



The Newsletter of the Pike's Peak Mycological Society 1974-2018 Vol. XLV April 2018 Issue 1

PRESIDENT'S NOTES

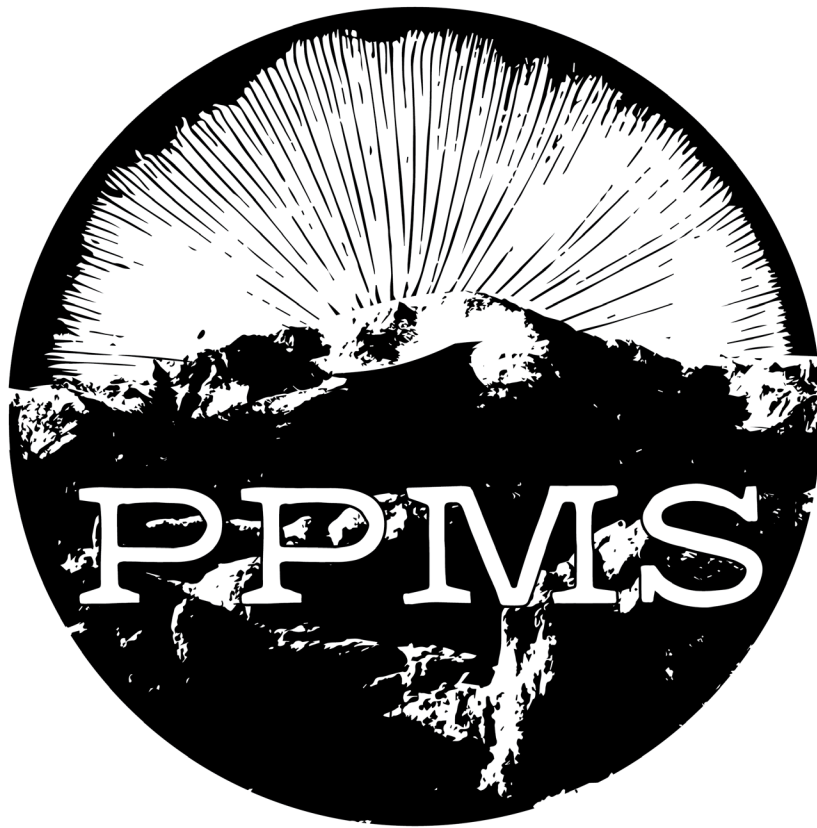
Welcome all to the 2018 mushroom season. Whether you're a seasoned mushroomer, or new with a curiosity about fungus, you've come to the right place! It's an honor to help carry on this 44 year history of the Pikes Peak Mycological Society, founded in 1974. This is an entirely volunteer run 501(c)(3) organization, and as such, please consider giving back some of your talents, time, and/or make a tax free donation to help make it the best mushroom club in southern Colorado. A special thanks to Jessica Langley (treasurer/newsletter) and Ben Kinsley (VP/webmaster) for filling key roles on the board of directors this year, creating a new and modern website, and taking care of our member roll and finances as a club. We now have the ability to sign up for membership on the website and pay online. We will have membership forms and waivers at our first meeting, so please either sign up online or come prepared with your dues if you are attending. Many thanks as well to Jennifer Bell (secretary) and Brian Barzee (previous 3-yr term President and newsletter content provider) for their board service and to longtime member Pat Gaffney and Jessica Langley for tag-teaming our new logo design! PPMS Stickers and T-shirts will be available this year.

I'm especially excited for our lineup of lectures scheduled this year. We have some phenomenal guests lined up and numerous club members have stepped up to give us some great lectures on diverse fungi topics. Dr. Andrew Wilson will give our May lecture reviewing how to collect for the herbarium. This is important as our first mission of the club is collecting for science. I find it exciting that we, as citizen scientists, can make significant contributions to the scientific record just by having a curiosity about nature and being in the woods exploring for fungi. There are quite a few PPMS members that have found species never before recorded in the State of Colorado and a few potential new species. PPMS member, Ed Elzarian, will give our July lecture reviewing how one can incorporate medicinal mushrooms into their life for their personal health. This is an ever increasingly popular subject in recent years and a lecture you will not want to miss. And I'm happy to say Britt Bunyard, editor and publisher of *Fungi* magazine, will be lecturing for our August meeting and has promised to foray with PPMS the following day. You won't want to miss this. Jessica Langley will conduct a workshop in September using mushrooms in art, a fun hands on experience. We will be concluding our year with a food oriented October meeting, either a potluck or a few dedicated folks will cook delicious mushroom eats, this is yet to be determined, but either way, your taste buds will be pleased I'm sure.

