



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



The June meeting will take place on Monday the 26th of June, the 4th Monday of the month. The meeting will be held at the Antlers Hotel, downtown Colorado Springs, 4 So. Cascade Ave. The room assignment for the meeting, will be posted in the hotel lobby.

The meeting will begin informally at 6:30 PM with the call to order at 7:00 PM. This month's program will feature culinary delights prepared by Chef Steve Fiohr, Sous Chef, Antlers Hotel.

In order to have this event turn out as planned, we need some help from the members for the following items:

**MUSHROOMS** - We hope to have a foray arranged for Saturday, the 24th. With any luck, that could yield some edible and choice edible species. On the other hand...

We should all be ready and willing to donate portions of our dried and preserved stashes. The foray calling committee will be in touch with you to find out what you can bring. They will also work out the details of how best to get our volunteered goods to our central collection point by the 24th. Chef Steve will be much better able to plan the event if he knows in advance the type and quantity of available species.

**BEVERAGES** - We would appreciate any members who can bring a bottle of wine or good beer to the meeting. These items are, of course, optional, but would certainly be welcome.

**ATTITUDE** - All other facilities and related necessities will be furnished by the Antlers Hotel. We must request that attendance at the meeting be limited to members only.

Membership Notes

Dues are due (still). Please send \$10.00 to Liz Ras, 1014 Arcturus Dr., C/S, CO., 80906 or pay at the June meeting. If asterisks (\*\*\*) appear on the address sheet, it means we think you still owe for this year's dues.

Marilyn Shaw's mid-level identification class will be held on either July 22 or 29. We will decide on the preferred date at our June meeting. We are expecting a well presented, professional program and hope that many members will participate.

*Send  
check  
to Ray*

The PPMS exhibit on display at the Ruth Holly Branch Library will be removed on June 30th. Please contact Don Berrigan at 597-4679 if you can lend a hand at either dismantling or setting up future displays. Don would welcome and appreciate your help.

### Mushroom of the Month

Question: Which fungii thrives in the semi-arid western states, Rocky Mountain region, at 6500 ft elevation with no spring rain?

Answer: None. Better luck next month...

### Presidential Pabulum

Volume 135, Science News, on May 20, 1989 published a brief article describing research efforts linking the DNA structures of the Suillus and the false truffle - Rhizopogon subcaerulescens. Not incoincidentally, vol. 4.3, The Mycolog (newsletter of the Kaw Valley Mycological society), published an article relating the truffle's release of priapol - a chemical also found in human male's and boar's (male pigs) perspiration - as a way to entice the female pig to dig them (the truffles) up.

Now I'm not sure what this actually means to the female members, but it may mean that we males may be much more closely related to either suillus or boars than previously imagined. If any members are interested in reading up on this subject, the articles will be available at the June meeting.

### Culinary Corner

From the March 1989 issue of Gourmet comes the following recipe for Prosciutto-and Parmesan Stuffed Mushrooms.

24 mushrooms (apprx. 1 lb), stems removed and finely chopped  
1 large garlic clove  
1/2 cup finely chopped onions  
1/4 cup olive oil  
1/2 cup finely chopped prosciutto (apprx. 3 oz)  
1/4 cup dry bread crumbs  
3 Tblsp minced flat leaf parsley  
3/4 cup freshly grated parmesan  
1 large egg, beaten lightly

In a skillet, cook the chopped stems, the garlic and the onion in 2 Tblsp of the olive oil over moderate heat, stirring, about 8 minutes or until the stems are very tender. Add the prosciutto, bread crumbs, parsley and the egg, salt and pepper to taste, and stir the mixture until it is combined well. Divide the mixture among the mushroom caps, mounding it slightly, and arrange the mushrooms in one layer on a lightly greased, shallow baking dish. Sprinkle the mushrooms with the remaining olive oil and bake them in the middle of a preheated, 400 degree, oven for 12-15 minutes or until they are heated through.