



NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION
Volume 38-3 May - June 2008



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Send ONLY newsletter submissions to the editor. All other correspondence should be sent to the secretary:

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NJMA EVENTS HOTLINE

908-362-7109 for information on NJMA events or cancellations due to bad weather.

THE WAIT
IS OVER!

2008
FORAY
SCHEDULE
INSIDE [SEE PAGE 3]

CALENDAR OF UPCOMING EVENTS

Sunday, May 4
10:00 am

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

Saturday, May 17
1:00 pm - 4:00 pm

NJMA Education Class:
COOKING WITH FUNGI
at the home of Bob Hosh in Somerset. \$20.00 fee, Registration required. (see pages 8 & 9)

Saturday, May 31
10:00 am - 12:00 pm

NJMA Education Class:
CULTIVATION WORKSHOP
at the home of Gene Varney in Somerset. \$15.00 fee, Registration required. (see pages 8 & 9)

Sunday, June 10
10:00 am

BOB PEABODY WILD FOODS FORAY
with special guest **DAVID WINSTON**
Deer Path Park *Leaders: Bob Peabody and Bob Hosh*

Friday, June 13 and
Saturday, June 14
5:00 pm Friday to
5:00 pm Saturday

UNION COUNTY BIOBLITZ
Elizabeth River Parkway
(Elizabeth, Union, and Hillside area)
(see Marc Grobman's article on page 13 for info)

Saturday, June 14
10:00 am - 3:00 pm

NJMA Education Class:
WORKING WITH DIGITAL PHOTOS
at the Frelinghuysen Arboretum in Morristown.
\$10.00 fee, Registration required. (see pages 8 & 9)

Sunday, June 22
1:00 pm - 4:00 pm

NJMA Education Class:
FUNGI CRAFT WORKSHOP
at the Great Swamp MWR Bookstore and Gift Shop.
\$20.00 fee, Registration required. (see pages 8 & 9)

Saturday, June 28
9:30 am - 12:00 pm

NJMA Education Class:
ASCOMYCETES
at Foran Hall, Cook College, Rutgers University.
\$10.00 fee, Registration required. (see pages 8 & 9)

Saturday, June 28
12:30 9m - 3:00 pm

NJMA Education Class:
KEYING WITH MICROSCOPY
at Foran Hall, Cook College, Rutgers University.
\$10.00 fee, Registration required. (see pages 8 & 9)

Sunday, July 13
10:00 am

FORAY: Meadow Woods Park
Leader: Susan Hopkins

Sunday, July 20
10:00 am

FORAY: Herrontown Woods
Leader: Nina Burghardt

COMING IN LATE JULY

A VISIT, TALK, AND FORAY WITH AUTHOR, PHOTOGRAPHER, NATURALIST

ROGER PHILLIPS



PRESIDENT'S MESSAGE

We recently lost a member of our club. Terry Horvath was the club's recording secretary from 1998 to 2001. She was very active in our club until she could no longer get outside. She will be missed by everyone who knew her.

During the spring, we are having informational exhibits at several events. So many people know nothing about fungi, and this gives us an opportunity to reach out and educate them.

On April 19, we were at Lewis Morris Park in Morristown. Susan Hopkins was there. On April 26, we were at Deer Path Park in Hunterdon County. (This is the same location as our Wild Foods Foray which will be held on June 8. This year's foray will be lead by the herbalist David Winston, who founded the herb extract company, Herbalist and Alchemist. He is an internationally known lecturer, teacher and author.)

NJMA will be at Science Weekend on May 17-18. It will take place at the State Museum in Trenton. This year's Science Weekend will celebrate the 150th anniversary of the discovery of Haddy, the dinosaur fossil.

Once again, we will have an exhibit in the discovery tent at the Clearwater Festival in Croton-on-Hudson, NY. This festival raises money to educate about (and clean up) the Hudson River. There is always great music, with lots of exhibits about the river and the environment.

Mark your calendars for the July 26-27 weekend. Roger Phillips, the author of *Mushrooms of North America* (which so many of us use) will be here. He will be giving a presentation on Saturday, July 26 at the Frelinghuysen Arboretum and he will lead the foray on Sunday. There will be more information in the next newsletter.

This year's Victor Gambino Foray will be held at King's Gap instead of PEEC, and in August this time around. Terri Layton has planned a wonderful weekend. This is a great opportunity for new members to learn more than they can on a regular Sunday foray. There are lots of walks planned, and our guest will be Dr. Tim Baroni, a well known explorer, adventurer, and mycologist.

Our educational workshops still have some spaces left. So sign up.

I hope you will join us for our first foray in Princeton. As of this writing (April 9), collectors have found over 100 morels in West Virginia. Hopefully, this will be a sign of things to come!

– Nina Burghardt

In memoriam

Terry Horvath

It is with great sadness that we announce that Terry Horvath, a long-time member of NJMA and the wife of NJMA past-president John Horvath, died on Wednesday evening, April 2, 2008.

Terry had served as NJMA Secretary for three years and was a regular attendee at club functions. At Fungus Fest, she was usually one of the greeters or was busy at the membership table. At lectures and forays, she could be found sitting quietly out of the way, working on the *New York Times* Sunday crossword puzzle – in ink! At NJMA Culinary Group events, she could always be counted on for helpful advice, like “Jim, no Italian would ever have that many meat dishes in one meal!” And, she was a gracious hostess when the Culinary Group had their Summer picnics at the Horvath's home.

Terry was born in Brooklyn and had moved to Franklin Township in 1960. She was a founding member of the Parents' League for Educational Placement, a group that helped integrate public schools in Franklin Township. In 1969, she joined the Somerset County Action Project and became the head of its housing organization that helped families utilize public funds to rehabilitate old homes and to get low cost mortgages.

Terry is survived by her husband of 54 years, John Horvath; a daughter, Thersea, and her husband Harry, and a son Steven and his wife, Barbara, as well as two granddaughters, Claire and Veronica.

Terry, we will all miss you!

FUNGUS FEST 2008 NEEDS YOU

submitted by Dorothy Smullen

2008 will be our 30th year for Fungus Fest – WOW! This year's 'Fest will be held on Sunday, September 28. It's never too early to start thinking about this, our biggest annual public mushroom education event.

Every year, Fungus Fest grows with new exhibits and ideas. Thanks to all the members who volunteer each and every year, and we always need more people to help. YOU are ALL very important – whether you just help with setup on Saturday or greet the public on Sunday. Every job is essential. Please let me know by e-mail dsbs@bellatlantic.net or phone (908) 647-5740 to let me know that you will continue your usual job or if you want to help for the first time.

