

NEW JERSEY MYCOLOGICAL ASSN.

(formerly)

~~Lakeland Mycology Club LMC~~

NJMA NEWS July 1975

Volume V No. 7

Editor: Vic Gambino

Meetings 2nd Sunday Nov. - April 1:30 p.m.
Morris County Outdoor Education Center,
247 Southern Blvd., Chatham, New Jersey

"I was asked a question....continued"

Last month we reprinted an article from "Spores Afield", the newsletter of the Colorado Mycological Society. We think that Mr. Salzman's comments are so important that we continue with his proposed draft code as printed in the June issue.

A PROPOSAL FOR A MUSHROOM COLLECTORS' CODE

In previous issues of Spores Afield concern has been expressed about the burgeoning population of mushroom hunters and the diminishing population of mushrooms in the city and possible in the mountains.

I believe our Society should continue to sponsor teaching programs to encourage learning about the mushrooms in the region, and that we should teach conservation.

The following draft code is proposed to stimulate discussion and to solicit your ideas:

1. To gather only mushrooms intended for food or study. Often it is possible by careful scrutiny to select the mushrooms suitable for food or study before picking. The others may be left undisturbed.
2. To preserve mushroom substrates whenever possible. The mushroom should be picked with minimal destruction of the mycelium-containing substrate.
3. To support ecological programs designed to preserve the environment. The disappearance of mushrooms in the city is basically a complication of fungicides and urban sprawl.
4. To communicate mushroom conservation principles to other mushroom collectors and to the public. To carry an impact, these principles of mushroom conservation must be widely disseminated.
5. To restore mushroom habitats, after gathering, to their natural states. Although this is not clearly a conservation principle, the terrain left in unnatural disorder impairs the enjoyment of the surroundings by others.

What other ideas do you have? And do you feel this activity is a worthwhile objective? If so, how do we implement it?

Manny Salzman (Pres. CMS)

Truffles Found

According to the Associated Press, Robert S. Gaskins of Essex Junction, Vt. found Truffles growing in his compost heap. His find was verified by Prof. T. Sproston of the University of Vermont.

Truffles are extremely rare and have only been found five times prior in the United States.

Currently Truffles are priced at about \$200.00 a pound in the European market.

Available Again

One of the most beautiful handbooks on mushroom identification, Lang, Morton & Hora F. Bayard, A Guide to Mushrooms and Toadstools, 256 pages cloth with 96 full color plates illustrating over 400 species is available in an English printing and is offered by George Coffin, publisher, 257 Trapelo Road, Waltham, Ma. 02154 at \$8.95.

New Member

We wish to welcome Mr. & Mrs. Ray Kluk of Lake Hiawatha, New Jersey

July Forays

We forage at a new site for the NJMA on July 13, 1975. The place is Norvin Green State Forest which is a undeveloped park, and as such there are no picnic nor toilet facilities available. The area itself is a beautiful unspoiled spot of New Jersey with clearly marked trails offering low lands and mountains, swamps and forest.

With the variety of terrains and the number of trails ranging from strolls to strenuous climbs available for our choice, we will let the attendees choose, and we may have two or more groups. Paul Meyer will be the foray leader in lieu of Candace Wiser.

Norvin Green State Forest does not have a parking lot and so we have arranged to meet at a Citgo gas station at the intersection of Weaver and Otterhole Roads in West Milford. We will meet at 10:30 and convoy to the park.

Please locate Norvin Green on your N.J. road map, and you will note one road running through it between Bloomingdale and upper Macopin and Macopin. The gas station is at the junction of those roads, on the western portion of the park.

Sunday, July 29, 1975, South Mountain Reservation (Essex County). Use your road map to locate this beautiful park. Take South Orange Avenue between South Orange and Morristown. Turn on to Crest Trail and park in the parking area at the end of the trail.

Mycophagist's Corner

Poly'porus squamo'sus (Fries)

(Squama = a scale)

A handsome fungus whose pileus is 3 in. - 1 1/2 ft broad, semicircular, depressed near the stipe, cream colored changing to buff and then brownish with age. The cap is covered with distinct blackish to brown scales arranged concentrically which give the Latin name to this species. Its common name is "Dryad's Saddle".

P. squamosus usually grows singly or in clusters in wounds in living trees, especially Elm, Ash and Willow. Its presence is evidence of a doomed tree as it causes white rot of the wood.

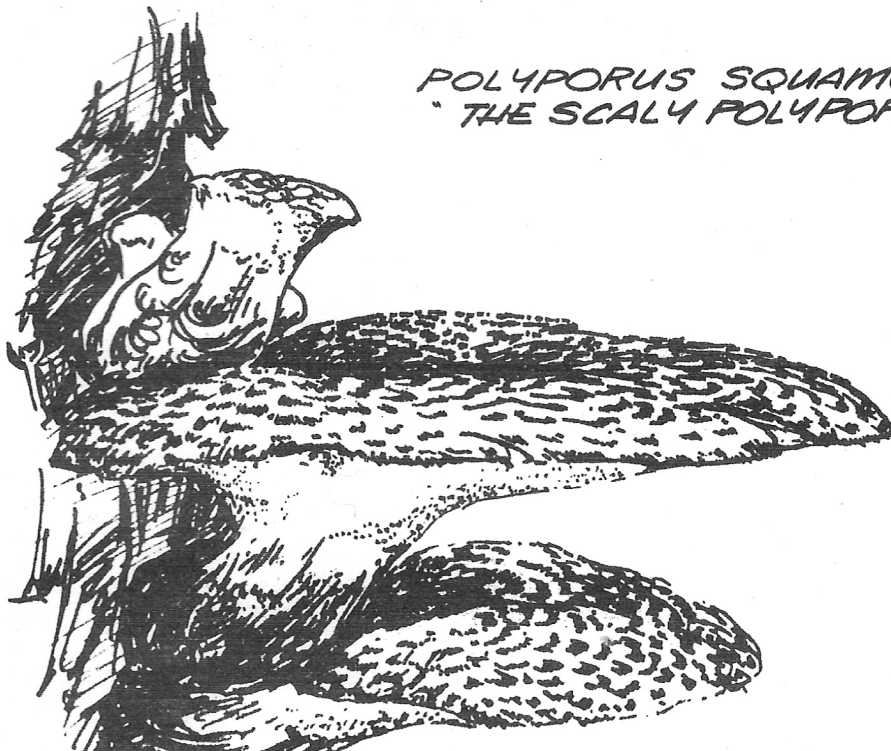
It sprouts early in the spring and a second time in late summer and will sprout for several years in the same place. It is considered edible while still unripe. This spring Paul Meyer found some and decided to experiment with ways to cook it. Most of the methods he used were failures until he hit upon the following method which I and Neal Macdonald have tasted and find delicious and which Paul has repeated with equal success.

Shoe String Squamo'sus

Prepare young tender mushrooms by cleaning and examining for evidence of larvae or worms, ruthlessly discarding any with such evidence.

Slice the P. Squamosus into square 1/4" shoe string strips. French fry in corn oil at 375°F until all the moisture has been surrendered and it is well browned. Drain, and add salt and pepper to taste. Use as you would potato chips.

Neal Macdonald has supplied this beautiful portrait showing the mushroom in various stages of development.



POLYPORUS SQUAMOSUS
"THE SCALY POLYPORE"