We can't forget the forays! We do not have a schedule complete quite yet, and we need a new foray coordinator(s). You don't have to know a lot about mushrooms to lead a foray, just the desire to go and the

continued on Pg. 4...





PIKES PEAK MYCOLOGICAL SOCIETY

CONTENTS:

President's Notes	Pg. 1
News	Pg. 3
NAMA Foray Report	Pg. 4
SOMA Foray Report	Pg. 6
Local Report	Pg. 8
In Memoriam	Pg. 10
Recipes	Pg. 12
News from the web	Pg. 14

2018 PPMS OFFICERS:

The 2017 officers met in November of last year to vote on 2018 officers

President	Mike Essam
Vice -President	Ben Kinsley
Treasure	Jessica Langley
Secretary	Jennifer Bell
Hospitality	TBA
Foray Coordinator	TBA
Newsletter Editor	Brian Barzee
Webmaster	Ben Kinsley
Herbarium Liaison	Ed Elzarian

NEXT MEETING:

WHEN? - Monday, April 23
(The 4th Monday of the month!)

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

NEW WEBSITE!!
www.pikespeakmyc.org

CONTACT
info@pikespeakmyc.org

PROGRAM:

We will review Kingdom FUNGI, how to identify mushrooms, end explore human historical connections to fungi and resources to further additional fungal curiosity. We will seek volunteers for the roles of Hospitality and Foray Coordinator.

All statements and opinions written in this newsletter belong solely to the individual author and in no way represent or reflect the opinions of the Pikes Peak Mycological Society. To receive this publication electronically or by mail, contact Jessica Langley at: treasurer@pikespeakmyc.org Archive copies of the newsletter are available in the Newsletters section of our website.

Submissions for the next issue of Spore Addict must reach the editor, Brian Barzee, by May 10.

editor@pikespeakmyc.org

2018 UPCOMING EVENTS

Monday, April 23 @ 6:30pm

Lecture: Introduction to Kingdom Fungi
Mike Essam, PPMS President

Location: Penrose Library, Aspen Room
20 N Cascade Ave, Colorado Springs, CO 80903

Monday, May 21 @ 6:30pm

*note 3rd Monday of the month

Lecture: Collecting for the Herbarium and Myco-
flora project

Andy Wilson, Ph.D., Assistant Curator of
Mycology, Sam Mitchel Herbarium of Fungi,
Denver Botanic Gardens

Location: Penrose Library, Aspen Room
20 N Cascade Ave, Colorado Springs, CO 80903

Monday, June 25 @ 6:30pm

Lecture: TBA

Location: Penrose Library, Aspen Room
20 N Cascade Ave, Colorado Springs, CO 80903

Monday, July 23 @ 6:30pm

Lecture: Medicinal Mushrooms and Personal
Health, Eddie Elzarian, PPMS

Location: Penrose Library, Aspen Room
20 N Cascade Ave, Colorado Springs, CO 80903

Monday, August 17 @ 6:30pm

*note 3rd Monday of the month

Lecture: Britt Bunyard, Editor and Publisher of
Fungi Magazine

Location: Penrose Library, Aspen Room
20 N Cascade Ave, Colorado Springs, CO 80903

Monday, September 24 @ 6:30pm

Lecture: Papermaking with Fungi, Jessica Langley,
PPMS Treasurer

Location: TBA

Monday, October 22 @ 6:30pm

PPMS Potluck Dinner

Location: TBA

CLUB NEWS

2018 DUES are due!

Membership Renewals are due! Please make sure you are paid up prior to the first meeting, which will be in our usual spot - the Penrose Library - Aspen Room at 6:30pm on Monday, April 23.

We raised the membership fees a tiny bit, adding new options for Individuals and Families. We also added a LIFETIME membership option!

New membership options:

Individual Membership: \$25.00

Individual Membership + printed newsletter by mail: \$30.00

Family Membership: \$30.00

Family Membership + printed newsletter by mail: \$35.00

Lifetime Individual Membership: \$250.00

Lifetime Family Membership: \$300.00

To Pay Online via PayPal: <http://pikespeakmyc.org/join/>

Send renewal checks to:

Treasurer c/o Jessica Langley
Pikes Peak Mycological Society
1010 N. Logan Ave.
Colorado Springs, CO 80909

Please make checks payable to PPMS.

Officers have new email addresses!

