



mushroom
SOCIETY OF UTAH

THE FUNGOPHILE

SPRING 2010 EDITION OF THE MUSHROOM SOCIETY OF UTAH NEWSLETTER



Young Mushrooms, actually the beginning of a mushroom life cycle, mycelium

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<http://groups.yahoo.com/group/msutah>

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2010 Schedule

Summer schedule

Again this year we will meet the first Saturday of each month, beginning on May 1st. Meet at the new Park & Ride on 39th South between I-215 and Wasatch Blvd.

Thru last year and this winter the park & ride has been completely remodeled and paved. The entrance we used to use is now a "Buses only" entrance. The new auto entrance is off Southbound Wasatch Blvd. I'm not sure if we can make a legal left turn off Northbound Wasatch Blvd, but I suppose someone will find out if we can not. I guess that's progress.

The Annual Fall Foray is planned for August 27, 28, & 29.

From our President

Dear folks - it saddens me to report the demise of Carol Matsukawa, who has been with the club for several years. We'll miss her energy.

We're on for the first Saturday of each month - meet at the Park-and-Ride at 9:00, corner of 39th S & Wasatch Blvd.

So far we've gotten *Flamulinus*, *Polyporus*, *Coprinus*, and teeny tiny *Pleurotus*, but no shows on *Agaricus*. Soon, soon.

Annual foray is scheduled for the usual place with the usual suspects, Let's hope for timely rainfall!!!

Cheers, Jim

Mini City

In case you missed the Tribune article on April 18, get ready to hang onto your mushrooms. The Salt Lake City Council is planning a mini-city to be located between the international airport and the Oquirrh Mountains. It will house at least 70,000 residents, and will cover the so-called brown fields west of the airport. Of particular concern is the cleanup of the old landfill which is specifically the field where our favorite *Agaricus bitorquis* grows.

Many environmentalists and urban planners are against the idea, so it is not a

done deal, but some are saying that it's not 'if' but 'when'.

A full draft of the plan can be found at <<http://tinyurl.com/yy9whpa>>

Notes from winter meeting

Jim Stringfellow brought up a discussion of a location for our Annual Fall Foray. It seems a bit mundane, but we bring it up and discuss it every year.

There ought to be a good alternative just so we can have a change of pace.

Unfortunately no one has come up with a better location. When we consider driving distance, availability or probability of finding mushrooms, and space to set up a display; we simply have not found an equal or better choice. If anyone has any suggestions please contact Jim.

Cindy informed the group we are applying for status as a 501-c-7 non-profit organization.

Stephanie Cannon is going to develop a facebook page for MSU.

Fungal Watch

All,

I have just received a request for 3 polypores growing on Birch, Beech, Maple, Alder and/or Oak locations and specimens from Utah. Unfortunately, neither USU nor BYU has specimens of the species asked about (*Piptoporus betulinus*, *Fomes fomentarius* & *Fomes fasciatus*) to send on loan for genetic work. If you could please keep your eye for these (or any other polypore species) on any of the above mentioned hosts please carefully collect them and send the locality, habitat and specimen to me so we can get them to the grad student in North Carolina (she is a native Utahan, so we must encourage her work in her home state).

Rest assured that I will be paying far more attention to the above mentioned trees this spring and summer as I go out collecting myself.

Thank you in advance for all your help & support.

Michael B. Piep

Assistant Curator

Intermountain Herbarium

Utah State University

Salting Russula's

One of our participants for many years, Natalie Tsukerman, tells us she used to pick and salt *Russula* mushrooms while growing up in Russia.

Here is her input on the process

I would use the following recipe. For a more distinct flavor, try wild mushrooms (for bitter mushrooms use the recipe that requires soaking).

Makes 3 cups

1 pound mushrooms (larger ones can be halved or quartered)

1 bunch fresh dill

3 cloves garlic

2 to 3 bay leaves, broken into small pieces

1/2 teaspoon black peppercorns

1 to 2 cups water

2 tablespoons pickling salt

Wipe clean and trim mushrooms.

Trim, rinse and divide dill in half.

Have ready a clean two-quart crock or glass jar. Coarsely chop half the dill with the garlic.

Sprinkle a portion of the remaining dill in the bottom of the crock or jar. Top with a layer of mushrooms, stem side up.

Combine bay leaves and peppercorns, and sprinkle a portion of that mixture, a portion of the dill-and-garlic mixture, and a portion of the remaining fresh dill over the mushrooms. Continue layering in this fashion until all the mushrooms have been used.

Stir together water and salt.

Pour the salted water over the mushrooms, cover with a small plate, put on the plate a heavy can or a stone, make sure the mushrooms are not exposed to air. Let stand at cool room temperature for 48 hours, then transfer to the refrigerator. The mushrooms will be ready to eat in 2 to 3 days and can be kept, covered and refrigerated, for up to 1 month.

