



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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LECTURE SERIES CONCLUDES

At long last Spring has arrived, and with it comes thoughts of walking in the woods, our collection baskets brimming, and nary a tummy ache. Our foray schedule is set, and now we must wait and see if a kind nature will cooperate.

In reviewing the winter season, we must again thank all of our members, too numerous to name, who contributed their time and effort, in making this the best of all our winters. We wish to thank here those who supported the club by their attendance.

Special thanks to New Jersey's Mushroom Guru, Dr. Sam Ristich. His efforts on behalf of our club, are truly appreciated. His concluding lecture on the "Slime Molds" delighted the large audience, and opened more than a few eyes to this fascinating speciality.

Dr. Ristich will be presenting his lecture "The Romance of the Fungi" as well as conducting a mushroom identification workshop during our PEEC weekend, which leads us to...

PEEC WEEKEND June 18,19 & 20

A reminder that final payment of the balance is due MAY 31. Please make checks payable to the New Jersey Mycological Assn. and mail to Mrs. Doreen Schiller 45 Rowan Rd., Summit N.J. 07901.

Clothing list

Comfortable, practical foot gear is essential. Loafers, sandals, and sneakers are not recommended. A complete set of waterproof gear is recommended. Name tags are suggested for all personal belongings. A list of essential and optional equipment follows.

ESSENTIAL

Sleeping Bag, or	
bed linens, blankets	
Bath towels	_____
Wash Cloth	_____
Toothbrush, Toothpaste	_____
Soap	_____
Kleenex	_____
Pajamas	_____
Underwear	_____
Jeans/ Slacks	_____
Shirts	_____
Rain gear	_____
Sweater, sweatshirt.	_____
Bathing suit, Cap	_____

SUGGESTIONS

Notebook, pencils	_____
Flashlight	_____
Hand Lens	_____
Camera	_____
Film	_____
Field Guides	_____
Field Glasses	_____
Collection Basket	_____
Waxed Paper	_____
Knife	_____
Compass	_____
Fishing gear	_____

HOW TO GET TO PEEC

From Interstate 80; Exit 52 (Marshall's Creek) Route 209 North. Follow 209 North... At the blinking light in the village of Bushkill, check your odometer...In exactly 7 miles you will make a left turn which is difficult to see. Across from this road on the right side of 209N is a small wooden sign...Pocono Environmental Education Center... After making the left turn, follow the road up the hill and bear right at the " y ".

FUTURE CLUB FORAYS

MAY 23 HACKLEBARNEY STATE PARK

Jack Wanelik, leader

Driving Instructions: Locate the park on your road map. It is just west of Chester N.J. Continuing west on route 24, it is the first left turn after the intersection with Route 206. From this turn there are clear road signs which will direct you to the park and parking lot where we will meet at 10:00 AM.

JUNE 13 STOKES STATE FOREST

Grete Turchick, leader

Driving Instructions: We will meet at the Kittle Field parking lot. Stokes is located in the extreme Northwestern portion of the state. We suggest taking route 206 North. The entrance to the park is at the Forest Office, about 5 miles from Branchville. Follow the road past the office make the first right, and then the first left on to Coursen Road for 2 miles. The parking lot is near the ball field. Let's be there bright and early, with our field guides and best disposition...Rain or Shine.

TIME FOR RENEWED CAUTION

Mushroom Roulette by Geo. Coffin (Boston Myco Soc.)

Of the mushrooms that you know not
Do not put any into your pot.
First have them checked by an expert,
For if you don't heed this alert,
And take a chance on a strange fungus
You may end up from among us.

NEW MEMBERS

We wish to welcome the following new members into our club: Barbara Bergman of Somerset N.J., Joseph Holtzman of Edison N.J., Sylvia Stein of The Bronx N.Y., and Mr. and Mrs. John Vogler of Convent Station N.J..

RECIPES

A booklet of mushroom recipes is being offered by the American Mushroom Institute. The booklet may be obtained free of charge by sending them your request at P.O. Box 373, Kennett Square PA 19348.

ATTENTION: PRINCETON RESIDENTS

John Lowrance 97 Hartley Avenue, Princeton N.J. 08540, would like to know if there is any interest in exploring the local area with local residents. Drop him a post card if you would like to meet with him.

Marasmius oreades Fr.

The following description is quoted from A.H. Peck's Report of the State Botanist Dated January 1895.

" The Fairy-ring mushroom has received this name because of its tendency to grow in rings or circles. In France it is called False mousseron and in England, Scotch bonnets. It is also called Fairy-ring champignon. When young and moist its cap is redish, tawny-red or pale yellowish red, but it becomes paler with age or as the moisture disappears. When dry it is generally pale yellow or buff. Sometimes it is slightly striated on the margin, especially when moist. Often it is prominent in the center as if broadly umbonate.

" Common in pastures, lawns and grassy places by roadsides. May to October; appearing in wet weather or after heavy rains. It usually grows in groups, sometimes in arcs or complete circles...

" It has long been esteemed as edible, but owing to its very small size and somewhat tough substance it has not gained the general popularity it deserves... It is very good while young. When young it may be eaten in an omelet. It has a very agreeable taste and odor and gives a delicious flavor to sauces, but it needs cooking a long time. There is little of it and it serves only as a condiment... It is delicious when broiled with butter. It may be pickled or dried for future use. It is very agreeable but in little demand because of its small size. "

RECIPE

Dr. Peck Continues...

" An esteemed correspondent gives the following method of cooking this mushroom:

" Throw the clean caps in sufficient boiling water to make a nice gravy when done, and cook them half an hour. Then rub together a small quantity of butter and flour and water with salt and pepper and add to the mushrooms, stirring for a moment. Pour on hot toast and serve in a hot dish.

" Another method is to put the caps in water with butter and seasoning and let them simmer slowly for ten or fifteen minutes. Then thicken with flour and serve alone, or pour over cooked meat. "



MARASMIUS OREADES
the "FAIRY-RING MUSHROOM"

96
96
96
8
2
96
3

96.7 = 13.90
26
50

