
SPORE-ADDICT TIMES



Pikes Peak Mycological Society of Colorado Springs

June 1980

MEETING TOPIC

The June meeting will take place on Monday the 25th of June, the fourth Monday of the Month. We will be meeting at the Junior League of Colorado Springs facility located at 2914 Beacon Street. (i.e. a few blocks west of Cascade and south of Fillmore.) As customary, the meeting will begin at 7:00 p.m. with the call to order at 7:30 p.m. As this location may be able to be used for future meetings, your attendance and feedback will be appreciated. Please call Caren Lacy at 636-2470 if you have any questions.

The program will be a session on the cultivation techniques of shiitake and morels, led by Walt Johnson. Walt promises to keep his discussion basic and simple so that the club members lacking Ph.D.'s will be able to follow. He also will talk a bit about some contradictions in the published literature regarding some *Morchella* species. This should be a very interesting program and we hope to see you there.

MEMBERSHIP NOTES

Dues are due (still). Please send \$10.00 to Liz Ras, 1014 Arcturus Drive, Colorado Springs, CO 80906 or pay at the June Meeting. If you see ***** next to your name on the mailing envelope, it means that

the secretary doesn't have you indicated as paid for this year. 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.

Cook'n Taste volunteers are needed. We would like to consider having more activities in these areas, during forays or regular club meetings.

A variety of PPMS T-Shirts has been ordered for the general inventory. All existing back orders with the Mad Flatter are now being processed as the minimum printing order quantity has been met.

FORAYS

A foray to the Florence/Arkansas River area and points further south was held on June 3rd at the recommendation of Dirk Baay. Dan and Caren Lacy were fortunate enough to find some *Pleurotus* while the rest of us were fortunate enough to find Dirk as he blazed ahead on the dirt roads. A good time was had by all, particularly those that had wine for lunch.

Sheila Steele reports having found morels near the Rampart Range Road about a week before the June 3rd Foray.

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

George and Frieda Davis will be planning an early chanterelle foray sometime in the mid-July timeframe. Plans are to car pool to a location mid way up the Pikes Peak Toll Road and continue on foot from there.

TELLURIDE MUSHROOM CONFERENCE will be held August 23-26, 1990. This is the tenth anniversary of the Conference and a very special program has been planned to celebrate this event.

Plenary sessions of the Conference will be addressed by Terence McKenna (The Invisible Landscape) on Hallucinogenic Mushrooms and Shamanism; and by Ray Sokolov (The Fading Feast; A Compendium of Disappearing American Regional Foods) on Mushroom Cookery.

Other courses will be conducted by: Gary Lincoff (Audubon Field Guide to North

American Mushrooms) on Mushroom Identification; Paul Stamets (The Mushroom Cultivator) on Mushroom Cultivation; Andrew Weil (Health and Healing) on Psychoactive Mushrooms and Mushroom Cookery; John Corbin on Growing Mushrooms on Straw; Linnea Gillman on Rocky Mountain Mushrooms; and Emanuel Salzman (Mushroom Poisoning) on Poisonous Mushrooms.

The forest in the Telluride area generally produce a wide variety of wild mushrooms - particularly edible species. Daily forays will be held in the national Forests surrounding Telluride. For more information contact Fungophile at (303) 296-9359.

CULINARY CORNER

From the recipe collection of Frieda and George Davis comes Oysters Mushrooms A La Provencale. Serves Four.

4 servings of cooked rice
10 oz oyster mushrooms, cleaned and coarsely chopped
10 oz tomatoes, peeled, seeded and coarsely chopped
1 cup of white wine
1 onion, chopped
1 clove of garlic, bruised
2 Tbs olive oil
3 Tbs parsley, chopped
salt and pepper to taste
(optional 1 clove garlic, minced)

Saute the onion in the olive oil. Add the whole clove of garlic and the mushrooms and fry furiously for 1-2 minutes. Add tomatoes, wine, parsley and salt and pepper and simmer gently for 30 minutes. Remove garlic clove and serve over rice. (Optionally, add the minced garlic four minutes before serving.)