

# Spore-Addict Times



The Newsletter of the Pikes Peak Mycological Society

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JULY 2004

## MONTHLY MEETING:

**WHEN?** Monday, July 26th

**WHAT TIME?** 7:00 PM. The meeting will come to order at 7:30 PM.

**WHERE?** Pikes Peak National Bank, 2401 W. Colorado Ave. (across from Bancroft Park). Enter at the door on Colorado Ave. just west of the bank door. There you will find stairs and an elevator. You may use either.

**PROGRAM:** This month's program promises one of the very best. Three of our members will discuss mushrooms they have selected. The presenters are: Club President Bud Bennett, past Presidents Professor Bob Noyd and Frieda Davis. Now that's a stellar program and they should have something for everyone. And, you can ask questions.

## **PRESIDENT'S NOTES:** by Bud Bennett

Recent rainy weather has raised my expectations for a better mushroom hunting experience this summer. My neighbor showed his backyard mulched flower beds to me just after the last meeting – they should have been called mushroom beds. He had dumped wood chips in the beds about three years ago. The June rains



about 250 pounds remaining, before he called it quits. I have noticed the usual neighborhood fruitings of *Suillus* and *Agaricus* as well. Of course, nothing interesting ever seems to come up in my yard.



triggered a fruiting frenzy of 2-4 inch buff-capped, black-spore, close-gilled mushrooms that I could not positively identify. He had collected about 30 pounds of the invading hoard, with

I did not see anything growing along Old Stagecoach Road to Cripple Creek last week. Though I was not allowed much time to look, it appears to be too early for much activity above 9000 feet.

Hopefully, this will change next month.

If you are interested in obtaining another PPMS T-shirt, please attend this month's meeting. There will be a discussion about ordering more T-shirts for those who missed out last year, as well as having a few around for selling at the Mushroom Fair (August 28<sup>th</sup>), or gifts for invited speakers. If you can't attend, please call me with your order information.

What's wrong here? I went to a local Italian eatery this month for dinner. There was a "wild mushroom" calzone on the menu citing several

specific types – Portabello, Shiitake and crimini. When I pointed out to the waiter that none of these were particularly “wild”, he informed me that they were probably “less inhibited” than other species.

### Mystery Mushroom

The Mystery Mushroom for June was solved by all of the nine who took a stab at identifying Bud’s ample description and a picture to boot. Those willing to give it a try are to be commended. They are: Don Pelton, Frieda Davis, Pat Gustavson, Lee Barzee, Simone Thompson, Esther Price, Dennis Craig, Liz Raz, Ken Pals. All nine of the entrants that attempted to identify the mushroom got it right. Lee Barzee’s name was, quite appropriately for this occasion, drawn first from the hat. Bud, you have redeemed yourself totally. The mushroom was *Hygrophorus speciosus*. Lee Barzee has the honor of providing us with the Mystery Mushroom for July. The fruits of her labors can be found on page 4.

### 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. George is also the contact for ad hoc forays. Check with him to see if anyone has decided to go on an ad hoc foray that does not appear on the schedule.** Some forays will probably be to unscouted areas. Foray leaders do not guarantee success.

#### Schedule

Christa Howard  
Aug. 7  
392-1379

#### PPMS Mushroom Fair by Ken Pals

The Pikes Peak Mycological Society will again be host for the annual mushroom fair at Fountain Creek Nature Center on Saturday, August 28,

2004 from 9:00 a.m. to 12 Noon. The event is free and open to the public and is dependent on our Pikes Peak Mycological Society members to provide specimens for identification and for sharing information about the diversity of fungi growing primarily in the Pikes Peak Region. Please mark this date on your calendar, plan on making a foray on the day or two before the fair and come to the fair with your specimens great and small. Let’s see if we can top 100 species this year. The fair is our August meeting and is a great way to recruit new members while hopefully also learning or seeing something new. Let Ken Pals at 471-0687 or 520-6745 know how you can help. We need collectors, sorters, identifiers, interpreters and more. We also could use someone who is a whiz with the computer to make identification labels. Be sure to attend the July meeting to receive fliers for promoting the fair.

Ken Pals, Interpretive Specialist  
El Paso County Parks and Leisure Services  
Fountain Creek Nature Center  
320 Pepper Grass Lane  
Fountain, CO 80817  
719-520-6745

### Colorado Mycological Society

mushroom fair will be held on August 17 at the Denver Botanic Gardens. This is always a class act and Dr. Orson Miller is expected to be the

Mycologist at the fair. They always appreciate contributions of mushrooms for the fair. Contact Larry Renshaw at 303-648-0048 for further information.



