

# The Mycorizon

## Newsletter of the New Mexico Mycological Society

September 2004

Volume 2— Number 20

### President's Message

Since this is the season that we all wait for and the conditions seem so favorable, I hope that you are all immersed in bountiful collecting by now.

There is no regular NMMS meeting at the Museum in September due to the Holiday time conflict, so it will not be until October's meeting that we meet again and the collecting will then be largely over.

It is with this in mind that I want to jog you into some thought of the upcoming year, the officer elections, and what you want NMMS to progress towards.

Be thinking about it and voice your desires.

*John*

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 ☆ **FORAY REPORT** ☆  
 ☆ **75 Participants & 'drop-ins'** ☆  
 ☆ **67 at Banquet** ☆  
 ☆ NMMS members & guests, ☆  
 ☆ visitors from out of state, ☆  
 ☆ Angel Fire resort staff & ☆  
 ☆ guests, Angel Fire residents ☆  
 ☆ and the NM Native Plant ☆  
 ☆ Society had a great time. ☆  
 ☆ Ted Stampfer won the quilt ☆  
 ☆ raffle. ☆  
 ☆ *see insert* ☆  
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## INDULGENCE WITH UNPLEASANT CONSEQUENCES

### SKIN REACTION AFTER EATING SHIITAKE



This article, released on August 19th, 2004 by the [Bundesinstitut für Risikobewertung \(BfR\)](http://www.bfr.bund.de), (Germany) warns that the eating of Shiitake mushrooms (*Lentinus edodes*) can have detrimental effects on people sensitive to the Polysaccharid Lentinan they contain.

Shiitake mushrooms are highly prized for their culinary and medicinal value world wide. They are cultivated and consumed in large quantities in Germany.

The article goes on to state that this reaction is rare, but can be severe. The skin condition manifests itself in red stripes that look like whip marks on the torso, legs, arms and neck.

It is suspected that eating Shiitake that are not cooked thoroughly is a factor. It is also suspected that UV rays aggravate this dermatitis and it is advised that anyone having contracted the condition stay out of the sun.

Web source: <http://www.bfr.bund.de/cms5w/sixcms/detail.php/5318>

### FIELD TRIP NOTE FROM MARK KALIN

Only one person (from Pojoaque) contacted me about going out on Labor Day. I talked to several people who indicated the Sandias were dry, so I could not justify making the drive in light of a rather bleak outlook. Instead, I recommended calling Barbara Marigold to inquire of conditions in her area because, according to the newspaper's daily weather report, the Las Vegas area has continued to receive precipitation. I cancelled today's jaunt to the Sandias.

### OCTOBER MEETING MONDAY the 4th 7:30pm PROGRAM: SHOW & TELL WITH PRIZES

Museum of Natural History & Science Multipurpose room  
1801 Mountain Rd NW, Albuquerque

## NMMS SHOPPING

### GREAT 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 or via  
e-mail: ann@mycowest.org

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

## BOARD OF DIRECTORS MEETING 8/2/04

### Meeting Minutes

18:45—President John Rahart called meeting to order in the multipurpose room at the New Mexico Museum of Natural History.

**Attendees:** John Rahart, Vice President Ann Floyd, Treasurer Sharon Chong, First Past President Dave Wallis, Member-at-Large Peggy Gorresen, Foray 2004 Chair Pat Brannen, NAMA Trustee Terri Wallis, and Secretary Mark Kalin.

**NAMA 2005 Foray:**  
Tom Volk will host it in Wisconsin.

**Meeting Programs:** The September meeting scheduled for the first Monday of the month coincides with the observance of Labor Day. Ann plans the annual Show & Tell. If mushroom hunting conditions seem favorable, Mark will coordinate a short field trip during the day that, hopefully, will garner specimens for the Show & Tell. Ann & Mark will coordinate. Ann needs a program for November. She will contact Dr. Don Natvik, a biology professor at UNM, about a program presentation.

**NMMS 2004 Foray:** Pat Brannen will invite Dr. Natvik to our foray.

19:30 – Meeting adjourned.

Respectfully submitted,  
Mark Kalin

## NMMS MEETING 8/2/04

### Meeting Minutes

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

**Attendees:** 18 members and 6 visitors.

**Treasurer's Report:** Sharon Chong reported a balance of \$8405, including approximately \$5K from foray fees.

### Old Business

**Weekend Hunts:** John asked for volunteers to lead on a Saturday or Sunday during the first two weekends in August. Since nobody volunteered there were no scheduled group hunts on those two weekends.

### NMMS 2004 Foray

Pat Brannen presented an overview of the upcoming Angel Fire foray, lodging, and the 20th anniversary banquet scheduled at the Villa Fontana in Taos.

