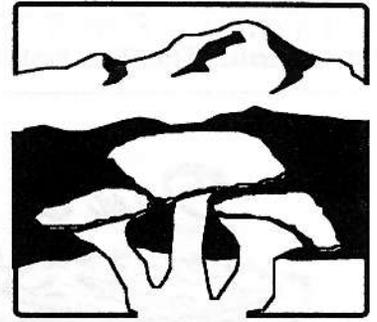


# Spore-Addict Times



The Newsletter of the Pikes Peak Mycological Society

VOL. XIX

ISSUE 5

AUGUST 1995

**MONTHLY MEETING:** There will be no meeting in August. Any necessary business will be taken care of at the annual picnic.

## **THE ANNUAL PICNIC:**

**WHEN:** August 19th

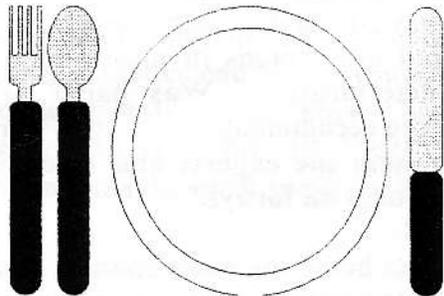
**WHERE:** Dirty Woman Park in Monument

**WHAT TIME:** Arrive at 11:30 and eat at noon

**THE CLUB WILL PROVIDE:**

- ♦ Chicken - Napkins
- ♦ Soft Drinks - Paper Cups

**MEMBERS PLEASE BRING:** Your own



and a covered dish to share (with the recipe for it, if you are willing to share that as well)

**DIRECTIONS:**



- ♦ I-25 N. to exit 161 (Monument)
- ♦ turn west across the bridge
- ♦ turn right, then left on 3rd Street (at 7-11 store)
- ♦ at the end of 3rd Street, turn left on Front Street
- ♦ at the stop sign, turn right on 2nd Street
- ♦ at the next stop sign (Mitchell Ave.), turn left
- ♦ continue on Mitchell to Dirty Woman Park

(Dirty Woman Park is on the left at the foot of Mt. Herman Road). We will be using the Pavilion, which is clearly visible from the entrance.

(Maybe someone will tell us how the park got its name).

## **ANNUAL OVERNIGHT FORAY:**

The annual overnight foray will be held on the 26th and 27th of August in Creede. For the benefit of those who did not receive a schedule from the Creede Chamber of Commerce, following is the schedule of events:

**Registration :** Saturday and Sunday 8:00 to 9:30 a. m. at the Community Center.

**SATURDAY:** Foray - Lectures - Slide shows - Question and answer sessions with experts. (Bring a sack lunch)

**SUNDAY:** Foray followed by a question and answer session. (Don't forget your sack lunch)

Bill Isaacs will be the featured speaker. He is the author of "A Handbook of Rare and Endemic Plants in New Mexico" and "Southwestern Mushrooms and Other Fungi"

A \$10.00 donation is requested at the door.

For more information call: (719) 658-2374 or 1-800-327-2102.

Reservations for accommodations are advised.



## Charcoal Broiling Mushrooms

August mushroom hunting in Colorado frequently results in a mixed bag of edibles. What to do with these different treasures?

Try charcoaling them on the outdoor grill. It's a wonderful low-fat, low-cholesterol, low-calorie way to prepare almost any edible mushrooms.

Slice the mushrooms thickly, and brush them with a favorite marinade (include a little butter or olive oil). Sprinkle on salt, pepper and a few herbs, and cook until done on a fish-grid, an inexpensive grill accessory found at all the discount stores. The best are porcelain or Teflon coated to prevent sticking.

While you're at it, grill some onions, parboiled potatoes or other vegetables along with the mushrooms. If you toss on some marinated shrimp or scallops, you will have a complete dinner, which is absolutely delicious. If the grid is not large enough to cook everything at once, just pile everything on a microwave proof plate as the cooking progresses, and 'nuke for a few seconds before serving.

Bon Appétit!

**THE MUSHROOM FAIR:** Will be held at the Botanic Gardens in Denver on Sunday the 20th of August. Hours for the Fair are from 1:00 P.M. until 5:00 P.M. Gary Lincoff will be a participant in the Fair this year. Having Gary as a participant in the Fair will lend a superb level of expertise to the process of identifying unusual species. Fairly often, a mushroom will be found and brought in for identification that has not been seen in this part of the country. Occasionally a completely new species shows up. I highly recommend the Fair as an opportunity for a learning experience about mushrooms in this area and for the social opportunity it presents.