We need you, and thank you as always!



2008 NJMA FORAY SCHEDULE

(Driving directions to forays are on pages 4 and 5)

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 4, 2008	Princeton Water Works	Jim Barg
June 8, 2008	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 & Bob Hosh , with special guest David Winston
July 13, 2008	Meadow Woods Park	Susan Hopkins
July 20, 2008	Herrontown Woods	Nina Burghardt
July 27, 2008	Schiff Nature Preserve	Susan Hopkins w/special guest Roger Phillips
July 31 - August 3, 2008	NEMF Samuel Ristich Foray Connecticut College New London, CT <i>(Registration required. Visit www.nemf.org)</i>	
August 10, 2008	Hoffman Park	Bob Hosh
August 15-17, 2008	NJMA Victor Gambino Foray King's Gap Environmental Center Carlisle, PA <i>(registration required, see page 11)</i>	Terri Layton
August 17, 2008	Stephens State Park	Jim Barg
August 21-24, 2008	COMA Clark Rogerson Foray <i>(Registration required, visit www.comafungi.org)</i>	
August 31, 2008	Manasquan Reservoir Environmental Center	Rob Robinson
September 7, 2008	Rancocas Audubon Nature Center	Judy Mudrak
September 14, 2008	Stokes State Forest – Grete Turchick Foray & Picnic <i>Bring food to share and your own picnic gear.</i>	Bob Hosh
September 18-21	NAMA Foray, McCall, Idaho <i>(Registration required, visit www.namyco.org for details)</i>	Judy Mudrak
September 28, 2008	Fungus Fest 2008 Frelinghuysen Arboretum, Morristown, NJ	
October 5, 2008	Washington Crossing State Park	Glenn Freeman
October 12, 2008	Cattus Island County Park, Toms River	Igor Safonov
October 18, 2008 (Saturday)	Cheesequake State Park	Glenn Boyd
October 26, 2008	Brendan T. Byrne State Forest	Rod Tulloss

We are currently arranging another foray in the Passaic County area. The exact date and location will be announced in an upcoming newsletter, on our website, and will be sent to those on our email list.

DRIVING DIRECTIONS TO NJMA FORAYS

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.

CATTUS ISLAND COUNTY PARK: Garden State Parkway to Exit 82 - Route 37 EAST/Seaside Heights. Take jughandle to Fischer Blvd., then go north on Fischer Blvd. for approximately .3 miles to Cattus Island Blvd. Turn right at light, and left at park entrance. For more information, call 1-877-OC PARKS.

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 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.

FRELINGHUYSEN ARBORETUM: *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.

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.

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 1/2 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 Route 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.

(continued on next page)

PRINCETON WATER WORKS (a.k.a. INSTITUTE WOODS) *From US 1 North or South* to exit at Alexander Road WEST. Go approximately 1/2 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.

DEER PATH PARK (Round Mountain section): *From I-78/ Clinton,* take NJ 31 South for approximately 6.4 miles and make a left onto West Woodschurch Rd. using the jughandle.*

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.

**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

MYCOPHAGY 2008 ROUNDUP

by Jim Richards

On February 10, Jim Richards and Bob Hosh presented a demonstration of mushroom cooking techniques for Mycophagy 2008. Jim Barg manned the video camera and a crew of helpers worked in the kitchen and in the meeting hall, while Bob Peabody filled in the gaps between the demonstrations with another NJMA auction. (This year the auction raised \$487.00. Items that were auctioned were donated by Jim Barg, Maya Bloom, Pat and Arlie Bogue, Barbara Ecker, Susan Hopkins, Bob Peabody, Phillips Mushroom Farm, Rob and Claudia Robinson, Frank and Ashley Santora, and Gene Varney. Thank you all for your generosity!)

The demonstration used a new format this year: While Bob or Jim demonstrated a dish for the audience, the other members of the team prepared a larger batch of the same dish in the kitchen. When the demo was over, the dishes prepared in both rooms were combined (so that everything would taste the same) and then a crew of servers distributed the food to the seated audience.

We had asked for comments from the attendees on the event. We heard from a few people: Mike Rubin said that he particularly enjoyed the video close-ups of the food so he could see what was being done. He also made note that there were some complaints from vegetarians about the use of meat in some of the dishes. (In fact four of the six dishes were vegetarian-friendly.) He also said "I've never found a mushroom in the wild that does not have some insect in it. So, in theory, mushroom hunters could never be true vegetarians". Jane Bourquin also liked the camera work, and thought that the "choice of dishes was varied and very delicious." She liked that the audience was seated at tables and did not have to balance plates in their laps. Several members wanted Bob and I to talk more about what we were doing. The kitchen staff wanted a break so they could see part of the program.

Bob and I both have many ideas about things that we can improve for next year. We have already begun working on the menu for 2009. We are hoping that we can convince some other members to bring bread to share. Usually we have had plenty in the past. This year only Bob baked some: Jane Grigson's Walnut Bread from Southern Burgundy (Beard on Bread) and Whole Wheat, Potato, and Caraway Bread (an old family recipe).

The recipes from the demonstration can be found scattered through this issue of *NJMA News*.



NJMA CULINARY GROUP JAPANESE DINNER COMING ON JUNE 14

submitted by Jim Richards

On Saturday June 14 at 3:00 pm, the NJMA Culinary Group will have a Japanese Dinner. The menu will feature *washoku* – the traditional foods of Japan.

Dishes that are being considered for the menu include Miso Soup with Enoki Mushrooms, Rolled Sushi Two Ways, Chilled Noodle Salad, Eggplant stuffed with Ground Chicken, Miso-Marinated Grilled Fish, Gingery Seared Pork, Soy-Glazed Beef Burgers, and Poached Peaches in Lemon Ginger Miso Sauce. Bob Hosh and Jim Richards will be planning the menu (as usual) and will be sending the recipes to the participants. Attendees will submit invoices for the food they cooked and the cost will be divided among the participants.

The dinner will be held at the home of John Horvath in Somerset. Directions will be furnished upon registering for the dinner.

For further information and/or to register for the dinner, please contact Jim Richards (908-852-1674) jimrich17@mac.com or Bob Hosh (908-892-6962) rhosh@patmedia.net.



NEMF UPDATE

submitted by Gene Yetter

I call your attention to new material available at www.nemfdata.org, including updated NEMF species and taxonomy lists, preliminary information about the 2008 event, and a downloadable registration form. If you haven't visited the site before, click on the green bar to enter. The registration form will also be available in club newsletters as the form is distributed by the registrars.

