



# NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION  
Volume 36-3 May - June 2006



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Payable on calendar year  
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Deadline for publication:  
10<sup>th</sup> of even-numbered months.  
Send ONLY newsletter submissions to the editor. All other correspondence should be sent to the secretary:  
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## SPECIAL FUNGUS FEST ORGANIZATIONAL MEETING

**JUNE 10, 2006**

Volunteer to make this year's event the best ever –  
Fresh in our new location!

For info, contact  
chairman John Horvath  
at (732) 249-4257

## CALENDAR OF UPCOMING EVENTS

**Sunday, May 7**  
10:00 am

**FIRST FORAY OF THE SEASON!**  
Princeton Water Works *Leader: Jim Barg*

**Saturday, May 20**  
10:00 am

**NJMA EDUCATION CLASS:**  
**CULTIVATION WORKSHOP**  
Somerset, NJ *Instructor: Gene Varney*  
**Registration is required!** (see page 11)  
*Directions will be sent to registrants prior to the workshop date.*

**Sunday, June 11**  
10:00 am

**BOB PEABODY WILD FOODS FORAY AND PICNIC, Deer Path Park (Round Mountain Section)** *Bob Peabody and Bob Hosh, leaders*

**Saturday, June 17**  
9:00 am

**NJMA EDUCATION CLASS:**  
**MICROSCOPY FOR BEGINNERS**  
Foran Hall, Rutgers University, New Brunswick, NJ  
*Instructors: Gene Varney and Glenn Freeman.*  
**Registration is required!** (see page 11)

**Friday – Sunday, June 23 – 25**

**PEEC WEEKEND 2006**  
**Dr. Richard Kerrigan, Guest Mycologist**  
*Coordinator: Nina Burghardt. See article and registration form inside this issue of NJMA News.*

**Sunday, July 9**  
10:00 am

**FORAY: Manasquan Reservoir** *Leader: Rod Tulloss. A microscope session will follow this foray.*

**August 17 – 20**

**NAMA Foray, Hinton Training Centre**  
*(near Jasper National Park) Hinton, Alberta, Canada*  
For information, visit the NAMA Web site:  
<http://www.namycology.org/events/index.html>

**September 1 – 4**

**NEMF Foray, Saint Anthony's Hermitage, Lac-Bouchette, Canada**  
For more information, visit the NEMF Web site:  
<http://www.nemf.org/files/2006/2006.html>

**Sunday, October 8**  
11:00 am – 4:00 pm

**FUNGUS FEST 2006**  
Frelinghuysen Arboretum, Morristown

### Directions to the Frelinghuysen Arboretum, Morristown

**Traveling from the South:** I-287 Northbound to Exit 36A (Morris Ave.). Proceed East approx. 1/2 mile in the center lane, past Washington Headquarters (on left). Take left fork onto Whippany Road. Turn left at 2nd traffic light onto East Hanover Avenue. Proceed for about 1/4 mile. Entrance is on left, opposite the Morris County Library.

**Traveling from the North:** I-287 Southbound to Exit 36, following signs for Ridgedale Avenue (bear right in exit ramp). Proceed to traffic light, then turn right onto Ridgedale Avenue. At 2nd traffic light, turn right onto East Hanover Avenue. Proceed for about 1/4 mile. The Arboretum entrance is on the right just past the traffic light at the Morris County Library.

**Traveling on New Route 24:** New 24 West to Exit 1A, (also labeled as Rt. 511 South, Morristown) onto Whippany Road. Stay in right lane. Turn right at 1st traffic light onto East Hanover Avenue. Proceed for about 1/4 mile. Entrance is on left, opposite the Morris County Library.



## PRESIDENT'S MESSAGE

Foray season is upon us again!

NJMA has one of the most active foray schedules in our history set up for you this year. Forays will be held all around the state, in many differing types of environments and ecosystems. From the Pine Barrens of the south to the hardwood and hemlock forests of the north-west corner of the state, there are forays to keep "the mycological beast within" well satisfied for many months to come. See our foray schedule, foray guidelines, and directions elsewhere in this issue.

Don't let drought (or even heavy rain) deter you. Our forays are held rain or shine (or drought). We're all hoping that we don't have a continuation of last summer's dryness. But, even if we do, there are still fungi out there to be found and identified. In fact, it's often quite interesting to see what actually does grow in drier conditions or in areas where just a little bit of moisture remains. You may not find hundreds of mushrooms, but it's worth remembering that, even in the driest times last summer, we found and identified interesting fungi!

A number of new members have approached me and asked me if they are obliged to participate in the ID session which occurs immediately after we return from the woods. My answer is this: You are not obliged to take part in the ID session, but why don't you? After all, even if you're hunting for edibles, it pays to learn what those "unknowns" are, as many of them are lookalikes to the edibles that you're collecting. Plus, you'll learn how to properly use your field guides. By taking part in identification, you gain knowledge toward recognition of the lookalikes, many of which are inedible or even poisonous. If you feel intimidated at the ID table and don't want to take part directly in the ID session, please do "stick around" after the foray anyway! Once some mushrooms are identified, join me and several other club members at the table of identified mushrooms, where we can instruct you about the mushrooms that were found at that foray. As a relatively new member, and as one who is very interested in edibles, I fully understand that we're all not cut out to be expert identifiers. Certainly, though, I recognize how vitally important it is that I know what we found, where it was found, and what it means to me in relation to my quest for edible fungi. And, while the books and field guides are good resources, nothing beats the hands-on knowledge you'll gain from our many experts in the NJMA. Hey, you might even marvel at the looks on our experts' faces when they discover something new or rare!

