

# Spore-Addict Times



The Newsletter of the Pikes Peak Mycological Society

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## MONTHLY MEETING:

**WHEN?** Monday, September 22, 2008 – The fourth Monday of the month.

**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:**

This month's program is a special surprise. You don't want to miss this one!

Also, Dennis Craig and Margaret Gaffney are providing refreshments after the meeting.

### **A Big Thank You:**

To Lee Barzee for teaching the mushroom classes this summer. It was a wonderful opportunity to bone up on mycology and was much appreciated by all the attendees.

### **FORAY REPORT:**

Dennis Craig led a foray on August 23<sup>rd</sup> to Gold Camp Road. Esther Price and Elsie Pope were the other forayers with Dennis. Pickings were pretty poor.

The overnight foray in the Sangre de Cristo mountains and the Wet mountains was deemed a success. There were nine members attending: Bud & Renee Bennett, Freia Bradford, Tom Abbott, Jim Provcic, Bill and Jeanine Havelka, Esther Price and Lee Barzee.

Day 1 – Foray members met at Hermit Park and then carpoled up to Music Pass Road. We made several stops beginning at 9700 feet, up to about 11,000 feet at the trailhead to Music Pass. Fungus was relatively abundant. The major edible found in some quantity was *Chantherellus cibarius*. Here is a list of other species: (Identified by Lee Barzee, many were micro-confirmed)

<i>Armillaria straminea</i>	<i>Boletus edulis</i>
<i>Boletus piperatus</i>	
<i>Camatophyllus borealis</i>	
<i>Cathathelasma ventricosa</i>	<i>Clavaria purpurea</i>
<i>Clitocybe gibba</i>	<i>Clitocybe</i> sp.
<i>Collybia</i> sp.	<i>Cortinarius</i> sp.
<i>Crucibulum levae</i>	<i>Flammulina velutipes</i>
<i>Gomphus floccosus</i>	<i>Gymnopilus sapineus</i>
<i>Hygrophorus olivaceoalbus</i>	<i>H. purpurascens</i>
<i>Inocybe geophylla</i> var. <i>lilacina</i>	
<i>Inocybe</i> sp. (to Denver)	
<i>Laccaria bicolor</i>	<i>Laccaria laccata</i>
<i>Lactarius deliciosus</i>	<i>Lactarius olynianus</i>
<i>Lactarius</i> sp. (w/clear latex, unchanging)	
<i>Lactarius xeramphalina</i>	<i>L. representaneus</i>
<i>Lepiota clypeolaria</i>	
<i>Leucopaxillus albissimus</i>	
<i>Lycoperdon perlatum</i>	<i>Lycoperdon pyriforme</i>
<i>Lyophyllum decastes</i>	<i>Mycena pura</i>
<i>Mycena epipterigta</i>	<i>Mycena</i> sp.
<i>Neolecta vitellina</i>	<i>Peziza sylvestris</i>
<i>Pholiota auriella</i>	<i>Pholiota squarrosa</i>
<i>Pleurotus populinus</i>	<i>Polyporus elegans</i>
<i>Ramaria apiculata</i> (sent to Denver lab)	
<i>Ramaria Streta</i>	<i>Ramaria</i> sp.
<i>Russula</i> sp.	<i>Sarcodon imbricatus</i>
<i>Tricholoma saponaceum</i>	<i>Tricholoma vaccinum</i>
<i>Tricholoma virgatum</i>	<i>Tricholoma zelleri</i>

We quit hunting around 5:00pm, just before the skies opened up and it poured buckets all the way back to town. Afterward, most of us gathered at Bud

Bennett's home for a barbeque that started off with a grilled rainbow trout that was caught by Bill Havelka in Grape Creek prior to the start of the foray. Bill also made a wonderful sauce to accompany the fish.

Day 2 – Began when we picked up Jim Provci and his wife, Barbara, around 9:30am at the Ophir Creek Campground. We traveled about 6 miles on FR 369 and began to hunt. There were slim pickings, though Bill and Jeanene Havelka did find a rather nice *Boletus edulis* at the first stop. The foray ended around 2:30pm for the journey home.

### FORAY SCHEDULE

- There are no forays scheduled at this time.

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 Esther Price at 632-5880. Esther is also the contact for ad hoc forays. Check with her to see if anyone has decided to go on an ad hoc foray that does not appear on the schedule.** Some forays will probably be to unscouted areas. Foray leaders do not guarantee success.

