

The Mycorizon

Newsletter of the New Mexico Mycological Society

June 2004

Volume 2—Number 18

SAD NEWS:

With heavy hearts we report that Carolyn Buskirk lost her husband Harvey this afternoon, Sunday June 27th.

Harvey's passion was sky diving and he died doing what he loved best. It appears that he may have had a heart attack while jumping.

He will be interned at the Santa Fe Veterans Cemetery. No other details are known at this point.

We will pass on details as they become available via phone and/ or e-mail.

Vice President's Message

We would like to make it possible for all members to attend this year's foray; so if transportation is a problem or if you would like to share a room with someone, let us know and we will see what can be done. If you need special food, the rooms have small refrigerators so you can bring your own. See you at Angel Fire!

Ann Floyd

NOT TO BE MISSED!

POTLUCK IN SANTA FE

Sunday, July 18th at 4:30pm

Hosted by Marjorie Lutz

16 Brilliant Sky Dr, Santa Fe

Bring your favorite Mushroom dish.

Enjoy a afternoon of hobnobbing
with club members.

Sample some great food creations.

☆☆☆☆

NMMS 20th Anniversary

Bill Isaacs Foray

August 26th—29th, Angel Fire, NM

Registration Form enclosed

Don't delay - register NOW!

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NO MEETING

MONDAY JULY 5th

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NMMS SHOPPING

We have procured some new items and now offer a bigger selection.

Select from great books, CDs and DVDs that are practical and entertaining. They are useful to beginners as well as veteran mushroom hunters and make great gifts!

David Arora's
Mushrooms Demystified
*M \$35.00 **NM 38.50

David Arora's
All that the rain promises....
M* \$16.00 **NM\$17.50

Jack States'
*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
*Treasures from
the Kingdom of Fungi*
*MP \$15.00 **NMP \$17.00

Taylor Lockwood's Book
*Treasures from
the Kingdom of Fungi*
*M \$25.00 **NM \$27.50

Available at meetings or
contact Ann Floyd
at 839-3890

*M = member price
** NM = non-member price

NMMS 20th Anniversary Bill Isaacs Foray August 26th—29th, Angel Fire, NM

Foray Fee \$130.00, includes foray activities, buffet breakfast, sack lunch and buffet dinner on Friday and Saturday. On Sunday only breakfast will be served. Also included is a mushroom tasting social. Foray check-in begins at 4:00pm on Thursday.

Fee for the 20th anniversary banquet at Carlo Gislimberti's Villa Fontana in Taos is \$50.00 including wine, tax and gratuities. The banquet will take place on Sundays, August 29th at 2:00pm.

Special 20th anniversary T-shirts will be available in sizes M, L, XL, 2XL at the low price of \$10.00.

Please make checks payable to NMMS.

Registration form and check must be received **no later than August 2nd**. Send to:

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

Registrations received after August 2nd will require a additional \$30.00 late fee. Cancellation fee is \$50.00

Call the Angel Fire Resort at 1-800-633-7463 **before July 19th** to secure a room at the special rate of \$65.00. Be sure and mention that you are attending the New Mexico Mycological Society Foray.

For maps and additional information see the NMMS website:
www.mycowest.org

or send e-mail to:

ann@mycowest.org

Telephone contact:

Ann Floyd 505-839-3890

"Giants" Found in May

Terri Wallis and Sharon Chong proudly show off some Giant Puffballs found during a hike in the Sandias.

Puffballs can be good eating. They make great mushroom chips (see recipe and identification tips on back page).



TOM VOLK's Recipe for Puffballs:

I usually prepare them by cutting only young, white, firm specimens into 3/4 inch thick slices, then into strips about an inch wide. Then I dip them in raw scrambled egg mixed with a little water, afterwards rolling them in bread crumbs (seasoned or not) or in crushed Keebler® Club crackers. Then I sauté them on both sides in olive oil plus a little butter until golden brown. They're yummy! However, like tomatoes, they don't all taste the same—some are much better and more flavorful than others. If you've tasted them in the past and didn't like them, try again! The crispy outside with the texture of marshmallows on the inside is a real treat. Even though they're delicious, you can get tired of eating them after a time. I recommend freezing some for the winter by cooking them and freezing in airtight bags. When you're ready to eat them, just sauté them again.

From Tom Volk's website

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

Don't miss a meeting—CATCH A RIDE!

In Albuquerque call:

Sharon Chong at 823-2704 or

Mark Kalin at 883-1639 or 284-4341

Given a bit of notice, these generous folks will be glad to give NMMS members rides to and/or from meetings.

