

Spore-Addict Times



The Newsletter of the Pikes Peak Mycological Society

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June 2005

MONTHLY MEETING:

WHEN? Monday, June 27th, 2005

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

PROGRAM:

This month's program

"My favorite mushroom"

will be presented to us by Esther Price and Pat Gustavson.

This should give everybody a fun and in debt look at two noteworthy fungi.

PRESIDENT'S NOTES: by Ilse Stratton

Hello Mushroom Lovers!

Have you been walking around lately, smelling fungi? No, not molds, spores, mildew in musty basements! Actually sniffing out and seeing real mushrooms in ordinary places!

There they were this morning, on my usual walk, going home from Monument Valley Park, right in the gravel parking alongside San Miguel Street: *Lepiota rachodes*.

If they are downtown already, all of you who are living in higher locations and have been out and about must be inundated by fungi, edible or interesting to look at and study.

I am quite certain that there will be great stories to tell and mushroom to see at our next meeting. Are you tired of picking morels?

Since my personal foray schedule has been curtailed by several trips to Nebraska, I wondered whether there are successful mushroom hunters among our neighbors to the northeast.

An article in the April/May 2004 Nebraska Land Magazine revealed some great spots on the Loup River bottoms near Columbus for successful morel hunts, but mentioned that "morels are found along every major river and tributary across the state", and in wet years some morels have even been found "growing along railroad right-of-ways".

I'll be thinking and dreaming of morels when I see those long coal trains on my next trip to Nebraska!

Happy Hunting!

THIS IS YOUR LAST ISSUE OF SPORE-ADDICT TIMES if you have not paid your membership dues for 2005. Please send your check to **PPMS, PO Box 39, Colorado Springs, CO 80901-0039.**

Mystery Mushroom

Flammulina velutipes was the identification for last month's mystery mushroom. Mike Shomaker won the prize out of five correct entries. You can find the riddle he created for us on the last page.

FORAY AND FESTIVAL SCHEDULE

If you want to lead forays call Eva Mattedi at 687-9848 or Jack Richards at 591-6996.

Esther Price 632-5880	July 16	Rampart Range
Ilse Stratton 471-9573	late July or early August	TBD
Esther Price 632-5880	August 19	TBD
Christa Howard Ken Pals 471-0687	Aug. 20 th Aug. 8 th	Wet Mountains TBD
Freia Bradford	TBD	over night trip to Winter Park
CMS Mushroom Fair	Aug. 14 th	Denver Botanic Gardens
Telluride Mushroom Festival	August 18-21 st .	
Crested Butte Wild Mushroom Festival	August 18-21st	
Buena Vista Mushroom Festival	August 21-22nd	

Crested Butte Wild Mushroom Festival

"CBMUSHFEST.COM"

We will be "putting the 'fun' in fungi"!

In addition to three days of forays, identification sessions, and workshops on the medicinal uses of mushrooms, we have three days of gourmet workshop/luncheons conducted by several of the finest chefs in Crested Butte at their well know restaurants, a wine tasting featuring Western Colorado wines coupled with mushroom appetizers and, finally, a jazz concert featuring the Freddy Rodriguez quartet, one of the finest and most sought after jazz quartets on Colorado's Front Range.

We're featuring Crested Butte Wild Mushrooms, West Slope wines and Colorado Front Range jazz. It should be a great weekend! Come join us.

FORAY REPORT



Photo: by Bud Bennett

This small *Guepiniopsis alpinus* was one of the species found on the snow bank foray, June 13th. Esther Price, Bud Bennet, Lee Barzee and Frieda Davis found a record amount of 14 species on the foray. Here are the others: *Discina perlata*, *Lyophyllum montanum*, *Mycena overholtsii*, two species of *Cortinarius*, *Gyromitra gigas*, *Oligoporu leucospongia*, slime mold, *Inocybe sp.*, *Lachnellula arida*, *Hygrophorus marzuolus* *Plectania nannfeldtii* and *Clitocybe albirhiza*. The last three are micro confirmed by Lee Barzee.

None of the mushrooms that where found where edible and most are microscopic, but they are still a lot of fun to find and identify.

KUDOS

The club would like to thank Caren and Dan Lacy for printing new name tags!

"Thank you" to everyone who volunteered in the last months. You lead forays, brought refreshments and send in articles for the newsletter.

You make it happen!

Buena Vista Mushroom Festival

by Freia Bradford

We have lots of excuses not to attend the Telluride Mushroom Festival. It sounds like a terrific time with parades and all kinds of crazy making, but the distance and cost are two excuses I can think of for myself.

How about the Buena Vista King Bolete Festival? It's within a reasonable driving distance, motels are inexpensive, dinner won't max out your credit card and it's geared to the serious mushroom hunter, both experienced and greenhorns. When we visited the festival, I got out of it more than I invested.

A lecture takes up Saturday morning, followed by a lunch at an old Turner farm that is now owned by the museum. Bring a picnic basket and spread out the blanket in the shade of a tree or on the lawn. Last time I attended, the lawn sprouted giant puffballs. Everyone left them although I could taste them in my active imagination, sautéed in butter with a sprinkle of garlic.

After lunch, pack the car and caravan to whatever mushroom hunting grounds the leaders selected. Might be St. Elmo, which in itself is a terrific ghost town come back to life, or might be on the slopes of Mt. Shavano. By late afternoon, everyone gathers at the parking place and displays their bounty to discuss, clean and cook some of the harvest over a camp stove.

Sunday morning another foray is planned with the group gathering at the clubhouse in the afternoon to once again identify species and taste mushroom dishes. After all, my reason for hunting mushrooms is to eat them.

Ellen Jacobson is a well known expert from Denver. She'll be there to sort, identify and discuss the 'fungus among us'.

Most members can drive up comfortably Saturday morning to arrive at 9 am.

Want to know more or make reservations, call Cara Russell with the Buena Vista Heritage Museum at 719-395-8458.

25th Anniversary of the Telluride Mushroom Festival:

www.shroomfestival.com:

The 25th annual Telluride Mushroom Festival is designed for people interested in edible, psychoactive, and poisonous mushrooms.

The festival includes mushroom lectures, forays, hands-on identification and cultivation workshops, mushroom poetry, and a mushroom parade—which runs down the main street of Telluride and features festival participants dressed as mushrooms, spores, and other elements of the mycological world.

The Festival's third annual "Mushroom Cook-off Feast" features chefs from Telluride's top restaurants, who will prepare mushroom dishes to be judged by festival faculty. The winning chef will receive a chef's hat adorned with mushrooms, and festival goers will dine on the mushroom dishes.

Experienced guides will lead daily fungus forays in the forests surrounding Telluride, generally productive of a wide variety of wild mushrooms, particularly edible species, like chanterelles and porcini.

Recipes

If you like potato chips with a mushroom taste, put them in a warm and damp place.

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P.O. Box 39
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Mystery Mushroom by Mike Schomaker

The scientific name for this species means red-gold. Fruiting bodies can be found singly or in clusters on the ground in coniferous forests, especially under pines. The grey to rose colored cap can be many shapes and sizes. It has a pointed umbo and is smooth and viscid when fresh. The cap is shiny when dried. A partial veil sometimes leaves a thin layer of fibrils on the upper stem. The more yellowish stem is dry to moist but not viscid and tapers towards the base. The gills are decurrent and many are forked. The spore color is not quite black. Some say this mushroom is edible though the taste is mild and it has no odor.

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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