
SPORE-ADDICT TIMES



Pikes Peak Mycological Society of Colorado Springs

May 1990

MEETING TOPIC

The May meeting will take place on Tuesday the 29th of May, a break from the standard fourth Monday of the Month. We will be meeting in the Downstairs Conference Room at the Otero Savings Bank at the intersection of Highway 115 and East Cheyenne Mountain Boulevard. 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 Memorial Day Tribute to Mushrooms, led by Walt Lohson. Walt didn't want to reveal the entire theme of his program, but he did tell us that it ".... will cover everything from Adam to the Space Shuttle." This should be a very interesting program as Walter tries to condense the high points of thousands of years of mycological findings into a one hour talk.

MEMBERSHIP NOTES

Dues are due. Please send \$10.00 to Liz Ras, 1014 Arturus Drive, Colorado Springs, CO 80906 or pay at the April Meeting. You need to pay soon to guarantee uninterrupted membership privileges and continued newsletters. We will be publishing a membership roster with next month's newsletter, so please send in your dues in order to be listed.

The Otero Savings Bank will be this year's regular meeting place as Colorado College has adopted a new policy prohibiting meetings for outside clubs.

We thank the few of you that took the time to respond to the survey of potential meeting topics included with last month's newsletter. Your input was appreciated and will be used to help plan future programs and meeting topics. If all the members would take the time to respond to the survey, we would be able to make a meaningful tally of the results and get a better idea of the group's interests as a whole.

FORAYS

A foray to Beaver Creek was held on May 12 at the recommendation of Frieda Davis. Just two days previously, Frieda and George found fourteen golden morels. An eager group of eight set off that morning. To their subsequent disappointment, only three morels and a few assorted spring mushrooms were collected. Enter Dennis Craig. Unable to meet the foray group that morning, Dennis went to Beaver Creek in the afternoon. Dennis found over seven DOZEN beautiful golden and black morels!! (The Club is going to have to invest in a remote tracking device to monitor Dennis on his clandestine forays in the future.) Congratulations to George, Frieda, and Dennis on their finds.

We would like to thank the following people for their help on this year's foray calling committee:

Frieda Davis	630-7140
Lee Barzee	634-4715
Dirk Baay	473-8811
Doris Bennett	597-5410
Annette Campbell	593-9912

Now that we are in the mushroom season, we will be using the foray calling committee to organize our forays which are usually based on last minute decisions depending on the local weather patterns and tips from members. Forays are generally planned for Saturday morning departures with returns to Colorado Springs depending on the foray location and the presence of fungi.

UPCOMING EVENTS

The Second Annual 1990 Soviet Union / United States Wild Mushroom Tour is scheduled for August. Join the Russians in hunting for their prized "white" mushroom. Become a "Mushroom Citizen Diplomat" as you share in rich cultural exchanges with our soviet friends. The cost per person for this unforgettable experience is \$2800 (form Seattle) which includes all transportation, accommodations, and meals. If you are interested in going or just interested, check out Mushroom, The Journal.. winter 89-90 issue for an account of the first Mushroom Tour. Tentative dates are August 18-September 2, 1990. Interested persons should contact Dennis Bowman by calling 206-525-8399, (FAX 206-523-0851), as soon as possible.

The 1990 NAMA Foray will be held October 5-8 at Whistler Mountain Ski Resort, about 75 miles from Vancouver, British Columbia. The cost is \$225 per

person which includes registration, accommodations, and meals. Dr. Joe Ammirati will be the principal mycologist while Dr. Scott Redhead and Pat Leacock will serve as recorders.

CULINARY CORNER

This month's delight comes from the infamous Ciro and Sal's of Cape Cod, Massachusetts.

Since most of us haven't seen a morel this spring, this Italian Dish will make wonderful use of your dwindling supply of Boletes Edulis (Porcini), or any fresh boletes you may happen to locate later this season. Serves four.

Medaglioni di Vitello con Porcini e Peperoni (Veal with Boletes and Peppers)

1/2 cup dried Porcini (rehydrated, drained and rinsed)

1 sweet red bell pepper (roasted, peeled and sliced in 1/4 inch strips)

24 ounces veal, 3/4 inch thick veal medallions cut from rib eye roast

3 tablespoons butter, unsalted

1/2 cup Barolo wine

2 tablespoons demi-glace

6 whole savory leaves

Pound the medallions lightly. Heat the butter in a skillet. Add the medallions and brown on both sides. Add the wine and demi-glace and reduce for one minute. Add the red pepper, mushrooms, savory, salt and pepper to taste; simmer for a few minutes. Remove the medallions to a warm serving plate. Continue to reduce the sauce to a syrupy consistency. Spoon sauce over veal and serve immediately. Enjoy immensely.