



LAKELAND MYCOLOGY CLUB

"DISCOVER MUSHROOMS.....A WORLD OF WONDER AT YOUR FEET"

OCTOBER--WHAT A MONTH: October is a month we will long remember. At the beginning of the month our membership totaled seventeen, since then, our membership has almost doubled, to a total of thirty members. The club apparently has struck a responsive cord with area residents as evidenced by the phenomenal growth during this last month. Much credit must be given, however, to the active evangelizing done by the members in expressing their enthusiasm to friends and acquaintances.

We'd like to formally welcome the new members into the club, hoping that they will find the club and its activities as interesting and enjoyable as we have. The new members are: HILDEGARD WILLIAMS (Branchville), MARGARETE TURCHICK (Franklin), ALICE SEARS (Mountain Lakes), NEAL and KAREN McDONALD (Boonton), FRANK and KATHY WASKO.....RALPH DANCICO (Rockaway), VICTOR LINDNER.....STELLA PETROUVICH (Dover), STAN and IRENE TYLER (Sparta), and R. WIGHTON (Morris Plains)

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RECAP OF MEETING AT THE TOURNE: Last month's monthly meeting has to be one of the most important meetings the club has held since we formed, and fittingly it was held at the "Tourne" where we originally had met last May.

Having arrived somewhat late at the parking lot, it appeared at first glance that our scheduled meeting place had inadvertently coincided with some other club gathering, but to my surprise and delight, the milling crowd was in fact the Lakeland Mycology Club members. In the midst of the crowd was Fred (our treasurer) frantically jotting down names and addresses and diligently collecting membership fees, using the trunk of a car as an emergency desk.....nine new members joined us at this meeting. Hiram (our president) managed to regroup the members around a picnic table. Though it may have appeared as organized confusion nevertheless, several important topics were touched upon. One concerned future meetings.....we do intend to continue our monthly meetings throughout the winter season, and we will attempt to present programs of special interest.

Several reprints were passed out,...a book review on "Soma" (Divine Mushroom Of Immortality)....a 'Free Press' article on "Mushroom Farming In Warren County"....and a reprint of "Mushrooms-Enthusiasts Hunt Them In Parks" (that's us- in the 'Daily Record').

Business having been quickly dispensed with, the members broke off into groups gathering either single specimens to identify or quantities for eating. Whether your main interest was mycology, or mycophagy, both were satisfied.....over 25 species were gathered and identified and the mycophagists walked away with several bushels of "honey mushrooms" (Armillaria Mellea) and a basket of "Clitopilus Abortivus". A good sized "hen of the woods" was found and divided up among several members, including myself.....later I cut it into 1/2 inch slices and fried them in butter. Delicious!! This species definitely goes on my preferred mushroom list.

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WINTER PROGRAM: Most of the winter meetings will be scheduled inside;

the exact location has not as yet been decided on. Some of the programs that we hope to present are movies, slides, and other activities, such as a club dinner, as suggested by one member, at a Pennsylvania restaurant which specializes in mushroom cookery.....sounds interesting. As we work out the details of the various programs they will be made known. In the meantime, any suggestions or assistance will be more than welcome.

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MUSHROOM FIELD BOOKS: Several members have requested the recommendation of some good field books. An excellent starter is "Non-Flowering Plants" a Golden Nature Guide paperback (\$1.00). Another excellent guide published by Putnam & Sons is "Field Book Of Common Mushrooms" by Thomas (\$6 plus). "Guide To Mushrooms & Toadstools", by Lange & Hora....a Dutton & Co. publishing, has many colored plates, making it a very useful guide. As a second guide or reference, the University of Michigan Press publication "The Mushroom Hunters Field Guide", by A.H.Smith (\$7 plus), and the Dover publishing "The Mushroom Handbook", by Krieger (approx.\$4) are both highly recommended.

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MUSHROOMING EVENTS: The Oregon Mycological Society conducted their 22th annual Mushroom Show on October 17th from 12:00 noon 'til 7:00 pm. The event was covered by local T.V. and radio, drawing thousands of spectators from the Pacific North-west. In addition to displays, lectures were given, books were sold, and there were cooking demonstrations and refreshments. Over 100 members participated in various committees using anything and everything they could to introduce the public to the world of mushrooms.

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MYCOPHAGIST'S FARE: The mushroom season ended with a tremendous yield of mushrooms for the mycophagists. Individual members have reported finding abundant quantities of "Shaggymane"(Coprinus comatus), "Field Mushrooms" (Agaricus campestris), "Honey Mushrooms"(Armellaria mellea), "Abortive Clitopilus"(Clitopilus abortivus), "Sulphur Shelf"(Polyporus sulphureus) and some "Hen Of The Woods"(Polypilus frondosus)

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NOVEMBER MONTHLY MEETING:****The November meeting had been planned as an outdoor foray, but with the sudden change in weather, most of the mushrooms which were plentiful a few weeks ago have now completely disappeared. Instead, the meeting will be held on Saturday, November 13th at 2:00 pm. in the Mountain View School cafeteria in Flanders. The enclosed map shows how to get there.

