

Next Meeting May 9th, 2005

SPORES Afield

The newsletter of the Colorado Mycological Society

May 2005



Presidents Column

Greetings Members!

Ah, spring is in the air...

I've been watching my yellow morel spots and the environmental indicators are 'telling' me that I should start finding yellow morels start-

ing around May 1st, or perhaps even a few days earlier for some early ones. Narrow leaf cottonwood buds are just starting to leaf out and wild asparagus is just starting as well. We had good rainfall in April so I expect a good showing of yellow morels this year.

For the past two weeks I have been finding small clusters of oyster mushrooms. Is it my imagination, or are the caps a little darker brown this year? The small caps I've been finding have been delicious and a welcome treat following a winter of using dried 'shrooms' from last year's crop. For those of you who are comfortable identifying the 'Fairy Ring' mushroom (*Marasmius Oreades*), keep your eye on your lawns, they should start appearing at about the same time as morels. Sometime *Marasmius* comes up before morels, but usually they lag behind them by about two weeks. Unlike morels, which only appear for a short while in any given area, you can hunt the same *marasmius* patch nearly all summer following rain-fall.

I want to thank several members who have contributed to our initial meetings. As you may recall, we do not have anyone who has
(continued on page 2)

May Meeting Program

Hone your identification skills at the May meeting. Soon we'll be out pursuing those wily wild fungi. This evening will be devoted to tipping the identification odds in your favor when you come across something unfamiliar. We will utilize one of the slide programs from the North American Mycological Association's large lending library, "An Introduction to the Major Groups of Mushrooms" by Dr. Michael Beug, Professor Emeritus of the Evergreen State College, Olympia, Washington. Dr. Beug is currently chair of the NAMA Toxicology Committee, and hosts very informative web sites on the Internet.

We will also review the handout, "Generalizations About Some Common Genera" which will enable you to take some shortcuts in using dichotomous keys. By learning to observe certain definitive features of mushrooms, one can often move with ease from families to genera and finally to species. Order helps tame what seems, to the uninitiated, to be complete chaos when trying to deal with mushrooms.

Our program will be overseen by Marilyn Shaw, CMS's Education Chair, and formerly, for many years, NAMA's Education Chair, as well. For a complete listing of NAMA's educational programs go to www.namyco.org. These programs are available to members and non-members alike for individual use for a very modest fee.
(continued on page 3)

Upcoming Events

- May 9th** Slide presentation from NAMA, The North American Mycological Association's library.
- June 13th** Dr. Nancy Weber subject to be announced.
- July 11th** Dr Michelle Seidl will give a lecture on Cortinarius. Also see "Upcoming Forays" on page 3.
- Aug 12th** Fair foray, see "Upcoming Forays" on page 3.
- Aug. 13th** Fair Setup.
- Aug. 14th** Annual CMS Mushroom Fair at Denver Botanic Gardens, The Fair identifier this year is Dr. Else Vellinga.
- Aug. 15th** "Introduction to Mushrooms"
Dr. Else Vellinga, of the Plant and Microbial Biology Department at the University of California, Berkeley.
- Aug. 18-21st** Telluride Mushroom Festival.
- Sept. 12th** Cook & Taste, **Chairperson needed** Contact CMS President William Windsor.
- Oct. 10th** Chef Smailer of the Boulder Cork. His restaurant hosts our "End of the Season Fungi Feast".
- Oct. 23rd** "End of the Season Fungi Feast" at the Boulder Cork.

Bring mushrooms for identification and display to any meeting.

All meeting are held at the Denver Botanic Gardens in Mitchell Hall at 7:30 pm unless otherwise announced.

(Presidents continued from page 1)

volunteered as a Program Chair this year so the first few monthly meetings were 'hosted' by members who contributed their knowledge and experience during the meetings. I hope that you have enjoyed their presentations and contributions. A heart-felt 'THANK YOU' goes out to: Marilyn Shaw, Vera Evenson, Tom Taggart, Tom Ruzicka Ed Swanberg, Norm Birchler and Ed Lubow and Chris Hardwick

In looking over this issue of Spores, take note of those who volunteer and serve on the board and/or as a chair. These members are the 'heart' of CMS and make all the monthly meetings, newsletters, mushroom fair, forays and special events occur. I encourage you to participate in CMS activities and events. I know that my knowledge of mushrooms and level of enjoyment in mushrooming has substantially increased from working with these fine people. We still have some positions open for this year and we will need ALL of the positions filled next year. A great way to learn about a chair position is to volunteer to work with one of the existing chairs or the spores editor.

