive.
Labrador - add \$75 (CAD), exclusive of transport, accommodation, some meals (see Information).

PLEASE NOTE:

1. Places are limited. Registrants will be added on a first-come-first-served basis.
2. Accommodations at the Killdevil reflect its summer camp nature: bunk beds and dorms, all single beds.
3. The FORAY will take place rain or shine.
4. The Program is ***tentative***. More accurate details will be forthcoming over the ensuing months. Plans may change due to events beyond our control. Although we shall still hold the FORAY, its nature may change. Notification will be sent to those on our e-mail list and changes posted on our web site - see below.
5. For travel & accommodation options to Labrador, please see our web site - see below.

REGISTRATION, INFORMATION, MORE:

1. Information, Agreement & Registration Form, as well as Program and Reports of 2003 & 2004 Forays and other information available / downloadable at HNHS web site: <<http://www.swgc.mun.ca/hnhs>>.
2. Please read, download & print what you require.
3. Mail cheque, Agreement, Registration Form to:
Maria Voitk
PO Box 2312, RR #1
Corner Brook NL A2H 2N2
Canada
4. Questions - to Andrus: minaise@pathcom.com

Small Surprises

by Damian Pieper

(from *Symbiosis*, the newsletter of the Prairie State Mushroom Club)

The little tan “Glow-Gill”, *Panellus stipticus*, is rarely more than three-quarters of an inch long or wide. It has a bracket-type of sporocarp, that is, a cap with an eccentric stem, or stipe, attached to one side of the cap rather than at the center. It is not a mushroom designed to catch your attention with bright colors or large size. It remains rather inconspicuous, even after you have become familiar with it. You could walk in the woods for years without even noticing it. And when you do see it, you will probably shrug and think, “Oh no, another LBM.” Nevertheless, it is quite an amazing mushroom.

If you should happen to spread your sleeping bag next to a log bearing a good cluster of them, then awoke in the middle of a moonless night, you would never again think of it as just another boring, impossible to identify LBM. For then you would see how extraordinary it is, because you would see it glowing softly with its own light.

No one knows for certain why some mushrooms glow in the dark. Actually, they glow nearly all the time that they are alive; we just can't see their soft glow in the much brighter light of daytime. My own theory is that the glow attracts certain kinds of insects or other small creatures that carry away the mushroom's spores to suitable new habitats. Small critters most likely do not see light and colors the same way that we do. It would be interesting to know what wavelengths of light are produced by bioluminescent fungi and what wavelengths are most attractive to sow bugs, carpenter ants, Nyssa wasps, and all of the other little critters who rou-

tinely hang out around, on, and inside, dead wood.

If you have not yet become familiar with this inconspicuous little fungus, I recommend it to you. “Neat” is always the first descriptive word that pops into my mind when I see it. Its tan coloring is smooth and uniform, seeming never to vary or fade. Its gills terminate at the stipe in a sharp line such that you can have no doubt about the exact place where stipe and gills meet perfectly. No sloppiness here, no gradual transition from one to the other. You will never get a headache trying to decide if this particular cap is “typical” or one of infinite variation. So uniform it is, that you will be hard pressed to tell any cap from any other apart from variations in developmental size.

Because of these characteristics, I think of it as one of the easiest fungi to recognize to species in the field. But there is still good cause to check the underside of every one you find. There is a second similar species, which has on the underside pores instead of knife-blade gills. And that other species is known from Iowa. It is called *Panellus pusillus* (formerly called *Polyporus rhipidium*). Quoting *North American Polypores* by Gilbertson and Ryvardeen, “The genus *Panellus* of the Tricholomataceae contains a number of polyporoid species, most of which are strictly tropical. *Panellus pusillus* basidiocarps are morphologically similar to those of the common lamellate species *Panellus stipticus* and are also bioluminescent.”

E. Newton Harvey in *Bioluminescence* (1952) writes that *P. pusillus* “was described by Berkeley from North America and has been reported from Australia. Only the pore surface was luminous, not the upper surface of the pileus and not the mycelium, but the pale blue light could be seen at the distance of two meters.”

