The Mycorizon

Newsletter of the New Mexico Mycological Society

May 2003 *Volume 1—Number 5*

Presidents Message

To prepare for the approaching collecting season we have put together some programs to enhance our identification skills.

These programs are based on NAMA slides and will be interactive.

They are geared toward the beginner as well as those with advanced skills and I am hoping that they will be beneficial to all levels of interest.

See you at the June 3rd meeting!

John Rahart

Guess who these two Lovebirds or is it 'bunnies are…

Answer on page 3

ACROSS THE BIG "POND"

A recent attempt to open dialog with mushroom enthusiasts in Germany yielded pay dirt. Herr Hans-Jürgen Schäfer from the "Arbeitskreis Pilzkunde Ruhr" responded to my question of environmental impact on fungi is perceived in Germany. Following is my translation of his account.

The question of environmental impact on fungi in Germany and specifically in the Ruhr area has been an acute subject for many years. The fact that fungi are adversely effected is undisputed. Many factors are responsible. The main offenders are still Industry and automobile pollution, even though much has been done in recent years to remedy this.

This impact is especially noticeable in the Ruhr area where population is dense and there are hardly any large or connected forests; much different from, for example, the habitat in southern Germany where there is also a more diverse fungi flora.

Naturally the forests themselves do not escape the adverse effects of environmental pollution. The latest forest damage reports from the Nordrhein-Westfalen region show that at least one third of all trees are more or less damaged. Knowing about the symbiotic relationships between trees and mushrooms the impact this damage has on fungi is all too clear.

Important for the pothunter is that high concentrations of heavy metals (lead and cadmium) have been found in favorite edibles. For this reason it is recommended that one should eat no more than 250 grams of wild mushrooms per week. In general, pothunters are the least responsible for the decline of fungi, despite the increasing popularity of mushroom hunting.

Continued on page 3

JUNE 3rd PROGRAM: INTERACTIVE SLIDE SHOW

GILLED MUSHROOMS part I
narrated by John Rahart

Meeting will be in the NM Natural History Museum's Honeywell theater on the second floor, NOT in the Multi-purpose room. Go to the top of the stairs, then left.

MARK KALIN's 5/6/03 Meeting Minutes (abbrev)
Attendees - 13 plus 3 guests

Old Business

Treasurer reported a balance of $4873 plus CD of $1708.
We have 45 paid memberships.
A volunteer to serve as Foray Chairperson is needed.
The NMMS Library and Sales Table made a successful debut at the last meeting.

New Business

Foray - Ted Stampfer reported that the Creede, CO Chamber of Commerce will host a foray on August 23 & 24, 50 attendees are expected. The mycologist is Larry Renshaw. Ted suggested we partner with the Creede foray. John Rahart and Pat Brannen supported the idea. John expressed concern about lodging accommodations at Creede. Unless more members volunteer to organize a foray this year, we may do without a NMMS hosted event.

NMMS SHOPPING

Available at the next meeting at listed price to non-members and at **10% discount to members** :

David Arora's
All that the rain promises….
$18.00

Vera Stucky Evenson's
Mushrooms of Colorado and the Southern Rocky Mountains
$25.00

Toadstool Interactive CD
The Secret Lives of Mushrooms
$18.00

New item:
Taylor Lockwood's DVD
Member price $15.00
Non-member price $17.00

VILLA FONTANA COOKING SCHOOL UPDATE

Thursday May 22nd, 2003

In a spur of the moment interview our esteemed club member and Maestro of Italian Culinary Art, Cav. Carlo Gislimberti, stated that the school is doing well. There are still openings for the June, July, August and September classes.

Three day classes are scheduled for:
June 4th - 7th
July 9th - 12th
August 6th - 9th
September 10th - 13th
Tuition $600.00

Five day classes are scheduled for:
June 22nd- 27th
July 20th -26th
August 17th - 22nd
September 21st - 26th
Tuition $900.00

Classes start with a welcome reception; include lunch, a wine tasting of Italian Wines, and a Farewell Dinner.
Students may invite a spouse or companion to the Farewell Dinner at an additional cost of $75.00

The July and August classes will have a special emphasis on identification, picking and cooking Boletus Edulis. (Providing that Mother Nature cooperates with appropriate weather conditions.)
Reservations must be made in advance and confirmed by credit card.

Contact:
Villa Fontana, P.O. Box 2872. Taos, NM 87571
Tel. 1-877-758-5800, 1-505-758-5800
E-mail:villafon@newmex.com
Or register at the Villa Fontana website:
http://www.villafontanataos.com/school/register.html

Bueno Fortuna Carlo!

