



## SPORE-ADDICT TIMES

### PIKES PEAK MYCOLOGICAL SOCIETY OF COLORADO SPRINGS AUGUST 1987 NEWSLETTER



The August meeting of the society will be something different. We have been invited to attend the meeting of the Southern Colorado Mycological Society in Pueblo on August 31. A special program by Gary Lincoff will be offered. It's a special occasion when Gary is "on stage" and the invitation was happily accepted. There will be no regular meeting on the 24th. We will meet on the 31st at the regular meeting place, Ctero Savings, at 6:15 PM and car pool down to Pueblo. The meeting there is at the Openbook bookshop at 7:30.

There are several new members added to the membership list, and an updated version is included in the mailing. Please take the first opportunity to introduce yourselves to any new faces at the meeting and make our new members welcome.

For those of you who missed the joint foray to Greenhorn Mountain with the Pueblo Society last year, you get another chance. We are invited to repeat this event on August 22. Last year a bumper crop of edulis rewarded those who made the trip and hopes are high for this year to be as good. We will meet at the southeast side of the Clarion Hotel for departure at 7:30 to Pueblo. Should scouting reveal the absence of mushrooms and the trip be called off, the telephone committee will notify members. The telephone committee members are Lee Barzee, Pat Gustavson, Dennis Craig, Lori Ligon and Doris Bennett. Please notify Pat Gustavson if you don't want to be called about forays. The committee is made up of people who have volunteered to call all the members with details of the foray for the week. A lot of effort on their part can be avoided if they know the names of those members who don't plan on attending forays.

The overnight foray to the Cottonwood Creek area was a great success. Our thanks to our new members Irma and Helmut Fischer for arriving early at the camp site and reserving a fine area for the attendees. Despite the small turnout, a great time was had and the collecting was reasonably good. The collection of Pleurotus, Flammulina, Suillus, and Leccinum was cooked up and served for dinner together with fresh brook trout "collected" in the nearby creek in ample supply for all. The area was beautiful and with benefit of four wheel drive, many of the surrounding high country areas were explored on both sides of the Divide. The weather cooperated and was wonderful the whole weekend.

I have determined that the position of President of our organization should carry the penalty of communicating with members via the bulletin and to that end urged our leader to become a regular contributor. His first epistle follows and will become, I trust, a regular feature:

"Noel has asked me to be a contributor to the news letter in the perhaps misguided belief that I may have something of interest to say. In addition to reporting to you on timely items of concern and interest to the club, I may share with you my rambling and sometimes disjointed thoughts about mushrooming.

Liz Ras tells me she has lined up the accommodations at Estes Park for Labor Day weekend again this year. Our thanks to you Liz for your efforts in arranging this great opportunity for a fun weekend. As those who were fortunate enough to go last year can attest, the trip was a great fun finale of the mushroom season.

Space is limited, so we must use a reservation system. The facility can only accommodate about 24 very friendly people. The fee will be \$10.00 per person per night (we have the facility for two nights) which includes sleeping accommodations and any food that we need to purchase for the group.

Meeting Place: Tiffany Shopping Center (I25 & Woodman Road)

Time: 7:30 AM

Date: Saturday, September 5th (through Monday the 7th)

Plan to stay overnight the 5th and 6th if possible. To reserve space, send your check to Liz Ras, 1014 Arcturus Drive, Colorado Springs, CO 80906. Confirmation and specific instructions on how to find the facility will be sent to those who plan to attend. We will be arriving at our destination at about lunch time, so bring a sack lunch for the noon meal on Saturday. Do bring warm clothing; it can be quite chilly this late in the year at the elevations where we will be foraging.

Although last year was the first time our club went to Estes Park, it was enjoyed so much by those who went that we hope to establish this as an annual grande finale to the mushroom season. I hope you can fit at least one of these days into your schedule and be a part of this fun event.

A random thought: Do you find it humiliating to realize that a small white worm is far better at finding wild mushrooms than you are?" By George

A mushroom study tour of the Holy Land is scheduled for December 6-20, to be led by Gary Lincoff, Andrew Weil, Emanuel Salzman and Elinoar Shavit. Elinoar is an expert on archaeology, history and religion of the area. Dr. Nissan Binyamini of Tel Aviv University of Israel, the author of a field guide to the mushrooms of Israel, will also accompany the group. For information contact Emanuul Salzman at P.O. Box 5503, Denver CO 80217-5503...296-9359.

### CULLINARY CORNER

From a recent issue of Mushroom, the Journal for those of you fortunate in your collecting of the orange edibles:

#### BREAST OF CHICKEN CHANTERELLE

serves four

2 whole chicken breasts, boned, skinned and split (about 1 lb.)	After trimming the chicken and slicing the chanterelles, heat the oil moderately hot.
1/2 pound of chanterelles, cleaned and sliced 3/16 inch thick	Flour the chicken breasts and lightly brown. Remove the chicken and keep it warm. In the remaining oil, gently saute the chanterelles for just a moment. Remove them and keep them warm. Add the wine to the pan with the chicken and simmer until the chicken is barely done. Add the chanterelles and simmer 3-4 minutes, adding more stock if the mix becomes too thick. Lightly adjust seasoning with lemon juice, salt and white pepper.
2 cloves of garlic, pressed	
2 Tblsp. olive oil (or other)	
2 Tblsp. flour	
1/4 to 1/2 cup chicken stock	
1/4 cup dry white wine	
1/3 tsp. lemon juice	
salt and pepper to taste	

Serve with fresh vegetables, a lemon and tomato garnish.