

From: Pikes Peak Mycological Society <PPMSmail@gmail.com>
Subject: Fwd: PPMS Newsletter for May
Date: August 2, 2010 7:58:51 PM MDT
▶ 1 Attachment, 13.6 KB

The Newsletter of the Pikes Peak Mycological Society VOL. XXIX ISSUE 2 May 2003

CHANGE IN SCHEDULE!

MONTHLY MEETING:

WHEN? FRIDAY, MAY 30th, 2003

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: Guest: Speaker Marilyn Shaw

Why people eat (the wrong) mushrooms

The general public, most of them unreconstructed mycophobes, when hearing of an illness caused by ingesting mushrooms, invariably ask, "Why would anyone eat that?" Obviously, most people do not intend to do so. But still it happens. Why? Over a period of twenty years Marilyn Shaw has seen a surprising variety of reasons, some of them perfectly rational, some not. In an attempt to keep others from making the same mistakes Marilyn will introduce the audience to a few of the many ways people find to get into trouble with mushrooms.

Marilyn serves on the NAMA Toxicology Committee and is the primary consultant to Rocky Mountain Poison and Drug and Center (RMPDC formerly RMPC) for cases of suspected mushroom poisoning. She is also a good friend to the PPMS and we value her highly.

PRESIDENT'S NOTES: by Bud Bennett

This year is, for me, already a more successful mushroom hunting experience than last year. I have at least seen and held a fresh wild mushroom – something that did not happen last year. At least not in the State of Colorado! I went along on this year's first foray. While I did not have any luck, there were some in the party that gathered enough yellow morels to make a reasonable dinner. This does not deter me from trying again, though. I learned more about the *Morchella esculenta* habitat (cottonwood forests), which should help me in future solo endeavors.

At the April meeting, Lee Barzee presented a wonderful slide show of Spring mushrooms and associated flora. It was also a time capsule of sorts, since some of the photos were taken in the 1970's. Bob Noyd led a discussion about obtaining new club T-shirts. He suggested a "Fungus Man" motif with the club name surrounding the graphic. It will be a very attractive shirt. We expect to have a mock-up of the shirt and vote on the particulars at the May meeting. This month the meeting is on

Friday due to Memorial Day. We go back to our regular schedule next month. We decided to continue using the results of last year's participation survey to enlist support for club activities. You may be getting a call from me! See you at the meeting.

My sincere thanks to all the PPMS membership for the very nice "Mushroom Gift Pack". I will savor and enjoy it very much. Last year was not a very productive year for mushrooms with the drought and wild fires, but this year looks more promising. Again, my thanks to all of you. Dennis Craig

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. If you still have not paid, please pay at the May meeting or mail the payment to PPMS, PO Box 39, Colorado Springs, CO 80901-0039. Thanks!

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 George Davis at 630-7140**. Some forays will probably be to unscouted areas and you may find only a pleasant experience. Foray leaders do not guarantee success.

Schedule

Graz Benda	488-9751	May 31st
*Lee Barzee	634-4715	June 24th
Pat Gustavson	495-4344	June - 2nd weekend
Frieda Davis	630-7140	July 11th
Esther Price	632-5880	July - 3rd weekend
Winnie Fairbanks	264-8719	Aug. - 2nd weekend

* Note: This foray is in search of snowbank mushrooms. Snowbankers are fungi that fruit in the receding snow bank moisture and sometimes may be found pushing up through the snow. By the time the snow banks are melted, most of the snowbank mushrooms are also withered and gone. They are not usually edible and are hunted for the pure joy of finding and identifying these unusual fungi. We go to Monarch Pass for an all day hunt and have dinner in Salida.

FORAY REPORT by Esther Price

On Sunday, May 4th I led a PPMS foray to Beaver Creek, State Wild Life Area. We started from the UMB bank at Nevada and Cheyenne Mountain Blvd. at 8:15 a.m. on a beautiful sunny day with morels on our minds. Members of the foray were Christa Howard, Ilse Stratton and Justin, Rhea Woltman, Elsie Pope, Pat Gustavson, Bud Bennett, a dog called Lucky and I, in four cars. We stopped at three old haunts and two exceptional (and lucky) morel hunters found about three dozen lovely golden morels. One other hunter had a real wildlife encounter. She was crossing over a log, in the grass beside her was coiled a big fat rattlesnake. It rattled; she yelled! Thinking she had found large fruiting of morels, more hunters came running over. One managed to get a photo. Finally, the meeting was over. No terrible consequences



from the experience because everybody kept their cool.

The road in was rutted but dry. I concluded they had moisture but the grader had not gotten there to smooth it out while it was still damp.

We all enjoyed our day out and a picture of some successful hunters was on its way to Europe almost before we got home.

Way to go Club!

The Mystery Mushroom can be found on page 4. If you cannot attend the meeting you may enter either by e-mail or by sending me the answer by regular mail to my home, 10 Swallow Drive 80904. Last month the mystery mushroom was *Discina perlata*. It was correctly identified by Graz Benda (the winner by a draw), Lee Barzee, and Liz Ras. A description of this mushroom can be found on page 798 of *Mushrooms Demystified* and on page 37 of *Mushrooms of Colorado*.

