



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



The September meeting will take place on Monday the 25th of September, the 4th Monday of the month. The meeting will be held in the Downstairs Conference Room at the Otero Savings Bank at the Intersection of Highway 115 and Cheyenne Mountain Boulevard.

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 Roles and Relationships of Fungii in the Forest. The program will be presented by Linnea Gillman, President of the Colorado Mycological Society of Denver. As Linnea is considered by her peers and others to be both a qualified mycologist and a forester, the program should be interesting and informative.

Any and all mushroom specimens would be appreciated.

#### Membership Notes

After much continued discussion and nearly two years in the process, we finally have a set of updated Bylaws. The revised Bylaws were accepted by a majority vote of the general membership during the July meeting. A copy is included with this newsletter.

As required by the Bylaws, we will be appointing a committee and accepting nominations for officers for the upcoming terms for 1990.

We will also finalize the logo design decisions and determine what remains to be done to get our selection(s) into some form of T-Shirts or Sweat Shirts, etc.

Conditions and weather permitting, a Foray may be worth the effort on Saturday, September 23rd. The Foray Calling Committee members will be giving you a call if and when it can be decided and determined where to go. Please give a call to Ray or Michele at 634-8081 if you know of a good foray location (that you have not have already recently picked clean.) Even if we don't end up having a general foray, your information would be appreciated by Ray and Michele (especially if there are a few specimens you may have missed.)

#### Presidential Pabulum

It's hard to believe another season has almost passed. Some of our members have told me it is possible to have significant fruitings of chanterelles as late as October! I have also been told by those same sources that July is usually the best month

for boletes. During July, or any month this past summer, I would have been delighted to find even a small, worm eaten specimen. But alas, not a single bolete made it to my basket. Is there any chance of significantly better luck with chanterelles?

### Mushroom of the Month

This mushroom has a broad irregular cap, 1-6" diameter, convex to plane or depressed; inrolled margin becoming wavy or indented; cap surface is dry and mostly smooth, pale-flesh colored to orange, bruised areas dark orange. Stalk is long and thick, usually central; smooth and solid, somewhat paler than the cap, bruising ochre to a dark orange-brown. The spore print is white, and the obvious spine-like teeth (1/4") whitish to pale orange bruise ochre to dark orange. The habitat of this mushroom is solitary to gregarious growing usually under coniferous trees. Although I've never seen one, they are said to be choice edibles.

This month's mushroom is, of course, the *Dentinum repandum*.

### Culinary Corner

From the kitchen of Raymond comes Summer Pasta Delight!

- 3 large tomatoes, quartered and seeded, then chop coarsely
- 1 clove garlic, minced
- 2 small summer squash, sliced about 1/4 inch thick
- 1 cup *A. kingsuporus* mushrooms, sliced (*A. bisporus*)  
(use your imagination on the mushrooms; optional)
- 3 Tbl. basil, chopped
- 3 Tbl. olive oil
- 3/4 cup grated mozzarella
- enough cooked pasta to serve four

Heat oil in a large frying pan until hot and add sliced squash and saute for about 5 minutes or so over medium-high heat and add mushrooms and garlic. Continue saute until mushrooms begin to cook. Add tomatoes and basil and cook just until tomatoes are hot. Serve immediately over cooked pasta and cover with mozzarella cheese and toss. Hint: if you use too much mozzarella, you won't be able to toss - trust me, I know about this ...