

The Mycorizon

Newsletter of the New Mexico Mycological Society

February 2005

Volume 3 Number 26

President's Message

The Annual Foray is NMMS' one big event. It is the only time we see many of our members, as well as the noted Mycologists we invite for the event. The Foray typically attracts enthusiastic mushroomers from other regions, who remind us that we are an integral part of the wider mycological community. We plan it for a time and area where participants can re-stock their larders, and it also provides the opportunity of serious scientific endeavor for those who choose. A successful Foray is essential for the health of our club..

I had hoped that by the time I submitted this February report, we would have already held a meeting of this year's Foray Committee, but such is not the case. I plan to convene a Foray meeting during the next few weeks--if not before the February 7th meeting--then soon after. The question of Where? will likely be the primary topic.

I have been concerned about next year's Foray as well. The good folks at NAMA have been quite eager to return to the Southwest. Drought has provided a good excuse so far, but they seem determined to witness it first hand. I expect that a NAMA Foray in our area would double as NMMS' 2006 Foray. I realize that it is early to think about 2006 when we have yet to embark on the 2005 planning, but I don't think it's too soon to state that there is a distinct chance it will occur.

David Wallis

TRUFFLE TRIVIA



The world's most expensive truffle, an 850g white bought for more than \$50,000, has been buried in Italy in the grounds of an historic

castle in Tuscany.

The purchasers were clients of a fashionable Italian restaurant in London who had hand-carried the precious truffle to London and displayed at the restaurant.

For a week, manager Enzo Cassini refused to cut it given the huge interest his record-breaking truffle had aroused among food lovers and journalists.

Then the unimaginable happened: the world's most expensive truffle began to go bad. It putrefied! It became uneatable!

When the truffle experts of Florence heard about the unhappy fate of their most precious truffle, they asked for its return and organized a solemn burial. The hope is that it will regenerate and produce another monster truffle next year.

MONDAY FEBRUARY 7th MEETING & PROGRAM

from Terri Wallis

At the January Meeting, David announced that I would chair the 2005 NMMS Education/Program committee. Ann Floyd, Ted Stampfer, and Mark Kalin also volunteered to join the committee. Any other interested members are welcome to join.

For the February meeting, we will watch a video from the NAMA education library. I have ordered three and will choose the best one. The possible topics are Mushroom basics, forest ecology, and mushroom ID using a hand lens. Please let a committee member know if you have an idea or would like to present a program at a meeting in the upcoming year.

General meetings are held on the 1st Monday of the month (except for July and December) 7:30pm 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

OFFICERS

President David Wallis
Phone 505-262-0830
E-mail dwallis@mycowest.org

Vice President Sharon Chong
Phone 505-823-2704
E-mail sharon@mycowest.org

Secretary—Mark Kalin
Phone 505-883-1639
E-mail mckalin@comcast.net

Treasurer—Sharon Chong
Phone 505-823-2704
E-mail sharon@mycowest.org

Editor—Ann Floyd
Phone 505-839-3890
E-mail ann@mycowest.org

Additional Board Members

1st Past President—John Rahart
2nd Past President — Doris Eng
Member-at-Large—Ann Floyd

Committee Chairs

Terri Wallis — Programs
E-mail: twallis@mycowest.org
See meeting minutes on page 3 for more info.

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
6336 Mendius, NE

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

Tricholoma magnivelare



and its relatives are among the most sought after and prized mushrooms in the world.

It is a delicious edible mushroom, unlike any other you can find and eat. However, its attraction is not the flavor per se, but the amazing aroma that is emitted by the mushroom. The aroma is nearly impossible to describe; most people describe as somewhat fruity, but spicy, but also stinky. It's a very complex odor that people in the know describe as smelling like...well,... a matsutake.

The unopened buttons may sell for as much as US\$100 in Japan and Korea. Wholesale/retail prices range from US\$100-\$600 per pound or US \$220- \$1000 per kilogram, depending on the abundance of the mushroom in any particular year.

I have eaten this mushroom and it is indeed delicious. Unlike cooking other mushrooms, I was told to broil it for a few minutes on each side, adding a bit of rice wine and/or soy sauce either before or after broiling. It's an incredible and complex flavor you won't ever forget.

I have seen Korean and Japanese people react to seeing and smelling this fungus-- it's almost a quasi-religious experience for them.

Learn more at TomVolk's website: http://botit.botany.wisc.edu/toms_fungi/sep2000.html

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

1/3/05 General Meeting Minutes

7:30pm—President Dave Wallis called the meeting to order in the multipurpose room at the New Mexico Museum of Natural History.

