

**From:** Pikes Peak Mycological Society <PPMSmail@gmail.com>  
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# SPORE-ADDICT TIMES

The Newsletter of the Pikes Peak Mycological Society      VOL. XXVI      ISSUE 1      April 2001

## APRIL MEETING:

**WHEN?** Monday, April 23rd

**WHAT TIME?** 7:00 PM; the meeting will come to order at 7:30

**WHERE?** Pikes Peak National Bank,  
2401 W. Colorado Ave. (across from Bancroft Park). Enter at the door on Colorado Ave. just west of the bank door. There you will find stairs and an elevator. You may use either. The room is on the second floor near the head of the stairs.

### PROGRAM:

The April program will be a slide presentation titled "The Fifth Kingdom", an overview of fungi (micro and macro) will be presented by our new President Bob Noyd. This promises to be both educational and entertaining and I am sure it will involve some surprises as Bob's presentations always do. A good turnout for this meeting would be a great way to start what I believe will be a banner year for mushroom hunters the likes of which we have not seen for a long time.

### **PRESIDENT'S NOTES:** by Bob Noyd

I look forward to seeing everyone at the April meeting and kicking off a great year of mushrooming! This late heavy snowfall brings optimism and hope. I'd like to announce a few items and state some goals for the upcoming year.

Ken Pals has told me that the Fountain Creek Nature Center will sponsor the annual mushroom fair on the weekend of August 25-26, 2001. The Denver Mushroom Fair is scheduled for the previous weekend, August 18-19.

We are in need of volunteers to fill several positions in the club. We need a vice-president, and a hospitality chairperson. Ilse Stratton will continue as our club secretary, Caren Lacy as treasurer, Pat Gustavson as librarian, George Davis as newsletter editor, and Glenn Lorang as our foray coordinator. Thanks to all who make our meetings so special.

George Davis has staked us out a space on the World Wide Web. One of my goals for this year is to expand it with information about our activities, forays, and successes. This will require someone to help build it, anyone interested in being the society's web master. George had me look at a club's page in Michigan and it was terrific!

We also need to formally write job descriptions for all positions in the club. I can get with the board and begin this process for membership approval.

I'd also like to see a simple membership brochure similar to the Denver club's. Their tri-fold brochure is elaborate (and expensive) and it is what we need. I want us to explore the costs to see if we can afford to

develop and print a tri-fold brochure to properly promote our club.

In a nutshell, I'd like to see us have fun, explore the region in search of mushrooms, understand their biology, and project a great positive image to the public through brochures, web pages, and the mushroom fair. If we accomplish some of these things, then I will feel it will be a successful year for the Pikes Peak Mycological Society. I will present a slide program, "An overview of the Fungal Kingdom," and present a copy of my latest publication, "Mycology reference cards," at the April Meeting. I am looking for ideas for programs for the next few months, so please let me know what you'd like to see. See you on the 23<sup>rd</sup>!

**Jim and Barb Provc**i, our Michigan members, were the first to pay their dues for 2001. Thanks, we appreciate your promptness!

**PLEASE PAY YOUR DUES:** In accordance with the By-laws, dues, **in the amount of \$15.00**, are due and payable on or before the **April monthly meeting**. Please pay at the meeting or mail the payment to **PPMS, PO Box 39, Colorado Springs, CO 80901-0039**. Your prompt attention to this helps us know how many members we will have for the coming season and how we can best serve the needs of our membership.

### Mycoremediation

This is a term, coined by Paul Stamets, that you may be hearing a lot more and learning a lot more about in the future. Thanks to Gloria Lynch for providing me with an article from UTNE READER, O Bioneers! section. That article, by Karen Olson, among other environmental topics dealt with experiments being conducted with mushrooms by Paul Stamets who we all know from Fungi Perfecti. Having read the claims made in the article I decided to try to authenticate them. *I was successful!* Following is an excerpt from Paul Stamets' article that appears in the Whole Earth magazine web site. Contact me at 630-7140 on how to order the magazine, or if you have a computer and can go on-line you can read the entire article and order the magazine at: [www.wholeearthmag.com/ArticleBin/275.html](http://www.wholeearthmag.com/ArticleBin/275.html).

**Healing The Planet With Mushrooms:** By Paul Stamets (Owner of Fungi Perfecti) Whole Earth, Fall 1999 Issue (Buy this issue from the above web site).

"...Covering most landmasses on the planet, and indeed floating in the oceans, are huge masses of fine filaments of living cells from Fungi, a kingdom barely explored. More than a mile of these cells, called mycelia, can permeate a cubic inch of soil. Fungal mats are now known as the largest biological entities on the planet, with some individual mats covering more than 20,000 acres. The momentum of mycelial mass from a single mushroom species, growing outwards at one-quarter to two inches per day, staggers the imagination. These silent mycelial tsunamis affect all biological systems upon which they are dependent. As one fungus matures and dies back, a panoply of other fungi quickly comes into play. Every ounce of soil hosts not just one species, but literally thousands of species of fungi. Of the estimated 6,000,000 species in the world, we have catalogued only about 50,000. The genetic diversity of fungi is vast by design, and apparently crucial for life to continue. ...."

"...After several years of experiments, we have made some astonishing discoveries. (I am continually bemused that humans "discover" what nature has known all along.) The first laboratory and outdoor studies showed that a strain of oyster mushrooms could break down heavy oil, removing over 97 percent of the toxic and recalcitrant polycyclic aromatic hydrocarbons (PAHs) and more than 80 percent of the alkanes. A pilot-scale project was carried out at a Washington State Department of Transportation (WSDOT) maintenance yard in Bellingham. WSDOT and Battelle each funded part of this experiment, in which three bioremediation methods and untreated controls were compared. Each test-and-control mound was about 10' x 10' x 3', or about ten cubic yards of contaminated soil. Two methods were applied by WSDOT and its subcontractor: one employed native bacteria, the other used engineered bacteria, and both required monthly fertilizing and tilling.

