

# The Mycorizon

Newsletter of the New Mexico Mycological Society

March 2004

Volume 3—Number 14

## Presidents Message

With more moisture for New Mexico than we have seen for a long time, there seems to be a fever spreading to get out and into the woods to see what lurks out there.

To make the experience more enjoyable and safer, and in alignment with my desire to bring strong educational programs to NMMS, a series of programs seeking to sharpen identification skills for all of us kicks off in May. I will try to fine tune these from member feedback, so as always, let us know what you think.

*John*

## MOREL IDENTIFICATION

Excerpts from article by [Michael Kuo](http://www.bluewillowpages.com/mushroomexpert/morels/false.html)

<http://www.bluewillowpages.com/mushroomexpert/morels/false.html>

### Cardinal Rules:

The only sure way to distinguish between morels and false morels is to have years of experience. However, there are some easily recognized differences between them.

#### **Rule Number One: When in doubt, throw it out!**

If you are not 100 percent sure, why would you even think about eating it?

#### **Rule Number Two: If it ain't hollow, don't swallow!**

Morels are hollow. Slice open a black, yellow, or half-free morel, and you will find only air, from top to bottom. Slice open a false morel, and you'll find mushroom flesh. Sometimes the flesh of a false morel is interspersed with air pockets, creating a "chambered" effect--but there is flesh present. Consequently, false morels weigh more than morels.

#### **Rule Number Three: If it's wavy, don't make it gravy!**

The caps of false morels are often wavy, rather than pitted. The pits on morels are not symmetrical, but they are very regular when compared to the lobed, wavy, brain-like structure of the false morel.

#### **Rule Number Four: If it's reddish, you could be dead-ish!**

False morels frequently (though not always!) have reddish brown shades. Yellow morels may develop red stains, especially in age (the stain usually begins as a stripe on the stem and then grows), and when morels are growing under pine. So, this rule might eliminate some good-eating morels. But it is more likely to eliminate false morels. Don't rely on these rules alone!

## CLUB DUES

**April 5th is the deadline  
for paying dues.**

**Newsletters will be sent to  
paid members only after  
that date.**

**Bring your check to the  
meeting or mail to:**

Sharon Chong  
NMMS Treasurer  
6336 Mendius Ave NE  
ABQ, NM 87109-4126  
NMMS dues are \$20  
(optional NAMA dues \$32)

## MONDAY

### APRIL 5th MEETING

**7:30pm Museum of Natural History, Multi Media Room**

**David Borsheim will present a program on Lichen.**

**Mr. Borsheim is a very talented amateur with  
a great love and obsession for Lichen.**

### 3/1/04 Meeting Minutes

19:30 - President John Rahart called meeting to order. Attendees - 17 incl. visitors  
Treasurer's Report - Sharon Chong reported a balance of \$3834. We have 29 paid memberships.

#### Old Business

Foray 2004 - Pat Brannen reported Dates: 8/26 – 8/29/04  
Lodging: \$65/nite, rooms have refrigerator, two queen beds  
Mycologists are set up.

Official Name: Bill Isaacs' 20th Annual Foray

New Business: We discussed potential upcoming programs.

#### Program

John R. presented the second half of the program Tlaxcala 2003 Mexican Mushroom Tour.  
Meeting adjourned at 21:15

Respectfully submitted,  
Mark Kalin



## FLORA M. PATTERSON First Woman Mycologist at the USDA

Based on an article by Amy Y. Rossman, Systematic Botany and Mycology Laboratory, 10300 Baltimore Ave., Beltsville, MD

**F**lora Patterson started service in the government at the age of 48. In 1896, and for the next 27 years, Patterson worked at the Bureau of Plant Industry in Washington, D.C. She began

her scientific career out of necessity after her husband died leaving her with two young children. Her legacy encompasses systematic research on several groups of plant pathogenic fungi, inspection of agricultural commodities and most significantly, the recognition of the need to build a reference collection of fungi and the addition of over 90,000 specimens to the U.S. National Fungus Collections.

Patterson was born in Columbus, Ohio in 1847. She was interested in fungi as a hobby while still a young girl. She studied at Antioch College, earning an B.A. degree in 1865, and later, in 1883, she received an M.A. degree from Wesleyan College, Cincinnati. In August, 1869 she married Captain Edwin Patterson and had two sons. After his death, Flora Patterson took up the study of biology at the State University of Iowa. In 1893, she moved east and placed her sons in a college preparation school while planning to continue her own studies at Yale University. She went there only to find the doors closed against her, women not being eligible at that time. In spite of the keen disappointment, she persisted in her desire to continue botanical investigations.

For the next three years Patterson took courses in botany at Radcliff College while working as an assistant in the Gray Herbarium at Harvard University. At the Gray Herbarium, she received training in mycology, plant pathology, and care of the fungal collections.

