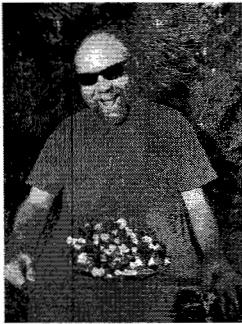


Next Meeting Oct. 10th, 2005

SPORES Afield

The newsletter of the Colorado Mycological Society

October 2005



Greeting Members!

With the October meeting, the 2005 CMS meeting schedule comes to an end. It has been a very 'interesting' year. The mushroom season started out strong with a good fruiting of early oyster mushrooms and yellow morels.

Following that, the weather became fickle and we had an unusual season.

In the Front Range, most mushrooms fruited, but did not fruit well. I found about 1/3 of the amount of Black Morels that I usually collect, yet they fruited late into the season and I even found a few on the 4th of July near Rainbow Lakes. None of my favorite *Marasmius oreades* spots produced this year, while others reported good findings of this tasty mushroom. I found a few King Boletes, but not enough to put some up for the winter. I was always able to find something for the dinner plate, but the findings were not easy and nothing was really in abundance. Along the front range, forays needed to be near running water.

This was also an 'interesting' year for me personally. I changed jobs at the beginning of the year taking on one that has a heavy work-load requirement and then my daughter became seriously ill. Because of that, my ability to really devote time to CMS was impacted and as a result I had to rely on others to help with organization, meetings, forays and events.

(continued on page 2)

Speaker for the Oct.. Meeting:

Jim Smailer, Executive Chef, Boulder Cork

Jim Smailer and his passion and respect for food has inspired him through his career as chef at the Boulder Cork Restaurant. Smailer strongly believes that all ingredients are gift from the earth and the people who, with love, tend them. It is the chef's responsibility to prepare the food in a way that retains its integrity from source to table. Food is a reflection of our relationship with the natural environment.

Throughout his childhood, Smailer was strongly attracted to food - it's varied colors, textures, and flavors - as well as the actual activity involved in attaining the food. Growing up in eastern Pennsylvania and spending a lot of time in neighboring states, Smailer was accustomed to picking wild raspberries and blackberries, growing all types of produce, foraging for mushrooms, fishing in the Atlantic and crabbing in the Chesapeake.

Smailer's love of nature lead him to a Biology degree. It was during his college years that he became involved in ceramics. In his work as a pottery student and later as a instructor of ceramics he became interested in searching out and processing natural clays, following and creating recipes for glazes, and firing his work in low and high heats. This creative process as a ceramicist has many parallels to his work as chef.

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(*President continued from page 1*)

The role of President of CMS transfers to Norm Birchler and the Society will be in good hands indeed. Throughout the year, Norm has 'stepped up to the plate' and helped with presentations, forays and organizing the Mushroom Fair. I know that he will do a great job as President, and I thank him for his many contributions to CMS, including the great job he has done with our Spores newsletter. I thank him too for his friendship and positive attitude.

I also want to acknowledge the help that Marilyn Shaw and Tom Ruzicka provided 'behind the scenes'. Both made huge contributions in helping me with organizational matters and our meetings. Tom arranged the production of our latest T-shirt and arranged the "End of Season Fungi Feast" at the Boulder Cork. Louis Gaz also contributed every month in bringing in the snacks and drinks to each meeting.

Have you checked out the CMS web site recently? If not, log onto <http://www.cmsweb.org/> for a treat and to keep up with events. A BIG thank you for updating and maintaining the web site goes out to Bernie Seward. Thank You also to Ed Lubow and Ed Swanberg for your help with presentations and forays and for your friendship as well.

I also want to thank Ellen Jacobson, Joanna Seward, Melody Sandberg and Tom Taggart for providing me with 'moral support' in times of stress and friendship during mushroom outings. Joanna Seward, Linda deLeon, Adele Mikelevicius, Harry Obermeir and Jason Salzman all deserve our collective thanks for their participation in CMS, year after year.

There are many more who deserve honorable mention and it has been my pleasure to serve CMS and to participate in meetings, events and Forays. I have made many friendships through my participation in CMS and it is always a pleasure to talk and foray with members. If you have not been actively participating in CMS, I would recommend that you try it. It is a very rewarding experience.