Another way in which you can totally immerse yourself in mycological madness is by attending at least one of the national/regional forays sponsored by NEMF (September 1-4, at Saint Anthony's Hermitage in Lac-Bouchette, Quebec.), NAMA (August 17-20 in Alberta, Canada, near Jasper National Park), or any of the other

mushroom clubs in the area, including COMA (the 2006 Clark Rogerson Foray of the Connecticut-Westchester Mycological Association, August 24-27) and the Eastern Penn Mushroomers (see below). Web addresses for some of these forays are:

NEMF – [www.nemf.org/files/2006/2006.html](http://www.nemf.org/files/2006/2006.html)

NAMA – [www.namyco.org/events/index.html](http://www.namyco.org/events/index.html)

COMA – [www.comafungi.org](http://www.comafungi.org)

Fairly close to home, The Eastern Penn Mushroomers' annual Helen Miknis Memorial Foray will be held on July 28, 29, & 30 at the Kings Gap Environmental Center near Carlisle, PA (and Michaux State Forest). NJMA members are welcome to register and attend. If you'd like to go, contact John Miknis of the Eastern Penn Mushroomers at 717-898-8897 for information and a registration form.

As you can see, there's lots going on this season for all of us "mushroom heads". You don't need to be an expert to attend any of these forays...but you never know, you might walk away as one! Go to these websites and register *now* because attendance is usually limited.

On that note, I want to wish everyone a happy and productive mushroom season, and remind everyone who's collecting for the table (as if it hasn't been said enough already!): *When in doubt, throw it out!*

– Jim Barg



## EDITOR'S MESSAGE

I am sure that most of the readers of this newsletter have no idea how much effort goes into giving you a superior product. (Sorry, I can't get my retail genes to stay out of the picture). We are so fortunate to have so many members that contribute so much to this newsletter: the Boyds, Marc, Rod, Terri, Nina, etc, etc.

It is very gratifying to me, as editor, to see that articles that are created for *NJMA News* are reproduced in newsletters across the country (with appropriate credit for the authors, of course!)

Terri Layton has offered to write a series of interviews with club members as a regular feature of *NJMA News*. Marc Grobman has offered to help her with this project. Since this is one of the projects that have I wanted to start ever since I became editor, I give Terri and Marc my wholehearted support. We are so very lucky to be surrounded by very talented people and it would be wonderful to know them better.

If Terri & Marc come to you with questions, please answer them. If they want you to be the subject for an upcoming column, please cooperate. If you have a suggestion as to who should be the subject of a column, please let them know. You can reach Terri at [terri\\_layton@ml.com](mailto:terri_layton@ml.com) or Marc at [marcgro@comcast.net](mailto:marcgro@comcast.net)

– Jim Richards

## 2006 NJMA FORAY SCHEDULE

*(All forays are on Sundays unless otherwise noted)*

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 7, 2006	Princeton Water Works	Jim Barg
June 11, 2006	Deer Path Park (Round Mountain section): Bob Peabody Wild Foods Foray and picnic <i>Bring food to share and your own picnic gear.</i>	Bob Peabody and Bob Hosh
June 23 – 25, 2006	PEEC Weekend <i>(registration required, see page 9)</i>	
July 9, 2006	Manasquan Reservoir Environment Center <i>Includes a microscope session after foray.</i>	Rod Tulloss
July 16, 2006	Meadow Woods Park	Dorothy Smullen
July 22, 2006 <i>(Saturday)</i>	Hoffman Park	Bob Hosh
July 29, 2006 <i>(Saturday)</i>	Wells Mills County Park	Nina Burghardt
August 6, 2006	Rancocas Audubon Nature Center <i>Includes a microscope session after foray.</i>	Sang Park
August 13, 2006	Schiff Nature Preserve	Susan Hopkins
August 27, 2006	Stephens State Park	Jim Richards
September 2, 2006 <i>(Saturday)</i>	Herrontown Woods	Bob Hosh
September 10, 2006	Washington Crossing State Park	Glenn Freeman
September 24, 2006	Stokes State Forest – Grete Turchick Foray & Picnic <i>Bring food to share and your own picnic gear.</i>	Grete Turchick
October 15, 2006	Cheesequake State Park	Bob Hosh
October 21, 2006 <i>(Saturday)</i>	Mahlon-Dickerson Reservation	Ania Boyd
October 29, 2006	Brendan T. Byrne State Forest	Rod Tulloss

### OTHER FORAYS THAT MAY BE OF INTEREST TO OUR MEMBERS:

**NAMA Foray, August 17-20**, at the Hinton Training Centre (near Jasper National Park) Hinton, Alberta, Canada. For information, visit the NAMA Web site: [www.namyco.org/events/index.html](http://www.namyco.org/events/index.html)

**COMA (Connecticut-Westchester Mycological Association) Clark Rogerson Foray, August 25-27** at the Cave Hill Resort, Moodus CT. For information, visit the COMA Web site: [www.comafungi.org](http://www.comafungi.org)

**NEMF Foray, September 1-4**, at Saint Anthony's Hermitage, Lac-Bouchette, Canada, in the unique boreal forest 150 miles north of Quebec, 250 miles north of Montreal. For information, visit [www.nemf.org/files/2006/2006.html](http://www.nemf.org/files/2006/2006.html)

**Newfoundland-Labrador Foray, September 15-17**, at Lavrock Centre, Avalon Peninsula, Newfoundland. For information, visit <http://hnhs.ca/mushrooms/foray-2006>

**Wild Acres Foray (a NAMA regional foray), September 29 - October 1**, at Wildacres in North Carolina. For information, contact NAMA through their Web site: [www.namyco.org](http://www.namyco.org)



## **DRIVING DIRECTIONS TO NJMA FORAYS**

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

**CHEESEQUAKE STATE PARK:** *From the Garden State Parkway:* Take exit 120, 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 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.

