

SPORE-ADDICT TIMES

PIKES PEAK MYCOLOGICAL SOCIETY OF COLORADO SPRINGS SEPTEMBER 1987 NEWSLETTER

The September meeting of the society will be on Monday the 28th. The time is 7:30 at the usual place, Otero Savings and Loan, corner of highway 115 and Cheyenne Mountain Blvd. Our program for the evening will be the second part of the slide show on the Friesian Method of Classification, at least we are going to try it again. We have had some trouble in getting the right combination from NAMA.

ESTES PARK 1987 (By George)

"I'm happy to report that our trip to Estes Park this year was once again a resounding success. Although we expected to have about 20 people for this annual event, based on the response we received earlier in the year, there were only 11 who had signed up as Labor Day approached. Unfortunately, due to circumstances beyond control, there were four cancellations at the last minute. We thank you Liz for all your hard work in making the arrangements for this trip.

Doctor Gapter met us at the cabins along with a couple from Poland and their two children. After lunch (we all packed our own for the noon meal on the first day) we headed into Rocky Mountain National Park. Doctor Gapter led us to several areas, including his favorite collecting spots. Some of the areas he took us to were new to us and we noted them for future forays in better years. The conditions were very dry in the park, even dryer than in our local area. We did find a few mushrooms, but it was definitely not a good year in that part of the country. Frieda found 3 or 4 Chanterelles and we all found several *Suillus luteus* (slippery jacks), some of which were found growing under a stream bank, as if desperately seeking a place with enough moisture. There were some other species found, but nothing in profusion. Lee Barzee took notes and has a complete record of our foray results.

One of the nice things about our annual trip to Estes Park is the accommodations. They allow us to really interact with each other, including the fun of preparing our own meals and eating together. Of course the scenery and the many great hiking trails to lakes and waterfalls make the trip a unique adventure even when mushrooms are scarce. We were privileged to see both deer and elk in their natural environment which was quite a treat in itself.

The cabins we stayed in are grouped in the shadow of a structure called "Old Man Mountain." It is more of a large mass of boulders and rock formations than a mountain and creates an atmosphere of seclusion that adds to the pleasure of staying there. In the main house is the kitchen that we all used to prepare our meals. One cabin, which slept 10 people, was located about 75 yards from the main cabin up a well-lit trail. Even though it doesn't seem possible, two of our party managed to lose their way going from the main cabin to the one up the hillside to retire for the night. No, Frieda wasn't one of them. When Frieda and I left about 10 minutes later, we saw a light about half way up Old Man Mountain and heard voices discussing the strange surroundings and wondering where the trail had been left. One wonders if we possibly could have overlooked some mushrooms if we have such difficulty finding an object as large and imposing as a cabin that sleeps 10 people."

CULLINARY CORNER

The season this year has been so lean that a recipe relevant to the species collected recently is hard to come by. Our joint foray to the Wet Mountains failed to repeat the successes of last year. While some Boletus were found the amounts were scarcely enough to provide a meal and insufficient to allow quantities to be dried for the coming year. Coprinus do show forth from time to time, and store-boughten are always there, so

From MUSHROOM MADNESS published by the Mt. Pisgah Arboretum:

BREAKFAST MUSHROOM DELIGHT

- 1/2 lb. meadow mushrooms (half sliced, half finely chopped)
- 3 Tbsp. butter
- 1 small yellow onion (chop fine)
- 2 shelled hard-cooked eggs
- 2 tsp. grated Parmesan cheese
- 1 tsp. tarragon
- 1/4 tsp. black pepper (grate)
- 1 Tbsp. flour
- 1/4 c. milk
- 1 tsp. soy sauce
- fresh chopped parsley

Saute sliced mushrooms in 1 Tbsp. butter til tender; set aside. Saute onion and remaining mushrooms in 1 Tbsp. butter until done. Cut eggs in half lengthwise. Remove yolks, put in small bowl. Add half of onion-mushroom mixture and half both cheese and tarragon Stir in pepper and mash all well. Spoon into egg whites and place on dishes. Melt the remaining butter in saucepan and stir in the flour to form a roux. Add milk gradually, and stir in soy sauce and remaining cheese and 1/2 tsp. tarragon. Cook until smooth and creamy. Pour over stuffed eggs and top with sauteed mushrooms and chopped parsley. Serves two.

As we have all been told so many times, collecting should be done in a scientific manner. This implies good habits of observation and record keeping. A valid set of reasons for abiding by these guidelines includes increasing our knowledge, more accurate identifications, and improving the data base of mushrooms native to our area. The Minnesota Mycological Society published a short form to facilitate the recording of field data and a copy follows. I highly recommend it for field use.

