



PIKES PEAK MYCOLOGICAL SOCIETY

NEWSLETTER

SEPTEMBER 1983



CANTHERELLUS, CHANTERELLES - by whatever name. WOW!!!!!! Hope you were all out in our near mountains sometime during the past six weeks. At the NAMA foray, they finally asked that no more be brought in for the tasting party. There are pictures (ask Don for them) where there are tables and screens off the windows laden with the delight of nature. Our own Rampart Range, and I think Gold Camp Road were filled on those rainy days a month ago. Your editor picked in the rain til dark during the week, savoring the knowledge that it may never happen again. To our knowledge, this heavy fruiting has not happened before. If you know differently, please let us know. We are dedicating this issue to the beautiful and expensive (Zugspitze International Gourmet will sell them to you fresh from the west coast for a mere \$19.00 per pound). This should make your consumption of our orange fungi all the more meaningful.

SEPTEMBER MEETING. Monday, the 26th at 7:30 at Rastall Center, second floor we will have as our guest speaker Marilyn Shaw from the Colorado Mycological Society (Denver). Marilyn will speak on "Mysteries of Mushrooms", an introduction to mushrooms, their structure and development. She will discuss common city mushrooms both edible and poisonous, and the common mountain mushrooms. While a lot of our more experienced mushroomers may recognize species, we always have newcomers turned on just this season. Marilyn is a long time member of the Colo. Mycological Society, and if you are a member and get Spores Afield, she has done the article "Mushroom of the Month" together with its beautiful drawing, for several years. She is on call to the Botanic Gardens and Rocky Mountain Poison Center for identification of fungi. She has been a member of the CMA board for a number of years. She is married to Stuart Shaw, who is a well-known photographer. Stuart will accompany Marilyn and while he will not give a portion of the program, will be available to answer any questions you may have on the art of photographing the mushroom.

It should be noted that if you have slides that you would like to enter in the 1983 CMS Fungi Photo Contest on November 14, 1983, we will have information on how to submit at the meeting. NOTE: The entries must be received in Denver by October 10, 1983, so decide quickly.

NAMING THE NEWSLETTER - our entries are still "SPORE-ADDICT TIMES", "PORES AND SPORES", "THE SPORE, PORES & GILLS, SPORES, PORES & GILLS, MUSHROOM POINTS, MUSHROOM PRINTS and whatever one you either call in or announce from the floor. We will vote this meeting.

NOTE: Our new P. O. Box is 1961, zip 80901.

FORAY COMMITTEE: Don Berrigan was still hoping on another foray, but with the sudden falling of extreme winter, I think even he may have given up hope of one last bolete or chanterelle. He has worked very hard and we thank both he and Noel Damon for their time.

FROM OUR PRESIDENT: Dennis Craig wishes to extend a special thanks to our members who not only attended, but worked very hard at the NAMA Conference. They are Lee Barzee, Don Berrigan, along with Frank and Judy Urban, Bea Lyon, and Annette Campbell. If there were others there he thanks you too.

Dennis also wishes to thank Lee Barzee for her eight hours of straight identifying along with George Grimes at the Mushroom Fair in Denver. It was a great day, tho a lot of hard work for many.

SEE YOU MONDAY NIGHT

Several members of our club attended the Colorado Mycological Tasting Fair meeting in Denver. The hands down favorite of all the many superior mushroom dishes, was Marilyn Shaw's CREAM OF BOLETUS EDULIS SOUP WITH LEEK AND HAZEL-NUTS. She was good enough to share her source. We are going to share it with you. This is from the Rocky Mountain Mushroom Cook Book.

Peel caps if lighter colored soup is desired.

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| 4 c. finely chopped Boletus edulis | 1/2 c. finely chopped toasted hazelnuts |
| 4 c. (or enough to cover mushrooms) concentrated turkey or chicken broth, seasoned with coarse salt and pepper, thyme and rosemary, or use canned dehydrated broth. | 1/2 c. finely chopped leek, including green, sauteed in about 2 Tbsp. butter |
| | 2 Tbsp. rice flour (try health food store) |
| | 1 Tbsp. sherry |
| | 1/2 c. whipping cream |

Simmer mushrooms in broth 20 to 30 minutes. Add hazelnuts and simmer additional 15 to 20 minutes. Mushrooms must be very tender. Puree mixture in blender. Saute leek in butter but do not brown. Add 2 tablespoons rice flour and cook briefly in butter. Add leek and rice flour to puree. Add sherry and simmer 15 to 20 minutes. (It is best to prepare to this point and refrigerate 2 and 3 days to allow flavors to blend.) Add cream and heat, stirring frequently just to simmer. Do not boil after adding cream. Adjust seasonings and thin with more cream or water, if desired. Top with chopped toasted hazelnuts. Enjoy!

We can discuss any questions you may have with Marilyn when she comes the 26th.

FRAN CHAPMAN'S MUSHROOM SOUP

- 2 C Mushrooms, any kind, though I have not used Coprinus
- 1 med. Onion, sliced thin
- 4 T butter or margarine
- 2 T Flour
- 3 C Milk
- 1/4 C dry white wine or sauterne, if desired
- 1 tsp Parsley
- 1/4 tsp Marjoram
- Salt and pepper to taste

Saute sliced mushrooms and onions until tender in half of butter. In another pan, melt remainder of butter and stir in flour. Slowly stir in milk and heat to simmer. Add sauteed mushroom mixture, wine and seasonings. Salt and pepper to taste. Allow to return to simmer. Serve with sourdough French bread. Makes slightly over 1 qt.



BREADED CHANTERELLES - Evelyn Bryant

6 1/2 quarts fresh mushrooms (leave small ones whole, cut larger ones), blanch and drain.

- Brine: 3 c. vinegar (cider)
- 1 c. water
- 1 1/2 c. sugar
- 1 Tbs. mustard seed
- 1 tsp. salt
- 3 small cloves garlic - diced

Bring above brine to boil. Add mushrooms and cook 15 minutes. Put in pint jars to which add 1 dill head. Seal and process (water bath) for 15 minutes.

Yield: 6 qts. fresh = approx 6 pints pickles (use the same recipe for marinated)

BOB WATSON'S BREADED CANTHERELLUS

Slice mushrooms into 1/4" slices. Dip into beaten egg and then in breadcrumbs. Fry in butter until golden brown. Season with salt, pepper, and Greek seasoning. Use cookie sheet to freeze, if desired. Package in Zip-loc bags. (Food for the Gods!)

