

THIS IS YOUR NEWSLETTER

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

Contact Terri Wallis at (505) 262-0830 or send e-mail to: twallis@swcp.com



**Submission Deadline
March 20, 2007**

**Please submit something!
Next newsletter will be April Issue.**

Return address:

NMMS

6336 Mendius NE

Albuquerque, NM 87109-4126



Send to:

Reminders: Volunteer for committees!

**March 3, 2007 1:30 P.M.
NMMS Meeting- in Santa Fe:**

“An Introduction to Grassland Mycorrhizae”

Presented by Jonathan Caldwell, NMMS Vice President

Santa Fe Public Library, LaFarge Branch

1730 Llano Street Santa Fe, NM, 505-955-4860

Directions from Albuquerque or Las Vegas (on I-25):

- Exit 282 from I-25
- North on St. Francis 1.2 mi to Siringo Rd.
- West on Siringo 0.75 mi to Llano Rd.
- North in Llano 0.16 mi
- Turn West into Library Parking Lot.

Directions from the North:

- From US 85 southbound, turn right (southwest) on Cerrillos Rd.
- Go 1.6 mi on Cerrillos Rd.
- Turn left (south) at the 5th stoplight onto St. Michael's Dr.
- Go 0.2 mi on St Michael's Dr.
- Turn right (south) onto Llano St.
- Go 0.3 mi. on Llano St.
- Turn into the Library (just past the Junior HS).

The Mycorizon

Newsletter of the New Mexico Mycological Society

March 2007

President's Message:

Our next meeting will be in northern New Mexico to accommodate our members there; it will be on Saturday, March 3rd, 1:30pm at the La Farge Branch of the Santa Fe Public Library, 1730 Llano Street. Please see the NMMS Website (www.mycowest.org) for maps and driving directions to the La Farge Library. Our program will feature NMMS Vice-President Jonathan Caldwell, who will present "An Introduction to Grassland Mycorrhizae." Jonathan's recipes may have some mycophiles swooning.

At our February meeting at the NM Museum of Natural History, the members in attendance approved changes to the NMMS dues structure to clarify our position on Regular dues -- those paid on or after 1 July are one-half of annual dues, but membership privileges are to end with the calendar year. Also, annual Student dues will remain at \$15, although NMMS will no longer pay the student's NAMA membership fee. The membership

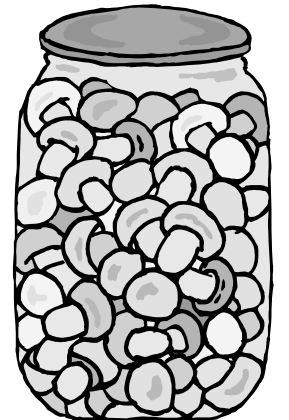
approved as well a change for the start time of future Albuquerque meetings to be 7:00 PM. The Committee Chairs named for 2007 were Terri Wallis, Editorial (Newsletter), and Libba Campbell, Foray; we still need volunteers to chair the Hospitality and Programs Committees as well as to help out on all committees.

Rich Therrien was named as Board of Directors Member-at-Large. Ruth Bronson is heading up a NMMS project utilizing an existing collection of approximately 80 photos of NM mushrooms; Peggy Gorresen and Ted Stampfer will be assisting Ruth in determining how best to publicize our indigenous fungi. John Rahart presented a very informative and well-received discussion on "Poisonous Mushrooms and Mushroom Poisons." John covered three of the seven poisonous genera and will complete his presentation at a future meeting.

John Rahart also suggested that we exploit the unusually abundant

moisture conditions so far this year with an early spring field trip to the Sevilleta National Wildlife Refuge (between Belen and Socorro). Contact was made with our new member, Andrea Porrás-Alfaro (who made a presentation last June on her work at the refuge). We have some information on permits and other details. Anyone who can pursue this for a field trip, or a long-term study of fungi on the Sevilleta wildlife refuge, please speak up. Stay tuned to our Website for late-breaking news.

I hope to see you in Santa Fe.
Spencer Campbell



**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

Remember!!

Next Meeting, SATURDAY, MARCH 3, 2007. 1:30 PM!

“An Introduction to Grassland Mycorrhizae”

**Presented by Jonathan Caldwell, NMMS Vice President
In Santa Fe!**

Driving directions on Page 4

March Meeting is in Santa Fe! See inside for details!



NMMS

6336 Mendius Ave NE
Albuquerque, NM 87109-4126

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David Wallis
2nd Past President:
John Rahart
Member-at-large:
Rich Therrien

Committee Chairs:
Foray: Libba Campbell
Editorial: Terri Wallis

This newsletter is published monthly
by the New Mexico
Mycological Society in
Albuquerque, New Mexico.

Membership:

Yearly dues are \$20
(NAMA dues (\$32)
must be paid separately)

Mail application & check to:
NMMS Treasurer
6336 Mendius, NE
Albuquerque NM 87109-4126

Meetings: ABQ meetings are held on
the 1st Monday of the month at
7:30pm at the NM Museum of Natural
History
1801 Mountain Rd NW

2007 will have some Santa Fe
Meetings!

