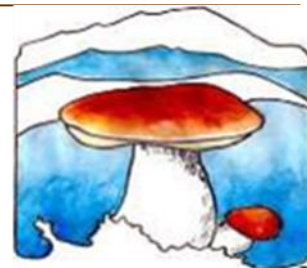


Spore-Addict Times



The Newsletter of the Pikes Peak Mycological Society 1974-2013

September 2013

The Leccinum Genus

Volume XXXVIII Issue 5

Monthly Meeting

When?

Monday Sept 23

Mushroom Identification

6:30-7pm

Meeting comes to order at
7 pm

Where?

Bear Creek Park,
Administration Building

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In the Boletaceae family, the *Leccinum* genus is relatively easy to identify, but determining a species is difficult without the help of genetic mapping.

Boletoid in appearance with a white or yellowish pore surface, the *Leccinum* are differentiated from other bolete by the presence of scabers (or “scruff”) on the stem that darken with maturity.



Photo credit: Ashley Anderson

Leccinum sp. found in Northwoods neighborhood of Woodland Park.

In the photo above, these orange caps were found in grass among aspens, to which they presumably have a mycorrhizal relationship. The bruising was purple-grayish. Some blue staining was seen on the stipe (not shown in this photo).

When looking to identify *Leccinum* species, in Mushrooms of Colorado or another reference, be aware of the note that some may be edible, while other undefined species may be inedible. Ones found under aspen are thought to be more likely to cause issues when eaten.

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September Presentation

POLYPORES

By Brian Barzee

Brian Barzee will present a slideshow on polypores. He will discuss edibles, medicinals, a general showing of the strange, the polypore nuts, and possible future directions of polypore knowledge.



Lee Barzee holding a
Phaeolus sweinitzii

Photo credit: Brian Barzee

Mushroom Identification Notes

By Bud Bennett

On a recent hike to Lower Sand Lake near Music Pass, Renee Bennett took this excellent photo of a *Clitocybe squamulosa*. It is very similar to *C. gibba*, but the stalk is darker than the cap. It is interesting that the photo in "Mushrooms of Colorado" shows a darker stalk for *C. gibba*, but the description says the stalk is "usually lighter in color than the cap". The photo of *C. gibba* from Arora shows a very pale stalk.



This photo shows all of the elements of the *C. squamulosa*, including the dense white mycellia at the base of the stalk.

A Rare Find: *Amanita bisporigia*

By Brian Barzee

During the first week of August, Esther Price found a rare Amanita, pictured below.



The specimen was presented to the herbarium in Denver, much to the delight of Vera Evenson and staff at the Sam Mitchell Herbarium.

Mushroom Burgers with Barley

WATCH the Recipe Here:

<http://www.youtube.com/watch?v=pnWTfAJL5Bw>

Ingredients:

1 small potato, peeled and cut into 1/2-inch pieces
3 tablespoons olive oil, divided
1 portabello mushroom
12 cremini mushrooms
10 shiitake mushrooms
1/2 teaspoon dried thyme
2 Tablespoons balsamic vinegar
1 cup cooked barley
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper

Preheat oven to 375° F.

Boil potato until tender. Mash with a fork. Trim off the stem of the portabella mushroom and scoop out the gills. Chop into 1/2-inch pieces. Thinly slice the crimini and shitake mushrooms.

Heat 1 tbsp of oil over medium heat. Cook portabello mushrooms and dried thyme for 6 to 8 mins, until they soften and sweat. Add the crimini and shitake. Cook for 10 minutes, until the mushrooms sweat and it dries up.

Deglaze the pan with vinegar.

Chop the mushrooms finely. Combine mushroom mixture with the potato, barley, salt, pepper, and mushroom mixture in a mixing bowl.

Shape into patties.

In skillet or nonstick sauté pan, heat the remaining 2 tbsp oil over medium-high heat. When hot, add patties and cook until browned on each side, 6 –10 minutes.

Transfer oven-safe pan to the oven and bake for 12 -15 minutes, until the burgers are firm and cooked through.

Watch the video for full technique and to credit the creator of this recipe

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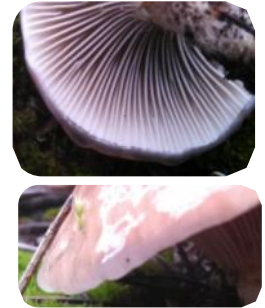
CHARACTERISTICS OF MUSHROOM CAPS

Hygrophanous and Viscid Features

Most often the cap is first to catch a mushroom hunter's attention on a foray. When fresh and moist, some may appear shiny or have a very moist, skin-like coating. Mostly transparent, this cellular layer of tissue acts, just as our skin does for the human body, as a layer of protection. As it dries, the viscous coating may influence the color of the cap, due to the water content, which is a hygrophanous effect of being transparent when moist, and becoming opaque when dry. This is another reason that matching a field specimen to a photo in a book is not reliable for identifying mushrooms by just appearance.



Found under a pine, in mixed conifer aspen forest behind Meadowood Park in Woodland Park, following 48 hours of continuous rain showers the second week of September, the viscous coating on this fruiting body glistened in the sun. It was easily lifted from the surface of the cap in one unbroken, translucent piece.



Terminology

Hygrophanous: having such a structure as to be darker, translucent layer when wet, paler and opaque when dry.

Viscid: sticky or slippery; higher viscosity (slow flow rate if liquid), a glutinous cellular covering that is shiny when wet, sticky when moist and dried in dry weather.

Foray Reports and Photos

By Krista Farmer



On August 7, 2013, Esther Price, Dennis Craig, and I (Krista Farmer) went on a foray to the Wet Mountains to take advantage of the abundant crop of *Boletus edulis* that we'd heard so much about. We weren't the only ones with that idea. There were dozens of people out hunting mushrooms. The good thing was that there were plenty of mushrooms for everyone.

As Dennis drove, Esther and I spotted from the car. There were mushrooms everywhere. In addition to finding lots of boletes, we found *Lactarius deliciosus*, *Amanita*, *Gomphidius glutinosus*, and *Sarcodon* (so beautiful!). Esther even found a few chanterelles. At times, we had to be careful where we stepped, the mushrooms were so numerous.

During our all-day outing we experienced clouds, rain, hail, and plenty of sunshine, too.

It was a very enjoyable day all around.



Dennis Craig with boletes



Esther Price

Spore-Addict Times

The Spore-Addict Times, the official newsletter of Pikes Peak Mycological Society (PPMS), is published monthly from April to September. All articles appearing in this newsletter may be freely reproduced, unless otherwise noted, for use in other newsletters provided 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 is a nonprofit organization dedicated to the advancement of mycology. Membership is open to anyone wanting to study mycology. Annual dues are \$20 (additional \$5 fee for a printed newsletter April to Sept) for individual and family memberships and may be paid at the first annual meeting.

Submissions of ideas, articles, letters, artwork, and recipes are welcome. Photos and stories may also be submitted to be posted on the website.

Mystery Mushroom

July's Mystery Mushroom was *Hydrophorus chrysodon*,
page 65 in Vera's book.
Correctly Identified By Pat Gustavson

I am found in August and September in mixed conifer
forests on the ground in needles or duff.

My cap is dry, orange, margins initially inrolled
but become wavy. I produce a white spore print.

I look like another treasured mushroom until one
notices teeth beneath the cap.

Who am I?



Amanita sp found near
Mule Creek of HWY
67N Sept 14.
Photo by AAnderson



Helvella sp found in
Woodland Park Sept 15.
Photo by KFarmer

Pikes Peak Mycological Society

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