



PIKES PEAK MYCOLOGICAL SOCIETY

NEWSLETTER - OCTOBER 1979

First off, I want to offer my sincerest apologies to Mark & Rowenna Blum for misspelling their last name on the supplemental membership roster last month. Have you ever tried to get egg out of a beard? It isn't easy to do. I would like to welcome Mary & Bill Will as new members of the club. They came to us by way of a phone call to the CSU Extension Service. Quite a few people find out about us that way - especially during wet years when interest and questions are high.

This Monday, October 15th, is our last general membership meeting for the year. George Grimes was supposed to come, but because of a heavy work schedule, he won't be able to make it this time. We'll look forward to seeing him in the Spring. Instead, we'll have a follow-up program to the microscopy program we did in May. The topic is "Introduction to Microscopy: The Spore", a slide and tape program from NAMA (North American Mycological Association) by Dr. Leo J. Tanghe. In addition to the tape, it consists of 80 slides and will last about 50 minutes. The people at NAMA tell me it has never been loaned out before, so it seems to me this must be the WORLD PREMIERE. They're anxious to find out how we like it. It will start at 7:30 PM in room 209, Rastall Center, on the Colorado College Campus. We'll try to have the membership cards and the T-Shirts ready by then.

Those of you that missed the tasting fair really missed the tasting event of the year, but don't despair, most of the recipes are included in this newsletter, thanks to Nannie Lee. We didn't have a recipe for Pat Gustavson's Oriental Chicken or for Rosalee Roberson's Zucchini Bread (and didn't need one for her vegetable plate - no one could duplicate Glen's delicious home-grown vegetables, anyway!).

There will be a board meeting in November at Rastall Center to talk about officers for next year, bylaw changes, the past year, and any other topics of interest. The meeting is open to anyone who would like to attend and will be at 7:30 PM, November 19th, in Room 209. Anyone interested in becoming an officer for next year, please get in touch with one of this year's officers or come to the meeting.

George Grimes has agreed to teach his Basic Mushroom Identification Course for the fourth straight year in Colorado Springs. He would like to begin sometime near the beginning of April and needs to know what day of the week (or weekend) would be most convenient. Get your ideas together and let us know at Monday's meeting or in November. George is free any day but Tuesday.

Enjoy the recipes. See you all on Monday.

Dave
Dave Smith
President

495-4067

Armillaria Mellea Loaf

- 1 c. onion chopped
- $\frac{1}{2}$ c. butter
- 2 lbs mushrooms chopped
- $\frac{1}{4}$ c. fresh parsley chopped
- 2 c. dry bread crumbs
- $\frac{1}{4}$ c. grated parmesan cheese
- 1 t. salt
- $\frac{1}{2}$ t. pepper
- 2 eggs - $\frac{1}{4}$ c. milk mix together

Saute onion in butter till brown, add mushrooms & other ingredients. Mix thoroughly, press into a well buttered loaf pan.

Bake 1 hour in oven heated to 350°. Let set at least 10 min before removing to platter.

by .. Mary Will

Breaded Osteratus

- 1 lb mushrooms
- 1 egg
- $\frac{1}{2}$ c. finely crushed cracker crumbs
- salt & pepper to taste

Soak mushrooms and clean in cold water, drain (these mushrooms can be wet thoroughly and squeezed dry)

cut into oyster size pieces

dip each piece in egg then in cracker crumbs, fry in butter or oil of your choice, drain on paper towel.

by.. Nannie Lee Griffith

Stuffed Mushrooms

- 12 raw mushrooms, stemmed
- $\frac{1}{2}$ c. grated cheese
- 2 t. minced onion
- 2 T. finely chopped celery, mix with onion.
- $\frac{1}{2}$ c. sprouts, (bean or alfalfa)

fill mushroom caps with mixture, top with cheese & sprouts

Heat in oven till just heated through, serve hot.

by.. Judy Urban

Russian Mushroom cabbage casserole

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|------------------------|-------------------------------|
| 4 c water | 1 c sauteed mushrooms |
| 4 c shredded cabbage | 1 8 oz can tomato sauce |
| 3 T butter | 1 c sour cream |
| $\frac{1}{2}$ t salt | $\frac{1}{2}$ c chopped onion |
| $\frac{1}{4}$ t pepper | 1 c bread crumbs, buttered |
| 1 t dill seed | |

Bring 4 c water to boil, add cabbage, bring back to boil cook 2 min. cool and drain. Stir in butter salt & pepper dill seed and mushrooms, add tomato sauce, chopped onion and sour cream. Place in a 1 $\frac{1}{2}$ qt. casserole, bake @ 375, 25 mins.

by. Sue Smith

Aspagagus Mushroom casserole

2 c dry bread crumbs salt & pepper
1/4 c melted butter 2 t instant onion flakes
1 c 1/2 & 1/2 paprika
2 c sauteed mushrooms (Sue used sliced osteratus which had
been frozen)
1 lb Asparagus pre cooked cut in pieces, drained.

Toss crumbs with butter, put half of crumbs in a buttered
casserole. Spread mushrooms on next, top with asparagus then rest
of crumbs. Sprinkle with salt & pepper, onion flakes, then cover
with 1/2 & 1/2 dash of paprika. Bake 25 mins @ 375.

Relish Dish

1 c cherry tomatoes
1 c small mushroom buttons
1 c zuchinni unpared ,cut in 1 inch squares
green or red pepper squaresor
carrot & celery slices, or your choice.

Marinade

1/4 c Vinegar
1/4 c wine Vinegar
1/4 c oil(Your choice)
salt ,spices

Combine all vegetables , Mix allmarinade ingredients together.
Cover vegetables with marinade and let stand in refrigerator
8 to 10 hours or over nigrt. Drain before serving.

by..Ms.Trzyna