Please reply to gyetter@worldnet.att.net with questions about material on the Web site.

E-mail addresses for members of the Connecticut Valley Mycological Society who are running the foray are provided at both nemfdata.org and www.nemf.org.

I encourage everyone to investigate the "Forum" link on the main page of the [nemfdata](http://nemfdata.org) site. The forum is a central location for you to post questions and information about activities relating to the foray and to mycology in the Northeast in general. To use the forum, it is necessary to follow instructions in registering an account. A new account should become active within 24 hours. Several starter topics are already listed. You will be ready to post when you receive a reply e-mail.



HUNGARIAN FEAST ENJOYED BY NJMA CULINARY GROUP

annotated by Bob Hosh

On March 29, almost 30 members and guests of the NJMA Culinary Group enjoyed a feast of Hungarian Food. The dinner was held at the Unitarian Society in East Brunswick. The menu was as follows:

HORS D'OEUVRES

Korozott juhturo (Lipto cheese spread)

Sharp sheep cheese, cream cheese, butter, capers, onion, mustard, caraway seeds, sour cream and paprika. Served on small slices of rye bread. (Prepared by Bob Hosh)

Toltott kaszinotojas (Casino Eggs)

Fancy stuffed eggs served on a bed of crisp cooked vegetables with a homemade mayonnaise. (Prepared by Christina Young)

Sonkas palacsinta torta (Ham and crepe torte)

A "torte" made of a stack of crepes with minced ham between the layers and topped with a special cream sauce. Two tortes were prepared by Jim Richards.

ENTREES

Eszterhazy rostelyos (Steaks Eszterhazy)

Elegant braised steak with carrots & parsnips finished in a creamy wine sauce, served over broad noodles and garnished with julienne carrots and parsnips. (Prepared by Bob Hosh)

Erdelyi rakott kaposzta (Transylvanian layered cabbage)

Also called *Kolozsvari rakott kaposzta*, this is a casserole of sauerkraut, sausage and pork with rice, bacon, sour cream, and paprika. (Prepared by Pat Bogue)

Ponty gombaval toltve (Carp stuffed with mushrooms)

Actually, three stripped bass were substituted and stuffed with wild mushrooms; then baked. (Prepared by Jim Barg)

ACCOMPANIMENTS

Uborkasalata (Cucumber salad)

Wilted cucumber slices and onion in a dressing of water, vinegar, salt, paprika and no oil! (Prepared by Jane Bourquin)

Ceklasalata (Beet salad)

Beets marinated in vinegar, water, salt, sugar and caraway seeds. Served on a bed of lettuce. (Prepared by Mike Mudrak)

Sargarepa es kalarabe fozelek (Carrot and kohlrabi preparation)

Carrots and kohlrabi cooked in broth and finished in a light roux. (Prepared by Alex Adams)

Majorannas gombatokany (Stewed mushrooms with marjoram)

Mushrooms stewed with herbs and finished with spaetzle cooked in the stew to thicken it. (Prepared by Maryann Beitel)

Paraj (Creamed spinach) (Prepared by Alex Adams)

DESSERTS

Rigo Jancsi (Chocolate cream slices)

Two thin layers of chocolate sponge cake with a light rum cocoa cream filing all topped with chocolate frosting. (Prepared by Jim Richards)

Almas pite (Apple-walnut pie)

Double crust apple and walnut pie. (Prepared by David Ecker)

Mogyorotorta (Hazelnut Torte)

A toasted hazelnut torte with a butter cream icing. (Prepared by Ruth Varney)

Turos retes (Cheese Strudel)

Strudel with cheese filling. (Prepared by Bob Saunders)

Bob Hosh also made a large loaf of peasant style potato bread with scant caraway seeds.

The cost of this feast, including the cost of the room was \$14.00 per person – an amazing bargain.

Photos and recipes from the dinner are available at NJMA's website, www.njmyco.org.



ROGER PHILLIPS: AUTHOR / PRESENTER / PHOTOGRAPHER

(adapted by Jim Richards from material supplied by Roger Phillips)

On the weekend of July 26 and 27, our friend Roger Phillips will be visiting NJMA for a special presentation at the Frelinghuysen Arboretum and to lead our foray at Schiff Nature Preserve.

Roger is in some senses an anti-academic. What he sets out to do is learn and understand a scientific discipline and then explain the subject to the general reader. His success is in part due to his being able to work in both camps without patronising the one or demeaning the work of the other.

Roger Phillips originally trained as a painter at the Chelsea School and he has pioneered the use of color photographs for reliable plant identification. His work has been so successful over the last 25 years, that he now has more than 20 books to his credit ranging from *Roses* to *Mushrooms*, through *Vegetables*, *Trees*, *Perennial Garden Flowers*, *Shrubs*, and *Wild Flowers*. The books are translated into eight European languages and his international sales have now topped five million copies.

He is also well known for his BBC television series *The Quest for the Rose* and *The Three Thousand Mile Garden*. Both series were extremely well received internationally and have been repeated many times in America, Japan, Australia, New Zealand, South Africa, Europe, and even Israel.

Roger Phillips, who has won numerous awards including three for best produced and designed books and the prestigious André Simon Award, is now acknowledged in Europe as the most prolific plant illustrator of all time having published more than 20,000 plant identification photographs of both wild and garden flowers – all using his advanced photographic techniques. His *magnum opus*, *Mushrooms of Great Britain and Europe*, is highly acclaimed by both academics and amateurs alike for its marvelously clear photographs and informative text.

After working on European mushrooms, Roger started work on photographing the mushrooms and other fungi of North America. For seven years running, he spent the whole mushroom season traveling all over the states, both spring and autumn, with his wife Nicky, and in the first three years, daughter Phoebe, and then with his second daughter Amy. During these seven years he visited and collected in 28 states, normally moving on to a different area every week.

Roger's most recent venture, apart from producing books, is setting up a website, rogersroses.com. This already has 5,800 roses on site. Also, a mushroom site, rogersmushrooms.com, was launched two years ago, and currently gets about one million visitors a year.



NJMA EDUCATION CLASSES for Spring/Summer 2008

NJMA will be offering classes in mushroom identification and other topics in 2008. The classes will be offered on weekends at various times and places – see list below. For all-day sessions, 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 25 people unless otherwise noted.*** Directions to the Great Swamp NWR Friends Bookstore and Rutgers University are on the next page.

