



SPORE-ADDICT TIMES

PIKES PEAK MYCOLOGICAL SOCIETY OF COLORADO SPRINGS AUGUST 1986 NEWSLETTER

The meeting for the month of August will be held at 7:30 PM at Otero Bank, corner of Highway 115 and Cheyenne Mtn. Blvd. on Monday, August 28th. The program for this month will be a NAMA slide show dealing with toxic and hallucinogenic mushrooms. Let's start something new at the next meeting...if you would care to bring a mushroom specimen plus reference books to the meeting, as a group we will practice identifying them after the regular meeting. Obviously, the number of specimens must be limited.

Several errors were present in the club roster in the last mailing. Please make the following corrections to your list: Add Douglas and Arlene Ripley to the roster..(welcome to our new members)..3165 Downhill Drive, Colorado Springs, CO. 80918 590-7781. Glenn and Rosalie Roberson have a new address, 1121 E. Columbine, 80903. Mike and Jean Chladek's correct phone number is 597-6723. The phone committee has been active announcing fast breaking news about our foray schedule. If you haven't been called, check the roster to be sure your phone listing is present and correct. Another error involved a foray schedule, the early August foray was the 2nd, not the 22nd as published. This correction was made at the last meeting, but if you were absent please make note.

This year is shaping up as an outstanding one for the collector. Our thanks to the Adams' of Pueblo for an OUTSTANDING joint foray. The area to which we went offered a bumper crop of Boletus edulis and shopping bags were filled by most of the participants. Lactarius deliciosus was also collected in great quantity. Our foray to the Air Force Academy was not as fruitful, but an enjoyable outing none the less. The class taught at the Nature Center by Don and Dennis was quite successful and the subsequent foray at the Crags was well-attended by the "students" who were very enthusiastic collectors. An excellent assortment of specimens was collected including the Lactarius and Leccinum edibles. Recent scouting of the Rampart collecting area has yielded baskets full of Chanterelles, although recent trips up Pikes Peak indicate the fruitings there may have tapered off. The foray to the Mount Rosa area up Gold Camp road provided rather limited collecting, Chanterelles and Russulas were prevalent. Upcoming forays include the weekender to Rocky Mountain Park. Please see Liz Ras for information on this Labor Day weekend foray, it promises to be great fun and should provide outstanding collecting opportunities.

A number of our members, who wish out of modesty to remain anonymous, have experienced difficulty in find their way back to the foray field departure point. This is rather easy to do when one is concentrating attention on the area at foot in search of fungi. After wandering around over hill and valley, it may be a bit difficult to head directly back. For anyone interested in use of map and compass, bring your compass to the next meeting and there will be a brief review of compass use. We will also discuss the use of whistles for signaling purposes.

Aug, 1986

As a happy result of the recent bounty of edibles, I found myself faced with the problem of preserving quantities of mushrooms. Drying seemed appropriate, considering the recent warm days, intense sunshine and low humidity. The problem was one of finding a way of spreading out the mushrooms such that air could freely circulate around them and also making it possible to easily bring them indoors should one of the frequent afternoon thunder storms occur. The solution was readily at hand in the form of window screens (to my long-suffering wife's dismay--you may recall some mention of her perception of my idiosyncrasies regarding the cultivation of Pleurotus in the bath tub as mentioned in the last newsletter). Modern window screens have rigid aluminum frames, are made of light fibreglass netting which is easily washed and does not stick to anything, and are readily removable from the window frame. Spreading the mushrooms on these screens made it easy to pick up the entire crop for rapid movement indoors, and when supported upon blocks of wood, allowed free circulation of air about them for rapid drying. The scheme worked to perfection with one (I claim) minor flaw. Drying was so rapid that the specimens became feather-light earlier than anticipated and when at last I checked them, I found the afternoon breeze blowing them off the deck. In my haste to grab the remaining morsels, I bumped one of the screens, causing it to slide off the deck. In my haste as I reached for the screen, I tripped on a loose board, landed upon another screen managing to bend it in half. Wives can be so unreasonable!

