

Spore-Addict Times



MONTHLY MEETING:

WHEN?

Monday, September 25 -
(The 4th Monday of the month.)

WHAT TIME?

6:00 PM; The meeting will come to order
at 6:30pm

WHERE?

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


Website: www.pikespeakmushrooms.org


Contact: PPMSmail@gmail.com

PROGRAM:

Review of the year, and the state of the club. General Club discussion, treasurers position. October Potluck? Needs and wants for PPMS 2018.

Members Checklist:

 **Is your email & phone # up to date?**
Send contact info to: Warren

 **Have you paid your Dues? If not,**
please send to : Warren Williams
5131 N Mesa Drive
Castle Rock, CO 80108

 **Care to Volunteer? Fun**
Reach out! colomycobri@gmail.com

2017 PPMS Officers:

President:	*Brian Barzee
Vice-President:	*Mike Essam
Treasurer:	*Warren Williams
Secretary:	Jennifer Bell
Hospitality:	Martha Zenger
Foray Coordinator:	David Story
Newsletter Editor:	Kate O'Flaherty
Webmaster:	Azeem Sola

2017 Meetings & Events:

September 25th: TBD

October 23rd (TBD): Cook & Taste Potluck

Novemeber 27th:

December 25th:

January 22nd:

February

Presidents Notes:

Greetings PPMS Mycophiles! After an exceptionally dry summer, end of July and August proved to be fruitful for Colorado's wild mushrooms! After several dry, non-productive forays, PPMS Members hit gold in the form of young, fresh, beautiful Boletes at the Horsethief Park Foray!

Boletes made their appearance, and all who participated were rewarded with 5-10 pounds of fresh boletes, with many members returning in the subsequent days to harvest more than double that each!

A belated, yet fruitful foray/ survey took place at the George and Lynn Wood property in Divide, CO. The foray yielded at least 37 species! See the following foray report for the species list.

Our August meeting was cancelled, due to guest speaker, Peter McCoy, cancelling for Eclipse and Washington state engagement.

Many members attended the Telluride Mushroom Festival, and although it was one of the driest years ever at Telluride, the lectures were good - excellent, and many club members volunteered to setup and takedown, do airport run duty for guest speakers, and food preparation services. An expensive adventure to Telluride, it is still a favorite to several club members, and in wet years there can be an abundant bounty of Colorado's wild mycology. This year, very dry, and not so much.

A dry fall has abruptly shortened our season for lack of late summer rains, and high temps in the 90's. The last official foray, to the Wet Mountains, however, was very fruitful with many Boletes, some Chanterelles, Hedgehogs, and many choice Agaricus agustus-julius.

Late September rains may promise an extended fruiting of fungi in lower altitudes, so let's keep looking to see if these late season oddities show up in September 2017!
-Brian Barzee, PPMS President

Fall Foray Report:

George and Lynn Wood Foray- Divide, CO.

First of all, a HUGE thanks goes out to the wood family for hosting us in a myco-survey based foray in their beautiful mountain property in Divide, CO.

Considering perhaps Off-peak dates for such a survey, much success was had, and over 37 species were collected, and most were identified!

Here's the partial list:

Agaricus spp.

xanthodermus, silvicola, 1 Agaricus ssp?

Aminita spp.

muscaria, pantheriana

Macrolepiota procera

Oudemansiella longipes

Russula spp.

emetica, brevipes, +2

Scuttalena scutelata

Disciana spp. +2

Flammulina populicola

Ramaria spp.

largenti +2

Cortinarius spp.

+4

Galerina atkinsoniana

Suillus granulatus kaibab

Pholitata squamosus

Armillaria spp

solidipides, mellosa

Ganoderma applanatum

Megaloma

Trametes spp.

Trichaptum biforme

Clavatia spp +3

Booniana @14inches!~

Lycoperdon perlata

Lycogala epidemia

Geopora spp.

Phellinus spp.

tremulae, pini

Late Summer Foray Pictures:



(font to back) New members, Dalia Khorshid, Jack Stein, Kurt Shen, and our host: George Wood show off finds from Wood Property PPMS Myco-Survey.



Hawks Wing (*Sarcodon imbricatus*) is edible and choice when young. This species is also used to create in to fabric dye.



