



Lakeland Mycology Club LMC  
a NAMA affiliated Society

LMC News July 1974  
Volume IV No. 7  
Editor: Vic Gambino

Foray Schedule

We have had several requests to publish our foray schedule in advance in order to permit members to make plans to attend.

Our next foray will be on July 14 at Lewis Morris Park. We will meet at 10:00 A.M. at the Mendham Overlook Parking lot. See the map at the end of the newsletter.

Other forays are scheduled as follows:

July 28	Stokes Forrest
August 11	South Mountain Reservation
August 24	Heddon Park

Our foray to South Mountain Reservation will be our first excursion into eastern Jersey and is designed to accomodate those members who live in surrounding areas.

We should emphasize that although we meet at 10:00 A.M., we regroup at 1:00 P.M. at the picnic site nearest the parking lot, and if there are enough members, we hold another foray after lunch. Many members join the foray at that time.

Thoughts On The Origin Of LMC by Ed Bosman

Our May foray was probably only coincidentally held at the "Tourne" in Booton, but it brought to memory a scene three years ago when a group of ten people came together and formed the embryo of the Lakeland Mycology Club.

Hiram Korn was responsible for bringing this group together. He had placed a small article in local newspapers, asking anyone interested in wild mushrooms to contact him. The first meeting was set for May 15, 1971, and the "Tourne" was selected for the site.

I think the words of our late treasurer and friend, Fred Volkenborn, summed up the feelings of the entire group when he shook Hiram's hand and heartfely thanked him for conceiving the idea of forming a club for mushroom enthusiasts. I wonder whether Hiram envisioned the club growing to the extent it has in the past three years.

Those members who have stayed with the club and can still vividly recall that first meeting are, of course, Hiram Korn, Peg Volkenborn, Celia Shaw, Jean Tippy and myself.

The infectious enthusiasm of Fred Volkenborn lingers on in our present leadership, whose devotion and dedication promises continued growth in the years to come.

### Photographers Notice

We would like to gauge the interest of members in a circulating color slide program. If you are interested in either contributing to this project or viewing color slides of mushrooms photographed by other members, please address a post card to:

Mrs. Candace Wiser

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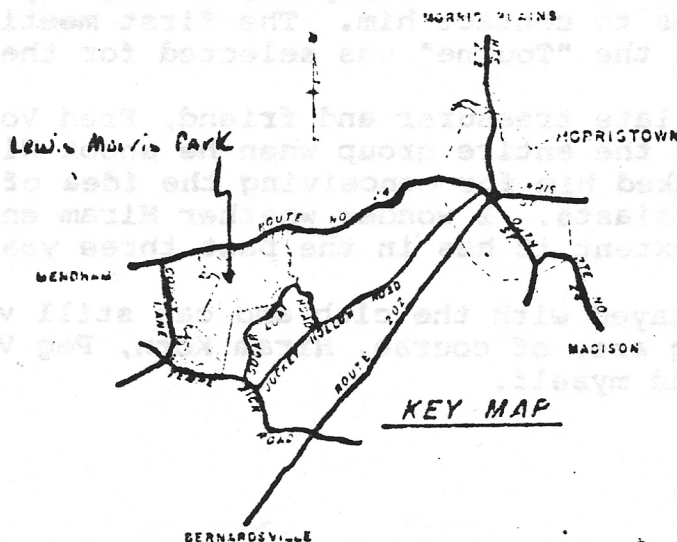
### New Members

We wish to welcome Mr. and Mrs. Russ Mc Bride of Newton, New Jersey into the club membership.

### Fall Fungi Course

A six-week course on the Fall Fungi will be given from September 18 through October 24 at the Bronx Botanical Garden. The course will be given each Wednesday from 10:00 a.m. - 12:00 and again from 7:30 p.m. - 9:30 p.m., and the small cost of approximately \$20.00 will include three weekend field trips.

The instructor is Samuel S. Ristich of East Brunswick who plans to attend our July 14 foray.



