



WELCOME TO OUR

# Spore Addict Times

*we're so glad you're here!*



HEY, HOW ARE YOU?

## A Club Update



We had an exciting, exhausting, and successful joint foray trip down to Taos with the New Mexico Mycological Society June 7-9. This was our first time collaborating with them on a venture like this and it exceeded our wildest dreams. We learned mushroom IDs with Larry Evans and Alan Rockefeller. Alan taught photography in lecture as well as in-field demonstrations and tips.

James Chelin spent time teaching members how to document their finds on iNaturalist, which is going to spread quickly to catalogue the NM fungal diversity. James also spearheaded the mouthwatering and jaw-dropping Cook & Taste: shiitake lettuce wraps, morels on sourdough with wild parsley greens and blossoms, asian-marinated oysters over white rice, and fried lion's mane with tartar sauce by Sebastian Tabibi, president of the North Texas Mycological Society.

Mush thanks to everyone involved in organizing this venture: NMMS, James Chelin, Michael Williams, Beth Leake, Jennifer Poe, Jennifer Bell, Zoë Jean & Birdie, Drew Ames, Meg Kendell & kids Tom, Katie, Dancy, Thora, and Sam!

## New President Alert

**THIS IS JAMES, OUR NEW PRESIDENT!**

We're so excited to have James as our new president! He is a fungi identification ace, making him an excellent guide on forays. He loves cooking, leading our Cook & Tastes, and looking at everything under a microscope. He has been bursting with energy and excitement for new ideas for the club.





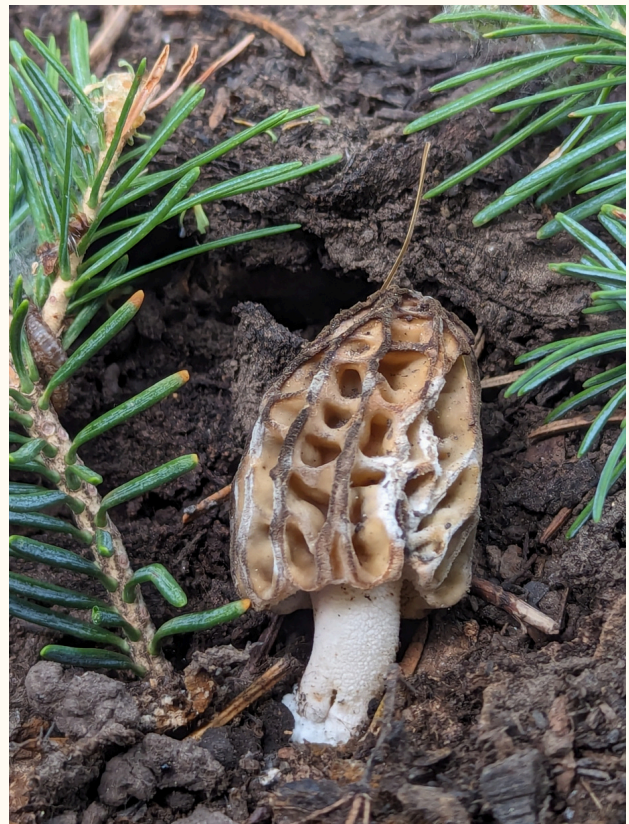
**4WD FORAY IN ANGOSTURA LEAD BY JAMES CHELIN, PHOTOGRAPHY TAUGHT BY ALAN ROCKEFELLER, ENTERTAINMENT BY LARRY EVANS**



**PYCNOPOROUS ALBOLUTEUS**



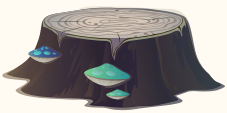
**SHIITAKE LETTUCE WRAPS BY JAMES CHELIN**



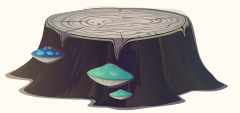
**PRACTICING MOREL PHOTOGRAPHY WITH ALAN ROCKEFELLER**



**DREW AMES AND SEBASTIAN TABIBI DOCUMENTING JAMES' COOK & TASTE**



# Late Night Science



The work doesn't stop when the foray stops. Sometimes it requires staying up past midnight identifying, comparing, scrutinizing, studying the fungi found during the day. Alan Rockefeller worked the microscope while James Chelin sorted the best documented and most valuable specimens. Meg Kendell filled out voucher slips and added to iNaturalist. Most of the samples were saved and sent to the University of New Mexico herbarium with Ph.D. Biology professor Lee Taylor. The final collections will be sent out to be DNA sequenced.