INTERESTED IN JOINING NMMS?

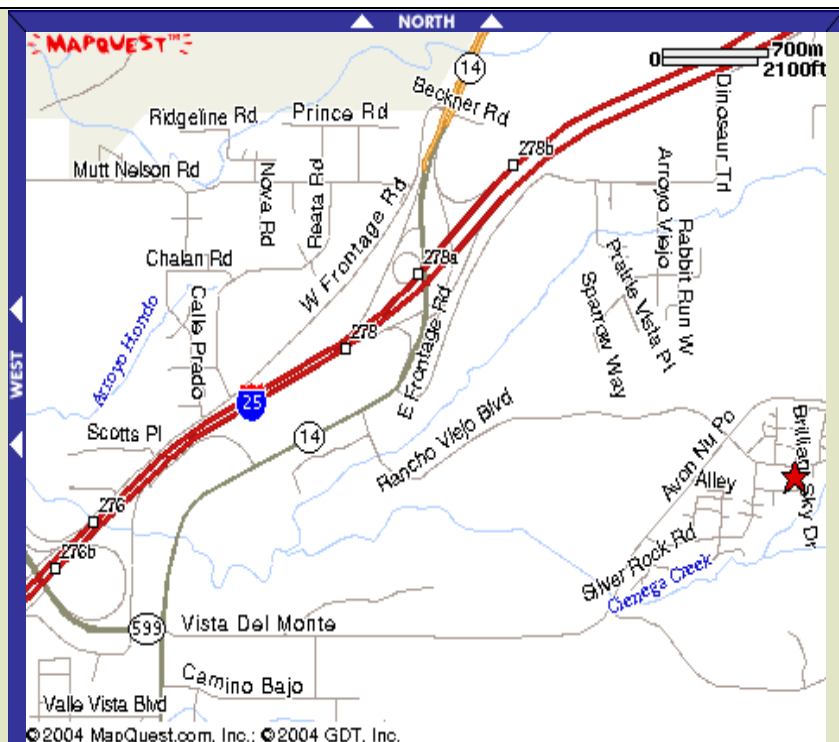
Yearly dues are \$20 (optional NAMA dues are \$32)

Mail your check to: NMMS Treasurer, 6336 Mendius, NE
Albuquerque, NM 87109-4126

Meetings: 1st Monday of every month, except March & July
7:30pm at the NM Museum of Natural History
1801 Mountain Rd NW, Albuquerque, NM 87104-1375

DIRECTIONS to POTLUCK at MARJORIE'S HOUSE

From the south, take I-25 north, exit at #278 and turn right on to Cerrillos Road (Cerrillos Road is also known as Rte 14). Very soon, turn left on the second road: Rancho Viejo Blvd. The entrance is divided and Turquoise Trail Industrial Park is on the corner. Follow the Blvd, curving up the hill to stop sign. Go straight and through first stop sign. At second stop sign, take left fork. Turn left at 2nd street on left: Brilliant Sky Drive. Go around the curve, number 16 is right after the little park on the right. (it's the first house on the street with a number).
Call (505) 474-9400 if you can't find it.



**THIS IS
YOUR NEWSLETTER!**

**WE WELCOME
YOUR FEEDBACK,
PICTURES, ARTICLES
AND
SUGGESTIONS!**

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



Submission Deadline

**For the July issue is
Thursday July 24th**

Return address:

NMMS

6336 Mendius NE

Albuquerque, NM 87109-4126



Send to:

THE CULINARY CORNER



PUFFBALL CHIPS

2 lbs puffballs, sliced
3 tb unsalted butter
sea salt and pepper

Preheat the oven to 450 degrees. In a large bowl, toss the puffball slices with the 3 tablespoons melted butter and. Arrange the slices on a large rimmed baking sheet in a single layer and bake for about 20 minutes, or until they have begun to brown and crisp. Remove any crisp mushrooms to a plate; continue baking the rest for 10 minutes or until crisp. Season with salt and pepper.

CAUTION!

When collecting Puffballs be sure to slice them open length wise and look for “Amanita eggs”. If the sliced half reveals a pattern of a baby mushroom —**DISCARD**. You could be looking at an *Amanita caliptrata* egg which is edible, but other Amanita eggs are **DEADLY**, so don’t take a chance and remember the old standby:

When in doubt — throw it out!

Visit NMMS on the Web at www.mycowest.org