

SPORE-ADDICT TIMES

PIKES PEAK MYCOLOGICAL SOCIETY OF COLORADO SPRINGS JUNE 1986 NEWSLETTER

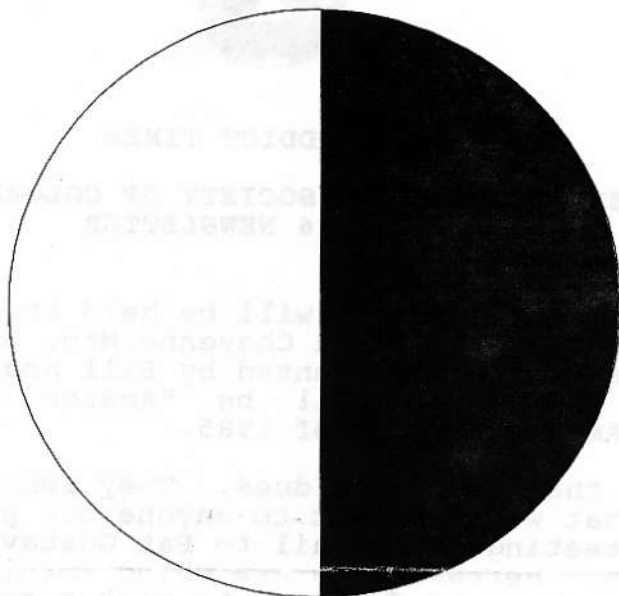
The meeting for the month of June will be held at 7:30 PM in our new meeting room at Otero Bank at Highway 115 and Cheyenne Mtn. Blvd. on the fourth Monday, June 23rd. The program will be presented by Bill and Karen Adams of the Pueblo Mycological Society. The subject will be "Amazon Mushroom Tour" and will illustrate the South American foray of 1985.

A last reminder on the payment of dues. They remain \$7 per family. This is the last newsletter that will be sent to anyone but paid up members. Payment may be made at the meeting or by mail to Pat Gustavsen at 4460 Arrowhead Dr., Colorado Springs 80908. Refreshments are being furnished this year by sign up at the meeting. Please be kind enough to pick a convenient month and do your part to make our meetings enjoyable.

Dennis Craig has again come forward to solve our foray problem by serving as foray chairman. His first effort was a foray for morels at the Indian Creek Campground. A very limited number of specimens were found by almost all at the well-attended outing. The previous week Dennis had found considerable numbers of the tasties, but they were hard to locate on the foray. Although collecting could not be described as good, a fair number of genera were found. Besides Morchella various species of Polyporus, Coprinus, Cortinarius, Discina, Xeromphalina, Peziza, Panaeolus, Lentinus, Pholiota, Clitocybe, Collybia, Paxillus, Bolbitius and Lycogola were found. Lee Barzee has dried and made spore prints of nine species which she can make available for study if anyone so wishes. She offered a suggestion which I thought rather good, that one limit his collection on a foray to a number of specimens which could be studied in a reasonable length of time rather than gather a large collection doomed to end in the trash. I know I have been guilty of over-picking on occasion in the heat of pursuit, only to find myself too tired at the end of the day to give the needed effort to study prior to decomposition.

The cultivation group, is still hopeful of Pleurotus fruitings. Several of the members have been active in their propagation efforts and we have fungus in all phases. Boiling has been conducted by all, but it seems that the cutting of the straw has daunted those who tried. It's really amazing the mess a lawnmower can make when fed a diet of loose material! Bring your notes to the meeting and we will compare and see now the ongoing saga of man against mycelia is going.

Book of the month: Harper's Mushroom Reference Guide and Check List. Spiral bound, 8 1/2 x 11, 170 pages. The guide is an effort to condense thirteen commonly used mushroom books and is for use by the serious beginning mushroomer and the more advanced mycology student. It is a compilation of material from Lincoff, Miller, Smith, Glick, Courtenay & Birdsall, Arora, Thomas, Lange & Hora, Phillips, Pacioni, Christensen. Species are listed in tabular form with alternate scientific as well as common names. Edibility and poisonous look-alikes are also covered. Data on locality, habitat, time of fruiting, relative abundance are included and there is room to enter remarks by the user. Different color paper is used to separate Ascomycetes, Basidiomycetes and Myxomycetes. The classification system is somewhat like that of the Audobon Society Field Guide. A list of the Genera appears at the beginning of the book and follows the order of the species listed. There is an index of scientific names at the end of the book, species are listed in alphabetic order within each genus. There is also a short dictionary of Latin words used in naming fungi. The tabular form of the book also makes cross reference to the original field guide easy.



SPORE PRINT FORMAT

A partial listing of spore color by genus follows:

WHITE, CREAM, YELLOW...Amanita, Lepiota, Pleurotus, Panus, Lentinellus,
Armillaria, Clitocybe
PINK, SALMON, BROWNISH-PINK, REDDISH...Pleuteus, Volvariella, Phyllotopsis *
RUST, OCHRE, CHOCOLATE-BROWN...Pholiota, Conocybe, Hebeloma, Galerina,
Gymnopilus, Agaricus *
GREEN, GRAY-GREEN, OLIVE...Chlorophyllum, Phylloporus or-bm to yellowish-brown *
PURPLE-BROWN, PURPLE-BLACK, BLACK...Panaeolus, Psilocybe, Coprinus

CULINARY CORNER...Stir-Fried Oyster Mushrooms and Shrimp, serves 2 to 4

(from Kate March Original Recipes, courtesy of Colorado Mycological Society)

1	Tblsp.	cold water
2	Tsp.	corn starch
1	Tblsp.	soy sauce
1	Tblsp.	pale dry sherry
3	Tblsp.	peanut oil
1		small onion finely chopped
1/2	Tsp.	fresh ginger, peeled and finely chopped or grated
2	Cups	oyster mushrooms, wiped or washed and sliced
1	Cup	wild asparagus cut into julienne strips about 2" long
1/4	Lb.	medium shrimp, peeled and deveined
1/2	Cup	pineapple chunks

In a small bowl combine the water, cornstarch, soy sauce and sherry.

Heat a 12" wok or iron skillet over high heat for about 30 seconds. Add the oil and heat for another 30 seconds. Add the onion, ginger, mushrooms and asparagus and stirring constantly, stir-fry for 2 minutes. Add the shrimp and stir-fry for 3 minutes. Add the pineapple and mix thoroughly. Recombine the cornstarch mixture and add it to the shrimp. Stir until the liquid thickens.