

From: Pikes Peak Mycological Society <PPMSmail@gmail.com>  
Subject: **Fwd: August Newsletter for the PPMS**  
Date: August 2, 2010 8:54:47 PM MDT  
▶ 1 Attachment, 47.9 KB

## Spore-Addict Times

The Newsletter of the Pikes Peak Mycological Society

VOL. XXVI

ISSUE 5

AUGUST 2001

### MONTHLY MEETING:

Note: The photo, courtesy of Dan Lacy, is of Caren Lacy and Pat Gustavson at a recent fair ready to meet the visitors. If you were not able to see it let me know please and I will send it separately.

### Annual Mushroom Fair:

The meeting this month will be the Mushroom Fair. The Fair is being held at the Fountain Creek Nature Center, **Saturday and Sunday, August 25th and 26th from 9:30 a.m. - 2:30 p.m.** Please collect all the mushrooms you can find and store them in your refrigerator (do not freeze them) and bring them to the Fair. When collecting, be sure that you dig down and get the entire mushroom. This is often crucial to identification. Treat your collected species with care so we will be able to determine just what you have found. It is helpful to the identifier to know the details of the habitat; was it growing on wood? If so, what kind of tree and what were the conditions?

For the Fair we want any kind of



mushroom. We also need people to help with identification. You don't have to be an expert, but you should have a working knowledge of the different kinds of mushrooms commonly found in this area and a copy of your favorite mushroom book in hand to help with the identification process.

**HOW TO GET THERE:** Fountain Creek Nature Center is located about ten miles south of Colorado Springs. Take I-25 south to Exit 132 (Widefield-Security). Go east on Highway 16 for about one-half mile and exit right to Highway 85. Turn right on Highway 85 and go south for one-half mile then turn right (west) onto Cattail Marsh Road and proceed to the Nature Center.

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

It was great to see such a large turnout for the July meeting. With a non-mushroom topic on the agenda, I was unsure of the interest in edible plants. The speaker, Cattail Bob Seebeck, remarked how much he enjoyed speaking to the club!

I am currently working on the program for the September meeting. **Please help out and volunteer to provide refreshments. We have had two months this year without anyone stepping forward.** I am also working on the PPMS web site and hope to demonstrate it at a future meeting.

I hear the chanterelles and boletes are fruiting in abundance! See you at the fair!

**PROGRAM:** The program will consist of relaxing, enjoying and helping with the Fair. The more you are involved in the process the greater your enjoyment of it will be. This is a major event in the Pikes Peak Region. It is our opportunity to show the general public who we are and what we do and invite them to become members of our organization.

The Fair has attracted a relatively large number of people in the three years that it has been held. We want it to increase in size and in the information we provide to those who choose to attend it. Your help is urgently needed to bring that about. Please call Ken Pals at the Fountain Creek Nature Center (520-6745) and let him know that you will be available to lend a hand in this joint venture. There are many ways to help such as setting up displays, helping to fill out the mushroom identification slips, answering questions about the club, etc.

**Susan Richards, wife of Jack Richards passed away in the evening hours of Friday, August 10. Susan had suffered for a long time with several debilitating illnesses and had been unable to attend meetings in recent years. Susan was well known and will certainly be fondly remembered for her beautiful carvings and the contribution of her famous "fat-free" cherry cream cheese cake delicacy to the annual potluck dinners. Our heartfelt sorrow and condolences go out to Jack at this very difficult time in his life.**

### **FORAY SCHEDULE AND RULES**

We will be publishing the foray schedule with the leaders' names and phone numbers in the newsletter each month. To go on any of the forays simply call the leader to find out where and what time to meet. You must have your dues paid for the current year and you must have a signed liability waiver on file to go on forays. If you want to **lead a foray call Glenn Lorang**, our foray coordinator, **at 576-1742**. Some forays will probably be to un-scouted areas. Foray leaders do not guarantee success.

#### **Schedule**

August 18	Glenn Lorang	576-1742
*August 24	Dennis Craig	596-5676

\*Note: To collect all kinds of fungi for the Fair. Call Dennis to find out what time and where to meet. (Dennis was scheduled to be out of town on this date but that has changed and that is good luck for us). This promises to be a great foray.

### **FORAY REPORT** by Brian Barzee

The look on the faces of the club members who showed up at the UMB Saturday morning at eight o'clock, July 28th, told me this was going to be a special foray. I could feel the energy flowing from the group just like we used to have twenty years ago. It was great to see that return, riding on the hopes and desires of those who were raring to go. It was primarily the "German" contingency, and no one seems to seek our beloved fungi more than these fine European transplants.

The day's foray spot, held painstakingly secret, was the previously scouted Gold Camp Road, specifically the Wye Campground area. Chanterelles, Leccinum, Lactarius, Flammulina, and several more edibles were collected in the first hour. We also collected an even larger number of interesting non-edibles.

