

Spore-Addict Times



The Newsletter of the Pikes Peak Mycological Society

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MONTHLY MEETING:

WHEN? Monday, August 24, 2009 – The fourth Monday of the month.

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

WEBSITE: <http://www.pikespeakmushrooms.com/>

PROGRAM:

The August program will be presented by Bob Noyd, past president of PPMS. The program will be a viewing of Paul Stamets video, "Six Ways That Mushrooms Can Save The World", followed by a discussion and commentary of the video led by Bob.

Goodies after the meeting will be provided by Margaret and Patricia Gaffney.

President's Notes: by Judy Willey

Holy cantharellus cibarius! I found these beauties for six days in a row on Pikes Peak. One special day I came upon lovely cinnamon mushrooms hiding under pine needles. My first thought was, "Holy Grail". I didn't have a book with me so I was in suspense until I got home. I put them in a paper towel and also into one of those plastic fruit containers with holes. Every day I took them out of the ice box (remember that term?) just to smell them. Devine! I finally met with Frieda Davis and we analyzed, sliced, fried, photographed, and finally ate the tricholoma caligatum. What a joy it was to share that with her. I hope you all are having equally wonderful experiences with mushrooms. See you all at the next meeting.

FORAY REPORT:

July 24th: PPMS member were notified that we would meet at Red Rocks Shopping Center at 8:30 am to go to the Craggs. We had seven members in two cars. We had an identification session and snacks at the cars an hour after we disbursed. Lee and Frieda identified twenty-four different genres (as well as species) before we went further back down the road and found more different kinds of mushrooms. Forty-two species in all – and before the end of July! Lee and Frieda continued identifying Saturday and Sunday using spore prints and the microscope to confirm our findings. Boletes were the dominant edible. Esther Price.

August 1st: Only four members turned up to go up the Rampart Range Road. We just headed North on CR300, stopping briefly on both sides of the road, finding and identifying thirty species of mushrooms. Chanterelles being the dominant edible. Only Frieda and Esther were left by the time we got to the Manitore Experimental Forest sign. We looked in lodgepole pine territory – very flat – did find some Armillaria zelleri but nothing else new. Esther Price.

August 13th-14th: Ten members met in La Veta to look for whatever they could find on the slopes of Cucharas Pass and Cordova Pass. Very little luck as it was very dry and looked like it had been that way for a while. The only edibles found were some old dried up chanterelles. Six members continued the foray on the 14th by investigating the area near Bishop's Castle. About 20 species were found – some of them were even fresh. Bud Bennett

FORAY SCHEDULE

There are currently no forays scheduled. Members will be alerted to future organized forays via email or phone.

Photo Gallery:



Mystery Mushroom (at least to Bud). Photo taken August 2, in the Wet Mountains, by Bud Bennett. They look huge, but are only about 2 inches high. Gills are fold-like (like *Cantherellus*), slightly decurrent and same color as cap. I did not get a spore print, which would have helped a lot! Does anyone know what these are?



Pleurotus fruiting in Pat Gustavson's yard.



Pat is trying to make us all jealous... these are her tamed *Lepiota rachodes*.



Ed and Ikuko Lubow on an outing with Lee Barzee after last month's meeting.



Mike Essam submitted this slimy specimen.



A group photo from the August 13th foray to La Veta. Look closely and see something not quite right...



Pholiota sp. growing out of a large stump.



A Pretty Russula by Mike Essam

Bits & Pieces:

Thanks to Jim Provcí

Jim came all the way from Michigan with some frozen Hen-of-the-Woods, *Grifola frondosa*, as a present to the club. Some lucky member will win them at the next meeting – be there.

Mann Releases Mushroom Doc on USB Stick

Canadian director Ron Mann is testing a new method of movie distribution, releasing his documentary *Know Your Mushrooms* on a customized USB stick.

The Toronto-based filmmaker was in the U.S. promoting his new doc — which follows mushroom-hunting gurus and explores mushroom culture — when he discovered a company that creates these flash drives in different shapes, including that of a mushroom.

"I thought, 'Wouldn't it be great if I put the film *Know Your Mushrooms* and released it on a USB drive?'" he told CBC News.

Last fall, British company PNY offered a 2GB flash drive for sale in Europe pre-loaded with the 1984 hit *Ghostbusters*. However, that drive contained digital rights management software in an attempt to prevent viewers from copying or sharing the film.

In Mann's initiative, billed as a North American first, he encourages people to upload *Know Your Mushrooms* from the 4GB, mushroom-shaped drives and distribute it to others.



The director's initial order of 500 drives — which he's offered for sale at \$59.99 as part of a special edition set to hit stores Sept. 1 — has nearly sold out. A second run of mushroom flash

drives is in the works, while a more traditional DVD release is also scheduled for this fall.

"We did this as a fun project. It wasn't as a commercial venture," he said.

"I think we'll see more of this," said Quao. "The economic squeeze in film and television is going to prompt people to look for alternate means to distribute their films."

Mann, who describes himself as "a geek," has already decided on what to distribute next via flash drive: his cult classic movie *Grass* on a drive shaped like a marijuana joint.

What's Cookin'

Savory Mushrooms and Polenta

- 3 to 4 tablespoons olive oil, divided
- 1 clove garlic, minced
- 2 shallots, chopped
- 3/4 to 1 pound assorted mushrooms (button, shiitake, baby bella, oyster or wild), coarsely sliced
- 1/4 cup chicken broth, vegetable broth or white wine
- 1 tablespoon chopped fresh herbs (thyme, basil, marjoram, for example) or 2 teaspoons dried herbs de Provence
- 1/4 teaspoon salt
- Freshly ground pepper
- 1/4 cup chopped fresh parsley
- 1 package (18 ounces) precooked polenta
- Shaved Parmesan cheese, optional

In a large skillet, heat 2 tablespoons of the olive oil over medium heat. Add the garlic and shallots. Cook, stirring, 1 minute. Add mushrooms; cook, stirring often, about 5 minutes. Stir in broth, herbs, salt and pepper; simmer 1 minute. Check seasoning; stir in the parsley. Cover; keep warm. Meanwhile, slice polenta into eight thick (1/2- to 1-inch) slices. In a large skillet, heat the remaining olive oil in a large skillet over medium heat. Cook polenta slices until lightly browned, about 5 minutes per side. Drain on paper towels. Arrange slices of polenta on a serving platter. Top with mushrooms and then Parmesan cheese shavings and serve.

Serves: 4 / **Preparation time:** 12 minutes / **Total time:** 30 minutes

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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June's Mystery Mushroom was *Tricholoma vaccinum*

MYSTERY MUSHROOM

by Pat Gustavson

I am an edible mushroom found on the ground from August until October.....usually under Douglas Fir or Spruce as I have a mycorrhizal relationship. My gills are decurrent, white when young then turning grey and finally blackish as smokey grey spores ripen. If you like escargots, I "might" be a possible substitute as my cap when moist is slimy purplish-brown to purple-grey. My stalk is bright yellow below a partial veil.

Who am I?

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 newsletter to us unless we are advised to the contrary.

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