The Mycorizon

Newsletter of the New Mexico Mycological Society

July 2003 *Volume 1—Number 7*

Presidents Message

Not much has changed since last month – DRY is still the detested key word.

However there have been some encouraging forecasts. So we are still hoping to get some fieldtrips and a scaled down foray going. Be sure and attend the August 5th meeting and catch up on the latest developments. The 2nd half of the NAMA educational program on gilled, white spored mushrooms will be presented.

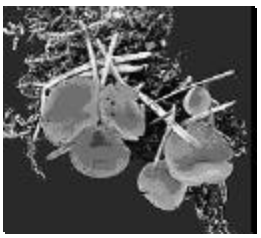
September seems far off, but it is not too early to start thinking about participating in the "Show and tell program" at the September the 2nd meeting.

To enter, offer help or ask questions, simply contact me at (505) 839-3890 or send e-mail to: steinpilz98@yahoo.com.

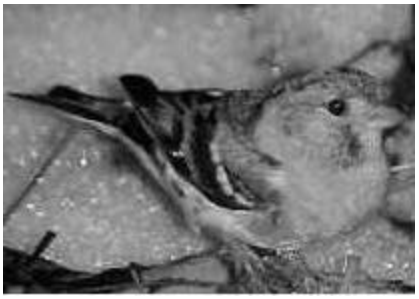
We are planning for a big turnout; there will be prizes and snacks.

Ann Floyd

Our Hearts
go out to the
Wallis Family
for the
recent Loss.



EVER WONDER HOW NEW MUSHROOMS COME ABOUT?



During the winter month of December 1999 through March of the year 2000, millions of Mountain Finches (Fringilla montifringilla), gathered in the Swiss Canton of Freiburg.

It is reported that they deposited enormous amounts of dung at their night roosting spots. At one of these locations a, until then, unknown cup fungi was discovered:

Discomycetes-Pseudombrophila stercofringilla

So, once again, it is proven that there is not only safety, but also power in numbers (in this case fungi power).

NMMS ANNUAL DINNER at CARLO'S

Sunday August 17th
Drinks will be served at 2:00pm Dinner at 2:30

NMMS members Carlo Gislimberti, his charming wife Siobhan will again cordially open their internationally acclaimed restaurant exclusively for what has become a traditional club event.

To those who have attended this annual rite previously – no more needs to be said. Those of you who have not— note that "dinner" is a vast understatement. If you are "connected" - go to http://www.villafontanataos.com and read all about it this famed Taos landmark. Pat Brannen or any club officer will also be glad to answer any questions you may have.

more on page 3

SANTA FE POTLUCK A CLEAR SUCCESS

Unfortunately the pictures are not. They do not do justice to this wonderful evening.

Our gracious hostess Marjorie Lutz made everyone feel special and welcome in her lovely home.

A great variety of luscious foods soon became the center of attention.

Conversation ebbed and flowed between old friends and new acquaintances.

Time passed too quickly.
Fond good-byes lingered.

A HEARTY "THANK YOU" TO MARJORIE FOR HOSTING THIS EVENT AGAIN!

THE REAL MAGIC MUSHROOMS

From an article by Linda Baker, *Crosswinds Weekly*. Submitted by Pat Brannen

This article describes Paul Stamets as a "renaissance mycologist. So what has Stamets been up to? He is pioneering "mycoremediation" and "mycofiltration" technologiesIn in collaboration with public and private agencies.

Yes you are reading correctly "myco". It is the cultivation of mushrooms to clean up toxic waste sites, improve ecological and human health.

"Fungi are the grand recyclers of the planet and the vanguard species in habitat restoration" says Stamets. One experiment involved a diesel oil spill and oyster mushrooms. After eight weeks, the oysters had broken down 95 percent of the hydrocarbons; the soil was deemed nontoxic and suitable for use in highway landscaping.

Nobody has paid much attention to the antiviral and antibiotic properties of mushrooms, complains Stamets, this is changing as pharmaceuticals are now looking at mushrooms for novel medicines.

Stamets is also working on a project he calls "life box" a "regreening of the planet" using fungi.

Another mycroremediation project Stamets collaborated on was designed to prevent erosion on decommissioned logging roads. Bark and woodchips were placed onto road surfaces and inoculated with fungi. The mycelial networks build and helped retain the soil and also filtered out pollutants.