THE MUSHROOM GATHERERS *after Mickiewicz*
provided to me by Freia Bradford

Strange walkers! See their processional
Perambulations under log boughs,
The birches white, and the green turf under.
These should be ghosts by moonlight wandering.

Their attitudes strange: the human tree
Slowly revolves on its bole. All around
Downcast looks; and the direct dreamer
Treads out in trance his lane unwavering.

Strange decorum: so prodigal of bows,
Yet lost in thought and self-absorbed, they meet
Impassively, without acknowledgment.
A courteous nation, but unsociable

Field full of folk, in their immunity
From human ills, crestfallen and serene.
Who would have thought these shades our lively friends?
Surely these acres are Elysian Fields.

Wild Mushrooms 2001 Personal Account

A near-Darwin experience happened at Thanksgiving in our little town. Some friends decided to bring a treat to Thanksgiving dinner. They went wild mushroom picking and made a casserole to

share. *Keep reading -- it's not what you think!* The rest of the table was hesitant to try the cheesy concoction, and we uneasily joked about poisonous mushrooms. But the chef assured us that he knew the difference and, convinced, we eventually dug in. After the main meal was cleared, the leftover casserole was scraped onto the cat's dish, and the family feline promptly cleaned his plate.

About the time that the dessert dishes were being taken to the kitchen, someone noticed the family cat making odd noises and mewling slightly. Sick cat!

His illness pushed everyone into a poisonous mushroom panic. The Thanksgiving party piled into vehicles and rushed to the hospital, where several stomachs were pumped. When they returned home, they found the cat was not in the throes of a dead poison – in fact, quite the opposite. ***She*** had given birth to three kittens.

This little jewel came to me from: http://www.darwinawards.com/personal/index_persnal2001.html. This is a really neat web site. Thanks to Igor, editor of SCMS newsletter "Mushroomer" for drawing my attention to it and the following article. Editor

The Mycocoook: Morel Dilemma Barbara Davis-Long

Not exactly a crisis, but a question mycophagists continually debate: "What is the best?" Well, The Morelist Society has recently released its list of best mushroom* recipes. Judged by the society's culinary committee and acclaimed by those who have tasted them, this sample illustrates the superiority and versatility of this prized mushroom.

Morel Poppers

This is an update of a country standard (battered, fried merkels). Baby black morels are coated with a thin tempura batter, deep fried, and seasoned with coarse sea salt. Best served with vintage champagne.

Poulet de Bresse aux Morilles

(Bresse chicken with morels). The Roux Brothers New Classic Cuisine.

The sauce is a killer: sautéed, puréed pears, cream, and morels. Substitute poussin, Cornish hen or free range chicken for the poulet de Bresse.

Morilles Farcies

(Stuffed Morels). The Natural Cuisine of George Blancs

This one is vegetarian. Morels stuffed with a delicate mirepoix and more morels with a port cream sauce.

Fondue de Pointes d'Asperges a l'Asperge

(Warm Asparagus Salad). The Natural Cuisine of George Blancs

The original recipe which calls for black truffle is exquisite, but sautéed black morels are equally suited. Julienned and sliced asparagus are gently warmed in extra virgin olive oil with red wine vinegar, then garnished with morels.

Sauté of Sweetbreads, Morels and Spinach

The Wine Spectator, Dec. 31, 1998

This is an original recipe from Don Dao incorporating crispy sweetbreads, black morels, and baby spinach in a veal reduction sauce.

Omlette aux Morilles Champêtre

The idea here is to pick'em and eat'em in the woods. (Always cook them however).

*The Morelist Society does acknowledge the existence of other culinary fungi, but in a society where one's allegiance is presumed, a list of the best mushroom recipes is obviously exclusive.

Bits and Pieces: by George Davis

Freia Bradford reports that *Coprinus comatus* (Shaggy Mane) emerged from her yard covered with pink quartz rock. They were tasty she says. The mushrooms, not the pink quartz.

We also had a fruiting in our neighborhood of several *Coprinus comatus* in the yard of the only person who can't stand the sight of mushrooms. We watched them ever so slowly deliquesce, a little more each day. We did not gather them because we did not know what kind of chemicals had been used on the yard. Driving by within ten feet of these tasty morsels as they slowly turned into an inky, mushy mass was difficult.

Mystery Mushroom

I like to fruit early in the spring in the same habitat as *Morchella elata*. However I am much easier to spot since I am more colorful. My carpophore can be anywhere from 1 to 5 cm in diameter, so I am pretty little. Hence I would not be suitable to hold coffee. I am said to be edible, however not many have tried. Perhaps I just have too much visual appeal. Sometimes I like company other times I prefer solitude. If you still have trouble identifying me I'll let you in on a little secret - my upper surface is fertile.

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.

PIKES PEAK MYCOLOGICAL SOCIETY

PO Box 39

Colorado Springs CO 80901-0039

President- Bud Bennett487-8719

Vice President ...

Secretary- Ilse Stratton471-9573

Treasurer-Caren Lacy 636-1844

Foray CoordinatorChair

Librarian-Pat Gustavson 495-4344

Hospitality Chair

Newsletter Editor -George Davis 630-7140

e-mail: geoh.davis@att.net

Assistant Editor-Dan Lacy 636-1844

e-mail: MSBCBroast@wmconnect.com