



SPORE-ADDICT TIMES

PIKES PEAK MYCOLOGICAL SOCIETY OF COLORADO SPRINGS APRIL 1986 NEWSLETTER

The meeting for the month of April will be held at 7:30 PM in the Rastall Center at Colorado College on Monday the 28th. Both the April and May meetings will be held at the usual place, however the college is going to be using "our" meeting room for classes for the fifteen months after May. We have found a new home at Otero Bank at Highway 115 and Cheyenne Mtn. Blvd which we will use beginning in June. Ken Pals will present our program this month. It will be a slide and lecture presentation illustrating fungi of the Rocky Mountain area with information on identification. Some of us will remember Ken from a program he presented last summer at the Bear Creek Nature Center.

As we begin a new season the usual appeal for prompt payment of membership dues is made, as is a call for help with some of the club functions. Dues will again be \$7 for a family membership and may be paid at the meeting or by mail to Pat Gustavsen at 4460 Arrowhead Dr., Colorado Springs 80908. Help is needed with refreshments at the meetings and in leading forays. Please consider assisting if you are able.

A board meeting of the officers of the Society was held February 17th. Major topics were programs for the coming season and ways to add to our membership. We have a very interesting series of programs planned with most of the presentation dates arranged. The May program will for example be on the mushroom tour of the Himalayas which took place last year. We plan to augment membership by obtaining more exposure in various media: Channel 13, displays in libraries and banks, articles in the Gazette Telegraph and programs presented chrough the City Parks Department. Toward this end, Dennis Craig and Don Berrigan will in August present through the Parks Department a program in basic mushroom identification followed by a conducted foray. George Davis has also agreed to give a presentation to another group. Other topics discussed included fund raising activities such as monthly raffles at the meeting also formalizing a foray log to keep records of all foray details, place, date, weather conditions preceeding, specimens collected etc..

Our first foray is tentatively planned for mid May, weather cooperating and if prospects for Morel and Pleurotus collecting seem good. The phone committee will notify members if the event is to take place when plans firm up. We hope to hold a number of joint forays this season with the Denver and Pueblo societies.

An excellent tutorial was presented by Linnea Gillman and Scott Allman of the Colorado Mycological Society on home cultivation, primarily of Pleurotus. This took place this month at the Rastall Center and was attended by twelve of our members and six members of the Pueblo Society. A slide program supported by a "how to do it" manual stirred the enthusiam of the attendees. A hands-on, do it yourself session using cultures and media provided gave everyone a chance to test their understanding and techniques. Supplies of cultures, agar media, sterile grain, and bundles of straw to take home were supplied each participant. Samples of contaminated growth illustrated what could go wrong. I thought that I recognized several samples as former leftovers on the rear of home refrigerator shelves I have visited. It was not only a very interesting and informative afternoon, but also an excellent opportunity to meet some of our Pueblo neighbors. The Pueblo group is fortunate to have as a member Beth Olson, a microbiologist from a Pueblo hospital. Also attending was Doug lipley, a biologist from Air Force Academy.

IDENTIFICATION TIPS...

Agaricus arvensis--almond extract

In a past issue a few notes on the use of odor to identify were given. In a recent issue of the Mycena News of the San Francisco Mycological Society, a very good article of some depth on this subject was published. The following information has been abstracted from that reference and is offered to applement previous notes:

Agaricus bernardii--brine-like Pleurotus ostreatus--black pepper Coprinus micaceus--mothballs Entaloma ferruginans--chlorox Camarophyllus (Hygrophorus) russocoriaceus--cedarwood (also some Cortinarius) Hygrophoropsis olida--bubblegum Psathyrella bipellis--root beer Russula xerampelina--fish or shellfish Tricholoma saponaceum--grapefruit Lepiota rhacodes and L. roseifolia -- sweet mushroomy and brine-like Lepiota cristata and clypeolaria -- spicy/musty (also Cystoderma) Leucopaxillus--wet animal fur/wool Marasmius oreades and M. albogriseus--hydrogen cyanide (crushed apple seeds) Collybia--"fungoid" (?) Entoloma, Tricholoma, Agrocybe--cucumber or watermelon rind Hebeloma, Pluteus, Volvariella--radish Hebeloma (some), Stropharia, Pholiota--green beans or peas Inocybe (most, contrast with Cortinarius and Hebeloma) soapy-fruity or potato Tricholoma (Armillaria) ponderosa (MATSUTAKE) -- almond extract Melanoleuca--meaty, especially when cooked Lactarius and Russula--acidic to fruity Suillus--pinesap/acidic Psathyrella and Cortinarius--humus

Odor is best detected in fresh, mature specimens and when they are warm. Odor ay be concentrated by holding specimens in a closed container, then opening nd smelling.

CULINARY CORNER...MUSHROOM TART

1 pound mushrooms (your choice)
3 tablespoons butter
1 small onion chopped medium fine
1/2 cup half and half
2 tablespoons flour
1 teaspoon salt
1/4 teaspoon pepper
1 large egg white

In a skillet melt butter and add onion, cook until yellowed, stirring often. Add mushrooms, cooking until wilted (10 min.) stir in flour, then cream and salt/pepper. Stir constantly until thickened, then cool. Brush egg white beaten until frothy over all surfaces of cream cheese pastry pie shell, fill with mushroom mixture and bake at 425 until filling is set (25 minutes)

Cream cheese pastry shell: beat together 6 tblsp. butter and 3 oz. cream cheese. Work in 3/4 cup all-purpose flour. Chill until firm, roll out, fit to 8 inch pie plate and flute.

Noel Damon...editor