Program activities and speakers for the rest of the season are shaping up nicely. In May, Marilyn Shaw will give a slide presentation from the North American Mycological Association. In June, Dr. Nancy Miller will be a guest Speaker and she (continued on page 6)

Spores Afield

Spores Afield is published from March through October by the Colorado Mycological Society. CMS dues are \$23 for the first year and \$20 thereafter. Send membership dues to CMS Membership Chair, Box 9621, Denver, CO 80209. All CMS members receive *Spores Afield* as part of their membership.

CMS is an affiliated member of the North American Mycological Association.

CMS website: <http://www.cmsweb.org>

Upcoming Forays

Please note all forays meet at 9:00 am in the northeast parking lot (also known as the T-Rex lot) of the Morrison exit at I-70 unless otherwise announced. If you carpool from that point which is strongly encouraged, due to limited parking at most foray locations; please chip in gas money.

May 21st (Saturday) President William Windsor will lead a Morel foray.

July 10th (Sunday) Dr. Michelle Seidl and Tom Taggart will lead a foray.

August 6th (Saturday) Tom Ruzicka will lead a foray into the Winter Park area.

August 12th (Friday) Ellen Jacobsen will lead a foray with Dr. Else Vellinga to collect specimens for the Fair.

Be sure to bring your CMS membership card or your current copy of *SporesAfield* with you. If you are not a member you can become one at the foray for the standard new member fee of \$23, which will also get you copies of *SporesAfield* for the rest of the year.

Forays may be cancelled in the event of dry weather Call first if in doubt.

We have a need for people to lead forays. You do not need to be an expert identifier to lead a foray. You only need to be willing to lead a group of people to a location where mushrooms can be found. If you would be willing to lead a foray, please contact Tom Ruzicka 303-447-2740 or via e-mail at: tomruzicka@mindspring.com.

Foray Question; Will you attend?

Ed Swanberg would like to find out how many people would be interested in an inoculation foray, probably in the Boulder area. It will take the rest of this year for the mycelium to develop in the trees. We only need to do it once and we can get mushrooms for about five years.

Here is a picture of the progress that is taking place in 12 pint bottles of pegs. As you can see this new oyster mycelium is very aggressive. The wheat mycelium is attacking the pegs very fast. The wheat has been in the bottles with the pegs for just two days. I think it would be a good idea to notify the memberships that we will need teams of two or three to inoculate logs and stumps. One person to drill the tree and one person with a hammer to pound in the pegs. Each bottle has 18 or 19 pegs, if we put three pegs in each stump or log that will be enough for each team to inoculate about six locations. If we don't get enough people interested we can at a later date go into the mountains and inoculate some aspen logs & stumps with any left over pegs. The pegs should be ready by the end of May. Here is a list of what is necessary to accomplish this:

A portable drill, a 1/2 inch paddle bit (at Home Depot inexpensive, and works best), a hammer, Needle nose pliers, and a small piece of wax candle. (to seal the pegs)

It is a very simple operation and a lot of fun. 6 stumps X 12 bottles = 72 places to get oyster mushrooms next year. If you are interested call Ed at 303-485-8952 or e-mail Ed at: e4swan@aol.com



Sabzi Pollo ba Mahi

(Green Rice with Fish and Morels)

Serves 4

Classic Persian cuisine does not, to my knowledge, include mushrooms. But this dish is special to the spring festival of Noh Ruz, or New Year, celebrated at the vernal equinox. That's too early for morels, at least here in Colorado, but the spring connection – and the flavors – are so nicely complementary!

The rice:

2 cups uncooked Basmati rice

Salt

4 cups water

4 tablespoons butter or olive oil

1/2 c chopped green onions

1/2 c chopped parsley

1/2 c chopped celery leaves (or arugula or spinach)

1 tablespoon dried fenugreek leaves (or 1/2 tsp crushed fenugreek seeds), optional

Place water and salt in a 2-quart saucepan or Dutch oven. Bring to a rolling boil and add rice, cooking until the rice is al dente and most but not all of the water has been absorbed. Drain the rice in a colander and rinse with hot water.

While the rice is cooking, chop the green vegetables finely. Saute the morels in a little butter and set aside. Rinse out the cooking pot and pour in the oil or butter. (If you like, you can place a tortilla on the bottom of the pan, cut to fit, and salted.) Alternate layers of rice with layers of chopped greens and mushrooms, finishing with a layer of rice. Add 1 cup of water to the pan, place dots of butter on top of the rice, and poke some holes down into the rice with the handle of a wooden spoon.

Put a dishcloth or washcloth over the top of the Dutch oven and place the lid of the pan over that. Cook over medium heat for about half an hour, or until all the water has been absorbed, lowering the heat if necessary so the rice on the bottom of the pot does not burn.

The fish:

4 whitefish fillets

4 tablespoons flour

Salt

1/8 tsp saffron threads

1 beaten egg

1 tablespoon lemon juice

Olive oil

Pulverize flour with salt and saffron in a spice mill or with a mortar and pestle. Beat egg and stir in some lemon juice. Dip whitefish fillets in flour, then in egg, and fry over medium high heat until golden brown. Serve with sabzi pollo.

