

# New Jersey Mycological Assn.

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

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### MARCH MEETING

One of the advantages of club membership is to be able to attend lectures such as the one Gary Lincoff gave at the March 14 meeting. Along with his main topic Mushroom Toxins and Poisonings, Nr. Lincoff presented a collection of color slides of edible mushrooms and their poisonous look alikes as an extra bonus. The lecture drew a large enthusiastic audience.

Following the lecture, refreshments were served by a group of members who expend their time, effort and monies for the pleasure of others. These are the unsung heroes who truely deserve our thanks and compliments. This month special thanks to Paul Meyer, Katherine Sudul, Grace and Amy Gambino.

WINTER PROGRAM
SUNDAY, APRIL 25 AT 1:30 PM
THE SLIME MOLDS (ILLUSTRATED)

DR. SAMUEL RISTICH, LECTURER

Our winter program concludes with Dr. Ristich's exploration of <u>Slime Molds</u> - <u>The Jekylls and Hydes of the Mycological World</u>. A description of this "Third World" of color, form and unexpected beauty.

Please note the date and time. Bring your friends. There is no admission charge.

#### THIRD ANNUAL ASPEN MUSHROOM CONFERENCE

AUGUST 8-13, 1976

This year the conference will be led by Dr. Alexander H. Smith and Dr. Rolf Singer who will conduct a five session course on mushroom microscopy for advanced students. Courses on Advances in Diagnosis and Treatment of Mushroom Poisonings will also be held.

For further information contact: Aspen Mushroom Conference 1818 Gaylord Street, Denver, CO. 80206.

#### NEW MEMBERS

We wish to welcome Mr. and Mrs. Hugh Britton and Ms. Leslie Van de Velde both from Princeton, New Jersey into our organization.

#### ON THE WAY TO RECOVERY

We're happy to report that Stan Tyler has been discharged from the hospital and is looking fit and relaxed.

#### EMBERSHIP

We are printing a complete listing of our membership as of 2/29/76. We hope that this list will be retained as a useful tool for your mycological activities.

Please review for completeness and accuracy and advise any discrepancies by post card.

Mycophagist's Corner

## HYD'NUM REPAN'DUM

Neal Macdonald has again supplied us with a beautiful mushroom portrait. This month, a mushroom which is considered not only edible but choice.

My first experience was with a small amount which were found during a club foray in Stokes State Forest in September of 1974. I sauteed them over low heat and found that they had a sweet nut like flavor.

H. repandum is a common mushroom found in woods, fields, leaf covered areas and especially on decayed woods and stumps from July to November in our area.

As shown on the portrait <u>H. repandum</u> does not have either gills or pores, but a series of teethlike spines on which the basidiospores are borne. The Pileus is from 2-6 inches broad, stipe is 2-5 inches long and the entire plant has a palid brownish color, with whitish compact flesh.



#### RECIPE

Marinated Mushroom Kabobs

½lb fresh mushrooms

12 cherry tomatoes

12 stuffed green olives

3 tbs oil

2 tbs wine vinegar

1 clove garlic

Salt/pepper to taste

Do not wash mushrooms, slice \( \frac{1}{4} \)
in. from bottom of stipe. Place
in med. bowl. Prick tomatoes
twice with fork, add to mushrooms along with balance of
ingredients. Mix well and refrigerate for at least 4 hours.

Skewer on toothpicks and serve as appetizers.

-he SPREADING HYDNUM - Hydnum repandum -