



NMMS

6336 Mendius Ave NE
Albuquerque, NM 87109-4126

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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

IN MEMORY of SUSAN PARRIER

A long time club member and partner of Sharon Chong our VP and treasurer died August 16th 2005 in Madison, WI.

Some will remember that Susie broke her ankle at the 2002 Sipapu foray. She moved from Albuquerque to Madison, Wisconsin in June of 2004. A memorial celebration will be held Sunday, October 2, 2005 at 2:00-3:00pm at the Unitarian Church, 3701 Carlisle Blvd NE (corner of Carlisle and Comanche).

Please bring any photos you have of Susie and join her friends in a celebration of her life. Refreshments will be served after the service.

For more information, call 823-2704.

Ville and Inger on the way to the forest



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

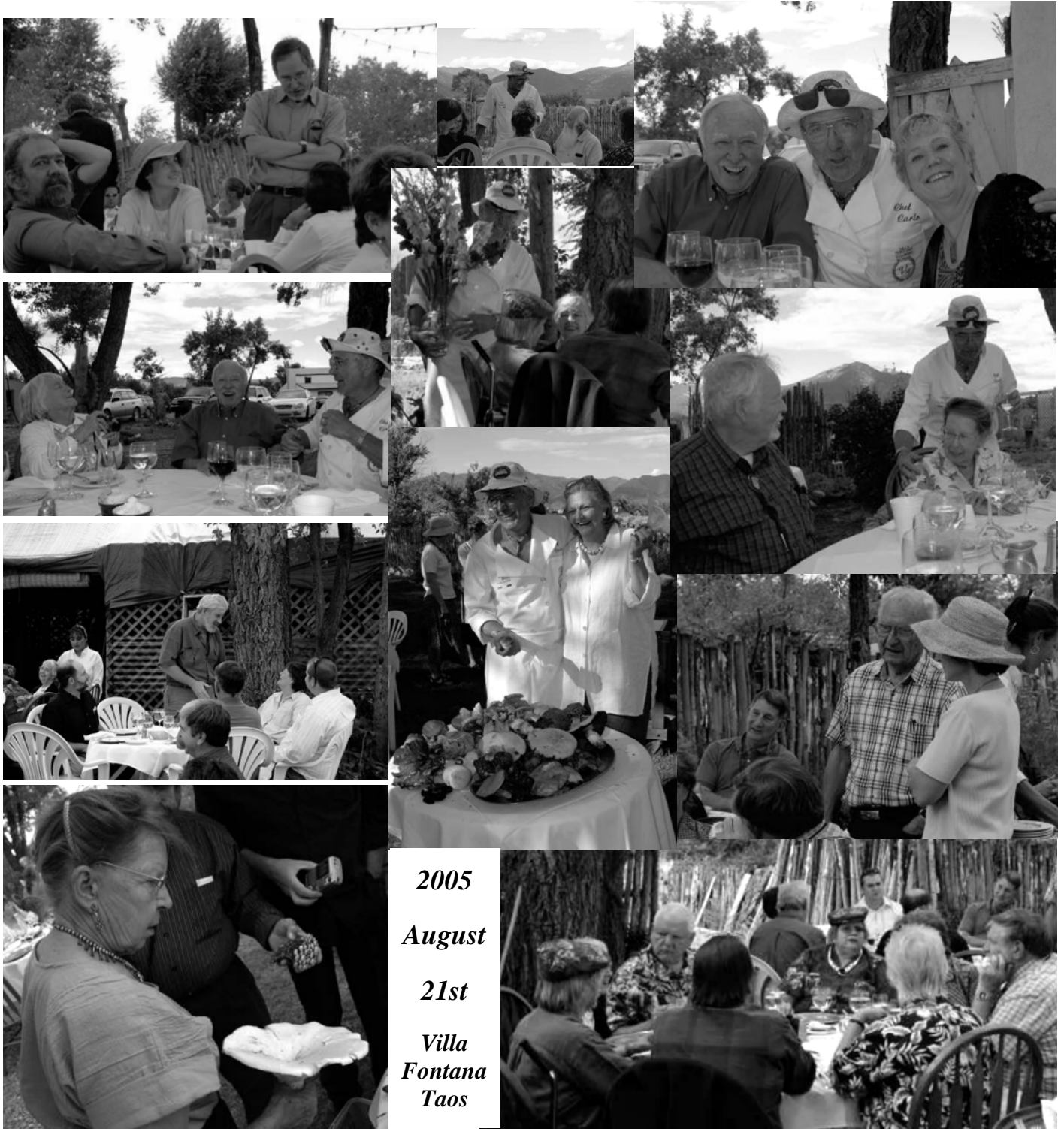
THE FINAL CHAPTER

As reported previously, this year's annual banquet at *Villa Fontana* in Taos was the finale to a grand tradition. Chef Carlo Gislimberti is in the process of selling his internationally acclaimed restaurant where he has been featuring wild mushrooms in his creative Northern Italian cuisine.

As long time members of the New Mexico Mycological Society, Carlo and his lovely wife Siobhan have hosted the club's annual banquet delighting club members with memorable culinary creations since 1994.

A heartfelt 'Mille grazie' and best wishes for the future to Carlo and Siobhan!

Pictures by Jack Saiki





**Submission Deadline
for the November issue is
Thursday October 20th**

THE CULINARY CORNER

Mushroom Spinach Enchilada Casserole



- 8 ounces mushrooms sliced
- 10 ounces frozen chopped spinach thawed
- minced garlic to taste
- 18 (6 inch) corn tortillas, torn in half
- 1 (28 ounce) can green chili enchilada sauce
- 1 (16 ounce) container non fat cottage cheese
- 1 (8 ounce) container reduced fat sour cream
- 8 ounce shredded cheese

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish. Sauté mushrooms and garlic in a little olive oil or stock until tender about 5 minutes. Mix together mushrooms, garlic, spinach, cottage cheese, and sour cream. Pour about 1/2 inch enchilada sauce in the bottom of a medium baking dish, and arrange 6 tortillas in a single layer. Top with 1/2 the mushroom mixture, 1/3 of the shredded cheese, and 1/3 of the remaining enchilada sauce. Repeat. Coat remaining tortillas thoroughly with remaining enchilada sauce, and arrange on top of the layers. Sprinkle with remaining cheese, and top with any remaining enchilada sauce. Cover, and bake 45 minutes in the preheated oven. Cool slightly before serving.

Return address:

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Send to:

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