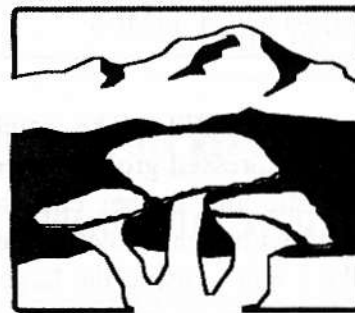


Spore-Addict Times



The Newsletter of the Pikes Peak Mycological Society

VOL. XIX

ISSUE 1

April 1995

MEETING PLACE & SCHEDULE SET!!!!

All regular PPMS meetings are held on the fourth Monday of each month from April through October.

AND THE DATES ARE:

Meetings are planned for the following days: April 24; May 22; June 26; July 24; August 28; September 25; and October 23.

WHERE????

We will once again meet in the UMB Bank located at the corner of Highway 115 and East Cheyenne Mountain Blvd. Meetings start at 7:00 P.M..

PROGRAM

At the April meeting we will present one of NAMA's educational slide programs on gilled, white spored mushrooms by Dr. Michael Beug. Every meeting will feature a different mushroom. This month's fungus *Ustilago Maydis* (Mexican corn smut) will be presented by Esther Price. Volunteer sampling of this Mexican gourmet item will be available.

IN MEMORY

It has been reported to me that Marie Grimes passed away in February of his year. Marie and her husband George Grimes (deceased) were long associated with the Denver Club and were both valuable assets to all of us who aspire to learn more about the mysteries of mycology.

****NOTICE****

Please pay your annual dues at the first meeting. If you cannot attend the April meeting, please send your \$10 annual membership fee to our new Treasurer:

Caren Lacy
1885 Ponder Heights Dr.
Colorado Springs, CO 80906

DON'T MISS DAN'S CULINARY CORNER
ON THE NEXT PAGE

The Mushroom Patch:
by George Davis

When our sons and their wives visit us the conversation invariably turns to mushrooms. We approach the subject with such enthusiasm, they are held spellbound for 8-10 minutes. Then we notice that their eyes glaze over and they have been seen to actually nod off during the most exciting part of what is really not a conversation but a monologue. They are convinced that our interest in what is to them a strange manifestation of the decaying process is nothing more than a harmless cult and is best ignored whenever possible. Living on the beach in the Los Angles area does not expose them to the wonderful world of mushrooms; although that's about all they are not exposed to in that environment.

This past Christmas, to our surprise, they brought us a Shitake Mushroom Patch from a company called

FUNGI PERFECTI. The patch, consisting of an 8"X12" compressed growing medium was wrapped in clear plastic and further enclosed in a large plastic bag filled with small holes. The instructions told me to make a tent using the large plastic bag and mist the patch three or four times a day for one week. I dutifully followed the instructions fully expecting to see a bountiful crop of Shitakes emerging from my patch. Nooo. My patch looked like it had a bad case of acne, but no shitakes.

Back to the instructions, next paragraph. "Continue misting the patch until the blisters emerge as mushrooms." That took 3 to 4 weeks, I lost count. Only a few years ago I could never have imagined that some day I would be spending so much time expectantly watching little bumps for any sign that a mushroom was emerging.

Finally, they appeared, BOTH of them. One, then in a couple of days, the other one. They grew to about 5" across and were delicious. But it did not seem to me that the effort was worth the resulting reward.

The instructions were to give the patch a rest for about a week. That was a procedure I was most anxious to follow. In fact, being a kind and generous fellow, I gave the little sucker a two week rest.

Then we started all over again. A soaking in cool water for three days, then the misting. More like, whenever I thought of it, than the strict schedule I followed at first.

Wow! My kindness was rewarded. In only three days that little ole patch was pushing out no less than a dozen shitakes plus some "blisters" which indicated even more mushrooms were on the way. If the timing is right and I have something worth showing I will bring the patch to the first meeting. I will bring the literature in any case.

MEMBERS ARE INVITED TO
SUBMIT ARTICLES TO THE
EDITOR FOR PUBLICATION.

Share Your Favorite Mushroom Recipes With The Club!

This year, newsletter contributor Dan Lacy will be providing recipes and cooking tips for the preparation of the edibles we will be collecting. Please help Dan. Copy your favorite recipes, and send them along to him at 1885 Ponder Heights Drive, Colorado Springs, Colorado 80906-5888. FAX or Computer Modem delivery works too. Call 636-2470 to make arrangements. Editor.



Greetings Fellow Mycophiles!

Spring is here and the club is back in business. In coming months we will be publishing in the Spore-Addict Times, mushroom recipes from the kitchens of many of our Pikes Peak Mycology Society members. Join in and share your personal favorites with us. Recipes may be quick and easy to prepare, or elaborate and elegant; certainly all are welcome.

To begin, here's one from our own Lacy collection, a savory mushroom pasta using morels you will surely have in plentiful supply soon. If that joyful event should somehow not occur however, dried morels or other varieties may be substituted.