Mike Essam, President: president@pikespeakmyc.org
Ben Kinsley, Vice President: vicepresident@pikespeakmyc.org
Jennifer Bell, Secretary - info@pikespeakmyc.org
Jessica Langley, Treasurer - treasurer@pikespeakmyc.org
Brian Barzee, Newsletter Editor - editor@pikespeakmyc.org

We have a new website!

www.pikespeakmyc.org.

Huge thank you to Ben Kinsley for the pro-bono re-design!

Please note, our old website, unfortunately was bought by someone not affiliated with the club. They have stolen our info, and the site is still appearing in searches. We believe they want us to buy it back from them, which we do not want to do. **Please update your bookmarks and direct any and all interested parties to our new website url:

www.pikespeakmyc.org

AZ NAMA FORAY REPORT:

Notes From Abroad

by Brian Barzee

One of the things club members do, after our season ends along the Front Range of Colorado and before season starts, is to look for other Mycology events, gatherings and forays to travel to and participate in that are occurring around the country and abroad. This last year, I was fortunate to get the opportunity to do several of these mycological based events.

The first special event was the Arizona hosted NAMA regional foray in the White Mountains, near Eager, AZ. This unique location on the White Mountain Apache Peoples reservation suited its guests with an extraordinary opportunity to foray and take in most informative lectures in one of Arizona's temperate rain forests. Located at ten thousand feet above sea level, these woods produce an unusual abundance of specimens to study and species to eat! The Arizona club proved to be most generous hosts. The setting and accommodations were very comfortable, and dining was delightful. I hope they do this type of regional NAMA coordinated event again!

I am inspired to see if we the Pikes Peak club could pull off our own NAMA regional foray? Maybe in a year or two! Huge thanks go out to the Arizona club for a splendid time! Here's a few pictures from Arizona...

...continued from Pg. 1 **President's Notes**

ability to organize people, so if you have an interest, please let us know. As always, please be responsible for yourself if you are foraying with the club, meaning know where you are at all times, and follow the coordinator's instructions and times when returning to the meeting spots. Know your abilities in the woods. If you need a GPS to find your way back, bring one! It never hurts to have a whistle on your person for assistance in getting located, although I hope it won't come to that. And, if you run across any mushroom related articles you find of interest, or a recipe you think other mycophiles would enjoy, please pass these item along to Brian Barzee for compilation into the newsletter.

I look forward to seeing you all at our first meeting in April!

Sincerely,

Mike Essam, President



MEMBERS CHECKLIST:

Is your email & phone number up to date?



Send contact info to: Jessica
treasurer@pikespeakmyc.com

Have you paid your DUES?



If not, please send to:
Jessica Langley
1010 N. Logan Ave.
Colorado Springs, CO 80909

Care to Volunteer?



Reach out to: Mike Essam
president@pikespeakmyc.org



The amazing citizen-scientist Bob Chapman lays out a tremendous display of AZ's finest.



Wood ear fungus, *Auricularia* species, a choice edible, and medicinal were bountiful on many north facing fallen fir trees.



An Arizona favorite, the choicest for edibility of the genus, the lovely orange gold *Amanita caesarea cochiseana*

SOMA CAMP FORAY REPORT:

Trees Bigger Than Buildings

by Jennifer Bell

It was November of 2017 & Brian Barzee came over to the house to sprinkle morel slurry over a promising north facing plot in our yard. My husband, Barry Jenkins, and I (and even Brian!) know it's a long shot, but let's think positive, OK? While our venerable president was over he mentioned Soma Camp a couple of times. Soma Camp? Is that where a bunch of lazy people take muscle relaxers & try to ignore each other's snoring?

After questioning Mr. Barzee further he said that Soma Camp in Northern California features the best food of any of the NAMA forays, and even the non-NAMA forays. I started packing that day!

I love being in the woods and I love the world of mushrooms & I don't mind being treated like a cow at a slaughter house at airports across the world, so going to Sonoma County was a no-brainer. I feel like I have so much catching up to do and I am thrilled when people who know a lot are willing to share their fungal knowledge and not horde it.

