

Fungifama



The Newsletter of the South Vancouver Island Mycological Society
November 2004

<i>President</i>	Christine Roberts	250-478-2976
<i>Vice-President</i>	Richard Winder	250-642-7528
<i>Treasurer & Membership & Subscriptions</i>	Jean Johnson 2552 Beaufort Rd., Sidney, BC V8L 2J9 jeanwade@islandnet.com	250-656-3117
<i>Refreshments Organiser</i>	Gerald & Marlee Loiselle	250-474-4344
<i>Foray Organizers</i>	Adolf & Oluna Ceska	250-477-1211
<i>Fungifama Editor</i>	John Dennis Jdennis@pfc.forestry.ca	250-595-7499
<i>Directors-at-large</i>	Bruce Norris Renata Outerbridge Juniper English (Publicity)	250-743-0782 250-595-7499 250-656-3443
<i>Webmasters</i>	Ian Gibson ig@islandnet.com Rob Countess	250-384-6002 250-902-0562

SVIMS web site: www.svims.ca

Dues: \$15.00 per year per household, payable in January by cheque made out to SVIMS or by cash at meeting.

Meetings: First Thursday of the month (no meetings December, January, July, and August), 7:00 p.m. sharp at the Pacific Forestry Centre, 506 Burnside Rd. W., Victoria. Lots of free parking. The meeting room is near the main entrance door. Non-members welcome.

Caution: The South Vancouver Island Mycological Society (SVIMS) newsletter, Fungifama, is not intended as an (online) identification or medicinal guide to mushrooms. There are risks involved in eating and in using wild mushrooms. The possibility may exist that you are allergic to a specific mushroom, or that the mushroom may be anomalous. SVIMS, Fungifama and the authors on this site

warn that the reader must accept full personal responsibility for deciding to use or consume any particular specimen.

Prez Sez:

September

Well, September was certainly a jam-packed meeting. Everyone had appreciated the early rain and had collected lots of fungi to bring to the meeting. Lots of them were Agaricus of various species, these are the scratch and sniff bunch, you scratch the edge of the cap and gouge out a chunk at the base of the stipe and watch for colour changes, if any, then you give it the nose test, then you apply what you can see and smell to the mushroom keys, either Ian Gibson's 'Matchmaker' or the one in Aroras' Mushrooms Demystified, to find out what you have and whether it is advisable to eat it or not. Unfortunately many were the "or nots", but there were some Agaricus sylvicola and A. augustus and some which may have been A. arvensis or even osecanis (horse mushroom and giant horse mushroom respectively), I didn't have time to key them out. These are amongst the most delectable of mushrooms, fried gently in butter, eat them on their own to fully appreciate the rich mushroomy-almondy flavour.

The first question I fielded was "Are there any forays planned" -you betcha! We had one right away to Koksilah Ridge on Saturday 4th, where we found white chanterelles, Cantharellus subalbidus, and Tony found me some green Russulas and a

grey-brownish one (*R. aeruginea* and *R. parazurea*, both fairly rare). Adolf and Oluna led that one and they also have some planned in conjunction with the Victoria Natural History Society to Rithet's Bog on 18th September. We are going to Lizard Lake near Port Renfrew again on the 25th of September, where last year we found a few chanterelles, some *Sparassis crispa* and some rare *Phaeocollybia* sp. This year we have had a nice amount of rain so it should be really good out there.

This year we are going to Bamfield for their Mushroom Festival, the weekend of October 23rd, so make your accommodation reservations soon; these guys know how to cook mushrooms, and how to party! For those not wanting to travel so far there is the Cowichan Mushroom and Salmon festival the same weekend, so something for everyone. This will be the week before our Mushroom show at Swan Lake on Sunday October 31st so keep some of your finds refrigerated for that event too.

