

Spore-Addict Times



MONTHLY MEETING:

WHEN? Monday, **August 17, 2015** – A week earlier than normally scheduled.

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

WHERE? Bear Creek Park, Administration Building

Website: www.pikespeakmushrooms.org

Contact: PPMSmail@gmail.com

PROGRAM:

"All is not what it may seem: How convergent evolution may be a source of your frustration."

by Britt Bunyard, PHD

"FUNGI" Magazine Publisher and Editor-in-Chief

This presentation is for all audiences, and no prior knowledge of mycology or biology will be needed to thoroughly enjoy it. Sometimes things in Nature look similar because they're closely related. Sometimes not. In the fungal world, many different forms and shapes have seemingly evolved repeatedly and this is a source of wonder and beauty for most of us. For scientists it can be a source of frustration. Come enjoy a beautiful presentation and learn about some of the most amazing and strange denizens of our planet: the Mushrooms.

About this month's Presenter:

Britt Bunyard is the founder, Publisher, and Editor-in-Chief of the mycology journal *Fungi* which has the largest circulation of any mycological publication in North America. He also has worked as a full-time Biology

professor in Ohio and Wisconsin, teaching a broad range of undergraduate and graduate courses in Evolution, Microbiology, Mycology, Invertebrate Zoology, Biochemistry, and Environmental Science.

Bunyard has coauthored "Mushrooms and Macrofungi of Ohio and Midwestern States: A Resource Handbook." He has served as Editor-in-Chief of NAMA's journal "Mcllvainea" and newsletter "The Mycophile", and as a Subject Editor for the Entomological Society of America's journal "Annals of the Entomological Society of America."

Last Month's Meeting Notes:

Hoa Pham and Brian Barzee teamed up to cover Kit Scates useful treatise on the identification of gilled mushrooms (Brian) and how to bag and tag specimens for the herbarium (Hoa). Hoa's presentation is available for download from the PPMS Website [Member's Only](#) page. (Do you remember the new password?)

PPMS has the Kit Scates chart for sale in two forms: a large 2-page version for \$1.00, and a compact booklet that also includes examples of specimen tags for \$3.00.



The meeting ended with a celebration (including a cake!) of Frieda Davis' long service to the club. Frieda will be leaving us for California at the end of this month. She served as treasurer for nearly all of the 30+ years that she has been a member. We will miss her friendship and contributions dearly. Warren Williams is taking over the treasurer duties.

Reminder - Photos Needed

September's program will be a summary of this years mushroom season in pictures. In order for it to be successful your mushroom photos are needed. Send them via email to the club contact. There is an unusually large amount of fruiting mushrooms this year. C'mon...get yer knees dirty and take a picture when you come across something a bit usual or striking.



This is some of the haul that Warren Williams took home recently.

Foray Report — by Hoa Pham

PPMS Foray #5: 339 Forrest Rd, Woodland Park & North Catamount Reservoir Date: 7/26/2015

Total Foray Attendance: 5

This was a small foray, partly due to the fact that I sent out a late notice and said it would be an all-day foray to the Tarryalls. Unfortunately, a scouting trip the day before showed us no promise as things were bone-dry in that area so we decided on foraging closer to home.

Despite the small group (or maybe because it was a small group), we still had a great time! Our first stop was a location north of Woodland Park in a predominately pine forest. Specimens found were some button Boletus pinophilus,

chanterelles, Amanita (muscaria and pantherina), suillus, lots of russulas and some agaricus species. We also found some cool helvellas, cudonia, and possibly a verpa (didn't seem to fit the exact description).

After an hour or so at this location we went back to our neighborhood to check out the woods there. We found a Boletus barrowsii, some chanterelles (drying out), Clytocybe nuda, Hydnum repandum, suillus, more russulas, agaricus, leccinum, amanitas, luecopaxillus, and Hygrophorus speciosus to name a few.

Brian and Lee left after foraging in our neighborhood;

Michael, Tina and I headed off to the North

Catamount reservoir via Edlow Rd.

After waiting around for the rain & hail to pass at the trailhead, we ventured into the woods and found a bunch of Suillus (granulatus, brevipes, lakei), and a few others we didn't

recognize. We also found some cool Alloclavaria purpurea, Sarcodon imbracatus, Hydnum repandum, Leccinums, and Tina found a button Boletus barrowsii.

Overall, it was a pretty successful foray, finding some nice specimens for our Monday meeting. Hoping for more rain as things were getting pretty dry!



What's Cookin'

Mushroom Pizza

(Mike Essam submitted this recipe. That's him cutting the pizza.)

- 1¼ pounds cremini mushrooms, trimmed
- 1 ⅓ cups diced yellow onions
- 2 teaspoons fresh thyme leaves
- ½ Recipe [Basic Pizza Dough](#)
- 1 teaspoon table salt
- 2½ Tablespoons extra virgin olive oil



Directions:

1. Preheat oven to 450°F with a rack in the center.
2. User mandolin to cut the mushrooms into thin slices (1/8 inch thick). In a medium bowl or on the pan, toss together the mushrooms, onion and thyme.
3. Scatter or spread the mushroom mixture fairly evenly over the dough, going all the way to the edges; put a bit more of the topping around the edges of the pie, as the outside tends to cook

and brown more quickly. Sprinkle with the salt and drizzle with the olive oil.

4. Bake for 25-30 minutes, until the mushrooms are starting to turn golden brown and the crust is pulling away from the sides of the pan. Serve the pizza hot or at room temperature.

Mike's notes:

We tried the recipe last night, I was blown away at how good this was despite pizza having no sauce and no cheese. We only used chanterelles, scallions, parsley, drizzle of peanut oil and a little salt and pepper baked at 450 for 25 minutes. On one of the pizza's we placed oyster mushrooms on a corner, prince agaricus on another, Hydnum repandum on one, and porcinis on the last one; termed it "Four Corners Pizza", so amazing the flavor of each individual mushroom came out..each corner was like a totally different pizza....I'd highly recommend everyone at least try this once. I've basically plunked all my mushrooms in garlic and butter sauté previously. I've never truly experienced the true flavors of mushrooms as I did with this dish. A real culinary mushroom epiphany for me!

(And it's totally Vegan.)



The Pikes Peak Mycological Society, a nonprofit organization dedicated to the advancement of mycology, publishes Spore-Addict Times monthly from April-September. Membership is open to anyone wanting to study mycology. Annual dues are \$25 for individual and family memberships (\$30 for a printed newsletter). **Submission of ideas, articles, reviews, letters, artwork and recipes are welcome.**

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Last month's entry was *Coprinopsis nivea*

Mystery Mushroom



What am I?

The Spore-Addict times is the official newsletter of the Pikes Peak Mycological Society (PPMS) and is published monthly April - September. 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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