The meeting will be from 2:00 to 4:00 pm. The topics which we hope to cover during this meeting are "Field Books for The Novice And The Experienced Mushroom Hunter", (members are requested to bring their field books for discussion and circulation at the meeting) and "Our Winter Program"there will be an open discussion concerning our plans, and suggestions are welcome.

After we complete our business, coffee and cake will be served and general socializing with informal discussions will continue until 4:00 pm.

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SPECIAL ACKNOWLEDGEMENT: Mr. R. Wighton ...your club donation and compliments to the Newsletter are greatly appreciated. We look forward to meeting you at one of our meetings in the near future.****Mr. Leo Gosser will be leaving New Jersey soon, moving to Ohio. We regret loosing Leo

from our membership, but wish him the best of luck. Leo has expressed interest in starting a mycological club in Ohio...keep in touch, if you're successful, we can mutually benefit by exchanging information and ideas.

The club extends special thanks to Mr. Stoll, Principal of Mountain View School, for donating the use of the school for our November meeting.

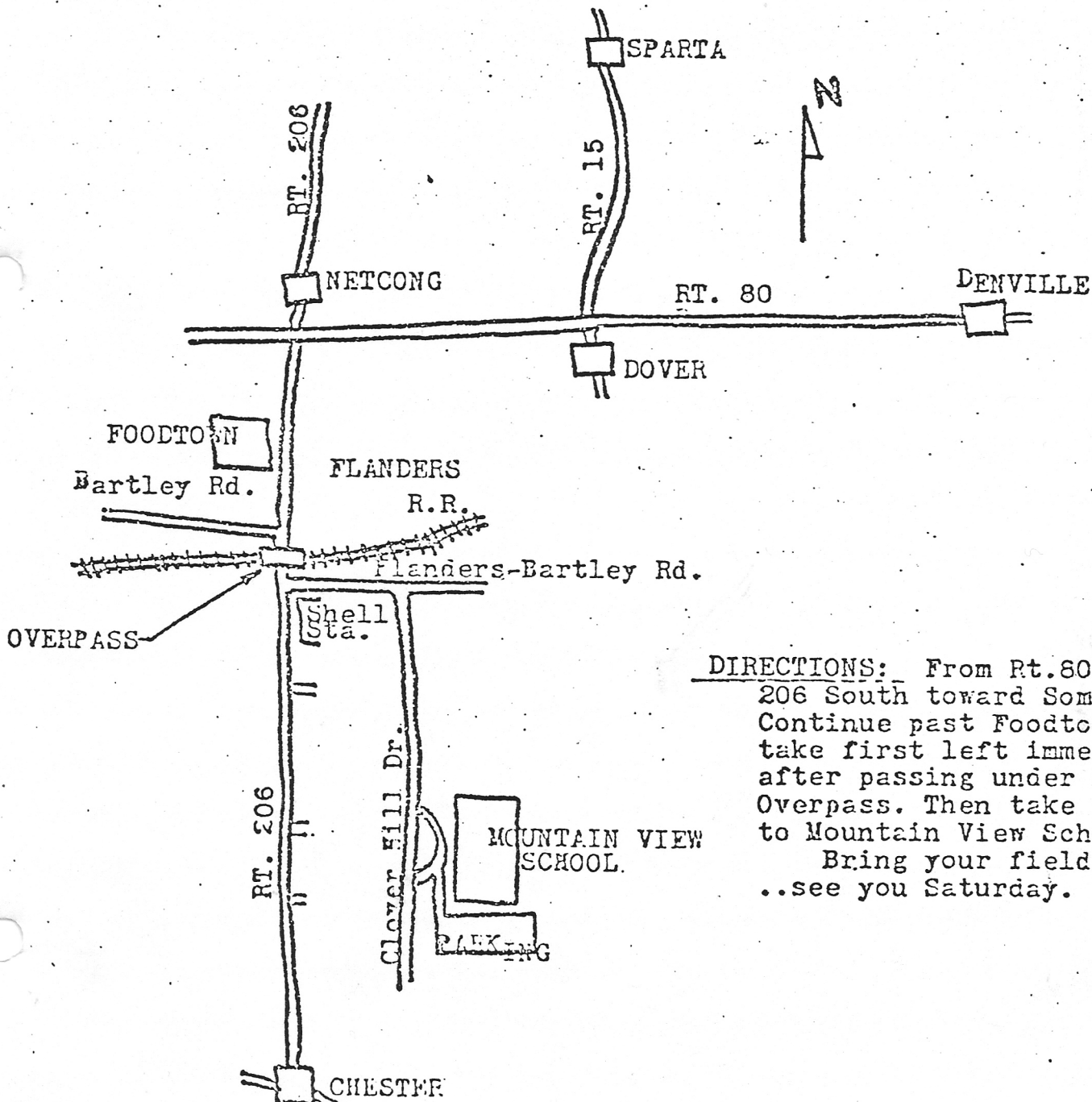
*****MAP*****

NOVEMBER MONTHLY MEETING*****

DATE: SATURDAY NOV. 13th

TIME: 2:00 pm.

