

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 April 24, 2007

Please submit something! Next newsletter will be May Issue.

Return address:

NMMS

6336 Mendius NE

Albuquerque, NM 87109-4126



Another opportunity for Mycology Science

The club project to gather representative pictures of common New Mexico mushrooms again is underway. A suggested list for these fungi is given on the NMMS website and we presently have 35 mm slides of each of these (except for Calvatia booniana) from photographers Bob Chapman, Steve Trudell, and Peg Hooton. We may add a few more fungi if pictures are available, and possibly delete others. All pictures will be digitized and a few lines of text describing each of the mushrooms, as well as attribution to the photographer, added. We will be asking NMMS members to write the descriptions. These should be only a few lines that mention

notable characteristics of the mushroom, the environment where it is most likely to occur, an unusual attribute, or anything else that is thought worthy. Any good field guide should supply this information with little effort. The final format has not been decided, nor whether this collection will be open to the public or kept for viewing by NMMS members only. Ted Stampfer or Ruth Bronson will welcome any comments and suggestions for this project. Stay tuned!

Submitted by Ted Stampfer.



Send to:

Reminders: Volunteer for committees!

The Mycorizon

Newsletter of the New Mexico Mycological Society

April 2007

President's Message:

Our meeting at the La Farge Branch of the Santa Fe Public Library was quite pleasant; however, member requests to hold our next Santa Fe meeting later in the day will require a change of venue since the Library closes at 6:00 PM on Saturdays. We opened the meeting with a presentation to David Wallis in recognition and appreciation of his service as the NMMS President.

I noted that volunteers are still needed to chair the Hospitality and Programs Committees and to help on our other committees. Ruth Bronson gave a short status report on the NM mushroom project, which is described in this issue of the Mycorizon. NMMS Vice President Jonathan Caldwell not only provided an informative and entertaining "Introduction to Grassland Mycorrhizae" but also shared some photos and stories of fungi in the Berkshires. Terri and

David Wallis again acted as our ad hoc Hospitality Committee, "tailgating" in the Library parking lot due to the Library's concerns with cookie crumbs on their new carpet in the Community Room. Announced in this issue is the latest information for our Annual Foray.

David and Terri have been scouting in the Sandias; please see their hike descriptions on our Website (www.mycowest.org).

Our next meeting starts at **7:00 PM on Monday, April 2nd**, at the Albuquerque Museum of Natural History.

See you there.
Spencer Campbell

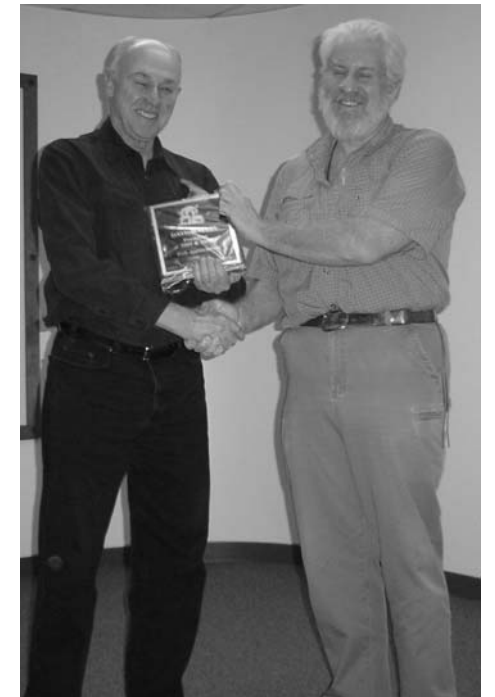


Photo by Ruth Bronson
NMMS President Spencer Campbell expresses the club's appreciation to past-president David Wallis.

★
★ **Next Meeting: Monday, April 2, 2007** ★
★ ****NEW TIME: 7:00 PM**** ★
★ **At the NM Museum of Natural History** ★
★ John Rahart will be back! ★
★ For Part II: ★
★ **"Poisonous Mushrooms and Mushroom Poisons-- Key Genera for Mushroom Safety"** ★
★ Presented by John Rahart, NMMS member and Past President ★
★ Even if you missed Part I at our February Meeting, John will provide ★
★ a brief overview to get everyone caught up. Part II promises to be an ★
★ informative session continuing with other poisonous fungi. ★
★ **Don't miss it!!** ★
★

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



NMMS

6336 Mendius Ave NE
Albuquerque, NM 87109-4126

NMMS Board of Directors

President: Spencer Campbell
Phone: 505-275-3071
Email: abqlibba@comcast.net

Vice President:
Jonathan Caldwell
Email: caldwell@bcn.net

Secretary: Mark Kalin
Phone: 505-883-1639
Email: mckalin@comcast.net

Treasurer: Sharon Chong
Phone: 505-823-2704
Email: sharon@mycowest.org

Editor: Terri Wallis
Phone: 505-262-0830
Email: twallis@swcp.com

Additional Board Members

1st Past President:

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!

Mushroom Matchmaker?