Saturday, May 17

1:00pm to 4:00pm – COOKING WITH FUNGI (New class!)

at the home of Bob Hosh in Somerset (directions will be sent or emailed to registrants)

Bob Hosh will conduct a hands-on cooking workshop using different mushrooms. Participants will enjoy eating their results. ***This class is limited to 10 people.*** Be sure to register early. \$20.00 fee

Saturday, May 31

10:00 am to 12:00 noon – CULTIVATION WORKSHOP

at the home of Gene Varney, Somerset, NJ (directions will be sent or emailed to registrants)

Gene Varney will discuss and provide materials for oyster mushroom cultivation. Enoki and shiitake cultivation will be discussed. Shiitake logs may be available for purchase from Alex Adams. ***This class is limited to 15 people.*** \$15.00 fee

Saturday, June 14

10:00 am to 3:00 pm – WORKING WITH DIGITAL PHOTOS (New class!)

at the Frelinghuysen Arboretum

Do you know the difference between JPEG and TIFF? Do you understand the relationship between resolution and print quality? Want to learn how to clean up your digital photos? Jim Barg will help and take your questions.

A “must” for anyone wishing to enter our annual photo contest! ***This class is limited to 12 people.*** \$10.00 fee

Sunday, June 22

1:00pm to 4:00pm – FUNGI CRAFT WORKSHOP (New class!)

at the Great Swamp NWR Bookstore and Gift Shop

Join Susan Hopkins and Dorothy Smullen in this hands-on workshop to create felted bowls made from wool fleece (some mushroom dyed) and hand-crafted paper beads made from polypore fungi.

Limited to 12 people. \$20.00 fee

Saturday, June 28

9:30 am to 12:00 pm – ASCOMYCETES

Rutgers University, Foran Hall (Cook College campus)

Gene Varney will present the basics of this fascinating group that includes morels, truffles, cup fungi, earth tongues, carbon fungi, and others by illustrated lecture and use of microscopes. ***Limited to 15 participants.*** \$10.00 fee

12:30 pm to 3:00 pm – KEYING WITH MICROSCOPY (New class!)

Glenn Boyd will lead us through a Power Point presentation using keys and micro-photos to teach us how to identify genera, sections, and species. Provisional notes on Amanitas, Russulas, LBMs and other mushrooms will be provided. Limited to 15 participants. \$10.00 fee

DIRECTIONS to the FRIENDS OF GREAT SWAMP NWR Bookstore and Gift Shop

Take exit 30 A from Rt. 287. Follow through Basking Ridge on N. and S. Maple Ave. Make a left onto Lord Stirling Rd. Continue on dirt road over small bridge. Road is now called White Bridge Rd. Turn left on Pleasant Plains Rd. Continue past the turn for the refuge headquarters (closed on weekends). Watch for sign on the right for the Friends Bookstore. (Note: Do not try to get there from Madisonville Rd. The bridge is closed.)

DIRECTIONS to RUTGERS UNIVERSITY, FORAN HALL

From NJ Turnpike: Take Exit 9, bear right to Rte 18 N, New Brunswick. Follow 18 to Rte 1 S. *Follow Route 1 south past Sears and Ryders Lane exit to next exit @ Squibb Dr./College Farm Road. At end of ramp turn right onto College Farm Road. **Go past NJ Museum of Agriculture and barns to 4-way stop. Turn right at stop sign, go past Food Science

building on left to adjacent parking lot #90. Follow path to Foran Hall, a large new building behind parking lot.

From Rte 1 or 130 from the South: At intersection of 1 and 130 go north on Rt.1. Pass DeVry Institute on right and take next exit onto Squibb Dr./College Farm Road. Follow U-turn under Rte 1 to stop sign. Turn left onto College Farm Road and continue from ** in the directions above.

From Rte 287: Take Rte 287 to exit 9, River Road. From exit ramp keep right onto River Road. Follow River Road to lights where you turn right on Rte 18 over the Raritan River. Continue on Rte. 18 to exit for Rte 1 S. Follow from * above.

Alternate route from Rte 287: From 287 take Exit 10 to Easton Ave, Rte 527. Follow Easton to end at the RR station in New Brunswick. Turn left on Albany St. and then right at light onto George Street. Follow George through the city and at about the 9th light turn right onto Nichol Ave. and then left at the bookstore onto 1-way Lipman Drive. Continue straight at the curve in the road to 4-way-stop, then turn left and park in lot #90 on left next to Food Science building. On the weekend, you can park on Lipman Drive and ignore the parking meters.

DIRECTIONS TO FRELINGHUYSEN ARBORETUM – See page 4



PHOTO BY TERRI LAYTON

REGISTRATION FORM for NJMA EDUCATION CLASSES 2008

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. Remember, classes are limited in size.

Send check, made out to "NJMA", to: **Igor Safonov, 2215 Arch St. #501, Philadelphia, PA 19103**

- MAY 17 COOKING WITH FUNGI \$20.00 x _____ persons = total _____
- MAY 31 CULTIVATION WORKSHOP \$15.00 x _____ persons = total _____
- JUNE 14 WORKING WITH DIGITAL PHOTOS \$10.00 x _____ persons = total _____
- JUNE 22 FUNGI CRAFT WORKSHOP \$20.00 x _____ persons = total _____
- JUNE 28 ASCOMYCETES \$10.00 x _____ persons = total _____
- JUNE 28 KEYING WITH MICROSCOPY \$10.00 x _____ persons = total _____

Questions? Call Igor Safonov at 215-313-1764
or Dorothy Smullen at 908-647-5740

TOTAL AMOUNT ENCLOSED \$ _____

NOTE: You may wish to copy the other side of this page before clipping and mailing this application.

HERBALIST DAVID WINSTON TO LEAD 2008 WILD FOODS FORAY

submitted by Bob Peabody

This year's Bob Peabody Wild Foods Foray will take place on June 8 at the Overlook Pavilion of Hunterdon County's Deer Path Park (Round Mountain Section). The foray begins at 10:00 AM. (see end of this article for details).

Our distinguished guest walk leader will be David Winston. David is an herbalist and ethnobotanist with over 35 years of training in Cherokee, Chinese, and Western herbal traditions. He has been in clinical practice for over 28 years, and is a herbal consultant to many physicians and other healthcare professionals throughout the USA and Canada.

David is also the president of Herbalist & Alchemist, Inc. an herbal company manufacturing over 300 products, and founder/director of Herbal Therapeutics, Inc. School of Botanical Medicine. He is an internationally known lecturer and teaches frequently at medical schools, symposia and herb conferences.

