The Mycorizon

Newsletter of the New Mexico Mycological Society

November 2004 *Volume 2— Number 23*

Vice President's Message

Thank you for providing me the opportunity to serve as your VP and Editor. Unfortunately health reasons do not allow me to be as active in the coming year.

I will continue to produce the newsletter and serve on various committees as long as possible.

Looking back on this year was a mixed bag. for some of us—no Morels but what a Fall Harvest we had!

Happy Holidays

Ann Floyd

HOLIDAY POTLUCK

This traditional event will be held at:

John & MaryLee Sparks
Saturday, December 4th, 6:00pm
2438 Campell Road, NW, Albuquerque

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.

2005 MEMBERSHIP DUES

Why is it important to pay your membership dues timely?

Projections for one

To attract speakers for quality programs

Planning of events

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

Please bring to Holiday Potluck or mail to:
NMMS Treasurer
6336 Mendius, NE
Albuquerque. NM 87109-4126

FUNGI TIDBITS

Did you know:

that *Amorphotheca resinae* is a fungi that can live in Diesel and in the fuel tanks of aircraft that use kerosene-based fuels?
That all it needs to flourish there is a bit of water?
That as an *Ascomycota* it is related to Lichens, Morels and Truffles?

DECEMBER:
THERE WILL BE NO GENERAL MEETING

A brief board meeting will be held prior to the potluck

General meetings are held on he 1st Monday of the month except for March, July and December
at the 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, 11/1/04 MINUTES

18:40:
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, NAMA Trustee Terri Wallis, Ellen Reed, and Secretary Mark Kalin

Nominating Committee Recommendations:
Chair Dave Wallis recommended the following candidates:

President	Dave Wallis
Vice President	Sharon Chong
Secretary	Mark Kalin
Treasurer	Sharon Wallis

Program Committee:
Dave recommended establishing a Program Committee in order to redirect the program development responsibility from the Vice Presidency. BOD unanimously approved. The President will appoint the Program Committee.

Vice President Ann Floyd's Discussion:
Institute a rotating hospitality function for general meetings. Sharon to check on the NMMNH rules about food and beverages in the facility. Purchase equipment for meetings and forays, e.g. slide projector, digital projector, audio cassette player, and illumination for displays. The BOD discussed and deferred in order to define the need.

NMMS Library:
John volunteered to take and maintain custody of library materials. Sharon will contact Fran Rogers to discuss Bill Jarmie's materials. John continues to convert VCR tapes to CD. Dave has NMMS NM mushroom slides from Ted Stampfer and Bob Chapman.

2005 NMMNH Rent:
Sharon reported an increase from the present $5 per month to a 2005 fee of $10 per month. She will reserve meeting dates for 2005.

19:30 – Meeting adjourned.
Respectfully submitted,
Mark Kalin

Grapevine

The founder of NMMS is planning on moving back to Albuquerque at the beginning of the new year.

INTERESTED IN JOINING NMMS?

Membership is $20 (optional NAMA dues are $32)
Mail application & check to:
NMMS Treasurer
6336 Mendius, NE
Albuquerque NM 87109-4126
Meetings: 1st Monday of the month, except March, July & December
7:30pm at the
NM Museum of Natural History

General Meeting Minutes 11/1/04

19:40
President John Rahart called the meeting to order in the multipurpose room at New Mexico Museum of Natural History.

Attendees - 13

Treasurer's Report
Sharon Chong reported a balance of approximately $3938, plus the CD o approximately $1762.

Old Business
None

New Business
Dave Wallis presented the slate of nominees for office for the next two years:
President—Dave Wallis
Vice President—Sharon Chong
Secretary—Mark Kalin
Treasurer—Sharon Chong
Ellen moved to accept these nominees, and Ann seconded the motion. The vote was unanimous to support the motion.
John presented a collection of dyeing mushrooms from his September visit to New England.

Program

We then watched a slide show accompanied by an audiotape. Program was entitled "The Best Edible Mushrooms and Poisonous Look-Alikes, The Gilled Fungi, Part IV" by Michael Beug, Evergreen State College, Olympia, WA.
Meeting adjourned at 20:30.

Respectfully submitted,
Mark Kalin

LIBRARY ADDITIONS

Donated by Rich Therrien

A Field Guide to Western Mushrooms Alexander Smith
Celebrating The Wild Mushroom by Sara Ann Friedman
Growing Wild Mushrooms by Bob Harris
How to identify Mushrooms to Genus I by David Largent
How to identify Mushrooms to Genus II by David Largent
How to identify Mushrooms to Genus IV by Daniel Stuntz
Mushroom Field Guide by Howard Bigelow
Mushrooms & Toadstools by U.Nonis
Mushrooms And Other Fungi by Aural Dermek
Mushrooms by Alan Bessette & Walter Sundberg
Mushrooms of Western North America by Robert & Dorothy Orr
Mushrooms Peterson Fieldguide
Psilocybin by Oss & Oeric
The Mushroom Handbook by Louis Krieger
The Savory Wild Mushroom by Margaret McKenny & Daniel Stuntz

Reminder: members may check out items from the NMMS library at no cost. Contact John Rahart at jrah384@earthlink.net or call 505-265-3283. We will publish a comprehensive list of all items in the library as soon as possible.

How do fungi attack tiny animals?

The soil is riddled with fungal filaments. Many kinds of small animals such as thread worms (nematodes) and spring tails (Collembola) also live in the soil. Some fungi have evolved ways of exploiting these animals as sources of nitrogen. Either by infecting them or by capturing them. Let me count the ways...or methods of

1.) Spores that swim - these microscopic spores recognize the smell of a nematode and swim toward it.

2.) Spores that are injected into the animal like a microscopic harpoon.

3.) Spores that stick to the animal.

4.) Spores that are eaten by the animal.

5.) Spores that are like rings and fit around the animal like a collar.

Methods of trapping animals

6.) Sticky hyphae

7.) Sticky nets

8.) Sticky knobs

9.) Rings that constrict quickly to capture the animal in a 10th of a second.

10.) Anesthetic substances which knock out the animal while the fungus attacks.

Scavenged at http://www.mycolog.com/nematode.htm

THIS IS YOUR NEWSLETTER

WE WELCOME YOUR FEEDBACK

PICTURES, ARTICLES

AND

SUGGESTIONS FOR IMPROVEMENT

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

Submission Deadline

For the December issue is Thursday December 23rd

THE CULINARY CORNER

Mushroom Mayonnaise Sauce

1 ounce dried Boletes, Shiitake or Morels
1/2 cup water
1 tsp soy sauce
1/2 cup mayonnaise
1/4 cup sour cream
1 tsp sun dried tomato paste
1/4 tsp garlic salt
1 tblsp minced fresh parsley
1/4 tsp white pepper

Place mushrooms and soy sauce in sauce pan.
Bring to a boil, cover and turn off heat.
Allow to stand and cool at least 30 minutes.
Puree in blender.
Add remaining ingredients and puree until smooth.
Makes about 1 cup of sauce.
Serve warm over vegetables, poultry or seafood.

Return address:

N M M S
6336 Mendius NE
Albuquerque, NM 87109-4126

Send to:

Visit NMMS on the Web at www.mycowest.org