NMMS WEBSITE ALERT!

By David Wallis

"Are back copies of the NMMS newsletters available?" "How about a current Contact List?" "Can I get a copy of John Rahart's great article about preserving mushrooms?"

I've received these and other questions related to current and archived information, and I answer, "Yes, it's on our Website." The site which has become MycoWest.org began in 1996, created with the goal of providing information to NMMS members and prospective amateur mycologists. To compare the site of eleven years ago with the one today, one might be convinced it's a different species, but this is a problem with looking only at macroscopic features.

Included on the site is a directory (folder) containing Contact Lists and other information available only to current NMMS members. I have this directory protected with a username and password which I change each year. The time has come for such a change. I inform members of this change via email, so it is important that I have members' current email addresses. The message will come from dwallis@mycowest.org, so those with spam blocking should allow mail from this address.



Visit NMMS on the
Web at
www.mycowest.org

NMMS SHOPPING

David Arora's
Mushrooms Demystified
*MP \$27.00 **NMP 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 Mush-
rooms*
*MP \$15.00 **NMP \$17.00

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@swcp.com

*M = member price
** NM = non-member price
Some prices recently adjusted
to cover our costs.



Late one night at Los Alamos
Foray, 2006:



*Are these mycologists putting
'em in, or taking 'em for supper?*

Photo (and caption) submitted by Maggie Rogers.

White truffle sold for record price of 125,000 euros

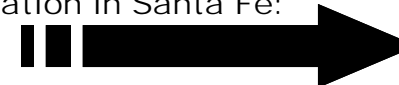
ROME, Nov. 13, 2006. KAZIN-
FORM. - A world record of the white
truffle cost was topped at an auction
in Italy. A large mushroom was sold
for 125,000 euros, while 2005's re-
cord was 95,000.

The truffle was purchased by a Japa-
nese citizen, whose bid was larger
than 120,000 euros offered by French
actor Gerard Depardieu.

All in all, 18 truffles were sold for
259,000 euros. The money will go for
charity, some to a foundation helping
young women in India, China and
Hong Kong, and some to an Italian
cancer research institute.

Submitted by NMMS member, Rich Therrien

Map of March Meeting Lo-
cation in Santa Fe:



THE CULINARY CORNER



Porcini meat loaf with mushroom gravy

PREP & COOK TIME: 2 hours MAKES: 6 to 8 servings NOTES: We recom-
mend buying veal from markets that guarantee humane farming practices; if
you prefer not to eat veal, use 1 1/2 lbs. Each of ground beef and ground pork
instead. (Maggie suggests ground turkey instead of veal)

- ◇ 1 1/2 oz. dried porcini mushrooms (~1 1/2 cups dry)
- ◇ 1 cup milk
- ◇ 1 1/2 cups small bread cubes (~ 2 slices of hearty bread, crusts removed)
- ◇ 1 lb. each ground beef, veal, and pork (see Notes)
- ◇ 1/3 cup each chopped shallots and flat-leaf parsley
- ◇ 2 eggs
- ◇ 1 1/2 tsp. salt and 1 tsp. freshly ground black pepper
- ◇ 1 medium carrot and 1 stalk celery, finely chopped
- ◇ 1 3/4 cups chicken stock
- ◇ 1 cup white wine
- ◇ 6 tbsps. butter

1. Preheat oven to 350°. Put mushrooms in a small bowl and pour 2 cups sim-
mering water over them. Stir and soak 15 minutes. In another small bowl, pour
milk over bread cubes. Squeeze bread with your fingers to soften completely.
2. Break the meats into small chunks, then toss together in a large bowl. Add
shallots, parsley, eggs, salt, and pepper.
3. Use a slotted spoon to remove mushrooms from water; reserve liquid. Chop
mushrooms fine and add about 3/4 to meat mixture; reserve remaining mush-
rooms. Gently squeeze bread to remove excess milk and add it to meat mixture;
discard milk. Using your hands, gently mix bread, meat, and seasonings until
blended. Form mixture into a ball, transfer to a large, heavy-bottomed metal
roasting pan, and pat into a rounded loaf.
4. Sprinkle carrot, celery, and remaining mushrooms in bottom of pan. Pour in
3/4 cup each of mushroom soaking liquid (strain out any sediment, if neces-
sary) and chicken stock. Bake until outside of loaf is browned and interior
measures 180° on a meat thermometer, about 90 minutes.
5. Transfer meat loaf to a platter. Set roasting pan over 2 stovetop burners on
high heat. Pour in wine and use a wooden spoon to loosen vegetables and
browned bits. Add remaining mushroom liquid and chicken stock and simmer
until liquid is reduced by half. Reduce heat to medium and whisk in butter;
sauce will thicken slightly. Transfer sauce (with vegetable bits) to a gravy boat
and serve alongside meat loaf.

Submitted by NMMS Member, Maggie Rogers, from Sunset Magazine, January 2007.