David is a contributing author of *American Herbalism*, published in 1992 by Crossings Press, the author of *Saw Palmetto for Men & Women* (Storey, 1999), and the co-author of *Herbal Therapy & Supplements: A Scientific and Traditional Approach* (Second edition, Lippincott, 2007) and *Adaptogens: Herbs for Strength, Stamina, and Stress Relief* (Healing Arts, 2007). In addition, David is a founding/professional member of the American Herbalist Guild, for which he served three terms as a board member.

The schedule for the day will be as follows:

Foray walk: 10:00 AM to 12:00 noon

Talk by David: 12:00 PM to 12:30 PM (bring a folding chair)

Potluck picnic: 12:30 PM to finish (bring a dish to share)

Bob Hosh will preside over the cooking.



NJMA ART EXHIBITION AT FRELINGHUYSEN ARBORETUM SEPTEMBER 2008

by Jim Richards, Art Exhibit Chairman

For the first time in many, many years (the last one was at the first Fungus Fest in 1979), NJMA members will have an opportunity to display and sell their art as an introduction to Fungus Fest. The gallery space at the Frelinghuysen Arboretum is available for our use for the month of September.

Original works of art (paintings, photographs, graphics, etc.) by NJMA members will be showcased from Sunday, August 31 until the end of September.

All work must be framed and ready to hang when

received by the Exhibit Committee. Frelinghuysen Arboretum will receive a 20% commission on all sales.

More information will be available in the next newsletter and on our website, www.njmyco.org.

If you are interested in working on the Exhibit Committee or in submitting works for display, please contact Jim Richards at jimrich35@verizon.net or at 908-852-1674.

This is just a repeat of the announcement from the last newsletter as I am still waiting for NJMA members to contact me to work on the committee setting the guidelines for the show. So far, I have had three members contact me with the offer of art work to be included in the show. But I still need people who are willing to help organize and install the show. Please contact me at the addresses above.



RECIPE FILE

Creamed Mushrooms with Pasta

by Jim Richards

(This dish was demonstrated and cooked in quantity at the February 2008 NJMA Mycophagy meeting.)

- 1 lb. cremini mushrooms, wiped clean, and sliced 1/4" thick**
- 1 lb. Coprinus comatus, cleaned and cut into 1" pieces***
- 1/2 cup Spanish onions, sliced**
- 2 tablespoons garlic, minced**
- 2 tablespoons butter**
- 1 1/2 cups light cream**
- 3 tablespoons beurre manie (equal parts by weight of butter and flour blended into a paste)**
- 1 lb. wide fettucine, cooked**
- Salt and pepper to taste**

1. Heat the butter in a large skillet over medium-high heat. Add the onions and cook until transparent – 3 to 5 minutes. Add the garlic and sauté 2 minutes.

2. Add the mushrooms and cook for about 5 minutes (until they have begun to release their juices). Add salt and pepper to taste.

3. Add the light cream and, when hot, add the beurre manie to thicken.

4. Add the cooked fettucine to the pan and mix well.

5. Correct seasoning with salt and pepper to taste.

*The Coprinus comatus used in the demonstration and tasting had been previously cooked in butter with onions and garlic and frozen.

Serves 4-6

UNION COUNTY BIO-BLITZ 2008: JUNE 13-14 EVENT OFFERS UNUSUAL OPPORTUNITIES, SPECTACULAR CHANCE TO PROMOTE NJMA

by Marc Grobman

Union County is sponsoring its annual "bio-blitz" this year at Elizabeth River Parkway, a 312-acre area in east central Jersey bounded by Elizabeth, Union, and Hillside – roughly a half-mile southeast of Garden State Parkway, Exit 140.

A bio-blitz is when teams of biologists scour an area for 24 hours and attempt to identify as many different species as they can. The results are compiled and used to heighten public awareness of local area biodiversity. Bio-blitzes performed in such densely-populated areas as the one this year amaze both participants and onlookers with documentation of the wide variety of plants, animals, and fungi that survive sinister surroundings of steel, concrete, asphalt and plastic.

The Union County BioBlitz kicks off Friday, June 13, at 5:00 PM, wrapping up 24 hours later on Saturday afternoon. As the Mycology Team Leader for the 2006 bio-blitz in Ashbrook Reservation, and Team Co-Leader (with Dorothy Smullen) at the 2007 Watchung Reservation BioBlitz, I can attest that bio-blitzing is a whole lot of fun. Plus, it's a great opportunity to promote mushrooming and the NJMA.

For the Union County Parks Department publicizes the event heavily, and provides tables under a huge tent for the different bio-blitz teams to set up exhibits, display their finds, and pass out literature to visitors. At the past two bio-blitzes, hundreds (perhaps even thousands) of people came to participate and spectate, with many stopping by the NJMA table.

So it's accurate to liken the BioBlitz to a huge foray and Fungus Fest in one – synchronized with parallel forays and fests by herpetologists, ornithologists, entomologists, and dozens of other 'ologists. We'll all roost happily underneath one big tent – this time the county will erect it on the Kean College campus, which borders the parkway. So if you participate, you'll have plenty of opportunities to check out a variety of exhibits at this one-day natural history museum.

You can pitch in for anywhere from a few hours up to the whole BioBlitz, and you'll be in great company. Some of the sponsors, partners, and participants include Kean University Institute of Urban Ecosystems Studies, Brooklyn Botanical Garden, Greater Watchung Nature Club, New Jersey Department of Environmental Protection Division of Fish and Wildlife, Staten Island Zoo, and Wild Birds Unlimited. That's just a partial list. Your role will be as you choose: forayer, hosting the mycology table to discuss mushrooms with the public,

or identifying species of fungi that forayers bring to the mycology table.

If this appeals to you, please get in touch with me *pronto*, so I can get you registered as a volunteer. Volunteering provides you with the inside track to fun, excitement, and the warm inner glow of doing Good Works – plus, your official volunteer status entitles you to free breakfast and lunch tickets. To reach me, email is best: marcgo@comcast.net, but you can also try calling me evenings or weekends at 908-322-4176, or even by writing: Marc Grobman, 94 Paterson Rd., Fanwood, NJ 07023.



ASK A QUESTION OR SHARE YOUR KNOWLEDGE

NJMA YAHOO GROUP tech.groups.yahoo.com/group/NJMYCO

A free forum on the Internet for NJMA members to share mushrooming experiences and to freely exchange any kind of mycological information.

For full details on joining this group, see the July/August 2007 issue of this newsletter.

Join now, and start communicating!



RECIPE FILE

Mushroom and Chayote Curry

by Bob Hosh

(This dish was demonstrated and cooked in quantity at the February 2008 NJMA Mycophagy meeting.)