**HERRONTOWN WOODS:** Herrontown Woods, owned by Mercer County and run by the County Park Commission, is located in the northeastern corner of Princeton Township. It can be reached by taking Snowden Lane off Route 27 (Nassau Street). The entrance to the parking area is located on the left a few hundred feet before the intersection of Snowden and Herrontown Road.

**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.

**MAHLON-DICKERSON RESERVATION:** From I-80 or US 46, take NJ 15 North, up Mase Mtn. to exit 6, for Weldon Rd. Bear right (east) toward Milton. Weldon Rd. enters the park, and there are several entrances from it. Take the one marked Family Picnic Area.

**MANASQUAN RESEVOIR:** *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 24 for 3 miles. 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 miles; past Mendham Animal Hospital, and see Old Mill Rd on right (blue house).\*

\*Go 1.3 miles north 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 up hill and then fork right into the PEEC parking area. Or, 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:** *From US 1 North or South* to 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.

*From 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 Tpk Exit 5*, go left approximately 1 mile to I-295 South, and exit at 45A, Rancocas Rd. east. After 1.7 mile, see 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 mi. see Center on left.

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

*From Flemington Circle (Rts. 31, 202, 12)* take NJ 31 North approx. 4 mi. and turn right onto West Woodschurch Rd.

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

**SCHIFF NATURE PRESERVE (located in Mendham):** *From Route 287:* Take Rte 287 to Exit 22B (Bedminster/Netcong/Rte 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 miles to entrance on the right.

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

**STOKES STATE FOREST:** I-80 to US 206 North, and through Branchville & Culver Lake. Entrance is about five mi north of Branchville, on the right at a sign for the office. Pass the office and follow signs for Kittle Field Parking, near ball field. Restrooms & 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.

**WELLS MILLS COUNTY PARK:** *From Garden State Parkway northbound, exit 69* (Route 532), turn left (west), proceed 2 1/2 miles to park entrance on left.

*From Garden State Parkway southbound, exit 67* (Barnegat, Chatsworth), turn right on West Bay Ave. (Rt. 554). for about 5 miles to Route 72. West on 72 a short distance to Route 532 east. Turn right and proceed 3.8 miles to park entrance on right.

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**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 [rhosh@patmedia.net](mailto:rhosh@patmedia.net)*

# NJMA FORAY GUIDELINES

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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](http://www.njmyco.org/guidelines)



# MAKING SCENTS OF MUSHROOMS

by Walt Sturgeon

Smelling mushrooms is at times an identification aid and is often interesting. My technique is to crush a bit of the flesh and to immediately give that area a good sniff. Even without crushing a bit of the mushroom, odors can usually be detected by getting close and smelling the underside of a mushroom. The challenge is coming up with a response to what it smells like. Odors are produced by a combination of the mushroom's various chemical components. These mixtures can result in similar but different odors. There are many species where the most common response is like anise. Yet none of these species smells the same. Describing smell is often very subjective. Often when I ask someone to give their opinion as to what a mushroom smells like, they can not come up with an answer. Once I give them the generally accepted answer, then they can detect it. The power of suggestion? Yes but it is more than that. Smells are ephemeral and elusive to describe at times. Memories are often evoked and a response to a mushroom odor may be influenced by one's childhood experiences.

Twenty years ago, I wrote an article in *Mushroom the Journal* about the subjective responses of non-mushroomers to smelling a dried *Lactarius* which is most frequently described as smelling like burnt sugar. Responses to this lovely scented mushroom ranged from horse manure to the inevitable "It smells like a mushroom". The people who really sniffed it came up with a variety of comparisons, all of which I could detect. These included fenugreek, maple syrup, walnuts, burnt sugar, beef bouillon, and celery. Fresh mushrooms carrying this odor are *Phellodon confluens*, *Lactarius aquifluus*, and *Lactarius camphoratus*. The latter is called Candy Caps, and I have had cake icing flavored with this species which was very much like maple.

Some people have said that the human animal thinks with his stomach. The majority of fungi "smell comparisons" would support this contention. Everyone is familiar with food, and the lion's share of mushroom scent descriptions emanate from the kitchen.

Vegetables frequently come to mind when a mushroom is "smell tested". Most anyone who has peeled potatoes should identify the odor of the Citron Amanita, *Amanita citrina*, as that of raw spuds. The Cleft Foot, *Amanita brunnescens*, and *Amanita porphyria* also have this familiar odor.

Radish odors are often referred to as "raphanoid" from the radish genus *Raphanus*. Many Hebeloma species have this pungent aroma as does *Mycena rutilaniformis*, and a couple of common species familiar to most amateur mycologists, the Deer Mushroom, *Pluteus cervinus* (= *P. atricapillus*) and the pinkish *Mycena pura*.

Husking corn is a familiar experience to many Ohioans. It is brought to mind by sniffing *Pholiota spumosa* and

the small moss-loving mushroom with the big name, *Cystoderma amianthinum* var. *rugoso-reticulata*. I have detected this small mushroom's odor just by walking by a plate of them at a foray display.

