From: Pikes Peak Mycological Society < PPMSmail@gmail.com>

Subject: Fwd: July Newsletter

Date: August 2, 2010 8:58:05 PM MDT

1 Attachment, 147 KB

# **Spore – Addict Times**

The Newsletter of the Pikes Peak Mycological Society VOL. XXVI ISSUE 4 JULY 2001

# **MONTHLY MEETING:**

WHEN? Monday, July 23rd

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

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.

# PROGRAM:

This month we have a noted speaker on edible plants of the region. His name is Cattail Bob Seebeck, who will give a slide presentation (and may provide some samples). Cattail has written a book titled, "The Best Tasting Plants of the Rocky Mountains," and has led groups on edible plant forays for almost 30 years. Come join us.

# PRESIDENT'S NOTES: by Bob Noyd

The feedback for the June meeting and the mushroom cultivation presentation was very positive! I wish I had a camera as we all scooped up the hay in the back of the bank as sirens were blaring. By the way, how are your cultures growing? One of my bags is permeated with *Pleurotus* hyphae, the other one is barely growing. The white fuzz covering my agar plate indicated a successful subculture...on to the aspen logs!

One other piece of unfinished business from the June meeting, I want to keep this simple...In the spirit of the club's foray, please do not collect in areas where the club collects. This gives the appearance that you are out in front of the club and diminishing the spirit and success of the club's foray.

For your information, Dr. Rob Reinsvold is leading a Rocky Mountain Field Seminar on hunting wild mushrooms at Estes Park Aug. 18-19. The cost is \$95. Call (800) 748-7002 or (970) 586-3263 or access the web site www.rmna.org for more information.

#### 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 unscouted areas. Foray leaders do not guarantee success.

#### Schedule

July 28 Brian Barzee 634-4715 August 18 Glenn Lorang 5761742 \*August 24 Dennis Craig 596-5676 \*Note: To collect all kinds of fungi for the Fair.

NOTICE: I am told that the recreation area near the Rampart Range Reservoir is now a fee area; a contractor collects \$4.00 per car to enter.

## **FORAY REPORT**

The foray Dennis Craig was to have led on June 23rd was canceled due to a lack of sufficient rain to provide any significant fruitings. Thus has been the fate of three of the four forays scheduled for June. Perhaps we will have a wet August. Hopefully that will provide us with some good collecting. **Dennis will be leading a foray on the 24th of August to collect all kinds of fungi for the fair. He knows the area very well and I expect this will be a very good foray and an excellent opportunity to learn where to find various kinds of fungi and the best way to collect mushrooms for identification and display at the fair.** 

# **Mushroom Fair 2001** by Ken Pals

Mark your calendars now and plan to attend the Mushroom Fair 2000 at Fountain Creek Nature Center on Saturday and Sunday, August 25 & 26 from 9:30 a.m. - 2:30 p.m. Co-sponsored by the Pikes Peak Mycological Society (PPMS) and El Paso County Parks, the fair provides an excellent venue for sharing and discovering the fascinating world of mushrooms with people throughout the region. Last year, PPMS members and the general public brought about 90 species of mushrooms for display. Can we do better this year? We need your help to make this possible. We will need people to assist with a hospitality table to provide information about PPMS, the fair, and to receive mushrooms for identification. Several people are needed to serve as interpreters to assist the visitors in learning more about the displayed mushrooms. A few members of the club will serve as our identifiers. Saturday will be the bigger day as far as visitation goes, and we will need more people to help that day. We could also use one or two people on Sunday. Call **Ken Pals at 520-6745** with any suggestions or ideas and whether you can help on either Saturday or Sunday. Finally, we will need all members to participate in bringing mushrooms to the fair. When collecting for the fair be sure to dig down deep and collect the entire fruiting body as an aid to the identifiers in determining what you found.

Fountain Creek Nature Center is 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 and turn right (west) onto Cattail Marsh Road and proceed to the nature center.

**CMS's 26th Mushroom Fair** is being planned for Sunday, August 19th, 2001. Please go foraying in the days before the fair. Bring the mushrooms you find to Mitchell Hall at the Denver Botanic Gardens, on Saturday afternoon after 1:00 PM, or on Sunday morning between 8:00 AM and 10:00 AM. The fair will be open to the public from 11:00 AM to 5:00 PM Sunday. Orson Miller will be the official identifier this year. Orson will speak Monday evening, Aug. 20. His topic will be; "Reflections on Australian Fungi".

**Telluride Mushroom Conference** will be held August 23-26th, 2001. The festival is designed for persons interested in mushroom identification of edible, poisonous and psychoactive wild mushrooms and mushroom cultivation. For further information, contact Fungofile: P.O. Box 480503, Denver, CO 80248-0503. Ph. 303-296-9359.

**Creede, CO Annual Foray**: Date to be announced. Contact Mineral County Chamber of Commerce (719) 658-2374 or, if you have a computer, go to: <a href="http://www.creede-co.com/">http://www.creede-co.com/</a>.

