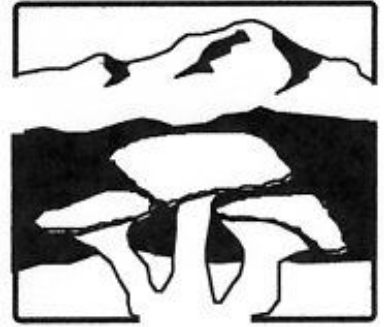


Spore-Addict Times



The Newsletter of the Pikes Peak Mycological Society

1974 – 2006

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MONTHLY MEETING:

WHEN? Monday October 23, 2006

WHAT TIME? 6:30 PM; the meeting will come to order at 7:00 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:

The program for this month's meeting will be "Let's celebrate the fruitful Colorado mushroom season" with a pot-luck banquet. All are invited to share in festivities. All you need to bring a dish to share, your own plate, fork & etc. You may want to include your recipe to give to those folks absolutely fascinated with your dish.

PRESIDENT'S NOTES: by Elsie Pope

Genial host Ken Pals entertained us last month with Mushroom Jeopardy. We all surprised ourselves with how much we knew about some pretty obscure mushroom facts and lore. We all cheated a bit and bent the rules, but Ken was lenient and we all had a lot of fun. I think we learned a lot too.

This month we celebrate the ending of the mushroom season with our annual pot luck dinner. Bring your dish – anything you please – and your cutlery. The Club will furnish all else

including drinks. This is Wear Your T-shirt Night, and if you don't have one Pat will have some to sell - we hope we have your size. We'll also have a silent auction, so bring a mushroom related item you would like to get rid of - someone else may love it!

This is the mushroom season that just doesn't stop! I still have fresh *Lepiota rachodes* in my yard and I discovered one of my favorites, the little velvet foot, on an old cottonwood stump in the garden. We also collected bunches of *pleurotus* on the North Platte in Wyoming this October was well as a strong roadside *Coprinus comatus*.

My Shiitake kit is fruiting again. Neglected and forgotten about, the log continues to fruit in this nice, humid weather along with a whole yard full of handsome *Lepiota rachodes*.



Mushroom encounters by Simone Thompson

For the past months I have been traveling quite a bit and of course I have collected mushrooms along the way. I drove across the Southeastern part of the U.S., spent a month on St. Simmons Island in Georgia, visited my little village Siebenbrunn (Seven wells) in the spruce forests of East Germany and am now ready to settle down near Frankfurt for the next three years.



I arrived on St. Simmons Island in Georgia just in time for a bumper crop of *Laetiporus sulphureus*. This Sulfur Shelf grows in abundance on the massive old “live Oak” trees that still cover large parts of the island. It tasted quite sour.

Preoccupied with driving I had little time for anything else while traveling from Colorado to Georgia, but I did see a few *Coprinus* and *Chlorophyllum molybdites* along the way. In Nashville we decided to do something authentic and stopped for a cattle judging contest. I asked myself the same question people seem to ask about mushrooms all the time: How many different ones can there be? Anyways, just like in the forest I got a squishy reminder not to wear flip flops in a barn. A trip to SeaWorld in Florida yielded this nice polypore on a Palm tree.



Disney World has its own mushroom treasures, these *Ganoderma Lucideum* (Reishi) found a quiet place to grow on the oaks of Tom Sawyer’s Island.

The other large mushroom I noticed was a good sized reddish bolete with a red netted stalk. My six year old daughter Anna took one look at the Color Plates in my book and identified the mushrooms as a *Boletus frostii*. It took me somewhat longer, but I had to agree with her in the end. This seems to be another fungus that is, like me, in love with the moss covered oaks and the salty air.

I found out an interesting piece of information from my husband's law enforcement training as well: Unlike most hallucinogenic mushrooms, the possession of *Amanita Muscaria* mushrooms is perfectly legal, since possession of the Muscimol/ Ibotenic acid is not illegal.

Back home in my tiny town I was delighted to find many of the same mushrooms that I had identified on my trips into the Rocky Mountains growing right here in my former backyard. *Coprinus comatus*, *Lepista nuda*, *Boletus edulis*, *Gomphidius glutinosus*, *Albatrellus confluens*, *Hypoholoma capnoides*, *Armillaria mellea*, *Cantharellus xanthopus*, *Stropharia aeruginosa*, *Laccaria laccata*, *Russula cyanoxantha*: my basket is filling quickly these days. Often however, I found myself picking up what other collectors had already overturned but not taken. Most people just know a few favorites, like the *Xerocomus badius* (Maronen-Roehrling in German) and the *Cantharellus cibarius* (Pfifferlinge).

While it is getting easier to fill my basket, I find myself enjoying my dishes mostly alone. Violet and green mushrooms just don't go over well with my family. I made a lovely Polish soup with onion, shredded carrot, cream and *Hypoholoma capnoides* on the wood burning stove in my parent's house. My Mom waited until a day after I had first eaten to try some as well. Should I have told her that symptoms of poisoning might take 48 hours to develop?

Mushrooms are an important part of fall traditions here, for example, in my daughters kindergarten pictures of *Amanita muscaria* adorn the walls. There are many books on collecting mushrooms available in every bookstore; mushroom pictures, candles and ceramics are on sale everywhere this time of the year. Men that might go fishing or

golfing on their day off in the U.S. are here seen heading into the forests carrying mushroom baskets.

The local mushroom club put together an annual mushroom fair for the public. They use rooms in an old castle and are part of an annual village festival. Even though there are only three active members in this club, many more people showed up to collect and identify mushrooms. They are very knowledgeable and put an interesting and extensive collection on display. It seems that the current global warming extends the range of some species up into these colder mountain areas now, like the *Ganoderma Lucideum* that actually prefers warmer climate and oak to our fir trees.



I want to thank everybody for the great time I had in Colorado, thank you also for the mushroom knife you gave me. Hopefully I will be able to drive up Gold Camp road again with you again some day.

Editors note

All photos in this newsletter were taken by Simone Thompson.

Spore-Addict Times
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MYSTERY MUSHROOM

Last months mystery mushroom was *Armillaria mellea*. Pat Gustavson was the lucky winner of a free membership for 2007 to PPMS. There is no mystery mushroom for October.

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.

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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