Cucumber is a relatively uncommon mushroom odor association. It is very obvious in the Dryad's Saddle, *Polyporus squamosus*. It was also present in the collection of *Macrocystidia cucumis* at the 2005 OMS Fall Foray at Dawes Arboretum. Other agarics sharing this odor are *Nolanea hirtipes*, *Phaeocollybia olivacea*, and *Mycena viscosa*.

Spoiled cabbage with components of garlic and onion are present in *Gymnopus polyphylla* and *Marasmiellus foetidus*. An odor of old cole slaw is noticeable in *Sparassis spathulata* when it is past its prime for eating. Unforgettable is the rotten cabbage with a sulphur component odor of the mock oyster *Phyllotopsis nidulans*.

Fruit aromas are usually a delight to the sniffing mycologist. There is a bit of joy in discovering that a wild mushroom smells of coconut, as does *Lactarius hibbardae* (*mammosus*) and the similar *Lactarius glyciosmus*. Often the kind of fruit is unclear as in *Hygrocybe ovina*, which is variously described as having a fruit-like or nitrous odor. Chanterelles in the genera *Cantharellus* and *Craterellus* have a heady bouquet said to resemble apricots or peaches. *Lentinus levis* has a distinct citrus odor, much like a grapefruit.

One of my favorite odors is the sweet smell of benzaldehyde, bitter almonds, or maraschino cherries. To some this odor is very close to that of anise. The Big Laughing Gym, *Gymnopilus spectabilis*, and the Fragrant Russula, *Russula fragrantissima*, are olfactory treats. *Hygrophorus agathosmos* and the almond wax cap, *Hygrophorus bakerensis* have similar scents.

Speaking of anise, several mushrooms remind one of this scent, yet they smell quite distinct from each other. The perfume of anise can be detected in *Clitocybe odora*, the Horse Mushroom, *Agaricus arvensis*, the Giant Polypore, *Meripilus sumstinei*, and in the Oyster Mushroom *Pleurotus ostreatus*. The latter species is especially strong of anise when it fruits on aspen.

Some herbs and spices have scents mimicked by mushrooms. *Hygrophorus eburneus* has a fragrance reminiscent of sage. The Garlic Marasmius, *Marasmius scorodoni*, is aptly named. I have detected its odor when walking through a patch of them. Wafts of garlic also emanate from the scaly pholiota, *Pholiota squarrosa*, and I notice it in *Pholiota squarrosoides* as well, but with a hint of cooked chicken! I thought I was the only one with this association until the 2005 NEMF Foray where Pholiota expert Coleman McCleneghan said she detected the chicken odor as well. Of course my wife Trish rendered the opinion that it smells like cornflakes! Do cornflakes have an odor? Yes they do,

and now I can detect it in this species! Garlic, cornflakes, chicken – Phew!

Fish, crab and shrimp are sought for their tastes and textures. It is their essence, though, which lingers in the kitchen, often much to the cook's dismay, that is shared by several fungi. Two good edibles, the Shrimp Russula, *Russula xerampelina*, and Bradleys, *Lactarius volemus* have very fishy odors. *Russula compacta* and *Lactarius luteolus* also smell fishy.

The Pink-gilled Wax Cap, *Hygrocybe laeta*, has a mild but unpleasant earthy odor reminding me of childhood fishing trips where fingers smelled of nightcrawlers and fish.

Farinaceous refers to the smell of bread making and is a common descriptive adjective for fungal odors, including many *Tricholoma* species. It ranges from the rancid odor of the Veiled Trich, *Tricholoma aurantium*, to the appetizing bread dough odor of the rare *Wynnea sparassoides*. *Leucopaxillus laterarius* and the edible Sweetbread Mushroom, *Clitopilus prunulus* have a ground meal, farinaceous odor.

Other noteworthy food odor can be noted in several *Amanitas* in section *Lepidella*, such as the Turnip Bulb *Amanita*, *A. daucipes*, and the often very large *Amanita rhopalopus*. The odor is that of a salty Smithfield ham. Others detect chlorine from sniffing these *Lepidellas*!

The Tiger Saw Gill, *Lentinus tigrinus* has the subtle scent of fresh milk, while European authors report that *Russula adusta* smells like old wine casks.

Moving from the kitchen to the bathroom, we find the smell of soap in *Tricholoma saponaceum*. Menthol seems to emanate from *Hydnellum cruentum*. The iodine smell of *Mycena iodiolens* would be appropriate in any medicine cabinet. The nitrous bleach smell of *Hygrocybe nitrata* and *Mycena alcalina* also remind one of a medicine chest. The sulphur or coal tar odor of some dandruff shampoos is present in *Tricholoma odora* and *Tricholoma sulphureum* as well as in *Lepiota bucknallii*. Some yellow staining *Agaricus* species are said to smell of phenol.

Lorelei Norvell introduced me to *Hygrophorus hyacinthinus* and I thought the flowery smell was perfume on the lady but it was fungal essence instead. *Tricholoma lascivum* is said to have the perfume of lilacs. *Cortinarius palaceus* smells of geraniums. *Lepiota hystrix* is reminiscent of elder flowers, while *Pluteus bartellii* has the essence of elderberry bark.

Scotch Bonnets, *Marasmius oreades*, are tasty, yet their odor reminds some of sawdust. *Hygrophorus russocoriaceus* is said to smell of pencil shavings or sandalwood. The scent of paraffin has been applied to *Hygrophorus chrysodon*.

Stinkhorns are foul smelling – some say of carrion. Their spore-bearing slime does attract carrion beetles and flies. But there is a dark crustose *Russula* which Bill

Roody refers to as the Dead Deer *Russula* which I think closely resembles the stench of a rotting animal carcass. Bart Buyck is tentatively calling this species, *Russula cadaveriolens*.

