



SPORE-ADDICT TIMES

PIKES PEAK MYCOLOGICAL SOCIETY OF COLORADO SPRINGS OCTOBER 1986 NEWSLETTER

The meeting for the month of October, Monday the 27th, will be the last meeting of the season. It will be a pot luck meeting and will be held at the home of Noel and Genevieve Damon; a map showing the location is attached. The meeting time will be at the usual 7:30 PM. We will trust to luck for the variety of dishes. There will also be a showing of slides of forays, specimens and curious creatures. If you have slides you would like to present, please bring them along and we will relive past glories. A screen and Kodak projector will be provided.

Welcome to our new member, David Williams of 1320 Sunset Road, Colorado Springs, 80909. Dave was an attendee of the class presented by Dennis and Don, has joined us on forays and has been coming to our meetings.

TIP OF THE MONTH

Should anyone chance upon a few tardy specimens of Coprinus, a hint from an article in Mushroom seems worth a try. To prevent the disintegration of the Shaggy manes, they can be placed in a container of cold water and weighted down with a plate. It seems that the enzyme causing deliquescence does not operate in water or needs oxygen to proceed. The container should of course be refrigerated.

CULLINARY CORNER

An interesting tidbit in the spirit of recent notes on the origin of words was contributed by Lee Barzee: it seems that the word "Ketchup" derives from a Dutch term for a Chinese condiment, originally a spiced mushroom sauce called "ketsiap" and pronounced "ketjap." For those who still harvest Pleurotus, homegrown, store-bought or other, the following recipe from a recent issue of MUSHROOM....

OYSTERS ROCKEFELLER

Enough medium-small Pleurotus caps to cover bottom of 10 inch pie plate
2 cups (1 pkg. frozen) cooked spinach
1 medium onion or 2 shallots
1 bayleaf, crushed
1/4 cup chopped parsley
1/4 cup chopped watercress (optional)
1 clove crushed or chopped garlic
salt and pepper to taste
couple dashes Tabasco or some cayenne
6 tbsp. butter cheese
1/2 cup cracker crumbs
Splash of sherry

Arrange the mushrooms caps in buttered ovenware pie plate. Mince the spinach, onion and parsley. Add spices and mix well. Cook mixture gently in the butter for 5 minutes. Add sherry and bread crumbs. Spread over mushrooms and bake, in 350 degree oven for about 10 minutes. Garnish with lemon quarters. A bit of thyme or marjoram or both would help and further dressing with grated Mozzarella or jack cheese can be used for pizzazz.

A new cookbook has appeared upon the scene which is truly worth acquiring. It is Joe's Book of Mushroom Cookery. It is not a book treating of identification, but one of excellent recipes for all manner of mushrooms, especially those of the wild. In its 340 pages of more than 300 recipes, it contains much information on edible characteristics, go-togethers, information on preserving, seasoning and such unusual items as how to formulate chanterelle liqueur of vodka and the golden delicious. Not cheap at \$23.45, it may be obtained through book sales at the Denver association or ordered directly from Joe's Restaurant, 450 South Seventh St., Reading, PA 19602. Joe's is authored by Jack Czarneck the restaurant proprietor where they have specialized in preparing dishes containing wild mushrooms for many years. Several of the members of our group already have copies and would be glad I'm sure to allow inspection.

From the MUSHROOM LOG of the Ohio Mycological Society comes an identification check list which seems very useful in documenting specimens and is reproduced here:

PILEUS: SIZE _____ COLOR _____			GILLS: SIZE _____ COLOR _____		
Appendiculate	Decurved	Tomentose	Free	Beaded	Distant
Areolate	Recurved	Umbilicate	Adnexed	Erose	Entire
Convex	Contorted	Umbonate	Anastomosing	Flexuous	Intervenous
Campanulate	Floccose	Vicid Wet	Acute	Pruinose	Decurrent
Glabrous	Sulcate	Viscid Dry	Broad	Lamellulae	Narrow
Hygrophanous	Pulvinate	Wavy/Crenate	Crowded	Latexed	Obtuse
Pubescent	Concolorous	Warty	Close	Forked	Sinuate
Rimose	Imbricated	Zonate	Dissolving	Thick	Serrate
Striate	Resupinate	Clavate	Adnate	Ventricose	OTHER _____
Plane	Convolutd	OTHER _____			

STIPE: SIZE _____ COLOR _____			SPORES: SIZE _____ COLOR _____		
Fibrillose	Equal	Clavate	Amyloid	Allantoid	Truncate
Annulate	Contorted	Cylindrical	Apiculate	Reticulate	Ventricose
Cartilaginous	Villose	Stuffed	Echinulate	Striate	Verrucose
Glabrous	Fusiform	Tapering-up	Fusiform	Ellipsoid	Angular
Hollow	Concolorous	Tapering-down	Ovate	Sub-globose	Globose
Radiating	Bulbous	Solid	Tuberulate	Pip-shaped	Oil-dropped
Reticulate	Shiny	Strigose	Cylindric	Poroid	OTHER _____
Volvate	Scaly	Viscid			
Central	Tough	Floccose			
Eccentric	Brittle	Lateral			
Pruinose		OTHER _____			

GENERAL: SIZE _____ COLOR _____			
Bracketed	Helvelloid	Toothed	Now if there are terms in here whose meaning is unclear to you (unknown?), then an excellent winter-time project might be a study of same. I'm sure a familiarity with these would aid us in being able to describe our finds, and would also prove of great value in comparing them to text description
Coralloid	Cupulate	Club-bodied	
Sessile	Discoid	Stick-shaped	
Lignicolous	Terricolous	Gasteroid	
Layered	Reupinate	Stellate	
Virgate	Spatulate	Polyporoid	
Nigrescent	Morchelloid	Jelly-like	