

6/7/74



# Lakeland Mycology Club LMC

a NAMA affiliated Society

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Editor Vic Gambino  
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## MOREL FORAY - APRIL 28, 1974

We were joined in our first 1974 foray by members of two groups, the Morris Highlands Audubon Society and the Short Hills Outing Club.

Some regret was felt that the excellent spring weather did not bring enough rain to provide us with a large crop of Morels. A disappointing hunt did not cause too much suffering as the picnic that followed was delightful. Both Greta Turchnick and Joann Sudul supplied us with samples of their culinary art.

After the picnic, a series of mushroom portraits, courtesy of NAMA became the subject of an informal discussion lead by Neal Macdonald. "Are there any poisonous mushrooms which can be confused with the Morel?" ...was a question raised during the discussion. Neal regretted that we didn't have a picture of any of the Gyromitra species available. There is a remote chance that the two may be confused. By happy coincidence, Ed Bosman interrupted with a Gyromitra found moments before by Jean Tippy.

The find came at just the right time, as a side-by-side comparison clearly demonstrated the vast differences between the two. We are sure that no one who saw the two could ever confuse them again.

It is to take advantage of moments like this, that we all have joined the Lakeland Mycology Club, to provide people having a common interest an opportunity to pool their knowledge and share their experiences.

The picnic/meeting ended with a resolution to return to Jenny Jump on May 5, 1974, and to schedule our next foray.

## MORRIS HIGHLANDS AUDUBON SOCIETY NATURE FAIR

Sincere thanks and congratulations must go to Ed and Joan Bosman, Neal Macdonald, Stan and Irene Tyler, Greta Turchnick, and Candace Wiser for their participation in LMC's booth and lecture slide series.

Compliments were heard all day for their efforts which provided the fair with its most innovative, beautiful and exciting display. There was no doubt that the LMC booth was the hit of the show, and drew hundreds of people.

The lecture slide show, hosted by Neal Macdonald and Stan Tyler was held hourly and was well attended by an appreciative audience.

## CONTRIBUTIONS

Our sincere thanks to Mr. John Sudul of East Rutherford, N.J. for his generous contribution in addition to his membership dues.

## THE MIRACLE OF "MUSHROOMING"

— the seeds of higher plants are given sufficient time and suitable environment they will begin to sprout. The situation is not the same for the seeds or spores of the higher fungi. With the passing of only a few days, their ability to germinate may disappear entirely if kept dry; yet, if they are not kept dry, they may be damaged by bacteria. Often, even under ideal conditions, they simply refuse to germinate. Usually those spores which contain a large germinative pore, such as the spores of many of the wood fungi, are more likely to germinate.

It is estimated that the common Field Mushroom produces about a million spores per minute, amounting to over a billion spores a day. For species as large as the Giant Puffball, you arrive at astronomical figures, in excess of one trillion. If the spores of mushrooms germinated as easily as the seeds of flowering plants, the entire earth would be covered with mushrooms to such an extent that you could not set foot in the forests.

Once the fungus gains a foothold, it usually develops very rapidly; however, this requires a very special sequence of events, the rare combination of which results in the growth of the mushroom - an almost miraculous occurrence. Special temperature and humidity conditions, plus a long germinative period are necessary for some. For others, a very special nutritive environment and, it seems, thermal shock or sudden changes in temperature are sometimes also a factor.

The development of these sequence of events may result in having the above environmental conditions, but this, in some cases, is only the beginning of the struggle for survival. The mycelium may succumb to a sudden drought or depletion of its nutritive supply.

In summary, the appearance of the mushroom is the result of an extraordinarily delicate and precarious process - hardly synonymous with the popular meaning associated with mushrooming.

- Ed Bosman -

### NEW MEMBERS

LMC membership mushroomed in April, and we wish to welcome the following new members:

- Mrs. Doris Cohn of Denville, N.J.
- Mr. Charles Novy of Millburn, N.J.
- Mrs. Caroline Palush of Franklin, N.J.
- Mrs. Ursula Robichund of Florham Park, N.J.
- Mrs. Celia Shaw of Dover, N.J., one of the founding members who rejoined after a year's absence.
- Mr. George Skelly of Basking Ridge, N.J.

This brings our membership up to 46 as of April 30, 1974.