This one works for wild bitter mushrooms, the ingredients look a bit fancy but we used to have them in our garden and all the mushrooms in the forest behind the DACHA (cottage).

·5 kg (11 1/4 lb) edible lamellar mushrooms,

200 to 250 g (1 cup) salt, spices and condiments:

leaf of black currant, leaf of horse-radish, garlic,

pepper, dill, sweet pepper, cloves

(do not add spices when salting saffron milk-caps)

Sort out the mushrooms, wash thoroughly, soak for 2 to 3 days in cold water changing it many times and keeping the mushrooms in a cold room.

Place the soaked mushrooms into a prepared wooden or glass vessel in rows, with their stems up, interspersing them with condiments, spices and salt in the proportion of 4% to the mass of the mushrooms.

Put a round wooden cover and load over them. Milk agarics and coral milky caps can be salted together interspersing them with salt and chopped white onions.

Here's how to join MSU

\$15 Family Membership in MSU

\$47 Family Membership plus membership in NAMA

\$30 Student Membership in MSU and NAMA

Family membership includes all members of your household. Make check payable to MSU and send to: Bill Thomas, 1148 Sunnyside Avenue, Salt Lake City, UT 84102. If you have any questions call 801-583-9246



Carol Tomoko Matsukawa

Hang Loose & Happy Travels Our beloved Carol the "BEST" Wife, Mother, Sister, Aunt, and Best Friend You were taken from us unexpectedly on April 20th, 2010. We miss you dearly, but rejoice in the fact you are totally at peace and are now making the ultimate journey. Although you are away traveling, you are forever in our hearts and on our minds. You are an amazing lady - and like the fine wines you enjoyed, you grew better over time. And while most people slow down with age, every year you became stronger, faster, smarter, and more loving. We are eternally grateful for your unconditional love, and all that you've given us (and the dogs Timothy, River, Taylor, Foxy Lady, Poco, Sunny and Beaver) We truly cherish the time we've had together, and are looking forward to the day we are with you again. Until then HAPPY TRAVELS! Love, Shig, Andy, Jon, Joi, River and Timothy J. A Memorial Service will be held Wednesday, April 28, 2010, 6:00 pm at the Japanese Church of Christ, 268 West 100 South. Please join us for a reception immediately following the service. IF POSSIBLE PLEASE WEAR HAPPY COLORS AND SMILE BECAUSE CAROL'S LOVE IS WITH YOU! J Directors, Neil O'Donnell & Sons.

MUSHROOM-BACON PARTY PATE Yield: 1 Loaf

2 lb Mushrooms (fresh),chopped very fine

1/2 lb Bacon (or more, to taste)

2/3 c Onion, chopped very fine

2/3 c Celery, chopped very fine

4 Eggs

8 oz Cream cheese at room temperature

1/2 c Parsley, chopped very fine

2 c Dry bread crumbs

1 ts Salt

1 ts Rosemary, dried

1 ts Oregano, dried

1/4 ts Black pepper, ground

Fry the bacon and crumble it as fine as possible. Reserve some of the grease.

Chop the mushrooms, onion, celery and parsley as fine as possible. A food processor works best, but you can do it by hand if need be. Saute the onion and celery in the bacon grease until soft, then remove from the grease and drain.

Meanwhile, beat the cream cheese slightly, and then beat in the eggs. Add all other ingredients to the eggs/cheese mixture. Mix thoroughly.

Grease a large loaf pan or two small, line with foil, and then grease the foil. Pat the mixture into the loaf pan and cover loosely with foil. Bake for 1 1/2 hours at 400 degrees F.

Let cool completely before serving. This pate is actually best when refrigerated before serving. Serve with crackers, or with bread cut into shapes with cookie cutters. To make this a more elegant buffet dish, garnish the top with a thin layer of aspic.

Mushroom Shrimp Puffs Makes approximately 3 dozen Puffs

24 oz baby bella mushrooms rough chopped

10 oz raw shrimp, peeled and deveined

3/4 cu diced celery

1/2 cu diced white onion

1/4 cu chopped green onion

2 hard boiled eggs finely chopped

3 Tb fresh cilantro chopped

1/4 cu mayo

1/4 cu sour cream

5 tsp lemon juice

3 Tb Homemade Brand Chili sauce

4 garlic cloves minced

4 Tb unsalted butter divided

1 Tb olive oil

Salt and Pepper

PUFFS:

1 cu water

1 stick unsalted butter

1 cu flour

4 eggs

Saute shrimp and garlic in 1 Tb butter and 1 Tb olive oil until light pink, cool and chop. Saute chopped mushrooms in 3 Tb butter in non stick skillet covered until they start to release liquid. Uncover and continue to cook until mushrooms are soft and most of liquid is gone, remove from heat and cool.