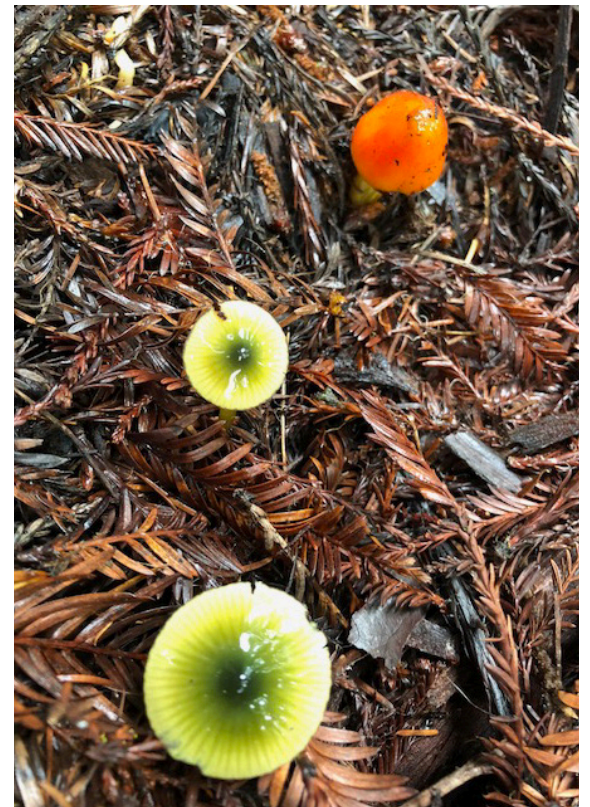
If you've never been to one of these events then you need to know this: you will be presented with an array of activities, forays, parties, dinners, parades, classes, speeches, and more. Choosing what to do and when is the most difficult thing in the world.

Brian and Ed Alzarian drove their little Prius, and Zoe (my daughter) and I flew Frontier's super low fare into San Francisco, rented an SUV, and drove to Occidental. Don't you love that moment when you leave the airport and you breathe the air in a new place? In Northern California the air is like a shower. The trees are as big as buildings. Mushrooms and rivers are everywhere— and this was a dry year!

We all signed up for different things—I always like going on forays. All we had to do was walk out the door to find fungus galore at the Bohemian Preserve. This camp is a wonderful opportunity for artists, fabric dyers, and weavers. Those workshops sold out right away. Luckily I am not talented in that way, so I was able to wander the woods and poke around, going out on a foray with Norm Andresen after his class called "Matsie Madness." I had spent the previous year learning about tricholoma magnivelare's haunts in the northern mountains



"Trees bigger than buildings!" Jennifer Bell at SOMA Camp 2018



"The green one is gliophorus psittacinus, or parrot mushroom...the red/orange one is a type of Hygrocybe...they are known as waxy caps."

continued on pg. 6 . . .

...continued from pg. 6. **SOMA Camp Foray Report**

of Colorado and finding the magnificent mushrooms punching through the duff at 9,000 feet at the base of skinny, tall lodge pole pines. In California the season of matsutake comes five to six months later and near sea level fruiting near tanoak and manzanita. I got lucky in the forest and found enough "matsie" for Zoe and I to share for dinner with a simple steamed rice (see directions last page of newsletter!) and veggie sauté.

When it comes to information about the world of mushrooms, Brian Barzee is never wrong. He was over the top right when he said the best dinners are to be had at Soma Camp. It was world class! There were eight places set at each table and the chefs threw down an incredible feast starring mushrooms and locally sourced foods and wines. Several courses later each table in the room got it's own cake made with California marzipan and gorgeous icing art.

A couple of our members had started discussing doing a podcast about mushrooms, and when I found out that Paul Stamets had been booked to do the keynote, it seemed like quite an interview opportunity! We were able to interview Paul Stamets for our podcast, SPOR. So, stay tuned!

Mr. Stamets is interesting because his whole life is mycology! The rest of us toy with it, play around on the weekends, read an occasional book, but Paul has dedicated his livelihood to it. He put his money where his mouth is, so to speak. He believes that mushrooms can save the bees! Let's hope so, friends, let's hope so.

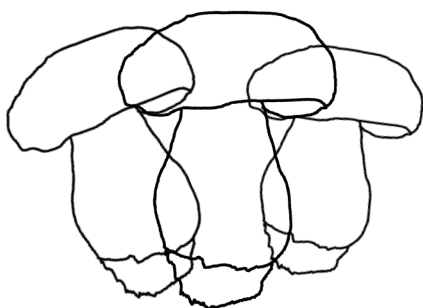
I highly recommend you head to Soma Camp at least once in your life. I found out that it is not a bunch of lazy people on muscle relaxers, but there is some snoring involved if you stay in the cabins. Zoe and I got a little Air BNB by the Bohemian River, and it was absolutely delightful.



"The trip was worth it just for this cake!"



"Amanita Muchairia"



"Clothes I wear for mushroom hunting are rarely sent to the cleaner. They constitute a collection of odors I produce and gather while rambling in the woods. I notice not only dogs (cats, too) are delighted (they love to smell me)."