The highlight of the evening was a presentation by Tyson Ehlers, who has his own Consultant Ecologist business out in Nelson, BC. Tyson talked about his work on the classification of pine mushroom (*Tricholoma magnivelare*) habitat, letting us into the secrets of finding a promising piece of forest from the forest maps that are out there as well as recognizing a good site on the ground. Some hints are: look for glacial or river outwash deposits, well drained, nutrient poor soil with regeneration hemlock, douglas fir or pines and Indian pipe plants, *Monotropa* and the like. He also brought in some pine mushrooms and chanterelles, which were begged for at the end of the evening with embarrassing speed!

Jonathan Colvin from Galiano Island wrote to us of his trip to the Cariboo via Lillooet, gloating over the vast acres of horse mushrooms, parasols, giant puffballs, 8lb *Hericium*, etc. etc. He complained about his car not being big enough to fit all his finds in! Jeff Wright phoned to say he'd found a

truckload of *Boletes*, lobsters, *Sparassis* and chanterelles from his secret sites. Do you think they'll mind too much if we all turned up on the doorstep in time for dinner?

Jean Johnson has kindly put together a dazzling 2005 calendar, which we will have ready for the October meeting, so bring some \$\$ and get your Christmas shopping done early.
Christine.

October

A record 70 members, quite a few of them new ones, attended the October meeting. A lot of people had heard about the meeting due to Juniper English having been interviewed by the Saanich News after enthusing about fungi and SVIMS in the lunchroom at work. She waxed lyrical about fungi and about our club, and got her photo with some tasty mushrooms in the article. Thus many new people were encouraged to come and find out about SVIMS and all those mushrooms they have been seeing everywhere this year. Welcome everyone! We had several forays going on this month, One to Rithet's bog with the Victoria Natural History Society led by Adolf Ceska, another was led by Ingeborg Woodsworth in the Cowichan area in preparation for the Cowichan Mushroom and Salmon Festival on the 23rd of October.

The 23rd of October was also the date Bamfield held its Mushroom Festival. At the club meeting Jim had given us a talk and slide show on some of the mushrooms that had been found in the Bamfield area in the last couple of years including some super sized *Boletus edulis* which appeared to be found by ton. Seven intrepid explorers battled the way through the logging roads on Friday to get there in time to identify and label the fungi for the show next day, as we had been dubbed the SVIMS taxonomic SWAT team by Jim. Our intrepid explorers had a little bit of trouble finding the community hall. We did what most people would do; we went into the pub to find out the directions. Inside fisherman Dave and

his pals were relaxing after a successful fishing trip with a number of shots lined up on the bar, of which we were encouraged to partake. Dave, in high spirits -in both senses of the word, gave us some Alaskan black cod from his boat. After this display generosity we found the community hall and discovered the other carload from Victoria had been likewise treated! Next day, we joined Jim on the mushroom walks locally and had our brains picked by enthusiastic participants who were out to enjoy the day and the glorious sunshine. After a successful and busy day, the food was brought out for the evening and seven of us SVIMS members were asked to do a very difficult task, the worst task imaginable -we had to judge the mushroom cookery competition! It was desperate! The food was just too darn good and the decisions very difficult, and we had to have several repeat tastings. There were all kinds of really nice raffle and door prizes, and for the finders of the biggest mushroom of each edible species, and for the largest overall mushroom which was an almost 2 lb *Boletus edulis*. After that was the dance, with the very lively music of The Spores, which continued into the early hours of the morning. We came away feeling that happy glow you get after being with such enthusiastic and generous people in a place the locals call Paradise - and it didn't rain till we got home!

Port Renfrew Fungi

This is a list of what turned up on the picnic table and what we observed in the woods but didn't collect. Also of interest, especially to Paul Kroeger, I found *Tricholoma apium* at Blueberry flat (I collected and dried it).

