



PIKES PEAK MYCOLOGICAL SOCIETY

NEWSLETTER - AUGUST 1980

FORAYS. This Saturday, September 6, we will have a foray to Michigan Creek Campground if there is enough interest. We'll meet at 8 am at Red Rocks Canyon shopping center (at the Pizza Hut on Colorado Ave. west of 31st Street). It's about a two hour drive, so if there isn't enough interest, we'll go somewhere closer. The successful foray at Mt. Baldy before the Mushroom Fair bodes well for this one. NEXT week, on the 13th of September, Barb Laura will lead a foray to Mennonite Camp, on the west side of Pikes Peak. Meet at the same place at 9 am.

MEETINGS. This Monday, September 8, is our annual tasting fair. Bring your favorite mushroom dish (and recipe) and let others sample some different ways to prepare them. Use wild mushrooms as long as you are positively positive of your identification. Otherwise, the store-bought variety are fine. We're also looking forward to Frank Urban's discussion of wine making. I hope you all got out and collected some chokecherries. The meeting begins at 7:30 pm in room 212, Rastall Center, on the northwest corner of Cascade and Cache La Poudre. T-shirt orders will be taken.

BOOK SPECIAL. Orders will also be taken at the meeting for copies of the book Mushrooms: Wild and Edible by Vincent Marteka. I've finally finished it and I highly recommend it. It is divided into three sections: The first gives a brief overview of mushrooms, then the main part of the book looks at mushrooms through the year- which mushrooms grow when. The final part talks about preparation of mushrooms for the table with some excellent recipes and hints on shopping and growing your own. The only drawback to the book is the price- a steep \$19.95. But, we've heard from the publisher and if we order 5 or more copies, they will only be \$11.97 each plus postage. I think the book is well worth the price. It will be available at the meeting for your review.

PHOTO CONTEST. Don't forget that our photo contest will be held at the November meeting. Take advantage of the recent abundance of mushrooms to try your hand at some slides before you put them in the skillet. The October meeting has not been confirmed for a topic yet but will be held October 6. More about this in the next newsletter.

MYCOPROTEIN? How many of you saw the article in the August 24 Gazette Telegraph on mycoprotein? It seems the ranks of mycophagy are about to boom with the development of meat substitutes made from laboratory grown fungus. It is texturized and flavored to taste like different types of meats. It's just as nutritious, without the cholesterol, like the current soy protein products. Sounds interesting.

HOPE most of you got to the Mushroom Fair or to hear Dr. Harry Thiers talk in Denver. It was a busy week, but well worth the time. Maybe George Grimes will come tell of his experiences after his return from NAMA's Yugoslavian Foray.