Spore-Addict Times



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MONTHLY MEETING:

WHEN? Monday, August 22, 2005

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

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:

Bill Slaughter from REI will present: "Land Navigation" by map, compass, and GPS.

PRESIDENT'S NOTES: by Ilse Stratton

Hello Mushroom Lovers!

What is going on out there? Did all of you suddenly join in rain dances to end the July heat and draught and force the forest floor to be carpeted with bountiful mushroom fruitings? I do hope you are rejoicing and finding your favorite mushrooms at your usual hunting grounds and discovering new places and species.

My own excursions to the Crags, Gold Camp Road, and Wet Mountains have been blessed with limited success so far, but a good variety of edible mushrooms and loads of LBMs. Although hoping to return with bags full of boletes, I have repeatedly carried home good amounts of Albatrellus ('Albatrelli' for the Latin enthusiasts) this summer. And surprisingly, they do taste great when substituted in my favorite soup and salad recipes.

Isn't it fun to be able to identify different species of mushrooms and experiment a little instead of being envious of other mushroom hunters who beat you to your favorite spot - again?

Keep hunting and learning!



Photo: Wil Thompson And then, there is the cleaning...

Mystery Mushroom

The pink spore print was a big clue making it easier to key out the previous month's Mystery Mushroom.

Esther Price, Jeannene and Bill Havelka, Frieda Davis, Lee Barzee, Pat Gustavson and Liz Ras correctly entered Pluteus cervinus, the "Deer Mushroom".

Esther won; her riddle is on the last page.

Recipes

This time of the year an abundance of Leccinum spp. can be found in this area.

The pretty, firm mushroom with the orange-red cap promises a good meal, at least if Boletus edulis can not be found.



Photo: Simone Thompson Leccinum, Aug. 12, 2005

However, cooking often turns the mushroom into a grayish- black, slimy mess.

You might want to save a bag full in the lowest shelf of your freezer; just in chase Shrek invites himself for dinner one day.

All mushrooms are mostly water; when they start cooking, the water is released. It takes some time and patience to fry them into a crispy treat:

Heat butter in an iron skilled until very hot. Throw in a few thin slices of mushroom and make sure they won't touch.

Turn them over once, when they are nicely browed on one side. Serve on fresh sourdough bread and with more butter, of course.

If you fry more of them at once, you will get a softer texture that will contrast nicely with some crunchy baby bok choy, serve over rice or noodles.

Another great use for Leccinum is a Cream of Mushroom soup, using the following ingredients:

1/2 pound fresh Leccinum

- 1 tablespoon butter
- 2 tablespoons chopped onion
- 2 tablespoons flour
- 1 cup chicken broth
- 1 1/2 cups milk
- Chopped parsley, to taste

FORAY SCHEDULE

Aug. 17th nearby mountains Frieda Davis

630-7140

Aug. 19th TBD Esther Price

632-5880

Christa Howard Aug. 20th Wet Mountains We meet 7:00 am at the UMB Bank on Hgw115. 392-1379

Freia Bradford Aug. 26th Winter Park We will meet in Winter Park town, not the ski area, at the *public* park on the right side (coming off the pass) of main street (past Dino's restaurant on the right of the highway). We will leave as a group at 10 am. 784-3838



Dr. Else Vellinga and Frieda Davis discuss an Amanita species at the CMS Fair, Denver Botanic Gardens on Aug. 13th, 2005.

Mushroom-English Dictionary of Color Words

Submitted by Eva Mattedi Excerpt from "Mushroom", the Journal of wild Mushrooming, 2004.

The mushroom names are arranged alphabetically by the Latin or Greek. In some cases, the name is based on a classical concept, and there the concept is given in quotes, followed by the translation of it into modern color terms.

aereus "bronze, copper" brown, coppery brown aerug- green or blue green

albwhite

alutace- "leather-colored"

beige, tan

argent "silver", grey armenia- apricot atro "dark", blackish

aurantia orange

"gold", bright yellow aureavellan- grey tinged with pink

"bay brown", a rich, reddish brown bad-

brun brown caerulea "sky", blue

candi- white

castan- "chestnut", a rich, reddish brown

chalc "copper" chloro green

chrys "gold", bright yellow

ciner- "cinder", grey coccin- scarlet

croc- orangish yellow

cyan blue

ferrugin- rust-colored

vellow flav-

fuligen "soot", deep black

fulva "fox-colored" or "lion-colored" reddish-

brown or yellowish brown

fuscus smoky

gilvus mustard-colored

glauc- like sea foam, pale bluish green

io(d) purple laterit- brick colored

"lead", grey with perhaps blue tones livid

lute(o) yellow

myo-"mouse", grayish brown

"bone", white osnited- "shining", white niv-"snow", white persicin- "peach" plinth brick-colored plumb "lead", grey

rhod(o) "rose", pink or red

rufred

"date-colored", bright brown spad-

tephr- "ashy"

thej- (thei-) "sulfur", yellow umbr- "shadow", dark brown vin-"wine", reddish purple

virid green vitel-"egg-yolk"

xantho (sometimes "zantho", which is how it's

pronounced) yellow

Following is a list of English colors, so that you can identify possible names for perhaps a yellow mushroom you have found.

black atro, fuligen, fuscus blue caerulea, cyan

blue-green aerug, glauc- (very pale) brown brun, myo, spad-, umbr-

light brown alutace

orange-brown aereus, fulva

rich, reddish brown bad-, castan-

vellowish brown fulva areen chloro, virid

grey argent, avellan, ciner-, livid, plumb, tephr

orange aurantia

peach, apricot persic-, armeniapurple, violet io(d), purpur-, viol-

reddish purple rutil, vincoccin-, rhod(o), rufred

brick-red or rust -red ferrugain-, laterit-, plinth

albo, candi-, nitid, niv-, os-, pallyellow aure-, chrys, croc-, flav-, gilvus (mustard), lute(o), thej- (thei-), vital, xantho

FUNGI NEWS:

Jean and Mike Chladek report an unusual fruiting of a Coprinus spp. in the crawl space under their son's house. Inky caps are known to fruit in odd spaces, such as cellars or on road sides. Apparently the mushroom liked the moisture next to the sump pump.

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Mystery Mushroom

by Esther Price

I am descending through order Aphyllophorales, family N....., genus C..... and species I.....

I am a decomposer. I have no gastronomic value. You sometimes need a magnifying glass to see me well. My spore dispersal is unique. In my peridium peridioles develop.

When the epiphragm breaks, the peridioles are ejected to be spread *very successfully*.

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

Submission of ideas, articles, reviews, letters, artwork and recipes are welcome.

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