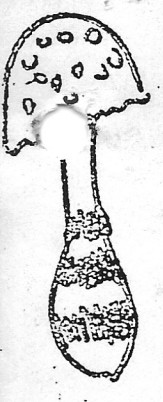


See
+
Pledge



THE FIRST MEETING OF THE MUSHROOM HUNTERS CLUB WILL TAKE PLACE ON SATURDAY MAY 15 AT 10:00 AM, AT THE TOURNE PARK IN BOONTON TOWNSHIP. (SEE MAP BELOW)



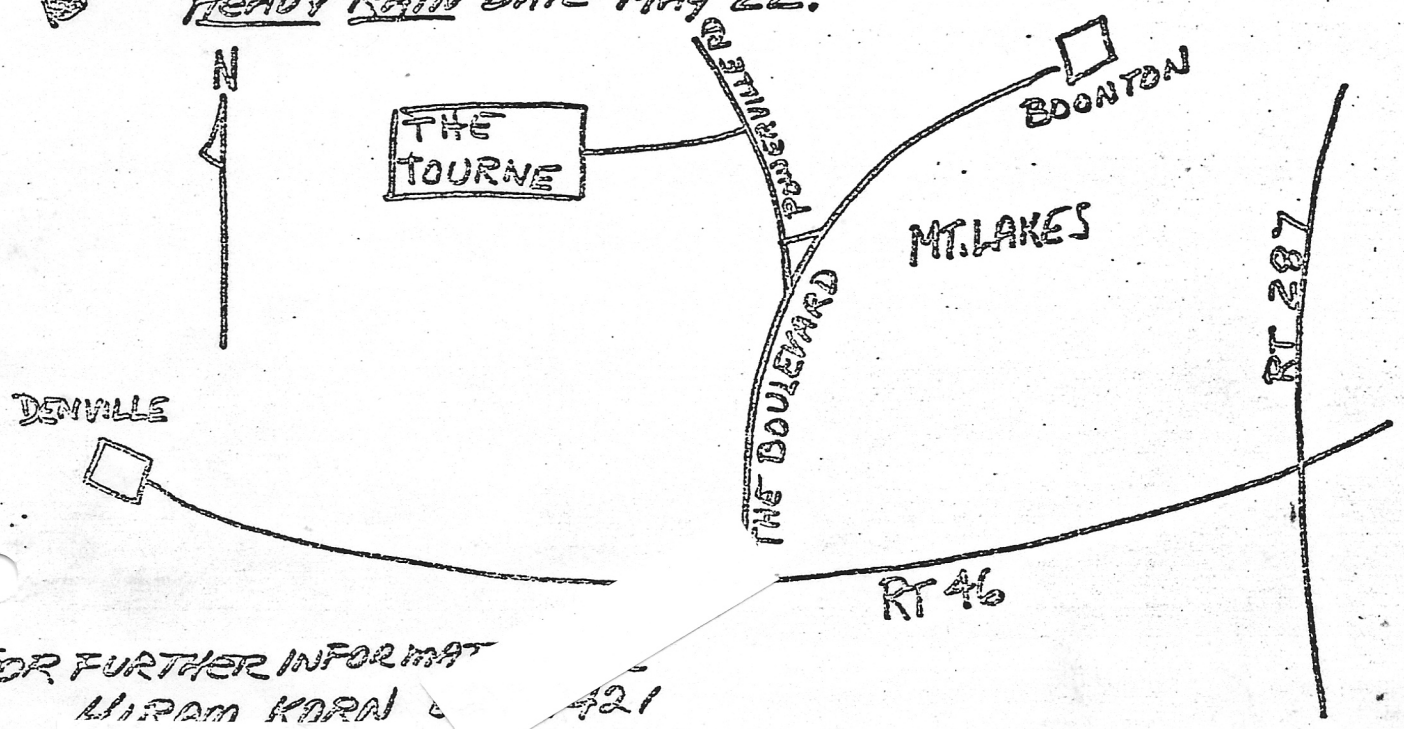
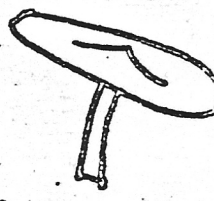
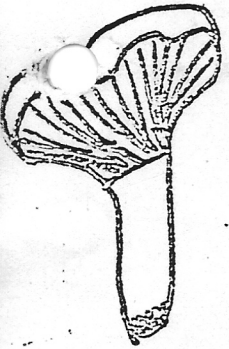
WE WILL MEET FOR A SHORT "GET-AQUAINTED AND ORGANIZATIONAL MEETING", DECIDE ON FUTURE MEETINGS AND PLACES, AND THEN TRY OUR LUCK ON ONE OF THE TOURNE TRAILS.

SOME SPRING MUSHROOMS WE MIGHT FIND:

- VELVET-STEMMED COLLYBIA — COLLYBIA VELUTIPES
- SHAGGY-MAINE MUSHROOM — COPRINUS COMATUS
- GLISTENING COPRINUS — COPRINUS MREACEUS
- MOREL — MORCHELLA ESCULENTA

.... AND MANY OTHERS.

SO BRING YOUR "FIELD BOOKS", BASKETS AND SNACKS. HEAVY RAIN DATE MAY 22.



FOR FURTHER INFORMATION
MIRIAM KORN 609-421-421

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 dissolve 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.

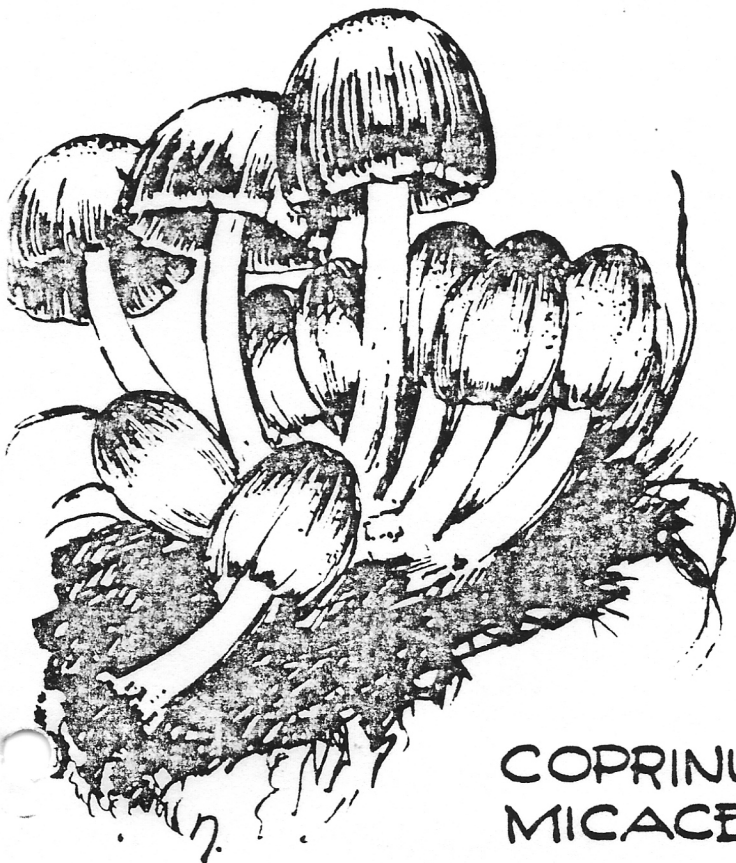
GOURMET MUSHROOMS

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**