



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



The May meeting will take place on Monday the 22th of May, the 4th Monday of the month, in the Downstairs Conference Room at the Otero Savings Bank at the Intersection of Hwy 115 and E. Cheyenne Mtn. Blvd.

As customary, the meeting will begin at 7:00 p.m. with the call to order at 7:30 p.m. The program will be a ½ hour video tape presentation of Jeff Smith, the Famous Frugal Gourmet, and his methods of mushroom cookery. With edible fruitings just around the corner (optimistically) this program should help get us into the spirit for the upcoming season. Plan on attending as the Frugal Gourmet is always good entertainment with a theme of budget conscious culinary delights.

Actually, this month's program is just a warm up for next month's program when we'll be entertained in person by Chef Steve Flohr, Staff Chef for the Antlers Hotel!! More information on that exciting upcoming event at the May meeting.

#### Membership Notes

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

Please check the "current" membership/foray calling assignment list, enclosed with the newsletter, and let us know if we need any corrections.

We are pleased to announce that Walter Johnson, formerly of Colorado, recently of California, presently of Colorado, has agreed to become this year's Vice President. Hopefully, Walter will stay put long enough to serve his long awaited presidential term next year. Welcome back and thank you Walter!

Marilyn Shaw's intermediate level identification class will be held during a one day weekend session sometime between July 8-22, 1989.

#### Mushroom of the Month

Is there a better time to pay homage to the Elusive Morel than at springtime in the Rockies? We don't think so. In fact, the much appreciated Morel seems to be a very popular topic these days.

Morels in Colorado are indeed very elusive. How elusive are they? Well, besides remaining completely hidden or underground during our May 6th Foray to Beaver Creek, those little Morels actually caused our group to get lost twice on the way to the Foray. Don Berrigan, foray leader, insists that he was just trying to impress some new members and guests with some slight detours and beautiful Colorado Canyon sight seeing. But those of us that know better, realize there were higher-order forces at work.

Elsewhere in the Country, Morchellaceae are making themselves common news items outside of the usual mycological circuit. Besides being among the choicest of choice edibles, morels are known for prolific fruitings during the season following a forest fire.

Our Gazette Telegraph notes that the US Forest Service predicts "Mushroom Wars" in the areas in and around Yellowstone National Park. Officials in Montana, Idaho and Wyoming are taking efforts to control the anticipated crowds of 3,000 to 5,000 morel hunters foraging in last year's fire ravaged areas. They optimistically state "that an experienced picker ..... can pick up to 120 pounds a day and get \$5.00 per pound." Some mathematical gymnastics here would indicate a maximum dollar value of \$3,000,000.00 each day (with a daily capacity crowd of lucky, experienced pickers that is!)

The NAMA MYCOPHILE reports that Asheville, North Carolina has been the apparent hot spot for Morels so far this year. NAMA member Jim Goldsmith reports picking 2,000 specimens in 2½ hours around Asheville on April 15-16. Apparently he missed some, because the MYCOPHILE Reports that 600 specimens were also collected April 23 at the Asheville Mushroom Club annual Morel Foray. Do you notice something suspicious here? Is there a chance that Jim is a distant cousin of our Don, Dennis or other club master mycophagist?

#### Presidential Pabulum

Although our first group foray attempt yielded plenty of sunshine and beautiful, dry spring weather, the fungi were rather scarce. In town, however, we have been fortunate with multiple fruitings of Coprinaceae. Unfortunately, my best finds have been Coprinus Atramentarius (i.e. the alcohol inky cap!) What a quandary this presents! If I pick them and wait for my alcohol level to be low enough to avoid a reaction, the mushrooms will digest themselves before I can. On the other hand, I can see no valid reason to go 2-3 days without a beer in the hopes that another fruiting is right around the corner! Is this a popular problem?

#### Culinary Corner

From Malfred Ferndock's Morel Cookbook comes the following.....

##### MORELS A L'ESCARGOT

6 large morels	Blend all the ingredients except
1 clove garlic	morels and bread crumbs. Cut morels
1/2 oz. chopped parsley	longitudinally into two sections and
1/2 tsp. Dijon mustard	place them in an oven-proof dish.
1/2 bay leaf, crushed	Pour mixture over morels and sprinkle
1/8 tsp. thyme	with bread crumbs. Broil until butter
1/4 tsp. ground black pepper	sizzles and serve while very hot with
1/2 oz. lemon juice	fresh French bread.
1/4 tsp. salt	
4 to 8 oz. butter	
1/4 c. bread crumbs	

This recipe has been given high praise...with luck we should be able to try it some time during this season.