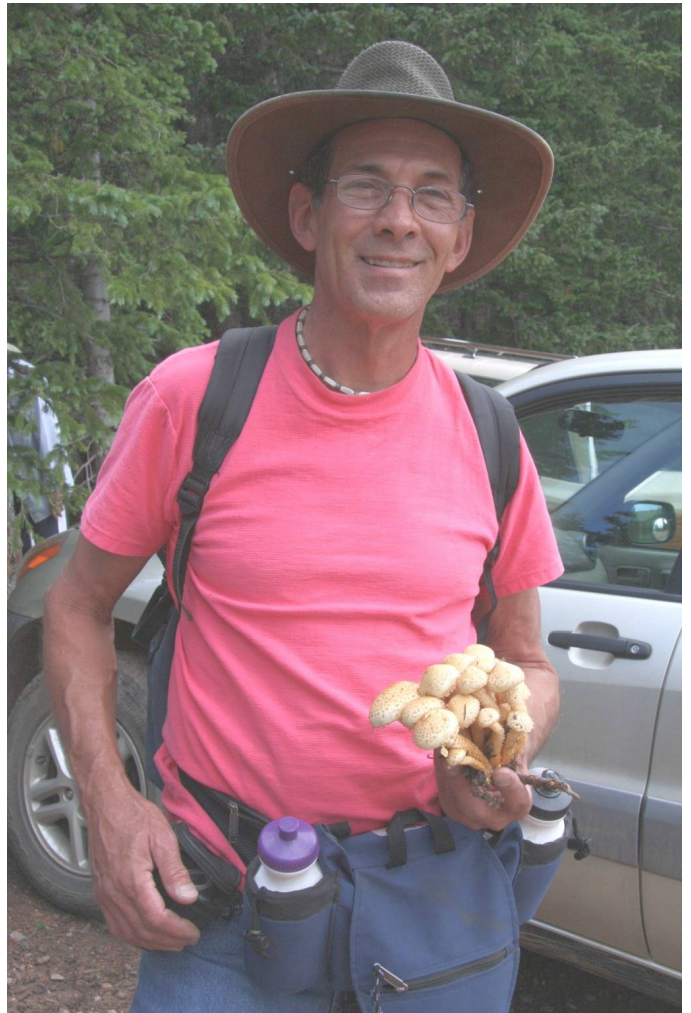
### Photo Gallery:



Sangres Foray members from L: Jim Provci, Freia Bradford, Tom Abbot, Bud Bennett, Esther Price, Lee Barzee, Jeanene & Bill Havelka



*Cortinarius* sp?



Tom Abbot with some *Pholiota Squarosa*

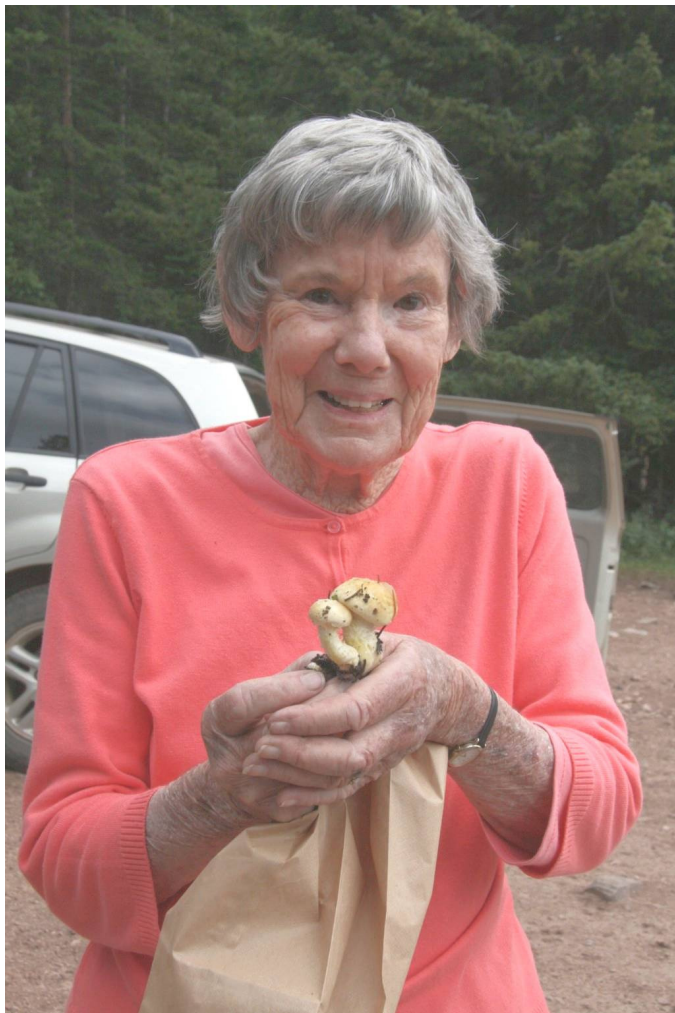




Lee Barzee hard at work



Jeanene & Bill Havelka found the mother lode of Chanterelles at the Music Pass trailhead.



Esther Price with ??



Freia Bradford sent in this *Boletus barrowsii* photo taken in the Wet Mountains on September 2nd.