- 1 lb. Royal Trumpet mushrooms (*Pleurotus eryngii*), halved lengthwise and cut into 1/8 inch thick slices**
- 1/2 cup chopped Spanish onion**
- 1 large Chayote squash, quartered lengthwise and cut into 1/4" thick slices**
- 1/4 cup canola oil**
- 1 tablespoon curry powder**
- 1 teaspoon salt**
- 1 tablespoon flour dissolved in 1/4 cup cold water**
- 1 cup whole milk yogurt**

First, steam the Chayote squash until it is barely tender, set aside. Heat the Canola oil in a large skillet and add the Royal Trumpet mushrooms, sauté for about 5 minutes over medium heat or until the mushrooms release their moisture and it has mostly cooked off. Add the chopped onion. Add steamed chayote, the curry powder, and salt and mix well. Cook an additional 5 minutes; add the flour/water slurry and the yogurt and cook until heated through. Do not boil. Serve over brown rice.

Serves 4-6

NJMA COMMITTEE CHAIRS AND MEMBERS FOR 2008

Archives/Historian	Bob Peabody
Art Exhibit 2008	Jim Richards
Books	Herb Pohl
Computer	Gene Yetter
Culinary (dinner group)	Bob Hosh, Jim Richards
Cultivation	Gene Varney
Dyeing	Susan Hopkins, Ursula Pohl, Viola Spock, Melanie Spock
Education	Dorothy Smullen, Gene Varney
Foray	Manager - Bob Hosh, Nina Burghardt Recorder - Glenn Boyd, John Burghardt New Sites - Bob Hosh, Nina Burghardt, Bob Peabody
Fungus Fest	Dorothy Smullen (chair), Jim Barg (publicity)
Hospitality	Nina Burghardt
Victor Gambino Foray	Terri Layton
Library	Bob Hosh, Herb Pohl
Mycoaesthetics	Jim Richards
Mycophagy	Bob Hosh, Jim Richards
NAMA Representative	Ursula Pohl
NEMF Representative	Susan Hopkins
New Member	Jim Barg, Bob Hosh, Jim Richards, Rob Robinson
Newsletter	Editor - Jim Richards Art Director - Jim Barg Circulation - Susan Hopkins
Nomination	Glenn Boyd, Sang Park, Rhoda Roper
Photo Contest	Jim Barg, Jim Richards
Ray Fatto Scholarship	Michael Rubin, Chairman Bob Peabody, Treasurer Dorothy Smullen, Gene Varney, Glenn Boyd
Slide Library	Dorothy Smullen, Jim Barg
Sunshine	Ursula Pohl, Nina Burghardt
Taxonomy	Gene Varney, Dorothy Smullen, Glenn Boyd
Toxicology	Michael Rubin, Rod Tulloss
Web Site	Bob Hosh, Jim Barg, Rob Robinson

REPORT ON SOMA WINTER WILD MUSHROOM CAMP 2008

by Terri Layton

I had never even heard of this event, but when the wind chill hit below 20° and I noticed a registration in our newsletter, my heart skipped a few beats and I decided to endure a long flight out to San Francisco, where the weather forecast was for the mid 50's even though night temperatures could go down to the 30's.

I was little punchy when I arrived at my assigned cabin after having spent the last 15 hours traveling and having gotten up three hours earlier than normal, but a sign affixed to the cabin definitely caught my eyes. The sign had a drawing of an *Amanita muscaria* (definitely!) and the word *Fistulina*. I glanced at the next cabin and saw the exact same drawing of an *Amanita muscaria* (definitely!) and the word *Ganoderma*. By now, my mind is screaming "UH UH...OH, NO...Who? What? Is this the latest DNA finding? Are they all related – *Amanita*, *Fistulina*, and *Ganoderma*?"

I tried to remember what Dr. Glenn Freeman said at a lecture on DNA at Frelinghuysen last January. I remember Glenn began his lecture with the Friesian naming convention or nomenclature (based mostly on macroscopic characteristic to classify gilled, polypore, puffballs, corals, boletes) and a theory that fungi evolved over time to maximize reproduction. I also remember his talk about no matter where fungi fall DNA-wise, that it does not change the intrinsic characteristic of a fungus. He further said that it would be premature to throw out any field guides since we still have to call it something. Basically, what he said was: "What's in a name? That which we call a fungus...it's still the same fungus". Amen!

Well, I decided to deal with this DNA stuff much, much later, and staggered into my cabin, perchance to catch a nap before dinner. Suddenly I was paralyzed as my eyes darted from bed to bed to bed to bed – NO – not any bears sleeping on any beds; and NO – I did not walk in on anyone.

Everyone had brought his or her own bedding! I didn't bring mine! No sleeping bag! No pillow! No towel!

The Winter SOMA (Sonoma County Mycological Association) attracts as many people as the NEMF on the East coast. This event boasts an attendance of over 200 annually. It attracts many more first-timer-non-members than members of SOMA. Naturally, there were many who didn't know the first thing about mushrooms. I saw more people with cameras than loupes dangling around their necks. Needless to say, the primary focus didn't seem to be on finding new species or taxonomy, but was skewed to having fun with mushrooms – like arts and cooking. (Hold on here! I am not

saying that taxonomy is boring!) Wait! But there was no shortage of well-known mycologists like Dr. Tom Volk (a.k.a. Cool Dude!) and Dr. Else Vellinga. Also a long list of others, including well-known computer gurus.



At one of the ID tables, SOMA Mushroom Camp

That Saturday evening was delightful, with a roaring fire blazing in a fireplace (big enough for me to walk right in), free-flowing Sonoma and Napa Valley wines, two gigantic tables of cheese big enough to feed an army, and all kinds of appetizers, pates, smoked salmon, sushi, etc. You name it, they had it! And lots of intelligent, friendly, interesting (left over from hippy days) people! In fact, one of the friendly people who sat uninvited at our table turned out to be one of the founders of SOMA. Darwin deShazer shared the history of SOMA and kept the conversation lively throughout the evening. He was obviously very proud and pleased with the turnout. When I marveled at how wonderful and plentiful the food was, Darwin promised that the next day would even be better...and he wasn't kidding. More cheeses, wine, food – and even live entertainment!

On Sunday, I opted to go out on a foray, although there was a lineup of over 20 lectures and demonstrations to satisfy various interest groups, including mycophagy, cultivation, dying, paper making, identification, and microscope classes.

The foray site was in Salt Point State Park, about an hour north of the camp along US 1. I hitched a ride with two natives who grew up around the area. Along the way, my eyes feasted on beautiful rolling hills dotted with cows (I was told that not all California cows are happy), ocean waves pounding jagged rocks, and sandy beaches; all the while my ears were soaking up the local goings-on about diving for abs (that is what the natives call abalones) and invasive plant species. I also got tons of information on where to stay, what to eat, see, and do. My hospitable amigos extended the use of their homes for my future trips and told me, "*Mi casa es su*

casa.” How nice is that?

