

Spore-Addict Times



The Newsletter of the Pikes Peak Mycological Society VOL. XIX ISSUE 7 OCTOBER 1995

OCTOBER MEETING: Will be hosted by Frank and Judy Urban. This is a **POTLUCK** dinner so bring your favorite dish for all to share and your own eating and serving utensils. The club will furnish plates and napkins.

WHEN: Monday, October 23rd at 7:00 P.M.

WHERE: 209 Cypress Lane. From S. Nevada exit on Lake and go west. Turn north on Old Broadmoor Rd. Turn right on Elm then left on Sycamore to Cypress Ln. and follow the aroma of delicious food.



Dan's Culinary Corner

Summer came and went so quickly in Mycophilia this year. Hopefully your family forayed into some good hunting. I remember that with the spring rains we were all very confident of a bumper crop of edibles. But mushrooming is a chancy business and I think this year we learned still again how unpredictable mushroom propagation can be. There was nothing but disappointment in some of our most promising locations, and yet wonderful fruitings where we didn't necessarily expect them to be. Well, *c'est la vie*.

With cooler weather returning try this hearty wild mushroom soup recipe. It's easy to make and reliably delicious time after time, a fall and winter favorite.

Hunter's Wild Mushroom Soup With Barley

1/2 cup uncooked barley
3 medium bacon slices
1/4 cup shallots or green onions
2 cups chopped wild mushrooms, fresh, frozen, or reconstituted from dried

1 tsp. salt
1/2 tsp. white pepper
5 cups water
1 cup half and half
2 tbs. chopped parsley
A few vertically sliced *Agaricus Bisporus* (domestic mushrooms) for garnish.

Rinse the barley and cover with warm water. Soak 30 minutes. Drain the barley and set it aside. Meanwhile, in a saucepan cook the bacon until crisp. Reserve the bacon and discard all but 1 Tbsp of the fat. In the remaining fat sauté the shallots (or onions) until softened, about three minutes. Add the mushrooms, Sauté briefly. Add the water, pepper, salt and barley and simmer about 45 minutes, or until the barley is very tender. Finely crumble the bacon and add it to the soup. Just before serving, stir in the half and half. Heat thoroughly but do not boil. Add the parsley and domestic mushrooms. Simmer one minute. Serve at once.

Bon Appétite!

Chef Dan

MOUNTAIN - MAD

by Belle Turnbull

Mountains cast spells on me -
Why, because of the way
Earth heaps lie, should I be
Coaxed by joy mysteriously;
Stilled or drunken - gay?

Why should a brown hill - trail
Tug at my feet to go?
Why should a boggy swale
Tune my heart to a nameless tale
Mountain marshes know?

Timberline, and the trees
Wind - whipped, and the sand between -
Why am I mad for these?
What dim thirst do they appease?
What filmed sense brush clean?

Lee Barzee found this poem among some of her "things". She does not recall from whence it came, but did record the author's name. Thanks Lee, for sharing.

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c/o Lori Ligon
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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.

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