### New Business

Dave Wallis spoke about the planned day trip for the September meeting, on the Monday Labor Day holiday. Pat Brannen told of Tom Volk's website (Volk is one of our mycologists for the Angel Fire foray) and posted an article on *Boletus barrowsii* at web address [tomvolkfungi.net](http://tomvolkfungi.net).

Show & Tell Program began at 20:15.

Meeting adjourned at 21:00.

Respectfully submitted,  
Mark Kalin

## MESSAGE FROM RICK KERRIGAN

Hello to all I met on my recent visit to New Mexico. I'm sending this to everyone who gave me an email address; feel free to pass it along to other interested members.

I waited until I had some facts at hand before writing. I have some preliminary cultural and DNA sequence data on some of the NM *Agaricus* that we found.

Culturally -- and this was even obvious when cutting out the tissue blocks for culturing -- some of the mushrooms I was babbling about in Cimarron Canyon are *A. subfloccosus*, and some are *A. bisporus*. They are sister species and really tough to tell apart without microscopy or other voodoo. However, the red staining of SFLC (my abbreviations) is much more intense than that of BISP. I was able to make clean cultures of 8 collections: 5 SFLC; 3 BISP. I will culture many other collections from spores later this week.

One BISP collection has now been confirmed by sequencing, so it's official: you have *A. bisporus* in them hills. I think it's a new, isolated and genetically novel population, but exploring that is a master's project for someone else. The ARP will pay \$25.00 bounties for each different viable BISP sample received from your area. By different I mean all mushrooms growing within about 5' of each other should be treated as a single collection (unless they are obviously from multiple mycelia). This is admittedly a crass offer so to placate you scientific idealists I'm willing to waive the bounty payment upon request. The ARP website is at [home.alltel.net/kerrigan/](http://home.alltel.net/kerrigan/) but it is long overdue for updating and the bounty info has changed, as has the address: 160 N. Jefferson St., Kittanning, PA 16201. Dried gills are almost as good as a sporeprint.

John Sparks Jr. gets credit for discovering *A. iodosmus* s.l. in North America (well, I might have seen it once in California). The brown stinking *Agaricus* thing in his yard is better than 99% identical with European data, based on a preliminary, partial DNA sequence. If more differences emerge it might be better treated as a variety (or even a sister species).

The big whitish mushroom, non-fragrant, non-staining, from the Sandias is apparently a new, unnamed species. It is related to the *campestris* group. We don't have much info on this group of mushrooms from forested areas, so it's a nice bit of data. I've seen this mushroom in Colorado and in BC.

I obtained a partial sequence from *A. chionodermus*, enough to compare with Eurodata when any is produced.

Some of the sequencing was 'sub-optimal' so I'll take another whack at it later this week. At some point I'd like to revisit the species list I roughed out at the foray.

I really want to thank you all for bring me out your way and making it a great trip. Your company was always enjoyed. I hope to see you all again under wetter circumstances.

Best wishes to all,

-- Rick

R. W. Kerrigan  
Home office:

<rwkres@alltel.net>  
160 N. Jefferson St.  
Kittanning PA 16201



*"Apres le deluge, Moi."*

### INTERESTED IN JOINING NMMS?

Yearly dues are \$20 (optional  
NAMA dues are \$32)  
Mail application & check to:  
NMMS Treasurer  
6336 Mendius, NE  
Albuq. 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

**WE WELCOME  
YOUR FEEDBACK,  
PICTURES, ARTICLES  
AND  
SUGGESTIONS FOR THE  
NEWSLETTER**

**WE ARE ALSO LOOKING  
FOR SOME INPUT  
ON THE RECENT  
20th ANNIVERSARY  
CELEBRATION AT  
ANGEL FIRE & TAOS**

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

**Submission Deadline**

**For the October issue is  
Thursday September 23rd**

**THE CULINARY CORNER**



**Brown Rice and Chanterelles**

Serve as a side dish or top with vegetables for a vegetarian meal.

Preheat oven to 350  
3 tbs butter or olive oil  
1 & 1/2 cup coarsely chopped Chanterelles  
1/2 cup chopped onions  
1 clove garlic, finely chopped  
1 cup long grain brown rice  
1/8 tsp fresh ground black pepper  
2 & 1/4 cup chicken or vegetable broth  
Salt to taste

Melt butter or heat oil. Add mushrooms, onions and garlic and cook until mushrooms are lightly browned for about 8 minutes. stir in rice and pepper. Add stock and bring to a boil. Bake in a 2 quart casserole dish until rice is tender and stock is absorbed—about 45 minutes. Let stand covered for 10 minutes before serving.

Makes 4 to six servings.

Return address:

**NMMS**

6336 Mendius NE

Albuquerque, NM 87109-4126



Send to:

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