



Pikes Peak Mycological Society
P.O. Box 1961
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SPORE-ADDICT TIMES



Pikes Peak Mycological Society of Colorado Springs

August 1990

MEETING TOPIC

The August meeting will take place on Monday the 27th of August, 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 inspired by the Tenth Annual Telluride Mushroom Conference and will be presented by Walter Johnson. At press time, neither Walter nor anyone else knew exactly what the meeting topic will be. However, lack of a detailed, pre-planned agenda has never stopped Walter from being able to present a lively, informative program complete with anecdotes based on some mycological phenomenon. As the Telluride Mushroom Festival and any of Walter's presentations certainly qualify as 'mycological phenomena', this should be a very interesting program and we hope to see you there.

MEMBERSHIP NOTES

A membership roster identifying current members as of July, was issued with last month's newsletter. Please notify Annette Campbell or Dave Watson at 593-9912 if any corrections are necessary.

It is with much sadness that we note the passing away of Bea Lyon. A charter member of FPMS since 1976, Bea was also a NAMA and Colorado Mycological Society member. She will be missed by everyone that knew her.

At the August meeting, we will discuss whether or not to amend the PPMS Bylaws to create Board positions for newsletter editor and foray coordinator.

A variety of PPMS T-Shirts has been received for the general inventory. Walter Johnson will be taking some of the inventory to Telluride and will hopefully come back with some additions for the club's coffers.

"The Morel Mushroom" by John Ratzloff is available to society members for the bargain price of \$9.95. If you are interested, coordinate your orders with Liz Ras at the meeting.

FORAYS

Forays are generally planned for Saturday morning departures with returns to Colorado Springs sometime during the afternoon, depending on the foray location and the presence of fungi. If you do not receive a phone call by Friday, call your contact person or Frieda.

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

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

Love this weather! After a dry spring/early summer, we have received plentiful precipitation during the past 6 weeks. Numerous edible and delicious species have been found in quantity, namely *Boletus edulis* and *barowsii*, *Lactarius deliciosus*, *Leccinum* and *Agaricus* species in the Gold Camp Road and Spanish peaks areas.

A foray to the Black Forest led by George and Don on August 4th, culminated in a wonderful cook-n-taste session. The event was so successful that we will probably try to make this an annual happening.

UPCOMING EVENTS

The Telluride Mushroom Conference is finally here, August 23-26, 1990. If you are interested in attending, contact Walt Johnson at 591-6788.

LETTER FROM THE EDITOR

Not to belabor a point, but we do need to learn to expect the unexpected! As I have been a Colorado resident since 1978, and had never seen or touched or been infected by poison ivy, I had become completely desensitized to the possibility of the leaves of three affecting me. But alas, in pursuit of *b. Barowsii* along the banks of the

Poudre Canyon, west of Ft. Collins, I was caught off guard. After four days of incessant itching, spreading rashes, and eighty dollars in dermatologist expenses, I will now remember to look for other species while foraying for mushrooms.

CULINARY CORNER

Here is a recipe to help you use up your fresh Boletes. Adapted from 365 Ways to Cook Chicken is Chicken Breasts Chasseur. Serves six.

- 2 Tbsp olive oil
- 1 Tbsp butter
- 6 chicken breast halves
- 1/4 cup minced onion
- 1 clove garlic crushed
- 1/4 lb fresh mushrooms
- 2 tomatoes, peeled, seeded, and chopped
- 1/2 tsp dried tarragon
- 1/4 tsp fresh ground pepper
- 1/2 cup dry white wine
- 1/2 cup beef broth
- 1 Tbsp cornstarch dissolved in 2 Tbsp water
- 6 servings cooked rice

Heat a large frying pan over medium heat. Add oil and butter and cook chicken turning until browned, about 10 minutes. Remove chicken and set aside. Cook onions in pan drippings about 1 minute. Add mushrooms and cook about 3 minutes. Add garlic, tomatoes, tarragon, and pepper and let simmer 5 minutes. Add wine, broth, and salt to taste. Return chicken to pan, cover and cook on low heat until done, about 20 minutes. Remove chicken. Add dissolved corn starch to pan and bring the sauce to a boil, stirring constantly until thickened. Return chicken to pan to coat with sauce. Serve on bed of rice.