



SPORE-ADDICT TIMES



PIKES PEAK MYCOLOGICAL SOCIETY OF COLORADO SPRINGS SEPTEMBER 1985 NEWSLETTER

The meeting for the month of September will be held at 7:30 PM in the Rastall Center at Colorado College on Monday the 23rd and will feature a program by Art Zanon of the Colorado Mycological Society, Denver. The topic of Art's presentation will be "Important Characteristics in the Identification of Mushrooms." Art suggests everyone bring paper and pen both for note taking and for a special feature. A 20 question quiz (self-graded) will be given, a perfect score wins a prize. If time allows, there will be a discussion on mushroom toxins and effects.

Please correct your membership lists, a persistent error in Hans and Liz Ras' address...correct address 1014 Arcturus Drive, Colorado Springs CO 80906...sorry Hans and Liz!

Our last two meetings of the year will be in October and November. We still hope to persuade Linnea Gillman of the Denver club to present her excellent program on mushroom photography to our group. No additional forays are planned at this time. Our president, Lee Barzee has yet to be heard from after her summer class in Montana. Perhaps she is being held captive in a fairy ring.

Our fruiting season failed to live up to expectations. The rains of July ended in an unusually dry August, our best collecting month. Forays held during the month were excellent for picnicing, very poor for collecting. Our last foray to Ute Lake arranged by Mary Saleney did not yield the hoped-for boletes. A few kickable *Russula*, *Peziza*, *Helvella crispa* but no *Leccinum*. The find of the trip was an unusual specimen for our area, a rather dried *Cantharellus cornucopioides* or "black chantarelle." The collectors stopped on the way home at Rampart Range where the same few chantarelles found the preceeding week still bravely raised their orange umbrellas in protection from rains which never came. The foray to Horsethief Park was shifted to Emerald Valley when scouting of the area showed the lack of collecting opportunity. Steve Stuvner of the Sun who was expected to attend, like the mushrooms, failed to appear. Emerald Valley too was very poor, extremely dry and yielding but a few of the ubiquitous *Russula*. The foray to the "Wet Mountains" and Westcliff was also disappointing if measured by collections. The "dry mountains" yielded a few *Armillaria mellea*. Our friends in Denver suffered from the same shortages in their annual Mushroom Fair, in which specimens contributed by our group played an important role. This fair is always a wonderful learning experience and was followed by an excellent program by Dr. Harry Thiers of San Francisco.

A thought-provoking program was presented at the September meeting of the Colorado Mycological Society by Regi Hise of Italco Food Products. Regi spoke on the commercial harvesting of mushrooms and stated that 4 to 5 years ago there was little commercial harvesting taking place but that last year an estimated 4 million pounds of wild mushrooms were picked commercially and sold or exported. About 10,000 pounds of these came from the Rocky Mountain region. Our area is getting lots of commercial attention and escaped this year only by virtue of the dryness which prevailed. Regi stated that commercial pickers employ computer systems for tracking weather predictions and fruiting statistics to determine what areas to attack next.

RECIPE CORNER...Our Denver neighbors in mycology featured at the September meeting a tasting of recipes prepared by the members and having *Boletus edulis* as a prime ingredient. Each mushroom entry was to have a recipe attached. Our own Dennis Craig submitted a marvelous pate which was delicious. The recipes for this and the other tasties are included in the newsletter this month. I can personally testify to the quality of all the items and hope you will give them a try.

THE JOY OF BEING EDITOR...If we print material from other sources, we are too lazy to write it ourselves. If we don't, then we are too fond of our own ideas and writing. If we don't publish contributions, then we don't appreciate true genius. If we do print them, the bulletin is full of junk. If we make a change in the other person's writing we are too critical. If we don't we are asleep. If we're not sure whether anyone reads the bulletin all we need to do is make an error. Now likely as not someone will say we swiped this from another publication. Sure did!! The California Alpine Club News.

BOOK BARGAIN...Mushrooms in Color by Orson Miller and Hope Miller. Dutton, 286 pages, hardcover. The book is aimed at the novice collector and originally sold at \$11.50. It's now available from Barnes and Noble Bookstores Inc., 126 Fifth Ave., New York, NY 10011 at the reduced price of \$4.98 plus \$2.50 shipping and handling. Order by item number 1272574. There are 130 color illustrations.

EXOTICS...Mushroom study tour of New Zealand, Australia, and Papua New Guinea organized by Gary Lincoff, Andrew Weil, and Emanuel Salzman for 17 days beginning April 3, 1986. The New Guinea portion is a ten day optional extension. Cities and regions visited will include Auckland and Christchurch New Zealand and Sydney Australia. As a plus, Halley's Comet will be optimally visible in the Southern Hemisphere at this time, coinciding with the peak of the local mushroom season. For details and reservations, contact Emanuel Salzman c/o Fungophile, Box 5503, Denver CO, 80217-5503, Tel (303) 296-9359.

