



#### LAKELAND MYCOLOGY CLUB

NOVEMBER REVIEW: There was a fair turnout at last month's meeting held at the Mountain View School in Flanders. Joan Bosman made a cake in the shape of a mushroom (Russula cyanoxantha I've been informed.). From the way the cake disappeared, the shape must have stirred the appetites of our mycophagists. Between coffee and cake, some business was accomplished. Field books were passed around, and some of the editions sparked lively conversation. Hiram jotted down the titles and publishers of the various field books, and later we'll have a typed tabulation available for those members interested.

The subject of incorporation was touched upon, and Hiram said he would find out more about it, and investigate possible alternates. Also the suggestion to have printed a brochure advertising the Club's purpose and activities, was unanimously approved. Neal McDonald volunteered to work-up a design, and Hiram the wording. When they have a draft format completed, it will be presented to the membership for approval. Neal will also be working on a project to design a membership card, which eventually would be issued to all members in good standing.

Several articles were passed around, including some cartoons which will be preserved in the club's scrapbook. One article about Mrs. Margaret Morris, field secretary of the New York Mycological Society, will be copied for distribution. This article appeared in the New York Times on June 20th 1971.

## 

DECEMBER -- MONTHLY MEETING: The meeting place for our December meeting was discussed, and Greta Turchick suggested that we meet at her home, and if we'd show up, she promised to treat us to some of her homemade mushroom soup. We also discussed the possibility of having Ivan Hammond show us his slide collection of various fungi. I have since been in touch with Ivan, and he said he would be more than happy to; however, he's not sure if he will be free that weekend or not. Let's keep our fingers crossed.

The meeting will be held at Greta's home in Franklin, on Saturday December 4th at 2:00 pm. The meeting is being held a week earlies than usual in order to minimize any conflict with the busy holiday season. For further directions refer to the attached map.

# 

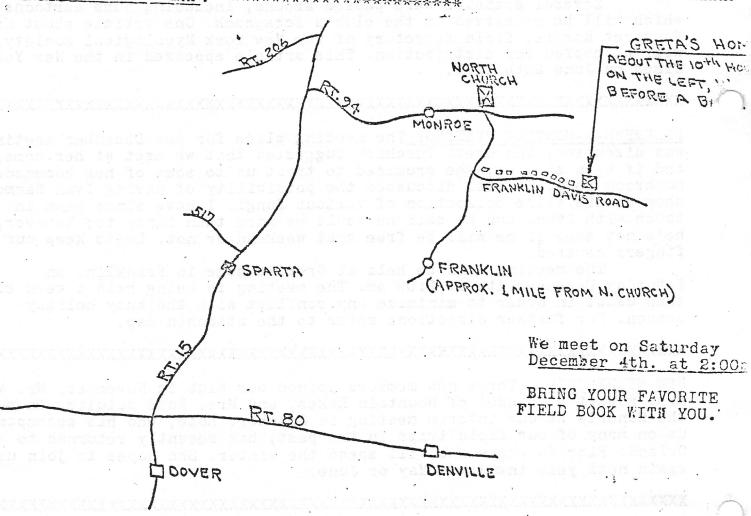
NEW MEMBERSHIP: Three new members joined our club in November, Mr. & Mrs. Robert R. Randel of Mountain Lakes, and Mrs. Rose Matulis. We met the Randels at our interim meeting in October. Rose, who has accompanied us on many of our field trips in the past, has recently returned to Orlando Florida where she will spend the winter. She hopes to join us again next year ineither May or June.

COCKING SHAGGYMANE: Coprinus comatus is a very delicate mushroom and has a very high water content. My own experience in preparing this mushroom was disappointing at first. Frying reduced what appeared to be a fair quantity, to practically a biteful.....though delicious. I came across another way of preparing this mushroom which does not drastically shrink them and has a really unique flavor. The next time you find some of these beautiful mushrooms, give this recipe a try.

Butter a baking dish and put in a layer of mushrooms, bread crumbs and cheese, grated or cut into small pieces. Season with salt and pepper. Repeat the process once or twice, according to the quantity to be prepared, adding a few small lumps of butter to the last layer.

Bake for 15 to 20 minutes.

REMINDER: Rember, anyone who would like to share a recipe, or write an article of special interest for the Newsletter, just send the item to: ED BOSMAN, 34 PLAZA RD., FLANDERS, N.J. 07836, or hand it to me in personance at any of our monthly meetings.





HE 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 BUR LUCK ON ONE OF THE TOURNE TRAILS.

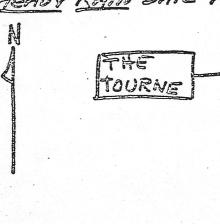
Some SPRING MUSHROOMS WE MIGHT FIND:

VEZUET-STEMMED COLLYBIA - COLLYBIA VEZUTIPES SHAGGY-TORNE MUSHROOM — COPRINUS COMATUS GLISTENING COPRINUS - COPRINUS MICACEUS \_ MORCHELLA ESCULENTA MOREL

... AND MANY OTHERS.

SO BRING YOUR "HELD BOOKS", BASKETS AND SNACKS.

HEAUY RAIN DATE MAY 22.



BOONTON M.LAKES

PT 46

FOR FURTHER INFORMAT MIRAM KARN 6

DEMFILLS

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 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. Paramesan 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 Paramesan cheese in ring. Bake at 350° for 20-25 minutes.