Aleuria aurantia
Amanita porphyria
Amanita francetii = *A. aspera*
Boletus edulis
B. coniferarum?
B. mirabilis
B. cf. smithii
B. zelleri
 That big *Boletus* with yellow pores that stain

blue?? anyone
Cantharellus subalbidus
Cantharellus formosus
Chroogomphus tomentosus
Clavulina cristata
C. cinerea
Collybia dryophila
Craterellus tubaeformis
Cortinarius traganus
Cortinarius rubicundulus = (*C. pseudobolaris*) -the yellow staining one
C. alboviolaceus
C. glaucopus group or *fulvo-ochraceus* or
C. violaceus (Richard is that the one I thought was *glaucopus* or was there another violet one?)
C. obtusus
C. vibratilis
C. vanduzerensis
C. subgenus Dermocybe sp.
C. subgenus Telamonia
Fomitopsis pinicola
Gomphus bonarii (I got this name from Arora but I see on Ian's Matchmaker there is one called *G. kauffmanii* which is also pale and quite large so it could be either)
Gomphus clavatus
Gomphus floccosus
Gomphidius subroseus
Gomphidius oregonensis
Gymnopilus punctifolius
Helvella lacunosa
Hydnellum suaveolens
Hydnellum aurantiacum
Hygrophoropsis aurantiaca
Laccaria laccata
Laccaria amethysteum-occidentalis
Lactarius deliciosus
L. fallax
L. scrobiculatus
L. rubridus
L. torminosus
Mycena aurantiidisca
Mycena pura
M. oregonensis
M. capillaris
Nidula sp. (I thought was probably *niveotomentosa*, any advance on that?)
Naematoloma fasciculare
Phaeolus schweinitzii

Pleurocybella porrigens
 Pleurotus ostreatus (on Alder)
 Polyporus badius
 Psuedohydnum gelatinosum
 Ramaria vinosimalucans
 Ramaria araiospora
 Ramaria formosa
 Rozites caperata
 Russula brevipes
 Russula nigricans
 R. xerampelina
 R. xerampelina var isabelliniceps
 R. fragrantissima
 R. veteriosa
 R. fragilis
 R. brunneola
 R. sp. possibly viscida but with bigger warts
 on spores.
 Suillus granulatus
 Tricholoma inoenum
 Tricholoma sejunctum
 T. magnivelare
 Xeromphalina campanella
 Little orange Clavulinopsis but with rounded
 ends (flattened), and a bit wrinkly like a very
 small Clavariadelphus, in a bunch.

Report on the Lake Cowichan Salmon and Mushroom Festival

This truly was the largest turnout we have
 ever seen at our Lake Cowichan venue.
 A couple of hundred attendants; it was a
 two-day event from 10:00 to 4:00, Saturday
 and Sunday. The location was good, middle
 of the small town (the old fire hall).
 Unfortunately this building might not be
 available next year due to re-construction.
 Town administration has offered the Lake
 Cowichan Education Centre for next year,
 but in my opinion this site is too far out of
 town (not easily found, no benefit to local
 merchants, etc.). Since the festival's
 donation money is going to "Communities in
 Bloom, Lake Cowichan", the fire hall was
 available to us at no charge. This might
 apply to the LCEC even. Three SVIMS
 members came to help collect specimens
 the weekend before, helping my friends
 David and Eileen Tamblin and myself. In