John Cage, M: Writings '67-'72

LOCAL REPORT:



Mycoremediation Demonstration at the Ivywild School

By Mercedes Perez Whitman

The applications of mycology that address environmental and social injustices have always been most pertinent to me. I stumbled upon the concept of mycoremediation, the use of fungi as a tool for decontaminating the earth, while studying environmental ethics in college. This introduced me to the wider field of mycology. While I've developed my knowledge of fungi through foraging and cultivation, I have yet to do my own mycoremediation. An opportunity to do so arose when I began managing the garden space outside the Ivywild School, an elementary school turned multi-use district in Colorado Springs, last growing season.

This was the first time that the Ivywild Gardens were utilized to grow produce for the kitchen, which prepares food for the building's three restaurants. Some community members also had a community garden plot. The space has a long and complex history, where at varying times people in the local food movement planted a few fruit trees and shrubs, built raised beds and other endeavors to help make it a food production space. However, no project lasted long and much space has been left open. So in the last year I've been planning and implementing small projects with the guidance of permaculture principles and using regenerative agriculture techniques.

The focus of this project is not just on food production but of community building and education, along with enhancing environmental and human health. Steve Oliveri, employee of Bristol Brewing, and I decided to approach the largely uncultivated bit of land outside the Ivywild School by observing and helping to expand its natural contours. I noticed a small swale that had been outlined by years of runoff from the Ivywild parking lot entering the garden space. I wanted to utilize the water for the garden but knew it carried contaminants, and that the swale's soil must be polluted. Steve and I decided not to divert the water but enlarge the swale to increase its water retention potential and filter water through burlap

...continued on pg. 9

...continued from pg. 8. **Mycoremediation at Ivywild**

sacks of inoculated mushrooms that remediate oil and gasoline contaminants. Using resources and following examples from people like Tradd Cotter, Peter McCoy, Daniel Reyes, Alex Dorr and of course Paul Stamets, we will use *Pleurotus ostreatus* (oyster mushroom) and *Stropharia rugosoannulata* (king stropharia) which clean toxins out the environment and are great soil builders. We've mounded the dirt that we dug up on the perimeter, on top of detritus from the growing season to form a large berm. We're covering it all with wood chips to be inoculated with these mushrooms as well. We will do before and after soil and water testing to measure the fungi's effectiveness.

A surprising amount of people aren't aware of mycoremediation, so a project in a busy place like the Ivywild School will hopefully spark curiosity in visitors and invite them to explore it further. This work is simple and accessible, safe, effective in little time, low in costs, and high in results. Mycoremediation and other bioremediation practices are crucial elements in a larger context of restoring the earth's health after much destruction.



IN MEMORIAM:

Gary Lincoff (1942-2018)

by Jessica Langley

Ben Kinsley and I had the great pleasure to meet and learn from Gary Lincoff during our membership in the New York Mycological Society. We are very sad to learn of the passing of this amazing person. He was such an inspirational and wonderful figure, and we are forever changed because of the knowledge he shared with us. He was an incredible teacher and storyteller, and he is responsible for converting so many people (like us) into mycophiles. It only took one foray with Gary to be hooked for life! We were so looking forward to seeing him at Telluride this year, but we feel lucky to have met him and learned from him. Rest in peace beloved mycophile.

excerpt from Britt A Bunyard's Facebook post:

The mycological community was heartbroken on March 16, 2018 to learn of Gary Lincoff's passing. He was the greatest mycologist of my lifetime, a great friend, and a great person. Gary was an American treasure. He was larger than life. Mycophiles and fans, upon seeing him for the first time in person, were nervous to approach—he was so famous. But he was the most welcoming, the most friendly, the most giving person I knew. That any of us knew. He gave absolutely all of his time to educating others. Every person in the mycological community in North America, and beyond, knew him. If you invoke the name "Gary," everyone knows of whom you're speaking.

excerpts From The New York Times Obituary

Gary Lincoff, 75, Dies; Spread the Joy of Mushrooms Far and Wide

By ANDY NEWMAN MARCH 23, 2018

Gary Lincoff, a self-taught mycologist whose contagious enthusiasm turned him into a pied piper of mushrooms, died on March 16 in Manhattan. He was 75.

His family said he died after a stroke.

Mr. Lincoff, a philosophy major and law-school dropout, wrote a field guide to North American



mushrooms that sold more than a half-million copies. He led mushroom hunts as far afield as Siberia, India and the Amazon and as near to his home as Central Park, two blocks away, where over the course of decades he counted more than 400 species. . . . He was a fungus fanatic who championed the mushroom as food, medicine, soil decontaminator, psychotropic portal and essential link in the eternal cycle of decay and rebirth. . . .

