

-I-NEWSLFITAN

LAKELAND MYCOLOGY CLUB (LMC) a NAMA affiliated society



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IN RETROSPECT: Much has transpired since the last Newsletter. The Annual Picnic has come and gone. Special thanks are in order for the efforts of Victor and Grace Gambino and the other committee members

in making that event the success it was.

The forays, which were held twice a month throughout the year, have been quite successful. This was due largely to the efforts of Neal Macdonald. Neal has helped to make the forays interesting, informative, and well managed by his unfailing attendence at every foray at no small inconvience to himself. Many thanks Neal, from all of us who participated in the exciting and educational foray series you scheduled for us this year.

NAMA MOUNTAIN FORAY: Three of our members were able to attend this years NAMA Foray held in Montana. The event was hosted by the North Idaho Mycological Association. Stan and Irene Tyler and Gertrude Espenscheid attended the three day event. The Tylers have promised to give us a short report concerning the NAMA Foray at our November

meeting. I'm sure we will have many questions to ask them.

WINTER PROGRAM: The last foray for 1973 was held at Silas Condict
Park on October 21st. The winter program will commence with our
November meeting. Meetings will be held once a month throughout the
winter. We will be scheduling lectures, slide shows, and general
educational events under the guidance of Stan Tyler. If you wish to
increase your mycological I.G., you should plan to attend these
meetings. We will tackle any mycological topic for our programs; all
suggestions are welcome.

NOVEMBER MEETING: The November meeting will be held in Franklin at the Neighborhood House in the center of Franklin, on Main Street. The

time....Sunday, November 11th at 1:00 p.m.

A business meeting will be held before the program begins. The membership records will be returned to the Membership Secretary at that time. If there are any outstanding bills, these should be presented to the Treasurer. There will also be an opportunity for anyone to bring up either new or old business for discussion or for future consideration. Once the business is concluded, Stan and Irene Tyler will give us an entertaining account of their NAMA Mountain Foray. Neal Macdonald will follow with a slide presentation. The presentation will be informal. The slides will be used to stimulate an open discussion, and all questions are welcome.

The November program should prove to be entertaining and

informative.

MFETING SITES: We are in need of a place to hold our winter meetings. If you have any buildings in your town that we could use as a meeting place, please give me a call or send me a post card. The information that I will need is the location, the availability, and what costs, if any, are involved.

REPRINTS: A limited number of reprint sets from <u>Pacific Search</u>, as offered by the Puget Sound Mycological Society, are available to the membership at cost on a first come first serve basis. The set contains seven reprints consisting of a total of 26 pages concerning boletus, earthstars, chantrelles, amenitas, killer mushrooms, etc. A bargain offer for only \$2.00.

FORMY SCHEDULE.....by Meni Mandonald: The summer foreys have been progressing nicely, except for some confusion at the Jockey Bollow Forey. We are keeping a listing of the mishrooms that we clod.

I have put together a schedule for focus in the wenter of cectarior and October. This chould take gare of this years field trips, unless

November is exceptionally mild.

The forays will still be held at 1:00 g.m. In Sundays, and as before, in you wish to come earlier with a picnic lunch place do so. Keep in mind though that it is important to be at the designated meeting spot at 1:00 g.m. sharp. If you should arrive at the meeting spot late, remember that we will be regrouping at the came soot between 1:45 g.m. & 3:00 g.m. where we will try to identify the mushrooms that we find. There will be a "LMO" sign in the window of one of the cars in the parking lot to assure you that we have arrived.....AGAIN, IT'S RAIN OR SHINF....

SCHEDULE: September 2nd. --- Voorhees State Park. World meet in the Larking lot near the picnic area. (The park is just north of High Bridge to Double 51%)

September 23rd .- "The Honey Muchroom Festival"

October 7th. -- Jenny Jump State Forest. We'll mest at the javed parking lot. Follow the "LMC" signs at the park. (The park is just east of Hope of Foute 513. Houte 90 is open now and is a good way to get to Hope.)

October 21st. -- Silas Condict Park. We'll meet in the parking lot. (The park is located just north of Kinnelon High School off Kinnelon hoad in Kinnelon. Kinnelon Hoad runs parallel and west of Route 511.

The trips would probably be made during the months of November, March,

or April.

MYCOPHAGIST'S rang: fou may have returned from a field trip with a surplus quantity of muchrooms. The question then comes up, how to preserve the mushrooms for future use? There is of course the possibility of drying or freezing them, but this does not work out equally well with all mushrooms. There is also pickling, but this method tends to overwhelm the delicate mushroom flavors. The answer is canning, and here's how according to Hildah Nolan of the Puget Sound Mycological Soceity.

1) Field clean the mushrooms to lessen preparation time. When picking, cut off the base and brush off excess dirt. (Soak them in water, salt can be

added 10 min. before washing to remove all soil.)

2) Leave small mushrooms whole. Cut larger ones in halves or quarters.
3) Heat gently for 15 min. in a covered sauce pan with no liquid added, or cover with boiling water for 2 to 3 min.

4) Pack mushrooms to within 1 inch of the jar too. IMPORTANT: USE 1 PINT

OR PINT JARS ONLY***NO LARGER.

5) Add tys. salt and 1/16 tos. crystalline ascorbic acid to pints.

6) Add boiling water to within inch of top. hun silver knife down sides to remove bubbles.

7) Adjust lids and process both 2 pints and pints in pressure cooker for 20 min. at 10 pounds. Let the gauge return to zero. Remove cover and let stand until all bubbling has stopped... That's it. Good luck & good canning!