Fruiting this time of the year were *Craterellus cornucopioides*, *Hydnum umblicatum*, and *Hydnum repandum*. One particularly interesting find for me was *Lactarius rubidus/fragilis*, and later that evening I was able to taste bread pudding made out of this species, which smelled and tasted like maple syrup. What a treat!

It was also interesting to see that collection tables were set up on outside decks as forayers unloaded their baskets. I noticed an absence of microscopes and figured that the identification was primary done macroscopically. There was a brief rain one evening, but no one seemed to be concerned as they retreated indoors and found warmth by the fireplace as they sipped on wine.

While I was busy eating, drinking, and socializing, Glenn Boyd was busy talking to computer gurus and mycologists alike. Actually Glenn was in Seventh Heaven when he found someone who was able to positively identify his latest fungi acquisition. Let me digress here a bit, back to the East Coast: Last January, three NJMAers (Jim Barg, Glenn Boyd, & I) decided to join the NY Mycological Society’s annual banquet in Flushing, NY. Having arrived a little too early for the dinner, we decided to run across to a Chinese grocery store and have a look around. Naturally we came upon dried mushrooms, and I decided to invest \$3 and cook them up, even though I couldn’t read what was printed on the package. Glenn started to turn the package over this way and that and said it could be *Lepiotas*. Not being of Chinese descent, and unable to read the character language, I shrugged my shoulders as both Jim and Glenn looked at me hopefully for a positive ID. Fat chance here.

We also witnessed poor little turtles and bullfrogs huddled together in plastic tubs waiting for some nice mycologists (most who claim to love nature) to set them free from their impending doom. Folks, I really tried to convince Jim and Glenn to tip over the containers. No takers however.

Of course, Jim and I were curious about of what the dried mushrooms were called (I am still in the East Coast), but Jim and I, being of sound minds, decided that name wasn’t all that important. What’s in a name? It only cost \$3, and we figured that it was probably safe to eat (no death skull was visible on the package).

When we finally sat down to eat, neither Jim nor I was surprised to see that Glenn and Gary Lincoff were exchanging knowing glances about the dried-up stuff instead of concentrating on eating. It sure didn’t look like Glenn and Gary were sharing recipes or discussing an optimal tactical plan to free the poor creatures waiting to be rescued across the street. Later I found out that Glenn actually put this thing under a microscope after the banquet (yes folks...you heard me right) (I know it’s winter time, but...) Glenn later reported

that the microscopic study was less than fruitful due to an absence of spores in the bag. This illustrates why you really shouldn’t be playing with food.

Now back to the SOMA Camp: Anyway, Glenn presented this dried up specimen to Dr. Else Vellinga, a *Lepiota* specialist, and presto! Instant ID. Now, I didn’t know she could read Chinese! Susan Hopkins warned me that Else knew her stuff, and Else had varied interests, but I would never have guessed that Else’s repertoire included reading a character language. WOW! The dried up stuff from the Chinese store is called *Termitomyces*. Read on to find out why it’s called “termito”:

Termitomyces: Genus of mushroom that is only found in association with mound-building termites. Termites only eat the mycelium and not the mushrooms. However, the mushrooms are collected by indigenous people, for food, in Africa, India, Madagascar, and Southeast Asia, where these termites occur.

SOMA camp would have been more enjoyable if Susan Hopkins and Dorothy Smullen were able to extend their stay from their journey out to the West coast to attend the 13th International Fungi & Fibre Symposium in Mendocino, CA (only a couple hours away from our camp), but it was nice to get away from the winter doldrums and not have suffered the Giants’ win of the NFC championship.

PS: By the way, I was lucky to find a nice lady who brought an extra sleeping bag for an out-of-town friend (who at the last minute decided to bring her own). And a towel, but no pillow. Who needs pillow when you’ve got a sleeping bag to keep you warm? That’s what I thought. Ever try sleeping a whole night without a pillow? My neck was lopsided, but I didn’t freeze to death. Finally my neck feels better, but I lost my voice screaming at the Patriots’ stupidity for 18-1. That is 18 wins and one GIANT loss.



Else Vellinga, Glenn Boyd, and Tom Volk



RECIPE FILE

(This dish was demonstrated and cooked in quantity at the February 2008 NJMA Mycophagy meeting.)

Crepes Stuffed with Mushroom Pork Paprikash *(Filling recipe by Bob Hosh. Crepes recipe below.)*

1 lb. lean pork loin

1 lb. Cremini mushrooms, cleaned and quartered

1 ounce dried Gyroporus castaneus mushrooms reconstituted in 1/2 cup boiling water, drained (save the water) and chopped

2 tablespoons sweet butter

2 tablespoons Canola oil

1/2 cup red onion minced

1/2 cup minced bell pepper

1/2 cup water

1/2 cup dry white wine

3 tablespoons flour dissolved in 1/3 cup heavy cream

1 cup sour cream

1 tablespoon sweet Hungarian paprika

Salt and pepper to taste

In a Dutch oven over medium heat, melt the butter in the oil, dry the pork loin and brown it on all sides; remove it from the pot and set aside. Add the Cremini mushrooms and sauté until they release their moisture, about 5-6 minutes. Add the onion and the reconstituted *Gyroporus castaneus* mushrooms and sauté for about 5 minutes; add the bell pepper, water, wine, and paprika. Return the meat to the pot and bring to a boil and then lower the heat to low. Simmer meat partially covered until very tender – about 1 hour. Remove the meat to a platter and shred it finely. Set aside. On low heat, stir in the flour dissolved in heavy cream and the sour cream into the liquid in the pot. Simmer, but do not boil sauce. Adjust seasonings at this point. Add the shredded meat and mix well. Use this mixture to fill the crepes. Use about 1/4 to 1/3 cup pork & mushroom sauce for each crepe. Place on baking sheets and bake in a 350° oven for about 10 minutes.

