

2/28/74



Lakeland Mycology Club LMC

a NAMA affiliated Society

Membership Meeting - February 9, 1974

Surmounting the complex impediments of both a snowstorm and the gasoline shortage, a sufficient number of members arrived at the Tyler's home to form a quorum. Therefore official club business was acted upon as scheduled.

It should not come as a surprise to many that our treasury is almost nonexistent. The balance is under \$20.00, and LMC is presently delinquent in affiliation dues (\$35.00) to NAMA. During a debate, Ed Bosman pointed out that the cost of postage stamps alone for the monthly newsletter represents, at our current membership level, \$1.00 of the \$3.00 annual dues. Greta Turchick noted that our affiliation with NAMA also requires \$1.00 of each member's dues. However, the club has other necessary expenditures. These including reproduction costs of the newsletter, voluntary payments to club meeting sites, park permits and, of course, the LMC Honey Mushroom Fall Festival. Naturally, it is for such reasons that dues are necessary.

Therefore, the following club dues increases were voted upon and passed, and are effective immediately:

- Family Membership (all members of a family) - \$7.00 annually
- Individual Membership - \$5.00 annually

All other membership classifications such as affiliate, junior, etc., are eliminated.

Our present practice of collecting dues from May to May has been also discontinued, and commencing January 1, 1975, dues will run from January to December. This does not obviate the necessity of paying the new dues when they become due in May, but permits LMC to maintain concurrent with NAMA, whose fiscal year runs from January to December.

On a lighter note, Irene Tyler served refreshments, Stan Tyler made magnificent coffee, and Greta Turchick brought a sampling of her pickled mushrooms. Amid the eating and drinking, Vic Gambino showed his series of mushroom slides taken during 1973.

Next Membership Meeting - March 30, 1974 - 2:00 P.M. (Sat.)

The next meeting will be held at the home of Vic and Grace Gambino located at 709 Reba Road in Landing, New Jersey on March 30th at 2:00 P.M. (See driving instructions at end of the newsletter.)

Here is a tentative list of items which we would like to discuss at the March meeting:

- o Effective Club Management - Stan Tyler made some valid and interesting suggestions which would affect the by-laws. These require discussion and enactment by the membership.
- o Club Elections are Coming - Nominations and procedures need to be discussed.
- o Short Growing Season of the Morels - A phone-alert system has been suggested to appraise interested members as soon as they appear. Plans for implementation will be discussed.

The Mycophagists among us will be delighted to learn that Greta Turchick has promised to bring a sampling of her chocolate covered mushrooms. "A Taste Thrill not to be missed."

Also, at the conclusion of the meeting, a hike into a nearby wild-life preserve is planned. "Don't forget your hiking boots."

Resignation

Mr. and Mrs. Walter Holzworth of Budd Lake, New Jersey informed us that they are no longer able to maintain active membership in LMC due to failing health.

New Member

We welcome into our organization Mr. Franklin E. Standish of Pompton Plains, New Jersey.

Activities

Col. Stan Tyler, LMC Education Chairman, delighted members of the Sussex County Audubon Society on February 15, 1974 when he gave a slide presentation of edible and poisonous mushrooms.

NAMA News (Reprinted from the NAMA Mycophile)

The 1975 Foray will be held in Eastern North America. The dates and location are to be announced when arrangements are complete. Mrs. Carl Espenscheid and her Eastern Foray Committee are in charge of arrangements.

The 1974 Foray will be held on September 13, 14 and 15 at Camp Mondamin near Tuxedo, North Carolina.

Peculiar Poisoning

Word comes from Mrs. Lawrence Treat of Massachusetts of an additional victim of modern living in that state. A resident gathered edible mushrooms from a local roadside and upon eating these developed lead poisoning from deposits on the mushrooms from the exhaust fumes of passing autos. A local neurologist warned the public of gathering mushrooms from such places as well as those that might be found under sprayed trees, golf courses, lawns, orchards, or any such areas that may have been sprayed.