total we had 68 Fungi specimens (listing
 below) bedded on moss, labeled and
 grouped, on display.
 Christine's 'drop-off' of SVIMS-calendars
 and brochures only arrived at noon on
 Sunday, thanks to a kindly Saltsprings lady,
 who also added another of the calendars. (I
 shall offer them to attendees of my still
 upcoming seminars (i.d. for beginners plus a
 colour workshop). This year the festival had
 enough hot foods and beverages available,
 each day. Fresh and processed chanterelles
 and matsutakes were sold both days.
 Mushroom identification on both days was
 very popular, people bringing specimens in
 batches from various locations around the
 lake. Interestingly we have admirers
 not only on mainland B.C., but also even in
 Alberta. Bruce Norris, even though he was
 not well, came to help with identification on
 Sunday for a couple of hours.
 My slide shows each day were well attended
 and motivated people to sign up for a
 seminar for a smaller group.
 Forty odd cars followed me to Mayo Road,
 with sixty people surely feeling frustrated to
 see and hear all. I had good luck with
 mushrooms right along the road, but in the
 woods only half the group seemed to be
 present.
 Please, do tell me if I can count on more
 help next year from SVIMS! Plans for 2005's
 two day SALMON/MUSHROOM FESTIVAL
 in LAKE COWICHAN are now on the way.
 Any 'input' directed to me is much
 appreciated. The 'educational' aspect being
 of foremost interest to me and the volunteers
 of the Salmonid Enhancement Program of
 Lake Cowichan, we again will offer
 everything for donations only.
 Happy 'shrooming,
 Ingeborg Woodsworth
 Phone/Fax: 749-6291 e-mail:
mayocreekgardens@shaw.ca

Species found in and around Mayo Road
 Provincial Forest, October 17th to October
 24th, 2004.
 Agaricus praeclarisquamosus
 Laccaria amethystina

Aleuria aurantia
Laccaria amethysteo-occidentalis
Amanita gemmata
Laccaria laccata
Amanita rubescans 'The Blusher'
Lactarius deliciosus
Amanita sp.
Lactarius luculentus
Armillaria mellea
Leccinum aurantiacum
Armillaria mellea
invaded by Hypomyces
Lepiota sp.
Lyophyllum decastes
Boletus edulis
Boletus mirabilis
Marasmius scorodonius
Boletus zelleri
Marasmius sp.
Mycena galericulata
Calvatia gigantea
(brought for i.d. Smithers, B.C.)
Cantharellus cibarius
Cantharellus cibarius
sy. C.formosus
Paxillus atrotomentosus
Cantharellus subalbidus
Phaeolus schweinitzii
Cantharellus infundibuliformis
Phellodon tomentosus
Chroogomphus tomentosus
Pseudohydnum gelatinosum
Clavaria vermicularis ?
Clavariadelphus truncatus
Ramaria formosa
Clitocybe clavipes
Ramaria rasilisporus
Cortinarius spp.
Ramaria spp.
Cystoderma amianthinum
Rozites caperata
Cystoderma granulatum
Russula brevipes
Russula emetica
Dacrymyces palmatus
Russula sp.
Dentinum umbilicatum
Dermocybe croceofolius
Suillus granulatus
Suillus lakei

Galerina autumnalis
Suillus tomentosus
Ganoderma applanatum
Sparassis crispa
Gomphidius glutinosus/oregonensis
Gomphus floccosus
Tricholoma aurantium?
Gymnopilus spectabilis
Tricholomopsis decora
Tricholoma magnivelare
Helvella elastica
Tricholoma portentosum?
Helvella lacunosa
Tricholoma saponaceum
Hydnum aurantiacum
Tricholoma zelleri
Hydnum complectipes
Tricholomopsis rutilans
Hydnum fuscoindicum
Hydnum imbricatum
Vascellum pratense
Hydnum scabrosum
Hygrophorus bakerensis
Hygrophorus eburneus
Inocybe sp.

Monthly Meetings:

October meeting and Kevin's Generosity:

Special thanks to Kevin Trim for bringing to the meeting and sharing with club members a whole mess of Pine mushrooms! At a donation to the club of \$1 you could take home and eat this exotic mushroom. Most years, the pine is harder to find and very expensive. A most generous and appreciated donation. Thanks, Kevin!

Thursday, November 4th: Another Mushroom Madness Session! Bring in your favourite mushrooms and, of course, the ones you can't identify. With a little bit of help from your friends, who knows what you will be eating next!

Events and Forays:

Mushroom Magic with the Sierra Club November 21, 2004 at 10:00 a.m.

