

The Mycorizon

Newsletter of the New Mexico Mycological Society

May 2004

Volume 2—Number 17

Presidents Message

June and July are often sparse months for mushrooms here in New Mexico.

August tends to be our most productive month for finding fungi.

Join us at the upcoming meetings before then, where the emphasis of the programs will be sharpening of skills for identification of mushrooms. Hopefully, when the bounty does arrive you will be better able to know and enjoy your finds.

John

LOOKING FOR MORELS

Sharon Chong, David and Terri Wallis and David's brother Bill in the Sandias at Cienega on May 8th.

Unfortunately the Morels were elusive, but judging by the smiles a good time was had anyway.



SAD NEWS FROM LOS ALAMOS

by Fran Rogers

NELSON "Bill" JARMIE, age 76, passed away on Friday May 14th 2004, following a lengthy illness.

He was a Fellow of the American Physical Society and American Association for the Advancement of Science, Member of the North American Mycological Association, and American Association of Physics Teachers. Dr. Jarmie performed pioneer work in nuclear, particle and astrophysics at the Los Alamos National Laboratory. He contributed to the study of taxonomic mycology in the Northern New Mexico area, and was a co-founder of the Pajarito Ski Area in Los Alamos.

His mushroom friends and trips were what he enjoyed most after his physics career. His interest stemmed from childhood, but really didn't get started until his fifties. It was something we had so much fun doing. Knowing all the fine people in our club and meeting others at the national forays made autumn the best time of year.

Vera Evenson took our herbarium and it "lives" in the Denver Botanical Garden. He was so proud of his addition to the larger herbarium there and was told it would be of great use in the study of fungi in the Rocky Mountain region.

Editor's note: Bill will be sorely missed by many of us. He and Fran have been members of the New Mexico Mycology Society for many years. Our hearts go out to Fran during this difficult time.

Fran is hoping to get back in the field as soon as she can get over a unhealed bone graft in her foot.

MONDAY

JUNE 7th MEETING PROGRAM

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

John Rahart will conduct a:

"Interactive Identification Session"

**MINUTES: BOARD OF DIRECTORS MEETING
5/3/04**

President John Rahart called meeting to order in the multi-purpose room at the New Mexico Museum of Natural History at 18:30.

Attendees:

John Rahart, Vice President
Ann Floyd, Treasurer Sharon Chong, First Past President David Wallis, Foray 2004 Chair Pat Brannen, general members Terri Wallis, and Ted Stampfer and Secretary Mark Kalin

1. Seasonal Weekend

Mushroom Hunting Trips

We will need a Point of Contact for each weekend, alternating Saturday on one weekend with Sunday on the following weekend.

Ann Floyd volunteered to be the POC for the first weekend, anticipated to kick off on Saturday, July 31.

David Wallis reminded the Board that Field Trip information is available on the Website.

2. Meeting Programs

Ann asked for ideas for the month of June, October and November. She also announced that the club has received new books and CDs for sale.

3. Bank Account

Sharon Chong said that because the bank will impose a \$12 monthly service charge, she would evaluate other options. The Board authorized her to make any change she felt appropriate.

4. Tee Shirts

The Board decided to go with only the Foray tee shirt this year, and to wait until later to

New Mexico Mycological Society 20th Anniversary
Bill Isaacs Memorial Foray

August 26-29, 2004 Angel Fire, New Mexico

Foray Fee \$130.00 includes: Foray Activities, Meals (Buffet breakfast, sack lunch & buffet dinner on Friday and Saturday, Mushroom Tasting Social, Breakfast on Sunday).

Mycologists on hand will be Nancy Smith-Weber and Tom Volk. Special guests expected are Suzanne Isaacs and a Mystery Guest. Foray check-in begins at 4:00 PM on Thursday.

Banquet to celebrate the NMMS 20th Anniversary at Carlo Gislimberti's Villa Fontana in Taos, NM on Sunday, August 29, at 2:00 PM. Cost is \$50 per person for multi-course dinner including wine, tax and gratuities. Special 20th Anniversary Foray T-shirts will be available in sizes M, L, XL, 2XL at the low price of \$10. Register early and take advantage of the special room rate negotiated by Pat Brannen.

Make your check payable to: NMMS (New Mexico Mycological Society).

Be sure to sign and date the release at the bottom of the application form.

Submit registration form and your check by August 2, 2004 to:

NMMS Foray, c/o: Ann Floyd
4412 Cliff Base Dr. NW
Albuquerque, NM 87120

Accommodations at Angel Fire Resort are the responsibility of the applicant.. Call before July 19, 2004 to secure a room and mention you are with the foray. The rooms have 2 queen-size beds and a refrigerator, at the special rate of \$65.00 per night. Angel Fire Resort phone number: 800-633-7463.

Late Fee: \$30.00 (Reservations received after August 2, 2004.) Cancellation Fee: \$50.00

For application, maps and additional information see our website: www.mycowest.org/foray or send e-mail to: ann@mycowest.org

Telephone contact: Ann Floyd 505-839-3890

issue a club tee shirt.

5. NAMA 2005 Foray

Dave will contact NAMA for clarification on what it has in mind. Question: Does NMMS want to be involved in staging the foray? Tabled pending Dave's information.

19:20 – Meeting adjourned.

Respectfully submitted,
Mark Kalin

**COST SHARING
OFFER**

Norma Lynn would like to share room expense at the Angel Fire Foray (hopefully with someone who doesn't require inordinate amount of sleep.) She would also like to share transportation with some one. Norma lives in Santa Fe/ Pojoaque and can be reached at (505) 455-7723

**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**

**Submission Deadline
for the June issue is
Thursday June 24th**

THE CULINARY CORNER



STUFFED MUSHROOMS

- 12 medium size mushroom caps
- 4 tbsp olive oil
- 2 tbsp lemon juice
- 14 ounce can chickpeas drained
- 2 tbsp Tahini
- 2 garlic cloves crushed
- 5 tbsp olive oil
- Celery salt and cayenne pepper
- 6 tbsp fresh parsley chopped
- 2 tbsp mild paprika
- Stuffed olives for garnish

Preheat oven to 375°. Combine the 4 tbsp olive oil with the lemon juice and brush on inside of mushroom caps. Place caps on baking sheet and bake for 25 minutes, then let cool. Process next four ingredients in food processor until smooth. Season with salt and pepper. Spoon into mushroom capes forming cones. Sprinkle one side of cone with paprika, the other with parsley, Place an olive on top of each cone.

Return address:

NMMS

6336 Mendius NE

Albuquerque, NM 87109-4126



Send to:

Visit NMMS on the Web at www.mycowest.org