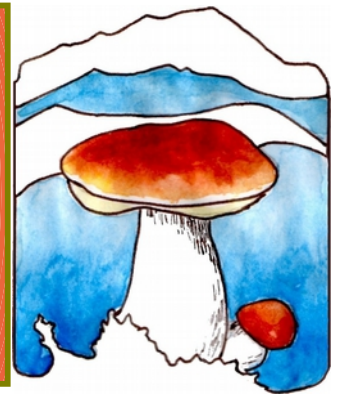


Spore-Addict Times



The Newsletter of the Pikes Peak Mycological Society

1974 – 2014

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July 2014

MONTHLY MEETING:

WHEN? Monday, July 28, 2014 – The fourth Monday of the month.

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:

Greg Sanchez, president of CMS, will present on enthnomycology (human/ fungi relationships throughout cultures).

Foray Report:

Snowbanker's Foray, June 21st:

By Brian Barzee

Here's the list of the identified species from the trip to Monarch Pass in 2014: (7 attended) *Auricularia auricula*, *Caloscypha fulgens*, *Guepiniopsis alpinus*, *Clitocybe glacialis*, *Clitocybe albirhiza*, *Hygrophorus marzuolus*, *Hygrophorus subalpinus*, *Tryomyces leucospongia*, *Lahnellula arida*, *Calvatia fumosa*, *Strobilurus albipilatus*, *Clitocybe diatreta*, *Collybia conigena*, *Byssonectria terrestris*.

NO...*Mycena overholtzii* were found...a first in thirty years....What does this mean? A record at least...!?!?

Annette's collection of the minuscule asco...was not previously found! *Byssonectria terrestris* Yippee! Annette!

Four specimens on this list were brought to Denver by LeRad and Lee. Identified at Denver Botanical Garden's Sam Mitchel herbarium lab by Vera Evenson, which is a fun educational process in itself! All

specimens were submitted to collections at the herbarium. Great job by all PPMS, to further the science of high altitude fungi research here in Colorado !!!



Snowbanker's Foray. Photo by Katya Petriwsky



Hygrophorus marzuolus. Photo by LeRad Nilles

Foray report for June 30th:

By Ester Price

Six members met at RRSC on Monday, June 30th to go to Clyde and as far down the Cold Camp road to where it's closed at Wye campground. We stopped at some familiar spots but found very few mushrooms. Lee tried spore prints, but couldn't get any. It was early in the year quite warm and very dry – an adventure on the upper GCR but very few mushrooms.

Bit's & Pieces:

Oooh...you have to see this!

(With apologies to our members who only receive the snail mail version of this newsletter) Follow this [link](#) for some pretty awesome pictures of small fungi in Australia.

Preserving Boletes by Freezing

By Bud Bennett

I have tried quite a few different methods to preserve wild mushrooms. This approach works well for me – great for soups and sauces. I prefer this over drying since the texture of the boletes are better preserved. I still have some left from last year!

Clean and slice boletes into sizes per your preference. Add a few tablespoons of olive oil in a large non-stick frying pan with high heat. Add boletes to fill pan with some room to stir (they will shrink). Fry/sauté boletes until fully cooked and fluid begins to boil away, about 5-7 minutes. Remove boletes to plate to cool for a few minutes then spoon them into Zip-lock snack bags while still warm. Put full snack bags into a gallon size Zip-lock freezer bag – this will prevent freezer burn since the snack bags are not really intended for freezer storage.

The snack bags are a perfect size for adding to meals made with sauces or soups. I just pull a bag out of the freezer, microwave it for one minute, to thaw, and then add it to the

sauce since the boletes are already fully cooked.

The Future of Green Architecture?

By [The Huffington Post](#)

The winner of the 15th annual The Museum of Modern Art (MoMA) Young Architects Program is a “mushroom tower”. The cylindrical tower is grown from cornstalks infected with mycelium.



To create the brick substitute, the mixture of cornstalk and mushroom root is left to harden for several days into a sturdy solid brick through an entirely natural cycle requiring nearly no waste, nearly no energy and nearly no carbon emissions.

Essentially, the architects channel the "biological algorithm" of mushroom roots to grow a building from the ground up. The entire growing process takes around five days.

What's Cookin':

Chicken and Mushrooms in Green Coconut Curry

(From "new thai cuisine", by Nathan Hyam)

Ingredients:

- 4tsp. vegetable oil
- 1 large onion, sliced in wedges
- 1 large green bell pepper, sliced in 2 in pieces
- 1 cup sliced fresh button mushrooms
- 1 cup sliced shitake or bolete mushrooms
- 2tsp. green Thai curry paste
- 2 cups coconut milk (see notes)
- 2 Tbsp fish sauce
- 2 Tbsp palm or brown sugar
- 1 lb. Skinless, boneless chicken cut into 1 inch cubes
- 5 sliced kaffir lime leaves
- ½ cup fresh Thai basil leaves

Instructions:

Heat 2 tsp. Of the oil in a wok over high heat. Add the onion and green pepper and fry until the onion softens. Add the mushrooms and saute for another 2 minutes on high heat. Remove the vegetables and set them aside.

Heat the remaining oil in the same wok over medium heat. Fry the curry paste for about 2 minutes. Add the coconut milk and bring to a boil. Let the sauce boil for 2 to 3 minutes, then add the fish sauce and sugar.

Add the sautéed vegetables, chicken and lime leaves to the sauce. Simmer until the chicken is cooked, about 10 minutes. Chop the basil and add it to the sauce just before serving.

Bud's Notes:

1. This is my favorite Thai recipe. I thought that I had included it in a previous newsletter, but did not find when I checked.
2. Use premium coconut milk. I find that the milk from Thai Kitchen is better than any others that I've tried. There should be a thick layer at the top of the can when opened. Don't ever shake the can. Use this thicker stuff to fry with the curry paste

then add the rest of the can after a few seconds.

3. You can substitute 2 Tbsp of lime juice for the kaffir lime leaves.
4. Fresh Thai basil leaves have a definite licorice flavor. You can find them at your local asian market. Substitute regular fresh basil leaves if you can't find the Thai variety.
5. The original recipe called for 4-6 Tbsp of green curry paste, which is a bit too spicy for most people. But if you are comfortable with spicier food then go for it!

Portobello & Gorgonzola Pizza

(from [Australian Women'sHealth](#))

Ingredients:

- 4 6inch (approximate) dia. pita bread circles
- olive oil spray
- 1 cup red onion slivers
- 2 cups Portobello mushroom caps, sliced
- salt and freshly ground black pepper, to taste
- 3 oz. crumbled gorgonzola (or blue cheese)
- 6 tsp garlic blend (such as Gourmet Garden Garlic Blend)
- 1 tsp fresh rosemary leaves

Instructions:

Preheat oven to 400°F. Put pita bread circles directly on oven rack and cook 4 to 6 minutes per side, or until just crisped through.

Meanwhile, preheat medium frypan over medium heat. Spray pan with oil, then add onions and mushrooms. Cook until tender. Season with salt and pepper. Remove from heat and stir in cheese.

Spread garlic over crisped pitas. Top with mushroom mixture and sprinkle with rosemary. Cut each pizza into four wedges. Serve immediately.

If you love veggies...get in more of the good stuff by adding grilled zucchini, pepper, squash or eggplant to the pizza.

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 \$20 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 *Hygrophorus subalpinus*

Mystery Mushroom

By Pat Gustavson

The rains have come and so might I. I have been considered a sentinel of the roadside...sometimes pushing up through asphalt. I'm tall stately cylindrical in shape with my margins curling up and with age begin to turn inky. My genus name derives from the Greek word meaning dung. I am a choice mushroom but, need to be picked young.

Who am I?

(Bring your answer to the general meeting. The winner with the correct answer gets \$5 and also provides next month's mystery mushroom)

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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