



NMMS

6336 Mendius Ave NE
Albuquerque, NM 87109-4126

NMMS Board of Directors

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
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

10/3/05 NMMS General Meeting Minutes

19:35 – President Dave Wallis called the meeting to order in the multipurpose room at New Mexico Museum of Natural History.

Attendees - 14 plus two visitors.

Old Business - 2005 Ruidoso foray recap: approximately 30 attendees, 60 – 80 different species (still cataloging), NMMS shipped a number of specimens to Ed Mena in CT, Mr. Mena thanked the club with a check for \$250.

New Business - Treasurer Sharon Chong reported a checking account balance of approximately \$2300 plus a CD exceeding \$1762.

Nominating committee - Dave asked for volunteers and John Sparks, Sr. stepped up to the plate.

2006 Foray - Los Alamos and the Valles Caldera for the 4th weekend in August is being considered. This will not conflict with the NAMA annual foray. The person to contact at the Valles Caldera is Kimber Barber, 505/661-3333.

Other – Toxicology: Fran Rogers reported a poisoning involving a middle-aged male from the Los Alamos area who consumed Amanita pantherina. According to Ruth Bronson, the victim was transferred to UNM Hospital in a comatose state.

Program - Dr. Robert Parmenter, Chief Scientist at the Valles Calderas National Preserve gave a very interesting presentation entitled “Science – based adaptive management of natural resources.” The Board of Directors is chartered to manage the 89,000 acre Preserve as an economically self-sustaining operation while enhancing its qualifications as a multiple use and environmentally stable property.

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

LINKS THAT MAY BE OF INTEREST TO FUNGALS & FUNGUYS

from our web-correspondent Spy_da_mann@yahoo.com

Chanterelles and Matsutakes in Oregon:

<http://www.portlandtribune.com/archview.cgi?id=31803>

http://www.koin.com/news.asp?RECORD_KEY%5Bnews%5D=ID&ID%5Bnews%5D=4447

General information:

<http://www.telegraph.co.uk/news/main.jhtml?xml=/news/2005/10/16/nshroom16.xml&sSheet=/news/2005/10/16/ixhome.html>

<http://www.oregonlive.com/news/oregonian/index.ssf?/base/news/112928786331910.xml&coll=7>

<http://www.telegraph.co.uk/news/main.jhtml?xml=/news/2005/10/16/nshroom16.xml&sSheet=/news/2005/10/16/ixhome.html>

Recipes:

<http://www.sun-sentinel.com/features/food/sfl-mushchilioct13.0.3367937.story?coll=sfla-features-food>

<http://www.rd.com/content/openContent.do?contentId=14121>

<http://www.mlive.com/entertainment/grpress/index.ssf?/base/features-1/1127141291318950.xml&coll=6>



TRUFFLE TIDBITS

found on the web by Ruth Bronson

Truffles have been harvested in European countries for many centuries. True Black truffles are found mainly in France, and other species of Tuber in France, Spain, Italy and many countries surrounding the Mediterranean sea. The Black truffle is the most highly prized, because of its very strong flavor.

Culture of Black truffles is indirect, in that trees that support the fungi are managed with the aim of maximizing the production of the fruit bodies. The soil of the truffiere (growing area) tends to be alkaline, calcareous, and well drained. Oak or Hazel trees are inoculated in the nursery. Saplings are plants out in the truffiere. The trees are then pruned to encourage lateral growth. After about seven years, the fruit body appears in late winter to spring. The vegetation above the zone of fruiting tends to die off. Pigs or dogs have been used to detect ripe truffles, though more biochemical methods are being developed. The truffiere continues to produce abundantly for around 30 years.

In New Zealand and southern Australia, truffieres have been established. The inoculum and trees have been imported mostly from France. Initial harvests of truffles took place in New Zealand in about 1993, and in Australia in 1998. The truffles are being produced in the autumn of the northern hemisphere, and it is expected that large profits will ensue from the out-of season availability of this highly prized food.

Problems of production are legion. In Europe, many traditional truffieres are showing signs of reduced production. The reasons are unclear. In Australia, other ectomycorrhizal fungi are known to colonize the oak and hazel host trees. Further, the climatic conditions are not exactly the same as in Europe. Thus we might expect selection of characteristics of fungi that benefit local conditions over time.

TAOS NEWS

On October 30th Carlo and Siobhan Gislimberti will be leaving for New Delhi, India. Carlo will be having major heart surgery at the Heart hospital there.

The Gislimbertis are scheduled to return to Taos on November 14th. Villa Fontana will be closed during their absence.

Please join us in sending good thoughts and best wishes for a speedy recovery to Carlo and Siobhan.

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

2006 MEMBERSHIP DUES

Why is it important to receive membership dues timely?

To attract speakers for quality programs.

Planning of events like the annual foray, etc.

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

Mushroom Humor

A mushroom went into a bar
and saw some algae at a table.

He went up to one and said
"You're lookin' all gal."

She looked him over and said
"You look like a fun guy."

And they took a liken to each
other.



Photo by David Wallis

**Submission Deadline
for the December issue
Thursday November 24th.**

Return address:

NMMS

6336 Mendius NE

Albuquerque, NM 87109-4126



THE CULINARY CORNER



Simple mushroom soup

2 cups dried mushroom medley (reconstituted)

1/2 cup white wine

2 shallots, peeled and minced

2 leeks, sliced (white part only)

1 1/2 cups chopped carrots (or mix carrots with yellow potatoes)

1 cup chicken or vegetable broth

2 cups milk

1 Tbsp minced fresh thyme

1 Tbsp fresh minced Italian flat parsley

Freshly grated nutmeg to taste

Drain reconstituted mushrooms, reserve liquid and discard sediment.

Chop mushrooms. In a 3 quart saucepan, place wine, shallots and

leeks. Heat to simmering; cook until wine is nearly evaporated. Add

carrots, chicken broth, 1 cup of mushroom liquid and mushrooms.

Bring to boiling; reduce heat. Simmer partially covered, for 20

minutes, or until carrots are soft. Puree mixture in two batches in

food processor or blender; return to saucepan. Stir in milk, thyme,

nutmeg, sea salt and pepper to taste. Heat through. Ladle soup into

bowls; top with minced Italian parsley. Serves 4 to 5.

Send to:

Visit NMMS on the Web at www.mycowest.org