**SLIME MOLDS:** When spring and the first part of summer is hot and dry and mushrooms are nowhere to be found, we do get desperate, and as a result, we learn. Bud Bennett took the **attached photo** around the Flattops area near Dotsero and provided it to me. Research on the web produced the following fromCOLORADO STATE UNIVERSITY COOPERATIVE EXTENSION:

**Introduction:** Summer is a time of beauty with flower gardens exhibiting all shades of color and texture. Even the various bark mulches used to shade the soil and retain moisture add greatly to this beauty. Redwood bark, reddish brown when first scattered over the ground, turns a brownish gray. Aspen bark, while gray when applied, turns black as it ages.

Occasionally during the summer gardeners notice a growth on their bark mulch, which closely resembles - should I say it - Dog Vomit. Yes, our office even has had gardeners call after taking their dogs to the vet because their dogs `must have eaten something bad' causing them to get sick. Other gardeners blame this problem on a neighbor because `they don't keep their dogs in at night'. I've always been curious to know how many veterinarians prescribe medication to correct this condition and how many neighborhood

problems have escalated due to `sick' dogs. Gardeners calling our office in an attempt to discover what type of plants could be causing their dog's stomach problem are often surprised when told this colorful, vomit-looking mass is a unique and fascinating fungus.

**History:** Known as slime mold, these fungi were once considered to be animals due to their creeping phase. DeBary, one of the founders of mycology, called them Mycetozoa, from the Greek words myketes (fungi), and zoon (animals). With DeBary's first use of Mycetozoa in 1887, the name continued to be used until the 1970's. Some previous researchers classified the slime molds in the phylum Protozoa of the animal kingdom.

Mycologists (those who study fungi) now consider these strange organisms to belong to a class called Myxomycetes; myxa (slime) and myketes (fungi). Myxomycetes was the name first used by Macbride in his 1899 monograph of the slime molds. The use of the word was based on work done in 1833 by Link who considered these organisms as fungi. Even today, the true relationship of the Myxomycetes to fungi remains obscure.

**Habitat:** The slime molds live in cool, shady, moist places on decaying wood, leaves or other organic matter retaining abundant moisture. Bark mulch in a flower garden or shrub bed certainly fits that description. The same type of organism is often seen in the woods on decaying logs. Over 700 species are reported as existing.

Slime molds feed on decaying organic matter, bacteria, protozoa, and other minute organism, which it engulfs and digests. In rare instances the slime molds have been known to creep over ornamentals, causing suffocation.

Life Cycle - A Simplified Version: The vegetative body of the slime mold is a plasmodium, an amoeboid mass of protoplasm, which has many nuclei and no definite cell wall. Under Western Colorado conditions, the creeping phase of the common bark-inhabiting slime molds dries into hardened structures producing dark masses of spore-like bodies and clouds of dust-like particles when the fungus body is broken apart. Some slime molds are known to move into drier, more exposed locations in order to accomplish this life cycle change. The spores, capable of surviving unfavorable weather, are spread by wind, water, mowers, or other equipment. Under cool, humid conditions, the spores absorb water, crack open and release a single motile spore. Each motile (swarm) spore feeds like the plasmodium undergoing several changes before uniting with another spore to produce an amoeboid zygote. The zygote enlarges, becomes multinucleate and forms a plasmodium.

Some species produce a stalk of hardened cells which other cells climb to create a fruiting structure from which spores are produced. This starts the cycle over again.

### RECIPE OF THE MONTH

#### Mushroom and Pork Puff Pastry Roll:

This is one of my favorite mushroom recipes, it is great for a party, very elegant, but simple. Friea and Brad Bradford

### YOU WILL NEED:

- 4 tbsp butter
- 1 small garlic close, crushed
- 1 tbsp Thyme, 2 tbsp fresh chopped parsley
- 1 lb. mushrooms, any variety as long as they don't cook out too watery. I use King Boletus when possible.

Salt, white pepper

- 1-cup white bread crumbs
- 1 1/2 lb. fresh unseasoned pork sausage
- 12 oz puff pastry (a large sheet about 14 x 10 )
- I beaten egg with a pinch of salt

Melt butter, add garlic, thyme, and mushrooms, sauté 5-6 minutes. Increase heat to evaporate juices if there are any. Stir in breadcrumbs and parsley. Roll pastry into rectangular sheet, place on non-stick cookie sheet. Knead salt and pepper into sausage to season. Spread one half of Sausage meat in middle of sheet, leaving enough of an edge on each side to fold over top of filling. Spread 1/2 mushroom mixture on top, spread other half of sausage meat on top of

mushrooms and finish up with mushrooms. Cut the dough edges into slanted strips and fold over filling, overlapping slightly in middle for a nice lattice top. Brush pastry with beaten egg (salt added). Preheat oven to 350 degrees. Bake 1 hour.

This recipe is adopted from 'The Ultimate Mushroom Book' by Jordan and Steven Wheeler, a book that will make the mushroom lover drool.

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.

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