## mushroom-of-the-month

The mushroom of the month is *Coprinus atramentarius*, commonly called the gray inky cap. (Note: Latin "atramentum" means Ink).

In the April 1972 Newsletter, Fred Volkenborn wrote an article concerning this species using its common German name "knotentintling" which translates to bulgy ink cap. The bulge referred to is the tubercle swelling on the stem against which the closed cap pressed tightly before expanding. The cap (1-3 inches diameter) is steel gray, egg-shaped and usually deeply creased, and like all in this genera the cap soon disintegrates into an inky mass, digested by its own enzymes, the unique method of this genus by which it releases its spores. *C. atramentarius* usually will be found growing in dense clusters on lawns or at the base of decaying stumps from early summer through fall. Its close broad gills make it very thick and meaty and it is eminently edible and can be prepared in the same manner as *C. micaceus*.

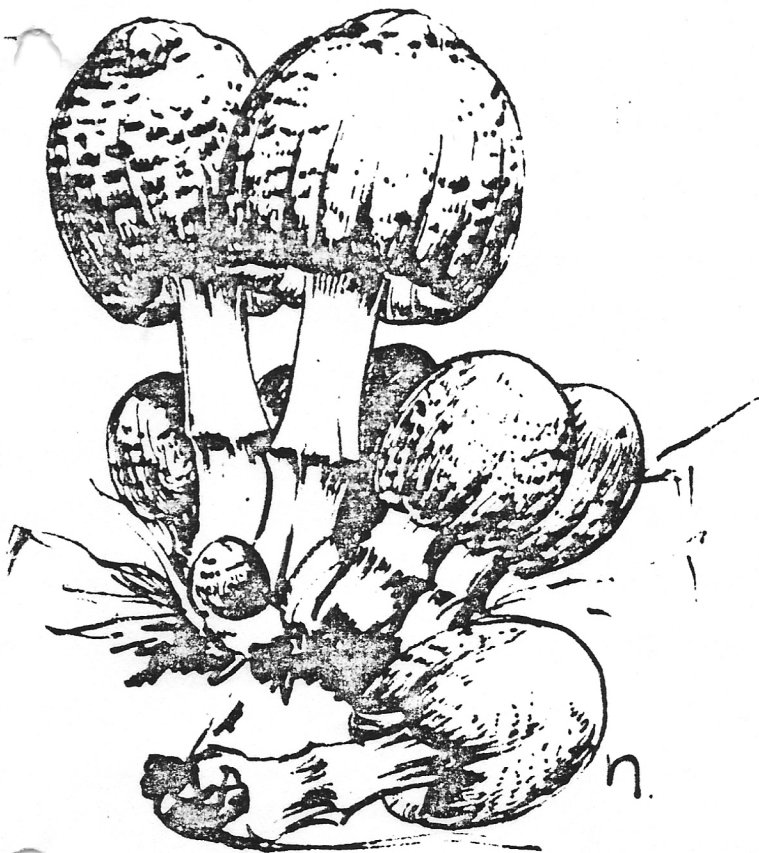
All Coprini are extremely delicate and are considered the most digestible of all genera. Only fresh caps without sign of the black disintegration should be used. They should only be cleaned with a damp cloth. They are best steamed for about five minutes and served with butter or cream. They must be prepared as soon after gathering as possible since the auto-digestive process will soon render them inedible, even with refrigeration.

### Recipe

This mushroom is one of Greta's favorites; she often brings bushels of them to club meetings to distribute to members. One of her favorite methods of preparing them is delightfully simple, yet combines two flavors which compliment each other.

½ lb. Bacon  
1 lb. *C. Altramentarius*  
Salt & pepper to taste

Coarsely dice the bacon and saute over medium heat until brown, set aside, saving the bacon grease in which to saute the mushrooms until cooked. Then combine, add salt & pepper to taste. Add parsley & serve hot.



# COPRINUS ATRAMENTARIUS