Jessica Langley, new member, is welcomed by PPMS to the last foray for Bboletes in the Wet Mountains.



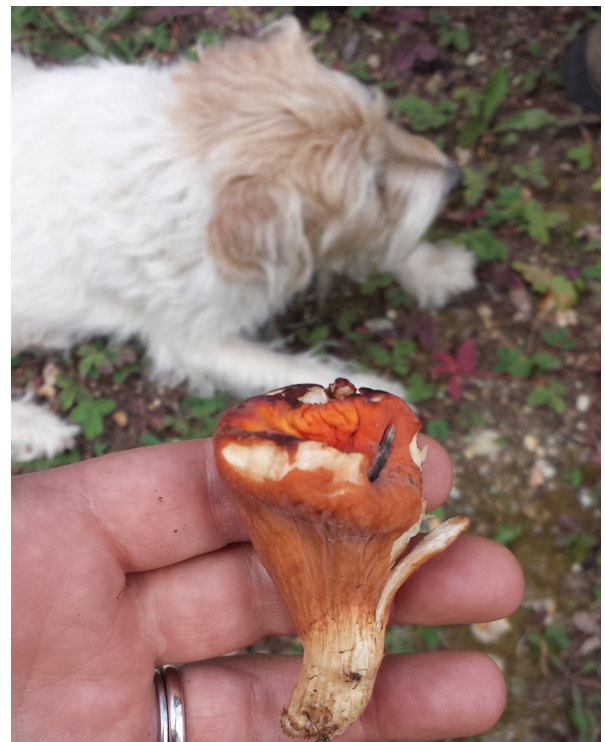
New member, Ed Elzarian poses with edible spread found with Ashley and Yuri. Represents more than 50 pounds of Boletes!s



Lactarius deliciosus



Jessica Langley with her finds of *Boletus rubiceps* during the last foray.



Clavariadelphus truncatus and Bonnie



New members Kurt Shen from Beijing, and Jessica Langley show off Kurt's find: last boletus rubiceps from 2s017

2017 Mushroom Festival Pictures:



Greg Sanchez appears to ask “Why are you not here at Teuride??”



Pat Mitchell, Brian Barzee, and myco-researcher, Jonathon Frank enjoy Telluride



Club members, Ashley, Yuri and Telluride crowd enjoy a nice soak in an empty hot tub.. Telluride 2017.

Murshroom ID table at NAMA 2017 in North Woods, WI.

A record breaking 525-550 species were collected at NAMA this year, breaking the old longstanding record of 425.

From the Web:

Magic mushroom chemical may be a hallucinogenic insect repellent

By Josh Gabbatiss

The hallucinogenic effects of magic mushrooms are well documented. But nobody knows what psilocybin, the chemical responsible, does for the mushrooms themselves.

Now, one of the first genomic analyses of hallucinogenic fungi has deciphered psilocybin production, and even suggested a function for it. By messing with insect neurochemistry, psilocybin may act as a psychedelic repellent.

A team of researchers led by Jason Slot at Ohio State University compared the genomes of three hallucinogenic fungi with three non-hallucinogenic relatives. By doing so, they identified the cluster of genes responsible for making psilocybin (bioRxiv, doi.org/cbx2).

The gene cluster is found in several distantly related groups, suggesting that the fungi swapped genes in a process called horizontal gene transfer. This is uncommon in mushrooms: it is the first time genes for a compound that is not necessary for the fungi's survival – called a secondary metabolite – have been found moving between mushroom lineages.

Since these genes have survived in multiple species, Slot thinks psilocybin must be useful to the fungi. "Strong selection could be the reason this gene cluster was able to overcome the barriers to horizontal gene transfer," he says.

Hallucinogenic mushrooms often inhabit areas rich in fungi-eating insects, so Slot suggests psilocybin might protect the fungi, or repel insects from a shared food source, by somehow influencing their behaviour.

The specific purpose of many secondary metabolites is unknown, says Peter Spiteller at the University of Bremen, Germany. But that's not to say they don't have a use. "Secondary metabolites are not just produced for fun," he says.

