

The Mycorizon

Newsletter of the New Mexico Mycological Society

November 2003

Volume 1—Number 11

Presidents Message

As I sit here trying to get more NMMS videos transcribed to CD/DVD format, (an exasperating technical experience at times) many thoughts are elicited by the wealth of knowledge and experience contained therein.

I find my thoughts oscillating from the past to the future. As you know, I am a strong proponent of education and NMMS is putting a great effort into achieving quality programs and I am trying to expand the library base accessible to members.

This will continue to be the thrust of my second term as president.

John

LOOKING AHEAD

Did you approve of some of the things the club did this year? If your answer is yes – you will like the coming year even better! If your answer is no—let us hear from you and be prepared to make a difference.

The New Mexico Mycological Society will be celebrating a 20th anniversary in 2004 and that has some of us VERY excited. Plans for making this a banner year are underway.

Pat Brannen has taken on the job of Foray Chair and is already hard at work on the best foray ever. Members need to provide Pat with the necessary support to pull this off.

Please consider giving some of your time in the coming month and/or at the foray. Many of the tasks do not require long term commitment, physical strength or specialized knowledge.

So share the excitement and satisfaction that go with successful teamwork – call Pat at (505)-255-5816 and volunteer.



ANNUAL HOLIDAY PARTY

POTLUCK

at MARY LEE & JOHN SPARKS' HOUSE

Saturday December 6th at 5:30pm

DIRECTIONS:

Go west on I 40 to Rio Grande, turn north (to the right).

Go past three traffic lights, the last one being Matthew.

Go one more block to Campbell and take a left.

The Spark's house is the 4th on the left.

2438 Campbell Rd, NW



RENEWAL NOTICE

How quickly the year passed, membership renewal time is here again!

Bring your check to the Holiday party or mail to:

Sharon Chong
NMMS Treasurer
6336 Mendius Ave NE
ABQ, NM 87109-4126

NMMS dues are \$20
(optional NAMA dues \$32)

GENERAL MEETING MINUTES November 4th 2003

President, John Rahart, opened the meeting at 7:30 PM.

Meeting Agenda was presented.

Secretary, Mark Kalin absent (due to knee surgery) - Treasurer Sharon Chong substituted as secretary.

In the interest of saving time for official business and the program presentation, John Rahart skipped monthly officers reports. (Mark Kalin was absent and the treasurer report was roughly the same as last month (NMMS account contains ~\$4, 200).

Vice-President, Ann Floyd, introduced Lynda Taylor from "Sustainable Communities, Zero Emissions Research & Initiatives" (ZERI), Santa Fe. This is a non-profit organization linked to the international ZERI Foundation which works on a number of United Nations and other projects around the world.

Ms. Taylor is looking for help on a project, specifically, a local mycologist or qualified amateurs who will be paid to work with a European PhD mycologist to identify fungi, cultivate, inoculate various substrates and building a spore bank. The project is funded by the Forest Service. The work will begin at the Picuris Pueblo where waste forest products: felled small diameter trees, stumps, branches and pine needles will be inoculated with local edible fungi. The study will compare production of inoculated trees to non-inoculated trees. The use of fungi to break down forest waste to supplemental animal feed for bison, sheep and poultry will also be studied. The duration of the project is two years, it will start in 2004. Those interested can contact ZERI for more information at: PO Box 8017, Santa Fe, NM 87504, 505-820-0186 or at www.zeri.net.

Election of NMMS officers for 2004

The nominating committee presented the slate of officers for 2004 - the same 2003 officers: President - John Rahart, Vice-President - Ann Floyd, Treasurer - Sharon Chong, and Secretary - Mark Kalin. The general membership voted all nominees into office.

Program - Poison Mushrooms

by John Rahart, assisted by Ruth Bronson

The subject was presented by toxin type: Amatoxins/Orellanine, Muscimol/ibotenic acid, Monomethylhydrazine, Muscarine, Coprine, Psilocybin, and Gastrointestinal irritants. For each toxin, photos of example mushrooms, toxic molecule structure & properties, lethal dose, the poisoning mechanism, major organs affected, physical effects, and medical care were discussed. This program was a sound reminder of the importance of good identification skills and the consequences if good judgment is not used when consuming mushrooms.

There is no general meeting in December; instead there will be the annual Holiday potluck on Saturday, December 6th at the home of John and Mary Lee Sparks.

The meeting adjourned at 9:30

submitted by Sharon Chong

ELECTION RESULTS

Officers elected for 2004:

President - John Rahart

Vice-President - Ann Floyd

Treasurer - Sharon Chong

Secretary - Mark Kalin

BOARD MEETING

The board will meet

December 10th

6:00pm

Erna Ferguson Library
3700 San Mateo Blvd, NE

Members are welcome.

GREAT GIFT IDEAS



Available
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

Available at meetings

or

contact Ann Floyd

at 839-3890



**SQUIRRELS &
TRUFFLES**
by Ann Floyd

In some places both are considered delicacies. Pictured here is an Abert's squirrel, *Sciurus aberti*. These squirrels depend on the Ponderosa pine for food, cover and nesting sites. Abert's squirrels are tassel-eared, have grey fur and are white underneath. Their tail is short and wide.