Editor's Note: By the time you receive this issue Yellow Morels (*Morchella esculenta*) should be out and getting close to their peak. There is only about two to maybe three weeks of fruiting. Check along creeks in the low plains elevations around little leaf cottonwood. The Black Morels (*Morchella angusticeps*) should be starting to fruit right after the yellows but up in elevation around little leaf and aspens all the way into June. Check out the "Morel Mania" website for postings at: www.morelmania.com

Towards an Understanding of Scientific Names

By Dr. Joseph Ammirati
N.A.M.A. 1986

A binomial system, one that employs two names, a genus (pl. genera) name and a species (pl. species) name, is used for the scientific name of a fungus (pl. fungi) and any other living organism. The genus name is always capitalized, e.g. Boletus, while the species name normally is not capitalized, e.g., edulis. Both names are either underlined or italicized. The name of a genus can stand alone, but a species name can only be expressed as a binary combination, the name of the genus and species together, i.e., Boletus edulis. In other words, the name edulis used above as an example of a species name, is meaningless until it is combined with a genus name.

The name of a genus or a species may be taken from just about any source; it may even be completely arbitrary in its origin. Thus, a name may be based on a descriptive feature, habitat, habit, location, a discoverer, in honor of someone, usage, or an old folk name.

Here are some examples:

a) descriptive features -- The Latin term sanguineus means blood-red; and when combined with the genus Cortinarius, i.e., Cortinarius sanguineus, means the blood-red Cortinarius. The name Cortinarius also is descriptive in origin; it comes from the Latin cortina, which refers to the curtainlike veil characteristic of Cortinarius species.

b) discoverer or honorary name -- Many species have been named after the eminent agaricologist Alexander Hanchett Smith, for example, Boletus smithii. Perhaps a less obvious one is Cortinarius ahsii, using the first initial of each of his names. A recently discovered truffle was given the genus name Destuntzia, after Daniel Elliot Stuntz. Cortinarius thiersii was named after Harry D. Thiers, who was the first person to collect this species in the Sierra Nevada Mountains.

c) habitat, location or habit -- The Latin term terrestris means growing on the ground, hence the name Pholiota terrestris, for an unusual species of this genus that fruits on the ground, rather than on wood, as most other Pholiotas do. Rhizopogon occidentalis is a western species; occidentalis is Latin for west or western. The combination of two terms is sometimes used for a name, for example the species Cortinarius psammophilus, is Greek in origin and means sand (psammo) - loving (philus). Clavipes means club-foot, from the Latin clava (club) and pes (foot); Clitocybe clavipes is named for its swollen stipe base.

d) usage or old folk name -- The polypore genus Fomes seems to relate to the use of some of its species by primitive people to start fires. Fomes in Latin means tinder or touchwood. The name for the extremely poisonous Boletus satanas comes from the Latin for Satan or the Devil. The relationship between being poisonous and being evil obviously is equated to this bolete being somehow possessed by Satan.

Both a genus and a species name have an authority, although the authority for a genus is not as commonly seen as that for a species. An authority represents the individual who described and/or published the genus or species name. Sometimes two or more authorities are involved in this process. For example, the genus Melanoleuca Patouillard has one authority and the genus Destuntzia Fogel and Trappe has two authorities. Cortinarius thiersii Ammirati and Smith is an example of two authorities for a species, while Cortinarius ahsii McKnight has a single authority.

Sometimes the name of a species will be followed by two names (or sets of names), the first enclosed in parentheses. For example, Clitocybe nebularis (Fries) Kummer. There are several reasons why this can happen and a knowledge of the history of each individual name is required to determine why this form is used. In the case above, Agaricus nebularis Fries was the original binomial.

(continued on page 6)

(**Scientific names** continued from page 5)

Later studies showed that there were many different species included in the genus Agaricus by E.M. Fries, actually a number of different genera. It was decided by P. Kummer that Agaricus nebularis was a species of Clitocybe and he transferred it to that genus. To give credit to the original author, E. Fries, which is required by the International Code of Botanical Nomenclature, and to show the change from one genus, Agaricus, to a second genus, Clitocybe, the two authors are separated by parentheses, resulting in Clitocybe nebularis (Fries) Kummer.

Authors, Artists, and Poets

The editor of *SporesAfield* needs your help. Please consider submitting an article, line drawing, digital photographs, a poem, editorial, comic, report on mushroom sightings, news items, announcements of upcoming events, or any other contributions to your newsletter. This is your chance to share with your fellow members. Send items by the 15th of each month to:

Norm Birchler
SporesAfield Editor
3266 Noble Ct.
Boulder, CO 80301
303-440-7123
nbirchler@comcast.net

(**Presidents** continued from page 2)

will talk about Shirley Chapman, an outstanding amateur mycologist. Dr. Weber, a Morel and Cup Fungi specialist, may even join us on a group foray in June.

