



SPORE-ADDICT TIMES

PIKES PEAK MYCOLOGICAL SOCIETY OF COLORADO SPRINGS  
NOVEMBER 1985 NEWSLETTER

The meeting for the month of November will be held at 7:30 PM in the Rastall Center at Colorado College on Monday the 25th. The program will be an excellent one given by Linnea Gillman of the Colorado Mycological Society of Denver. It will be a presentation on photographing mushrooms in the wild, dealing with both methodology and equipment. Linnea has developed a number of homemade pieces of apparatus easily made and transported which greatly improve the quality of the pictures. She will also describe the methods of preserving and documenting your finds such that later identification may be made based on the description and a photo. Bring along a few extra dollars as she has also reproduced several excellent articles on macrophotography which you may wish to purchase (covering only cost of printing).

Thanks to Don Berrigan for obtaining the slide show last month from NAMA (Mushrooms- Macro to Micro) for our program. a successful raffle of the apron was held and won by Lori Ligon. The treasury is in a state of collapse. Dues (\$7) for the coming year are due and will gladly be accepted at the next meeting. Operating costs such as postage and fees for the programs are at present being funded by individuals...please see Pat Gustavsen to pay dues (or mail to her at 4460 Arrowhead Dr. Colorado Springs 80908). This will be the last meeting of '85 and election of new officers will take place. The nominations committee has put in nomination George Davis for the office of Vice President (Pres. Elect), Frieda Davis as Secretary, Pat Gustavsen as Treasurer, Lorin Ligon Hospitality, and Mike Chladek Forays. Noel Damon (incumbent) is semi-willing to continue the newsletter. A volunteer for refreshments is still needed. Liz Ras as the past Vice president will be our leader for '86. Please plan on attending and adding to the list of nominations if you so desire.

IDENTIFICATION TIPS...Nose important in identifying mushrooms...There are distinct odors to different mushrooms and these can be very helpful in identification. Some of the common odors of mushrooms are:  
(reprinted from Spores Afield)

Cantharellus cibarius--apricot  
Lyophyllum decastes--cucumber, green beans or radish  
Armillaria ponderosa--turnip or spicy  
Agaricus (edibles)--sweet mushroomy; (inedible)--anticeptic, ether  
Clitocybe odora--anise

CULINARY CORNER...Recipe from Wild Mushroom Recipes (Puget Sound Myco Soc)  
**MUSHROOMS IN SOUR CREAM Boletus edulis**  
(there are some 41 variations of Boletus edulis)

1 pound of fresh, young Boletus  
2 tablespoons butter  
salt and pepper to taste  
1/2 cup sour cream  
chopped parsley or fennel

Boil whole mushrooms in water for 10 minutes, drain. Slice and fry in butter. Salt and pepper to taste, stir. Add sour cream and cook until heated through. Sprinkle with parsley or fennel and serve.

Noel Damon....editor