

The Mycorizon

Newsletter of the New Mexico Mycological Society

December 2006

President's Message:

With the mushroom madness of 2006 finally subsiding, I look to some escape which--if only briefly--will take my mind away from this frantic obsession with fungi. A good novel usually works--so I picked up *Moby Dick*. I am called now to pen one last President's Message, and have decided to call upon this choice of literature to switch briefly from distraction to inspiration.

I have seen an obsession with the Great White Mushroom. Readers' smiles at this statement indicate that they recognize such a being, but it is not the same for all. Many will picture the bold yet elusive *Boleoceti*, haunting high Ponderosa seas. Others' souls are pulled to higher latitudes, their agaric quarry hiding dark gills hide beneath its snowy dome. Still others' obsession is

not white at all, yet they treat it still as something to be sought above all else.

I have seen landed *Pequods* voyaging forest roads when a shout of "the White Whale!" brings the locking of brakes, and before the dust has settled all boats have launched in the quarry's pursuit. How often, too, has the "white whale," like poor Daggoo's squid, turned out to be a large *Lentinus*, or more embarrassingly, a washed-out and sun-bleached *muscaria*? Those who at such a time point feel disappointment should know that they suffer the *Great White* obsession.

My concern with this obsession is that those pursuing the white whale across oceans of soil, seed, and mycelium might well be oblivious to the life thriving beneath the keel. In years when the chosen quarry cannot be found, other species still abound, and the quest need

not be unfruitful nor the voyage in vain.

Let us now leave Melville's metaphor. For these last two years of my presidency I set a goal to stress that, as its name indicates, NMMS is a *Mycological Society*, not just a "mushroom" club. This means that we should focus on science and learning rather than just gathering and eating. This is not to say that most of do not enjoy the culinary rewards of our pursuits, but there needs to be more.

We were blessed this year with generous precipitation, filling the woods with mushrooms, which in turn stimulated interest and participation in our mushroom hikes and annual foray. Our Society membership saw a pronounced growth as well. I am hopeful that continued appreciation of fungal diversity will keep our club healthy and alive.

**REMINDER!
NMMS COOKBOOK
IN THE MAKING**

Barbara Marigold is working on the club cook book. Please send recipes using wild New Mexico mushrooms and high quality pictures to:
marigoldarts@ newmexico.com

★
★ **NO REGULAR MEETINGS IN DECEMBER OR** ★
★ **JANUARY!** ★
★ **See inside for December member Potluck Information** ★
★ **January Meeting canceled due to New Year's Day on** ★
★ **our meeting date.** ★
★



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.

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

*Look at our Book Sales
for Holiday Gift Ideas!*

**NMMS
Holiday Potluck:
December 16, 2006
6:00 PM
BYOB and a dish to share.**

**At the home of Spencer
and Libba Campbell:
815 Terraza Dr. SE , ABQ
Phone 275-3071**

Directions to Casa de Campbell

- Take I-40 to Tramway exit.
- Turn right and then immediately left onto Central.
- Take Central east to Four Hills Road (one light east of Tramway light).
- Turn right on Four Hills road, which goes down the hill, across the bridge, and back up the hill, and goes through the "Four Hills Village" signs.
- The road then curves left, with a right turn in the middle of the curve. The locals call this the Y.
- Take a right at the Y onto Stagecoach Road. Follow it until the 3-way stop at Via Posada.
- Turn right. Go one block to the stop sign at Navarra.
- Turn left.
- Take the next left, Terraza.
- The house is at 815 Terraza, 3rd house on the left, at the corner of Terraza and Kiva. Flagpole in front at street level. The brown stucco house is built on the upper level of the lot.
- *You may park in driveway, if you have difficulty walking, but please stay on the concrete so you don't damage the plants!*

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, 11/06/06, Minutes

--Edited for newsletter-TW

1930- President Dave Wallis called the meeting to order.

Attendees - 19

Treasurer Report (Libba Campbell on behalf of Sharon Chong)

Approximately \$1500 plus approximately \$1700 in a Certificate of Deposit which matures in June, 2007

Old Business

Bylaw Modification: Approved unanimously by the membership in attendance.

NMMS Election of Officers for 2007

President-Spencer Campbell

Vice President - Jonathan Caldwell

Treasurer - Sharon Chong

Secretary - Mark Kalin

Approved unanimously by the membership in attendance.

New Business

2006 Christmas Party

Spencer and Libba Campbell generously offered to host the potluck gathering at 6 PM on Saturday, December 16.

