



SPORE-ADDICT TIMES

PIKES PEAK MYCOLOGICAL SOCIETY OF COLORADO SPRINGS JULY 1987 NEWSLETTER

The July meeting of the society will be on Monday the 27th. The time is 7:30 at the usual place, Otero Savings and Loan, corner of highway 115 and Cheyenne Mountain Blvd. Our program for the evening will be given by Don Berrigan and will be the second part of the slide show by NAMA on the Friesian Method of Classification. You may recall the May meeting at which the first part of this program was given. Unfortunately, NAMA sent a pairing of the slides from one program and the audio from an unrelated other program causing some confusion. We are confident we can get it right this time!

Included in the mailing this month is the current club roster. Please check the data and notify Noel or Pat Gustavson if any correction is required. We would like to thank Esther Price for her donation of the book "The Curious Morel" by author Larry Lonik. Thanks also to Bob Warden for the loan of 8 books to the club library.

A MUSHROOM PUZZLE (from the Mycological Society of Toronto)

Match the common name on the left with the Latin name on the right.

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|--------------------------|---|----------------------------|-----|
| 1. Jack-o-lantern | L | A. Amanita muscaria | |
| 2. Honey mushroom | G | B. Craterellus fallax | not |
| 3. Oyster mushroom | P | C. Clitocybe nuda | |
| 4. Shaggy mane | U | D. Tremella mesenterica | |
| 5. Fly agaric | A | E. Fistulina hepatica | |
| 6. Dead man's fingers | W | F. Polyporus sulphureus | |
| 7. Brick top | Z | G. Armillaria mellea | |
| 8. Destroying angel | N | H. Geastrum hygrometricus | |
| 9. Giant puffball | Y | I. Sparassis crispa | |
| 10. Horn of plenty | B | J. Amanita rubescens | |
| 11. Blewit | C | K. Sarcocypha coccinea | |
| 12. Slippery Jack | X | L. Omphalotus illudens | not |
| 13. Witches butter | D | M. Marasmius oreades | |
| 14. Horse mushroom | Q | N. Amanita virosa | not |
| 15. Cauliflower mushroom | I | O. Crucibulum vulgare | |
| 16. Beefsteak mushroom | E | P. Pleurotus ostreatus | |
| 17. Blusher | J | Q. Agaricus arvensis | |
| 18. Chicken mushroom | F | R. Mutinus caninus | |
| 19. Hen of the woods | V | S. Cantharellus umbonatus | not |
| 20. Earth Star | H | T. Pluteus cervinus | |
| 21. Bird's nest fungus | O | U. Coprinus Comatus | |
| 22. Fairy ring mushroom | M | V. Polyporus frondosus | not |
| 23. Blue boys | E | W. Xylaria polymorpha | |
| 24. Orange peel | K | X. Suillus luteus | |
| 25. Deer mushroom | T | Y. Calvatia gigantea | |
| 26. Dog stinkhorn | R | Z. Hypholoma sublateritium | |

The mushroom season seems to be developing a bit late this year. The foray of June 27 to Indian Creek did not yield very many species and the foray of July 18 to French Creek was a great improvement. Although not many choice edibles were found, there was a good variety of species which were collected and identified. The good fruiting season will arrive soon (?) and trips to Taylor Park (overnighter), and Rocky Mountain Park are being worked out by the foray committee. We would very much like to again hold a joint foray with the Pueblo Society, ideally to the Wet Mountains for another go at the edulis which last year were gathered in considerable quantity. Stay tuned for developments.

CULLINARY CORNER

From a recent issue of Mushroom, the Journal:

CREMA DI BOLETI CASA CORDOVA
(Cream of Mushroom Soup with Fresh Rosemary)

<p>1 1/2 oz. dried Boletus edulis 1 Tbs. butter 1 1/2 tsp. olive oil 4 1/2 tsp. minced onion 1/4 tsp. minced garlic 1/4 tsp. minced fresh rosemary 1 10 oz. peeled and grated baking potatoe 1 Tbs. all-purpose flour 1/2 c. dry white wine 1 qt. beef stock (homemade best) salt and pepper to taste dash of Maggi seasoning to taste 2 tsp. corn starch 1/4 c. milk 1/2 c. whipping cream Minced fresh parsley</p>	<p>Soak mushrooms in warm water to cover until soft (30 min.). Drain & rinse; cut into julienne, discarding any hard/tough parts. Melt butter with oil in heavy saucepan over medium heat. Add mushrooms, onion, garlic and rosemary. Cook until onion is golden brown, stirring occasionally, about 12 min. Add potatoe and flour, stir 3 minutes. Add stock and wine and bring to boil, stirring continually. Reduce heat and simmer until vegetables are tender (25 min). Strain soup into saucepan, pressing to extract as much liquid as possible and return to saucepan. Season with Maggi, s&p. Dissolve cornstarch in milk and stir in one cup of hot soup and add to remainder in saucepan. Simmer until thickened, stirring continually. Mix in cream, garnish with parsley. Makes ~ 1 qt.</p>
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This recipe comes from the chef of Casa Cordova, a restaurant in northern New Mexico halfway between Taos and Taos Ski Valley. Chef Carlo is a member of the New Mexico Mycological Society and is the proprietor.

Puzzle answers: A..5 F..18 K..24 P..3 U..4 Z..7
 B..10 G..2 L..1 Q..14 V..19
 C..11 H..20 M..22 R..26 W..6
 D..13 I..15 N..8 S..23 X..12
 E..16 J..17 O..21 T..25 Y..9

See you all at the meeting!