Good Forays to you all!

Upcoming Events

- Oct. 10th** Chef Smailer of the Boulder Cork. His restaurant hosts our "End of the Season Fungi Feast".
- Oct. 23rd** "End of the Season Fungi Feast" at the Boulder Cork.

Bring mushrooms for identification and display to any meeting.

All meetings are held at the Denver Botanic Gardens in Mitchell Hall at 7:30 pm unless otherwise announced.

Nominations of Officers for 2006

Election of New Officers will occur at our October 10th meeting. The following individuals have agreed to run for office yet nominations will be accepted from the floor at the Oct. meeting, the nominee must have agreed to be nominated. Please consider offering your talent to CMS.

Nominee	Office
President	Norm Birchler
President Elect	Chris Hardwick
Vice President	Louis Gaz
Secretary	Joanna Seward
Treasurer	Harry Obermeier
Member-at-Large	Linda deLeon

Spores Afield

Spores Afield is published from March through October by the Colorado Mycological Society. CMS dues are \$23 for the first year and \$20 thereafter. Send membership dues to CMS Membership Chair, Box 9621, Denver, CO 80209. All CMS members receive *Spores Afield* as part of their membership.

CMS is an affiliated member of the North American Mycological Association.

CMS web site: <http://www.cmsweb.org>

(*Speaker continued from page 1*)

Accompanying his wife, Kate, he moved to Boulder in 1981 so that she might attend the University of Colorado and earn a graduate degree in Piano. Smailer hoped to get a job with the National Forest Service. Government freezing on hiring led Smailer to pursue work in another area for which he had skills: the preparation of food.

Jim has been chef at the Boulder Cork Restaurant for the past 24 years. Over this time he has insisted on using the freshest ingredient. The menu continues to change and reflect the growing demands and culinary sophistication of the Boulder market. Whereas many long time favorite menu items will never leave the Cork, new menu items and specials, often inspired by Smailer's travels, continue to keep the menu fresh and interesting. There is a flavor for all. The menu might include chanterelles from Scotland, heirloom tomatoes and figs from California, fresh wasabi and black trumpet mushrooms from Oregon, organic buffalo from Nebraska, chilies from New Mexico, and peaches from the western slopes of Colorado. In summer months Smailer picks up most of the restaurant's produce, often organic, from local farmers and markets. Fresh picked asparagus, cucumbers, and beets. Peppers, eggplants, summer squashes, warm field tomatoes, and sweet corn fill the restaurant and become part of nightly specials.

Although the Cork's initial reputation grew from it's excellent beef preparations, Smailer and his genuine love of the ocean first introduced fresh fish to the Cork's menu 20 years ago. Delicious sea inspired menu items and specials continue to be an important part of the Cork's offerings. One might be offered wild striped bass from New England coastline, wild salmon from Alaskan and pacific northwest waters, Nantucket bay scallops, fresh gulf shrimp, red snapper from Florida, opakapaka from Hawaii, or soft shell crabs from the Chesapeake.

Another interest of Smailer is in wine. He is respected throughout the wine community for his true knowledge in this field. He has built an extensive cellar which has received the Wine Spec-

tator Award of Excellence. His wine experience includes hosting and designing wine dinners with numerous large and small wineries from around the world: Chalk Hill Simi, Beaulieu Vineyards, Jordon, Beringer, Trimbach, Joseph Drouhin, Catena, Vega Siscellia to name but a few.

Smailer is an avid bicyclist, mycologist and ornithologist in his time away from the restaurant.

Remember to sign up for the "End of the Season Fungi Feast" at the Boulder Cork!

A Mycophile in Paradise

By CMS member, Roberto Matos

My name is Roberto Matos. I was recently in Oaxaca, the most southern state on the pacific coast of Mexico. I heard about an edible mushroom fair in the small village of San Antonio Cuajimoloyas 2 hours northeast of the capitol Oaxaca City. The festival is part of a local eco-tourism project in the Pueblos Mancomunados. The Pueblos Mancomunados is a group of villages spread over many kilometers that decided to preserve the forest and find other ways of making money to stop the heavy logging. There are many hiking trails to go on treks. Bicycles are available for rent along with guides to take groups on treks. The guides are very familiar with the native flora and fauna.

