



# Lakeland Mycology Club LMC

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Editor Vic Gambino

## Membership Meeting - January 12, 1975

Our first meeting of the new year combined three pleasant activities. First it was a business meeting with details to immediately follow, secondly it was a delightful social session with refreshments - Greta brought several varieties of mushrooms, pickled and sauted and Vic Gambino brought Mushroom Cookies; the recipe supplied by one of our members and printed in the Mushroom-of-the-Month. Finally, it was the first lecture, given by Stan Tyler, of our Mini Course.

Almost 20 members attended, and added to them were proxies from 8 additional members. The business meeting was called to order, and the following resolutions were enacted.

## Election of Officers

The slate of officers proposed in our December Newsletter were elected; they are:

Victor Gambino	President
Candace Wiser	Vice President
Greta Turchick	Treasurer/Membership Secretary
Irene Tyler	Recording Secretary

## Association

After spirited debate, it was decided to associate rather than affiliate with NAMA in accordance with NAMA's rules as published in the November Newsletter.

Payment of the \$10.00 annual dues to NAMA was therefore authorized.

## Change in Club Name

The membership reacted favorably to the proposal to change the name of our club from the Lakeland Mycology Club to the "New Jersey Mycological Association". We have not effected the change immediately as we are exploring incorporating as a non-profit organization under the laws of the state of New Jersey.

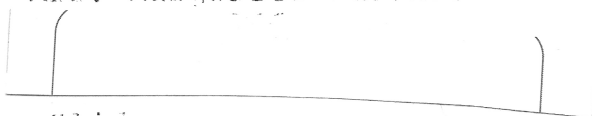
## Forays

Many members did express interest in a longer foray, i.e., 2 or 3 days. A committee will be formed to make definite recommendations; and schedule and costs will be announced. Suggestions are appreciated.

Dues

We again remind all members that the 1975 dues are due. Please make checks payable to the Lakeland Mycology Club and mail to:

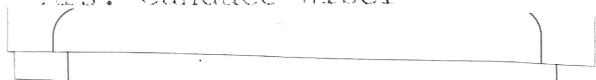
Mrs. Margarete Turchick



Circulating Color Slides

Our slide program has completed its first circuit. The second edition, which includes new material, is available. If you are interested in viewing these slides, please notify:

Mrs. Candace Wiser



Treasurers Report by Greta Turchick

At the end of 1974, our club consisted of 17 family and 19 individual memberships.

From April 14, 1972 to December 31, 1974...

Income	\$543.81
Expenses	<u>453.18</u>
Balance as of 12/31/74	\$90.63

New Member

Our first new member of the new year is Mrs. Elizabeth Bauerle of Cedar Knolls, New Jersey.

Mini Course

The second lecture in our mini course in mushroom identification will take place the second Sunday of February or February 9, 1975 at 1:00 pm. We will return to the Morris County Outdoor Education building 240 Southern Blvd., Chatham, N.J. Refreshments will be served.

Slime Molds

While rummaging through an antique store, Jean Michaelis found a copy of The National Geographic Magazine of April 1926. This is the issue that Sam Ristich referred to in his article on the slime molds. Jean donated the copy to the club, for which we thank her. It will be brought to the February meeting for anyone who wants to see this excellent article with 21 illustrations.

## (Mycophagy - the eating of fungi)

Our mushroom this month is a common autumnal species lasting from October well into winter. I was able to find growing samples as late as two weeks ago.

It is a regretful fact that most mushroom books currently available are not up to date in regards to plant nomenclature, so that the name may be strange to many.

The *Naematoloma sublateritium* (sub=less than + later = a brick) commonly called the Brick Top mushroom was previously called *Hypholoma sublateritium* (Fries).

It assumes many forms but most often its twany brick red pileus is about 2-3 in., covered with a silky white cloudiness. The stripe is 3-4 in stuffed and firm, the gills are adnate and the spore print is brownish-purple. It grows in dense clusters on dead trees.

I found them delicious when sauted with a little oil and garlic.

MUSHROOM COOKIES

Our thanks to Doris Cohn who supplied the recipe.

The uniqueness of this cookie is due entirely to the high water content c fresh mushrooms. You will find that the mushrooms chopped finely and add to the batter will dissipate during the baking process, surrendering their moisture and leaving small holes. The r result is a cookie that is light and fl as well as moist and delicious. Do try this recipe.

1/2 cup butter  
 3/4 cup sugar  
 1 egg  
 1/2 tsp vanilla  
 6 tbs cocoa or carob  
 2 cup flour (whole wheat recommended)  
 1 tsp baking powder  
 3/4 cup sour cream  
 1 cup chopped mushrooms  
 3 tbs sesame seeds

Preheat oven to 350°.  
 Cream first 2  
 Beat in second 2  
 sift cocoa into dry ingredient and stir in alternately with sour cream and mushrooms  
 Drop 2" apart on greased cook sheet.  
 Bake 12 minutes  
 Cool - makes 5 doz

*NAEMATOLOMA  
 SUBLATERITIUM*

