

Spore-Addict Times



MONTHLY MEETING

WHEN? Monday, April 25, 2016 - The 4th Monday of the month.

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

WHERE? Penrose Library - Carnegie Reading Room,
[20 N. Cascade Ave, Colorado Springs, CO 80903](http://www.pikespeakmushrooms.org)

Website: www.pikespeakmushrooms.org

Contact: PPMsMail@gmail.com

PROGRAM

PPMS President, Brian Barzee will welcome new members, discuss this year's goals, general rules, and being safe with wild mushrooms.

Mike Essam will present an Introduction to the Kingdom Fungi.

2016 Dues are Due!

2016 Dues are \$25 for email newsletters. As a result of the rising cost of printing and mailing, the dues for print editions have been increased to \$40.

Please send your payment by July 15th to:

Warren Williams
5131 N Mesa Drive
Castle Rock, CO 80108

Foray Coordinator Needed!

We are in need of a Foray Coordinator this season! If you enjoy participating in our forays and are good at disseminating information, this job is for YOU!

No mycological experience necessary.

Please contact [Hoam Pham](mailto:HoamPham@gmail.com) for more information.

2016 PPMS Officers

The PPMS board of directors met in March to discuss plans for the upcoming season and voted for club officers.

President:	Brian Barzee
Vice-President:	Ashley Anderson
Treasurer:	Warren Williams
Secretary:	Tina Renshaw
Hospitality:	Martha Zenger
Foray Coordinator:	TBD - This will be a collaborative effort until a new coordinator is voted in.
Newsletter Editor:	Hoa Pham
Webmaster:	Bud Bennett

2016 Meetings & Events

- April 25th: Welcome & Introduction to Kingdom Fungi.
- May 23rd: Hands-on Mushroom ID Workshop using Kit Scates' Easy Guide to Gilled Mushrooms and other field guides. Members please bring your field guides and fresh specimens you would like to identify.
- June 13th: Cathy Cripps speaking at CMS in Denver. She has also released her new book with co-authors Vera Evenson and Michael Kuo: [The Essential Guide to Rocky Mountain Mushrooms by Habitat](#).
- June 17-19: [Celebration of Life Foray in Cottonwood Pass](#) (this is in lieu of the June general meeting)
- July 25th: The Shifting Climate by Brian Barzee
- August 18-21: Telluride Mushroom Festival
- August 21st: Mushroom Fair at the Denver Botanic Gardens.
- August meeting date & topic is TBD
- September 26th: Colorado Medicinal Mushrooms by Brian Barzee
- October (TBD): Cook & Taste Potluck

Please Update Your Contact Info

Have you noticed you haven't been receiving any PPMS news, even after checking your SPAM folder and filter settings?

Maybe you moved, changed your phone number or email address this past year?

To ensure you don't miss out on any news and events from PPMS, please verify your contact information (email, phone number, address) with Warren Williams at our general meeting or email christaharp@gmail.com.

Closed Facebook Group

We created a closed Facebook group as an extension of the PPMS for current members to connect with one another and share their adventures in mycology.

You must be a paid/current member of PPMS to gain access to the group. Only admins may approve access requests and only members may see the group activity.

You can find us at:

<https://www.facebook.com/groups/PikesPeakMyco/>

Wondrous fungus: fossils are oldest of any land-dwelling organism

By WILL DUNHAM

WASHINGTON (Reuters) - At first glance, they do not look like much: tiny fragments of a primordial fungus shorter than a single hair's width. But these fungal remnants possess the unique distinction of being the oldest-known fossils of any land-dwelling organism on Earth.

A study published on Wednesday described microfossils of a subterranean fungus called *Tortotubus* that was an early landlubber at a time when life was largely confined to the seas, including samples from Libya and Chad that were 440 to 445 million years old.

The fossils represented the root-like filaments that fungi use to extract nutrients from soil. *Tortotubus* possessed a cord-like structure similar to some modern fungi. It was unclear whether it produced mushrooms.

Tortotubus helped set the stage for complex land plants and later animals by triggering the process of rot and soil formation.

"By building up deeper, richer, more stable soils, *Tortotubus* would have paved the way for larger, more complex green plants to quite literally take root, in turn



Three filaments of *Tortotubus* from Gotland, Sweden, showing growth of secondary branches along main filament. Transmitted Light Micrograph.

providing a food source for animals and allowing the escalation of terrestrial ecosystems," said paleontologist Martin Smith of Britain's Durham University, who conducted the research while at the University of Cambridge.

These fossils, also discovered in other places including Sweden, Scotland and New York state, reflect the humble beginnings of life on the land.

While the primeval oceans were teeming with life including jawless fish, arthropods, squid relatives, jellyfish and more, the land was barren and void.

