

Spore-Addict Times



The Newsletter of the Pikes Peak Mycological Society 1974-2004

VOL. XXX

ISSUE 2

May 2004

Happy 30th Birthday PPMS!

MONTHLY MEETING:

WHEN? Monday, May 24th, 2004

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. The room is on the second floor near the head of the stairs.

PROGRAM:

This month our program will emphasize safety and survival in the wilderness.

A beautiful mountain meadow by day can become a fearful, threatening place at night, especially if you are alone, injured or lost and not prepared to deal with it. Sheryl Olson, our guest speaker, will teach us how to survive the unexpected night out. Using minimal equipment, she will demonstrate how to build an emergency shelter and a fail-proof way to start a fire. She will discuss a variety of ways to signal for help when cell phone service is not available and emphasize the basic essentials of a survival kit.

Sheryl, also a helicopter flight nurse, is an expert in the art of survival in the wilderness. She teaches survival, navigation and wilderness medicine courses throughout the United States. We invite you, your family and guests to join us and learn from this talk on survival so that you will be prepared to survive should your day-long outing turn into an unplanned overnight experience.

Next Month: Edible Mushrooms and a few Look-a likes by Lee Barzee, club founder

PRESIDENT'S NOTES: by Bud Bennett

I'm back...I guess I couldn't give up the gavel just yet. I survived the long winter and dry spring by growing some mushrooms in the basement. I received a Portabello kit in the mail from a garden catalog company in February. In March we enjoyed several tasty meals (details to follow). But now I'm ready to hunt some wily mushrooms in the wild.

There appears to be a lot of enthusiasm this year, given the recent turnout for the club meeting last month. Attending members were treated to a NAMA video about heat-shocked fungi. The video shed some new light on mushroom growth after a fire event – appropriate for our continuing drought and fire situation here in the West. The discussion covered a wide range of fungi, with enough information about morels to keep everyone's interest.

New PPMS officers were nominated and elected last month as well. These people, and our outgoing officers, deserve our thanks for their efforts to keep the club running. We still need volunteers to lead

deter you. The forays are the best way for new members to learn about mushroom habitat and their identification. Please give George Davis a call and sign up to lead a foray.

Members Telephone Listing:

Please update the members listing sent to you in September to include the following two new members:

Col. William F. Havelka and Jeannene
3150 Hamal Circle
Monument, CO 80132, 719-481-0635

Simone Thompson
4615 Lasater Trail
Colorado Springs, CO 80922, 719 597-5322

PLEASE PAY YOUR DUES:

In accordance with the By-laws, dues, in the amount of \$15.00, are due and payable on or before the April monthly meeting. If you still have not paid, please pay at the May meeting or mail the payment to PPMS, PO Box 39, Colorado Springs, CO 80901-0039. Thanks!

FORAY SCHEDULE AND RULES

We will be publishing 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

Bud Bennett	487-8719	June 5th
Lee Barzee	634-471 (snowbank mushrooms)	June 16th

Foray Report: by Freia Bradford

The May 9th forage turned out to be a small, but pleasant outing with Willie, Simone, husband Will and Esther hoping that Freia and Brad could lead them on a successful treasure hunt. Esther and her morel sniffing dog joined us a half hour into our first stop. The hunt produced very few treasures, but everyone had a great



time at Beaver Creek. Willie found one crooked Morel in a sandy spot between the creek beds. We had all scoured the area and missed it. Simone and Will diligently looked and looked but came up with nothing. We were all rooting for the young couple. Apparently the morels did not share their enthusiasm. At least Will did get to see Willie's crooked Morel in person. Simone and Will had to leave before Brad found two morels at our last hunting ground at Beaver Creek. Although Esther

didn't find a morel, she came across a red net bag that she said belonged to an avid mushroom hunter who must have lost it by Beaver Creek. Perhaps the hunter



beat us to it a day or two earlier???

Brad found his two morels in the tall grass by cottonwoods. He also discovered asparagus, just enough to make a small accompaniment for the pork chops that night. The wild

asparagus is almost as good as the morels (I said almost). I sautéed the morels in butter and olive oil with just a tiny bit of garlic. Two morels really don't yield much, but we savored the little bit as if they were truffles.

We all had a yummy lunch in the shade of a juniper tree at the end of the road, with Willie's Schinken, scrumptious chocolate cookies and Bavarian potato salad. Regardless of the meager pickings, the day turned into a glorious sunny time on the backside of Pikes Peak.

Note: Pictures are from the same area in an earlier year.