The forests in these areas provide a wide variety of mushroom species. Some of my favorites include such species as morchella, matsutake, chanterelles, *Amanita caesarea*, *Boletus edulis*, and lobster mushrooms. At the festival, experienced guides take out 8 to 10 people. During the summer months it rains constantly. On day two is the conference, mushroom tasting dinner, and art contest. Mycologists from around Mexico come and speak and all of the specimens are identified. I stayed for both days and the cabanas are really nice. It was a really good time. I would recommend that anyone who happens to be in Oaxaca, Mexico, during mid July, mycophile or not, should attend this cool mushroom fair.

(continued on page 4)

(*Mycophile* continued from page 3)

Walking through these forests is like being in Jurassic park. There are so many mushrooms that you can't help stepping on them, big giant toadstools to multi-colored teeny tiny mushrooms. A beautiful array of wild flowers and orchids were clustered above in the canopies. As you walk, you can hear a wide variety of songbirds singing throughout the woods. These places are magical. The way the clouds and mist move in and disappear is very mysterious.

This was a side trip on my six-month vacation in Mexico. I spent a lot of time hiking around in rough terrain, going up and down in elevation hunting for mushrooms. I met families and friends up in those mountains. Many of the people know a lot about the fungi that grow in the area. I had little kids taking me around showing me edibles I have never heard of or seen and that I couldn't find in any of my guides. I tended to ignore a lot of unknown little mushrooms and concentrated on mostly edible fungi. I collected spores and took pictures of most of the specimens I encountered. Over the last few years I have been fascinated with all types of fungi. They are one of most favorite forms of life on this planet. Perhaps my affinity grew because they range in such a wild variety of colors forms and sizes and also because mycelial mats can be kilometers in size, covering mountaintops. I came home with many spore prints. I have not identified the species of the many specimens. If I only had a microscope and some knowledge to properly identify the specimens I have collected, I could write my own guidebook for this enchanted mycological paradise.

Oyster Winter: a beginner's first fall and spring gatherings

By CMS member, Kabir

In October 2004 as the Shaggy Manes and Shaggy Parasols were disappearing, I vaguely recalled having read of a few mushrooms that can grow in the cold. Nosing thru the books I came up with the Sand Mushroom *Tricholoma populinum*, the Oyster Mushroom *Pleurotus* species and the Winter Mushroom or Velvet Foot *Flammulina ve-*

lutipes. The first to be found under falling leaves of cottonwoods and the others growing on dead stumps and logs of cottonwood and willow.

It seemed a good study to focus on these few mushrooms and their habitats without the difficulties of identification of late summer agarics of all shapes, sizes, and colors. Living in the jungle in Hawaii I had experienced gathering, cooking experiments and drying to preserve many plants but fungi are rather a new world.

The sand mushroom caught my attention, perhaps because they were harvested extensively by Native Americans and settlers and the suggestion that sometimes one can find 1,000s. So I started thinking of winter walks I had taken over the years, remembering where the cottonwoods are and started walking the creeks. My first discovery was that there are often a lot more willows than cottonwoods. Second was that very few of the cottonwoods have sand mushrooms under them.

I found 3 mushrooms buried in a steep bank near cottonwoods –squirrel diggings led me to them. They seemed suspiciously like Sand Mushrooms and the white spore prints were right on, but I still didn't have a clear feel for the mushroom.

Days later I headed a long way down the stream to a place that felt a likely prospect and after nosing around a few LBM's [Little Brown Mushrooms] I found more squirrel remainders that helped me find a goodly little patch of mushrooms on a gently sloping creek bank, that fit every detail of the descriptions for Sand Mushrooms. Many had bugs, all were half buried and had dirt on them. After sorting and trimming a pound or two I harvested, I brought them home, washed a few (it's not easy to clean these up without water as one can with other mushrooms), fried some up and teaspoon tested. The rest were sliced up and put over the wood stove for drying. The stomach was happy with the test and more were enjoyed.

The same day was a first discovery of a couple of small Oysters growing right at eye level on a willow log. Not worth eating, but the first of these rubber ducks in my hand.

