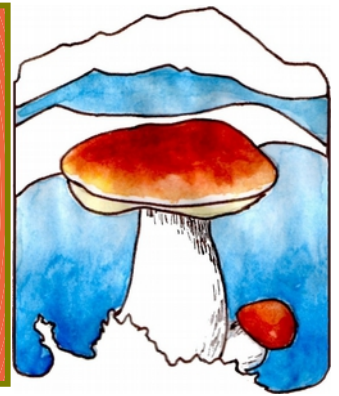


Spore-Addict Times



The Newsletter of the Pikes Peak Mycological Society

1974 – 2014

Vol. XV

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April 2014

MONTHLY MEETING:

WHEN? Monday, April 28, 2014 – The fourth Monday of the month.

WHAT TIME? 6:30 pm; The meeting will come to order at 7:00 pm.

WHERE? Bear Creek Park, [Administration Building](#)

WEBSITE: www.pikespeakmushrooms.org

CONTACT: PPMSmail@gmail.com

PROGRAM:

Mike Essam will display mushroom photos that he captured last year.

PPMS Officer Nominations:

The nominating committee (Martha) was hard at work over the winter months and was very successful in collecting willing volunteers to fill vacancies in certain critical positions. These will be up for a vote at the April meeting: (* - incumbent)

President:	Mike Essam*
Vice President:	Brian Barzee
Secretary:	Ashley Anderson
Treasurer:	Frieda Davis*
Hospitality:	Martha Zenger*
Foray Coordinator:	LeRad Niles
Newsletter editor:	Bud Bennett
Librarian:	Brian Barzee*

Foray Report:

This is the first newsletter of the year so there is not a lot of activity at this time. The annual trip to Beaver Creek for morels usually occurs in early May. The foray is most likely to uncover [Morchella esculenta](#). More information at the meeting and via email.



The Snowbanker's foray, normally in mid-June, is expected to be later this year due to higher than normal snowfall in the mountains. This foray does not concentrate on edibles, but the more interesting fungus that fruits near the edges of decaying snowbanks. It is an all-day excursion usually culminating with dinner at a restaurant in Salida. There is a high probability of discovering [Guepiniopsis alpina](#), [Discina perlata](#), the rare [Gyromitra gigas](#), or [Caloscypha fulgens](#) (shown below). An email will be sent when the date is set.



Bit's & Pieces:

How slime mold can design transportation networks and maybe even transform computing

An article from [GIGAOM](#) describes how slime mold creates an optimal food distribution network. [Physarum polycephalum](#) is a brainless mold that's sole purpose is to build transportation networks for the nutrients that sustain it. As it expands in search of food, it sends out slimy tubes that continue to branch out until it finds a food source, at which point it forms a blob around the nutrients. Its slime tubes then continue to grow and split until the mold forms a network of tubes to transport the food throughout itself. The key to [Physarum polycephalum](#)'s computing power, however, is its ability to form the most efficient and optimal network.

Researchers placed oat flakes over the 20 most populated urban areas of a map of the U.S. and started the slime mold in New York. The mold then spreads itself over the agar in search of food.



After a few days the mold had spread across the entire map and the network was compared to existing interstate roadways in the U.S. The match was pretty close.

Researchers are studying applications for the mold that include living computing devices and microfluidic devices to deliver controlled-release drugs.

This Lamp Is Grown From Mushrooms



Designer [Danielle Trofe's](#) latest project, called the Mush-lume, is a lamp inspired by and manufactured with mushrooms. The lampshades started out as agricultural waste products, mostly corn stalks and seed husks that were packed into a plastic mold which was injected with liquified [mycelium](#), a fungus that grows on the materials and binds them together like glue. (From [Wired.](#))

Call for newsletter articles:

This newsletter is for members of PPMS. As the editor I can scan the internet for interesting articles that appeal to me...or I can include stuff that is interesting to you. My interests are probably a bit more far afield than yours. If you find an article about mushrooms that you think would be of interest to the PPMS membership please send it (or the link) to PPMSmail@gmail.com. Or you can write your own article and send it in as well. I will publish almost anything...really! You can also send a mushroom photo of a mushroom that you have identified and I will try find a place for it somewhere.

