



NMMS

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Ann Floyd: Equipment &
Refreshments & Editorial

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

Membership

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

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

Meetings: Are held on the 1st
Monday of the month, except
July & December at 7:30pm at
the NM Museum of Natural
History 1801 Mountain Rd NW

08/01/05 NMMS General Meeting Minutes

1935—President Dave Wallis called the meeting to order in the multipurpose room at New Mexico Museum of Natural History.

Treasurer's Report: Sharon Chong reported a checking account balance of approximately \$3501.

Committee Reports: Ann Floyd and Sharon purchased an Optima digital projector for \$1349, plus an extra bulb for \$315.

Foray: Steve Trudell and Clark Ovrebo will serve as mycologists for the 2005 foray in Ruidoso.

Mushrooming Reports: Sharon brought in mushrooms she gathered in the Glorieta area, along La Cueva ridge to the Glorieta Baldy fire lookout tower and the Santa Fe Ski basin.

Bob Wilson was at the Santa Fe ski basin. He found himself in the rain and saw a solitary very large over mature *Boletus edulis* at about 11,500 ft. elevation. However, Bob said that, despite the rain, overall conditions were dry. Dave reported that the Jemez area was dry.

Summer Potluck: Terri Wallis reported that the event was held at the Wallis residence on Saturday evening, July 16. Approximately 20 mycophiles attended and enjoyed each other's company while dining on Mexican food.

Fran Rogers: Dave and Terri visited Fran and report that, per Bill Jarmie's wishes, Fran donated much of Bill's gear to NMMS. Dave will inventory the property, which includes a very nice microscope and a number of publications.

NAMA Foray: Terri, as the club's NAMA trustee, and Dave attended the foray at the University of Wisconsin at LaCrosse. Tom Volk hosted the event. She showed slides of the area's vegetation, topography, and mushrooms.

Meeting Program: Terri, using the brand new digital projector, presented a program entitled "Fifty Ways For Fun at a Foray." She distributed handouts to accompany her informative talk.

Meeting adjourned at 2100

Respectfully submitted,
Mark Kalin

NMMS SHOPPING

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

EDUCATION AND PROGRAMS REPORT

by Terri Wallis

Our July gathering was a potluck at our house on July 16, 2005. The weather was a perfect New Mexico evening to eat at the picnic tables on the lawn.

NMMS purchased some delicious enchilada casseroles from Garcia's Kitchen, and we augmented that with fabulous recipes concocted by the members who attended. There were even a few mushroom dishes! Thank you to everyone who helped make such a pleasant evening!

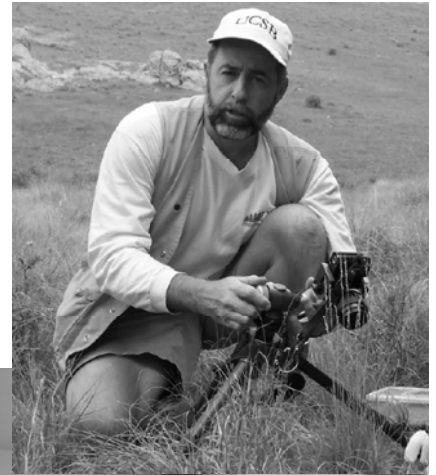
The August presentation was yours truly, Terri Wallis, discussing "Fifty Ways to Have Fun at a Foray," and I guess it worked, because we had a great time at the Foray in Ruidoso!

The education provided at the Foray was exceptional - we had some great identifiers there in addition to our foray mycologist Steve Trudell. Steve provided a thorough and entertaining identification workshop for about a dozen of us who managed to resist the call of the woods. Here are a few of the tidbits from Steve's class presented on Saturday, August 13, 2005:

- You always want to start with good material. Rotten gooey things are worthless to identify.
- The day before, we had gathered a particular kind of mushroom that was abundant.
- Everyone in the class was working with their own specimen of the mushrooms.
- Steve led us through the dichotomous key in Arora's Mushrooms Demystified.
- A good start with any of the books is to learn the descriptive terminology to get through the key.
- Keeping notes to yourself as you answer the question pairs in the key will help you to "back up" if you find yourself stuck, or if you end at the wrong identification.
- We ended up keying out *Xerampulina campanella*, which is a nice little orange wood-rotter.

Some of us had collected other mushrooms that we worked on after that. Bob Chapman was on hand with his microscopes and chemicals. Those who were interested got some good advice on how to use the microscopes for further identification. Bob and Steve pointed out microscopic morphology features and chemical reactions, and provided basic "how to focus" instructions.

Steve is a very supportive teacher and we students felt like accomplished identifiers by the end of the morning. He made the point that only by spending the time will we remember many of the answers to "What is this?" I know that's true for me.



**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 October issue is
Thursday September 22nd**

THE CULINARY CORNER



3-4 Tbsp peanut or other oil
1 cup sliced chicken meat
1 large carrot, sliced on diagonal
1/2 large onion, sliced
2 cups thickly sliced oyster mushrooms
1 large bell pepper, sliced
1 medium zucchini, sliced
2 small tomatoes, chopped
1/2 cup peanuts, if desired
1/2 cup water
2 tsp cornstarch
Hunan or other Asian flavored sauce, to taste
Tamari soy sauce
4 oz. rice noodles

STIR FRIED OYSTERS

Submitted by Terri Wallis

Prepare noodles as directed. Chop vegetables before heating oil. Heat oil in wok or large heavy skillet on fairly high heat. Add chicken & carrots and cook until chicken turns pinkish white. Stir in mushrooms & remaining vegetables. Lower heat to medium. Put lid on pan for a few minutes until vegetables are tender. Mix cornstarch, water and sauce, if desired. Add to pan, stirring constantly. Stir until sauce is a nice thickness. Add rice noodles & peanuts. Serve with additional soy sauce or other Asian condiments. Makes 2 large servings, with leftovers for lunch the next day.

Return address:

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Send to:

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