(continued on page 5)

(*Oyster Winter* continued from page 4)

A few more finds over the weeks – one on a steep bank in the foothills. A return to the first site was rewarded with more Sand Mushrooms all of the young ones completely free of bugs due to the cold! More eatings and dryings

One fine November day was devoted to bicycling miles along the stream, with occasional stops to explore. I saw it from a ways off, but it was too much to look straight at, I had to circle around the neighboring stumps and logs, seeing if any more were around, before turning to inspect a good 10 pounds of beautiful Oyster mushrooms, the biggest one as wide as my fully stretched hand. They were growing out of a low stump, the walls of which forced the abundance of mushrooms to extend long rubber stems with caps growing to one side. Into the basket [on the back of the bicycle] went a great clump of mushrooms and I continued on many miles, finding a few interesting fungi, but collecting nothing. Much feasting, drying and sharing...

In December wandering in a sheltered wood near a cattail swamp, first some frost destroyed Sand Mushrooms then strange little mushrooms that I assumed were some difficult to identify LBM. They were growing along the border of bark & wood & under the bark, of a willow log. Bringing home samples they appeared to be Winter Mushrooms, though only one of the 6 pictures I found looked much like what I had found! [And certainly they looked nothing like the grown-in-the-dark Japanese Enokitake.] White spore print ruled out poisonous Galerinas. I went again gathered enough for a snack, becoming more sure these were indeed Winter mushrooms – what else would grow in December? Another small harvest later, but all wind dried thereafter...

Midwinter I found only what appeared to be the remains of a fine wall of Sulphur Shelf up the back of a huge willow, with the orange color long gone...

Wondering for weeks if the sunny days of February were going to give us some mushrooms, knowing the impossibility, but looking anyway. And the day after the equinox of Spring, a mas-

sive collapsed cottonwood, branches, trunks, squashed surrounds. Saw it from one side right away, but only after wandering did I climb over the mess from the other side and discover 5 lbs of Oysters in a stump of advanced decay. Spring treats fried in butter for a gathering of friends.

I also found withered little stumps of mushrooms growing from flat wood – sure looked like oysters but centered on the stem! Later I saw a picture of young Oysters grown commercially in Japan straight up out of bottles with the same shape I'd seen.

And many more small finds of Oysters, and also finding for the first time some with insect invasions. Finding little brown buttons, that I didn't know were Oysters till I cut into them. Even finding three clumps of Oysters growing on a live willow tree! And then on the 21st of April, massive Oysters on many stumps, with millions of bugs in them, a few middle size buttons worth taking. On a second visit in the middle of the Oysters, the first sight of another early mushroom, Inky Caps [*Coprinus atramentarius*] which checked out by the books at home, and as I rarely touch alcohol I enjoyed a tasty little black snack. Spring is here!

CMS Web Site

Over the winter I will be giving the CMS web site (www.cmsweb.org) a "face lift". I welcome any comments about the web site and encourage CMS members to e-mail me their suggestions for content in the revised web site. I would like this to be web site catering to the interests and needs of the CMS membership. Send comments to bhseward@mindspring.com. Please include in the subject box a comment like "CMS Web Site" so I don't miss it in my spam blocker.

Bernie Seward
CMS Webmaster

Fungus

By Ed Mena

(e.mena@uconn.edu; eemena@aol.com)

