

The Mycorizon

Newsletter of the New Mexico Mycological Society

October 2003

Volume 1—Number 10

Presidents Message

The mushroom season has come and is declining for this year and though late, did produce some notable results for many who hung in there.

My focus has been and continues to be, the development of a quality program base as the backbone of NMMS. That way, when the mushrooms do show up, it is my hope that a safer, deeper, more knowledgeable and hopefully more enjoyable immersion can be your experience.

John

Dried Fungus and Death

by Jason Salzman published in Spores Afield

Recently, I asked myself this question: Will I have dried mushrooms in my pantry when I die?

The issue arose upon my return from a trip to mycophillic Italy. There; I purchased a bunch of dried Tuscan porcini. I also picked a few pounds in the Italian Alps, which I dried and took home.

I resisted the temptation to be greedy, and gave bunch of the porcini away. Still, precisely because I am greedy, I had a large jar left over, which I put in my pantry. But my pantry is getting full. I had to stack the *Tuscan porcini* on top of the jar labeled: *Boletus edulis* 1999.

Those are on top of a dusty jar from who knows when. And on a smaller shelf, it looks like I've got faded lobsters, oysters and who knows what else. I was proud of myself for composting the shiitake that I purchased years back.

I wondered how many other mushroom hunters have stocks of dried mushrooms on their shelves gathering dust like a prize rack from dead deer. I bet lots of us do.

And this may be a global problem. The guy I collected mushrooms with in Italy told me that his father used to go out picking mushrooms twice a day, loved to dry them with meticulous care, but never ate them himself. His house is full of dried porcini and his health is now failing.

How much dried fungus sits in kitchens worldwide, waiting for
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ELECTION NOTICE

November 4th General Meeting

The nominating committee, selected by John Rahart, chaired by Pat Brannen and assisted by Peggy Gorrenson and Ellen Reed will present the slate of nominees for officers for the year 2004 .

**Be sure and attend
this important meeting**
more on page 3

November 4TH program:

"Poisonous Mushrooms and Mushroom Poisons" Presented by John Rahart

All about mushrooms that are to be avoided and the reasons why. What the poisons are, how they work, what they do to you, the treatment of such poisonings and what to do if you suspect or are confronted with a poisoning event.

10/7/03 Meeting Minutes

19:30 President John Rahart called the meeting to order at New Mexico Museum of Natural History in the multipurpose room.
Attendees - 17

Old business: John Rahart is successfully transcribing old club tapes to CD/DVD format and he gave the first 6 to Ruth Bronson. They are not copy protected and members are free to copy them.

No new business was conducted.

Guest speaker Dorothy Beebee, International Mushroom Dye Institute, presented a very interesting program with accompanying exhibits.

The focus was on using mushrooms for dyeing, including preparation, process, species, type of textile, and different colors and shades. She also touched on the use of polypores for papermaking. She concluded with a slide show and then a question, answer, and discussion session.

Meeting adjourned at 2130.

Respectfully submitted,
Mark Kalin

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the perfect moment to be eaten—a moment that, if you are like me, rarely comes? You don't want to cook dried mushrooms for just any meal. After all, not only are they delicious, but you had to hunt them down, clean the stupid things and then slice and dry them deep into the night. And if you eat them, they might not be there when the real perfect moment for eating them arrives.

Or I say to myself, "Why go through all the hassle of forcing the kids to nibble on one, and then watch them gag as they leap for their water glasses?" Why waste them to a typical mycophobic guest? Why cook them for a mushroom friend who has his own stockpile that he never shares with you?

The dried fungus sits there, waiting—and meanwhile your own death comes closer. It's horrible to think about how many star mushroom hunters have died with significant stocks of wild mushrooms uneaten.

So, I have resolved not to wait anymore but to eat while I am alive. I will suggest that my Myco-friends invite me to dinner and prepare wild mushrooms. I will cook them for myself and let my kids go hungry or vomit if they must. I will start eating through my pantry.

Perhaps I'll discover that I don't really need so many, and I will tame the greedy instinct that drives me to collect too many mushrooms in the first place. And I will enjoy a less frenzied mushroom hunting experience, without the exhaustion of late night cleaning and drying sessions. I will live for the moment and enjoy my entire life more, right?

Submitted by Pat Brannen



**Submission Deadline
for the November issue is
Thursday November 20th**

FOR ON-LINE FUNGIPHILES



Know any interesting website like this one?

<http://www.sonic.net/dbeebee/IMDI.htm>

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

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

Taylor Lockwood's DVD
Member price \$15.00

Non-member price \$17.00

**MARK YOUR
CALENDAR**

The NAMA Foray 2004
will be held on July 14-18
at the
University of North Carolina
Asheville, NC

**NMMS
Holiday Party**

*John & Marylee Sparks
will host this years
Holiday Potluck
on
December the 6th*

*Look for details in the
November issue*

BOARD MEETING

The general membership is invited to attend the board meeting
scheduled for Sunday November the 2nd.

It will be at noon, at Starbucks in the Nob Hill area
3400 Central Ave, SE

The agenda includes:

- 2004 Meeting dates for general meetings
- Program budget and preference for 2004
- Anniversary activities (decals, T-shirts, etc)
- 2004 Foray and all that this entails

Bill's Book

Lynda Taylor (Sustainable Communities/ ZERI-NM)

Sustainable Communities/ ZERI - NM

This organization is interested in cooperating with NMMS. They have received a grant from the US Forest Service to do forestry work around small diameter trees and value added, which includes some restoration work using local native fungi. They are looking for some one familiar with identifying, gathering, culturing and the application of native local fungi from selected areas, as well as mycorrhizae. This project will have to be well documented so that the process can be replicated in other forests.

Who is ZERI?

The ZERI Foundation is a non-profit organization, established under Swiss law, with a multinational network of academics, businesspeople, bureaucrats, and educators finding creative solutions to the most pressing challenges of our times: i.e. responding to the needs of all on Earth in terms of water, food, housing, health care, energy and jobs.

Los Alamos Lab has invited the ZERI Foundation to cooperate. On the basis of a proven track record of finding simple, pragmatic and concrete solutions which are also verifiable and implemented in the short term, the research lab has decided to make its scientists available in order to contribute to the speeding up of solutions. The first scientist who went to exchange with Los Alamos was Dr. Paolo Lugari, founder of Las Gaviotas. The second scientist is Prof. Dr. Janis Gravitis.

Lynda Taylor, Santa Fe and Luis Torres, Espanola will be at our November 4th meeting to provide more detail and answer questions.

ELECTION NOTICE

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Candidates for next years officers will be presented by the Nominating committee and voted on by the general membership present.

Nominations from the floor will also be accepted, but must have the permission of the nominee.

As in every election, a good voter turn out is important.

**COME
AND
SHAPE
THE FUTURE OF NMMS
BY
CASTING YOUR VOTE**

**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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