Crepes *(recipe by Jim Richards)*

1 cup cold milk

1 cup cold water

1/2 teaspoon salt

4 large eggs

1/4 cup melted, unsalted butter (plus extra to sauté the crepes)

2 cups all-purpose unbleached flour

1. Add the liquids, salt, and eggs to a blender. Mix at low speed for 30 seconds.
2. Add flour and blend at medium speed for 2 minutes.
3. Scrape down blender jar. Blend at high speed for 1 minute. (the batter should have the consistency of light cream)
4. Refrigerate for at least 2 hours – and up to 2 days.
5. When ready to make the crepes, heat a 6-to-7-inch sauté pan to medium high. Brush pan lightly with butter. Add a scant 1/4 cup of batter to the pan. Immediately tilt the pan to cover the bottom with the batter. (If it sets too quickly the pan is too hot – adjust accordingly)
6. When the top of the crepe looks dry (about 1 minute), lift one edge of the crepe with a spatula and, if the bottom is lightly browned, flip the crepe in the pan. Cook the second side for 30 seconds to a minute until set. (The second side should not brown.)
7. Stack cooked crepes browned-side down until ready to use. (May be made up to a day ahead and refrigerated)
8. Heat an oven to 375°.
9. Place a big spoonful of the filling on the lower third of each crepe and roll the crepes into cylinders.
10. Arrange in a shallow buttered baking dish and heat for about 10 to 15 minutes – the filling should be hot and the crepes lightly browned. (grated cheese or a sauce could be used to cover the crepes before placing in the oven)

Makes 18 to 24 crepes. Serves 4 to 6.



RECIPE FILE

(This dish was demonstrated and cooked in quantity at the February 2008 NJMA Mycophagy meeting.)

Warm Mushroom Salad

by Jim Richards

8 ounces Beech Mushrooms, left whole, but trimmed

8 ounces Oyster mushrooms, cut into 2-inch pieces

1 red bell pepper, cut into fine julienne strips

3 tablespoons extra virgin olive oil

1 lb. Spring Green salad mix

Salt and pepper

Croutons (see recipe following)

Dressing (see recipe following)

1. Heat olive oil in large skillet until medium hot. Saute mushrooms just until they begin to exude their juices. Remove from pan.
2. Mix the salad greens, cooked mushrooms, bell pepper, and croutons together in a large bowl.
3. Add the dressing to the sauté pan. Warm through and pour over the salad.
4. Correct seasonings with salt and pepper to taste and serve immediately.

Croutons

1/2 loaf Italian bread, cut into 1-inch cubes

Extra virgin olive oil, as needed

1/4 cup chopped fresh herbs (parsley, marjoram, thyme)

Salt and pepper

1. Brush the bread cubes with the oil and toast in a 350° oven until lightly browned, tossing occasionally, about 15 minutes.
2. Add salt and pepper to taste, along with the herbs.

Dressing

2 tablespoons Dijon mustard

1/4 cup rice vinegar (for the demo, I used 1 part Chinkiang vinegar and 1 part unseasoned rice vinegar.)

1 teaspoon sugar

1/4 cup extra virgin olive oil

Salt and pepper to taste

1. Mix all together.

Note: The original recipe called for 1/4 pound of double-smoked bacon, which would have been fried until crisp and reserved. The bacon fat would have been used as part of the fat to cook the mushrooms and also would have been an integral part of the dressing. The cooked bacon would have been added back into the salad with the croutons.

Serves 4 to 6

MEMBERSHIP LIST REMOVED FROM ONLINE VERSION
FOR PRIVACY REASONS

MEMBERSHIP LIST REMOVED FROM ONLINE VERSION
FOR PRIVACY REASONS

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FOR PRIVACY REASONS

MEMBERSHIP LIST REMOVED FROM ONLINE VERSION
FOR PRIVACY REASONS



RECIPE FILE

(This dish was demonstrated and cooked in quantity at the February 2008 NJMA Mycophagy meeting.)

Mushroom Stir Fry

by Jim Richards

- 1 lb. Shiitake mushrooms, caps sliced 1/4-inch thick (stems removed and discarded)***
- 1 ounce dried Shiitake mushrooms, reconstituted in hot water, caps sliced 1/8-inch thick (stems removed and discarded) Reserve soaking water.***
- 1/2 ounce dried tree-ear mushrooms, reconstituted, and sliced into 1/8-inch strips***
- 1 tablespoon ginger, peeled and finely minced***
- 2 tablespoons garlic, peeled and finely minced***
- 4 scallions, cut into 1/4-inch slices***
- 8 ounces Shanghai bok choy*, cut into 1/2-inch pieces***
- 8 ounces Milk Choy*, cut into 1/2-inch pieces***
- 8 ounces michili*, cut in 1/2-inch pieces***
- 1 medium red pepper, cut in 1/4-inch strips***
- 1 medium yellow pepper, cut in 1/4-inch strips***
- 1 medium carrot, cut in 1/8-inch strips***
- 4 ounces snow peas, both ends removed***
- 2 tablespoons peanut oil***
- 2 tablespoons mushroom soy sauce***
- 1 tablespoon chili sauce with garlic (optional)***
- 1 cup vegetable broth***
- 2 tablespoons dry sherry***
- 3 tablespoons cornstarch, mixed with 1/4 cup vegetable broth***

1. Heat a wok or large sauté pan until medium hot. Add the peanut oil. When it begins to shimmer, add the scallions, garlic, and ginger. Cook until lightly golden.
2. Add the mushrooms. Stir-fry 2 minutes.
3. Add the peppers and carrots. Stir-fry for 2 minutes.
4. Add the bok choy, milk choy, and michili. Stir-fry for 2 minutes.
5. Add the soy sauce, chili sauce, sherry, and vegetable broth along with 1/2 cup of the shiitake-soaking liquid. Cook for 2 or 3 minutes until the vegetables are crisp-tender.
6. Stir in the cornstarch slurry in small amounts until the sauce reaches the desired thickness (It should just coat a spoon lightly). Do not over-thicken or the dish will be unpleasantly “gummy”.

* The Oriental greens can be changed as desired depending on availability

Serves 4 to 6

NJMA NEWS

c/o Susan Hopkins

P.O. Box 291

Oldwick, New Jersey 08858

FIRST CLASS MAIL

NJMA is a non-profit organization whose aims are to provide a means for sharing ideas, experiences, knowledge, and common interests regarding fungi, and to furnish mycological information and educational materials to those who wish to increase their knowledge about mushrooms.

Nolanea verna (a.k.a. *Entoloma vernum*)

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- **ROGER PHILLIPS VISIT**
- **WINSTON AT WILD FOODS**
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- **NJMA KING'S GAP FORAY**
- **JAPANESE DINNER**
- **UNION COUNTY BIO-BLITZ**
- **NJMA ART EXHIBIT**
- **2008 MEMBERSHIP LIST**

...plus much more!

One of the first gilled mushrooms of the season, it usually appears around the time of the morels. It is *poisonous*, often causing severe gastric upset.