Freia also found this *Hygrophorus speciosus*



## What's Cookin':

Jim Provcí brought a jar of these wonderful pickled Hen of the Woods mushrooms to share during lunch on the Sangres foray. Since we don't have Hen of the Woods in our neck of the woods, the recipe has been converted to use Honey Mushrooms instead. Enjoy.

### Sweet & Sour Pickled Honeys

[MMHC *Spores Illustrated*, July-Dec., 2004]

*From Jim Provcí. Makes 8 pint jars.*

Use approximately 2 pounds of small to medium-size fresh, firm "honeys". Cut these into 1 to 2" pieces (to loosely fill the jars)

2 tsp. salt

1/2 Tbs. whole allspice

1 cup onion, chopped medium-fine

5?dried bay leaves

2 cups of sugar (Jim says he used 3)

4 cloves of garlic, halved

Boil the honeys in plain water with spices and skim off the foam. Rinse the honeys in hot water and throw away the water used to boil them. Bring a new batch of vinegar/water/sugar mixture to boil. Then put the salt, onions, garlic, jalapeño pepper and spices in jars. Add honeys and cover with the vinegar/water/sugar mixture. If not enough to cover, mix more vinegar and water. Bring to a boil; boil for one minute. While the mixture is coming to a boil, fill the canning pot with enough water so the jars will be fully immersed. Boil jars and lids for 15 minutes to sterilize. Drain.

*Add to each jar:*

5?whole cloves

5?peppercorns,

5?whole coriander seeds

? tsp.mustard seeds

? clove garlic

? jalepeno pepper (may use more or less of this)

Pack mushrooms over spices. Pour in vinegar mixture (that the mushrooms were boiled in) to within 1/2" of top of jar. Put on sterilized caps. Set on rack in the canning pot, filled with enough boiling water to cover the jars by about 2 inches. Do not allow jars to touch each other. Bring back to boiling. Boil for 20 minutes if you're at sea level – in Colorado check an altitude chart to see how long to extend the boiling time depending upon the altitude where you live – at 8000 feet you must boil for 35 minutes. Carefully remove jars; set on countertop and re-tighten the caps.

## Special Trout Sauce

This is the sauce that Bill Havelka whipped up at the BBQ. I think that the sauce went quicker than the fish...

1cup real mayonnaise

A nice hand full of fresh basil finely chopped

2-3 garlic cloves finely chopped...a little salt....a little pepper...mix well.

## Newsworthy:

September is national mushroom month in Canada. In Canada, mushrooms rule, with more than 200 million lbs. (91,000 tonnes) grown annually. Most are sold fresh, while some are canned. According to Mushrooms Canada, (a national, voluntary, non-profit organization founded in 1955) there are well over 100 mushroom farms nation-wide, with 50% of the production in Ontario, 35% in British Columbia, 10% on the Prairies and 5% in Quebec and the Maritimes. (source: EdmontonSun.com)

## Didn't get enough mushroom hunting this year? Head to Mendocino, CA:

MENDOCINO, Calif., Sept. 2 /PRNewswire/ -- The Mendocino Coast, Northern California's Mecca for people crazy about mushrooms, will take center stage November 1<sup>st</sup> as Mendocino Mushroom Madness gets underway. Among the scheduled 18 events are winemaker dinners, walks, lectures, workshops, cooking classes and mixers. A partial list follows with details, menus and recipes at <http://www.MendocinoFun.com/mushroom-madness>.

One estimate puts the number of mushroom varieties found in Mendocino County at 3,000. Among them is the Candy Cap, the rare maple-flavored mushroom used for making delicate sauces and ice cream. Try sampling the mushroom ice cream at Frankie's that is made from a sweet "candy cap" mushroom that tastes pretty good, not fungi-like. Mendocino Coast Mushroom expert Eric Schramm, dubbed by the New York Times as the "King of the Candy Caps," ships more than 60,000 pounds of locally-grown mushrooms annually, including two-thirds of the entire global Candy Cap crop.

## Really Old Beer:

The Fossil Fuels Brewing Co. ferments a yeast strain found in a piece of Burmese amber dating from about 25 million to 45 million years ago. The company introduced its pale ale and German wheat beer with a party last month at one of the two Bay Area pubs where Fossil Fuels is made and served.

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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## MYSTERY MUSHROOM

by Martha Zenger

I can add color and flavor to any dish, but can also be watery or rubbery..... I am a beautiful mushroom, not too common in CO. I fruit in late summer and fall. I like to grow in humus and rich composted areas, on decaying vegetation, in yards and orchards. I am bulky and show off my lavender color, which fades to pinkish cinnamon brown. My gills are lavender turning brownish with age. They are narrow, crowded and attached. My Spores are pale pinkish buff. My stalk is short and stocky, bulbous, pale violet, bruising dull lavender. My flesh is dull lilac, fading to pallid. Odor faintly fragrant – mild taste.

I do have more than one common name BUT what is my PROPER NAME and what FAMILY do I belong to?

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.

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