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### NMMS SHOPPING

Jack States's  
*Mushrooms and Truffles  
of the Southwest*

\$7.00 \*MP \$9.00 \*NMP

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

**NOW ONLY** \$15.00 \*MP  
\$16.50 \*\*NMP

Toadstool's Interactive CD  
*The Secret Lives of Mushrooms*

\*MP \$16.20 \*\*NMP \$18.00

*Taylor Lockwood's DVD*  
\*MP \$15.00 \*\*NMP \$17.00

Available at meetings or  
contact Ann Floyd  
at 839-3890

\*member price

\*\* non-member price

### FOR ON-LINE FUNGIPHILES

Know any interesting website like this one:  
This British site extensively defines common  
names—<http://www.britmycolsoc.org.uk>

You can also go to the list directly—

[http://www.britmycolsoc.org.uk/files/ENGLISH\\_NAMES.pdf](http://www.britmycolsoc.org.uk/files/ENGLISH_NAMES.pdf)

Send what you care to share to: [ann@mycowest.org](mailto:ann@mycowest.org)

**Visit NMMS on the Web at [www.mycowest.org](http://www.mycowest.org)**



*Flora M. Patterson continued from page 2*

In 1895 Patterson was appointed Assistant Pathologist in the Section of Vegetable Pathology of the USDA in Washington, DC. Patterson stayed at the USDA almost three decades during which time she succeeded in increasing the reference specimens in the U.S. National Fungus Collections from 19,000 to 115,000. Eventually she was appointed Mycologist in Charge of Mycological and Pathological Collections.

In 1906 a formal plant inspection program was initiated in which Patterson and her three employees were charged with detecting and identifying fungal diseases. Patterson was involved in several of the major fungal pandemics in the U.S. including the chestnut blight disease that altered the landscape of the eastern deciduous forests. Quarantine activities included the Japanese flowering cherry trees that were given to the United States as a present from the Mayor of Tokyo. Upon the arrival in January, 1910, the 2,000 trees were found to be infected with numerous fungi and insects. Realizing the potential danger these organisms posed to U.S. agriculture, the entire lot of trees was burned in a bonfire on the Mall in Washington. Eventually a second set of thoroughly fumigated trees arrived free of insects and diseases. These new cherry trees still adorn the Tidal Basin in downtown Washington. Truly, Patterson was at the frontline of defense against fungal invaders!

Patterson communicated with scientists all over the world seeking fungal specimens that were available for purchase or exchange. This was a time when examination of accurately identified specimens served as the primary reference tool for the identification of fungi, rather than the scientific literature. Without copy or fax machines, literature was difficult to obtain. Instead, sets of reference specimens called exsiccati were collected. This was a source of livelihood for many of the early American mycologists including J. B. Ellis, H. W. Ravenel, and A. B. Seymour. Patterson's legacy continues and her databases are available on the Web (<http://nt.ars-grin.gov>).

Her most widely distributed publications were two bulletins, one entitled "Mushrooms and Other Common Fungi" and the other "Some common edible and poisonous mushrooms" in which common fleshy fungi were described and illustrated. Included was a discussion of their edibility or poisonous nature as well as recipes.

Patterson retired at the age of 75. Her vigorous activities resulted in a strong mycological tone to the work at the USDA that continues to this day. She died at the age of 80.

## SPRING HAPPENINGS

### **The Mountain Mushroom Festival:**

Held on the last weekend in April, Irvine, Kentucky hosts a two-day celebration of spring and the emergence of the Morel mushroom.

**Contact:** Irvine City Hall or Francine Bonny

**Telephone:** (606) 723-1233

**Fax:** (606) 723-2558

**E-mail:** [tbonny@irvineonline.net](mailto:tbonny@irvineonline.net)

### **Morel Mushroom Hunting Championship and spongy Fungi Festival**

Saturday, May 1, 2004 · Magnolia, Illinois

Registration form and instructions at <http://www.morelmania.com/regis.html>

### **Michigan "Morel Heaven" Weekend Packages**

In May 2004--- 7th - 9th, 14th - 16th, 21st - 23rd

The price for the weekends is \$349.00 per person based on double occupancy. The package includes 2 nights' accommodations, 5 meals, guided mushroom hunts, strategy sessions, cooking demonstrations, a book written by Larry Lonik, a Spore Boy bag, and other surprises. Call toll free 1-877-667-3518 for more information.

**REMEMBER:**  
***THIS IS YOUR***  
***NEWSLETTER***

**WE WELCOME YOUR  
FEEDBACK AND  
SUGGESTIONS!**

Contact the editor at  
(505)-839-3890 or  
send e-mail to:  
[ann@mycowest.org](mailto:ann@mycowest.org)

**Submission Deadline  
for the April issue is  
Thursday April 22nd**

## THE CULINARY CORNER



### French Onion & Morel Soup

- 4 tbsp unsalted butter, a bit extra for spreading on the bread
- 1 tbsp olive oil
- 3 medium onions sliced
- 3 ¾ cups beef stock
- 5 tbsp sherry
- 8 medium Morels (can used dried)
- 4 slices French bread
- 1 cup Gruyère cheese grated
- 2 tbsp chopped parsley

Melt butter and oil, add onions and cook until onions are browned. Add stock, sherry and Morels, simmer for 20 minutes. Toast bread on both sides, spread one side with butter and heap with cheese. Ladle soup into four flame proof bowls, float toast on top and broil to desired darkness. Sprinkle with parsley and serve. Note: Soup can be kept up to five days in the refrigerator until final assembly and will improve with age.

Return address:

**NMMS**

6336 Mendius NE

Albuquerque, NM 87109-4126



Send to: