





## 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](mailto:dwallis@mycowest.org)

Vice President: Sharon Chong  
Phone 505-823-2704  
e-mail [sharon@mycowest.org](mailto:sharon@mycowest.org)

Secretary: Mark Kalin  
Phone 505-883-1639  
e-mail [mckalin@comcast.net](mailto:mckalin@comcast.net)

Treasurer: Sharon Chong  
Phone 505-823-2704  
e-mail [sharon@mycowest.org](mailto:sharon@mycowest.org)

Editor: Ann Floyd  
Phone 505-839-3890  
e-mail [ann@mycowest.org](mailto: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](mailto: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

## EVER HAD A BAD DAY IN THE FIELD?

Next time that happens remember this story:

**O**n Friday morning, Leng Hongwen, who lived in Dongning County, northeast China's Heilongjiang Province, went mushrooming picking with his son.

Leng's son reportedly rode a motorcycle carrying his father to the foot of the mountain, and then lost contact with him when his father wandered off to search for mushrooms.

Unable to find his father, he left and went to find some other residents who could help him search the mountain. Leng's remains were found the next day at 8am.

They initially found Leng's mushroom basket. Then they noticed drag marks on the ground. Close to the drag marks was Leng's bodily remains, tiger hair and claw marks, which inclined the local police to believe that he was killed by a 150-kilogram Siberian tiger.

The local police have warned residents to not hunt for mushroom in remote areas.



News story found by  
Rich Therrien

Mushroom picture by  
Susan & Dean Stravato



## NMMS SHOPPING

### NEW LOWER PRICES

David Arora's  
*Mushrooms Demystified*  
\*M \$25.00 \*\*NM 27.00

David Arora's  
*All that the Rain Promises....*  
M\* \$12.00 \*\*NM\$14.00

Jack States'  
*Mushrooms and Truffles of the Southwest* (autographed)  
\$7.00 \*MP \$9.00 \*\*NMP

Vera Stucky Evenson's  
*Mushrooms of Colorado and the Southern Rocky Mountains*  
**NOW ONLY \$15.00 \*MP \$17.00 \*\*NMP**

Toadstool's Interactive CD  
*The Secret Lives of Mushrooms*  
\*MP \$15.00 \*\*NMP \$17.00

Orson K. Miller Jr. &  
Hope H. Miller 's NEW  
*North American Mushrooms*  
*A field guide to edible and inedible fungi*  
\*M \$17.00 \*\*NM \$19.00

**Available at meetings or contact Ann Floyd at 839-3890 or via e-mail: [ann@mycowest.org](mailto:ann@mycowest.org)**

\*M = member price  
\*\* NM = non-member price

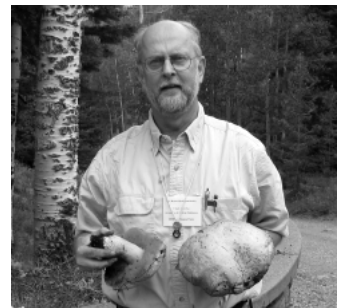
**2006 NMMS FORAY PICTURES**  
*Submitted by Susan & Dean Stravato from Amarillo, Texas*



**Vera Evanson  
Clark Overbow  
and  
Field trip group**



Ready for the pan—mmm



**Web site of interest:**  
<http://www.makeitwithmushrooms.com>  
*from our web-correspondent*  
[Spy\\_da\\_mann@yahoo.com](mailto:Spy_da_mann@yahoo.com)

## 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

### Fellow Mushroom Hunter?



Picture  
submitted by  
Susan & Dean  
Stravato

**Submission Deadline  
for the November issue:  
Thursday October 26th**

## THE CULINARY CORNER



### Green Beans with Mushrooms

*Submitted and tested by Terri Wallis from Wild Oats Holiday flyer, 2005*

Prep time 15 minutes, Cook time 30 minutes. Serves 4.

- 1 lb. fresh green beans, stemmed and rinsed
  - 1 Tbsp. olive oil
  - 1 tsp salt, divided
  - 3 Tbsp. butter
  - 1 shallot, minced
  - 3 cloves garlic, minced
  - 1 lb. sliced mushrooms (white, brown, Portobello, shitake or porcine)
- Terri's note: I used porcini and it was fabulous!
- ¼ cup sherry
  - 1 Tbsp. fresh thyme, chopped
  - ¼ cup pine nuts, roasted
  - Freshly cracked pepper

Preheat oven to 450°F. Line baking sheet with foil. Place beans on baking sheet and drizzle with oil and half the salt. Toss to coat evenly. Redistribute beans in an even layer. Roast for 12 minutes. Turn with tongs and roast 10 minutes. While the beans are roasting, heat butter in large sauté pan over medium heat. Add shallots and garlic and cook for 1 minute. Add mushrooms and the remaining salt. Stir and cook for about 5 minutes, until the mushrooms are soft. Turn heat to high, add sherry, cover and cook for about a minute, until most of the liquid evaporates. Stir in thyme. Place beans on a platter, top with mushrooms and sprinkle with pine nuts and cracked pepper.

Return address:

**NMMS**

6336 Mendius NE

Albuquerque, NM 87109-4126



Send to:

*Visit NMMS on the Web at [www.mycowest.org](http://www.mycowest.org)*