



SPORE-ADDICT TIMES

PIKES PEAK MYCOLOGICAL SOCIETY OF COLORADO SPRINGS MAY 1988 NEWSLETTER



The May meeting will take place on Monday, May 23 in the new meeting room. We will be meeting at Colorado College Worner Center (the old Rastall Center) in room 118 downstairs; the room name is "Gaylord." The meeting will follow the new format and begin at 7:00 PM with a half hour socializing interval, followed by the business portion of the meeting to 8:00 with the program of the evening following. The program this month will be a NAMA video on "Best Edibles and Poisonous Look-Alikes." Parking on the street is very limited at the College, but there is ample parking in the lot on the SE corner of Cascade and Cache La Poudre.

✓ Dues are now due for the new year and as mentioned in the last bulletin, a vote was taken at the April meeting and dues are now \$10 per year per family. They may be paid in person at the meeting or mailed to the Treasurer, Liz Ras 1014 Arcturus Drive, Colorado Springs CO. 80906. Please note that bulletins will not be mailed after the month of June to any prior members not paid up for the current year.

Pat Gustavson has developed a composite listing of the books in our library (attached) and will be happy to bring any volumes requested to the meeting. She may be contacted at 495-4344. The list will be updated from time to time as the library grows.

A telephone committee has been formed for the new season, Doris Bennett 597-5410, Lee Barzee 634-4715, Frieda Davis 630-7140, Jean Chladek 597-6723, and George Singer 390-8271. These people have been kind enough to volunteer to help contact members when necessary to advise of changes in plans for forays, meetings or other emergencies. Please advise them if you do not wish to be contacted regarding forays as this will save unnecessary calling.

Bob Worden, our vice president has resigned and moved from the area. We will need to elect a replacement who will be president-elect for next year as well. Please consider volunteering for the position or nominating someone willing to accept the post.

Our first foray of the season for morels was not held. Dennis and Don scouted several areas and noted a very dry general condition. They found no morels and could not recommend a foray for this or other species at this time. Let's keep our fingers crossed that this is not the beginning of a season like last year.

* Our neighboring Mycological Society in Denver is organizing a foray later this summer, August 5-7, in Poudre Canyon. Anyone from our group wanting to participate is welcome to do so. This is a beautiful area and the collecting should be good. There is also excellent trout fishing in the Poudre River where the group will be camping. The cost is \$10.00 per family which will cover reservation fees. Snacks and beverages will be provided Friday night. Camping reservations will be made for tenting or

RV's and cabins are also available nearby. Classes will be scheduled in photography, wildflowers, insects, geology of the canyon, flyfishing, mushroom dyes, wild edible plants and other nature-related activities. Anyone wishing to attend is asked to contact Ken Beacon at 232-0953 or Mary Alice Wright at 697-4690 for further information and reservations.

As reported in Mushroom, the Journal, the Marin County area near San Francisco and northern California in general have been seeing large numbers of Amanita phalloides ("death cap") fruiting recently. Some of these are very large. Recently, a man and a woman collected and ate relatively large amounts of these. They had used a mushroom guide with poor illustrations to identify the mushrooms as Agaricus augustus. The guide book had an illustration of the Amanita bearing little resemblance to actual specimens which led to the misidentification. The couple were given massive doses of penicillin before being flown to the UCLA medical center where they were given liver transplants. European studies have shown the efficacy of massive doses of penicillin G in such cases. There had been only one previous such transplant. Two weeks after the transplant the couple was out of intensive care, but still suffering from surgical complications. In 1984, 12 Laotians had shared a dinner at which A. phalloides was served and all had survived as a result of recent advances in treatment and the fact that they had ingested only small amounts of the mushrooms. A lesson to be learned from this is to avoid the dependence on illustrations for identification, a tempting and seemingly easy but highly fallible approach to selection of edibles!

CULLINARY CORNER

In the preseason wild mushroom void, unless you are fortunate enough to have a residual stock of dried or otherwise still edible remains of last year, commercial species are it. How many ways do I love thee Agaricus? Here's one from "Wild Mushroom Cookery" of the Oregon Mycological Society. The chiles in it give it a bit more bite than the usual rather bland formulations for this most common store-bought sporocarp.

SPICY AGARICUS AND CHEDDAR POTAGE

1 lb. chopped Agaricus bisporus
4 Tbsp. butter
1/2 C. finely chopped onion
3 cloves garlic, chopped finely or crushed
1 can cheddar cheese soup, undiluted
3 C. milk
1 1/2 C. grated sharp cheddar cheese
dash of cayenne pepper or tobasco to taste
1 can (4 oz) chopped jalapeno peppers
S&P to taste
sour cream and diced fresh tomatoe for garnish

In a skillet, melt butter and saute onion, garlic and mushrooms until the onion is translucent and the mushrooms are browning. Stir occasionally to cook evenly. Meanwhile, combine the cheese soup, milk and cheese in a saucepan over low heat, stirring often to prevent burning or

curdling. Add the skillet mixture to the cheese soup mixture and stir until heated through. Season with the cayenne or tobasco, stir in jalapenos. Season with S&P to taste. Garnish with sour cream and diced, fresh mushrooms. Suggested served with bread sticks or corn chips and beer.

See you all at the meeting, Noel.