On Saturday, May 21st, I will lead a foray for Black Morels. We will meet at the usual spot (Morrison T. Rex Parking Lot) at the I-70 Morrison Rd. Exit.

Enjoy the spring and good forays to you all. Remember the good advice from our 'foray panel' last month and be well prepared on your forays.

CMS Officers for 2005

President (Board)	William Windsor 303-544-6069 wnwindsor@comcast.net
President Elect (Board)	Norm Birchler 303-440-7123 nbirchler@comcast.net
Vice President (Board)	Louis Gaz 303-665-5548
Secretary (Board)	Joanna Seward 303-455-3519 sewardj@aol.com
Treasurer (Board)	Harry Obermeier 303-393-0646 harry482@juno.com
Member at Large (Board) Membership, mailing labels, membership cards	Linda deLeon 303-278-9582 ldeleon@comcast.net
Spores Editor (Board)	Norm Birchler 303-440-7123 nbirchler@comcast.net
Past President (Board)	Chris Hardwick 303-237-0356 cchardwick@yahoo.com
CMS Forays	Tom Ruzicka 303-447-2740 tomruzicka@mindspring.com
Toxicology	Marilyn Shaw 303-377-1278 marihshaw@aol.com

This year our Foray Chair is Tom Ruzicka. Please contact Tom if you would like to lead a foray. See Upcoming Forays on page 2.

(Program continued from page 1)
Speaking of NAMA

Don't forget that NAMA's annual foray is coming in July (see the last issue of Spores). It will be hosted by Dr. Tom Volk on the campus of the University of Wisconsin at LaCrosse. As many of you remember, Dr. Volk was the chief mycologist at our 2004 Mushroom Fair.

This is a wonderful opportunity to meet and mingle with some 250 to 300 fellow amateur mycologists and many noted professionals from all over the country, and some foreign countries as well. Principal Mycologist will be Dr. Andrew Methven of Eastern Illinois University.

The days from Thursday, July 21 to Sunday July 24 will be filled with forays into several unique habitats, led by knowledgeable guides, and lectures and workshops on many different subjects by outstanding amateur and professional mycologists. A highlight is always the Mycophagy Session, that provides the opportunity to taste a variety of freshly collected and imaginatively prepared mushrooms from the forays. This is by far the best way to increase your mushroom skills in a very short time.

Housing will be in the university's dorms. Breakfast and lunch will be served in the student cafeteria, with evening meals and programs in the banquet hall. All rooms have refrigerators. Bathrooms are in the hall. There are no elevators or air-conditioning in the dorms, but several rooms have been reserved in two downtown hotels if you prefer. A registration form is included in this issue of Spores. More information is available on the NAMA web site, www.namyc.org, or by calling Marilyn Shaw, 303-377-1278.

International Medicinal Mushroom Conference

The Third International Medicinal Mushroom Conference will be held at the Historic Fort Worden Conference Center at Port Townsend, Washington on the scenic Olympic Peninsula, from October 12 to 17, 2005. Co-directed by Paul Stamets and Dusty Wu Yao, the conference will

have presenters from all over the world on just about any related topic you can imagine, including Ethnomycology, Cultivation and Processing Medicinal Mushrooms, Mycoremediation, as well as many presentations concerning clinical studies of the efficacy of medicinal mushrooms in treating a variety of illnesses. Paul Stamets tells me over 100 abstracts have been received so far.

There will also be numerous forays into a variety of habitats on the peninsula. This includes rare temperate zone rain forests.

A wide variety of accommodations will be available. Those in the officer's quarters, and also in the non-com quarters have been restored to their original military Victorian splendor. Hotel rooms are available in town.

You can find more information online at www.fungi.com/immc, or just do a search for International Medicinal Mushroom Conference. You may also call me, Marilyn Shaw, 303-377-1278. I will have a few folders at the May meeting. If you have any interest in this subject at all, this is a "don't miss" event.

Did you know ?

Rocky Mountain News business columnists, Jane Hoback and Gil Rudawsky report in an item about the UK's VAT (value added tax) that "UK residents are exempt from paying VAT on food but not when that food has hallucinogenic properties. According to HM Customs and Excise, the sale of 'magic mushrooms' is subject to the standard VAT rate of 17.5 percent." Hmmm? Looks like their tax code is even more puzzling than ours, but then sale of "magic mushrooms" here is illegal. But is it taxable?

For Sale

"I have a large Glove box, that I don't use any more, 12x24x6 H.E.P.A. filter, .3 microns, Extremely usable, very clean, in Excellent shape, any interest, please call Michael Schnick @ 303 322- 1266"