



SPORE-ADDICT TIMES

PIKES PEAK MYCOLOGICAL SOCIETY OF COLORADO SPRINGS

AUGUST ~~JULY~~ 1988 NEWSLETTER

change to Otter

The August meeting will take place on Monday the 22nd, the fourth Monday of the month in room (118 of Colorado College Worner Center.) The meeting as customary, begins informally at 7. At the last meeting, the program consisted of reports from three of the study groups. As a participant in one of these, I found that the added motivational factor of group participation was very welcome in that considerable time was spent in study with a purpose. This was much more rewarding than the rather casual perusal of a few texts on return from a foray. I can strongly recommend that if you are not yet a member of one of these groups that you join or start one. Two of the groups had met prior to the meeting and had a most enjoyable and educational evening. The program was I believe as entertaining as an outside speaker and probably had a more lasting impact.

Once again, many specimens were brought in for examination. Let's continue to do this at the meeting as there seems to be strong interest in somewhat guided identification. Recent forays to the Crags, Michigan Creek and Rampart Range have been very successful, not only in terms of the variety of species found, but also in the presence of edibles. By now everyone must have a supply of edulis and chanterelles, although the latter seem just to be getting going, if not as yet plentiful. The rains in the area seem to have slowed a bit and this has been reflected in the slowing of fruitings. The Crags of late have been quite dry and heavily picked over. The foray to Rampart saw a super abundance of Russulas. After the heavy rain of the preceding day, it was virtually impossible to take a step without trampling a kickable. The upcoming joint foray with the Pueblo association to Spanish Peaks seems very promising. Do consider joining in for what should prove a rewarding, if a bit longer than normal, day afield.

A joint foray to Indian Creek with the Denver association on August 27 is also planned.

Please add the names of Ruth Roberson, 935 Saturn #124, CS 80906, 473-2064 and Esther Price, 3220 Bonne Vista, CS 80906, 632-5880 to your membership lists.

A new publication is now available which may interest you, The Mycologist. This is a quarterly journal published by the British Mycological Society and is for the amateur as well as the professional mycologist. It will have articles on technology, identification, fungi photography, mycophagy, a beginners' column, book reviews, mycological societies of the world, and news and reports. It is to be edited by Dr. Pegler of the Royal Botanical Gardens, Kew. The cost is a nominal 6 British Pounds per year or 1.5 per issue. It may be obtained from Cambridge University Press, The Edinburgh Building, Shaftesbury Road, Cambridge CB2 2RU, England. Perhaps the Club can subscribe if the membership so desires. Bring the matter up at the next meeting if interested.

PENICILLIN...Since its discovery, penicillin has been recognized as a miracle drug. First available in the '40's, it has changed the medical treatment of infections. It is produced by a rather ordinary looking, green colored mold. Members of the genus appear on oranges, bread, cheese and other food but its discovery involves a curious set of coincidences. In the 1870's, a Scotsman saved the life of a British nobleman's son, who had become dangerously mired in a bog. As a reward, the nobleman offered the Scot money, but he refused. The Scot also had a son, and instead he requested that the nobleman educate his son. The nobleman agreed. Later, the Scotsman's son, Alexander Fleming, attended St. Mary's Hospital School of Medicine and went on to become famous as the discoverer of the antibiotic. Meanwhile the nobleman's son was rising to prominence in British politics. During World War II he became very ill with pneumonia but was treated with penicillin and cured. His name? Winston Churchill.

CULLINARY CORNER

With August here, can chanterelles be far behind? When confronted with a bag of these orange tidbits after a foray, the prospects of cleaning them all somewhat dull the enthusiasm with which they were gathered in the field. Life (and cleaning) is made much easier by careful collecting. When gathering the mushrooms, if they are carefully picked to minimize the debris put into the basket, cleaning is much simplified. It seems that any dirt clinging to the caps finds its way uniformly throughout the basket. The usual method of cleaning with a soft nylon brush will get most of the dirt, but it always seems as though some water is required. Now I know this method may not be practical for everyone, but it worked for me and it may for some of you. In this do-it-yourself age, some people manage to own an air compressor...I'm one of them. I was trying to find some way of making the cleaning go easier, and decided to try a low pressure jet of air. It worked like a charm! In a matter of minutes the whole batch was completely free of dirt and absolutely dry in the bargain which lengthened the time the mushrooms stayed fresh in the fridge. Now, what to do with them?

PORK CHOPS AND CHANTERELLES WITH TOMATO SAUCE

(From Louise Freedman's book "Wild About Mushrooms...a terrific book, see book sales for a copy. You can preview a copy in the library)

1/4 cup freshly grated Parmesan cheese	Mix together the Parmesan cheese,
1 cup of french bread crumbs	bread crumbs and parsley. Trim the
1/4 cup chopped fresh parsley	fat from the chops. Dip the chops
4 1-inch-thick pork chops	in the egg and then in the crumb
1 egg beaten	and cheese mixture. Heat 2 Tblsp.
3 Tblsp. light vegetable oil	of the oil in a saute pan/skillet
1 Tblsp. butter	and brown the chops on both sides
1/2 lb. chanterelles, chopped	for four minutes. Place the chops
1/4 cup dry vermouth	in a baking dish. Heat the rest
S & P to taste	of the oil and butter in the pan

and cook the chanterelles for 5 minutes. Add the tomatoe sauce and cook for 3 minutes more. Season with S&P to taste. Pour the sauce and mushrooms over the chops and add the vermouth. Bake in a preheated 350° oven until tender, about an hour. The recipe can also be prepared substituting boletes for the chanterelles. Veal may also be substituted for the pork. The dish is excellent served over linguine or fettuccine with a side dish of fresh vegetables.

I've tested this recipe with a recent batch of fresh chanterelles and can attest to the fact that it is superb! See you all at the meeting, Noel