PHOTO BY ZOË JEAN

# Taos Foray with NM Myc Society

**WE ABSOLUTELY LOVED WORKING WITH NMMS!**

The thing about expanding your sphere of interactions is that you extend the mycelial network amongst humans. We brought together people from Montana, California, Texas, Colorado, and New Mexico to learn from each other, build friendships, and strengthen this mushroom community. We shared music and great food, connecting in ways that continue beyond that weekend. We shared knowledge and skillsets, encouraged trying new things, and look forward to seeing each other again.



PHOTO FROM AMY HONAN

## Coming Up

### SCIENTIFIC COLLECTIONS

Saturday, June 29, 8:30 am  
Members only foray with Amy Honan!

CHECK YOUR EMAIL FOR THE INVITE!

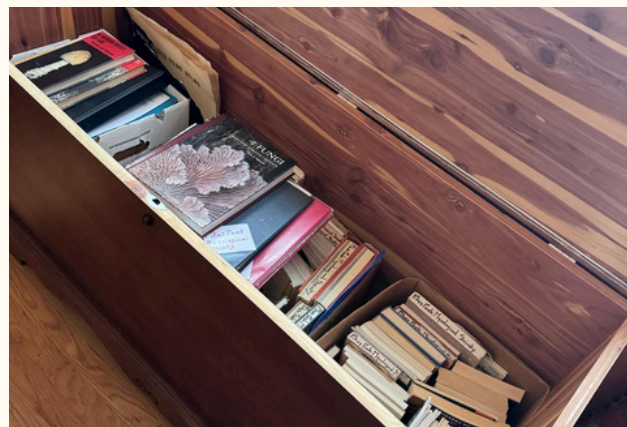


PHOTO BY JEN BELL

## Free Resource

### CLUB LIBRARY

Overwhelmed by how many books there are to read about mushrooms? You don't have to buy them all! Check out our library!

[WWW.PIKESPEAKMYC.ORG/RESOURCES/](http://WWW.PIKESPEAKMYC.ORG/RESOURCES/)

# Photography with Alan



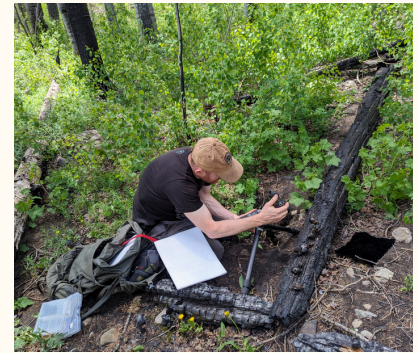
## ALL THE THINGS YOU NEED TO BUILD YOUR OWN ALAN ROCKEFELLER PHOTOGRAPHY KIT

Having extra equipment beyond just your phone or camera is helpful to getting images you want. Items in Alan's bag include (but are not limited to):

- Tripod, preferably without center pole so you can get the camera lens lower to the ground
- Black velvet, provides contrast and focus
- 3 LED lights for top, left, and right illumination
- Sheet of white foam, blocks excessive sun
- Brush for cleaning the mushrooms
- UV light
- KOH for identification clues
- Jewelers loupe
- Macro lens
- Extra battery pack



He works with a professional camera, but using your own phone camera can produce really great photos, too! Practice zooms, angles (get eye to eye with the mushrooms, not just above them), adjust the light exposure, and more!



## Join the Club!

### MEMBERSHIP OPTIONS

**New Members:** Individual Membership: \$30/ year Family Membership: \$40/year  
**Renewing Members:** Individual Membership: \$25/ year Family Membership: \$35/year

**Lifetime Membership:** Individual: \$300 Family: \$400

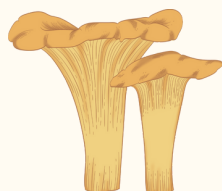
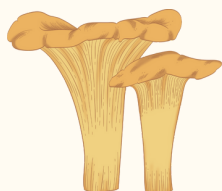
**To Pay Online via PayPal:** <http://pikespeakmyc.org/join/>

**Send renewal checks to:** PPMS Treasurer c/o Beth Leake 1370 Golden Hills Road,  
Colorado Springs, CO 80919

Please make checks payable to PPMS.

