



S P O R E - A D D I C T T I M E S

NOVEMBER NEWSLETTER

NOVEMBER MEETING will be held Monday, November 26, 1984 at Rastall Center, Colorado College at 7:30 p. m. Noel Damon, of our club, will give the program on conifer tree identification. In order to search for mushrooms that prefer a particular habitat, or mycorrhizal association it would help to know your trees. Noel will attempt, with handouts, to improve our information on this subject.

This is the last meeting of the year, and it is time to elect new officers. If our club is to continue, we MUST have officers to function. We wanted to list the nominees in the Newsletter, but we have very few filled. Please offer your services and suggestions to make this coming year the best ever.

SOME MUSHROOM HISTORY: The following morsel is reprinted from the April 4, 1984 edition of the Seattle PI:

Mushrooms are a first-rate fungus. Ten years ago, Americans ate an average of about 1 pound of cultivated mushrooms a year. Last year that amount jumped to 2.1 pounds, according to the American Mushroom Institute.

The first cultivated mushrooms appeared around 1600 A.D. in limestone caves outside Paris, thus introducing them to Europe. During the reign of King Louis XIV (1638-1715), mushrooms were cultivated and became a big industry. In America, they were grown in cellars, limestone or sand caves, and under greenhouse benches. By the late 1800's, mushrooms were a thriving industry.

Look for clear, unblemished surfaces and caps tightly closed over the stems. Plan to eat them soon after purchase.

Cook mushrooms only three to five minutes. Mushrooms are little sponges, so they soak up the essence of whatever they're cooked in. The more you slice them up, the more flavor they absorb.