

The Mycorizon

Newsletter of the New Mexico Mycological Society

January 2006

Volume 4 Number 1

CELEBRATING THE SEASON

What do great food, stimulating conversation, gracious hosts in a warm and inviting setting complete with a friendly cat spell?

The NMMS Annual Holiday Potluck at the Campbell's.

Heartfelt thanks and appreciation to Libba and Spencer for opening their grand home to us!



Libba
arranging
Mary-
Lee's
legendary
rolls and
telling
every one
to come
and get it



Ruth and
Barbara
sampling
the fare



Terri and David — decisions, decisions....

NO CLUB MEETING IN JANUARY—NEXT MEETING FEBRUARY 6TH



NMMS

6336 Mendius Ave NE
Albuquerque, NM 87109-4126

NMMS Board of Directors

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Ann Floyd: Equipment &
Refreshments & Editorial

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

NMMS 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



Ruth and Barbara
in deep conversation



David and Ann in the chow line



Rich, Bill and Mia making choices

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

Edible Mushroom Word Search

CREATED BY Kim Janik

from OMS MusRumors, submitted by Mariana Bomhlodt

- | | |
|------------------|-----------------|
| 1. Black trumpet | 16. Huitlacoche |
| 2. Blewitt | 17. King Bolete |
| 3. Button | 18. Lobster |
| 4. Candy cap | 19. Maitake |
| 5. Cauliflower | 20. Matsutake |
| 6. Cepe | 21. Morel |
| 7. Chanterelle | 22. Oyster |
| 8. Chestnut | 23. Pom pom |
| 9. Cinnamon cap | 24. Porcini |
| 10. Clamshell | 25. Portabello |
| 11. Coral | 26. Shiitake |
| 12. Crimini | 27. Straw |
| 13. Enoki | 28. Sulfur |
| 14. Hedgehog | 29. Truffle |
| 15. Honey | 30. Wood ear |

Y E N O H C Z O Y S T E R N Q
 S T R A W S M A I T A K E E V
 K U E C L A M S H E L L T A H
 I R T T U N T S E H C E S Y E
 D T E P M U R T K C A L B P D
 I R L W W R S B H O N L O O G
 G U O P O X U L O C O E L M E
 B F B A O L L E B A T R O P H
 T F G C D E F W C L T E E O O
 Y L N Y E R U I H T U T N M G
 E E I D A O R T L I B N O U L
 H C K N R M A T S U T A K E A
 K E K A T I I H S H A H I U R
 L P A C N O M A N N I C D M O
 V E Q A P O R C I N I M I R C

The old Farmers Almanac

Weather predictions for all or portions of Arizona, Colorado and New Mexico:

Precipitation in the winter season will be below normal, with temperatures about a degree above normal, on average, from California into Arizona and about a degree below normal, on average, from New Mexico into Texas.

Snowfall will be above normal in Texas and New Mexico, but near or below normal elsewhere, with the snowiest periods in early December and mid to late March.

The coldest temperatures will occur in early December, with other cold periods in mid and late December and late January.

Rainfall in April and May will be below normal, with temperatures a bit below normal in the west and above normal in the east.

The summer season will see near-normal temperatures in the east and be hot in the west. Rainfall will be above normal in June and August and below normal in July.

The hottest temperatures will occur in mid June, the first half of July, and early August.

September and October will be cooler and drier than normal.



Spencer and Sunny hamming it up for the camera



Ellen and Bill in the food line

**2006
MEMBERSHIP DUES
ARE DUE**

**Why is it important to receive
membership dues timely?**

**To attract speakers for
quality programs.**

**Planning of events like the
annual foray, etc.**

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

Please mail to:
NMMS Treasurer
6336 Mendius, NE
Albuquerque, NM 87109-4126

**Submission Deadline
for the February issue
Thursday January 26th**

THE CULINARY CORNER



Mushroom -Yogurt Soup

from Gathered Mushroom Recipes, College of the Redwood

4 tablespoons butter
1 medium onion, chopped
6 green onions, chopped
3/4 pound mushrooms, sliced (Boletes, Chanterelle, Common Store Mushroom, Shaggy Mane)

2 teaspoons paprika

1/4 cup flour

6 cups chicken broth

2 egg yolks

1-1/2 cups plain yogurt

1 teaspoon chopped fresh dill, or 1/4 teaspoon dried dill

Salt and pepper to taste

In a large saucepan, melt the butter and sauté the onions until translucent. Add the mushrooms and cook until soft. Gradually stir in the paprika and flour. Add the broth. Cook stirring until thickened. Cover and simmer for 30 minutes.

Lightly beat together the egg yolks, yogurt, and dill. Stir about 1 cup of the hot soup into the egg mixture. Return it to the soup and cook, stirring over very low heat just until it thickens. Do not allow it to boil. Add salt and pepper.

Serves 4 to 5 as a first course.

Return address:

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Send to:

Visit NMMS on the Web at www.mycowest.org