



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

The August meeting will take place on Monday the 28th of August, 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.) We will be meeting in the WES room in the lower level of the Worner Center.

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 slide show prepared by the NAMA dealing with chantarelles, coral and non-gilled mushrooms. Any and all mushroom specimens would be appreciated and will add interest to the program.

We will also appoint a subcommittee to evaluate all the entries for the Society's logo and T-shirt design, so don't forget to bring your sketch(es).

Membership Notes

Last month's meeting featured a very interesting and informative demonstration of practical mushroom cultivation techniques. Walter Johnson, our vice president/president elect, certainly deserves much thanks for all the time and effort expended in preparing and assembling a great session including a take home order of mushrooms to grow (pun intended). In appreciation of Walt's special efforts, we have chosen his cultivated Pleurotus sajor-caju (Indian Oyster) as our feature mushroom of the month.

At last month's meeting, the revised By Laws for the Society were discussed and adopted by a majority vote as required. The final version of the accepted By Laws are being reprinted and will be mailed with the September newsletter.

We are hoping to have a foray on Saturday, the 26th. The calling committee will be in touch with you as soon as we can decide where to go and when to meet.

Liz Ras is recovering from her recent hip surgery and expects to be hopping about and out of Penrose hospital on or about the 26th. Her temporary absence from the informal mycological foray race walkers' association will be noticed. (Those of you that have seen Liz charge after a boletus edulis will understand our point.)

For those of you that are interested in a Labor Day weekend excursion to Estes Park, there still may be time to register. You will need to contact Dr. John Gapter, 1950 24th Ave., Greeley, CO., 303-352-0406. Although we tried several telephone calls, we were unable to get in touch with Dr. Gapter.

If you get a chance, please try to visit the UCCS Library to see our mycological display. If you can't make it, send your friends, relatives, employees, neighbors, or anyone else you think might be interested. The members that spend their time and effort continually setting up and tearing down the mobile display, will certainly appreciate your interest.

Mushroom of the Month

(See Annette's fruiting pictures) ^{also} neg slides

Most of the members who attended last month's meeting should have Pleurotus sajor-caju, the Indian Oyster mushroom, bursting out of their zip-lock baggie pillows, in some dark corner of their house. This mushroom is not always easy to identify. In Case #1, the mushroom will have an thin (1/4"-3/8"), elongated, white and spongy stipe; a small (3/8"-1/2") to non-existent cap; and a barely discernable gill structure. This case is known as the case of insufficient air. In Case #2, the mushroom will have a slender (1/2"-5/8"), white, firm stipe; a large (2"-4"), white convoluted cap; and large gills with white spores. Case #2 is known as ideal conditions. If your mushrooms look more like those of Case #1 than 2, slit your pillow open, find a very large plastic bag, put the pillow into the bag and leave the bag open on the end. Monitor your substrate moisture condition and sprinkle with water if it starts to dry out.

Culinary Corner

In the event that your Pleurotus sajor-caju fruits in abundance, or that you are fortunate to actually find some pleurotus ostreatus, here's a recipe from the Fall '87 Mushroom Journal:

Oyster Rockefeller

enough oyster mushrooms to cover the bottom of a
10" Pyrex pie plate or other similar ovenware
2 cups of cooked spinach (1 package frozen)
1 medium onion or 2 shallots, chopped fine
1 bay leaf, crushed
1/4 cup parsley, chopped
1/4 cup watercress (optional)
salt and pepper to taste
1/2 jigger of sherry or vermouth
Dash of Tabasco or a pinch of cayenne
6 Tablespoons of butter
1/2 cup dry bread or cracker crumbs
lemon for garnish

Arrange the mushrooms in the buttered Pyrex dish. Preheat the oven to 350 degrees. Mince the spinach, onion and parsley together. Add all the spices to the mixture and combine thoroughly. Heat the butter in a medium saucepan until foamy and gently cook the spinach mixture for five minutes stirring constantly. Add the crumbs and mix well. Spread mixture over the mushrooms and bake for 10 - 15 minutes. Serve garnished with lemon wedges.