@pikes\_peak\_mycological\_society | info@pikespeakmyc.org

WWW.PIKESPEAKMYC.ORG

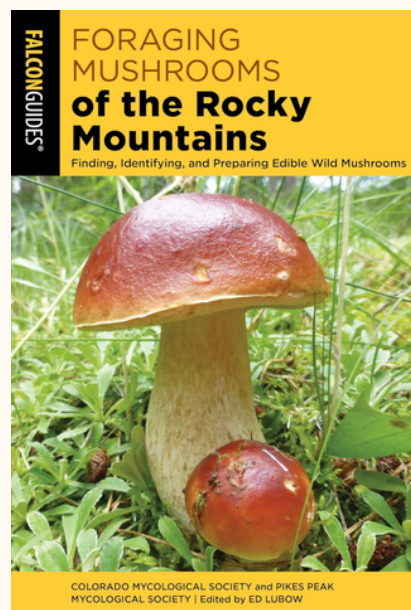




# In Other News...



Our book was released April 2! Several of our board members contributed to the writing of this new regional foraging guide along with the Colorado Mycological Society. We always advocate for books written by people, not AI, to get accurate, experience-based information. This book is written to highlight edible mushrooms in the Rocky Mountain region and includes recipes! A portion of the profits from this book go to the two clubs, investing right back into further mushroom education.



In April, we had a presentation night from Jennifer Bell on safety and Mike Essam on the Fungi Kingdom. We also hosted a booth at Herbfest.

James gave a lecture in May on Agaricus of Colorado, detailing out over 30 species found in the state.

## MORE EVENTS COMING SOON

JUNE 29 | SCIENTIFIC COLLECTIONS FORAY WITH DR. AMY HONAN

JULY 17 | FUNGI IN HOMEOPATHIC PRACTICE WITH ELENA L. POLLARD, MA

JULY 27 | MUSHROOM DYE AND HENNA WORKSHOP WITH SIDNEE OBER-SINGLETON

AUG 2-4 | PPMS 4TH ANNUAL CAMPING FORAY

AUG 8 | 3RD ANNUAL COOK & TASTE

AUG 10 | COMMUNITY SCIENCE AND NEW DISCOVERIES FROM DNA SEQUENCING WITH MANDIE QUARK

AUG 10 | UV EVENING FORAY WITH ALAN ROCKEFELLER

AUG 14-18 | TELLURIDE MUSHROOM FESTIVAL

FOR MORE DETAILS, SEE [WWW.PIKESPEAKMYC.ORG/NEWSEVENTS](http://WWW.PIKESPEAKMYC.ORG/NEWSEVENTS) OR FOLLOW ON FACEBOOK AND INSTAGRAM!



# Delicious Morsels

A RECIPE JUST IN TIME FOR ALL THE BOLETES WE'RE ABOUT TO FIND!

Grilled Blue Cheese Boletes

by James Chelin

Ingredients:

A few firm young King Bolete caps

Blue cheese

Wild onion flowers or chives

Olive Oil

Sea Salt & Pepper

Preparation:

1. Clean your mushrooms to remove any dirt and break off the stems.
2. Brush both sides with olive oil and season with salt and pepper.
3. Grill with the underside of the cap down for 3 to 4 minutes.
4. Flip the cap over and fill with blue cheese and top with onion flowers or chives.
5. Cook for 3 to 4 more minutes or until the cheese melts.
6. Enjoy!

These are great while camping served as a side dish to go with your steak.



PHOTO BY JAMES

CATHERINE WILLIAMSON FROM NMMS WITH JACOB VASQUEZ FROM PPMS, FINDING MORELS ON THE 4WD FORAY



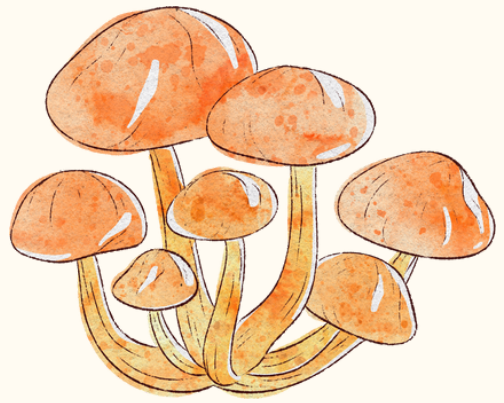
DALDINIA

*As the exploration is pressed,  
it will engage more of the  
things close to the human  
heart and spirit.*

-Edward O. Wilson, *Biophilia*, 1984



NEWSLETTER WRITING AND  
PHOTOGRAPHY BY MEG KENDELL,  
UNLESS CREDITED OTHERWISE



## 2024 PPMS OFFICERS

- PRESIDENT** JAMES CHELIN  
**VICE PRESIDENT** MICHAEL WILLIAMS  
**TREASURER** BETH LEAKE  
**SECRETARY** JENNIFER POE  
**MARKETING** ALYSSA HARTSON  
**NEWSLETTER EDITOR & SOCIAL  
 MEDIA** MEG KENDELL  
**LIBRARIAN** JENNIFER BELL  
**HERBARIUM LIAISON** EDDY ELZARIAN  
**FORAY COORDINATOR** JAMES CHELIN

## Contact Us!

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