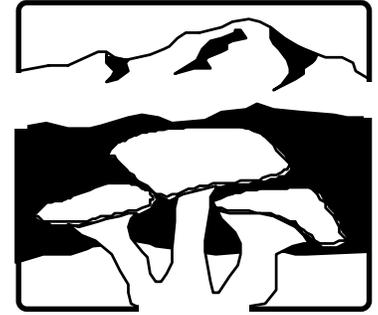


Spore-Addict Times



The Newsletter of the Pikes Peak Mycological Society

VOL. XXX ISSUE 5

AUGUST 2004

MONTHLY MEETING:

Annual Mushroom Fair: The meeting this month will be the Mushroom Fair.

The Fair will be held at the Fountain Creek Nature Center, Saturday August 28 from 9:00 a.m. - 12:00 p.m. Please collect all the mushrooms you can find and store them in your refrigerator (do not freeze them) and bring them to the Fair. When collecting, be sure that you dig down and get the entire mushroom. This is often crucial to identification. Treat your collected species with care so we will be able to determine just what you have found. It is helpful to the identifier to know the details of the habitat; was it growing on wood? If so, what kind of tree and what were the conditions?



For the Fair we want any kind of mushroom. We also need people to help with identification. You don't have to be an expert, but you should have a working knowledge of the different kinds of mushrooms commonly found in this area and a copy of your favorite mushroom book in hand to help with the identification process.

HOW TO GET THERE: Fountain Creek Nature Center is located about ten miles south of Colorado Springs. Take I-25 south to Exit 132 (Fountain - Fort Carson). Go east on Highway 16 for about one-half mile, exit right to Highway 85. Turn right on Highway 85 and go south for

one-half mile then turn right (west) onto Cattail Marsh Road and proceed to the Nature Center.

PROGRAM: Our monthly meeting and the program (as stated above) will be the annual mushroom fair. Details provided by Ken Pals follow:

PPMS Mushroom Fair
Saturday, August 28, 2004
9:00 A.M. - 12 Noon
Fountain Creek Nature Center

Our 7th annual mushroom fair is rapidly approaching and we hope for a great variety of mushroom

specimens this year as a result of the abundant rains. **PPMS members and friends are encouraged to bring mushroom specimens to Fountain Creek Nature Center on**

Friday, August 27 between 1:30 and 4:30 P.M. or anytime after 7:30 A.M. on the morning of the fair, August 28. If possible, please include information for each specimen such as spore color, on what it was growing, general location, and the like. Spore color can often be observed if you put the mushrooms on a white card or paper in a paper or wax bag. The fair is open to the public at 9:00 A.M. and we would like to have as many specimens identified and on display by that time. This is a Pikes Peak Mycological Society event and your help is needed to make this event possible. Please come, bring your friends, enjoy the bounty and learn a little more about the fungi of the Pikes Peak region.

PRESIDENT'S NOTES: Bud Bennett

I thought that I'd never say this, but I am tired of eating mushrooms. For a while in late July and early August I was collecting a few *Boletus barrowsii* every time I took my dog for a walk in the neighborhood. This is the first time that I have been able to get these delicious White King Boletes before the bugs have gotten to them. I eventually exhausted my recipe repertoire – it is similar to growing zucchini – even inserting them into a bread recipe (which was pretty good). Renee has forbidden me from adding to last year's stash of dried mushrooms in the pantry, so I am slowly filling up space in the freezer (until she complains).

Morel alert! The spring morel crop this year was dismal to nonexistent this year due to lack of rain in May and June. But you can find them now at higher altitude. While hiking at 9600 feet during the first week in August we found about a dozen good-sized *Morchella angusticeps*. We never get tired of eating these.



This year's Mushroom Fair promises to be better than last year, but its success depends upon you. I'll be



Fair!

going out prior to the fair to collect specimens for display. I hope that you will make the effort as well. Also, PPMS T-shirts will be available for sale at the fair. These were a hot item last year. We will have a limited number of long sleeved shirts available while the supply lasts. I'll see you at the

FORAY SCHEDULE AND RULES

We publish the foray schedule with the leaders' names and phone numbers in the newsletter each month. To go on any of the forays simply call the leader to find out where and what time to meet. You must have your dues paid for the current year and you must have a signed liability waiver on file to go on forays. If you want to **lead a foray call George Davis at 630-7140** and I will put you on the schedule. Some forays will probably be to unscouted areas and you may find only a pleasant experience in the mountains. Foray leaders do not guarantee success.

Schedule

NONE SCHEDULED

Foray Report: by Christa Howard

We met at the UMB Bank on Hwy. 115 at 7 a.m. on the 7th of August. I had 13 people with me for the trip to the Greenhorn Mountain. We arrived at the first stop of the trip at 9:30 a.m. at. All of the hunters found a moderate amount of mushrooms. At the second and third stops we continued to find mushrooms with all the hunters enjoying success to varying degrees. Everyone seemed to be happy with their experience. We finished the foray at 2 p.m..

