

Spore-Addict Times



MONTHLY MEETING

WHEN? Monday, August 22, 2011
The fourth Monday of the month.

WHAT TIME?
Mushroom identification 6:30—7:00 pm.
The regular 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: www.pikespeakmushrooms.org

August PRESENTATION *The Fungus Among Us* By Ken Pals

Whether you are new to mushrooming or are a veteran 'shroomer, you will enjoy this review of common mushrooms. Ken presented a version of this excellent program several years ago, and we are delighted to have him present one again. Test your mushroom knowledge with some trivia!

CORSAR cards

Buy your Colorado Outdoor Recreation Search and Rescue card at the next meeting and help fund Colorado SAR volunteer organizations.

Mushrooms' Absorption of Elements

During the July presentation, Pikes Peak Mycological Society learned of the vast abilities of mushrooms to absorb, concentrate, and/or degrade environmental toxins. Marc Donsky described how mushrooms can clean up of the environment in several ways. Likewise, the *NewScientist* online posted an interview with a mycologist about an unusual and innovative use of mushrooms' ability to degrade materials.

Mushrooms might have [assisted in the clean up](#) of the Gulf Oil Spill. Mycologists did not find a way to grow mushrooms on the oil spill itself, because of the salt water. Instead, a natural organic sorbent such as straw or hair would be used to absorb the oil from the gulf region and then used as a medium for the mushroom growth. When tested, mushrooms, such as oyster mushrooms, eliminated oil contamination on a straw medium from 30% saturation to just 10% in only four days! Compare this to the thousands of years oils protein bonds remain unbroken in the environment otherwise. Mushrooms breakdown the hydrocarbon bonds of oils as easily as our bodies break down the simple carbohydrates we eat.

On the other end of the spectrum, a young mycologist entrepreneur and environmental activist, [Jae Rhim Lee](#), has created a prototype of the "Infinity Burial Suit" for yet another use of mycodegradation. The suit is to be impregnated with spores and a medium to initiate their growth, that would eventually degrade all biological material in the suit (yes, to eat your body).

Foray Reports

Boletes

In late July, members reported finding two garbage bags full of boletes in the forest outside of Breckenridge and reported sightings likely throughout Summit County.

Also, on the Willow Creek Trail, in the San Juans outside of Lake City, members found boletes.

Last week, members reported “no mushrooms were found” in the Wet Mountains.

Puffballs

Members reported seeing puffballs around Black Forest and Rampart Range.

Michigan Creek PPMS Foray Report

July 21, 2011

By Esther Price

Thursday morning, the eager ‘shroomers met at RR Shopping Center at 8 a.m., to head to Michigan Creek. After a brief stop in Woodland Park, to pick up one more mushroomer, to total five, the destination was about a ninety minute drive West on 24, then North on 285, near the town of Jefferson.

What a beautiful day in an enchanted forest, with snowy mountain tops in sight still melting to keep the creek running full. One week of rain had transformed the recently “fire-banned” valley into

a high-altitude rain forest! The wild flowers were so bountiful, it was hard to keep eyes out for the mushrooms.

The monsoon clouds rolled in around noon, and lightening forced the ‘shroomers to call it a day, but here is a list of what was identified.

Tricholoma saponeaceum

Flammulina velutipes

Agaricus sp.

Collybia sp.

Cortinarius sp.

Heliocybe sulcata

Marasmius

Coprinus disseminates

Tricoloma terrium

Mycena pura

Pleutus cervinus

Gleophyllum saepiarium

Amanita fulva

Lepiota clypeolaria

Polyporus elegans

Clitocybe sp.

Psathyrella sp.

Lycogala epidendrum



Have you visited our website?
www.pikespeakmushrooms.org

Members can access previous newsletters (1999-present). Please contact ppmsmail@gmail.com if you need the password or have story ideas for the newsletter. Pictures and stories from your forays can also be posted on our website.

Edibles

Stuffed Baked Boletes



3 to 4 boletes

4 tablespoons olive oil or more

2 garlic cloves, minced

2 prosciutto slices, minced

1 egg, slightly beaten

2 tablespoons freshly grated Parmesan cheese

1/2 cup bread crumbs

1 teaspoon minced fresh basil, or 1/4 teaspoon dried basil

Salt and pepper to taste

Some bolete caps are large enough to be served cut into quarters or sliced into wedges like pieces of a pie. Shellfish, meat, and spinach can be used for fillings.

Remove the bolete stems and save for another dish / sauce or dry the stems for future use. In a sauté pan or skillet, sauté the tops of the mushroom caps in the olive oil for a few minutes or until they turn brown. With a slotted spoon remove them to a warm baking dish. In the oil that remains in the pan, sauté the garlic and prosciutto until the garlic is translucent. Allow the mixture to cool somewhat, then stir in the egg, Parmesan cheese, bread crumbs, basil, salt, and pepper.



Stuff the caps and bake them in a preheated 400° oven for 15 to 20 minutes or until lightly browned.

Serves 4 to 5 as a side dish

Recipe from Louise Freedman in www.mssf.org/cookbook

“Wild About Mushrooms” Cookbook published online by the Mycological Society of San Francisco

The Pikes Peak Mycological Society is a nonprofit organization dedicated to the advancement of mycology. Membership is open to anyone wanting to study mycology. Annual dues are \$15 (\$20 includes a printed newsletter Apr to Sept) for individual and family memberships and may be paid at the meeting.

Submissions of ideas, articles, letters, artwork, and recipes are welcome.

PIKES PEAK MYCOLOGICAL SOCIETY

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MYSTERY MUSHROOM

My cap is convex, becoming plane or with margin up-lifted with age (4-10 cm broad). The smooth surface is viscid when moist and yellow or brown to reddish-brown toward center with yellow at margin or olive yellow, margin first in-rolled.

My white flesh is thick, firm and smells like coconut, with my yellow gills that are close, broad, notched or adnexed. Stalk 3-10 cm long, 1-3(4) cm thick, equal or enlarged at either end, pale to light yellow. I have **a white spore print, but never a veil. I'm mycorrhizal** with lodgepole pine, also found with aspen higher up.

I'm good to eat.

Who am I?

July's Mystery Mushroom was *Coprinus niveus* (Inky cap).

Martha Zenger answered correctly and won the drawing.

The Spore-Addict Times, the official newsletter of Pikes Peak Mycological Society (PPMS), is published monthly from April to September. All articles appearing in this newsletter may be freely reproduced, unless otherwise noted, for use in other newsletters provided 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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