Unforgettable odors include the mousey twang of *Leptonia incana*. *Hygrophorus cossus* has a fragrance which is said to be reminiscent of a goat moth's odor, whatever that is. *Cortinarius camphoratus* is another which the late Meinhard Moser described as smelling like an old goat!

There are many other fungal aromas out there, and it is hoped that this article will remind you to check your own collections. Scents often play games with the memory. Some hit of familiarity is there, but often it is vague and ephemeral. *Cortinarius* species are hard to identify but are fun to smell. Who knows – one sniff might evoke memories of places far away and times long ago?

At the Western Pennsylvania's 2005 Mushroom Mania Foray, there was a truffle brought in which I think was a *Rhizopogon*. It was black, and to me had the odor of chocolate or, as someone else noted, slightly burnt brownies. In the *Simon & Schuster Guide to Mushrooms*, Giovanni Pacioni's description of the red truffle, *Melanogaster variegatus* is classic: "Odor at first of chicken liver, then becoming more pleasant like liquor chocolates." With that, maybe it is time to give our noses a rest!

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## PEEC WEEKEND: JUNE 23, 24, 25

by Nina Burghardt

I am pleased to announce that Dr. Richard Kerrigan and his son will be spending PEEC weekend with us. Dr. Kerrigan is the foremost expert in *Agaricus* (meadow mushrooms, portabellos, cremini, and "boring white mushrooms"). He is the founder and director of the *Agaricus Resource Program* which is dedicated to the study, collection, documentation, distribution and preservation of wild agarics. He is also the director of research at *Sylvan America* – a global leader in fungal technology and the world's largest producer and distributor of mushroom spawn. Dr. Kerrigan is also a highly entertaining speaker.

Registration and arrival at PEEC is Friday June 23rd, between 4:30 and 6:00 PM. After our 6:00 dinner, Dorothy Smullen will tell us all about her trip to Denmark, complete with pictures.

PEEC is the Pocono Environmental Education Center. Besides mushrooms, there are waterfalls, fresh air, and stars. There will be a new moon that weekend, June 23rd to 25th, so we should have a great view of the Milky Way.

If you can't stay for the entire weekend, come for the day. The cost is \$20, food not included. PEEC also has tents available. There is a new dining hall and meeting area. COME. I know you will have a good time.





Join NJMA for our annual event in the Poconos!

# PEEC WEEKEND '06

June 23, 24, & 25, 2006

Pocono Environmental Education Center

*Waterfalls, fresh air, stars, and MUSHROOMS!*

SPECIAL GUEST: **Dr. Richard Kerrigan**

Foremost expert on the genus *Agaricus*, founder and director of the *Agaricus* Resource Program. He is also Director of Research at Sylvan America (A global leader in fungal technology and the world's largest producer and distributor of mushroom spawn)

Cost for entire weekend: \$150.00 per person

Registration and check-in:

Friday, June 23, between 4:30 and 6:00 PM

If you can't stay for the entire weekend, come for the day. The cost for the day is \$20, food not included. PEEC also has tents available. (PEEC has a new dining hall and meeting area, too!)

## 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 \$150.00 per applicant.

NAME \_\_\_\_\_ PHONE \_\_\_\_\_

ADDRESS \_\_\_\_\_

NAME \_\_\_\_\_ PHONE \_\_\_\_\_

ADDRESS \_\_\_\_\_

NAME \_\_\_\_\_ PHONE \_\_\_\_\_

ADDRESS \_\_\_\_\_

NAME \_\_\_\_\_ PHONE \_\_\_\_\_

ADDRESS \_\_\_\_\_

TOTAL NUMBER OF PEOPLE ATTENDING \_\_\_\_\_ x \$150.00 = \_\_\_\_\_ (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](mailto:jnburghardt@earthlink.net)**

# DON'T GET LOST! GET TO YOUR FORAYS ON TIME!

by Marc Grobman

Everything is relative. Take, for example, the ten plagues alluded to in the Bible. Some of them – frogs, lice, and locusts – might not upset herpetologists and entomologists. Perhaps, too, they might not feel overwhelming grief if they were late, or got lost on their way to a mushroom foray.

Such a thought is so dreadful to some *NJMA News* readers I apologize for bringing it up. But it's a real danger, and preparation is our best strategy to prevent such a tragedy. So here is your nine-step program to get you to your forays on time.

1. Get a file folder, and label it "Directions." Keep this issue of *NJMA News* there until the foray season is over. Use it also to store any directions you write out, and any maps you use so you can find them quickly when you need them.

2. Whatever your source of directions – *NJMA News*, online, from a map – write them on a separate sheet of paper so you can read each step at a glance when you're on the road. Better yet, type them on a computer and print them out so they'll be easy to edit and easy to read. After the foray, store your directions in your "Directions" folder, so you'll have an easier time next year.

3. Write and rewrite your directions so they're as plain and simple as possible. Use abbreviations for common terms and commands, e.g., L = left, R = right, X = cross, RR trx = railroad tracks, lite = light, SR = state road, etc.

For example, instead of writing:

Take Route 78 West to Route 287 North to Route 202/206 North. Once you go around the ramp, you will continue to a light. Go straight. After the light, Route 206 bears slightly left. Stay on this, as Route 202 exits to the right.

Write this:

- IS 78-W
- IS 287-N
- US 202/206-N
- After lite:
- Bear L to stay on US 206.

4. Once you have your directions to a foray figured out and written clearly, print them out in 16-point type, bold, or handwrite them in large letters, with a black felt pen, so you can read them easily at a glance.