**Our group applied the living mycelia of oyster mushrooms. We inoculated three mounds of soil, each**

**contaminated with a different mixture of diesel fuel, motor oil, gasoline, and other petroleum hydrocarbons.**

"After four weeks, the tarps were pulled back from each test pile. The first piles, employing the other techniques, were unremarkable. Then the tarp was pulled from our piles, and gasps of astonishment and laughter welled up from the observers. The hydrocarbon-laden pile was **bursting with mushrooms! Oyster mushrooms up to twelve inches in diameter had formed across the pile.** Based on our earlier tests, we estimated that most of the PAHs and alkanes had been broken down by this time. **The mushrooms were tested and shown to be free of any petroleum products".**

"... In still another series of experiments with Batelle, one significant discovery involved an old-growth-forest mushroom that produced an army of crystalline entities advancing in front of the growing mycelium. These three-dimensional pyramidal structures appear to attract motile bacteria such as Escherichia coli by the thousands, and to summarily stun them. The advancing mycelium then digests the E. coli, effectively removing them from the environment..."

**"...Mushrooms are "smart" fungi. We should learn from our elders: native peoples worldwide have viewed fungi as spiritual allies. They are not only the guardians of the forest. They are the guardians of our future..."**

### **Bits And Pieces:**

The Denver Post (April, 6) reports that under new rules being proposed, all permanent wilderness areas would be the only government land areas exempt from oil and gas exploration and/or mining. If these rules are adopted, our beloved morel site on Beaver Creek would not be exempt. Of course, there may not be any oil there except that dropped by pickups parked there by turkey hunters and fly fishermen.

**Roman emperor Claudius was murdered!** A long held suspicion has now been confirmed, reports the AP, through the Gazette. Dr. W. Valente has determined that it is highly likely that Claudius died of muscarine poisoning. Question: What mushroom(s) have muscarine in sufficient amounts to be deadly? **Look it up!**

**Could stains of fungi have come from space?** One of the grave concerns regarding the plunge of the MIR spacecraft into the sea was a mutant form of fungi. The fungi had thrived on the electrical wiring of MIR and scientists were concerned that it could survive reentry and pose a problem by further mutations and proliferation.

### **Recipe for April 2001 Jim Provc's Morel Soup**

(This recipe is adapted from the Morel Bisque in Larry Lonik's book The Curious Morel).

Use as many morels as you can spare, dried is fine. I use a couple of big handfuls or a pound of fresh.

4 cups of chicken stock, preferably homemade

2 cups of half and half

2 cups of milk

1 large onion

6 tablespoons of butter

6 tablespoons of flour

salt and pepper to taste

1 tablespoon minced parsley

Dash of sherry (the good stuff, not cooking sherry)

Chop the onion and the morels and simmer for 20 minutes in the stock. If the morels are dried, it's not necessary to soak them first. They'll re-hydrate in the stock.

In a Dutch oven or large heavy pot, melt the butter over medium heat. Add the flour and stir for at least five minutes. You want to cook out the flour taste. It's good if it browns a little, but be careful not to burn it.

Remove from the heat and slowly add the milk and half and half, stirring constantly. Let it come almost to a boil. When it thickens, add the stock.  
Season to taste with salt and pepper. Add the sherry and parsley. Easy and delicious.

**NOTE:** I have also used this as the base for pheasant and morels. I poach the pheasant and cut it up, and use the stock for the soup. I added the cutup pheasant at the end. Homemade stock is the key, other than the morels of course. This recipe can be made with any wild mushroom or an assortment. It's great for those that don't sauté well, such as the cauliflower fungus.

Jim Provcí

The Spore-Addict times is the official newsletter of the Pikes Peak Mycological Society (PPMS) and is published monthly April - October. 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 newsletters to us unless we are advised to the contrary.

### **Do you know how the Greenhorn Mountains got their name?**

In 1779 a major Indian battle occurred in the area near present day Walsenburg at what is now know as Greenhorn Creek. A Spanish army aided by Shoshone and Ute Indians totaling about 1,000 men pursued and engaged a band of Comanche led by the able Chief Greenhorn. The Comanche were defeated and their famous chief was killed.

The site of that battle is the Greenhorn Mountain so named in memory of Chief Greenhorn who died there in battle.

As you collect these big, beautiful *Boletus edulis* on Greenhorn Mountain, pause for a moment and remember Chief Greenhorn and imagine the ferocious battle that took place there more than 200 years ago. [\[GD1\]](#)



The Pikes Peak Mycological Society, a nonprofit organization dedicated to the advancement of mycology, publishes Spore-Addict Times monthly from April through October. Membership is open to anyone wanting to study mycology. Annual dues are \$15 for individual and family memberships. Submissions of ideas, articles, reviews, letters, artwork and recipes are welcome.

#### **PIKES PEAK MYCOLOGICAL SOCIETY**

PO Box 39

Colorado Springs CO 80901-0039

President-Dr. Robert Noyd.....522-0325

Vice President:

Secretary- Ilse Stratton.....471-9573

Treasurer-Caren Lacy ..... 636-1844

Foray Coordinator-Glenn Lorang--- 576-1741

Librarian-Pat Gustavson ..... 495-4344

Hospitality-

Newsletter Editor -George Davis ..... 630-7140

e-mail: [geoh.davis@worldnet.att.net](mailto:geoh.davis@worldnet.att.net)

Assistant Editor-Dan Lacy ..... 636-1844

e-mail: [danlacy@worldnet.att.net](mailto:danlacy@worldnet.att.net)