

The Mycorizon

Newsletter of the New Mexico Mycological Society

December 2005

Volume 3 Number 12

President's Message

As I ponder the topic of my final President's Message for the year, I'm tempted to summarize the mushrooming highlights: great spring, decent Forays--both local and national, and a late yet productive fall season. A good year communing with nature. But I also think of what we've lost. We said goodbye to an NMMS Tradition: the annual dinner at Carlo's. This year's visit to Villa Fontana was clouded both by its finality and the recent news of losing our friend Susie Parlier. Then we said goodbye to Peg.

Thinking about Peg Hooton reminds me that for a mycological organization such as ours, good seasons are secondary at best. Without folks like Peg, even the best day mushrooming is just a pleasant walk in the woods. Peg's commitment, experience, and enthusiasm brought depth to the club's mycological pursuits. Peg put so much of her time and energy into the club--she was treasurer for more years than many of us have been members. Until the last few years when her health was in decline, her presence at meetings were pleasantly predictable.

To accompany her on a field trip was a treat. Each of my visits to the Jemez remind me of going there with Peg. Telephone Canyon in particular will always be her spot. I will look one direction and think of boletes, another area I will expect to offer chanterelles. I will always expect these little miracles because Peg confided that they would be there.

David Wallis

Editor's Note

Got a wonderful report from one of our members (*Bruce Trigg*) and a clipping out of the 'Alibi' on the Wild Oats: *Wild Mushroom Festival Recipe Contest*—thank you Bruce!

According to Bruce: “the highlight of the festival was Paul Stamets’ talk on his incredible and visionary work to detoxify and remediate environmental waste.”

Long time club members Ruth Bronson and Carolyn Buskirk also attended.

Remembering the great dishes Bruce has brought to the clubs annual holiday potluck affairs in the past; it was no surprised to me to read that Bruce had come to the contest with recipes in hand.

I quote from the 'Alibi': **Baked Kasha and Mushrooms** Second-place contestant Bruce Trigg won us over with his comforting Jewish casserole, made with nutty buckwheat groats (or kasha), fresh dill and buttery brown mushrooms.”

While we do not know how many recipes or contestants

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CLUB MEETING NOTICE

THERE WILL BE NO GENERAL MEETINGS IN DECEMBER AND JANUARY



NMMS

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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

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

BLESSINGS

YES—I am counting my blessings and there are many!

FAMILY & FRIENDS

BELOVED PETS

FINDING MUSHROOMS

BOOKS

JUST PUTTERING AROUND

WARMING SUNSHINE

COOLING SHADE

A TASK WELL DONE

SO MANY MORE...

Go ahead—count yours, it just may make your day!

ALF

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



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

2005 HOLIDAY POTLUCK

Directions to the Campell's Casa:

Take I-40 to Tramway exit.
Turn right and then immediately left onto Central.
Take Central east to Four Hills Road (one light east of Tramway light).
Turn right on Four Hills road, which goes down the hill, across the bridge, and back up the hill, and goes through the "Four Hills Village" signs.
The road then curves left, with a right turn in the middle of the curve. The locals call this the "Y".
Take a right at the "Y" onto Stagecoach Road.
Follow it until the 3-way stop at Via Posada.
Turn right. Go one block to the stop sign at Navarra.
Turn left.
Take the next left, Terraza.
The house is at 815 Terraza, 3rd house on the left, at the corner of Terraza and Kiva.
Flagpole in front at street level. The house is built on the upper level of the lot. Brown stucco.

THE CULINARY CORNER



ONE-POT CHICKEN AND RICE WITH PORCINI

submitted by Terri Wallis

6 boneless chicken breast halves or thighs
2 T. olive oil
½ onion, coarsely chopped
1.5 cups dried *Boletus (edulis or barrowsii)*
1 cup regular white rice (Basmati or Jasmine add flavor)
Flour
Salt and pepper
1 cup coarsely chopped tomatoes (Canned or fresh)
2 ½ cups liquid (Mushroom or Chicken Broth, juice from tomatoes, or water)

Reconstitute dried mushroom's by covering with water for 10 minutes. Heat oil in a large skillet. Roll chicken in seasoned flour and brown on each side. While chicken is browning, add onions and reconstituted mushrooms. When onion is soft, stir in remaining ingredients. Add salt and pepper to taste. Put lid on skillet and bring to a rapid boil. Watch it so it doesn't spill over or burn! When mixture begins boiling, stir briefly and turn the heat to low.

Replace lid and simmer for 25-30 minutes until rice is cooked and liquid is absorbed.

Serves about 4 averagely hungry people, or 6 very polite and light eaters.

Editor's note:

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.....there were, it is important to know that the first place winner was a professional: Mark Patel, a CIA graduate from Hyde Park, N.Y. and the Executive Sous Chef at the prestigious Albuquerque Petroleum Club restaurant. Bruce's winning recipe:

Baked Kasha and Mushrooms

1 cup kasha
5 tbs butter
3 ½ cups boiling water
1 medium onion
1 lbs wild porcini, cut into large pieces
2 tbs fresh dill
Salt and pepper to taste
½ cup sour cream or plain yoghurt

Preheat oven to 350°F. Wash and rinse kasha. In large sauce pan, melt 3 tablespoons of the butter. Add kasha and stir constantly for three minutes to keep the grains separated and coated. Stir in boiling water. Cover and cook for about 20 minutes.

In sauté pan, sauté the onion in the remaining 2 tablespoons of butter. Add the mushrooms and cook until the liquid is absorbed. Add chopped dill.

Blend mushroom mixture into the kasha and add salt and pepper to taste. Place mixture in a buttered casserole dish. Bake for 15 – to 20 minutes in oven.

Remove from heat. Let cool slightly and serve family-style. Let guests top each serving with a spoonful of sour cream or plain yoghurt.

Mushroom Humor

You may be a 'horder' if astonished looking people ask you:



"You found these Morels when???"



Seasons Greetings

**Submission Deadline
for the January issue
Thursday December 22nd**



2005

HOLIDAY POTLUCK

Libba and Spencer Campbell
are hosting this years
Holiday Potluck on
Saturday, 17 December 2005, 6:00pm
at
815 Terraza Dr SE, Albuquerque
Phone 275-3071
Bring your own
beverage and favorite dish to share!
Directions the Campell's Casa on page 3

Return address:

NMMS

6336 Mendius NE

Albuquerque, NM 87109-4126



Send to:

Visit NMMS on the Web at www.mycowest.org