5. On your way to the foray, bring a pen with you and note the time you left and the time you arrive at the foray site. On the way, note corrections and refinements

on your directions. Maybe the landmark that stuck out for you was not the golf course on the left (which you never saw) but the firehouse on the right. Maybe the distance after a certain turn was 6 miles instead of "3 or 4 miles." Note at the top of the directions the total time it took you to get there. Be sure to file the directions in your "Directions" folder when you get home.

6. Now your nine-step program gets tough. But stick with the program – this is important! If you don't know how to read a map, try to learn. Practice. Ask family and friends to help you. Maps are the most reliable source you can rely on to get you to where you want to go. Those Internet-generated directions are great in theory, but often fail to give pick out the route that's most logical for you. How about printed directions? Uh-uh. Even the printed pamphlets and websites of various parks sometimes have inaccurate directions.

Map-reading is not that hard. You can do it. If you can learn about viscid caps, inrolled margins, and stipes with a double annulus, you can handle such concepts as north, south, east and west, left and right.

7. Go online to [www.state.nj.us/travel](http://www.state.nj.us/travel) – that's where in the left column you'll see the link for "Free State Map." The link leads you to several publications: check the box next to the one called "The Official New Jersey State Transportation Map." Your tax dollars are well-spent here. These maps are far better and easier to use than the ones you pay for or those second-class maps from AAA.

If you're not online, get your map by calling 800-VISIT-NJ for free publications, or write: New Jersey Commerce, Economic Growth & Tourism Commission, P.O. Box 820, Trenton, NJ 08625-0820.

8. Sometimes, when you're writing directions, you'll find no map makes it clear which highway exit you should take. If you see taking a certain exit is critical in your journey, go to <http://www.njfreeways.com>. It's a little tricky to use, but you can go here, and scroll down to find the exit number and areas served by an exit for over two dozen major N.J. highways. For example, you can find that on Interstate 78-West, Exit 18 is marked "Annandale," and Exit 17 is marked SR 31, "Clinton - Washington - Flemington."

9. When you need more detail than your New Jersey state map gives you, go online, but not to Mapquest. Mapquest may be the most popular, but graphically, Yahoo and Google maps are far superior, larger, and overall user-friendly. You can find them at:

Yahoo: <http://maps.yahoo.com>  
Google: <http://maps.google.com>

Congratulations on completing your reading of the instructions. Enjoy your forays!

# **NJMA EDUCATION CLASSES for Spring/Summer 2006**

NJMA will be offering classes in mushroom cultivation, microscope ID, and mycomedicinals in the coming weeks. The classes will be offered at various times and places – see list below. Please plan to bring your own lunch. Coffee and tea will be provided. PRE-REGISTRATION IS REQUIRED! Fees are listed with the courses. All classes are limited to 30 people unless otherwise noted. We still have plenty of room!

Directions to Rutgers University/Foran Hall are in the previous issue of NJMANews and on the NJMA website.

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## **Saturday, May 20**

### **10:00 am to 1:00 pm – CULTIVATION WORKSHOP**

**at Gene Varney's home, Somerset, NJ**

Gene Varney will discuss and provide materials for oyster and shiitake mushroom cultivation. Enoki cultivation will be discussed. Registrants will receive directions by e-mail. This workshop will be limited to 15 participants. Bring lunch. \$10.00 fee.

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## **Saturday, June 17**

### **9:00 am to 4:00 pm – MICROSCOPY for the BEGINNER**

**Rutgers University, Foran Hall (Cook College campus)**

Led by Glenn Freeman, mycologist with the State of NJ Agriculture Dept., and hosted by Gene Varney, retired professor of Plant Pathology, Rutgers University. Participants will use microscopes to identify mushrooms. \$10.00 fee

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## **Saturday, July 15**

### **10:00 am to 3:00 pm – MYCOMEDICINAL WORKSHOP**

**Rutgers University, Foran Hall (Cook College campus)**

Presented by Bob Peabody and Gene Varney – Learn how to prepare teas, and make extracts and capsules from New Jersey's medicinal fungi. \$10.00 fee.

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## **REGISTRATION FORM for NJMA EDUCATION CLASSES 2006**

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

TOWN/ZIP \_\_\_\_\_

PHONE \_\_\_\_\_

EMAIL \_\_\_\_\_

Please mail your check, along with this completed form, at least 7 days before the first class for which you're registering. Send check made out to "NJMA" to:

**Jim Barg, 220 Millbrook Road, Hardwick, NJ 07825-9658**

MAY 20 CULTIVATION WORKSHOP      \$10.00 x \_\_\_\_\_ persons = total \_\_\_\_\_

JUNE 17 MICROSCOPY FOR THE BEGINNER      \$10.00 x \_\_\_\_\_ persons = total \_\_\_\_\_

JULY 15 MYCOMEDICINAL WORKSHOP      \$10.00 x \_\_\_\_\_ persons = total \_\_\_\_\_

TOTAL AMOUNT ENCLOSED \$ \_\_\_\_\_

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



# THE MOST COMMON FLESHY BASIDIOMYCETES of PEEC

submitted by Glenn and Ania Boyd

*Megacollybia platyphylla* (Phillips, p. 46) Up to 12 cm convex to flat, brown-gray cap w/radially-oriented fibers. Gills adnate (partially attached). Stem with thick white rhizines (hyphal “roots”). Rather bitter and reported to cause stomach upset. On wood. To distinguish it from the equally common and similar habitat *Pluteus cervinus*, look at the gill attachment (free in *Pluteus*), and spore print: white for *Megacollybia*, and pink for *Pluteus*.

