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New Jersey Mycological Assn.

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

FORAYS . . . FORAYS . . . FORAYS . . . PAST, PRESENT, AND FUTURE.

The months of May and June were active ones for our club. At our May 9th and 29th forays only a few morels were found due to the strange spring weather.

Neil Waterbury, NAMA'S Membership Secretary, from Toledo, Ohio, has reported that while there seemed to be as many morels this year as in the past, there were three pickers for each morel.

Our June 13 foray at Stokes State forest was also disappointing due to the high heat and lack of rain.

PEEC WEEKEND

There are not enough superlatives to describe the enthusiastic reactions of the 73 participants of NJMA'S first weekend foray, which was held in conjunction with members of the Connecticut Valley Mycol. Soc., June 18-20.

PEEC'S area and facilities were excellent. There were clearly marked trails winding through beautiful vistas. The woods ranged from evergreen to deciduous, providing a great variety of fungal forms. The people at PEEC bent over backwards to provide us with whatever we asked for. The meals, from Friday's supper to Sunday's luncheon, were well prepared and abundant. Friday's wine and cheese party put everyone at ease.

The foray committee is to be commended for providing a series of events which kept the participants hopping. Special thanks to Doreen Schiller, Paul Meyer, Neal Macdonald, Stan Tyler, Chuck Woronick, and Don Dobay.

Alice Kirla brought a delightful mushroom soup from Connecticut and Grete Turchick spent all day Saturday in "her kitchen" preparing mushroom and vegetable delicacies. Ed Bosman gave a delightful color slide show.

Sam Ristich was everywhere. He led forays, he gave a talk on mushrooms, he and Gary Lincoff sorted and identified and answered questions. The workshop on Sunday gave those there an insight into the hobby of mushroom taxonomy.

We are happy to report that despite the dry weather and earliness of the season there were seventy genera and over 83 species collected and identified. Dr. Ristich is still working on some species whose identities are difficult to ascertain.

NOTE:

Please look through your belongings as Dr. Ristich reports the "loss" of three books and a prize Finnish knife in a brown case. He has held over

sixty classes and public performances, and this was the first loss of any of the display materials he has so generously brought to each. If anyone borrowed this material and forgot to return it, please mail them directly to Dr. Ristich, 15 Tompkins Road, East Brunswick, N.J. 08816.

JULY SCHEDULE

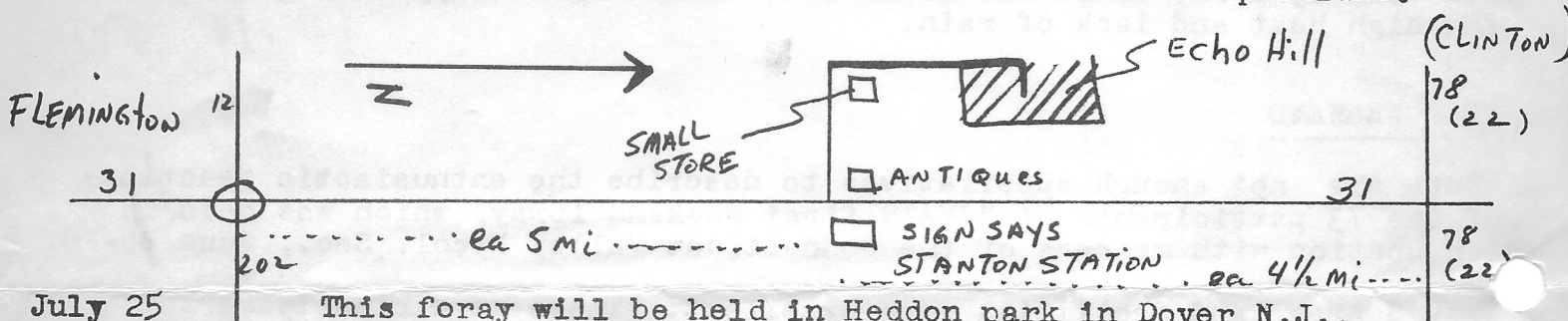
July 11
Sunday
10:00 AM

Gertrude Espenscheid provides this description :

Echo Hill is about midway between Clinton and Flemington, at Stanton Station.

Take the Stanton Sta Road west from Rt. 31, and take the first right at the corner store. Go about 1/2 mile to Echo Hill on the right. Park in designated areas only. Please do not go near the house (which is privately owned).

There are outhouses. You may bring a grill. Please leave nothing on the grounds. There are 80 acres of parkland.



July 25
Sunday
10:00 AM

This foray will be held in Heddon park in Dover N.J.. Heddon Park is a county park and as such is not shown on most maps.

Take Route 80 to the Route 513 exit to Dover. Follow 513 South through Dover and on to Prospect Street until it intersects with Reservoir Ave. Take Reservoir Ave. to the Heddon Park entrance. We Will meet at the second lot.

From South of Dover, Follow route 10 or Rt. 46 which also intersects with Rt. 513 and then follow Rt. 513 to Reservoir Ave. as above.

NAMA FORAY

The 1976 NAMA foray will be held at McCall Idaho from Sept. 9 through 12th. Dr. Orson K. Miller will be the principal Mycologist. Dr. Harry Thiers will lecture on " Western Boletes " and Dr. Sam Mitchel of Denver will chair a toxicology Seminar.

Margaret Morris, President of the New York Mycol. Soc. Is compiling a list of people who may be interested in attending from our area, and chartering a flight there and back, saving about \$ 50.00 over standard fare.

If interested please drop her a post card for further details. Her address is.

[Redacted address information]

Coprinus comantus Fr.
(The Shaggy Mane)

Generally we do not reprint recipes, but at our PEEC weekend foray Grete Turchick was so besieged by requests for her recipe for the pickled Shaggy Manes she brought for everyone to sample that we are printing it again. The recipe was originally published in our March, 1973 Newsletter.

Although the Shaggy Mane is one of the mushrooms we call the "Fearless Four" i.e. so distinctive in appearance as not to be confused with any other dangerous mushroom, care should be exercised to pick only young specimens and to cook them as soon after picking as possible and not to eat any where the gills have started to blacken.

Mild illness has on rare occasions been reported as a result of eating this species, but there is evidence that this was associated with the consumption of alcohol at the same time. Also it is possible that some people may be allergic to it. Therefore, it's best to try it in small amounts if you have never eaten it before, but, it is eaten in perfect safety by so many people that one should not hesitate to try it.

PICKLED MUSHROOMS

Clean 1 lb. of mushrooms, place in saucepan and cover with equal amounts of white vinegar and hot water. Bring the mixture to a boil and simmer for 5 minutes. Drain liquid from the mushrooms and allow to cool. Pack in jar with mixture of:

- 1/4 cup olive oil
- 2 teaspoons salt
- 2 teaspoons peppercorns (or a bit less)
- 2 cloves of garlic (or a bit more)
- 1 teaspoon macé
- 1 teaspoon oregano

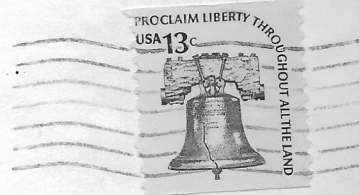
Cover mushrooms with white vinegar diluted with water (according to taste preference). Screw cap onto jar and store jar in refrigerator for 2 days. Serve cold.

The pickled mushrooms may be tucked away in a corner of the refrigerator and used from time to time. Grete says that the longer they pickle, the better they taste!



Coprinus comatus
the SHAGGY MANE

MR. & MRS. V. J. GAMBINO



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| <p>New idea</p> | <p>New idea</p> |
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