PLACE: FLANDERS---MOUNTAIN VIEW SCHOOL



DIRECTIONS: From Rt.80, take Rt. 206 South toward Somerville. Continue past Foodtown Store & take first left immediately after passing under R.R. Overpass. Then take first right to Mountain View School. Bring your field books.... ..see you Saturday.

MUSHROOM-OF-THE-MONTH

Our subject this month is the *Coprinus micaceus* (glistening *Coprinus*). The name is descriptive of this smallish mushroom, as its cap glistens with shining particles when young.

Another name for this mushroom is "Ink-Cap", as it is one of the family of mushrooms in which the gills desolve by a process known as autodigestion. Starting at the margin of the cap, the gills continue to liquify until the stem is reached.

They are a good eating mushroom if picked and cooked before any noticeable change in color occurs. Although they are smallish (1-2 in cap) their abundance throughout May-November, and as they grow in dense clusters makes them one of the eating favorites.

When found, usually at the base of old trees, their location should be noted, as they come up every two weeks, and will do so for several years.

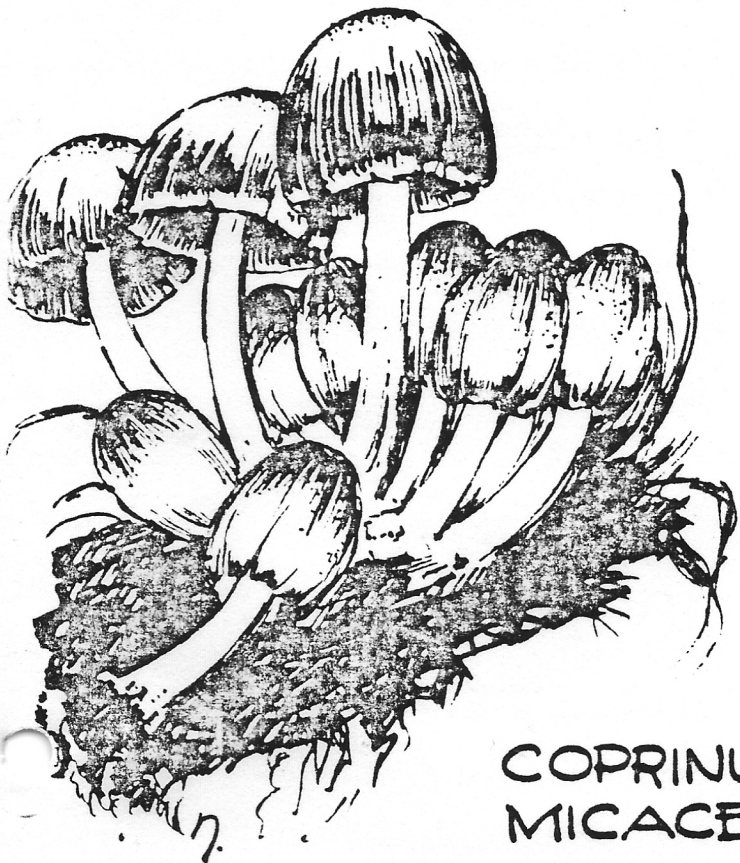
GOURMET MUSHROOMS

You may want to try this original prize winning recipe which was submitted to Weight Watchers by Mrs. Virginia McAdoo (Stan Tyler's Sister).

-GOURMET MUSHROOMS-

- 6 Large Mushroom Caps (Stems Chopped)
 - 1/2 cup Italian Bread Crumbs
 - Tomato Juice to moisten
 - 2-3 tblsp. Parmesan Cheese
 - 3 ounces grated sharp cheddar cheese
 - 1 tblsp. Dried Onion Flakes
 - 1 tblsp. Parsley & 1 tsp. Italian
Spices
- 6 Pepper Rings

Mix bread crumbs, grated cheddar cheese, onion flakes, Italian spices, mushroom stems, tomato juice and parsley in bowl. Place mushroom caps on foil in shallow baking pan. Stuff each cap. Top with a pepper ring & sprinkle Parmesan cheese in ring. Bake at 350° for 20-25 minutes.



**COPRINUS
MICACEUS**