September 2016





MONTHLY MEETING

WHEN? Monday, September 26, 2016

WHAT TIME? 6:00 pm; The meeting will come to order at 6:30 pm

WHERE? Penrose Library - Carnegie Reading Room, 20 N. Cascade Ave, Colorado Springs, CO 80903

Website: www.pikespeakmushrooms.org

Contact: PPMSmail@gmail.com

PROGRAM

Climate and environmental effects on fungi and the future of mycology in Colorado - Presented by Brian Barzee.

August's Meeting Minutes

Notes taken by PPMS Secretary, Tina Renshaw

31 People Attended.

Special Guest Lecturer Giuliana Furci from the Fungi Foundation.

Topic: Fungal Consevation in Chile

Guiliana discussed the science and policy behind fungal conservation, outreach programs, education, publications, exploration, and sustainable mushroom harvesting.

She also talked about fundraising efforts, threats to fungi due to climate change, over harvesting, and

environmental/chemical impacts (pestisides, fungicides.)

Fungi is the glue that holds the plant world together. Analogy: cake and sugar won't stick together without the egg.

Chile is the only country in the world that has Fungi conservation.

For more information, go to: <u>Fungal-conservation.org</u> Watch the lecture, go to: <u>https://youtu.be/FJI9vROpNWw</u>

PPMS Foray: August 27, 2016; Gold Camp Road Report by: LeRad Nilles

I went on a scouting foray with three new members on a beautiful Saturday after a week of rain. We winded up Old Stagecoach road, dodging potholes in a four-wheel drive vehicle not knowing what we would discover. We saw nothing going by the regular spots at Emerald Valley, The Broadmoor Stables, and the Wye Campgrounds. Above 9800ft we saw some evidence of mushroom fruiting and ascended a treed slope. Mushrooms started appearing everywhere. We saw Suillus kaibabensis, the most prevalent amongst the mixed forest in ponderosa pines and aspens, with Calvatia cretacea, Hygrophorus and various Russula mushrooms. Under the base of aspens we discovered those gorgeous, velvety-stemmed Flammulina velutipes, then the green staining oddities: Lactarius deliciosus. A few Amanita muscarias started appearing getting us all excited, knowing this was an indicator for Boletus fruitings. Unfortunately, we only found one small Boletus rubriceps at this location. More excitement sparked when a few Cantharellus roseocanus were discovered and with Susan finding one large Cantharellus cibarius. We ventured further up the road to the next location - following a ravine down a hillside, finding a few more B. rubriceps, Mycena pura, and Xerocomellus chrysenteron (also referred to as Boletus chrysenteron) as some of our rewards. The third spot, we decided to go up a ravine finding some Sarcodon appearing to be the darker scabrosus species. The fourth spot we went down an extremely washed out and treacherous road due to the rains the previous week. Along a creek side by campers, we discovered a goldmine of B. rubiceps in a blue spruce forest. We spotted a few unexpected Agaricus which are highly unusual at these high elevations according to Brian. This was one of the most productive forays I have seen in five years - coming back with a variety of mushrooms and a grocery bag full of B. rubriceps.

Best luck with your Fungi Hunting

The Newsletter of the Pikes Peak Mycological Society

PPMS Foray: September 4, 2016; West side of Pikes Peak Report by: LeRad Nilles

Nine members headed up to Business Women's Memorial park in Divide. It was a cloudy day with the threat of rain in the sky. Rain started to fall as the group dispersed into the woods. A number of Flammulina velutipes were blooming in or on Aspen tree stumps also in fallen logs with a large Pleurotus populinus and a unique find Oudemansiella longipes in a rotted Aspen Stump. Later we found a Hygrophorus species with a few inky-capped Coprinus mushrooms. We moved on to the Craigs. Here the sky cleared, blossoming into a gorgeous day. In this location we discovered some Tricholoma equestre, a few Leccinum aurantiacum being collected by other visitors. I tried to warn them of the Leccinum insigne (orange caped aspen var.) poisonings reported by the Rocky mountain poisoning center, but they ignored the warning as they viewed themselves experts at collecting, at least in their minds. Cinzia Story collected a few small Hypomyces-infected Boletus mushrooms that Brian later tested in a dark room which glowed yellow/ purple/turquoise under ultraviolet or short wave light. We found interesting scientific mushrooms but the Boletes and Cantharellus were evading us this day. Hopefully we will find these delicious mushrooms again next season.