Part 2 of 2

Defensive Chemicals

Let's first consider fungal fruiting bodies and their defense. Fungi live in very intense environments, surrounded by other fungal types, bacteria, and all manner of predatory soil inhabiting invertebrates. Chemical warfare among organisms with clearly different agendas is the rule, not the exception. I'm sure that everyone is familiar with the story of the discovery of penicillin. With the benefit of hindsight, it seems obvious that soil microbes would be synthesizing antibacterial compounds. They are literally surrounded by billions and billions of bacteria that are doing their best to find their next meal. Without antibacterial weapons, soil fungus would have a tough and short existence. By now, thousands of antibacterial compounds have been identified from soil microbes, and it's a good bet that all fungus have some type of antibacterial response. So, how do these ~~bacteria that are being slaughtered by antibiotic-producing fungi~~ respond? Fungi may be clever chemists, but so are bacteria. When this warfare was getting started a billion or so years ago, some bacterial enzyme that split proteins modified itself to split an important chemical bond in penicillin, making it harmless to bacteria. The code for the enzyme, penicillinase (also referred to as beta-lactamase) ended up on a piece of DNA called a plasmid. A plasmid can be spread through bacteria populations rapidly and even be transmitted to different species of bacteria. The result was that the party was over for penicillin-producing fungi. They were back on the defensive. Over the course of an eon or two and after probably many chemicals were synthesized and found wanting, a fungus hit on the compound now called clavulanic acid. This compound was an inhibitor of the bacterial enzyme penicillinase. With the clavulanic acid in its chemical arsenal, their penicillin was now once again a potent weapon. There are many other examples of chemical warfare and co-evolution combatants.

The full appreciation of this process is also important for the medical treatment of bacterial infections. Initially, few human pathogenic bacteria carried the penicillinase plasmid. These bacteria were concentrating on more important issues, such as how to combat our immune system, and not penicillin resistance. However, the widespread use of penicillin created strong selection pressure for a pathogen that managed to pick up the penicillinase plasmid from a soil bacterium. This eventually occurred, and the plasmid rapidly spread through pathogenic bacteria, severely impairing the effectiveness of penicillin. Between 1941 and 2002, penicillin resistance in *Staphylococcus aureus* rose from less than 1% to greater than 99%. It took fungi millions of years to come up with clavulanic acid. Luckily, the pharmaceutical industry found a fungus that produced it a lot sooner. Beecham introduced it as Augmentin (clavulanic acid plus amoxicillin, semisynthetic penicillin) in 1981. I think we would be discounting the creativity of bacteria if we did not assume that for every naturally occurring antibacterial, there is a bacterium somewhere that has figured out a way to beat it. Bacterial resistance to antibiotics has been around for a long time; it didn't evolve because of our use of antibiotics. Our rampant use of antibiotics created a strong selection pressure for pathogenic bacteria that learned new tricks from soil bacteria.

Some compounds from fungi that are used as drugs don't seem to have a ready explanation. For example, the first cholesterol-lowering agent, mevalonin (lovastatin, Merck) came from a fungus. This might initially seem odd, because there seems to be little if any reason for a fungus to make this compound (we all know that mushrooms are cholesterol free!). The secret is that the fungus needs a chemical named ergosterol which, as it turns out, is very closely related to cholesterol (which means that mevalonin is also an ergosterol-lowering agent).

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(Fungus continued from page 6)

Nearly every cell in a human body needs cholesterol for proper membrane functioning and has the ability to manufacture it. Humans are also fortunate (and sometimes unfortunate) enough to be able to obtain significant amounts of it from dietary sources. All fungi cells need ergosterol and can also make it. If a fungus can't make ergosterol, it dies. It does not have the option of going out and consuming the fungal equivalent of a Big Mac. So if one fungus is able to stop ergosterol production in its neighbors, it ends up with a bigger piece of the pie. This fungus uses its mevalonin-like compound to block its neighbors ergosterol production (another fungus), and the neighbor dies, so the fungus has fewer competitors for the food supply. Even Lipitor, which everybody on the planet is taking or probably will take, is a derivative of a natural product. Other types of drugs that are natural products are the immune suppressant drugs, which have been a major factor in the increase in the number of, and the success of organ transplants. 78% of the antibiotics and 74% of the anticancer compounds are natural products or are derived from them, and the majority of the compounds in these two therapeutic classes were isolated from fungi. Additional examples could easily develop into endless and boring lists. However, there is another interesting category of molecules produced by fungi and other organisms, communication molecules.

(Ed made a sizable contribution to CMS for our donation of mushrooms from the fair. Thank you!)

USGS Launches Online Database on Lichens in National Parks:

Sent in by CMS member Jon Raese

USGS and National Park Service scientists recently launched an online database that allows users to search for lichens by National Park and lichen species.

