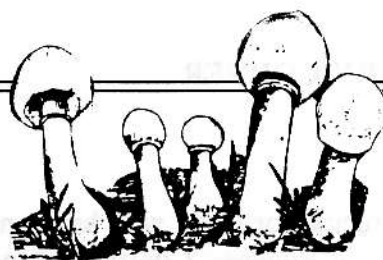

SPORE-ADDICT TIMES



Pikes Peak Mycological Society of Colorado Springs

September 1990

MEETING TOPIC

The September meeting will take place on Monday the 24th of September, 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 include a variety of topics necessary to wrap up this year's business items. The meeting topic will feature a short overview session on mushroom cultivation techniques simplified for the non-technical cultivator. We will be voting for the newly created board positions of Foray Coordinator and Newsletter Editor, so please contact Annette Campbell at 593-9912 or Liz Ras at 473-1248 with your nominations. Will we also be setting up a nominating committee for nominating next year's vice president, secretary & treasurer officer positions.

MEMBERSHIP NOTES

For those of you that have experienced difficulty or complete failure with your shiitake cultures, Walter Johnson advises that refrigerating your packages for a week or so may produce a fruiting. It may also help to irrigate, rinse and drain the culture

prior to refrigerating. The extremely warm temperatures experienced during August and September may have inhibited potential fruitings. Editor's Note: We have had two separate fruitings and produced about twenty mushrooms total from our four half-bag cultures which were irrigated and maintained at wine cellar temperatures since inoculation.

At the August meeting, we amended 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. Please decide what additional T-Shirts, baseball caps etc. you wish to purchase and we will finalize an additional order. If we order soon, we will be able to avoid the additional cost of a price increase effective January, 1991.

FORAYS

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

CULINARY CORNER

Here's a recipe for those who have an abundance of Boletes. Contributed by George Davis is REICHER STEINPILZ or Rich Boletes.

3 large boletes (or equivalent) cleaned and sliced

8 oz cream cheese

6 oz shredded Monterey Jack cheese

2 Tbls margarine

2 egg yolks

1/8 tsp garlic salt or to taste

4 small Bobolies

Paprika

Saute sliced boletes in margarine until just tender. Mix cream cheese, egg yolks, and garlic salt in a small bowl until creamy. Bake bobolies in a 400 degree oven for 6 minutes. Spread cream cheese mixture over bobolies. Distribute sauteed mushroom slices evenly over each boboli. Top with the Monterey Jack cheese and sprinkle with paprika. Return bobolies to the oven and bake for an additional 8-10 minutes. Cut into bite size pieces and serve immediately.

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