The moistness of the entire area indicates promising weeks ahead for the beloved Boletus and other much sought after mushrooms. The small size of the group made it quite easy and enjoyable for all. I noticed everyone sharing the bounty with each other as the energy of good fun and the desire to learn new species prevailed. Anna found and correctly identified her first Pleurotus after seeing a sample brought in at the Wye.

We went higher to look for Boletus, but we were probably one week ahead of the first real flushes of that species. The fall this year holds much promise with the recent rainfall of late July and the first week of August. We could have a bumper crop of these most sought after fungi. I hope those who could not attend can get out in the following weeks and get their share of the bounty!!!

Best wishes, and happy hunting.

**The First Fungi:** by George Davis (from an AP report) Scientist now believe that plants and fungi may have appeared on land more than a billion years ago. According to an Associated Press report, scientist are studying mutations in plant and fungi genes that indicate fungi colonized land about 1.3 billion years ago and plants about 700 million years ago.

Previous estimates based on fossils have indicated that plants and fungi appeared on land between 480 and 460 million years ago.

“We were actually quite shocked. We had no idea that fungi were quite so old,” said S. Blair Hedges, the leader of the Pennsylvania State University research team that developed the new estimates.

“That really caused us to look closely at land plants, and after finding land plants were so old, that took us to another question, which was: How could the presence of these land plants have affected land and climate?” he said.

By studying the rate of mutations in a number of plant and fungi genes, they were able to calculate back in time and estimate the point when the species separated and primitive algae emerged from the water and colonized the then barren land.

The early dates led the researchers to speculate that the presence of plants, taking up carbon dioxide from the early atmosphere and adding oxygen to it could have cooled the climate and had a beneficial effect on the further development of life, including the proliferation of animals.

The information in this study seems to make a lot of sense. Consider the hostile environment the algae faced when it first emerged onto a barren land compared to the conditions plants face today. Even in the relatively favorable conditions now presented to plants they need, and in some cases require, fungi in order to grow and reproduce successfully. Remember, fungi do not necessarily equate to mushrooms so I feel pretty certain that you could not have had a successful foray a billion years ago.

**RECIPE OF THE MONTH:** From web address [www.amoeba.com/msboledu.html](http://www.amoeba.com/msboledu.html).

(I have not tried this but it sounds interesting to me). This should be a great way to use some of the *Boletus edulis* that seem to be everywhere out there right now.

### **Whole Wheat Boletus and Olive Bread**

This bread recipe uses fresh *Boletus edulis* because their soft texture blends better with the texture of the bread. Dried Boletus become a little bit chewy upon reconstitution, so if you wish to substitute them, be sure to chop them up very small. Substitute about 1/4 cup dry Boletus, reconstituted for an hour in 1 cup of water. Drain the water into another measuring cup, and top off to return to 1 cup, which you will then use for the bread.

- 3 to 4 oz. fresh *Boletus edulis*
- 12 to 16 small pitted black olives
- 2 1/2 cups whole-wheat flour
- 1 Tbs. dry milk powder (optional)
- 1 Tbs. molasses
- 1 tsp. salt
- 1 Tbs. gluten (optional)
- 1 tsp. yeast
- 1 cup water

Chop the mushrooms and briefly sear in a frying pan on medium heat, to kill any critters and partially cook. Knead all of the ingredients together, rise for 1 hour, form into a loaf, then rise again for 1 hour or more. Bake in a preheated oven at 350° for 1 hour. If you are using a bread machine, use the dough cycle and wait to put the mushrooms and olives in until after removing the kneaded dough otherwise the machine will crush them too finely. Fold the mushrooms and olives into the dough by hand, then form a loaf and let rise for an hour before cooking, as before. Feel free to substitute any mushroom you prefer. *Agaricus* work very well, among others. For a stronger olive flavor, use green olives instead of black.

Enjoy!

**NOTE:** No high altitude adjustments have been made in this recipe and it is untested by me.

**WOOD MULCH SPREADS MAGIC MUSHROOMS** The Spore Print, LA Myco. Soc., April 2001. The enthusiasm for wood chip mulch by Britain's gardeners is allowing a host of exotic mushrooms, including hallucinogenic species, to flourish throughout Britain, said Dr. Peter Shaw of the University of Surrey in an address to the British Ecological Society, and *Psilocybe percivalii*, two species known as "magic mushrooms," are fast finding quality habitat in unsuspecting gardens. One particularly potent hallucinogenic species, *Agrocybe putominium*, was found growing luxuriantly on a traffic roundabout, oblivious to the noise and fumes surrounding it. The species are native to North America, and Dr. Shaw suspects they came to Britain innocently through a batch of American plants received at Kew Gardens some years ago.

Though they rarely, if ever, exist in nature, wood chips make excellent habitats for fungi. "It is arguable that in piling up wood chips, gardeners have created a qualitatively new habitat," says Shaw.

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  
Secretary- Ilse Stratton.....471-9573  
Treasurer-Caren Lacy ..... 636-1844  
Foray Coordinator-Glenn Lorang--- 576-1742  
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)