Lichens can be useful for studying the extent of atmospheric contamination, and they also serve as an important food source for animals. The new database can be accessed at <http://www.nwhc.usgs.gov>

Spores Afield

Novice Mycophagist #1 "Thief"

By CMS member, Rick Robinson

I'm calling this series of articles "Novice Mycophagist" because first, I'm a novice at all things to do with mushrooms. Second, one of the reasons I am so interested in mushrooms is to eat them. However, as I've become more familiar with mushrooms, I've developed an interest in finding them, photographing them, and generally learning more about them, even when they are not edible.

There may be few things more dangerous than a novice mycophagist. After all, there are plenty of poisonous mushrooms out there, and you typically don't want a novice sorting the good from the bad. But, everyone must start somewhere. I've been seeking out and identifying mushrooms for a couple of years. I've joined the Colorado Mycological Society and try to attend their meetings. I've got a half dozen reliable books for identifying mushrooms. And, I've actually been confident enough to eat a few mushrooms I've found. Still, I think the classification of "novice" fits—and may fit for the rest of my life. (No joke intended.)

We spent 10 days at our mountain cabin the week of July 4, 2005. We own 74 acres at about 8500 feet in Northern Colorado near the Wyoming border south of Laramie. The land is quite varied with high sagebrush prairie, groves of dense aspens, conifers, a spring creek (Bart's Creek) along which there are high grasses and willow, a beaver pond, and so forth. It is our exclusive hunting ground for mushrooms.

We have built a path on our land which provides a great way of walking our hoard of Bernese Mountain Dogs. The path leaves the cabin, goes north along the west side of the valley (that contains Bart's Creek) to the beaver pond. Then, after crossing the pond, the path goes south along the east side of the valley to a road that bisects our land. The road leads back to the cabin. Altogether it is probably 3/4 of a mile. It makes a great mushroom walk because of the varied landscape, generally wet conditions, and it is convenient. (continued on page 8)

(*Thief continued from page 7*)

On Wednesday morning during our walk Lynne cried out, "Rick. Look. A mushroom." I went back to inspect. Sure enough, growing out of an old wound on a standing dead Aspen was a white blob that was obviously a mushroom. We quickly identified it as a type oyster mushroom, although it was still quite young. And, we figured it was probably an "Angel Wings" mushroom. We based this on an experience last year where we found a shelf of Angel Wings (*Pleurocybella porrigens*) growing on a dead Aspen near a landmark we call Picnic Rock. We harvested them and had them with scallops and a cream sauce—and, they were delicious. Every time we walk by Picnic Rock I check on that dead Aspen, but so far nothing this year.

Lynne's find was very exciting. Whether, as the mushroom grew, it turned out to be an Oyster (*Pleutotus pulmonarius or populinus*) or Angel Wings, we were very confident it was edible and we could hardly wait to harvest it. However, we thought it best to let it continue to grow. After all, we were going to be at the cabin another 4 or 5 days.

So, each day for the next few days we checked on it's progress. And, sure enough, it grew a little every day. And, we became more and more sure that it was an edible *Pleurocybella porrigens*.

On Saturday, we were fully prepared to harvest the mushroom, even though it was still pretty small, and include it in our Sunday morning breakfast. But, it was gone! It had clearly been broken off and was nowhere to be seen. The grass around the dead Aspen was disturbed. Some large animal had been through the area and taken our mushroom!

It could have been a bear. We've had bear tear down our bird feeders before. But, that was back in 2003 during the height of the drought. We had not seen bear or bear sign since then. It could have been an elk or deer. We have them around at certain times of the year. Maybe it was a coyote or a bobcat, although they are not big enough to

have disturbed the ground so much. Maybe it was a moose. We have lots of moose. Our valley is home to several families of moose and they are, of course, quite large. But, do moose eat mushrooms?

Now, when we walk the property, we can't help scanning dead Aspen trees for blobs of white or yellow. Searching for another possible delicacy growing there, and hoping to get to it before the mushroom thief.

To read more of Rick's articles go to his web site. There you can find more articles, a photo gallery of mushroom photos, and a discussion forum that he just kicked off. The URL is <http://www.rickandlynne.com>

How mushrooms get their names

By CMS member Ed Swanberg

The other morning when I woke up, while trying to get enough nerve to get up. I got to thinking about mushrooms and all those mushrooms in the books that say edible and not recommended etc. So I started to wonder about the first person that took the chance to eat a given mushroom to determine if it was safe for the rest of us to eat. So I came up with this scenario.