What's Cookin':

Tagliatelle with Wild Mushrooms, Garlic & Thyme



- 1 pound tagliatelle pasta
- Kosher salt and freshly ground black pepper
- 1/4 cup extra-virgin olive oil
- 1/2 medium yellow onion, finely diced
- 2 cloves garlic, minced
- 1 pound assorted wild mushrooms (shiitakes, creminis, oyster, porcinis, chanterelles), washed and sliced
- 3 sprigs fresh thyme, leaves picked
- 1 1/2 cups heavy cream
- Fresh flat-leaf parsley, roughly chopped for garnish

Set a large saute pan over high heat. Add olive oil and when hot, add onion and garlic. Saute until onions are just translucent then add mushrooms. Cook over high heat with minimal stirring until golden brown and crispy around the edges - 3-4 minutes. Add thyme leaves and allow them to toast and become fragrant. Season with salt and pepper then add cream. Bring to a boil then reduce heat and simmer for 5 minutes until it is slightly thickened and coats the back of a spoon. Bring a large pot of salted water to a rolling boil. Drop pasta in and cook until al dente - about 5 minutes. Using tongs or a strainer, remove the pasta from the water and add directly to mushroom pan. Add a little of the pasta water to thin the sauce if desired. Using tongs gently fold the tagliatelle to coat in the sauce.

Serve pasta in shallow bowls and use a large spoon to serve mushrooms and sauce over the top. Garnish with a sprinkle of chopped fresh flat leaf parsley. (Ripped from the [Huffington Post](#))

Website Updated:

The PPMS website has undergone a recent update - new foray guidelines for foray leaders and an updated library list. Also, please read the newly posted bylaws – take special note of the requirement that members not use wild mushrooms for commercial purposes. Please let the webmaster know if you find something that needs correction, or simply to make a suggestion for improvement.

Mystery Mushroom:

By Lee Barzee

Last summer's wildfires were horrific disasters. Yet by September, after a fit of rain, odd mushroom fruiting bodies popped up in the burned habitats under Ponderosa pines. Two PPMS Members, one from Woodland Park, CO, and one from Black Forest, CO, had collected specimens of my "mystery mushroom." They brought them to our September meeting. Other folks also brought at least a dozen other types of mushrooms for the display. Such displays are a unique opportunity as members share their collected specimens to educate other members for information and in-hand observation.

The mushroom: orange brown, flattish but lumpy with irregularly wavy edges close to ground. When cut, the margins were pale buff. Some of the "lumps" were turning a darker brown. Their size and shapes varied; some grew together, overlapping between 4-6 inches across or more. The underside was stalkless but had numerous pale, off-white string-like growths attached to the soil (resembling roots). Microscopic asco spores can be found on the upper fertile surface.

Who am I?

(Bring your answer to the general meeting. The winner with the correct answer gets \$5 and also provides next month's mystery mushroom)

The Pikes Peak Mycological Society, a nonprofit organization dedicated to the advancement of mycology, publishes Spore-Addict Times monthly from April-September. Membership is open to anyone wanting to study mycology. Annual dues are \$20 for individual and family memberships. **Submission of ideas, articles, reviews, letters, artwork and recipes are welcome.**

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Some Tips for Beginners

1. When in doubt, throw it out. Only eat mushrooms that you can positively identify.
2. Don't eat raw wild mushrooms. They can be contaminated with bacteria that will make you sick. Cook your mushrooms thoroughly.
3. If you haven't tried a specific mushroom species before, then only cook and consume a small amount. You might have an idiosyncratic response (allergy) to that specific species.
4. Don't cook all of what you collected. Keep a few specimens in the fridge for reference if you get sick and an expert needs to identify what you actually ate.

The Spore-Addict times is the official newsletter of the Pikes Peak Mycological Society (PPMS) and is published monthly April – September. All articles appearing in this newsletter may be freely reproduced, unless otherwise noted, for use in other newsletters provided the source and author are acknowledged. We consider this to be a reciprocal agreement for clubs that send their newsletter to us unless we are advised to the contrary.

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