Directions to the Gambino's

Take Route 80 to the Mount Arlington Exit. Follow north on Howard Boulevard past the Exxon station for approximately 1.5 miles. Left onto Oneida Road (actually, the first left turn) for one very short block just left again, up the hill to the first right turn (Reba Road) to 709 Reba - gray house on right side. (Look for the Mushroom on the Lawn) In case of trouble call [REDACTED]



Mushroom Identification

1. Grows in old meadows, never in woods
2. Gills free, pink in button stages, soon dark chocolate brown
3. Spore deposit dark purplish brown
4. No voice

Grows in woods, very rarely in old meadows or lawns. Gills free, usually white, though some have reddish or lemon-yellow gills. Spore deposit always white. Voice present.

Collectors upon all collectors to pick the entire mushroom, with all its stem, above and below the ground, before attempting a positive identification.

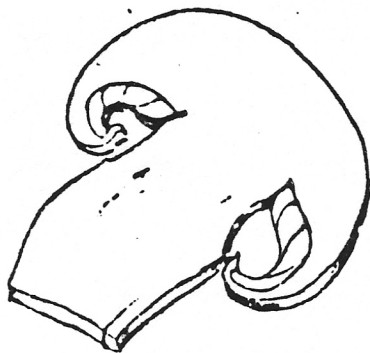
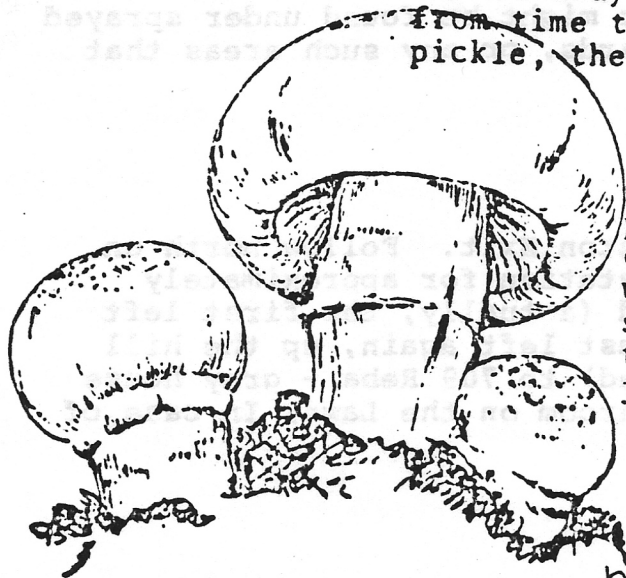
MUSHROOM-OF-THE-MONTH

Our Club President, Neal Macdonald (did I get it right this time, Neal?) provided us with this beautiful sketch of the often maligned common commercial mushroom. At today's prices, a basket full of these beauties, found in an open meadow, would delight the budget as well as the palate. Our Club Treasurer and Club Mycophigist, Greta Turchick, has supplied us with her recipe for pickled mushrooms, which will be a welcome addition to your recipe file.

AGARICUS BISPORUS

FORMA ALBIDA

At our last meeting, we sampled the results of this recipe with Coprinus Atramentarius, and Coprinus Comatus (shaggy-mane) which Greta had picked, and they received rave reviews. The pickled mushrooms may be tucked away in a corner of the refrigerator and used from time to time. Greta says that the longer they pickle, the better they taste.



PICKLED MUSHROOMS

Clean 1 lb. of mushrooms (1/2 in. caps), place mushrooms in saucepan and cover with equal amounts of white vinegar and hot water. Bring the mixture to a boil and simmer for 5 minutes. Drain liquid from the mushrooms and allow to cool. Pack in jar with mixture of

- 1/4 Cup Olive Oil
- 2 Teaspoons Salt
- 2 Teaspoons Peppercorns
(I use less)
- 2 Cloves Garlic, Quartered
(I use more)
- 1 Teaspoon Mace
- 1 Teaspoon Oregano

Cover mushrooms with white vinegar (I dilute with water). Screw cap onto jar and store jar in refrigerator for 2 days. Serve cold.

A word of caution:

The meadow mushroom and certain varieties of the deadly Amanita may be confused in the early button stages; however, with the following differences in mind, the confusion should be ended:

Amanitas

- Grows in woods, very rarely in old meadows or lawns
- Gills free, usually white, though some have reddish or lemon-yellow gills
- Spore deposit always white
- Volva present

Meadow Mushroom

1. Grows in old meadows, never in woods
2. Gills free, pink in button stages, soon dark chocolate brown
3. Spore deposit dark purplish brown
4. No volva

Impress upon all collectors to pick the entire mushroom, with all its parts, above and below the ground, before attempting a positive identification.