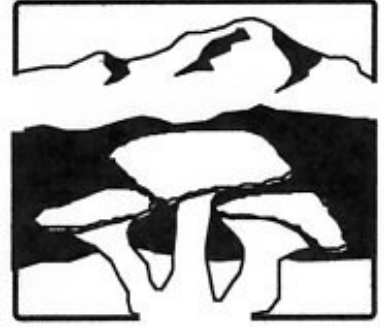


Spore-Addict Times



The Newsletter of the Pikes Peak Mycological Society

1974 – 2005

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MONTHLY MEETING:

WHEN? Monday, 24th, 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:

Once again it is time for our annual end of season banquet. Everybody is invited to join us in sampling the year's best finds. Among us are not only great mushroom hunters, but also accomplished chefs. Drinks will be provided. Please bring your own flat wear and paper plates. Tongue-in-cheek we would like to ask all first year students of mycology to bring a dessert.

PRESIDENT'S NOTES: by Ilse Stratton

Hello Mushroom Lovers!

Sooooo, have you been out there lately, climbing the hills, and looking for mushrooms? Well, friends, you do know better. This is Colorado after all. We did brave the first major snowstorm of the season on October 9th - a bit early, but not too unusual.

What do we do until the end of April and beginning of May when the hope of finding morels will take us back outside armed with nets, knives, and brushes? The golden October weather, which always returns after the first frost

and snow, lures us away from our fireplaces, guidebooks and preserved mushrooms of the past season. Now its time that we can appreciate the glorious turning of the aspen leaves, as we look for the beautiful but inedible fungi of the Polyporaceae family. These mushrooms, which brave the colder temperatures, stay alive and keep growing bigger and sturdier every year as do our dreams for the next mushroom season.



Photo: Wilbur Thompson; *Cryptoporus volvatus*
The margin of the cap in this wood destroying mushroom is so ingrown (or overgrown) that it is completely covers the pore surface.

It will be fun to compare the photo of a giant *Ganoderma applanatum* (Artist's Conk) I took last summer with what I see in March or April. Let's hope for plenty of good, moist snow and gentle rains in the early spring and summer months of 2006!

Have a wonderful fall and winter! Thank you for your friendship, hospitality, camaraderie, scholarship and enthusiasm during the Mushroom Season of 2005!

Forays

You think you can't make it through the long Colorado winter without a foray?

Here are some options:

Why not visit the Sonoma Winter Mushroom camp (near San Francisco), Jan. 14 – 16th? Call Rick Meininger 707 887-1888.

Or you could curl up by the fire, with a nice bowl of cream of mushroom soup from your summer forays. As an extra treat dive into Freia Bradford's new book: "Roses and Locoweed".

Freia narrates her adventuresome life as a cowboy's wife in the West. She writes about the 'The Good and The Bad' – the brutal times on the prairie as well as the romantic wild.

Available at amazon.com; barnesandnoble.com; iUniverse.com or 1-800-AUTHORS.

GOLD MINE ON VANCOUVER ISLAND

By Bill Havelka

The Pacific Northwest is a wealth of treasures. Our cooler was overflowing with Chinook salmon and wild blackberries. Miles of Canadian beaches and endless scenery were interrupted only by an occasional surfer or a black bear preparing for hibernation. Now it was time to forage for mushrooms.

With helpful hints from naturalist Bill McIntyre of Ucluelet, British Columbia, we ventured out with great expectations. But the exploration was not easy. The massive Pacific Rim National Park produced beautiful edible specimens—but "photography only" was park protocol. Other mining routes, now rather dry from lack of rain, were dark, dense, and overrun with a mossy beauty that made everything look like a forbidding green fairyland. The going was tough—results were slim.

But, on our return across the island we remembered a promising turnoff that paralleled a crystal clear river. We suited-up and descended into a wet, mossy valley. Eureka! Just ahead was an amazing cache of smooth, gold and white chanterelles,

sticking out like pumpkins in a Halloween patch. Our treasure chest filled quickly with choice specimens four, five and even six inches wide, many hiding beneath the mossy duff. The air itself smelled fruity from the mushrooms and every turn yielded further nuggets. Even though we felt a touch of gold fever, we eventually resisted and decided to return to the main island.

Beware; foraging on Vancouver Island is not a "no-brainer". Success is highly dependent on weather conditions, the calendar and local knowledge (just like in Colorado). But then again, you might get lucky and strike gold.



This is Rachel Haderle's (age 7) drawing of a mushroom. She found a *Calvatia* in her backyard this summer and called me to ask if she should put it in water, to keep it fresh.

Homegrown Pearl Oyster mushrooms

By Simone Thompson

After years of hunting mushrooms in the wild, I thought it might be time to try my hand at growing them.

Mushroom growing kits are fairly easy to find and can be bought at Farmers Markets or by mail-order. I chose a *Pleurotus ostreatus* strain, since it is fairly tolerant of temperature changes and has a reputation of a prolific producer.



It arrived as a 10 pound bag of straw, with the whitish mycelium already growing. When the mycelium has already developed for some time, the process from spores to edible mushroom is almost complete. After most of the nutrients are consumed, the actual mushrooms will begin to form. At that point the bag undergoes “cold shock” by chilling. Now simply apply a few rules that are appropriate to many plants: no direct sunlight, high moisture and no chlorinated tap water.



Mushrooms should start to develop in a few days; however my Pleurotus took its time. After 6 weeks of impatient waiting I placed the bag outside in the rain (luckily we had several days of it). Finally, “pin heads” started to form. The whole family was fascinated as we watched the mushrooms develop and they were amazed at the amount of spores produced. Since there was no breeze indoors to carry the spores away, they left a white film on the table. I am glad to report; so far no mushrooms grow anywhere else in the house. About 6 days after we first noticed the “pin heads”, I harvested 7.9 ounces of delicious

and beetle free mushrooms. While this might not be cost-effective, it was definitely of great value for our kids to watch this process. No ant farm this year.



There should be a number of fruitings within several weeks. Consequently, after taking the mushroom bag outside in the rain again, new “pin heads” have developed. I am hoping for an October harvest.

Mystery Mushroom

By Ken Pals

Elsi Pope, Frieda Davis, Esther Price, Simone Thompson, Ken Pals and our WA member Frances Davis, all correctly identified last month's Mystery mushroom as *Hygrophorus pudorinus*. Here is Ken Pal's riddle:

I belong to a huge family of fungi that has great diversity among its members. Some are perennials; others are annuals. We bear our spores inside tubes like another family but we don't decay quite so fast.

I am widely distributed throughout North America. You may find me in urban backyards or in riparian areas of the plains and foothills in summer and fall growing on stumps and deadwood.

My caps are semicircular, overlap in large clusters and easily dried, but they are not edible. Instead they are often fashioned into jewelry.

They are quite colorful varying from red-brown, olive-green to bluish-gray and pale yellow.

While I am not as iridescent as the tail feathers of the "thanksgiving bird," my outer edges are light in color just like that bird.

Who am I?

Spore-Addict Times
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The Spore-Addict times is the official newsletter of the Pikes Peak Mycological Society (PPMS) and is published monthly April – October. 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.



Amanita Muscaria a traditional Old World good luck charm.

Happy New Year! *Laimigu Jauno Gado!* Einen Guten Rutsch! *Sczesliwego Nowego Roku!*

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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