However, while psilocybin has been shown to affect the brains of mammals including mice, there is little evidence that it affects insects or other invertebrates – barring a famous 1962 study showing that it changes the way spiders build webs.

That said, other fungi use similar substances to influence insects, "for example the zombie ant fungus," says Slot. And insects have nervous system receptors similar to those affected by the psilocybin successor molecule psilocin in humans.

In a second study, a group led by Dirk Hoffmeister at Friedrich Schiller University Jena in Germany was able to go one step further. After obtaining a legal permit, they have developed a way to make psilocybin using enzymes (Angewandte Chemie, doi.org/gbp6hh).

This has never been done before and could set the stage for commercial production. In recent years there has been a revival of interest in psilocybin's potential as a therapeutic drug, an area of research that had stalled due to tough 1970s drug laws.

New Scientist Magazine issue 3140
published 26 August 2017

[How a Guy From a Montana Trailer Park Overturned 150 Years of Biology](#)

[Biology textbooks tell us that lichens are alliances between two organisms—a fungus and an alga.](#)

[They are wrong.](#)

https://www.theatlantic.com/science/archive/2016/07/how-a-guy-from-a-montana-trailer-park-upturned-150-years-of-biology/491702/?utm_source=fbb

The Atlantic
ED YONG JUL 21, 2016

[Two parents' fight to set up the largest ever magic mushroom trial for depression is nearly over](#)

<http://www.ibtimes.co.uk/two-parents-fight-set-largest-ever-magic-mushroom-trial-depression-nearly-over-1639438>

[IBT By Martha Henriques](#)
[September 15, 2017](#)

[Wondrous fungus: fossils are oldest of any land-dwelling organism](#)

<http://www.reuters.com/article/us-science-fungus/wondrous-fungus-fossils-are-oldest-of-any-land-dwelling-organism-idUSKCN0W42WZ>

[Will Dunham MARCH 2, 2016](#)

Recipe: Double Lobster Chowder



By Jennifer Bell
Ingredients:

One third cup medium sherry
Buttery olive oil
1 cup carrots
1 cup celery
1 cup onions
Several garlic cloves
Fresh corn, sliced from the cob
Baby potatoes, quartered
2 cups fresh lobster mushrooms--diced but not too small
2 tails fresh lobster--diced but not too small
Your favorite herbs--I like tarragon, thyme, parsley & saffron
Broth
2 bay leaves

Instructions:

Saute the onions and garlic in oil till transparent to begin the mire proix. If you prefer shallots or leaks those would be fine, too. Carrots come next, then celery. Throw the herbs in, along with a little sea salt & fresh ground pepper. Keep in mind that your broth could be salty!

Lobster Chowder Continued:

Now you really get the kitchen smelling nice--it's time to pour some sherry in to the mix & let all the flavors mingle.

The kind of broth you use is, of course, up to you. Every time I steam I steam seafood I freeze the broth & use it for soups & stews such as this one. Or you may purchase seafood or chicken stock--I have even seen truffle bouillon for sale. In a pinch, water will be fine.

Add the potatoes...then the corn & bay leaves...also the mushrooms.

There is only one rule with lobster--do not overcook it! I like to squeeze a little lemon juice on the lobster & throw it in at the very end. Put the top on the chowder & let it steam till it is almost done--remember that it will continue to cook in the heat of the pot. If you want to get fancy & you have nasturtiums blooming in the garden you can put a few on top. They have a nice spicy taste & they add to the orange theme that the mushrooms & the saffron display.

A medium dry rose would be a nice wine to drink with this.

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.

PIKES PEAK MYCOLOGICAL SOCIETY
c/o Warren Williams, 5131 N Mesa Dr. Castle Rock, CO 80108

CONTACT: Warren Williams
(303) 688-2913



New York Strip Agaricus agustus

By Brian Barzee

Ingredients:

5 Agaricus agustus found in Sept at treeline
Olive Oil
Butter
McCormick Montreal Steak Seasoning (Spice Blend)

Instructions:

1. Slice Mushrooms about 1/4 inch thick
2. Drizzle Mushrooms and pan with Olive Oil and Butter Mix. Coat liberally.
3. Shake on Montreal Steak Seasoning
4. Sautee at Medium-High Temp until browning Occurs
5. Serve Immediately!