



NMMS

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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

* TAOS NEWS *

Thanks to *Julie Saiki* for providing the following:

Tempo Magazine/ The Taos News reported that Carlo and Siobhan Gislimberti will be moving to Santa Fe.

Health reasons are preventing Carlo from running the restaurant and it is being sold. He will be indulging his passion for painting instead and is opening a gallery that will be featuring Taos artists. The Taos Easel Gallery will be located on Guadalupe Street in Santa Fe.

During the month of July and August the Two Graces Gallery in Taos is showing some of Carlo's recent work.

Members of the New Mexico Mycological Society who know and have enjoyed Chef Carlo's unforgettable culinary creations and Siobhan's graciousness for so many years are extending congratulations and best wishes to Carlo and Siobhan – may you be successful beyond your wildest dreams!

President's Message *continued from page 1*

I plan to arrange a field trip for next Saturday (Aug 5th). Those interested should check our Website (www.mycowest.org) for details of this and other outings.

I hope to see a good turnout at our upcoming meeting. Terri & I will try to keep our Alaska Mushroom program short - we'll aim for 30 minutes. I expect we'll have some interesting specimens coming in, and we can dedicate a bit of time to show and tell.

David Wallis

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

SANDIA REPORT

July 4th 2006

The seasons 1st



Breakfast is assured



Breakfast coming up



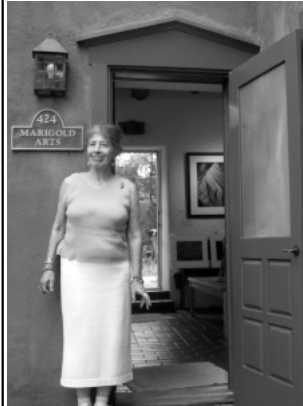
Photos by Sharon Chong & Ann Floyd

RUNNING FOX RANCH REPORT

Barbara Marigold reports that she has been harvesting an abundance of what appears to be *Agaricus Pinyonensis* since the 3rd of July at her Rociada ranch.

SANTA FE POTLUCK AT MARIGOLD ARTS

Good food, great setting, spirited conversation with old and new friends.



Our gracious hostess Barbara Marigold



Sharon and Ted hamming it t up for the camera



David and his famous quiche mhm-good!



Barbara with her most favorite ant



Terri testing the goods



Inside the gallery



Blissful al fresco dining

THE JEMEZ REPORT

July 23rd



YES— Barrowsii are up!
Some *Boletus edulis*
Lots of *Suillus*
No Chanterelles where found

JULY 22nd SANTA FE SKI BASIN REORT

Not many edibles yet—but conditions look great



Photos by Sharon Chong

**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



**Submission Deadline
for the September issue:
Thursday August 24th**

THE CULINARY CORNER



Oyster Mushrooms & Okra

1 ½ pounds oyster mushrooms
2 scallions including greens, finely chopped
2 tablespoons olive oil
1 slice boiled ham 1 inch thick, chopped
½ cup okra sliced ½-inch long
1 pinch dill
1 teaspoon fresh chopped parsley

Clean the mushrooms and chop them into bite-sized pieces. Sauté the scallions in the oil over high heat add all other ingredients except the parsley. Cook over medium heat for 15 minutes, stirring frequently. Add salt and pepper to taste
Sprinkle with the parsley and serve over rice.

Serves four

Return address:

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Send to:

Visit NMMS on the Web at www.mycowest.org