



The Newsletter of the Pikes Peak Mycological Society      1974-2019      Vol. XLVI      June 2019      Issue 2

# MORELS FOUND!



*Club members comb through cottonwoods on Sunday May 26, 2019!*

**More pictures on page 4**

**2018 PPMS OFFICERS:**

<b>President</b>	Mike Essam
<b>Vice -President</b>	Ben Kinsley
<b>Treasurer</b>	Beth Leake
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<b>Foray Coordinator</b>	TBA
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<b>Herbarium Liaison</b>	TBA
<b>Librarian/ Archivist</b>	Brian Barzee

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**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/oBeth Leake

1370 Golden Hills Road, Colorado Springs, CO 80919

*Please make checks payable to PPMS.*

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*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 Beth Leake at: [treasurer@pikespeakmyc.org](mailto: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 editors, Jennifer Bell & Jessica Langley, by July 15 2019.*

[editor@pikespeakmyc.org](mailto:editor@pikespeakmyc.org)

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**PIKES PEAK  
MYCOLOGICAL SOCIETY**

**CONTENTS:**

Morels Found	Pg. 1
News & Events	Pg. 3
Art Show	Pg. 6
Poison Calls	Pg. 7
San Fran Foray	Pg. 8
Recipe	Pg. 9
Feature	Pg. 10

## 2019 UPCOMING EVENTS

### Wednesday, June 26 @ 6:00pm

Hyperfocused Distractions with Mycophilia, Mycophobia, and Ethnomycology - Greg Sanchez, Colorado Mycological Society

**Location:** Bear Creek Nature Center, 245 Bear Creek Rd.

Colorado Springs, CO 80906

### Wednesday, July 24 @ 6:00pm

Lecture: *TBA* - Teresa Egbert

Ms. Teresa Egbert is a Colorado activist who helped the city of Denver pass Initiative 301 which makes the personal use of psilocybin mushrooms the lowest possible law enforcement priority. She will also talk about how those very same fungi helped her to heal from a terrible trauma.

**Location:** Bear Creek Nature Center, 245 Bear Creek Rd.

Colorado Springs, CO 80906

### Tuesday, August 20 @ 6:00pm

Lecture: *Title TBA* - Jill Easterday

Ms. Jill Easterday has been hard at work on a very successful remediation project using pleurotus mushrooms in the Bay Area. She will share her expertise with the club.

**Location:** Bear Creek Nature Center, 245 Bear Creek Rd.

Colorado Springs, CO 80906

### Wednesday, August 21 @ 6:00pm

Lecture: *From Mushroom Stones to Stoned Apes* - Britt Bunyard, PhD, Founder, Publisher, and Editor-in-Chief of the mycology journal *Fungi*

**Location:** Bear Creek Nature Center, 245 Bear Creek Rd.

Colorado Springs, CO 80906

## NEWS

### NEW OFFICER

We welcome Beth Leake as the new club treasurer! Thank you Jessica Langley for your service to PPMS.

### SEEKING VOLUNTEERS

The season is in full swing! We are seeking volunteers to do a number of things. Please contact Jennifer Bell: [info@pikespeakmyc.org](mailto:info@pikespeakmyc.org) if you are interested in:

- coordinating forays
- writing for the newsletter
- leading a foray
- hosting an event
- hospitality

## MEMBERS CHECKLIST:

### Is your email & phone number up to date?



Send contact info to: Beth  
[treasurer@pikespeakmyc.com](mailto:treasurer@pikespeakmyc.com)

### Have you paid your DUES?



If not, please send to:  
Treasurer c/o Beth Leake  
1370 Golden Hills Road,  
Colorado Springs, CO 80919

### Care to Volunteer?



Reach out to: Jennifer Bell  
[info@pikespeakmyc.org](mailto:info@pikespeakmyc.org)

## NEWS

### CHAD HYATT FEATURED RECIPE & VISIT

Famed myco-chef and author of "The Mushroom Hunter's Kitchen" will visit the Pikes Peak Region before he heads to the Telluride Mushroom Festival (August 14-18). Chef will demo his mad culinary skills for us! Dates and times are forthcoming.



## **CLUB MEMBERS FIND BLONDE MORELS FOR THE FIRST TIME!**





*Club members spent a lovely day in the woods exploring various cottonwood stands, marshy areas, dead logs and all the typical hideouts for these mysterious mushrooms.*

*Facing page:*

*(above) Two baskets displaying a bounty! (below) Sean and Isobel Gring brought some young friends to experience the joys of mushroom foraging.*

*This page:*

*(above) Club members follow James Chelin to a honey hole. They stop at nothing, face their fear of heights and embark on a journey together. (left) David and Cinzia Storey hold up a morel they found. It is almost as big as their smiles!*



*Watercolor by Beatrice Trezevant*

## “Mushrooms” Theme Art Show at Commonwheel Artists Co-op

by Pat Gaffney

An exhibition of mushroom themed art was co-organized by Juanita Canzoneri and Kelly Green, two of the artists in the exhibition. The show consisted of several types of art and crafts including sculpture, photography, painting, pottery, pyrography, fiber, assemblage and glass work. It was on view May 3rd to June 3rd in Manitou Springs.

The surrealistic mushroom with all seeing eye is a personal favorite, as well as the light and airy watercolor of about 30 different mushrooms by a noteworthy designer Beatrice Trezevant.

It was a room full of small sculptures, many little mushrooms in a terrarium, but mostly paintings. Some of the work was realistic, like scientific

illustrations, while some work was more whimsical, like for a children’s storybook. There was something for everyone!

I was impressed by the variety of art in this small showing at the COMMON WHEEL CO-Op in the middle of Manitou springs.

As you can see, not only do people in the Front Range area like to look for mushrooms, they also adore them and use them as a main theme in their art work.

Artists in this show include Amy Short, Annette Campbell, Beatrice Trezevant, Becca Dilldine, Christine Doell, Christina Zubiato, Delphine Peller, Elizabeth Tapia, Frances Huntington, Hedy Ducharme, Helen Smithwick, Jan Barglowski, Jerilyn Winstead, Jon Murray, Julia L. Wright, Kelly Green, Lorraine Capps, Michael Ryder, Molly Doell, Rebecca Hull, Stephanie Merchant, and Tony Heslop.



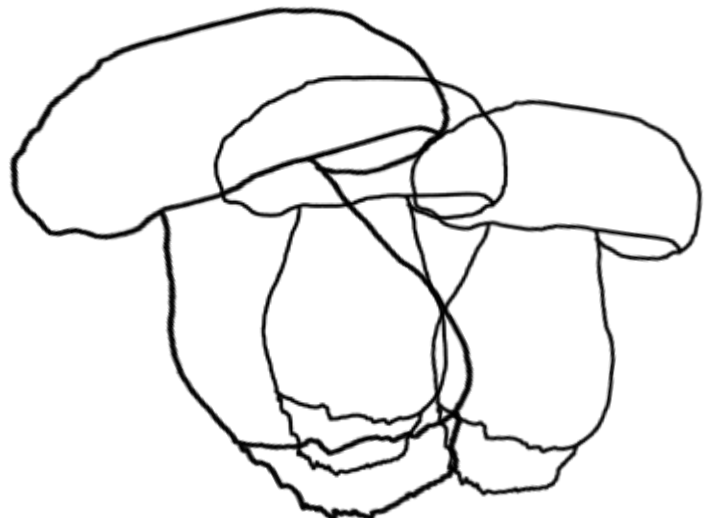
## POISON CALLS!

PPMS has received two poison calls so far this season. Both incidents appear to have been the result of kids eating the same fungi. The first call was on May 1 when five preschoolers ate mushrooms growing from a log bench on the ground in a playground. Photos from the Rocky Mountain Poison Center seemed a perfect match to *Coprinopsis atramentaria*. We recommended no alcohol for forty-eight hours after consuming the mushrooms but otherwise the children should see no ill effects. Thankfully these kids are not teenagers or college students! Parents were reminded to avoid all tinctures, cough syrups and any medicines that could contain alcohol. Toxin with these fungi is Coprine.

The second call came after a young boy ate mushrooms from a stump base with adjacent grass. Again, photos indicate the same *Coprinopsis atramentaria* as suspect. Thank you Dennis Craig for fielding this call. We were hitting morels and had no phone service.

These mushrooms can be safely consumed if precautions are taken. No alcohol for 48 hours before and after eating is the precaution. David and Cinzia Story made the ultimate sacrifice giving up meal time wine to test their palates with these Coprinoids. They learned a lesson they shared... never trade wine for *Coprinopsis atramentaria*!