PRESIDENT'S MESSAGE

There will be a business meeting on May 19, just prior to starting out on our field trip. We would like to cover the following new business:

1. Approval of a new constitution - A new constitution or set of by-laws has been drawn up which we feel will better serve the club and improve the efficiency of administration. The new constitution is necessary because of the increasing size of the club and the changes which have occurred since the club was founded in 1971.
2. Fiscal year to commence on the 1st of the year instead of the 1st of May (Part of new constitution) - This change will now have our fiscal year coincide with the fiscal year of NAMA when renewal of national membership is due.
3. 1974 Officer Elections - If the new constitution is approved, I would like to have the following slate of officers approved for the 1974 term since this term would be shorter than usual and election of officers for 1975 would occur in December of this year. This would minimize any confusion in the administration of the club as the new constitution becomes effective.

1974 Slate

President	Neal Macdonald
Vice President	Victor Gambino
(Membership) Secretary-Treasurer	Greta Turchick
Recording Secretary	Irene Tyler

NOTE: Nominations will be taken from the floor for the named officers if anyone so wishes.

4. NAMA Trustee - NAMA requires that a trustee be named by the affiliated club each year. The term for the trustee is one year. Greta Turchick was the NAMA trustee for 1973. Nominations will be requested from the floor.

Normally we do not conduct business meetings during the Foray season; however, the items listed above are of an urgent nature and must be disposed of quickly if the club is to continue to function in an orderly manner. Your attendance and patient cooperation is appreciated.

Neal Macdonald  
President

1974 MEMBERSHIP DUES

A reminder that 1974 dues were due May 1, 1974. Individual Membership \$5.00  
Family Membership \$7.00

Please make checks payable to the Lakeland Mycology Club and mail to:

Mrs. Margarete Turchick

Jersey 07416

MAY FORAY

Our next Foray will be held Sunday, May 19, at 10 am. The location will be at the Tourne in Boonton, N.J. Bring a picnic lunch, field guides, and collection baskets.

DRIVING INSTRUCTIONS

The Tourne can be located on your N.J. road map. Route 80 runs nearby, as does Route 287. The easiest access is by way of Mountain Lakes Boulevard which is opposite "Neil's New Yorker" on Route 46 between the Cherry Hill and Denville exits of Route 80.

Take Route 80 to either of these exits and proceed on Route 46, continuing in the same direction from which you came. Take Boulevard North for approximately two miles. At the first fork, bear left onto Elcock Avenue towards Powerville, for approximately two blocks. The entrance sign to the Tourne is on the left.

Proceed to the second parking lot (near the baseball field).





## *mushroom-of-the-month*

and sometimes during the winter months if there are brief warm periods. The name oyster mushroom is claimed by some to be derived from its shape, others claim it is due to its flavor.

The mushroom grows usually on old trunks, fallen logs and decaying trees in fan or shell-shaped clusters. The overlapping caps can be found from three to ten inches in diameter and vary from white to gray or buff. The gills are white or off-white and continue down the stem gradually disappearing. The stem is off-center and very short, sometimes seeming stem-less. A spore deposit from the cap would be white. A pale-lilac spore print would mean you have collected *P. Sapidus*, but no serious blunder since the whole family is edible. This mushroom cannot be confused with any dangerous mushroom and is considered a foolproof mushroom for the novice mycophagist.

The oyster mushroom is best when it is soft and tender. If it feels tough, use only the outer edge and discard the stem.

How to prepare: The oyster mushroom can be sauteed in butter but the secret is to cut the mushroom into thin slices otherwise it will be tough. An interesting recipe which I have recently uncovered and hope to try the next time I prepare oyster mushrooms is as follows:

## PLEUROTUS OSTREATATUS

- 1 lb Oyster Mushroom (2 in. pieces)
- 2 Tbsp. oil
- 2 Scallions, including greens
- \*1/2 cup Okra (1/2 in. slices)
- 1 tsp. chopped parsley
- 1 pinch dill weed
- salt & pepper to taste
- 1 slice of boiled ham (chopped)

\*NOTE: The okra releases a gelatinous liquid which brings out the oyster taste.

Saute scallions in oil. Add mushrooms and other ingredients. Cook over moderate heat for 15 minutes. Stir frequently. Serve with boiled rice.