Enjoy the fall weather while it lasts.

PPMS Foray: September 13, 2016; The Crags Report by: Ashley Anderson

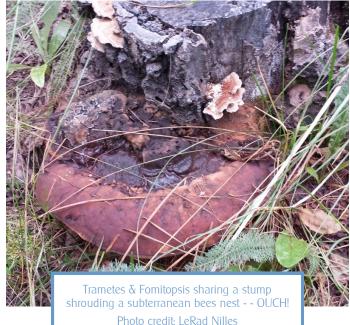
Today was a nice hike with few finds. Eight of us set out at 9:45am from The Crags trailhead and combed the hillside behind the Crags Campground with little success. Despite the rain last night, the ground was quite dry in that area.

Esther met up with us and shared several mushrooms she had found in her yard. Maybe we should have gone mushroom hunting at *her* house, instead. She brought more to show us than all of us found all morning.

For the afternoon, we hiked about a half mile up the Crags trail to the open fields containing more aspens. Along the creek, we found several LBMs, one Ramaria largentii, some that I believe to be Lycoperdon spp., and two different Cortinarius.

Interestingly, Esther brought up a Russula with a shiny maroon pink cap and cream-yellow or tan gills. Its stem was as pink as the cap. I'm not sure of the species. The interesting part was that Cinzia brought back apparently the same species from 10,000+ feet.





The Newsletter of the Pikes Peak Mycological Society



A fanciful fairy ring of fungi in the forest Photo credit: David Story



Cinzia proudly posing with her prized porcini! Photo credit: David Story



Chicken Wild Rice Soup Recipe

PREP TIME: 10 MINUTES

COOK TIME: 40 MINUTES

SERVES: 14 (3-1/2 quarts).!

INGREDIENTS

- 2 quarts chicken broth
- 1/2 pound fresh mushrooms, chopped
- 1 cup finely chopped celery
- 1 cup chopped, sliced, or shredded carrots
- 1/2 cup finely chopped onion
- 1 teaspoon chicken bouillon granules
- 1 teaspoon dried parsley flakes
- 1/4 teaspoon garlic powder
- 1/4 teaspoon dried thyme
- 1/4 cup butter, cubed
- 1/4 cup all-purpose flour
- 1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted
- 1/2 cup dry white wine or additional chicken broth
- 3 cups cooked wild rice
- 2 cups cubed cooked chicken

INSTRUCTIONS:

- 1. In a large saucepan, combine the first nine ingredients. Bring to a boil. Reduce heat; cover and simmer for 30 minutes.
- In Dutch oven, melt butter; stir in flour until smooth. Gradually whisk in broth mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Whisk in soup and wine. Add rice and chicken; heat through.

Notes: Boletes and morels (fresh or dried) are great in this recipe. To give this recipe an extra boost, make your own stock using chicken bones, dried mushrooms (boletes, morels, shiitake, etc.), and vegetable scraps.

The Pikes Peak Mycological Society, a nonprofit organization dedicated to the advancement of mycology, publishes Spore-Addict Times monthly from April–September.

Membership is open to anyone wanting to study mycology. Annual dues are \$25 for individual and family memberships (\$40 for a printed newsletter). Submission of ideas, articles, reviews, letters, artwork and recipes are welcome.

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Spore-Addict Times c/o Warren Williams 5131 N Mesa Drive Castle Rock, CO 80108 Last month's entry was Panus rudis

Mystery Mushroom



You will find me on decaying conifer logs and stumps. I am quite striking with my cream-colored flesh and bright red to purplish red fibers/scales on my cap and stem. Despite my crowded custard yellow gills, my spore print is white

What am I?

The Spore-Addict times is the official newsletter of the Pikes Peak Mycological Society (PPMS) and is published monthly April – September. All articles appearing in this newsletter may be freely reproduced, unless otherwise noted, for use in other newsletters provided the source and author are acknowledged. We consider this to be a reciprocal agreement for clubs that send their newsletter to us unless we are advised to the contrary.