Newsletter

Dave thanked Terri Wallis for her efforts as interim editor.

Other: Jonathan Caldwell mentioned a possibly new fungus he has been working with Ted Stampfer to classify.

Program

Pat Laughlin presented a well-received slideshow entitled "Mushrooming in Northern Italy." Meeting adjourned at 2045.

Respectfully submitted,
Mark Kalin

THE CULINARY CORNER



Duck with Apricots and Chanterelles:

Prepare the Chanterelle Duxelles and Chanterelle Sauce. This can be done ahead. Warm, keep warm, and set aside.

Part One: Chanterelle Duxelles*

Sauté 4 T. chopped onions in 4 T. melted butter until transparent. Add 1 c. chopped chanterelles, 1/4 c. chopped dried apricots, a pinch of salt, and cook together for two minutes or until any liquid is cooked out.

*Pronounced "duke sell"

Part two: Chanterelle Sauce

1/2 oz. dried chanterelles

2 cups water or meat stock

3 T. chopped onion

2 t. melted butter

2 oz. white vinegar

4 T. apricot liqueur

4 T. soy sauce

Salt to taste

3 T. sugar

1 1/2 T arrowroot (or cornstarch) mixed with 1/4 c. water, for thickening



Add the chanterelles to the water or stock and bring to a boil. Let simmer 20 minutes. Replace the liquid as necessary to retain 2 cups. Sauté the onions in the butter until the onions are transparent. Add the chanterelle extract and bring to a boil. Add the chanterelles and remaining ingredients, arrowroot last. Approximate prep time 1 hour. Both duxelles and sauce are perfect for wild or domestic duck breasts or any fowl or game bird dish.

Assembly: Duck with Apricots and Chanterelles

1 cup Chanterelle Duxelles

2 cups Chanterelle Sauce

2 4-5 lb. whole Long Island Ducklings

Preheat oven to 450° F

You may bone the duck if desired. If so, retain the skin and place 1/4 c. duxelles on the meat, then wrapping it tightly with the skin. If leaving the duck whole, put the duxelles between the skin and the meat (you can separate the skin from the meat by gently inserting your hands, starting at the top of the breast and continuing until you reach the thigh and leg. After separating, rub meat with the duxelles, applying evenly). Place both ducks in a roasting pan with a rack. Roast 30 minutes, until medium rare, or until desired doneness is achieved. Cut into individual servings and serve with the sauce.

This recipe is from *Joe's Book of Mushroom Cookery* by Joe Czarnecki, submitted by NMMS member Libba Campbell.

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 January 23, 2007

Please submit something!
Next full newsletter will be
February Issue.

- 70 Years Ago -

INSECT-KILLING FUNGI ARE RAISED SUCCESSFULLY

Fungi that kill flies, mosquitoes,
and other annoying and harmful
insects are now raised successfully
in mass cultures by a German bota-
nist, Dr. Georg Schweitzer, of
Hohenheim. He uses a new method
of sterilizing the culture media on
which they feed before they are
turned loose on their winged vic-
tims; it involves the use of chemical
vapors instead of the customary
heat treatment.

The efficacy of certain fungi
against insects has long been
known, but technical difficulties
attending their culture in large
quantities has handicapped their
practical use.

**From the October 24, 1936,
issue of Science News. Submitted by
Ruth Bronson, NMMS member**

NMMS BOARD OF DIRECTORS MEETING, 11/12/06, HIGHLIGHTS

- **Student Membership:** Change was approved: Annual dues to remain at \$15. *This will not include NAMA membership for the student. Formerly, NMMS paid for the student's membership in NAMA.*
- Dave led a transition informational discussion for newly elected officers.

Planned general locations of 2007 general membership meetings:

- Albuquerque: Feb, Apr, Jun, Aug, Oct, Nov
- Santa Fe: Mar, May, Jul, Sep
- Cover Mar & May meetings w/ contingency reservations at Museum of Natural History
- No meeting scheduled for Jan.
- Christmas potluck planned for Dec.
- Spencer called for a subsequent BOD meeting at the Campbell residence, tentatively scheduled for Sunday, 14 Jan 2007.

Return address:

NMMS

6336 Mendius NE

Albuquerque, NM 87109-4126



Send to:

Reminders: Potluck instead for December meeting! 2007 dues are due!
Details inside!

Visit NMMS on the Web at www.mycowest.org