Mix chili sauce, mayo, sour cream and lemon juice. Combine onions, celery, cooled mushrooms, eggs, cilantro, and shrimp in large bowl with chili mixture. Season with salt and pepper to taste. Mushroom mixture can be made one day ahead and refrigerated.

FOR PUFFS: Bring 1 cup water to boil and add 1 stick butter and stir until melted. Slowly add 1 cu flour, stirring until a ball forms, remove from heat and allow mixture to cool about 1 min. In separate bowl beat 4 eggs. Stir beaten eggs into flour mixture and mix well until mixture becomes very stiff. Drop mixture by teaspoon foil onto greased baking sheet and bake in 400 degree oven until puffs are lightly browned, about 15-18 minutes. Remove and allow puffs to cool. Cut top of puff and stuff with about 1 Tb mushroom/shrimp mixture.

Recipe by Pat and Wes Glenn

Mushroom Terrine Bill and Cindy Thomas

This is a good way to use your dried hedgehog mushrooms, though any dried mushrooms will work. You will need mushroom pieces and mushroom powder for this recipe.

To make the proper size mushroom pieces, put a half cup or so of dried mushrooms in a strong plastic bag and work them over with the smooth side of a meat tenderizer or a rolling pin until they are crushed to small chips about the size of rice grains. Re-hydrate the mushroom pieces for several hours before assembling the terrine. Use a few tablespoons of water, meat stock, wine, or brandy, in any combination. Put the mushroom pieces in a small bowl and add just enough liquid to cover them. Cover the bowl and put it in the refrigerator until you are ready to make the terrine.

To make mushroom powder, put dried mushrooms in a coffee bean grinder and process them to a fine powder. Make some extra mushroom powder and keep it in a jar, its great added to gravies and sauces.

To fill two small (3"x 5"x 2") loaf pans:

2/3 cup ground veal

2/3 cup ground pork

3 teaspoons mushroom powder

3/4 teaspoon salt

a pinch each of: nutmeg, garlic powder, dried parsley, dried thyme

2/3 cup heavy cream

1 egg

1/2 cup dried mushroom pieces (see above) re-hydrated in beef stock and brandy

4-6 slices bacon

Place the ground meats, mushroom powder, salt, spices, cream and egg in a food processor and process for minute or so until the mixture is smooth and elastic. Use a rubber scraper to push mixture around and make sure there are no lumps of unprocessed meat.

Transfer mixture to a bowl and fold in the mushroom pieces and their soaking liquid.

Cut bacon strips in half and line the bottoms of two small loaf pans with bacon. Spoon meat mixture equally into pans. Bang pans on counter a couple of times to settle mixture. Cover top of mixture with bacon slices. Cover pans tightly with foil.

Bake 1 1/2 hours at 325 degrees. Remove pans from oven and cool on rack for 1 hour, then chill overnight in refrigerator. Unmold, cutting around pan edges if needed (loaves shrink considerably). Place terrine on cutting board and slice like a loaf of bread, then arrange slices on a serving platter. Garnish with pickles, serve with crackers or bread.

Stewed Pork and Mushrooms Jerry & Susanne Hazelton

2 pounds boneless pork shoulder

Several hands full of dried assorted mushrooms

1 quart boiling water (for reconstituting mushrooms)

1 medium onion, chopped Dash Angostura bitters

1/4 cup Vermouth Canola oil for browning meat

Salt and Pepper to taste

2 tablespoons Bisto (or any other) gravy mix

Pour boiling water over Mushrooms, set aside until cool. Cut pork into Bite sized pieces, season with salt and pepper, brown in small batches in pan coated lightly with canola oil, set aside. Brown onion in same pan, deglaze with vermouth. Strain the reconstituting liquid through a coffee filter or several layers of cheesecloth into a stewpot, add all of the other ingredients except the Bisto, simmer until tender (2-3 hrs.). Mix gravy mix with a small amount of cool water, stir into mixture simmer until gravy is thickened.

Savory Stuffing Bites

1/2 cup melted butter

4 eggs, beaten

2 tablespoons chopped fresh parsley

2 cloves minced garlic

2 cups chopped mushrooms

1 cup chopped onions

1/2 cup grated parmesan cheese

2 cups herb seasoned stuffing mix

Preheat oven to 350 degrees.

Mix the first seven ingredients well. Place the stuffing mix in a zip lock bag and roll or pound to reduce the size of the cubes. Mix all together.

Shape into 1 to 1 1/2 inch balls. Place on a cookie sheet. Bake 15 to 20 minutes till lightly browned.