To survive on land, organisms had to be able to tolerate desiccation, ultraviolet light exposure and limited nutrients.

Tortotubus may not have been the very first land pioneer, but no fossils have been found of earlier terrestrial organisms.

"By the time *Tortotubus* went extinct, the first trees and forests had come into existence," Smith said. "This humble subterranean fungus steadfastly performed its rotting and recycling service for some 70 million years, as life on land transformed from simple crusty green films to a rich ecosystem that wouldn't look out of place in a tropical greenhouse today."

Smith studied fossil filaments so small that thousands would fit on the head of a pin. The filaments would have gone through the ground in search of food in the form of dead organic matter. The original, non-fragmented organism could have been a fungal network measuring

yards (meters) across, Smith said.

The research was published in the Botanical Journal of the Linnean Society.

(Reporting by Will Dunham; Editing by Sandra Maler)



Morel Basics

Morels, edible wild mushrooms that are prized for their smoky, nutty flavor, will need thorough washing, since they are riddled with nooks and crannies.

In Season: The wild variety is usually available from April through June. Cultivated morels, on the other hand, are available throughout the year. Dried morels are available year-round and have an even stronger wallop than fresh.

What to Look For: Choose fresh specimens that have a firm yet spongy texture. In general, the darker the mushroom, the stronger the flavor.

How to Store: Fresh mushrooms should be stored with cool air circulating around them. Place them on a tray in a single layer, covered with a damp paper towel and refrigerated for up to three days.

A simple recipe for roasted mushrooms that aren't soggy

Due to their moisture content, mushrooms tend to become soft and chewy, not crisp and golden brown when you roast them. That is, until you see our simple trick. We throw them on a wire rack, instead of directly on a sheet pan, which keeps them from sitting in their own juices.

Start by trimming and quartering 1 pound of clean mushrooms. In a large bowl, toss the mushrooms in 3 tablespoons of extra-virgin olive oil, 1 tablespoon of fresh thyme leaves, 1 teaspoon of kosher salt and 2 teaspoons of freshly cracked black pepper. Place a wire cooling rack on top of a half sheet pan and spread the mushrooms. Bake at 375° for 35 to 40 minutes or until the mushrooms are golden brown and crispy.

Cream of Morel Soup



Ingredients:

3/4 LB fresh morels (more or less to taste and your hunting success) chopped

1 large leek (use everything below the green leaves)

3 medium to small russet potatoes

1 cup chicken stock

1 cup heavy cream

1/2 cup dry white wine

2 TBS butter or mild vegetable oil

salt and pepper to taste

2 cups water

- 1) Chop off dark green leek leaves and roots. Slice the stem lengthwise and rinse under cold water making sure to remove all grit trapped between layers. Peel and halve potatoes. Add both to soup pot with the water. Boil moderately until quite tender. 20-30 min.
- 2) Heat medium pan over a medium flame. Add butter, morels and a few dashes of salt. Cook morels gently for ~ 15 minutes, making sure they do not dry out. Add a few dashes of wine at a time to keep moist. When nearly done add wine, turn up flame and continue cooking until liquid is almost gone. Add chicken stock and stir until blended.
- 3) When potatoes and leeks are tender, remove from heat and blend until smooth. Return to pot. Optionally, use an immersion blender if available.
- 4) Add morel mix to potato/leek mixture and simmer very gently, stirring occasionally to avoid scorching. After about 5-10 minutes, add cream and salt and pepper to taste.

Call for Newsletter Articles

Yes, every year we put this in the April newsletter. 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. You can also send a mushroom photo that you have identified and we will try to find a place for it somewhere.

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 \$25 for individual and family memberships (\$40 for a printed newsletter). **Submission of ideas, articles, reviews, letters, artwork and recipes are welcome.**

PIKES PEAK MYCOLOGICAL SOCIETY
c/o Warren Williams, 5131 N Mesa Dr.
Castle Rock, CO 80108

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Vice President	Ashley Anderson 660-2345
Secretary	Tina Renshaw (541) 571-0990
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Hospitality	Martha Zenger 277-7067
Foray Coordinator	TBD - Contact Hoa Pham if you are interested in the position
Newsletter Editor	Hoa Pham (727) 415-3550
Webmaster	Bud Bennett (719) 783-9209
Email Contact	PPMSmail@gmail.com

Last September's entry was *Pholiota squarrosa*

Mystery Mushroom



You'll find me growing with my buddies
on conifer cones in the late summer and fall.

My flesh is soft, thin, and white.

My stipe is 1-2 cm long, 0.1-0.2 cm wide, cinnamon-pink,
clothed with minute, white fibrils.

What am I?

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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