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

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The Newsletter of the Pikes Peak Mycological Society VOL. XXVII1 ISSUE 2 May

2002

MONTHLY MEETING:

WHEN? MONDAY, MAY 27, 2002

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: We will have one of the new video programs developed by NAMA. Our President has requested "A Walk In The Woods" by Dr. Samuel Ristich and if that is not available he said his second choice was "Morels, Truffles and Other Spring Fungi" by Dr. Michael Beug.

PRESIDENT'S NOTES: by Dennis Craig

Greetings, fellow mushroomers. If you were at our April monthly meeting, what a treat we had for the program! Dr. Roy McCanne and his wife graciously put together video clips from several of his videos just for our viewing pleasure. These showed the directions to several of the most pristine places in Colorado. Much scenery, wildflowers and many mushrooms were viewed and all of this with soothing music in the background of the natural sounds that were captured while filming. Thanks to Dr. and Mrs. McCanne for taking the time and effort to make a special video presentation for the Pikes Peak Mycological Society.

Also, I would like to thank Bob Noyd for taking a hike, (that is a wildflower hike) and meeting Dr. McCanne, where upon he arranged for the program. You just never know where you might find a program!

Speaking of thanks, a bigger THANKS goes to Bob for being our President this past year. He leaves some big shoes to fill! More thanks and appreciation go to our ever faithful other officers and key positions. Namely: Ilse Stratton, Secretary; Caren Lacy, Treasurer; Pat Gustavson, Librarian; George Davis, Editor of our newsletter and Dan Lacy, Assistant Editor. These folks have given many consecutive years to keep our organization functioning year after year. So a BIG THANKS to each of you and I encourage each of you the next time you see them to let each one know that we appreciate what they do and that they are not taken for granted.

You've noticed some other positions not mentioned -- President, Vice President, Foray Coordinator and Hospitality. I've consented to fill the President's position if approved by the membership. Now that leaves the others to be filled. It's up to you to consider how you can help keep this volunteer

organization going.

WHERE'S THE RAIN? Very little spring snow and now hardly any rain, although at the time of this writing, a chance of rain is for this Thursday, Friday and Saturday. Could this be the start, keep saying your prayers.

I checked with my brother in northern Missouri, he informed me that the M-o-r-e-I season is about over there. It started in early April and is just now winding down. He said it has been one of the best years in a while. How good a year was it? I ask. Well he said he picked so many gallons he lost track of just how many gallons he did pick! Whoa! I have no reason not to believe him either; my dad said he picked gallons of morels too. Oh well, we can have our dreams and visions of better times to come!

Even though it looks very dismal for forays right now, we still need to plan and have our monthly meetings with programs. Each of us can be a part of this by sharing an idea or arrange for a program, lead a foray (when we have mushrooms), present your favorite or not so favorite mushroom to our group or fill a vacant position and be a part of our society, not just a spectator.

Happy Mushrooming, Dennis

PLEASE PAY YOUR DUES:

In accordance with the By-laws, dues, in the amount of \$15.00, are due and payable on or before the April monthly meeting. Please pay at the meeting or mail the payment to PPMS, PO Box 39, Colorado Springs, CO 80901-0039. Thanks!

Minutes (and observations) of the Pikes Peak Mycological Society meeting - April 2002

A great number of old and new club members came to the opening festivities of the 2002 mushroom season. Esther Price provided delicious cookies and lemonade, which furthered the lively chatter of returning old friends and the introduction of new ones.

Bob Noyd called the meeting to order with the official welcome of the attending new members and visitors: Michael Parks, Mary Ann Hartman, Margaret Gaffney, Russ Wood, and Jim Wiese. He also asked the 'old' members to reintroduce themselves.

Bob named the current officers of the club: Newsletter Editor - George Davis; Assistant Editor - Dan Lacy; Librarian - Pat Gustavson; Treasurer - Caren Lacy; Secretary - Ilse Stratton. He also handed out a participation survey form to determine who is willing to help with the activities of the club.

We do hope that enough members will step forward to give presentations and/or find presenters for the May, June, July, and September meetings (the Annual Fair in August replaces the monthly meeting), lead forays, make necessary phone calls, provide refreshments at the meetings, assist George Davis with articles and recipes for the newsletter to help us through the natural drought and dearth of members willing and able to serve as officers of the society.

Judging by the joviality at the get-together, it is hard to imagine that this wonderful bunch of friends will not see us through this trying time.

For the opening meeting Bob invited a wonderful guest speaker who got us all excited to get out into the wilderness to hunt for the elusive mushroom, given at least a little bit of moisture.

Dr. Roy McCanne, Professor Emeritus at the University of Southern Colorado in Pueblo and his wife Lorie, a Naturalist, came with a wealth of information on trails in Colorado, not merely astonishingly beautiful, but also prone to be mushroom hunters' dreams.

