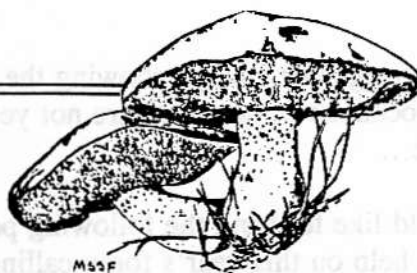

SPORE-ADDICT TIMES



Pikes Peak Mycological Society of Colorado Springs

July 1990

MEETING TOPIC

The July meeting will take place on Monday the 23rd of July, the fourth Monday of the Month. We will be meeting at the Junior League of Colorado Springs facility located at 2914 Beacon Street. As customary, the meeting will begin at 7:00 p.m. with the call to order at 7:30 p.m. We would like to thank Caren Lacy for arranging this meeting location.

The program will be a cook n'taste session featuring pot-luck specialties prepared by members. There are limited cooking facilities available so most of the preparation needs to be done beforehand. You should also bring your own plates and utensils. Please call Caren Lacy at 636-2470 if you have any questions about the available facilities. We must also request that you use only one kind of mushroom in your cook n'taste preparation. This should be a very interesting program and we hope to see you there.

MEMBERSHIP NOTES

Dues are due (finally). Please send \$10.00 to Liz Ras, 1014 Arcturus Drive, Colorado Springs, CO 80906 or pay at the July 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. The attached membership roster identifies current paid members. Please send in your dues in order to be listed.

A variety of PPMS T-Shirts has been received for the general inventory. All existing back orders with the Mad Hatter have been completed and will be available at the July meeting.

"The Morel Mushroom" an entertaining, informative and sometimes irreverent celebration of the joy of morels...by John Ratzloff. Available to society members for the bargain price of \$9.95 (see attached flyer and coordinate your orders with Liz Ras at the meeting.)

FORAYS

A foray to the Craggs and points north of Woodland Park was held on July 14th. Frieda Davis found some beautiful boletes and a few pleurotus were also gathered. The lack of moisture at the elevations where the mushrooms should be, still keeps most of us trying to remember what it feels like to see wild mushrooms in the wild.

Sheila Steele reports having found a total of twelve dozen morels over a two week

period during June. Maps showing the precise locations of her finds are not yet available...

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

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 may still be planning an early chanterelle foray sometime in the late-July timeframe. More details on this at the meeting. Plans are to car pool to a location mid way up the Pikes Peak Toll Road or other access road and continue on foot from there.

The New Mexico Mycological Society Foray '90 will be held 17-19 August at Camp Summerlife, in the Kit Carson National Forest, 18 miles south of Taos, New Mexico. Nancy Smith Weber will be the leading mycologist. For further details, contact the New Mexico Mycological Society or call Peggy Hooton at (505) 243-1457 or Jane Caudill at (505) 881-2275.

The Telluride Mushroom Conference will be held August 23-26, 1990. For more information contact Walt Johnson at 591-6788.

CULINARY CORNER

From the recipe collection of Gourmet, June 1990, Fettuccine with Porcini Mushrooms and Sun-Dried Tomatoes. Serves Four.

- 4 servings of cooked fettuccine pasta (about 1/2 to 3/4 pound)
- 1 ounce dried Porcini (boletes) mushrooms (about 1 cup)
- 6 sun-dried tomatoes (not packed in oil)
- 1 small onion, chopped fine
- 2 cloves of garlic, minced
- 2 teaspoons fresh rosemary, chopped
- 3 Tablespoons fresh parsley, chopped
- 3 Tablespoons olive oil
- 1 Tablespoon unsalted butter
- 1/3 pound of fresh agaricus bisporus (or other fresh mushroom substitute)
- salt and pepper to taste

In a small heatproof bowl soak the porcini and the sun-dried tomatoes in 1 1/2 cups of boiling water for 1/2 hour. Strain and reserve the soaking liquid. Chop the porcini and the tomatoes. Mince together the onion, garlic, rosemary and 1 1/2 tablespoons of the parsley. In a large heavy skillet heat the oil and butter over moderate heat and cook the chopped porcini and mushroom mixture, and the onion, garlic, rosemary and parsley mixture stirring, for 1 minute. Add the fresh mushrooms and saute the mixture until the fresh mushrooms give off their cooking liquid. Add the reserved soaking liquid and simmer for about 15 minutes.

While simmering, cook pasta. Toss cooked pasta with sauce in a warmed serving bowl and sprinkle with remaining chopped parsley.