*Marasmius rotula* (Pinwheel Marasmius) (Phillips, p. 76). Small (less than 1/2”), deeply grooved pallid caps with central depression. Gills same color, distant, attached to circular “collar-ring” around the stem. Stem wiry, lighter at the top, darker toward base. Most often on dead twigs and wood debris. A similar mushroom growing on oak leaf litter is *Marasmius capillaris*.

*Russula vinacea* (= *krombholtzii*) (Phillips, p. 117) Absolutely the most common russula in the New Jersey database (found 130 times on NJ forays). Medium size wine cap, often blotched ochre-yellow on disk. Stem white, graying with age. Gills cream, forking at stem, spore print white. Taste hot!

*Xerula furfuracea* (Phillips, p. 40; Barron, p. 303) Cap convex to flat in age with broad umbo in central depression. From honey to smoky brown, velvety, often radially wrinkled and appearing translucent (very beautiful!) Gills white, barely touching stem. Stem white, slightly rooting, covered with minute brown hairs (furfuraceous, hence the name). Edible and tasty, although rather hard to make a meal - mostly growing singly.

Most common spring amanitas: *Amanita fulva*, *Amanita flavoconia*, and *Amanita sinicoflava* (details are in the Amanita Cheat Sheet, elsewhere in this newsletter.)

*Boletus* (= *Xerocomus*) *badius* (Bay Bolete) (Phillips, p. 222). Chestnut brown, velvety cap with concolorous stem (plus some reddish tints). Sticky cap when young or after rain. Pores pale yellow to olive staining blue-gray. Flesh whitish, stains weak vinaceous. Odor and taste pleasant, which means (you guessed it): Edible and good!

*Tylopilus felleus* (Bitter Bolete) (Phillips, p. 244) Large brown cap with white to pink (when old) pores. Pale brown stem with brown reticulation (delicate fishnet-like network of ridges). Spore print is burgundy. Tastes BITTER! One specimen in the pot will make the whole thing good only for the compost pile. To distinguish it from *Boletus edulis*, the King Bolete or Porcini, (Phillips, p. 232-33), remember that Porcini has a white reticulation on the stem, and the pores are whitish to

greenish-yellow (when old). *Boletus edulis* also has an olive-brown spore print (if you are willing to devote one to science!)

*Russula silvicola* (Phillips, p. 130) Rather small, bright red Russula with white stem and VERY hot taste. Cap peels more than half. Spore print white. Usually on humus, while similar to it is another red russula: *Russula emetica*, which grows often in sphagnum moss.

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## A FEW MUSHROOMS TO LOOK FOR ON THE PRINCETON FORAY

compiled by Ania Boyd

**ASCOMYCETES:** fungi with spores produced in sacks called asci (Lincoff p. 21):

*Gyromitra korfii* (False Morel) Honey-combed chambered cap. Dangerous, contains a chemical which is similar to rocket fuel. One can get sick by just inhaling the fumes from cooking these mushrooms.

*Morchella esculenta* (Yellow morel) Honey-combed hollow cap (no further explanation needed- yum!) (Phillips p. 301)

*Morchella semilibera* (Half-free morel) Not quite as delicious as the former, but often the only consolation of the picker. Usually found about a week before true morels (Phillips p. 303).

**BASIDIOMYCETES:** fungi with spores produced on basidia (club-like structures) (Lincoff p. 21)

*Coprinus micaceus* (Mica Cap) Small, beige, two-inch bell-shaped striate (grooved) caps growing clustered at tree bases. When young, the caps have glistening granules, hence the name.

*Pleurotus ostreatus* (Oyster mushroom) Wood growing, shelf-like, gilled edible fungi. The cold season variety is especially tasty, and less likely to have grubs.

*Pluteus cervinus* (Fawn-colored Mushroom) Free gilled (Lincoff p. 17) mushroom growing on wood. It has a pink spore print, but if you find it young, the gills look white. Edible, but best when young. (Phillips p. 138)

*Polyporus arcularius* (Spring Polypore) Brownish cap with hexagonal pores, a central stalk (versus *P. alveolaris*, which has a lateral stalk), on dead deciduous trees (Lincoff photo #509).

*Puccinia podophylli* (Mayapple rust) Yellow-orange spots on mayapple (*Podophyllum peltatum*) leaves.

*Agrocybe acericola* and *Agrocybe praecox* Cream to buff, up to 4” caps, brown spored fungi with ring and white rhizomorphs (fungal threads) at the base of the stem.

*Auricularia auricula* (Wood Ear) Ear-shaped rubbery mushroom with minutely hairy underside. Microscopically, its basidia are horizontally (transversely) segmented. Get ready for sweet-and-sour soup!

*Exidia recisa* Similar to Wood Ear, but more lobed, irregular jelly fungus. Microscopically, its basidia are vertically segmented.



This issue's recipe was served at the NJMA Balthazar Bistro Culinary Group dinner on April 22. This recipe is adapted from *The Balthazar Cookbook* by McNally, Nasr, and Hanson.

### **COQ AU VIN** (serves 4)

(adapted by Jim Barg)

Though currently synonymous with chicken, Coq au Vin was originally made by braising the meat from a sinewy old rooster in a cheap red wine for a long period of time.