Morchella Marinara

INGREDIENTS:

- 2-Tbsp Olive Oil
- 2-Medium Garlic Cloves, finely minced
- 1-Medium Onions, finely chopped
- 2-1 Lb. Cans Tomatoes, or 1 1/2 Qts home canned, or the equivalent in fresh ripe tomatoes
- 6-Medium canned Anchovies, or 1 Tbsp Anchovy Paste
- 1-Tbsp freshly ground Black Pepper
- 2-Tbsp fresh Basil or 1 Tsp dried Basil, crumbled
- 2-Tbsp fresh Oregano or 1 Tsp dried Oregano, crumbled
- 1-Tbsp fresh chopped Parsley or 1/2 Tsp dried Parsley, crumbled
- 1-Medium Green Bell Pepper, chopped
- 1-Medium Red Bell Pepper, chopped
- 1-'Roon Morels

1. Heat the olive oil in a heavy saucepan. Add the Garlic and onion and sauté over medium heat for about 5 minutes.

2. Puree the tomatoes and anchovies in a food processor and add to the saucepan.

3. Add the black pepper, basil, oregano and parsley. Stir and bring to a boil. Reduce heat and simmer until the sauce is thickened, about an hour.

Meanwhile:

4. Dice the peppers and very coarsely chop the morels. Add these to the thickened sauce and simmer an additional 15 minutes. Serve over prepared pasta.

Notes: The basic thickened sauce may be prepared in advance. Remember to return the sauce to a simmer before adding the morels and peppers.

Here, a "'Roon of Morels" is a couple of cups of morels or whatever you have. More is better.

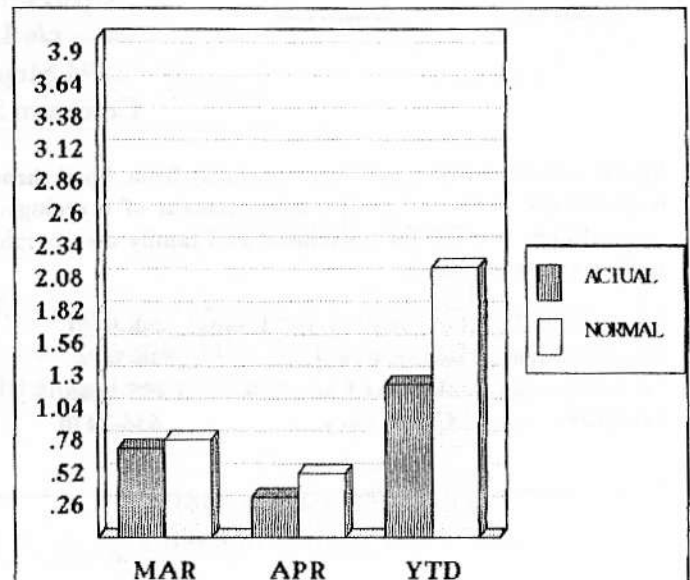
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For now, Bon Appétit. We wish everyone good morel hunting 1995!

Dan Lacy

COLORADO SPRINGS RAIN REPORT

(IN INCHES, APRIL THROUGH THE 15TH)



STEMS AN PIECES

We plan to publish the membership roster for 1995 in the next issue. Be sure you are included by paying your membership dues at the April meeting.

DID YOU KNOW? Only female pigs are used to root out truffles. And, they have no interest in the truffles. The truffle emits an odor that, to the pig, smells exactly like the pheromone of the male boar. The sow believes that a magnificent boar hog is nearby and he seems to be buried. She is trying to rescue him so she can have him all to herself. (From the program "The Senses" which aired on PBS last month).

Esther Price, while hiking in the Garden of the Gods area with Lee Barzee, collected two "Common Stalked Puffball" or *Tulostoma Brumale* as they are properly called. Inasmuch as these mushrooms actually developed last year, finding them this year would not seem to be a noteworthy event. However, see M. Demystified (Arora), Pg. 719 and you will see why this is a "find". On a return visit to the area, Lori Ligon found more of the little fellows. Lee Barzee performed a microscopic analysis proving their identity.

Spore-Addict Times
 c/o Lori Ligon
 2394 Stepping Stones Way
 Colorado Springs, CO 80904

Spore-Addict Times is published monthly from April through October by the Pikes Peak Mycological Society, a non-profit organization dedicated to the advancement of mycology. Membership is open to anyone wanting to study mycology. Annual dues are \$10 for individual and family memberships. Submissions of ideas, articles, reviews, letters, artwork and recipes are encouraged.

President.....Grazyna "Graz" Benda....488-9751
 Vice President.....Dennis Craig.....596-5676
 Secretary.....Annette Campbell.....495-1685
 Treasurer.....Caren Lacy.....636-2470

Foray Coordinator....Jack Richards.....591-6996
 Librarian.....Pat Gustavson..... 495-4344
 Hospitality.....Doris Bennett.....597-5410
 Newsletter Editor.....George Davis.....630-7140

Spore-Addict Times
 c/o Lori Ligon
 2394 Stepping Stones Way
 Colorado Springs, CO 80904



Lee Barzee
 38 Friendship Lane
 Colorado Springs
 Colorado 80904

