



Lakeland Mycology Club LMC
a NAMA affiliated Society

4/12/74
LMC NEWS

Volume IV No. 4
Editor Vic Gambin

NATURE FAIR

The Morris Highlands Audubon Society will conduct its Second Annual Nature Fair and Nature-In-Art Auction on Sunday, April 21, 1974 from 11 a.m. to 5 p.m. in the Riverview School, St. Mary's Place, Denville, ~~New York~~. n. j.

LMC will participate with a booth, and a color slide presentation. The booth will be manned, and club members who wish to volunteer for booth duty should contact Neal MacDonald at 627-2508.

Last year's event drew over 1500 people, and an even greater number is anticipated this year.

Among LMC's Exhibit will be a number of NAMA's Mushroom Portraits. Club members who wish to display any mycological oriented material should also contact Neal.

NAMA 1974 FORAY

NAMA 1974 Foray will be held on September 13, 14 and 15 at Camp Mondamin, near Tuxedo, North Carolina. NAMA has asked if LMC could sponsor a bus trip to this foray, but the feeling of the Executive Committee is that this would be impossible for a club of our size; however, there may be many of our members who would wish to attend.

If you do wish to, or are tempted to attend, contact Vic Gambino at [redacted]. Should there be sufficient interest, perhaps we may be able to obtain a limousine or arrange car pools.

Further information regarding accommodations, dining facilities, schedules and events will be reported upon in later issues.

ASPEN MUSHROOM CONFERENCE

The Aspen Mushroom Conference, which is designed for amateur mycologists, scientists and physicians interested in the identification and toxic properties of mushrooms is scheduled to be held August 26-30, 1974 at Snowmass-at-Aspen, Colorado.

Adequate time will be allowed to attend the Aspen Music Festival and other Leisure mountain activities.

Snowmass-at-Aspen is located at an altitude of 7000 feet about 200 miles southwest of Denver. We have written for further information, which we will report in a later issue.

CONTRIBUTIONS

Our sincere thanks to Mrs. Margaret Volkenborn of Lakewood, New Jersey who sent us a generous contribution in addition to her annual membership dues.

RESIGNATIONS

Mr. and Mrs. Carl Espenscheid have notified us that they are resigning from membership in the LMC. Mrs. Espenscheid's activities with NAMA (she is Chairman of the 1975 Eastern Foray Committee) are increasing as the foray becomes imminent, and the distances to our forays from her home in Flemington preclude their active membership.

MOREL FORAY SUNDAY APRIL 28, 1974

We will be celebrating our third anniversary with a Morel Hunt at Jenny Jump State Forest, and in keeping with our policy, the foray will be held rain or shine. We will meet at 10:00 a.m. on Sunday, April 28, at the children's swing sets at Jenny Jump. To get there, take Route 80 West and exit at Hope, N.J. Proceed on Route 519 South until you see the small "Jenny Jump State Forest" sign; turn right and shortly the pavement will become a dirt road, continue and bear right at the fork.

Last year's hunt, although successful was slightly late, as wilted and decayed morels were found, and it was resolved to start earlier this year.

Don't forget to bring a lunch, collection baskets and field books,

1974 MEMBERSHIP DUES

Dues for 1974 are due May 1, 1974.

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| Individual Membership | \$5.00 |
| Family Membership | \$7.00 |

Please make checks payable to the Lakeland Mycology Club and mail to our club Treasurer

Mrs. Margarete Turchick



MUSHROOM-OF-THE-MONTH

Our subject this month has long been considered one of the true delights of mushroom eating. They have a short growing season, fruiting in the coolness of early spring, and is perhaps the easiest of all edible mushrooms to recognize. Neal Macdonald has supplied us with this beautiful potrait, taken from Life, showing its characteristic appearance and dmonstrating that the head is directly attached to the hollow stem.

Since Morels are completely hollow they may be stuffed with your favorite meat or Vegatable stuffing. Before placing in the oven they should be moistened with a little olive oil.

Morels must be thoroughly cleaned inside and out to remove debris and dirt.

Greta Turchick recommends the following wild mushroom soup recipe which especially permits the flavor of this tasteful fungi to dominate.

A Tasteful Hint

Greta insists that salt be added to mushrooms only after they have been cooked, as to add salt before cooking causes the mushrooms to lose water and flavor.

WILD MUSHROOM SOUP

Chop coarsely 1 pound of mushrooms, (Chantrelles, Meadow, or Morels.) Roll the pieces in flour and saute them gently in 2 tablespoons butter until they are tender.

Do not allow them to brown. Add 2 cups milk and 1 cup cream. Season the soup with salt & pepper, a dash of onion juice, and 1 teaspoon minced parsley and serve hot.

MORCHELLA
ESCULENTA