From a recent issue of Business Week comes: A Mushroom Lover's Fantasy...Morels all Year Long. "One of the most sought-after taste treats for mushroom connoisseurs is the morel. These spongy fungi, which sell for up to \$40 a lb., are prized around the world for their exquisite flavor and scent. But they are devilishly difficult to get. Morels grow wild only in certain parts of the world--in damp cold forests--and during their short season, thousands of fanciers comb the woods for them. Neogen Corp., may be able to save them the trouble. Working with researchers from Michigan State University, the Lansing (Mich.) biotechnology company has found a way to make the delicacy available year round. Although the scarce fungus had been cultivated in small quantities before, the researchers say they can grow the mushroom in commercial quantities. The secret is carefully duplicating the growing conditions--humidity and moisture in the soil--that the mushroom requires in the wild. Neogen plans to license the technology to several growers by 1988."

A recent article in "Mushroom" on the etymology of fungi offered a few examples of some of the Latin derivatives of modern terms. It stirred my curiosity and motivated me to do a bit of research in this area. While it is true that Latin is the official language of Botanists and Mycologists, most of the terms used are actually of Greek origin. This of course derives from the conquest of Greece by the Romans and the absorption of much of the Greek culture, including language. It may prove helpful in remembering characteristics of various species to understand the meaning of the names. There is much usage of prefixes and suffixes to modify the meaning of words. A few of the more common of these are:

Suffixes

- inus, -ideus, -ceus, -opsis, -oides, -aria, -alia meaning of or pertaining to, resembling. Thus Amanatopsis implies resembling Amanita; Coprinus from copros, dung and -inus, pertaining to.
- loma..margin Hypholoma..fringed margin; Tricholoma..hairy margin Entoloma..inrolled margin
- ceps, -cybe, -cephala..head Inocybe..fibrous head; Clytocybe..depressed head; angusticeps..small head
- pes..foot or base velutipes..velvet foot; brevipes..short foot
- derma..skin Ganoderma..with shining skin
- olens..smelling of suaveolens..sweet smelling
- escens..becoming brunescens..becoming brown
- ella, -ellus, -lina small or somewhat Volvariella..small Volvaria

Prefixes lact-..milk Lactarius..pertaining to milk
 lacc-..paint Laccaria..pertaining to paint
 myco-..mushroom mycology..study of mushrooms (Agaricus..mushroom)
 pseudo-..false or confused with Pseudohydnum..confused with Hydnum
 calo-..beautiful calopus..beautiful foot
 sarc-..flesh Sarcodon..toothed flesh
 grav-..heavy, weighty, strong graveolens..strong smelling
 sub-..almost subrutilescens..almost becoming red
 hygro-..moist Hygrocybe..moist head
 hydro-..water Hydrocybe..head of water
 psathyra-..fragile Psathyrella..small fragile

Colors lute- or flavi-..yellow cyno-..blue
 sangui-..blood red purpur-..purple
 rube- or erythro..red auranti-..orange
 melan-..black aureo-..gold
 leuco- or albo-..white viridi-or vire-..green

Other commonly used terms

annulata..with veil	tomentose..with cottony hair
striate..lines on margin	umbo..nipple shaped
infundibulaform..funnel shaped	viscid..sticky to slippery
rugoso..wrinkled	squamosus..with scales
imbricatus..covered with tiles	procerus..tall
omphalia..navel or small depression	

If comparison of the terms above with many of the familiar genera and species names is made, it may prove easier to associate macroscopic characteristics with the name.

CULLINARY CORNER

The recent bounty of chanterelles challenges the imagination for new receipes. The following is an original (I think) use for the harvest...

BREAKFAST CHANTERELLES

1 cup sliced fresh Chanterelles
 2 tblsp. butter
 2 shallots minced
 1/4 cup finely chopped ham
 1 tblsp. flour
 few drops Maggi
 salt and white pepper to taste
 Half and half (~1/2 cup)
 tarragon to taste
 toast

Saute the shallots briefly in the butter; add the mushrooms and saute over high heat until moisture is evaporated. Add the ham (cooked) and reduce heat. Add the flour and cook until lightly colored. Add half and half to consistency of sauce preferred together with seasoning. Serve over toast...serves one.