Lee Barzee, Frieda Davis, George Davis and Simone Thompson went to the Denver Fair on Saturday to help with the setup of their fair taking some mushrooms with us. We had a wide assortment of mushrooms including two *Calvatia booniana* (one found by Frieda and the other one found by Simone) both weighing 10 pounds each. Simone also had an *Agaricus augustus*. They were the stars of the fair. We had a really good time and we have concluded that mushroom fairs are



really a lot of fun as well as giving us the opportunity to learn from others and providing the opportunity to share what we know with them. We had a really good time and we look forward to taking an assortment of mushrooms to our own fair.

Most of the pictures in this newsletter are what we have been finding lately and we hope to find for our own fair. Remember any and all mushrooms are needed and wanted for the fair. They are in order of appearance:

1. A family of mushrooms collected by Lee Barzee.
2. Morels collected by Bud Bennett on Horse Thief Pass.
3. A Table at the 2003 Fair
4. C. booniana (with mango) collected by Frieda Davis.
5. Agaricus augustus (like the one found by Simone) this one was found by Frieda.

This has been a very unusual year. I have never seen The Prince (*Agaricus augustus*) in the twenty some years I have been in the club. This year two have been collected! *Calvatia booniana* in multiple fruitings. Calls from nonmembers about strange mushrooms in their yard or fields. I think it is great! George Davis

The following recipes taken from the CMS web site

BASIL POLENTA WITH MUSHROOM

SAUCE by Gail and Pete McKenzie

Polenta:

3 C cold water
 4 Cloves Garlic - minced
 1/2 tsp. Salt 1/4
 C Fresh Basil - chopped
 1/4 tsp. Pepper 1 C Cornmeal - mixed into 1C
 water 1 Tbs. Butter
 1 Tbs. Romano or Parmesan Cheese - freshly
 grated

Bring 3 cups water to a boil in top of double boiler, placing top directly on the burner. Stir in moistened cornmeal, basil, garlic, salt & pepper, stirring constantly with a whisk until mixture comes to a boil. Place over simmering water in bottom half of double boiler and cook, stirring occasionally, until thick- [15 - 30 minutes]. Stir in butter and cheese.

Mushroom sauce:

1 Tbs. Butter 1/4 C Onions - finely chopped
 1 Tbs. Olive Oil 1 Tbs. Fresh Basil - chopped

12 oz. sliced Oyster mushrooms [*Pleurotus populinus*]

Heat butter and oil over medium high heat in heavy skillet. Add onions and garlic. Sauté, stirring occasionally, for one minute. Add mushrooms and basil. Stir fry, tossing to coat mixture with butter. Cook for about three minutes.

To serve, top each serving of polenta with 1/6 of the sauce. Garnish with a fresh basil sprig!

BOLETUS COCKTAIL STRUDELS Joy Janke

6 tbsp butter at room temperature
 1 lb. Boletus edulis finely chopped
 2 tbsp Madeira
 1/2 tsp. dried tarragon
 1/2 cup sour cream
 1/2 cup melted butter
 1 cup fine dry bread crumbs
 2 to 4 sheets of phyllo pastry (strudel leaves)
 Salt and freshly ground black pepper

Preheat oven to moderate 375 degrees. Melt the butter and add the mushrooms, shallots, wine and tarragon, salt and pepper to taste. Cook, stirring occasionally, until most of the liquid has evaporated and mixture is mushy. Let cool slightly. Stir in the sour cream. Spread two strudel leaves on a cloth that has been moistened with cold water and wrung out. Keep the other leaves covered with a damp cloth. Brush the open strudel leaves generously with melted butter and sprinkle with dry bread crumbs. Using a spoon, form half of the mushroom mixture into a sausage shape along the bottom of the strudel leaf from left to right. Fold over the bottom rim of the strudel to enclose the filling lightly. Lift the towel gently so that the strudel envelopes the filling over and over like a jelly roll. Brush top generously with melted butter. Continue filling leaves until all filling is used. Freeze any remaining leaves for future use. Roll the strudel onto buttered baking sheet or transfer it carefully with the fingers. Using a sharp knife, cut the strudel into individual servings measuring about one and one-half inches.

Bake for fifteen to twenty minutes or until strudel is crisp and well browned. Best when served hot.

Spore-Addict Times
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Due to the Fair, there is no Mystery Mushroom to challenge your skills this month.

There were five entries for the Mystery Mushroom in July. ALL OF THE ENTRIES WERE CORRECT! The first slip drawn from the hat was Pat Gustavson, our Librarian She will write the clues for the Mystery Mushroom for September.

Liz Ras, Frieda Davis, Pat Gustavson, and Dennis Craig. The correct response was: Tricholoma saponaceum.

You have all helped to make this program fun and beneficial to yourselves and to us all and as we continue the learning process.

The Pikes Peak Mycological Society, a nonprofit organization dedicated to the advancement of mycology, publishes Spore-Addict Times monthly from April through October. Membership is open to anyone wanting to study mycology. Annual dues are \$15 for individual and family memberships. Submissions of ideas, articles, reviews, letters, artwork and recipes are welcome.

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