



SPORE-ADDICT TIMES



PIKES PEAK MYCOLOGICAL SOCIETY OF COLORADO SPRINGS

OCTOBER 1988 NEWSLETTER

The October meeting will take place on Monday the 24th, the fourth Monday of the month. The meeting this month, the last of the season, will be held at the home of Noel and Genevieve Damon. The address is 7125 Suntime Place, phone 598-1832. The location is in Oak Hills, above Rockrimmon and on the top of the hill near the Peregrin Parade of Homes of 1988. Call the preceding number if you need detailed directions. We will have a pot luck supper followed by a slide show consisting of slides brought by the members. A projector and screen will be provided. Slides may be loose or in a carousel. Please bring a dish of your choice, we will let nature take its course as to the distribution of main dish, salad, desert etc.; coffee will be provided. If you would like to bring an alcoholic beverage for personal use, feel free to do so.

The chanterelles were still fruiting through the first part of October. A short trip up to Rampart produced a half basket. A day-long hike up into the higher elevations of the Sangre de Christos mid-month yielded a few specimens together with signs of large populations of old withered. The hike was long and strenuous and were mushrooms the only reward, probably not worth the investment. The fall high country scenery however, with its color panorama of bare, white trunked aspens, yellow and orange cottonwoods a blanket below more than justified the effort. It seems that the chanterelles may be the last hardy species of the season and forays will have to wait until next season. Even the trout had gone into hiding and although the day was warm, patches of snow hinted that the trails next time visited would not be as easily traveled.

While it might be a little late this season to make a difference, a notice which appeared in the August Spores Afield of our Denver neighbors has a caution which should be noted by our members in their pot collecting. It was observed that in the last few years there have been several cases of illness which resulted from eating Leccinum. Some were eaten raw, but others had been cooked. Several of these people had eaten a species in the past without ill effects. It has not been possible to date to pin down the exact identity of the species causing the problem. The symptoms involve severe gastrointestinal distress. There was also a reported case in which a man had been hospitalized briefly after eating a mushroom he had identified as L. aurantiacum which he had collected in the Evergreen area. The NAMA poisoning case registry maintained by Dr. Kenneth Cochran of the University of Michigan also lists poisoning cases resulting from specimens collected in Oregon, Washington and Colorado. It would seem prudent to avoid eating large quantities of Leccinum, to be careful to cook thoroughly and not to serve them to others, particularly those who have not previously eating them.

There is also an observed tendency among local collectors to consider all "standard, garden variety, locally collected" Agaricus as either campestris or arvensis (primarily the former), and therefore edible. Agaricus is an extremely difficult genus to key to species accurately and some caution should be used in selecting edibles. It is best to avoid all specimens having a "chemical" smell, which may only show up during cooking.

CULLINARY CORNER

The last crop of chanterelles was put to partial use in preparing Chanterelle Liqueur. A tasting will be available at the meeting and the recipe made available to anyone enthused. The infusion is certainly unique but reminds one of the herby essence of some of the french and italian specialties. The taste of the mushrooms is preserved and unmistakably suggests the golden flavor. Continuing on the Boletus theme, and perhaps exhausting the last of the store of this seasons dried treasure, but going out with a bang is

SAUTE OF CHICKEN LEGS FORESTIERE

1 C chicken stock	Make the chicken stock (recipe below).
1 oz. dried edulis, broken into $\frac{1}{2}$ inch pieces	Heat 1 cup of stock with the mushrooms in a small saucepan to boiling over high heat. Reduce the heat and slowly simmer the mushrooms, covered, until soft, about 30 minutes. Sift together the flour, salt and pepper and in a shallow bowl dredge the chicken, shaking off any excess. Heat 2 tblsp of the butter and the oil over med-high heat. When the foam subsides, add the chicken, a few pieces at a time browning evenly on all sides. Remove to platter as legs are browned and reserve.
$\frac{1}{4}$ C all-purpose flour	
$\frac{1}{2}$ tsp salt	
$\frac{1}{4}$ tsp freshly ground pepper	
2 $\frac{1}{2}$ lbs small chicken drumsticks rinsed and patted dry	
3 tblsp butter (unsalted)	
1 tblsp vegetable oil	
3 small onions, quartered	
1 lb fresh peas or 1 C frozen	
1 C whipping cream (room temp)	
Chopped parsley garnish	

Wipe the skillet clean with paper towel. Heat remaining tblsp of butter in a skillet over medium heat. When foam subsides, add onions; saute, stirring occasionally, until golden (about 5 minutes). Meanwhile, remove mushrooms from stock to sieve. Rinse briefly under lukewarm running water to remove any grit. Set aside to drain. Pour stock through a sieve with 2 layers of dampened cheesecloth. discard the last few spoonfuls of stock if it contains any grit. Reserve the stock and mushrooms separately. Return the chicken to skillet with onions and add $\frac{1}{4}$ C of mushroom stock. Cook, covered, over very low heat until tender, about 20 minutes, adding stock every 5 minutes until all stock is used. Meanwhile, steam the peas until tender, about 5 minutes. Remove the legs from skillet to a platter; stir the cream into the skillet. Bring to a boil, uncovered and cook until sauce is thickened and reduced by half, about 10 minutes. Stir in mushrooms. Return chicken to skillet and heat gently over low heat until chicken is warmed through, spooning sauce over legs. Sprinkle peas over the top. Transfer to a warmed platter, garnish with parsley and serve.

CHICKEN STOCK

(to make about 3 quarts)

3 qts water	Heat all ingredients in large stockpot to boiling. Reduce heat and simmer, covered, 3 to 4 hours. Skim occasionally and add water as necessary to keep ingredients covered. Strain through 2 layers of damp cheesecloth and discard the solids. Place stock in refrigerator. When cold, remove fat from stock. Stock may be kept in the refrigerator for 2-3 days and may be kept frozen up to 2 months. Boil before use.
3 lbs chicken necks, backs, wings, skin	
3 carrots trimmed & halved	
1 rib celery halved	
1 large onion sliced	
bouquet garni (1 sprig parsley, 1 bay leaf, $\frac{1}{4}$ tsp dried thyme, & 3 peppercorns all tied in cheesecloth).	

This will be the last bulletin of the year, and a new volunteer editor for next year will be encouraged to step forward to begin next season.