*8 pieces of chicken (legs and thighs, cut apart)*  
*1 large yellow onion, cut into a 1/2-inch dice*  
*1 large carrot, cut into 1/2-inch dice*  
*2 celery stalks, cut into medium dice*  
*1 head of garlic, halved horizontally*  
*1 bottle red wine*  
*1 bouquet garni*  
*Salt and freshly ground black pepper to taste*  
*1/4 cup olive oil*  
*2 tablespoons tomato paste*  
*3 tablespoons all-purpose flour*  
*3 cups chicken stock which has been reduced by 1/3*  
*1 pint white boiler onions*  
*1/2 lb. smoked slab bacon, diced*  
*1 pound small domestic mushrooms*  
*1 cup sautéed chanterelles (or three cups fresh)*  
*3 tablespoons chopped flat-leaf parsley*

In a large bowl, combine the chicken pieces, onion, carrot, celery, garlic, wine, and bouquet garni. Cover with plastic wrap and refrigerate for 24 to 36 hours.

Strain the chicken and the vegetables from the marinade, reserving the liquid, and separating the chicken and vegetables.

Heat the olive oil in a large Dutch oven. When it begins to smoke, add the chicken in batches, being sure not to crowd the pan, brown evenly and deeply on all sides, about 8 minutes per side. Set the finished chicken to the side and discard the oil; replenish it in between batches.

When finished browning the legs, reduce heat to medium and add the reserved vegetables to the pot. Cook until they soften and begin to brown, about 5 to 8 minutes. Stir in the tomato paste and cook for about 2 minutes, and then add the flour, stirring again for about 2 minutes. Add the reserved wine marinade and, as it bubbles up, use a wooden spoon to scrape the bottom of the pot and incorporate any flavorful bits into the broth. Reduce the liquid by half, about 20 to 25 minutes, and then add the stock and add the chicken back to the pot. As it reaches a boil, cover and reduce the flame to low and maintain a slow and gentle simmer for 1 hour, at which point the meat should be meltingly tender.

Meanwhile, prepare the rest of the ingredients: Blanch the pearl onions in boiling water for 5 to 7 minutes, until tender. Strain and set aside. Cook the bacon in a dry sauté pan over medium heat until brown, about 10 minutes, and remove with a slotted spoon. Discard half of the bacon fat. Add the button mushrooms (and the chanterelles, if fresh) to the sauté pan and the now very hot rendered bacon fat. Cook until brown, about 5 minutes, and remove with a slotted spoon. (If using sautéed chanterelles, add them after browning the fresh mushrooms.) Add the blanched pearl onions to the pan, sautéing until they, too, are brown, about five minutes.

Remove the chicken from the braising liquid and strain the contents of the pot, reserving the liquid and discarding the vegetables. Bring to a strong simmer and skim the surface of the sauce as it bubbles, removing any visible fat. When the sauce has reduced by half, return the legs to the pot along with the bacon, onions, and mushrooms and simmer for an additional 15 minutes. Just prior to serving, add the chopped parsley.

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## NJMA CULINARY GROUP BISTRO SUPPER

by Jim Richards

On Saturday, April 22, a group of fifteen met to enjoy the most recent Culinary Group event: an Alsatian Bistro supper based on recipes from some of the greatest restaurants in this country, Balthazar and Lutece in New York, and Bouchon in California.

We began the meal with Flammenkuche (thin-crust pizza-like tarts with cheese, crème faiche, bacon and onions), Chicken Liver Mousse served with an assortment of breads, and Celeriac Remoulade, which is a chiffonade of celery-root with a mustardy-mayonnaise dressing.

We then had a delicious Mushroom Soup (the recipe will be in the next issue of *NJMA News*) made with a chicken-stock base and featuring shiitake and button mushrooms. Rather than completely pureeing the soup, John Horvath left some texture which was appreciated by the diners – they got to taste little bits of the various ingredients which added interest to the dish.

The main courses were a Choucroute Garnie, which is sauerkraut with sausages and other meats. (Bob Saunders had even went so far as to make his own sauerkraut which made for an outstanding dish) and the

best Coq au Vin that I have ever had. Jim Barg made it all the more appropriate for a mushroom club meal by adding some chanterelles.

These two main dishes were accompanied by Potato Gratin, Leeks Vinaigrette, and Broccoli Rabe sautéed with Garlic.

We finished the meal with a large platter of dessert cheeses with Asian Pears, puff pastry Apricot-Glazed Apple Tarts, and Chocolate Mousse.

The next Culinary Group event will be an Asian-inspired BBQ on Saturday, August 12, and will be held at the Horvath's home in Somerset. More details in the next newsletter, but put it on your calendar now.





## **NJMA NEWS**

c/o Susan Hopkins

P.O. Box 291

Oldwick, New Jersey 08858

### **FIRST CLASS MAIL**

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- **EDUCATION CLASSES 2006**
- **DON'T GET LOST!**
- **MEMBERSHIP DIRECTORY**
- **EDITOR'S NOTES**
- **BALTHAZAR COQ AU VIN**
- **PRESIDENT'S MESSAGE**

*...plus much more!*

**They're eye-catchers: Shiny, colorful, and tough  
(and some say one is the key to immortality)**

## ***Ganoderma lucidum & Ganoderma tsugae***

With *Ganoderma lucidum* growing on broad-leaved trees and *Ganoderma tsugae* growing on hemlock, these striking reddish-brown mushrooms with white edges are some of the more striking polypores that we come across in New Jersey. *Ganoderma lucidum* is known by Asians as Ling Chi, Ling Zhi, or Reishi, it has been called the "mushroom of immortality and spiritual potency". Ling Chi is claimed to boost energy levels, improve sexual vigor, counteract aging, and improve health in general.

(That is, if you hold your nose when you drink the tea!)