



SPORE-ADDICT TIMES  
Pikes Peak Mycological Society  
of Colorado Springs  
April 1989 Newsletter



The April meeting will take place on Monday the 24th of April, the 4th Monday of the month, in the Gaylord Room at Colorado College Worner Center (northwest corner of Cascade and Cache La Poudre). Thanks to Dirk Baay, 1988 President, we are fortunate to have the same building as last year's meeting place. Thanks to circumstances beyond his control, we are not so lucky for the May meeting! More on the subject of meeting places at the April Meeting.

As customary, the meeting will begin at 7:00 P.M. with the call to order at 7:30 P.M. The program will consist of nostalgic notes and familiar photos of friends & fungi from fortuitous finds of fruitful forays from formerly foraged forests. Annette Campbell, Lee Barzee, Noel Damon and you (hopefully) will bring slides to help with the program.

The 1989 Society Officers are - President - Ray Acciardi  
Vice President - To be nominated  
at April Meeting  
Secretary - Annette Campbell  
Treasurer - Liz Ras

Special thanks to Annette and Liz for volunteering to continue in their officer positions for 1989. Special thanks also to the vice presidential nominee and the nominating committee

Dues are due. Please send \$10.00 to Liz Ras, 1014 Arturus Drive, Colorado Springs, Colorado 80906 or pay at the April Meeting. You need to pay by the May meeting to guarantee uninterrupted membership privileges and continued newsletters.

### Call for Help

We need members and potential members to visit the Society's exhibit at the Penrose Library downtown. Hurry, it will only be there until April 30, 1989.

We may be able to have an intermediate level identification course with Marilyn Shaw during one weekend in July. Please let us know if you are interested.

In spite of much protest from the members and officers, Noel Damon has resigned his perennial role as editor-in-chief of the SPORE-ADDICT TIMES. If you know a member that deserves to be nominated as assistant editor, or better yet, editor-in-chief, PLEASE nominate them at the April Meeting. The anonymous ghost writers who painstakingly labored to produce this issue may not survive another cycle.

## Membership Notes

The society by-laws are being updated. Once the by-law committee has reviewed and agreed on the proposed changes, the amended by-laws will be voted upon by the membership.

A board meeting was held on March 22, 1989. See Annette Campbell for a copy of the minutes if you're interested. The next board meeting date will be announced in the newsletter and all interested members will be invited to attend.

The self appointed "new member information package" committee, (Dennis Craig and Annette Campbell), has promised to have something together before the end of this season. When is the last time you talked to a friend or acquaintance about the society and benefits of membership? A "new member information package" might help.

If you ever wanted to visit Maine, the best time to do it will be July 23-29, 1989. Dr. Richard Homola, University of Maine, will teach ADVANCED MYCOLOGICAL TECHNIQUES at the Eagle Hill Wildlife Research Station, Steuben, Maine 04680, 207-546-2821.

## Presidential Pabulum

As an "advanced novice" when it comes to mycological genera and species nomenclature, I am as confused as the next person. But, I do know that it's easier to say "Boletus Edulis" than it is to say "large, broad convex, dry brown cap, moist to viscid when wet; flesh firm, white, non staining; bulbous stalk, dry with reticulations; no veil, etc., etc....". Get the point?

## Culinary Corner

What's the best way to saute' mushrooms? Read on.....

Add equal amounts of unsalted butter and good, virgin olive oil to a preheated skillet at medium to medium high temperature. About 2 Tbsp./6 oz. of mushrooms is a good amount. In 10-15 seconds, when the butter and oil are heated but not yet smoking, add the sliced, fresh mushroom pieces of your favorite edible species. Quickly turn and coat the pieces using a spatula or fork. The mushrooms should absorb or hydrate the oil and butter. Keep turning and moving the mushrooms for a few minutes until the pieces just begin to soften and brown. Serve immediately unless you want your crisp, golden browned pieces to be rendered into soft, pliable, limp, lifeless forms of what you started out with.