Walt Sundberg called Friday night,
and after about ten minutes of con-
versation he suddenly stated, "I'm
getting married on Monday." I re-
sponded with several seconds of si-
lence. Walt continued, "She's some-
one you know." More silence.

Various thoughts swam in my head
when he told me the news. My com-
plete speechlessness was not due to a
shortage of mental activity--quite the
opposite. I love mysteries and guess-
ing games, but I confess this one
would have kept me baffled for quite
a while. I would have liked to ask for
clues if he wouldn't tell me outright,
but I wasn't even sure how to do that.
Walt finally took pity and told me the
rest of the tale. I think the first coher-
ent statement I made in response was
that I felt I had been an inadvertent
matchmaker.

This relationship began at last year's
Los Alamos Foray. Those who at-
tended will remember--besides the
tons of mushrooms--that we had a
guest of honor. As part of our return
to Los Alamos, it was very important
to me--and I thought for the club--
that this person attend. I'm sure she
would have been there without my
insistence, but I was insistent in re-
minding her that we cared.

As I think back, I remember Walt and
her engaged in a quiet chat as the
evening's activities settled down. I
actually recall feeling pleased at

See "Matchmaker," page 3



Visit NMMS on the
Web at

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.

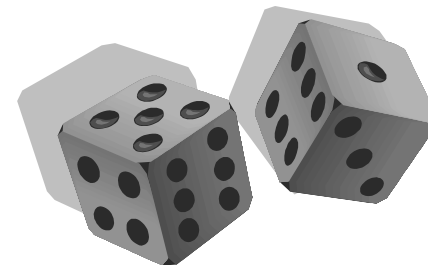


Foray Committee Report

The 2007 Foray Committee has
been hard at work. As we all
know, finding mushrooms is simi-
lar to gambling! There are a few
"sure things" we do know about
our NMMS 2007 Foray. The dates
are August 23-26, 2007, so we
don't conflict with NAMA's foray
August 16-19. Lucky for us, we
are pleased to announce
that mycologist Dr. Michael Beug
will participate, and Maggie
Rogers has volunteered to present
a program, both of which will be
winners! The foray commit-
tee has selected our own Las Ve-
gas, New Mexico as the site for
the foray. Another "sure thing" is
that the committee will be hard at
work for months to come. Watch
the NMMS website as news un-
folds.

Submitted by Libba Campbell
Foray Committee Chair

PS. Libba has expressed her ap-
preciation to Pat Brannen for her
diligence in contacting mycolo-
gists to come to New Mexico.
Thanks, Pat!



THE CULINARY CORNER



Old-Fashioned Omelet

INGREDIENTS:

- 1 tablespoon butter
- 3 tablespoons oil
- 6 ounces morel mushrooms
- salt & pepper to taste
- 2 cloves garlic, minced
- 3 green onions, cut into thin rounds
- 3 - 4 dandelion greens, washed, dried and minced (or substitute one bunch of fresh spinach)
- 1 teaspoon fresh thyme, chopped
- 12 eggs
- 3 ounces Gruyere cheese, grated
- 1 tablespoon parmesan cheese, grated
- 1 tablespoon parsley, chopped

1. Heat the butter and 1 tablespoon of oil in a large sauté pan until the butter stops bubbling. Add the morels, salt and pepper and cook over moderate heat for 2 to 3 minutes, stirring. Add the garlic and continue to cook for 2 minutes. Finally, add the green onions, dandelion greens and thyme. Continue to cook until the mixture is tender, about 3 more minutes. Reserve in a bowl and wash the pan.
2. Beat the eggs together with a fork or whisk.
3. Heat the remaining oil in a large cast-iron or non-stick sauté pan until very hot and almost smoking.
4. Combine the morel mixture with the eggs. Add the eggs to the pan and stir with a heat-proof spatula. Allow the eggs to set and form a crust on the bottom. Add the Gruyere cheese in an even layer over the eggs.
5. Place the pan in a preheated 325-degree oven and cook for about 12 minutes, or until the eggs are set.
6. Remove the pan from the oven. Release the eggs from the side of the pan by running a heat-proof spatula around the outside of the pan. Invert the omelet onto a serving platter. Sprinkle with parmesan and parsley.
7. Cut into wedges and serve with a green salad.

Recipe courtesy of Gordon Hamersley for the Victory Garden
<http://www.pbs.org/wgbh/victorygarden/recipes/>

"Matchmaker," Continued from page 2:

seeing them together, but the thought was soon lost in the chaos of the event. It turns out that in Los Alamos we witnessed the beginning of a relationship which would have these two visiting other forays and learning to enjoy time together.

If any readers think that I expect some credit for what came to be, I would assure them that I do not. It was just welcome luck, like the summer rains after a long drought or the mushroom bounty blessing the event at which they met. I hope all will share my feeling of good fortune that Fran Rogers recognized a man of quality in Walt Sundberg and that Walt appreciated the rare grace which makes Fran such a special person. May happiness define their lives together for years to come.

Submitted by David Wallis