Truffles in Europe...2nd annual tour to Europe, March '86, 18 day tour of France and Spain with gourmet dinners, truffle hunts, mushroom forays, visits to markets, and mycological lectures during a peak of the truffle and mushroom seasons. Gary Menser from Oregon will lead the tour, other mycologists including Kit Scates will also be part of the tour group. Tour offered by Educational Tours of Chicago. For brochure describing the tour in detail write Mr. Frank Pipal c/o Educational Tours Inc., 5935 S. Pulaski, Chicago IL 60629, (312)767-9076.

IDENTIFICATION TIP OF THE MONTH...An easy-to-identify family is the Gomphidiaceae, comprised of the genera *Gomphidius* and *Chroogomphus*. Both are marked by black spores, thick decurrent gills and are found near pine, fir and spruce with which they form mycorrhizal relationships. The 9 species of *Gomphidius* have white-fleshed caps and are thus distinguished from the 7 species of *Chroogomphus* which have colored flesh.

Noel Damon...editor

THREE-CHEESE QUICHE WITH MUSHROOM CRUST
by Marilyn Shaw

CRUST: Mix and press into a 7 1/2 X 12 1/2 baking dish--
1 1/2 C chopped, sauteed mushrooms (5 young Boletus Edulis)
1 1/2 C crushed saltine crackers (20 stoned wheat crackers)
Enough butter to bind mixture

FILLING:

1 C each grated swiss & gruyer (other cheese may be
substituted such as white cheddar or muenster)
1/4 C chopped green onion
Mix these and put in crust

BLEND:

and pour over cheese mixture--
1 1/2 C low-fat cottage cheese (better if forced through sieve)
6 eggs
1/2 tsp cayenne pepper or to taste
1/2 tsp paprika or to taste
1/2 C chopped parsley

BAKE: 25-35 minutes in oven preheated to 350 deg. Let stand 15-20
minutes before slicing.

NOTE: Mushrooms were 4-5 inches in diameter. They were cleaned,
sliced thinly and dried. They were chopped while still dry,
then reconstituted with a small amount of chicken broth.

MUSHROOM PATE' OF BRAUNSCHWEIGER AND FILBERTS
by Dennis Craig

1 1/2 lb. Braunschweiger
1/2 C. Duxelles
1/3 C. Filberts (finely chopped)
2 1/2 Tbsp. Picante Sauce (optional)

Prepare Duxelles...use 1/2 C. finely chopped dried mushrooms (to re-
constitute, use 1 tsp. of lemon juice and enough boiling water to soak
mushrooms). In this recipe finely chop 3 small green onions, 3 cloves
of garlic and saute in 2 Tbsp. of butter and 2 Tbsp. of cooking oil.
Add a dash of black pepper and a dash of nutmeg. Cook until onions are
transparent. Add mushrooms and saute over high heat, stirring
constantly, 5-8 min. Let cool.

In a mixing bowl mix Duxelles into the Braunschweiger along with the
Picante sauce. Mix thoroughly and add chopped filberts and mix again,
(any favorite seasonings may also be added here).

As one such ingredient, add 3 tsp. of Dijon mustard to half the recipe
above, (excellent with or without). Refrigerate in a covered dish for
24 hours. Serve on your favorite cracker.

CELLOPHANE NOODLES-BOLETUS

by Paul Goldsmith

Cook 1/2 lb. cellophane (bean thread) noodles in large can of Swanson's chicken broth, adding chopped onion and fresh sweet basil. Add Boletus Edulis to taste.

TERIYAKI BOLETUS SUSHI RICE WITH VINEGAR, SUGAR & SALT

by Tom Taggart and Tomi

Toppings:

Horseradish Sauce
Teriyaki Boletus
Water Cress

Red Onion
Egg Plant
Orange Caviar

BOLETUS SOUP by Reiko Raese

1/3 c dried Boletus Edulis
1 onion
1/2 c sweet wine
1 tsp salt
1 tbs soy sauce
3 c water
1 slice venison

RISOTTO

by B. Singer

from Hazan, Classic Italian Cookbook

1 oz dried Boletus Edulis soaked for a long time in 1 qt hot water
1/2 onion chopped
2 cloves garlic chopped
4 tbs butter
3 tbs oil
2 cups rather thick chicken stock
2 cups rice
1/4 cup Parmesan cheese

Saute onion and garlic in butter until transparent. Add rice and stir until opaque. Add simmering soaking water which has been filtered through a coffee filter. Simmer rice in open pot stirring often. When the first quart is soaked up, add simmering stock. Wash mushrooms, and add. Continue adding wash water until rice is cooked and creamy. Add cheese and butter, adjust seasoning with salt and pepper.