### Creede Mushroom Foray

August 20 - 22, 2004. Larry Renshaw past President of the Colorado Mycological Society (CMS) will be leading forays searching for Boletes and Chanterelles. There will be a cook and taste available, with wine included. Registration fees last year were \$25 - \$40 for adults and \$15 - \$25 Children 14 and under who are



accompanied by an adult. Contact Larry Renshaw at 303-648-0048 to verify the price and for further information.

### Crested Butte Wild Mushroom Festival

August 12-15, 2004. An informative, interesting and always fun-filled event that includes forays and identification sessions, workshops, cooking classes with luncheons, and fine local restaurants featuring mushroom based meals in the evenings. This year's Wild Mushroom Festival promises to provide many opportunities for learning and fun for novices and experts alike. Cost for the entire Crested Butte Wild Mushroom Festival is \$65.00 (excluding cooking workshop/luncheons, which are \$18.00). For further information or to sign up go to the web site "CBMUSHFEST.COM" or call 800-545-4505.

### Telluride Mushroom Conference

August 19-24, 2004. Highlights: Mushroom Feast, Forays, Workshops, and "Shroom Parade" The annual Telluride Mushroom Festival, designed for people interested in edible, psychoactive, and poisonous mushrooms. The festival includes mushroom lectures, forays, hands-on identification and cultivation workshops, mushroom poetry, and a mushroom parade-which runs down the main street of Telluride and features festival participants dressed as mushrooms, spores, and other elements of the mycological world. Complete information about the Festival program, registration, lodging, and travel is available on the Festival's web site: [www.shroomfestival.com](http://www.shroomfestival.com) or call 303-296-9359.

### Bits And Pieces:

by George Davis

Just for fun, do you know what this mushroom is? If I can preserve it, I will have it on the table with the identification slip.

### Recipes

#### King Bolete Cream Soup

by Freia Bradford (This is the recipe for the wonderful soup that Freia brought to the last meeting) editor.



No measurements of ingredients as all of you are good enough cooks to figure out what's right. Sauté an onion in butter (not margarine) and caramelize it with sugar just like you would for French Onion Soup.

Add four to six cups of good chicken broth and as soon as hot, add as much King Bolete powder until you can taste a good strong mushroom flavor. Simmer for about 15 minutes. Season with white pepper and finally chopped fresh rosemary (not enough to change the soup to where it tastes like rosemary, you can also use another fresh herb of choice). Usually no salt is added as the chicken broth has enough salt and the soup should not taste salty.

Add a very generous splash of cream or dry sherry. Drink some while you make the soup.

Before serving the soup, heat gently and add heavy cream. If you wish, garnish each bowl with a sprig of rosemary, or better yet, garnish with a dollop of whipped cream and a few golden brown sautéed Boletes (other mushrooms will do if not available)

Guten Appetit

*Note: Boletus edulis mushroom powder is made from the pore. It's OK if the sponge has turned dirty color or greenish as under very old caps. The larger the sponge, the more powder. Don't use mushy sponge. Of course, you might want to pick out worms. Dry broken up pieces on a screen with several weeks of sun. Behind a glass window is perfect to keep out flies. When very dry, grind to powder. A coffee grinder works well. Store in jar in freezer. It will store indefinitely. You can try different boletes, although I have not tried them. The powder is also great for sauces, such as woodland mushroom sauce.*

**Note:** The photographs of the cake were taken by George Davis; the one of the group was taken by Pat Gustavson. She is not in the picture.

**Spore-Addict Times**  
**P.O. Box 39**  
**Colorado Springs CO 80901-0039**

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

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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## MYSTERY MUSHROOM

I am a member of a large white spored FAMILY that begins with a T... and ends (as all families do) with ...aceae. I am a terrestrial species under conifers through summer and fall in Colorado sub-alpine areas. Although you can't tell by looking at me on a foray, I am actually mycorrhizal with spruce. I fruit alone or in single groups. I am never cepitose.

My cap color is very variable. I may be olive-gray, light tan-gray, to brownish, sometimes a yellowish greenish gray! Confusing description! My cap is 2 - 3 inches across and smooth. In youth my cap margin is somewhat inrolled but at maturity my cap expands to convex with an umbonate center.

My gills are sinuate, of dull white or pale cream. My sturdy white stipe is up to 3 ½ long X a good inch wide.

If you scrape or cut my base I'll turn a dull to pinkish orange. My odor is a dead give-a way suggesting not to eat; better to wash with.

WHO AM I?