Other Spring/Early Summer Fungi You're Likely to Find If the Morels Prove Shy

By Dick Grimm (adapted from *The Mushroom Log* of the Ohio Mushroom Society)

The following offers a fairly complete list of fungi which you may also likely encounter in the spring into very early June. For reference, I've included the plate and page numbers from Gary Lincoff's *The Audubon Society Field Guide to North American Mushrooms*.

<i>Sarcoscypha</i>	604, p. 353	Mushroom is cup-shaped, red on the inside, and white on the outside, lignicolous on ground, twigs
<i>Favolus</i>	508, p. 455	Small, fan-shaped, orange, soft, corky polypore with hexagonal pores, sessile on twigs.
<i>Umula</i>	613, p. 342	Black stipitate cup. Black on inside, sordid white outside, lignicolous on ground, twigs.
<i>Polyporus</i>	507, p. 481	Large polypore; grows typically on dead elm. Beige with dark brown scales, stipitate to sessile.
<i>Auricularia</i>	617, p. 380	A brown contorted fungus, rather ear-like, rubbery texture. Grows on bush twigs and limbs.
<i>Pleurotus</i>	484, p. 793	A white shelving cluster growing on standing or fallen trees or stumps. Stem eccentric.
<i>Pluteus</i>	232, p. 675	Stipitate, growing on wood. Gills whitish, finally rosy pink. Cap brown. On stumps, fallen limbs.
<i>Megacollybia</i>	65, p. 807	Large 'shrooms, lignicolous on stumps and limbs. Broad white gills, cap brown with virgate lines.
<i>Psathyrella</i>	99, p. 609	White, growing in gregariously in urban lawns near dead trees, stumps, purple brown spores.
<i>Mycena</i>	68, p. 778	Tiny red mushroom with white stem. Grows in woods, duff, typically few, white gills and spores.
<i>Psilocybe</i>	26, p. 606	Hypogean mushroom growing at random in lawn-type habitat. Often plentiful, two-tone brown.
<i>Agrocybe</i>	225, p. 558	White to buff 'shroom, with cap like half ping pong ball. Strict, annulate, brown spores, lawn growing.
<i>Agrocybe</i>	207, p. 557	Like previous 'shroom, but typically on wood chips or plowed fields, cap often split over disc, white.
<i>Stropharia</i>	203-4, p. 729	This mushroom gets very large, has a wrinkled, large annulus, cap wine brown; likes wood chips.
<i>Conocybe</i>	5, p. 560	Small, white mushroom bullet-shaped cap, long skinny stem. Evanescent: up overnight, gone by noon.
<i>Agrocybe</i>	47, p. 557	Lawn growing, like #42, but much smaller. Sporadic, spring through summer. Whitish to buff cap.
<i>Coprinus</i>	42, p. 600	Small tan mushroom with barrel shape cap. Clusters at base of trees & stumps. Deliquescent.
<i>Agaricus</i>	157, p. 503	Pink gills, white cap, with short stem and double annulus. Grows in hard soil along city streets.
<i>Xerula</i>	268, p. 788	Chinese-hat-shaped cap, long white stem with long, penetrating root. Cap is brown.
<i>Coprinus</i>	19, p. 596	Barrel shaped, grayish-brown cap on a white hollow stem. Caespitose in grassy areas.
<i>Flammulina</i>	63, p. 759	Orange, slimy cap w/yellowish margin velvety stem. Grows in clusters from under elm bark.
<i>Entoloma</i>		(most Spring <i>Entolomas</i>) Umbonate, brown cap; strict stem; broad whitish gills that turn pink with mature spores.
<i>Clavulina</i>	744, p. 401	Sordid white, looks like a coral. Has Kingly mini-crowns at tips (use lens) Grows on logs/limbs.
<i>Bolbitius</i>	51, p. 559	Small, yellow, slimy, bluntly conic cap; white, fragile stem. Pastures & open grassy places.

NJMA NEWS

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FIRST CLASS MAIL

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plus much more...

Ascomycetes in March



Ascomycete expert Roz Lowen flanked by Jack Barnett and Bob Peabody after her lecture at the NJMA's March 6 meeting.