"Just to name mushrooms — after a while it gets sort of boring," he told an interviewer in 2015. "To know what these mushrooms are doing, that drives me. That keeps me thinking. Every plant I see, every tree I see, I know that there are mushrooms totally involved in the health of those trees."

Mr. Lincoff loved exotic fantastical-looking mushrooms with names like violet-branched coral and eyelash cup and bearded tooth and wolf's-milk slime, and he loved nondescript little brown blots

that sprouted on dead sticks. He was often asked which mushroom was his favorite, and he invariably replied, "The one that's in front of me right now." . . .

"He inspired literally thousands of people to overcome their fear of fungi," said Paul Stamets, another member of the tiny cohort of celebrity mycologists. "No matter how dumb your question was, he never humiliated you, he never put you down. He never believed there was such a thing as a stupid question." . . .

Mr. Lincoff helped found the Telluride Mushroom Festival in 1981. It was conceived by a Denver radiologist and mushroom-lover, Emanuel Salzman, as an alternative to stuffier mycological conferences.

"We had an 'Edibility Unknown' party every year that would horrify serious professional mycologists," said the alternative-medicine guru Dr. Andrew Weil, another festival co-founder. No one ever got sick, Dr. Weil said, though the pioneers discovered that one species tasted like old tires.

Mr. Lincoff was in demand as a tour leader and headed expeditions to more than 30 countries, on every continent except Antarctica. When he was back in New York, he served as lecture coordinator and animating presence of the New York Mycological Society. Three years ago, he decided that unlike other mushroom clubs, the society should hold walks year round.

This past New Year's Day, with the mercury around 10 degrees, he led a walk in Central Park.

"We walked for two hours and found almost 50 species," said Vivien Tartter, one of Mr. Lincoff's many acolytes. Someone found a cluster of *Eutypella scoparia* — tiny hairlike tufts too small to be seen without a loupe — growing on a twig. "Gary was very excited."



photo by Art Goodtimes (Lincoff on right)

RECIPIES:

Matsutake Rice

By Jennifer Bell

The easiest way to make perfect rice every single time is to go to a store like Sears or Bed, Bath & Beyond & lay down \$25.00 for a rice cooker. If you prefer to shop at a locally owned place go to Asian Pacific Marketplace or any of the kitchen supply stores around town.

Invest in some excellent rice...when you're cooking the matsutake, simple is best. Lotus Foods has many lovely types but my favorite for this application is their green rice.

Don't rinse the rice & don't ever take the top off till the rice is fully cooked & rested! Put it in your cooker with water or a lightly flavored broth. One cup rice to two cups liquid will work great.

Slice the mushrooms thin & then arrange them on top of the rice in a circle. The cooker will know when the rice is done (magic!) & will click itself off. Let it rest for five or ten minutes.

When you finally remove the top you will be entranced by the delicate, delightful aroma.



Porcini Compound Butter

Graham Steinruck
Chef & Forager

Ingredients:

1/2 cup loosely packed dry porcini
1 cup water
1/2 pound unsalted butter (two sticks)
1 sprig thyme
1 garlic clove unpeeled
1 small shallot diced (opt.)
1 teaspoon salt
Parchment paper
Plastic wrap

Method:

Temper 2 pounds of butter on the counter & allow to soften.

