



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

NMMS

03/06/06 meeting minutes

19:30 – President Dave Wallis called the meeting to order in the multipurpose room at New Mexico Museum of Natural History.

Attendees - 13

Business: Proposed by-law change: add a description of NMMS as a non-profit. This is a request from the bank in order to avoid an increased charge - tabled.

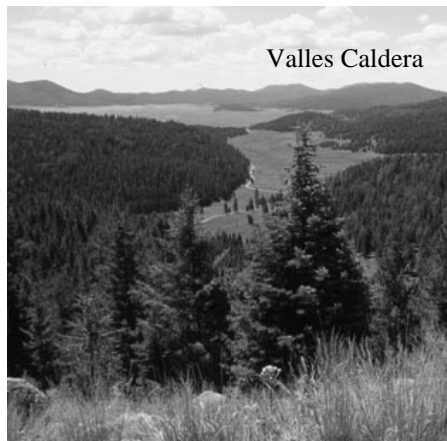
Foray Committee Report: We have a good lead on one mycologist.

Program Committee: chair Terri Wallis has arranged for a presentation on “Desert Crust Fungi” for the May meeting.

Program & Refreshments: We checked out the NAMA “Eastern Mushroom” teaching kit containing publications, posters, charts, spore print reproductions, mushroom pictures and drawings, hand lenses, a magnifying instrument, and other instructional aids, it was quite interesting. We munched on cheese, summer sausage, crackers and grapes.

Meeting adjourned at 20:45.

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

CORRESPONDENCE FROM MEXICO

Dear Ann and David:

As the only registered NAMA member in Mexico and living in a smallish city in the hills 60 miles east of the big capital, it does get a bit lonely sometimes. But my husband Erik is also a fungi fan and we've even formed the first amateur club in the country, "Myco Aficionados of Mexico." And, for five seasons now, we've been inviting old friends and new visitors, with an interest in mushrooms and travel, to come and get a good taste of the exciting fungi-abundance in various regions of this colorful, friendly country.

Last October, David Arora came by and we spent several fascinating (and for us, instructive) days foraying in the pine-covered volcano-sides near us, as well as in the nearby semi-tropical state of Veracruz.

Our group foray excursions are organized under the name "Mexican Mushroom Tours" and everybody (including members of your mycology group) is invited although we can take a maximum of just 16 people for each excursion. The tours are "all-inclusive" and we calculate all the costs and divide by a breakeven attendance number for everybody to share the ex-

penses as a "Tour Fee." Sometimes we even make a bit of money but that is not the prime goal.

One of the special pleasures we enjoy is researching and planning the details of each foray. We have just returned from a fascinating research trip to the state of Oaxaca, where we will have a wonderful week-long event August 6-13. In July 9-16 we will take a group to the diverse and spectacular Sierra Gorda region of central Quere-taro state. We hope that you and any of your members who would be interested in an unforgettable foray adventure will be able to join us.

If you could include a short note about these "exotic" foray excursions in your next newsletter or other member-communication, anybody who ends up attending will be quite grateful and so will I - because I'll meet new mushrooming friends from El Norte (we used to live in Canada until the cold and costs got to us). You can learn more about our forays and us on our website www.mexmush.com

Many thanks for taking the time and consideration for this and we hope to welcome you and some of your members to Mexico and its world of mushrooms this summer.

Sincerely,
Gundi Jeffrey, MEXICAN
MUSHROOM TOURS, Apdo #
73, Tlaxcala, Tlax, 90000
Mexico
Tel/Fax: 011 52 (246) 461-8829

EXERPTS FROM

Mushroom forecast: Harvest good for hobbyists, poor for commercial pickers

By Rebecca Boone

BOISE, Idaho - Last year's limited wildfire season may be bad news for commercial mushroom hunters in the Northwest.

For pothunters, nothing is more frustrating than arriving at a favorite mushroom site only to find it picked or raked clean by a commercial outfit.

"The problem with commercial hunters is they pick and rake everything and then just throw what they don't want away. It doesn't look very good, when you pull into a campground and you see these huge piles of mushrooms just rotting." - said Genille Steiner with the Southern Idaho Mycological Association.

Read full story at:

http://seattlepi.nwsourc.com/local/6420AP_ID_Mushroom_Hunting.html

For anyone interested: *Scott Bates* from the Arizona mushroom club has put together a *Preliminary Checklist of Arizona Macrofungi*. It is available for free at:

http://lifesciences.asu.edu/herbarium/canotia/CANOTIA-9Feb06-vol2_2.pdf

Scott also has a new website, developed in conjunction with U of A's Gilbertson Mycological Herbarium, to entice mushroom enthusiasts to contribute specimens and/or digital images to the Arizona Mycota Project (AMP).

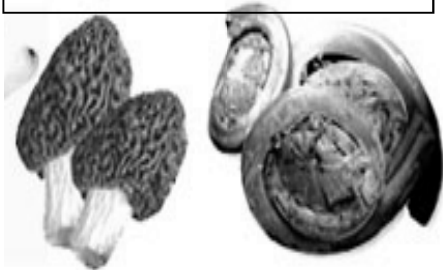
Read about AMP here: <http://www.public.asu.edu/~stbates/amp.html>



**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



Morels & Fiddlehead ferns
A spring rite in some parts of the US

Submission Deadline
for the May issue:
Thursday April 20th

Return address:

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THE CULINARY CORNER



HOME MADE MUSHROOM STOCK

- 1 pound fresh button mushrooms
- 1 1/2 ounces dried shiitake (or other dried) mushrooms
- 1/4 cup sliced leek USE white part only
- 2 cloves garlic, smashed
- 2 sprigs fresh thyme
- 4 peppercorns

Clean fresh mushrooms, trim stem ends, quarter them and place in a tall 8-quart stockpot.
Add dried mushrooms, leek, garlic, thyme and peppercorns.
Add 3 quarts cold water.
Bring to boil over high heat. Reduce heat, cover and simmer 35 minutes.
Remove pot from heat and cool for 5 minutes.
Strain, gently pressing vegetables with a spoon to extract juices.
Discard vegetables.
Should yield about 11 cups.

Send to:

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