Submission Deadline

For the June issue is

Thursday June 22nd 2003

Bing's Review
By Bing Leroy

Will be resumed next month

ACROSS THE BIG "POND"

CONTINUED FROM PAGE 1

In an effort to educate the general population on the loss of fungi species, so called "Red Lists" are published; they are compiled by region as well as all of Germany.

The 1999 Red List for the Nordrhein-Westfalen region contained 2517 recorded mushroom species of which 778 = 31% are more or less threatened. Country wide the recorded mushroom figures are between 5000-6000 with approximately the same percentage of threatened species.

My thanks and appreciation to Herr Schäfer for sharing this excellent insight on this subject.

Editor's note to members: please let me know if this type of report is of interest.
Ann Floyd
(505) 839-3890

NAMA FORAY 2003
QUÉBEC, Canada
Campus Notre-Dame-de-Foy.
Saint-Augustin-de-Desmaures
August 29th to September 1st
Registration deadline Aug. 1st
Register at:
http://www.namyco.org/events/NAMA03registration.pdf

Answer from page 2:
Congratulations to
John & MaryLee Sparks
who recently celebrated their
50th Wedding anniversary!
John & MaryLee have been
steadfast NMMS members
since the late eighties.

Don't miss a meeting—CATCH A RIDE!

In Albuquerque call:
Sharon Chong at 823-2704 or
Mark Kalin at 883-1639 or 284-4341
For rides from/to Santa Fe call:
Ted Stampfer at 505-983-3116

Given a bit of notice, these generous folks will be glad to give NMMS members rides to and/or from meetings.

INTERESTED IN JOINING NMMS?

Yearly dues are $20 (optional NAMA dues are $32)
Mail your check to: NMMS Treasurer, 6336 Mendius, NE
Albuquerque, NM 87109-4126
Meetings: 1st Tuesday every month, except March & July
7:30pm at the NM Museum of Natural History
1801 Mountain Rd NW, Albuquerque, NM 87104-1375

Meet two recent recipients of the NMMS Lifetime Membership Award

Pat Brannen & Ruth Bronson

Both have supported, promoted and nurtured NMMS in many different capacities over the years; generously giving expertise and endless hours to the benefit of past and present members.
Some of Pat's passions are (not necessarily in this order) dyeing with mushrooms, unique apple and other fruit trees, uncommon bean varieties (her collection is impressive) and mushrooms in general.

Besides her involvement in NMMS, Ruth is a lifelong member of the Albuquerque Garden Club, a Master Gardener, is webmaster of the www.nmmastergardeners.org website, has enough dried mushrooms in boxes to outfit a herbarium and finds time for the yearly Mushroom display at the State Fair.
It takes much more then this space to recite these two ladies interests and merits, so we close with a resounding:

Congratulations—well deserved!

THIS IS YOUR NEWSLETTER
WE WELCOME YOUR FEEDBACK AND SUGGESTIONS!

Contact the editor at (505)-839-3890 or send e-mail to:
steinpilz98@yahoo.com

RealAge® TIP OF THE DAY
Thursday, April 24, 2003

Cancer-Fighting Combo
Toss some chopped broccoli and sliced mushrooms onto your pizza and you may turn it into a cancer-fighting pie. Studies suggest that certain nutrients may have even more powerful cancer-prevention properties when they are combined. Sulforaphane and selenium are two such nutrients. Sulforaphane is found in high concentrations in broccoli. Selenium is found in, you guessed it, mushrooms.

Visit NMMS
on the Web at
www.mycowest.org

THE CULINARY CORNER

MORELS WITH WILD RICE
Submitted by Marjorie Lutz

1½ cups fresh morels or more, or equivalent of dried.
1 tablespoon finely chopped shallots or onion and garlic mixed
1 cup wild rice
1/2 stick butter
6 tablespoons cream
1 tablespoon brandy
Salt and freshly ground black pepper
Cook wild rice in plenty of salted water, 18-20 minutes until grains begin to split. Drain well.
Melt half the butter in skillet; add shallots and all the mushrooms (drained well if reconstituted).
Sauté 3 or 4 minutes, moderate heat. Add seasonings; add cream and brandy.
Reduce heat; cook until nearly all liquid has evaporated. Remove and keep warm.
Melt remaining butter in the pan.
Add the wild rice and reheat, stirring to coat well.
Season to taste and serve topped with the mushrooms.

Return address:

NMMS

6336 Mendius NE
Albuquerque, NM 87109-4126

Send to: