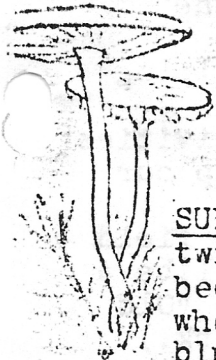


NEWSLETTER

LAKELAND MYCOLOGY CLUB

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Editor: ed bosman

SUMMER FIELD TRIPS: We've been quite active this summer, meeting twice a month on our field trips. In general the field trips have been well attended, except for the Stephens State Park field trip where only five members showed up. The tropical storm which blustered through New Jersey can probably be blamed for that. At that meeting Jean Tippy arrived carrying a large clump of oyster mushrooms (*pleurotus ostreatus*) which she had found growing on the ground, probably from some buried log or roots. Ivan Hammond brought in a similar specimen, which he found more typically growing on a tree trunk, to the Tourne field trip. The Tourne field trip was well attended. Our associate member, Karen Stefkovich, proved to be a natural mushroom hunter since she managed to uncover some of the more unusual species. One in particular was a large club clavaria (*Clavaria pistillaris*) which I photographed. The July field trip at Jockey Hollow Park was also well attended despite the terrible heat and humidity that day. Jean Tippy, again this year as last, found a large specimen of *Polyporus berkeleyi*, which she brought with her. Jean seems to be the only one who can find this species. Maybe it's only native to Mountain Lakes.

The hike at Jockey Hollow turned out to be longer than planned, since we tried a rather long trail which took about $2\frac{1}{2}$ hours to complete.....so I'm extending my apologies to anyone who felt overtaxed since the weather was much too sultry for such a long hike.

The mushrooms were surprisingly plentiful along the trail. There were ample quantities of the "horn of plenty" or "trumpet of death" (no reflection on its edibility). This mushroom (*Craterellus cornucopioides*) I've tried and found to have a strong but typical mushroom flavor. Hilde Williams suggests that they are particularly good for seasoning soups because of their strong flavor.

The "pine cone fungi" or "old man of the woods" (*Strobilomyces floccopus*), were also quite plentiful and again quite distinctive. Impossible to confuse with any other species. I gathered a few specimens to personally test their edibility, dipping the sliced caps in batter and deep frying them. Various field books list them from edibility poor to good. I found that they shrank very little from cooking, but the taste, though not objectional, was quite bland. The only problem was the unappetizing color of the inside after cooking, which was jet black, streaked with white (not larva I assure you). This turned me off on "the old man".

As we walked further along the trail, we discovered a large cluster of the "Jack-O-Lantern mushrooms" (*Clitocybe illudens*). That amazing mushroom with its brilliant glowing orange color during the day, that phosphoresces an eerie green at night.....good enough to eat?? Unfortunately not. Its poisonous enough to make the careless mycophagist quite ill.

The tiniest gilled mushrooms less than $\frac{1}{4}$ inch high, and a hoard of non-descript beige mushrooms challenged any and all amateur mycologists to dare identify them, an effort exasperating enough to bring on dizzy spells (of course my daughter Lise managed to find all of them).

All in all, the Jockey Hollow July field trip presented the greatest variety of species yet seen on any field trip this year. This helped lessen to some extent the discomfort of the heat and humidity.

EXECUTIVE MEETING AUGUST 6th. : The Club officers will be meeting at the Bosmans' home in Flanders on August 6th. at 2:00pm. Sunday. At this meeting plans will be made for the club picnic, which will now probably be sometime in September. Activities for the balance of the year will also be discussed