Enter the magical world of mushrooms with local experts Oluna and Adolf Ceska.

Explore the layers of a forest for fantastical local fungi. Meet at Metchosin Wilderness Park by the entrance sign off Clapham Drive.

Announcements:

SVIMS/Swan Lake Mushroom Show

Sunday, October 31st, 10 am to 4 pm. Bring your mushrooms, taste the wild treats, help man the fun stations.

SVIMS Survivor's Banquet

Tentative date is Saturday, January 22nd 2005. Don't miss this extravaganza! It will take place in the Kempster Building at the Horticulture Centre of the Pacific from 5:00 pm to 10:00 pm. Organized by Shannon Berch. This will be our classic potluck event. Bring one of your favourite dishes (mushrooms or not), a giveaway item and enjoy the "Vicious Raffle" and the entertainment. This is an event not to be missed.

SOMA Winter Mushroom Camp Coming Up!

The Sonoma County Mycological Association (SOMA) invites you to the 8th annual SOMA Winter Mushroom Camp. The Camp will be held on M.L.K. weekend, January 15-17, 2005, near Occidental in Sonoma County, about one hour north of San Francisco. This year, SOMA is very pleased to have Dr. Tom Volk return as our keynote presenter. In addition to Tom, we will have 3 special guests with us, including Gary Lincoff, Paul Stamets, and Dr. Jim Trappe.

The Camp, a benefit for SOMA, is full of mushroom forays, specimen tables, slide shows, and speaker presentations, as well as classes & >workshops on mushroom dyeing, paper-making, cooking, medicine making, photography, cultivation, truffle hunting, and more. Of course, great wild mushroom cuisine will be provided by the SOMA culinary group and MycoChef

Patrick Hamilton.

The spacious, modern camp buildings are set amongst 225 acres of oak, madrone, tan oak, redwood, and Doug fir. The shared cabins are heated, and are bright, clean, and airy, with hardwood floors and stylish bunks. Fees: \$195 until Nov. 15, \$225 after.

Registration closes on Wed. January 5.

Includes lodging, meals, and all classes & activities. Sunday only fee: \$110, includes all the day's activities & presentations, and dinner feast. To obtain a registration form, or for more information, go to SOMAmushrooms.org, or call 707-887-1888.

Articles of Interest:

Chilean Firm Says New Mushroom Tastes Like Meat

A Chilean mushroom company claims to have developed a mushroom that tastes exactly like meat. Funghi Chile Ltd. says sales have tripled since launching the new mushroom, which is being sold as a healthier alternative to meat.

Chief executive Ricardo Sanches told Las Ultimas Noticias online: "If you try one of our mushrooms blindfolded you will never know if you ate real meat or not. It tastes 100% like meat. Our mushrooms give you the pleasure of tasting meat without the fat or cholesterol of the real thing."

At the moment the mushrooms are sold only in Chile but the company says it hopes to start exporting soon.

From: www.ananova.com January 16, 2004 and The Sporeprint April 2004.

Ancient fungus 'revived' in lab

The fungi (blue streak) were isolated from deep sea sediments

Fungus from a deep-sea sediment core that is hundreds of thousands of years old can grow when placed in culture, scientists have discovered.

Indian researchers say the fungi come from sediments that are between 180,000 and 430,000 years old.

The finding adds to growing evidence for the impressive survival capabilities of many microorganisms.

They are the oldest known fungi that will grow on a nutrient medium, the scientists say in Deep Sea Research I.

The core was drilled from a depth of 5,904m in the Indian Ocean's Chagos Trench.

Like other ocean trenches, it is oriented parallel to a volcanic arc and is one of the deepest regions of the Indian Ocean.

On board their research vessel, Dr Chandralata Raghukumar and colleagues from the National Institute of Oceanography in Goa, India, and the Indian Institute of Chemical Technology in Hyderabad carefully deposited 5cm-long portions of the core into plastic bags, which they then sealed to avoid contamination with present-day microbes.

The scientists then attempted to isolate bacteria and fungi from the middle of the 5cm-long "subsamples", because this region had not been in contact with the pipe used to extract the core - and therefore any modern microorganisms on it.

Blown away

Diluted malt extract agar was used as a nutrient medium to grow the fungus on. The team was able to culture fungi from six out of 22 subsections of the core.

At core depths of between 15 and 50cm, the scientists found fungus of a type that does not produce spores.

At a depth of 160cm (corresponding to an age of 180,000 years ago) they found high densities of a type of spore-producing fungus known as *Aspergillus sydowii*.

Considerable densities of this fungus were also found at depths of 280-370cm, corresponding to an age between 180,000 and 430,000 years ago.

The researchers think the microbes may be blown off the land into the sea. They then sink to the sea floor and are covered in deep-sea ocean sediments.

The oldest microorganisms found alive are thought to be bacteria isolated from 25-40-million-year-old bees trapped in amber.

In 2000, US researchers claimed to have found bacteria that had remained in

suspended animation for 250 million years in salt crystals. But the claim was disputed almost as soon as it was made.

Microbiologist Dr Scott Rogers, of Bowling Green State University in Ohio, US, was unsurprised by the study, saying his own team had obtained similar dates for ancient fungal organisms they had recovered in ice. Viable and perhaps actively growing microorganisms are also thought to survive in the depths of Lake Vostok in Antarctica. If so, they may have been isolated from outside communities of microorganisms for up to one million years.

Studying the distributions and numbers of fungal organisms in cores could tell scientists about past climatic conditions on Earth, say the authors of the study.

Article from the BBC News October 19, 2004.

Permission to Pick Mushrooms

Unless the land is private I don't think we have a requirement to get permits to pick mushrooms on crown land. Some areas owned by Aboriginal peoples require permission and/or permits. We cannot pick in parks, of course, but in the U.S.A. things are a little more defined. In some cases they recognize that the recreational user is different than the commercial picker. I like that.

MUSHROOM PERMITS AND LIMITS

(reprinted from Spore Prints, October 2004)

The following are some general land-management rules and regulations regarding public sites in Washington State.

Wenatchee National Forest: Free use permits are available for small quantities of certain items for personal use. Mushroom gathering is limited to 3 gallons per person per day. To pick matsutake mushrooms, a commercial permit is required and at the right season is \$10 per day or \$100 per season.

Olympic National Forest: No permit is required for personal use although the following limits apply: 1 gallon per day of a

single species and/or 1 gallon each per day of 3 species. For large mushroom species, the limit is 1 large gallon size mushroom per day.

Mt. Baker-Snoqualmie National Forest: A \$20 permit is required for personal harvesting of forest products. Picking for consumption on site is OK.

Washington National Parks: Taking anything from the national parks is illegal, the exception being the above parks.

Washington State Parks:

10. Within a natural area preserve, no harvesting of edible fruit fungi is permitted other than for scientific or educational purposes.
11. Within a recreation area, the harvesting of mushrooms is permitted unless such harvesting is degrading or threatens to degrade the park's natural or cultural resources.

Washington State Department of Natural Resources (DNR): Recreational harvesting is allowed without permit for mushrooms.

Matsutake/Pine Mushroom information.

Considering the abundance of the pine mushroom this year, it is timely to have a little background on this mushroom. A most important fact is in its use. It should not be treated like any other mushroom. Would anyone be interested in a pine mushroom recipe contest?

AMERICAN MATSUTAKE

By Elizabeth Schneider (reprinted from Food Arts, July/August 2000)

The American matsutake, white matsutake, or pine mushroom (*Tricholoma magnivelare*), primarily from the Pacific Northwest, is a relative of the Japanese matsutake – a seasonal prize second only to Alba and Perigord truffles as luxury items. Impressive mushrooms, large, heavy, and pale, they may weigh in at 1/2 lb. each.

Aroma: Authorities extol the magic of matsutake's powerful spicy aroma...

Use: "They are so expensive, and such concentrated flavor bombs," says Higgins, "that we use them as the principal in a dish. It's not a mushroom meant for Western ingredients, particularly dairy. Rice, dashi, and fermented soy products are what it needs – or to be grilled dry." Roast, steam or cook en papillote or in stock. To saute is taboo.

Preparation: Clean matsutake need only be rubbed with a damp towel. Some require trimming, peeling, brushing and rinsing, which does not harm the solid interior. While clean to the eye, embedded grittiness is common. The mushrooms do not discolor when cut and remain white for hours. For grilling, cut apart stem and cap. Flick gills clean with brush. Trim and peel stems, then halve lengthwise.

Two Recipes of the Month:

Pickled Chanterelles

For those of you who have been lucky enough to try Marlee's tasty pickled Chanterelles, and even for those who haven't, here is the recipe.

Oven: Preheat oven to 350°F/177°C

Brine:

1 cup water, 1 cup pickle vinegar, 1/2 cup sugar - bring to a boil and keep hot.

Jars:

Boil lids and keep hot. Run jars thru a dishwasher cycle (no soap) and keep hot.

Mushrooms: Blanch a few at a time for 1 1/2 to 2 minutes (no longer) and drain.

Filling the jars

While the mushrooms are blanching take out 6 jars at a time and add to each jar:

1/4 tsp coarse salt, 1/2 tbsp pickling spice, 2-3 cloves garlic, 3 - 4 pearl onions (can use pickled jar ones) and peppers (red, orange and yellow) if desired.

Fill jars with hot blanched mushroom and add brine - put a knife in the jar to release any air pockets - top up with brine if needed - then add the lid and gently seal (not tight). Continue filling jars with the blanched mushrooms.

Oven Processing

When all jars are filled place them into the oven for 20 - 25 minutes. Check to see that they are bubbling. Remove from the oven and tighten lids - this time tight. Turn the jars upside down on a bed of towels (they will continue to bubble) - cover the jars with more towels and leave to seal - over night. In the morning check that they all have sealed and leave for 6 - 8 weeks - just in time for Christmas and the survivors banquet where we should have a tasting contest.

FRESH FETTUCCINI WITH CHANTERELLES AND FRESH TOMATOES

(COURTESY OF NELL'S RESTAURANT, 6904 GREEN LAKE WAY N., SEATTLE, WA 98115)

1 pound fresh pasta
1 Tbs olive oil
1 pound chanterelles, cleaned and cut into 1 in. pieces
2 Tbs butter
1 tsp. Fresh rosemary
1 Tbs finely chopped shallot
1/2 cup grated Reggiano
2 roma tomatoes seeded and peeled
Parmesan Cheese
Salt and pepper

1 cup chicken stock

Heat olive oil in large saute pan over high heat. When almost smoking add Chanterelles. Saute for 4-5 minutes tossing regularly to lightly brown. Add shallots and cook 1 minute more. Add chicken stock and reduce by half. Add salt and pepper to taste. 1. Cook past in large pot of boiling water for approximately 4 minutes (fresh pasta) or longer if dried pasta. Drain. Bring mushrooms back to boil, add tomatoes and rosemary, cook 1 minutes and then add butter to thicken sauce. Check seasoning. Combine in a bowl with noodles and then serve with grated Parmesan. Serve with a good Chianti – 1995, 1996, 1997 and 1998 are all good vintages for Italian red wines. This wine complements perfectly the woody flavors of the chanterelles in the pasta.

Membership News

Welcome new members:

Phyllis Dale, Enchin Liaw, Lyle Kahl, Joyce Lee, Norm Cole, Don Lovely, Gina Valeri, My Lipton, Susan Scott and welcome back Norm Evans.