There was this caveman who we will call Org. Well Org was cruising through some mixed aspen and pine. He was wearing his best threads (skins). It was spring, about the end of April, of course he had no calendar but he could tell because there were still patches of snow in the shady spots. The leaves on the aspen trees were the size of dimes, (which he had none of). It had been a long winter and not much to eat except for one small mammoth. The cave was getting pretty bare. Suddenly Org came upon a mushroom growing among the mixed pine and aspens. It looked a lot like a pinecone. When Org first saw it he said ugh. After looking around, he saw more of them, so he picked them, and took them home to his wife, whose name was Dot. As he presented the mushrooms to Dot, she said ugh. So Dot took the mushrooms and fixed them with their last chunk of Mammoth.

(*continued on page 10*)

Perfectly Delicious Porcini and Pork

By CMS membership Chair, Linda deLeon

Shortly after I married my husband and moved to Colorado, fifteen years ago, we visited friends in Laramie, Wyoming. They took us on our very first mushroom foray, where we bagged about 16 pounds of fresh, lovely *Boletus edulis*. That evening, we made the following dish. The taste was amazing! And I've been "hooked" ever since.

NOTE: This recipe is also excellent with veal instead of pork. In that case, instead of thyme, use about 1/8 tsp of freshly grated nutmeg.

4 Tbsp butter
1 medium onion
1 lb fresh *Boletus edulis* (or the dried equivalent)
1 Tbsp fresh thyme (or 1/2 tsp dried)
4 thick-cut boneless pork chops
1 tsp beef bouillon (1 cube)
1 c whipping cream
Chopped parsley

PREPARATION: Peel and chop the onion. Slice the boletes, or if using dried ones, soak them in about 1 c boiling water for half an hour, then squeeze them, reserving the excess water. If using fresh thyme, rinse it and peel the leaves off the stems.

COOKING: Melt butter in a large skillet and saute onions over medium heat until nicely browned.

(If you reserved the water from dried boletes, here's a great trick: when the onions start to get quite brown, add about 1/4 cup of the mushroom water, use it to scrape the browned bits from the bottom of the skillet and then let the liquid boil away. Again let the onions start to get well-browned, and add another quarter-cup of the mushroom liquid. Repeat until the liquid is used up.)

Add thyme and fresh or rehydrated mushrooms and saute until the mushrooms are cooked but not browned. Scoop the onion-mushroom mixture out of the skillet, add a little more butter (or olive oil) if needed and saute the chops over medium-low heat until done. Remove chops from the pan..

Add the cream and beef bouillon, stirring well to scrape up browned bits from the pan, and cook a bit over medium-high heat to reduce the sauce. Return the onion-mushroom mixture to the pan and stir until combined. Spoon some of the onion-mushroom-cream mixture onto each chop, sprinkle with a bit of chopped parsley for decoration, and serve.

(Names continued from page 9)

While sitting on a big rock by the fire, Org took his first bite of mushroom and said Mmmm. Then Dot tasted it and said Mmmm.

The next morning they both felt fine. So Org took some mushrooms and went down the block to his buddies cave. When he showed his buddy the mushrooms, being skeptical, he said ugh quickly Org said Mmmm.

Many generations later Org's great great great Grandson was writing the Dot Org story with a piece of charcoal stick. The written story ended like this: The Morel of this story is, mushrooms that look like a pinecones are good to eat. Then his wife read the story and said ugh, you idiot it's supposed read the moral of this story is. Like most guys never to be wrong he thought quickly and said no, Morel, that's what I named the mushroom.

E-mail to the Editor:

Greetings fellow mycologists,

I live in Taos, NM and came across the CMS web site while surfing for mushroom info. I am writing to inform you of a new discussion forum on the web for mushrooms:

<http://www.ubcbotanicalgarden.org/forums/forumdisplay.php?f=199>

I am not associated with the UBC Botanical Garden in anyway. My motivation for telling you is so that people who know fungus of the southern Rockies might frequent it and hence answer questions I have.

Thanks,
Mickey