

MUSHROOM NEWSLETTER

11 August 2010

BOLETES AHOY!



What's going on? These beautiful orange birch boletes simply shouldn't be here yet

This year really is a strange one! This could be a case of famous last words, but the season is looking very good. Yesterday, on a whim, I decided to inspect a local hotspot and was instantly rewarded with two decent-sized orange birch boletes.

Unlike its relative, the brown birch, this is a real prize – and when dried I would defy most gastronomes to tell the difference between it and the equivalent cepe/porcino. Better still, within a few yards I found loads of bay *boletes* which even French mushroom snobs rate alongside the cepe. As a result, I ended up with 3kg of top quality mushrooms which dried overnight on top of my wood burner.

The prospects seemed so exciting that this morning I rushed out. I won't bother describing what followed – I'll just let the photos do the talking . . .



A beautiful young bay bolete – note the brown stalk and yellower sponge (which bruises blue)



A 250g cepe/porcino





Blushers are also beginning to emerge – another good sign – not to mention some lovely deceivers

Finally, I have had so many enquiries from local people about a day excursion instead of the residential course, I am thinking about arranging a trip on 25 September. It will cost about £30 - £40 a head and include a mushroom lunch, but the exact price and details will depend on numbers. If you live within an hour's drive of Rhayader, give me a call or drop me an e-mail and I'll keep you posted.



Good hunting!

Daniel Butler

www.fungiforays.co.uk

01597 811168 / 0779 429 4221

P.S. As always, just a quick reminder that because I loathe junk e-mails, I'd hate to think I was cluttering up your inbox. If at any time you want your name taken off, just let me know with a brief - preferably polite - indication that you want to be removed.