Issuing a call to mycological arms, Stamets urges gardeners to inoculate their backyards with mycorrhizae and to grow mushrooms, the best decomposers and builders of soil.

There is even talk about "creating ecological footprints on other planets." Renaissance mycologist – indeed!

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

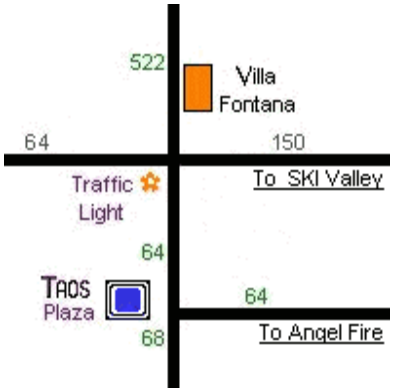
New item:
Taylor Lockwood's DVD
Member price $15.00
Non-member price $17.00

DINNER at CARLO'S

$45.00 will cover the meal, tip and tax. Make checks out to *Villa Fontana* and get them to Pat Brannen no later than August 14th.
Pat's address:
332 Tulane NE, Albuquerque. NM 87106-2154
Phone 255-5816

DIRECTIONS

Villa Fontana is located on the East side of Hwy 522 just north of Taos, less than a mile north of the intersection of US 64 (the road which comes over the Rio Grande Gorge Bridge from Tres Piedras) and Hwy 522 (which heads north through Questa).



A great place to spend the night in Taos is the Adobe Wall Motel on 227 Kit Carson Road. Call (505) 758-3972

Bing's Review

Partners for Life *continued from June issue*

Common in the desert hills and valleys of the Middle East, manna lichen are thought to be the manna referred to in the exodus of the Israelites from Egypt. Blown about by wind and rain, it collects in enormous heaps and is gathered and baked into a bread like substance. Others are used in Japan as ingredients of soups and salads. It provides an emergency famine food in the winter for birds, elk, moose and others. Reindeer lichen is a favorite staple for caribou and reindeer.

Lichen extracts were used as dyes in ancient Rome, Greece and by native North American peoples. Other extracts are used by the cosmetics industry, and some in home remedies. Research is being done on one extract that may inhibit the growth of the HIV virus.

Fundamentally, lichens manufacture their own food (unlike fungus) and in the process produce hundreds of chemicals – mostly oils, acids and pigments. Some of these chemicals deter herbivores, inhibit competitors, or have antibiotic properties.
Lichens are extremely useful as bio-indicators of air quality. Having the ability to absorb nutrients from the air and rainfall, they also are affected by various atmospheric pollutants. Their retention of particles of heavy metals, radioactive elements and sulfur makes them valuable indicators of air quality. The U.S. Forest and Park services examine both lichens and lichen feeding moths of the family Arctiidae, for this purpose across the northern landscape. The Atomic Energy Commission uses lichens to monitor radioactive active fallout across the northern landscape.

In the future, lichens may be used for nutritional products, testing for environmental health, and as useful pharmaceuticals. Next time you see that gray green crust on rocks and trees view it with the respect due it for being a member of the large, complex and fascinating family of lichens.

If you would like a copy of the full article, call Bing LeRoy at 296-4575.

FOR ON-LINE FUNGIPHILES

Know any interesting website?
This one was submitted by Ruth Bronson:

http://axp.ipm.ucdavis.edu/PMG/PESTNOTES/pn74100.html

It provides extensive information about
"Mushrooms and other nuisance Fungi in lawns"

Send what you care to share to: steinpilz98@yahoo.com

Visit NMMS
on the Web at
www.mycowest.org

Submission Deadline
for the August issue is
Thursday August 21th

OLD HAT—BUT SAGE ADVISE

"There are
old mushroom hunters
and there are
bold mushroom hunters,
but there are no
old, bold mushroom hunters"

WHEN IN DOUBT THROW IT OUT!

THE CULINARY CORNER

Chanterelle Cocktails for Two

From Maggie Rogers via Pat Brannen

1 cup pink grapefruit juice
1 cup ginger ale
1-3 oz. gin
4 chanterelles
Ice

Mix liquid ingredients, add chanterelles;
allow to sit 20-30 minutes. Pour over ice.
Serve with chanterelles in glasses - Salut! Skoal! Prost!

THIS IS YOUR NEWSLETTER
WE WELCOME YOUR FEEDBACK AND SUGGESTIONS!

Contact the editor at (505)-839-3890 or send e-mail to:
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