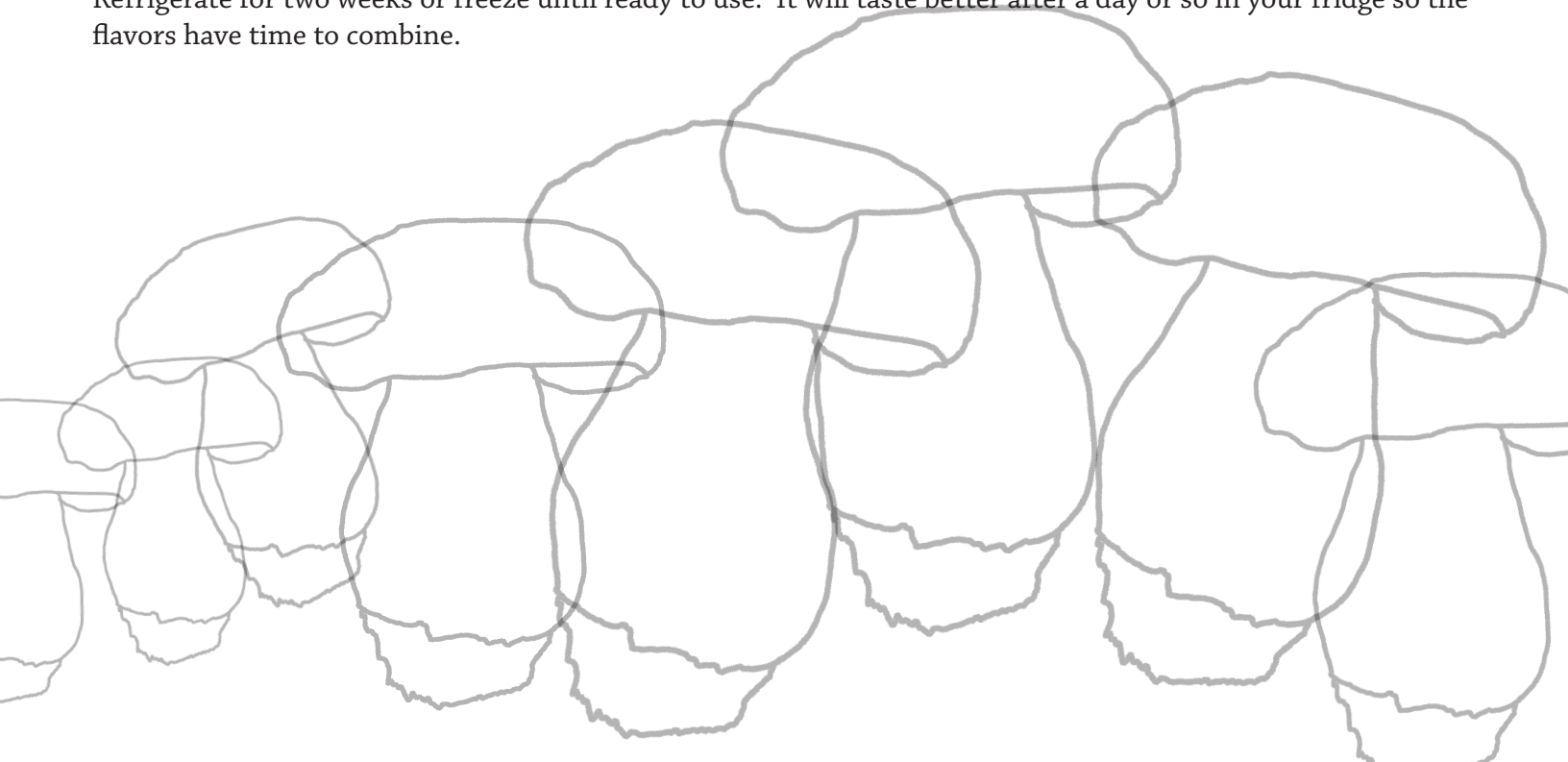
Combine porcini and water in a small sauce pan. Bring to a boil & then reduce heat & bring to a light simmer. If using garlic & thyme add now & continue to simmer until almost all the water has evaporated. Remove thyme & garlic & discard.

Roughly dice porcini & shallot. In a pan, saute' porcini & shallot in a few tablespoons of butter until shallot is translucent and just beginning to color. Season lightly with salt. Remove from heat & allow to cool.

In a medium sized bowl combined tempered butter, salt & porcini/shallot mixture. Whip with a fork or rubber spatula until well combined. Taste & season with salt/pepper if desired.

Roll into a log about 3 to 4 inches in diameter in a piece of parchment paper & then wrap with plastic wrap.

Refrigerate for two weeks or freeze until ready to use. It will taste better after a day or so in your fridge so the flavors have time to combine.



FROM THE WEB:

FROM CPR.ORG

Denver May Get To Vote On Whether To Make Magic Mushrooms Legal

BY ANN MARIE AWAD

MAR 5, 2018



Michele Ross, center, advocates for legalizing magic mushrooms. She's a neuroscientist and the director of Impact Network, a nonprofit focused on medical marijuana and women's health.

First came the weed. Now, maybe it's the mushrooms.

After a few rousing chants of "free the spores," a small group of roughly 20 citizens filtered into the Denver city and county building Monday for a meeting with city officials and emerged knowing they may soon have the all-clear to gather signatures on a measure to decriminalize psychedelic mushrooms.

The group calls itself Colorado for Psilocybin after the fungi's scientific name. Their proposed measure would do away with felony charges for people caught with mushrooms, and make them the lowest enforcement priority for Denver police.

Anyone caught with more than two ounces of dried mushrooms, or two pounds of uncured "wet" mushrooms, would be subject to a citation: less than \$99 for the first offense, increased by increments of \$100 for subsequent offenses, and never more than \$999 per citation.