The Mystery Mushroom

The Mystery Mushroom for April was correctly identified by all six members who participated. Bud Bennett's slip was drawn from the hat so he is the lucky winner. The other participant's were: Jim Provc (our member from Michigan), Bob Noyd, Dennis Craig, Pat Gustavson, Lee Barzee. Bud Bennett's Mystery Mushroom can be found on page 4 of the newsletter.

Lori Ligon passed away on the 26th of April 2004 following a long illness. Lori was a member of the club until the last couple of years. She had not been active in the club for some time but continued to go on occasional outings with some members and close friends. These outings were an important part of her life. If the weather was too dry for mushrooms to fruit Lori would sometimes carry water from a nearby stream to keep her prized fungi alive and productive. We will miss Lori and her bubbly personality.

The article on the following page is by Josh Herr, mycologist and editor of the Oregon Mycological Society newsletter.

In the last issue of MushRumors, Dick Bishop wrote a couple of informative passages on the state of common names and explained how they are assigned. I have gotten quite a few responses about Dick's article from both Oregon Mycological Society members and Newsletter editors of other societies asking questions concerning this website for nominating common names.

I am largely against the use of common names although I do believe they are an important prerequisite in the popularization and spread of mycology. For quite some time, I used common names in my communication with other mycologists, both professional and amateur. I no longer use common names for numerous reasons. Common names are typically regional in nature and highly variable. For these reasons the use of common names is frustrating for professional mycologists. The scientific name of an organism is intended to be stable, universal, and reflect our knowledge on the relatedness among other similar organisms. A "Botanical Code of Nomenclature" has been established to regulate scientific names. Recently, heated debates have arisen among all scientists on the naming of organisms, and this, unfortunately, has caused a negative backlash amongst mycological professionals, students, and amateurs, alike, against scientific names.

Common names, like scientific names, are often based on obvious characters or attributes. Certain genera, as in the case with *Lactarius*, a group I've studied in depth, have a generic common name, the "milk caps". Common names for individual species are sometimes based on the scientific name of a mushroom because the scientific name often reflects the most notable attribute. The common name "Scarlet Milk Cap" has been applied to numerous unrelated red colored *Lactarius* species, and as a result, one might be talking about two very different fungi when using the same common name. This confusion is one of the downfalls of using common names when discussing organisms.

My reason for writing this "editorial" is two fold. First, I would like to suggest you contribute to the creation of "universal" common names by accessing the website established by the Joint Committee on Common Names (from the Mycological Society of America and the North American Mycological Association). I would like to thank Dick for bringing this to the attention of the society. Secondly, and most importantly, I would like to stress to you that if you intend to identify fungi, there is no substitute for leaning and using the scientific names.

Recipe for May

The following recipe was submitted by Bud Bennett. I haven't tried it but it sounds delicious.

Wild Mushroom and Vegetable Soup

(Adapted from "The Edible Mushroom – A Gourmet Cook's Guide" by Margaret Leibenstein)

½ pound meadow mushrooms (substitution: button mushrooms from the local supermarket)

2 oz dried *Boletus edulis* or porcini.

1 oz dried wood ear mushrooms.

3 Tablespoons extra virgin olive oil.

½ cup diced onions.

1 clove garlic, mashed.

1 medium peeled, diced red potato.

¼ pound frozen baby lima beans.

1 15 oz can diced tomatoes, with their juice.

3 large fresh basil leaves, or ¼ teaspoon dried.

3 sprigs fresh thyme, or ¼ teaspoon dried.

1 fresh sage leaf, or 1/8 teaspoon dried.

1 bay leaf. 3 cups chicken broth made from bouillon.

Wipe the fresh mushrooms with a damp cloth or brush. Trim the bases of the stems. Slice the meadows thinly.

Set aside.

Defrost the lima beans in the microwave.

Heat 2 tablespoons of the oil in a 3-quart saucepan and add the onions, garlic, and lima beans. Sauté over moderate heat, stirring, until the onion is transparent and has begun to color, about 2 minutes. In a separate pan put the remaining tablespoon of oil and the mushrooms, toss and cook over medium heat until the water is nearly gone. Add the sautéed mushrooms to the vegetables along with the dried boletes, tomatoes, herbs and chicken broth. Crush the wood ear mushrooms and add them as well. Raise the heat to high and bring the soup quickly to a boil, then lower the heat and simmer for 25 minutes.

Makes 4 servings.

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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 widespread, but not at all common. I am very difficult to find, mostly because I am a small cup (1-4 cm across) buried in the ground. My outside surface is brown and densely clothed with flexible brown hairs that bind surrounding dirt and sand. My interior fertile surface is pallid to creamy or grayish when young. I have no stalk. Here is a picture – do you have enough clues? Who am I?