Attendees: 9

New Business

Dave reviewed the composition of the 2005 Board of Directors, stating that some positions were yet to be filled. (*See page 2 for list of Board members.*)

Treasurer's Report

Sharon reported the following revenue and cost information: 2004 dues income \$564, Newsletter costs \$526 2003 dues income \$843 2002 dues income \$905 2001 dues income \$584 Money earmarked to help defray publishing costs for Bill Isaacs' book. There is currently \$1762 in a CD maturing on 7 June 2005. However, neither Pat Brannen nor Ted Stampfer expressed optimism about the publishing ever reaching fruition. Dave asked Pat to pursue a situation update on this undertaking.

Dave established the following committees

Program Committee

Terri Wallis, Chair
Ann Floyd
Mark Kalin
Ted Stampfer

Foray Committee

Chair: *undetermined*
David Wallis
Terri Wallis
Ann Floyd
Sharon Chong
Sunny Orman
Mark Kalin

Newsletter / Editorial Committee

Ann Floyd, Chair
Terri Wallis

Dave asked Ann to submit a newsletter budget.

Meeting refreshment committee

Chair: Ann Floyd, Dave asked Ann and Sharon to develop a plan for refreshments, including a budget, after Sharon checks with the NM Museum of Natural History as to its policy on allowing the club to serve refreshment on the premises.

Equipment Committee:

Chair: Ann Floyd

Library Committee

Dave recalled that John Rahart had volunteered to maintain custody of NMMS library materials available for loan to members. Dave suggested that John be allowed the option of chairing a committee to help toward this goal

Ann recommended that NMMS publish a listing of the library holdings and the procedure for borrowing them.

Field Trip Committee: tabled.

Ann recommended that NMMS

begin to create a record of what mushroom species are found, including where, when, and habitat during field trips. Meeting adjourned at 9:10pm

Respectfully submitted,
Mark Kalin

THIS IS YOUR NEWSLETTER

We recently learned that the January newsletter was not delivered prior to the January general meeting.

Please be assured that every effort was made to get it out on time—the post office had no explanation for the delay.

**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



Agaricus and friends

THE CULINARY CORNER



RISOTTO & MUSHROOM CASSEROLE

3/4 oz dried boletes. soaked in 1/2
cup warm water
4 tbsl unsalted butter
2 tbsl extra virgin olive oil
2 cups Arborio rice
3 tbsl chopped shallots
1 tbsl minced garlic
6 cups hot chicken stock
1 1/2 tsp salt
1 tsp finely chopped fresh thyme
1/2 tsp finely chopped fresh
rosemary
1/2 tsp + a pinch of freshly ground
black pepper
2 lbs white or brown button
mushrooms coarsely chopped
1 tbsl soy sauce
2 tbsl chopped fresh parsley
1 cup freshly grated Parmesan
cheese
2 large eggs and 1 cup heavy
cream

Strain the boletes and reserve the liquid. Chop the mushrooms and set aside.
Heat 2 tbsl of the butter and the olive oil until foamy. add the rice and cook, stirring
frequently, until rice is well coated (1-2 minutes).
Add 1 1/2 tbsl of the shallots and 1/2 tbsl garlic and cook stirring for 1 minute.
Add the reserved soaking liquid and cook until evaporated.
Reduce heat to medium and add 2 cups of the hot stock and 3/4 tsp salt.
Cook, stirring constantly until liquid is absorbed.
Repeat adding a 1/2 cup of hot stock at the time until rice is al dente (16-18 min-
utes). You may not need all of the stock.
Add thyme, Rosemary and 1/4 tsp pepper.– set aside Pre-heat oven to 350 °.
Heat remaining butter until foamy, add remaining shallots and garlic, cook for 1
minute.
Add the button mushrooms, 1/2 tsp salt and 1/4 tsp pepper and cook, stirring fre-
quently for about 4 minutes until the mushrooms release their liquid.
Add the boletes and cook, stirring frequently until all liquid is evaporated.
Add soy sauce, parsley and cook for 1 minute. Remove from heat.
Place half of the risotto in a 9x9 inch baking dish and sprinkle with half of the
cheese.
Top with the mushrooms, the rest of the risotto and then the rest of the cheese.
Wisk together the eggs, cream, 1/4 tsp salt and pinch of pepper.
Pour evenly over the casserole and bake uncovered for 30 minutes.

Submission Deadline

for the March issue is
Thursday February 17th

Return address:

NMMS

6336 Mendius NE

Albuquerque, NM 87109-4126



Send to:

Visit NMMS on the Web at www.mycowest.org