Brian Barzee  
Head Identifier  
Pikes Peak Mycological Society



## San Francisco Club Foray

We hit the Bay Area of California very excited to share in the wisdom of myco- greats like Dr. Michael Beug, and Daniel Winkler, whose lectures would set our minds spinning with new truths and observations from the world of fungi.

Greeted by coastal pines and cypress we met up with our guide Enrique Sanchez to enjoy a foray with the San Francisco Mycological Society. John McLaren Park was the location of our hunt. Beautiful redwoods, pines and eucalyptus filled our eyes with shades of greens not seen in Colorado, even in our record precipitation years.

The foray was blessed by a poem recited by our friend, ally, and fellow Coloradoan, Mr. Art Goodtimes. That was a really special touch!



*PPMS club member Michael Williams enjoys a special invite to foray with the San Fran club. A huge Amanita muscaria type fungi associated with coastal pine is his subject.*

The park is huge, full of fungi! Mushrooms with shapes, sizes and colors spanning the spectrum of possible combinations covered this verdant park. Held in the continual shroud of humidity, fungi we see as petite specimens in Colorado, grow to enormous proportions in the Bay Area's coastal climate.

Gratitude goes out to Enrique Sanchez, the Slamas, Eleana Hsu, Pascal Pelous and all the other nice people of San Francisco for inviting us to Foray with their vibrant club.

Myco travels continue next month!

Thanks for reading,  
Brian Barzee



*Mushroom passion is front and center for San Fran's Eleana Hsu... most species collected!*





1 oz dried porcini (or 8 oz fresh)  
 1 medium yellow onion sliced  
 1 clove garlic, peeled and crushed  
 ¼ cup dry white wine  
 Oil for sautéing  
 Salt TT

1. If using fresh porcini, use a large heavy-bottomed pan to do a dry sauté until lightly browned. Season with salt and set aside.
2. If using dried mushrooms, soak in warm water until soft. Set aside.
3. Heat a sauté pan on a medium flame. When hot, add enough oil to coat, then add the onion. Sauté until soft, cooked through, and lightly browned.
4. Add the garlic and porcini (saving the soaking liquid if using dried), and sauté for another 3 minutes. Season with salt, and pour in the white wine. Scrape up any stuck on browned bits from the pan.
5. When the wine has reduced almost completely away, strain the reserved soaking liquid into the pan (if using fresh mushrooms, skip the soaking liquid and move onto the next step). Continue cooking until completely reduced.
6. Purée the contents of the pan, thoroughly, in a blender, or using an immersion blender.
7. Spread the purée in a thin, even layer on a fruit leather tray for your dehydrator. If you do not have a tray for this, spread on a sheet of parchment paper and place that in the dehydrator. Dehydrate at 130 degrees until the purée has become a solid, pliable sheet. The leather is done when you can lift and manipulate it as a solid sheet. The time required will vary from 8-16 hours, depending on how much moisture was left in the purée, and how thick the mix is spread out.

\*\*\* Lay leathers flat on a piece of parchment paper before rolling them up for storage. They will keep for at least a month at room temperature, stored on paper in a Ziploc® bag.



## Recipe by Chad Hyatt

### Porcini Leather

Mushroom leathers are a grown-up version of the fruit roll-ups that many of us ate when we were kids. They make for a delicious savory snack anywhere, especially out in the wet forest picking more mushrooms! They are extremely easy to make, and equally easy to make in whatever flavors you may imagine.

The basic process for any leather is the same. First, cook your mushrooms, adding in any desired flavors, and then cook out most of the moisture. A purée is then made from the cooked mushrooms, and that is spread and dried on a dehydrator tray until it sets up as a solid sheet.

The technique will work equally well whether you start with fresh or dried mushrooms. The possibilities are limited only by your imagination, so don't be afraid to experiment with any mushrooms you like, and combined with other fruits and vegetables.

# Through Sweat and Mud, a Newly Minted Mushroom Hunter Forges On

By Beck Maximus

As a Colorado native, it wasn't until my late 20's that I became obsessed with researching and hunting for wild, rare, and elusive gourmet edible mushrooms of the Rocky Mountain region. I'd learned the hobby from someone who would grow to be one of my best friends, and it was on these adventurous treks that I'd found a new meditation and something that would become my favorite activity.

Once I learned more, I was awe-struck by Colorado's edible fungal diversity. We have morels, porcini, oysters, puffballs, chanterelles, etc. Now don't get me wrong, I absolutely love savoring the flavor, texture, and essence of wild edible mushrooms and engaging in conversations on everything fungi, but I am absolutely possessed and enchanted by the thrill of the hunt.

To illustrate, I've stayed up countless nights plotting my next terrain to explore, researching maps, and driving thousands of miles--it is in these sleepless nights that this hobby grew to be an extension of who I am today, a wild mushroom hunter. Not only do the Rocky Mountains of Colorado host a wide array of fungus, but people travel to Colorado from all over the world in search of our rare edibles, and I understand why. They're delicious, nutritious, and it is in the human genome that we activate our hunter gatherer instinctual needs.

I was first introduced to hunting for wild edibles by a friend who happens to be an aspiring ethnobotanist and biologist, Kevin Healey. He'd talked about his experience hunting for mushrooms and after a few unsuccessful forays, he explained to me what it was like finding his first elusive morel. To call his infectious recollection of Kevin's first morel inspiring would be a major understatement. As I learned more about wild edibles, through his treks and my own, I

found myself crazily enthralled, and as a result, I'd caught the fever.

Then, I researched regional reading material and was gifted Vera Stucky Evenson and the Denver Botanic Gardens book, "Mushrooms of the Rocky Mountain Region". I coupled my fondness for hiking with my new myco-hobby and redoubled efforts on exploring the forest, or, what I call, "hiking with a purpose."

At the same time, I read Vera's book front to back 5 times over, and set out on my first foray. My objective? Finding *morchella* sp. I knew what they looked like, the environment they grew in, the time of season they started popping up and I went on my first hike with a purpose--9 miles later covered in sweat and mud and no such luck.

The sun was beginning to set, and I decided to call it a day. I kept at it for a few months.

Conversely, I didn't find anything that even resembled a morel even though I had successfully identified and found indicator plants such as Oregon grape. I then began to think that these morels were just a story and I was chasing myths and legends. That year, morel season came to an end and I'd trekked countless miles and no dice, womp, womp womp.

Eventually, in late June of the same year, I went on a foray with Kevin and a friend of his from back east and we set out to find porcini, more notably, *boletus edulis* and *rubriceps*. After driving a few short hours to the altitude of 8,900', I decided to take a short meander by myself. In the corner of my eye I saw something that resembled a bun that was peeking from the ground. My heartbeat sped up and I thought to myself, "could it really be?"

Before yanking it out of the ground, I meticulously jotted down in my field notes the surrounding flora and fauna, altitude, date, and other descriptive factors such as the reticulation on the stem, and what type of tree this mushroom was growing near. I took photos of the mushroom from all angles as if it was a model with their hair blowing in the wind. I was careful not to disturb the mycelial network until I was 90% sure of what it was. I whistled and I called my friends over, and pointed out the specimen.

At last! I was humbly confident, and then Kevin saw it and he about flipped his lid. He shouted from the top of his lungs, and if there's anything more validating than Kevin finding wild edible mushrooms, I do not think it exists. Kevin was so excited and happy that we'd found the right area, we exchanged an enthusiastic high five and set our eyes to the ground. I'm 98.7% sure I saw a grown man do a heel kick and shout to the moon. We feverishly searched the ground for more and to our amazement we found three others in the surrounding area. We'd driven 2 hours from our hometown just to get to this spot and we searched for hours and came home with three nice looking porcini. What a wonderful day!



*Morchella sp.* (photo by Beck Maximus)

At any rate, I didn't get home until two in the morning, I smelled like a wet dog, was covered in pine needles and had insects in my basket, but I was so excited about the three porcini that I woke my partner up, basket in tow, straight to the bedroom still in my hiking gear and marvelled at the delicious trophies that we'd found. I am pretty sure I didn't put them in the fridge that evening as I should have, but I set them near me on my bedside table. This was only the beginning of my first experience of the thrill of the hunt. I absolutely love cooking with rare gourmet mushrooms, but it has been through these forays with friends and alone that I have found my true self in the woods.



*Ms. Rebecca Vigil, aka Beck Maximus, is a Pueblo native, a consultant & a fungus aficionado. She's also a publisher, artist, activist & entrepreneur. She graduated summa cum laude from CSU-Pueblo and is now active in a local, grassroots organization seeking to secure clean energy for Pueblo's future. In fact, the group is called Pueblo's Energy Future.*

*If you are interested in learning more about hunting morchella species in Colorado her website, [www.misfitting.com](http://www.misfitting.com), is a great place to go. She has worked with Vera Stucky Evenson & Dr. Tom Volk.*



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