

The Mycorizon

Newsletter of the New Mexico Mycological Society

January 2005

Volume 3— Number 25

President's Message

One change for 2005 is the splitting of the duties of Vice-President. Sharon Chong, who remains club Treasurer, will take on the added responsibility of presiding in my absence. However, I have established a Committee—chaired by Terri Wallis—to provide the monthly programs

My plans for 2005 include a focus on preparation for the Autumn Foray. Although the Foray Committee will address usual logistic obstacles, I would like to involve club members to greater degree in the club's biggest and most exciting event.

I hope to resurrect past suggestions of training NMMS members in skills which will make identification, cataloging and display of specimens more efficient—and hopefully more enjoyable.

David Wallis

Next SOMA Camp Jan. 15th to 17th, 2005

Special Guest Speaker - Dr. Tom Volk. Also Gary Lincoff is returning and new this year will be world truffle expert Dr. Jim Trappe and cultivation expert Paul Stamets.

Registration is open! To make a reservation, download the pdf file, print it and mail it in.

If you have questions or need assistance contact:

Registrar: Linda Morris (707) 773-1011

or registrar@SOMAmushrooms.org

Camp Director: Charmoon Richardson (707) 887-1888

or camp@SOMAmushrooms.org

The Sonoma County Mycological Association (SOMA) invites you to northern California for some midwinter mushrooming at the 8th annual SOMA Winter Mushroom Camp. The camp will be held on Martin Luther King weekend, January 15-17, 2005.

The Camp, a benefit for SOMA, is full of mushroom forays, specimen tables, slide shows, and speakers, as well as classes & workshops on mushroom dyeing, paper-making, cooking, medicine making, photography, cultivation, truffle hunting, and more, and of course, great wild mushroom cuisine from the SOMA culinary group. (Menu for 2005) This year, SOMA is very pleased to have Dr. Tom Volk as our keynote presenter

Down load flyer from:

http://www.somamushrooms.org/Camp/SOMA_Camp_flyer05.pdf

2005

MEMBERSHIP DUES

Why is it important to pay your membership dues timely?

NO NEWSLETTER AFTER JANUARY

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

Please bring to January meeting or mail to:

NMMS Treasurer

6336 Mendius, NE

Albuquerque, NM 87109-4126

JANUARY 3rd MEETING

The first meeting of 2005 will focus on planning future meetings and other events for the upcoming year. If time permits, we will have a brief, entertaining, slide show (nothing educational—we promise).

General meetings are held on the 1st Monday of the month except for July and December at the Museum of Natural History & Science Multipurpose room. 1801 Mountain Rd NW, Albuquerque



NMMS

6336 Mendius Ave NE
Albuquerque, NM 87109-4126

NMMS BOARD

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1st Past President—John Rahart
2nd Past President — TBA
Member-at-Large — TBA

Committee Chairs

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This newsletter is published monthly by the New Mexico Mycological Society in Albuquerque, New Mexico.

Membership

Membership is \$20 (optional NAMA dues are \$32)

Mail application & check to:
NMMS Treasurer

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Albuquerque NM 87109-4126

Meetings: 1st Monday of the month, except July & December 7:30pm at the

NM Museum of Natural History
1801 Mountain Rd NW



Boletus edulis

aka

King bolete, Cep, Pocini,
Steinpilz, Pennu bun,
Stone mushroom

Drawing by
D. Beebee

King Boletes have been enjoyed for centuries. In ancient Rome they were known as “Suilli” which meant swine. This is also reflected in the name Porcini, which is derived from the Italian word for pig.

Boletes are so delicious that because of their heavenly flavor they were referred to as “food of the gods.”

Because of its distinctive and assertive flavor, it can be used in beef, strong fish or onion dishes without being overwhelmed.

One of the most delicious and simplest ways to prepare boletes is to sauté them in olive oil and/or butter and season them with salt, pepper and a light touch of garlic.

The essence or extract produced by reconstituting boletes is close to magical. It transforms ordinary soups, sauces and stuffing into something special.

Dried boletes improve with age; the finest extracts are derived from mushrooms that have been stored two or more years. Dried boletes are very high in protein, surpassing all vegetables except legumes.

Studies suggest that extract from boletes inhibits sarcoma cells, which supports an old the belief in eastern Europe that boletes have anticancer properties.

derived from

“Taming the Wild Mushroom”

NMMS SHOPPING

AVAILABLE AT MEETINGS

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

HOLIDAY POTLUCK REPORT

Photography by Sharon Chong

Thank you MaryLee & John Sparks for hosting again!

*The pictures say it:
a great time was had
by all!*

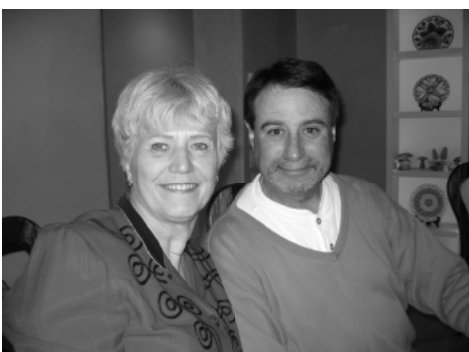
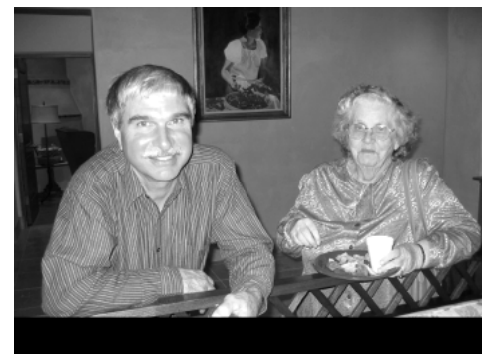


A short Board Meeting preceded the festivities. Outgoing president John Rahart wished president-elect David Wallis good luck and encouraged every one to support him.



Ellen Reed brought up some options in case the club decides to have a foray in the Chiricahua Mountains in 2005.

The food was scrumptious and plentiful.



Most found the topics and conversations stimulating and engaging— except for the quiet fellow at the bottom-right (a creation of Peg Hooton). He just sort of sat there showing off his mushrooms.



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 February issue is
Thursday January 20th

THE CULINARY CORNER



Baked Chicken with Mushrooms & Wine/Mustard Sauce

- 4 chicken breasts
- 2 garlic cloves, minced
- 8 ounces fresh boletes or reconstituted equivalent
- 1/4 cup Dijon style mustard
- 1/4 cup dry white wine
- 1 tsp dried thyme
- Freshly ground black pepper
- 1/4 cup grated parmesan cheese
- Paprika

Preheat oven to 350°.

Place chicken skin side up in oiled baking dish. Sprinkle with minced garlic. Cover with sliced mushrooms. Combine mustard, wine and thyme; pour over chicken and mushrooms. Sprinkle with pepper, cheese and paprika. Bake covered for 30 minutes.

Skinless chicken breast may be substituted and other mushrooms such as white or brown button mushrooms or shiitake or oyster will do equally well in this dish.

Return address:

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Send to:

Visit NMMS on the Web at www.mycowest.org