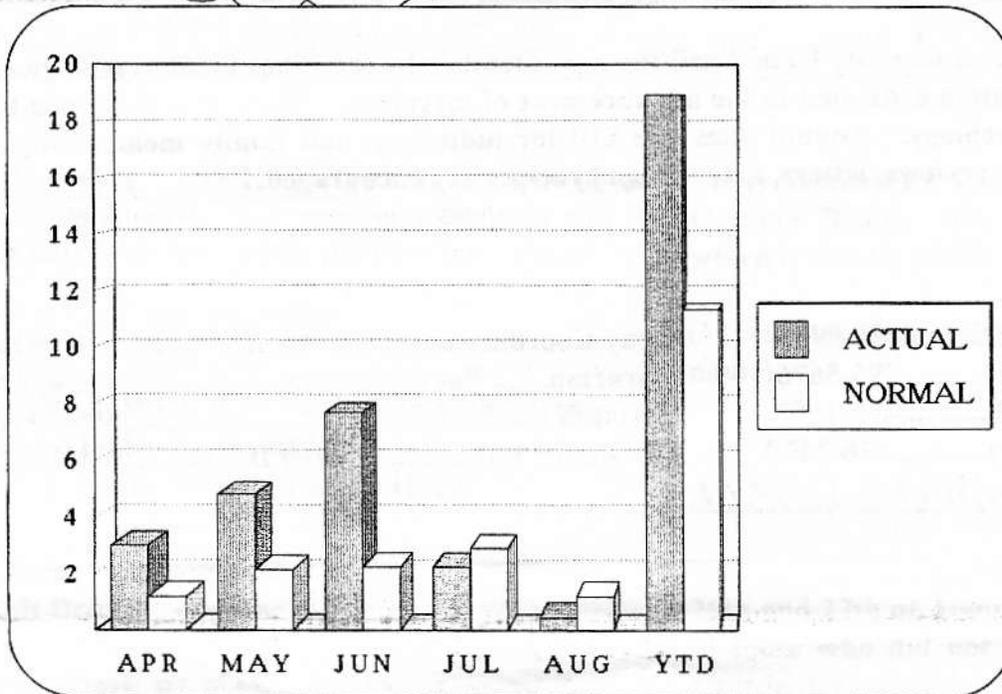
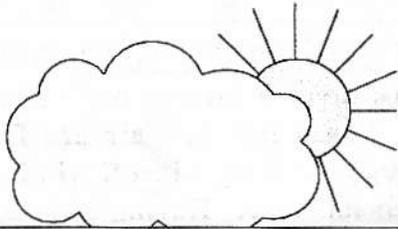
(Gary Lincoff is the author of *The Audubon Society Field Guide to North American Mushrooms* and *A Guide to the Poisonous Mushrooms in the Greater New York Area*. He is also co-author of *Toxic and Hallucinogenic Mushroom Poisoning*.)

### NEWS YOU CAN USE : (From the *Kansas Mycologist*, by Ron Meyers)

"Since I first became interested in hunting mushrooms I have read the admonitions in field guides not to put mushrooms in plastic bags as it hastens their deterioration. Wax paper or wax paper bags are the recommended storage. Far be it from me to question the experts and I religiously carry wax paper bags on forays."

"But when you get home the rules change. I highly recommend plastic positive sealing bags for storage *in the refrigerator*. Recently I discovered three *Pluteus cervinus* growing together. I placed one of them in a plastic bag and one in a wax paper bag, folded and paper clipped shut. After a week the one in the wax paper bag was desiccated and hardly recognizable. The one in the plastic bag I took to the myco meeting for use in an identification class 17 days after I found it. It still looked fresh."

Ron goes on to caution against freezing mushrooms and gives us a tip on collecting spores. He turns a plastic bag inside out, collects the spores, then turns it back to normal, seals it and his spores are safe from contamination. *Thanks Ron.*



## COLORADO SPRINGS RAIN REPORT

**AUGUST IS  
THROUGH  
THE 12TH**

The rain report this year is a prime example of how misleading statistics can be. If you look only at the year-to-date stats, this must have been an unprecedented year for all kinds of wonderful mushrooms; maybe even some we had never heard of.

Looking at the whole picture does not really tell us much about how unusual the weather really was. Several days in a row of cold temperatures and rain is not mushroom producing weather. We know that now even if we did not before. Also going from cold rainy weather to really hot dry weather characterized with our famous low humidity and winds that dried us out in two to three days is not to the liking of most of the mushrooms I am acquainted with in these parts.

Still, hope springs eternal in the hearts and minds of truly dedicated and committed mushroomers. Dry, hot weather does not seriously discourage some of the more hardy among us.

Dan and Caren Lacy recently ventured out for a few days. They reported finding "bags of mushrooms" up Eleven Mile canyon and even more bags at Mueller Park. At first I was very excited to hear of their good fortune, then I realized that there are bags of all sizes. So, just how many mushrooms they found remains a mystery.

More recently I learned that Lori, Esther and Lee all went on what was characterized as a hike. They did not expect to look for any mushrooms much less find them. But mushroomers are always looking for mushrooms whenever and wherever they happen to be. This "hike" was no exception. And they did indeed find an area where a nice variety of fresh healthy mushrooms were patiently waiting to be plucked.

Lori tells me the location is north of Divide and south of Alaska. They suspect an underground spring was providing the needed moisture. The moral: Keep looking! They are out there!

**Spore-Addict Times**  
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