Tyler Williams, one of the leaders of the Psilocybin Decriminalization Initiative, says the marijuana legalization efforts of yesteryear did provide a helpful roadmap when constructing the initiative. Williams is a believer, too. He's a co-founder of the Denver chapter of the Psychedelic Club at the University of Colorado Boulder.

"I'm a big believer in cognitive liberty, and so whatever people decide to consume I think is up to them," Williams says. "I think people should be informed about what they are consuming, and they shouldn't have to be afraid of going to jail for that."

Williams adds that he feels psilocybin offers mental health, and spiritual and intellectual benefits.

During the group's meeting with city officials, Williams pointed to examples of changing tides in drug policy elsewhere. A 2005 appeals court decision in New Mexico effectively legalized the cultivation of psilocybin. Last year, Oregon reduced possession charges for many illegal drugs from a felony to a misdemeanor.

continued on pg. 15 . . .

...continued from pg. 14. **Denver May Get To Vote On Whether To Make Magic Mushrooms Legal**

California voters approved a similar measure in 2014.

Another state may beat Colorado to the ballot: California may vote on a similar measure later this year.

Kevin Matthews, who helps lead the campaign and helped draft the initiative, says now is the right time for Denver to decriminalize, based on recent studies on the possible medicinal applications of psychedelics.

"I'm proud to say that psilocybin has had a pretty massive impact on my life," Matthews says. "I struggled with depression for years, I was diagnosed with major depression as a teenager."

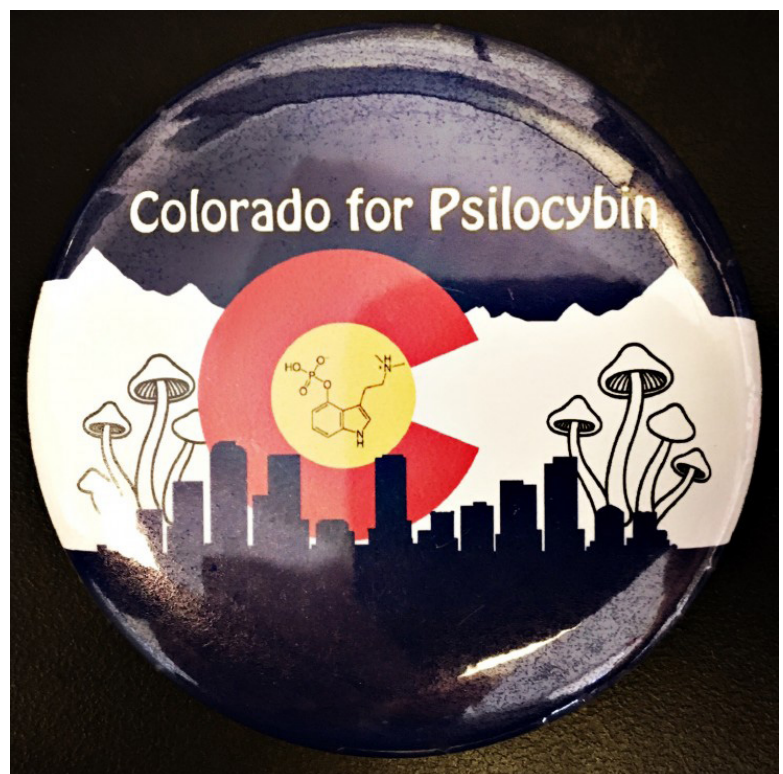
Matthews says he and other advocates want people to use psilocybin responsibly, so that they can have the best experience with it.

"It's helped me tremendously with my own mental health and on top of that, with creativity, and really being able to just explore different aspects of myself, and really get some healing from the inside out," he says.

Matthews points to a study by Johns Hopkins University that found psilocybin users dealing with cancer-related stress reported lasting positive effects one year later. A New York University study produced similar results.

Another study conducted at London's imperial college last year found that it could help treat stubborn cases of depression.

That's why Michele Ross joined the campaign to support the initiative. She's a neuroscientist and the director of Impact Network, a nonprofit focused on medical marijuana and women's health. "We could apply lessons from cannabis legalization and apply them to psilocybin legalization," she said. "There's no reason that both shouldn't be legalized because psilocybin or magic mushrooms are just as safe as cannabis."



A Colorado for Psilocybin campaign pin.

PIKES PEAK MYCOLOGICAL SOCIETY



Jessica Langley
1010 N. Logan Ave
Colorado Springs, CO
80909