



NMMS

6336 Mendius Ave NE
Albuquerque, NM 87109-4126

NMMS Board of Directors

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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

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

SAVE THE DATE!!

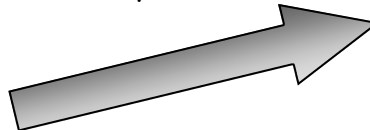
NMMS

Holiday Potluck:

December 16, 2006
At the home of Spencer
and Libba Campbell
Start planning a
delectable dish!



Look at our Book Sales for
Holiday Gift Ideas!



NMMS SHOPPING

David Arora's

Mushrooms Demystified

*M \$27.00 **NM 30.00

David Arora's

All that the Rain Promises....

M* \$13.00 **NM\$15.00

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*

\$15.00 *MP

\$17.00 **NMP

Toadstool's Interactive CD
The Secret Lives of Mushrooms

*MP \$15.00 **NMP \$17.00

NEW!

Orson K. Miller Jr. &
Hope H. Miller 's
*North American Mushrooms
A field guide to edible and
inedible fungi*

*M \$20.00 **NM \$23.00

Books available at meetings

or

contact Terri Wallis at

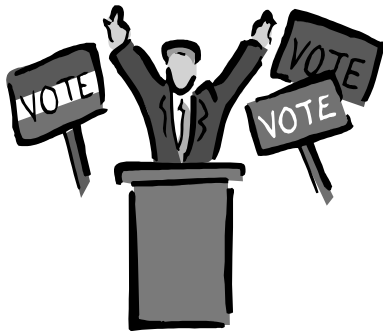
505-262-0830 or

twallis@mycowest.org

*M = member price

** NM = non-member price

Some prices recently adjusted
to cover our costs.



NMMS Nominations Committee Report:

Terri Wallis

The 2007 Nominations Committee consisted of Ann Floyd, Ted Stampfer and me. We divided up a list of members to nominate and started to make phone calls. Thank you to all who answered the phone and were polite to us. Thank you especially to those who agreed to be candidates for the NMMS Board in 2007:

President: Spencer Campbell

**Vice President:
Jonathan Caldwell**

Our other officers, Treasurer Sharon Chong and Secretary Mark Kalin, have graciously agreed to remain in their current positions for the coming year. Thanks, Mark and Sharon!

Thank you also to Ann and Ted for working with me on the committee.



Web site of interest:

<http://tomvolkfungi.net/>

Take a look at Tom Volk's Mushroom of the Month!

THE CULINARY CORNER



Chanterelle-Potato Salad

*Excerpted and tested (yup!) by Terri Wallis from Sunset Magazine, July 2006.
See Terri's adaptations below recipe*

Prep and Cook time 55 minutes. Serves 8.

12 oz. fresh chanterelle mushrooms—Brush clean and tear into 1-inch pieces

(or substitute 10 oz. shiitake)

6 oz. slab pancetta or thick cut bacon, diced

3 lbs. Baby Yukon Gold potatoes, halved lengthwise (if potatoes are longer than 2 in., cut into quarters)

4 medium cloves garlic, minced

2 tsp. fresh thyme leaves

1 1/2 tsp. salt

3/4 tsp freshly ground black pepper

2 Tbsp. butter

1 medium shallot, minced (you need another one for vinaigrette, below)

1/2 cup Chardonnay or other white wine

2 Tbsp. chopped fresh tarragon

1 Tbsp. chopped chives

1/2 cup white-wine vinaigrette (recipe below)

Heat oven to 375 ° F. (400° at high altitude!)

Cook pancetta or bacon until crisp and brown. Transfer with slotted spoon to paper towels, reserving drippings.

Toss potatoes with 3 Tbsp. drippings, garlic, thyme, 1 tsp. salt, and 1/2 tsp pepper. Divide between two 9X13 in. glass baking pans. Bake, stirring every 10 minutes, until crispy yet fork tender, about 35 minutes. Remove from oven and keep warm. Melt butter in large skillet and add shallot and mushrooms, stirring occasionally until browned, 5-6 min. Add wine, remaining salt and pepper. Scrape up browned bits and cook until liquid evaporates. In a large bowl, toss together potatoes, mushrooms, pancetta, tarragon and chives. Drizzle with ONLY 1/2 cup vinaigrette. Serve salad warm.

White-wine vinaigrette

Put 1/4 cup white wine vinegar in a blender with 2/3 cup vegetable oil, 2/3 cup olive oil., 1 chopped shallot, and 1/2 tsp. salt.

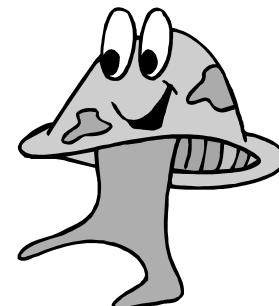
Blend at medium speed until mixture is emulsified. Makes 1 1/2 cups.

Don't use all of it in this recipe, like I almost did!

Terri's notes:

I used bacon, red potatoes and about 1 cup of dry sautéed chanterelles from the freezer. I turned the oven up to 400° to get the potatoes to cook more quickly at Albuquerque's altitude.

The results were delicious...



**THIS IS YOUR
NEWSLETTER**

We welcome your feedback,
pictures, articles and
suggestions for improvement!

Contact the substitute editor at
(505) 262-0830
or send e-mail to:
twallis@mycowest.org



**Submission Deadline
for the December issue:
Thursday November 23
Please submit something!**

Return address:

NMMS

6336 Mendius NE

Albuquerque, NM 87109-4126



NMMS, 10/02/06, Minutes

Summarized by editor

Called to order at 1930 by David Wallis

Attendees - 19, including 4 guests

New Business Discussed:

- **Honorary Memberships:**

NMMS awarded honorary memberships to three individuals to recognize their continued and outstanding contributions:

Ann Floyd

Ellen Reed

Rich Therrien

Ann, Ellen, and Rich join current honorary members Pat Bran-
nen, Ruth Bronson, and Carlo and Siobhan Gislimberti

- Proposal to modify NMMS Bylaws– *Editor's note: See October Mycorizon or www.mycowest.org for details.*
- Potential of Holding Regular Meetings Outside of Albuquerque: We are considering alternating general meetings between Albuquerque and another site, such as Santa Fe.
- Dave asked the membership for additional help on the newsletter. Since Ann Floyd's health will preclude her continuing as editor, he solicited volunteers for the Editor position.
- Program: Terri Wallis narrated the NAMA slideshow "Mushrooms for Beginners."

Meeting adjourned at 2100.

Respectfully submitted, Mark Kalin

Send to:

Visit NMMS on the Web at www.mycowest.org