



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



The July meeting will take place on Monday the 24th of July, the 4th Monday of the month. The meeting will be held at the Worner Center, Colorado College, (northwest corner of Cascade and Cache La Poudre.) The room assignment for the meeting, will be identified at the east entrance to the lobby.

The meeting will begin informally at 7:00 PM with the call to order at 7:30 PM. This month's program will feature a discussion on practical mushroom cultivation techniques by Walter Johnson. The program should be very interesting, as Walter can speak from a "hands-on" perspective.

Identification Class

Marilyn Shaw's Identification Class will be held on Saturday, the 22nd of July. We will meet at 9:00 AM in the Downstairs Conference room at the Otero Savings Bank, 290 East Cheyenne Mountain Blvd. (at the intersection of Hwy 115 and E. Cheyenne Mtn Blvd.) The classroom portion of the session will last until noon, or so, followed by a brown bag lunch and a foray.

Membership Notes

Last month's meeting at the Antlers Hotel may well be logged as the Gala Event of the 80's for our mycological society. Those members that were able to attend will surely attest to the absolutely splendid manner of the presentation. Those members that couldn't make it, have my deepest sympathy.

Although it's not possible to thank everyone that helped make the event so successful, it is possible to give special recognition to:

Chef Steve Flohr for his wonderful cooking skills and abilities; and innovative creations with boletes, morels, chanterelles, lepiota rachodes and agaricus.

Antlers Hotel Management and staff for their hard work and generous, elegant hospitality.

Dennis Craig for his involvement in trying to get this event together during the past two years, and.....

Those members who willingly and generously contributed wine and mushrooms. The fine contributions of your dwindling dried and preserved stashes was truly an altruistic, unselfish act.

Be ready to vote on the revised ByLaws at the meeting. Also bring your proposed logo design. Remember to keep it simple enough for reduction and black & white reproduction.

Mushroom of the Month

One of the mushrooms provided at the last month's program, that was actually gathered this season, was the *lepiota rachodes*. This excellent edible has caused allergic reactions in some people so eat it with caution. (I hope nobody had any gastric distress eating the wonderful pastry created with this species and just a smidgen of truffles ...)

L. rachodes is characterized by free white gills, a white spore print and large brown cuticles on a white cap. Flesh is white and typically bruises yellow to orange and then a reddish brown when cut. The species has a thick double collar which is moveable in older specimens. The thickened stem base may have a raised rim which could be mistaken for a volva.

Usually found in groups or rings under trees (esp. conifers) and bushes, in gardens, along roads and other disturbed areas. Also found sometimes in open field and in the woods, this species has a wide spread habitat!

Culinary Corner

This month's recipe, Cream of Asparagus Soup, comes from the July '88, issue of Bon Appetit. It originally suggested morels but since Noel didn't have any he substituted botelus edulus and tells us it is superb!! Serves Four.

1 oz. dried morels or porcini, rinsed and softened
3/4 lb. asparagus trimmed
2 cups water
3 Tbs. unsalted butter
4-5 Tbs. (3 medium) shallots finely chopped
2 cups whipping cream
6 Tbs. (3/4 stick) unsalted butter melted
Salt and Pepper and Cayenne

Squeeze mushroom "dry" and cut in small (1/2 in.) pieces, discard and hard pieces. Cook asparagus in 2 cups boiling water until tender. Drain and reserve cooking water for use in soup. Cut asparagus into 2 in. pieces. Melt 2 Tbs. butter and saute 3 Tbs of the shallots over medium heat for 2 minutes. Add the reserved cooking water and all the asparagus, except 8 tips, and bring to a boil. Add the cream and boil until reduced to 2 1/2 cups, stirring occasionally. Blenderize with the melted butter until smooth.

Melt the remaining Tbs. of butter. Add mushrooms and remaining shallots and cook over medium heat until all of the fluid evaporates, stirring frequently, about 5 minutes.

Strain the asparagus mixture through a sieve into a large saucepan. Add the mushroom mixture and reserved asparagus tips. Rewarm over low heat, season to taste with salt, pepper and cayenne. Ladle into bowls and serve.