Wherever you see Pine cone "cobs" squirrels have been at work. Another tell-tale sign of squirrel activity are "clippings" of pine needles on the forest floor, bitten off to get at the sweet inner layer of the new twigs.

Yet another important source of squirrel food is furnished by the Ponderosa Pine - underground (hypogeous) fungi. These fungi increase water and mineral absorption for the tree. The fruiting bodies (true truffles) are dug up and eaten by the squirrels as high-energy food. The squirrels then pass truffle spores through the digestive system throughout the forest, spreading them to more pine roots, creating more truffles.

Thus another example of the many symbiotic relationships found in nature. Look for Abert's squirrels the next time you are in the Sandias.

**Happy
Holidays
and
a prosperous
New Year**

NMMS Board of Directors Meeting Minutes 11/02/03

12:15- President John Rahart called meeting to order at Starbucks coffee shop, 3400 Central SE.

Attendees: John Rahart, Vice President Ann Floyd, Treasurer Sharon Chong, First Past President Dave Wallis, At-Large Member Peggy Gorresen, 2004Foray Chair Pat Brannen, Secretary Mark Kalin

2004 Meetings

Sharon will try to reserve the meeting room at the New Mexico Museum of Natural for the first Tuesday of each month. The \$5/meeting rental cost is nominal and this may help to secure the room on a more consistent basis. Although we don't plan to schedule a general meeting every month, we may also use it for board meetings. The Colorado Mycological Society meets the second Monday monthly, March through October, and has brought in some impressive speakers. We discussed changing NMMS meeting to second Tuesday (from first Tuesday) with possibility of having speakers come down here, since they were already in our region. We decided to stand pat.

Program Budget for 2004

Mark moved, and Dave seconded, that we authorize the Program Chair to spend \$600 for speakers in 2004. If necessary, this may be later amended. Motion passed.

NMMS Twentieth Anniversary Activities

Discussed changing the logo, but decided to keep the existing one, at least through 2004.

We requested Ann to make logo decals and to advise if cost estimate exceeded \$100.

We decide to procure commemorative tee shirts for this twentieth anniversary year.

Foray 2004

Pat Brannen has agreed to chair the event. Sharon C., Ann F. Peggy G. and Ellen R. have volunteered to serve on the foray committee.

Bill Isaacs' Book

Since NMMS previously committed \$1500 to support the book's publication, Pat will communicate with the late Mr. Isaacs' daughter to learn more details about the book's content and the total publishing and distribution costs.

Next BOD Meeting

Tentatively scheduled for Wed, December 10th at 6PM, depending on availability of a meeting place. Sharon will check on potential sites.

1400 - Meeting adjourned.

Respectfully submitted,
Mark Kalin

FOR ON-LINE FUNGIPHILES



Know any interesting website like this one submitted by Ruth Bronson?

http://botit.botany.wisc.edu/toms_fungi/apr2001.html

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

Visit NMMS on the Web at www.mycowest.org

**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

Hello NMMS members,
I'm contemplating a road trip to the California Bay Area to visit my sister in Danville.

I would welcome one or two persons to share driving. Expenses and enjoy the convenient sights along the way. I plan to attend Mycological forays during this time period and especially the Sonoma event with Gary Lincoff. I would like to leave around December 20-21 and return in approximately a month. Interested adventurers contact:

Norma Lynn
17 Valle Romero
Santa Fe, NM 87506-8774
505-455-7723
505-455-7796 FAX
E-mail: bigdiva@newmexico.com

**Submission Deadline
for the December issue is
Thursday December 25th**

THE CULINARY CORNER



Chicken and Wild Mushrooms (low carb)

from Marjorie Lutz

Heat oven to 325 degrees

3 large halves of chicken breast, cut in thin strips
dredge in flour or arrowroot (arrowroot has a lot less carbs)

1/2 cup cooked wild rice

1 1/2 or 2 cups Mushrooms, wild or tame cut smallish

1 can water chestnuts sliced

1 can bamboo shoots, slivered

1/3 cup almonds, slivered

2 or 3 cloves garlic, smashed & chopped

1/2 bunch parsley, chopped

2 cups Heavy cream, hot

olive oil, butter, salt, cayenne pepper, thyme

Sauté chicken strips in oil and butter until it begins to brown. Remove to a bowl. Add more oil to pan. Sauté garlic, mushrooms. Add water chestnuts, bamboo shoots, almonds, thyme (preferably fresh), half the parsley, salt, generous cayenne pepper. Add chicken. When hot, add hot cream and boil up for 2 or 3 minutes. Then put in casserole, sprinkle generously with remaining parsley. Bake at 325 degrees for 30 minutes, until cream has thickened and cooked down a bit. Garnish with remaining parsley. Serve immediately.

Return address:

NMMS

6336 Mendius NE

Albuquerque, NM 87109-4126



Send to:



Pilfered from Tom Volk's website