Roy calls himself a videologist who learned his craft during the last few years of teaching when he was in charge of Improvement of Instruction at USC. Several of his videos, available from the Nature Center in Pueblo, were purchased by the club and are now available to the membership.

To our great delight, Roy had assembled some of the most beautiful sights of wildflower and mushroom trails of Colorado just for this evening's event, which at times turned the presentation into the great mushroom identification game we all enjoy. Roy will use the club members' expertise to change several of his subtitled mushroom pictures to those with correctly named species. The digitized video production, which Roy uses, allows for nearly instant showing without rewinding, much like DVD productions for movies (if I understood the technique correctly).

A wonderful evening concluded with great hopes for interesting and well-attended meetings and RAIN to make forays worthwhile.

Ilse Stratton, Secretary

A Cool Day in the Mountains by George Davis

The first days of July, 2001 were extremely hot. It seemed like a good excuse to go up in the high country, escape the heat, and look at the tundra flowers growing just barely above tree line. On the way up we saw a couple of good looking Leccinum among some aspen along the road. We did not stop because we did not wish to collect them to eat and maybe someone else would like them for their table.

Farther along the way we stopped a couple of times to see if anything of interest was fruiting. There was nothing to be found, only some empty beer cans and bottles left behind by some uncaring persons. The ground was really dry. We did see one area as we continued on our way, where an overnight thunderstorm had left puddles of water in some low places on the road.

"July is traditionally the wettest and hottest month"

But that was a very small area, perhaps 300 yards wide, then it was again dry. We didn't look for mushrooms there because the area was very rough, an unlikely place to find anything. As we climbed up the mountain the temperature slowly dropped and the early morning air was invigorating and almost chilly.

Then we saw the first one. At first we could hardly believe our eyes. Someone had gone to the trouble to somehow move a complete car body up the mountain and push it off the side of the road. On our way to the summit we would see three more, one was at the summit and they were all filled with bullet holes. We spent the day looking at the tundra flowers and admiring the scenery interrupted by a super lunch in wonderful 72 degree temperature and a light breeze.

"There have been nine new highs and one new low in July in the last 20 years in Colorado Springs"

Reluctantly we returned to the Springs and temperatures that were still reaching 102 at 5:30 (according to my car thermometer). What a wonderful way to spend the day and beat the heat even if we did not find any collectible fungi. There are many ways to enjoy the mountains besides having a successful mushroom foray.

NOTE: Despite the hot, dry July, last year turned out to be one of the best on record for our beloved Boletus edulis and Chanterelles. (We still have not finished all that we sautéed and stored in the freezer).

Recipe of the Month

Ilse Stratton provided us with a wonderful recipe for Tortellini Chanterelle Broth, published in the September newsletter. That was so good maybe I shouldn't have tinkered with it. But I did and if you want a really good mushroom soup try either one of these and be sure to share them with someone you want to impress.

Chicken and Boletus Tortellini Soup

- 1 package of tortellini stuffed with cheese and Portobello mushrooms. (Look in the dairy case).
- 2 14 oz. cans of chicken broth.
- 2 cans of water.
- 1 chicken breast.
- 1 chicken thigh.
- 2 tsp. chicken bullion.
- 1 package of your frozen sautéed boletes or use one or two fresh, large boletes, sautéed. 1/4 tsp. oregano (optional).
- black pepper and salt to taste.

Lightly oil the chicken pieces, sprinkle lightly with Season All and nest in foil, in a baking pan. Bake uncovered in a 350 deg oven for 30 minutes. Remove the chicken and bring the foil up and seal it around the chicken so the liquids it lost while baking will be reabsorbed.

Cook the tortellini as directed on the package except use the chicken broth, bullion and water to cook it in. Do not drain. Cut the chicken into bite sized pieces and place them in the pot along with any remaining juices. Add spices and frozen boletes directly to the pot and simmer for 15 minutes, add more water if necessary. Adjust seasoning to taste and serve.

This goes very well with freshly baked French bread, a mixed green salad, and a glass of cold, white wine.

Note: I had some sautéed, frozen rather old Boletus edulis that I had so labeled from last year and the strong taste they imparted to this soup was terrific.

Mystery Mushroom by George Davis

I am named for one of my most striking characteristics. I wear a cap that can be up to 10 cm broad and is often at a slightly jaunty angle. My surface is smooth and it is not viscid. It is a stylish, bluegreen to grayish green color. Or it could be grayish brown with a slight blue-green tinge or maybe almost pure white in dry weather. My spore dispersal unit (gills) are adnate to decurrent, lightly bluegreen to greenish and they are close. My stalk is 2-6 cm long and .5 -1.5 cm thick. My spore print is pinkish-cream or buff. I can be found scattered or in groups under conifers in the Rocky Mountains. I have a very pleasant anise-like smell and I taste like I smell, a claim few mushrooms can make. Although I am edible, because of my strong taste, I am best used as a flavoring.

WHO AM I?

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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