SPECIMEN # _____
DATE: _____ COLLECTED BY: _____ LOCALITY: _____

_____		COUNTY _____	STATE: _____	
<u>HABITAT</u>	<u>SUBSTRATE</u>	<u>HABITAT</u>	<u>CAP</u>	
<input type="checkbox"/> Broadleaf woods	<input type="checkbox"/> Live wood	<input type="checkbox"/> Solitary	<input type="checkbox"/>	<input type="checkbox"/> Dry
<input type="checkbox"/> Conifer woods	<input type="checkbox"/> Dead wood	<input type="checkbox"/> Scattered	<input type="checkbox"/>	<input type="checkbox"/> Moist
<input type="checkbox"/> Mixed woods	<input type="checkbox"/> Broadleaf	<input type="checkbox"/> Grouped	<input type="checkbox"/>	<input type="checkbox"/> Oily
<input type="checkbox"/> Fields	<input type="checkbox"/> Conifer	<input type="checkbox"/> Clustered	<input type="checkbox"/>	<input type="checkbox"/> Sticky
<input type="checkbox"/> Lawn	<input type="checkbox"/> Down wood	<input type="checkbox"/> Fairy ring	<input type="checkbox"/>	<input type="checkbox"/> Slimy
<input type="checkbox"/> Roadside	<input type="checkbox"/> Rotted wood	Stipe: _____		
Surrounding trees/plants: _____	<input type="checkbox"/> Leaf mold	Latex: _____		
_____	<input type="checkbox"/> Needle duff	Odor: _____		
_____	<input type="checkbox"/> Moss	Cap margin: _____		
_____	<input type="checkbox"/> Humus	Taste: _____		
Spore color: _____	<input type="checkbox"/> Soil:firm/clay/sand	Annulus: _____		
Other notes: _____		Volva: _____		
Identification: Family _____	Genus _____	Species _____		

Sept. 1987

From the San Francisco Mycological Society, check your fungal vocabulary:

"When attempting to identify mushrooms by using your books, you need to understand the terms used in the keys and descriptions. Below are some commonly used mycological terms. Try to match the numbers of the words on the right with the meanings on the left. One example has been done for you. When in doubt, consult your favorite field guide, it should help you."

- | | | | |
|-----------|---|------------|----------------|
| <u>22</u> | The stalk that supports the cap | 1. | Annulus |
| <u>14</u> | Another name for the cap | 2. | Areolate |
| <u>12</u> | Another name for the gills | 3. | Cespitose |
| <u>11</u> | The spore-bearing tissue layer | 4. | Context |
| <u>4</u> | The inner substance of the cap | 5. | Cortina |
| <u>25</u> | Located near the top of the stem | 6. | Floccose |
| <u>1</u> | The ring which shows on the stem | 7. | Glabrous |
| <u>5</u> | The cobwebby veil connecting some young caps to stems | 8. | Glutinous |
| <u>18</u> | Like a net or netted on the stem | 9. | Hirsute |
| <u>30</u> | Extending down the stem | 10. | Hispid |
| <u>21</u> | Having no stem: attached at one side of the cap | 11. | Hymenium |
| <u>17</u> | Spread out upon the substrate with no cap | 12. | Lamellae |
| <u>28</u> | Cap with abruptly raised center area | 13. | Lignicolous |
| <u>7</u> | Cap bald, without hairs or powder | 14. | Pileus |
| <u>15</u> | Cap covered with a fine powder | 15. | Pruinose |
| <u>16</u> | Having minute hairs; downy | 16. | Pubescent |
| <u>9</u> | Having a covering of soft, <u>matted</u> hairs | 17. | Resupinate |
| <u>27</u> | Having long hairs: hairy | 18. | Reticulate |
| <u>10</u> | Having stiff hairs or bristles | 19. | Rimose |
| <u>6</u> | Having groups or tufts of woolly/cottony material | 20. | Rugose |
| <u>24</u> | Having small scales | <u>21.</u> | <u>Sessile</u> |
| <u>20</u> | Wrinkled | <u>22.</u> | <u>Stipe</u> |
| <u>8</u> | Very slimy; oozing in wet weather | 23. | Striate |
| <u>29</u> | Sticky or tacky to the touch | 24. | Squamulose |
| <u>2</u> | Having small cracks: roughened | 25. | Superior |
| <u>19</u> | Divided into small areas by deep cracks | 26. | Terrestrial |
| <u>23</u> | Delicate radial lines or grooves | 27. | Tomentose |
| <u>13</u> | Characteristically growing on wood | 28. | Umbonate |
| <u>27</u> | Characteristically growing on ground | 29. | Viscid |
| <u>3</u> | Growing in clusters | 30. | Decurrent |