

**NEWSLETTER CONCERNS**

Due to my recent full-time+ employment, I will not be continuing to assemble *The Mycorizon* as it exists in your hand. The board is discussing options, such as email or web only, a post card or other short format. If you want to volunteer, or have other ideas, please let a board member or me know. Thank you!

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

**Submission Deadline  
May 21, 2007**

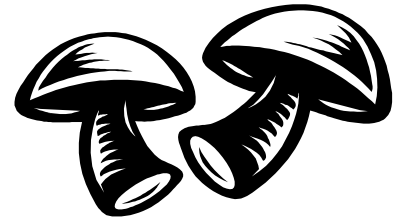
**Please submit something!  
Next newsletter will be June  
Issue.**

Return address:

**NMMS**

6336 Mendius NE

Albuquerque, NM 87109-4126



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

**Driving Directions:**

**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).

Send to:

[Empty box for mailing address]

**Inside: 2007 Registration Information and Form. Register early and often!**

Visit our website: [WWW.Mycowest.org](http://WWW.Mycowest.org)

# The Mycorizon

Newsletter of the New Mexico Mycological Society

May 2007

## President's Message:

Our next meeting will be Saturday, May 5th, at the La Farge Branch of the Santa Fe Public Library, and our meeting hours will be from 4:00 PM to 5:45 PM since the Library closes at 6:00 PM. Please be prompt so we may start and end on time.

The NMMS Board of Directors met April 15th, and one of our discussions focused on the lack of volunteers to support NMMS activities, particularly this newsletter. The Board will consider options other than mailing a newsletter to NMMS members to provide information on our activities and events; selection of one of these options will be discussed at our next Board meeting with a

view toward reducing Board members' time and NMMS expenses currently associated with *The Mycorizon*. My call for volunteers to chair the Hospitality and Program Committees as well as to help on other committees still stands, and we will need volunteers to help with this year's Foray. Please keep this in mind as you register for the Foray. Registration forms will be provided not only in this issue but also in the June and July issues of *The Mycorizon*, and on our Website, [www.mycowest.org](http://www.mycowest.org).

Spencer Campbell

*Hmmmm....?*



Someone said we don't have a photo of *Calvatia booniana*. These specimens were collected in May 2004.  
Photo by David Wallis

*Next Meeting: Saturday, May 5, 2007*

**Santa Fe Public Library, LaFarge Branch**

(See driving directions page 4)

**\*\*4:00 PM-5:45 PM\*\***

**Biotechnology of Fungi**

**Presented by Andrea Porras-Alfaro, UNM Doctoral Candidate**

Biotechnology is the branch of technology dedicated to the use of living organisms to obtain or modify products, and to facilitate industrial processes. Humans have used fungi for hundreds of years for the production of beer, cheese, and bread. With the development of new genetic and molecular techniques, the use of fungi in industrial processes has dramatically increased. Currently, fungi are used in bioremediation and agricultural applications, as well as in the production of drugs, fuel, and food. Andrea will review the main biotechnological applications of fungi.

***Don't miss it!!***



## NMMS

6336 Mendius Ave NE  
Albuquerque, NM 87109-4126

### NMMS Board of Directors

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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 7:00pm at the NM Museum of Natural History  
1801 Mountain Rd NW

**2007 will have some Santa Fe Meetings!**

### 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

### Coveted, French, and Now in Tennessee

On the edge of Chuckey, Tennessee, perched on a south-facing slope overlooking the birthplace of Davy Crockett, an orchard of 350 hazelnut trees has begun to sprout Périgord truffles, the fragrant black fungi that can send epicures, as well as routing pigs and dogs, into fits of frenzied greed. Although unexpected, the Tennessee truffles were not unplanned. Tom Michaels, a 59-year-old plant pathologist, pianist and Scrabble tournament competitor, sprouted the hazelnut trees from seeds. He inoculated their roots with Tuber melanosporum, the Périgord truffle, before setting them in his backyard seven years ago.

He resisted dreams of a truffle bonanza as assiduously as he limed his soil and trimmed his trees. Dr. Michaels had, after all, grown up on a mushroom farm west of Chicago and had written his thesis on the difficulty of the in-vitro cultivation and growth of T. melanosporum. Dr. Michaels is the first domestic truffle farmer to produce commercial quantities of truffles of a quality that commands top dollar (\$50 an ounce, \$800 a pound).

Excerpt from original article which appeared in the NY Times, By Molly O'Neill, February 28, 2007



#### Member news:

We would like to offer our condolences to member Mia Jonsson, for the loss of her mother.

### NMMS SHOPPING

David Arora's  
**Mushrooms Demystified**  
\*MP \$27.00 \*\*NMP 30.00  
*Temporarily out of stock!*  
Please call if you want this book.

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

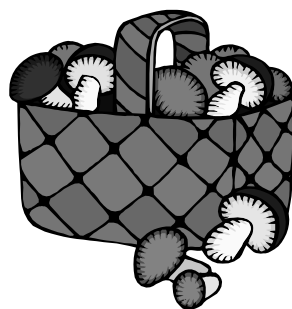
Vera Stucky Evenson's  
**Mushrooms of Colorado and the Southern Rocky Mountains** \$15.00  
\*MP  
\$17.00 \*\*NMP

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

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



### 2007 Foray Committee Report

The foray committee continues to shovel away at the mountain of details for the Las Vegas foray. One change from recent years is that, due to the hotel having no rooms with kitchens, there will not be an official mushroom tasting. In lieu of this, the hotel's chef has agreed to incorporate edibles that the group will provide into our dinners on Friday and Saturday nights. We hope this is a satisfactory compromise. Another point to consider in planning your summer is that the hotel has a limited number of rooms and a limited number of people to whom it can serve dinner. The best way to insure that you will be able to fully participate in this year's foray is to make both your hotel reservations and your foray reservations EARLY--like now! The hotel will only hold the block of rooms until July 12th, so you will not have the luxury of waiting to see if the monsoons bless us with their moisture before deciding whether you will attend or not. I want to be perfectly clear on this: It isn't that they are holding 30 rooms at our special rate and have another 30 that could be available at a higher cost. The entire hotel has only 35 rooms. When they are booked there will be no more. If you want the convenience of staying where the action is, BOOK EARLY! The number of people that they can feed at dinner is also limited, so even if you're not staying at the Plaza, you may not be able to take your meals with the rest of the group if you don't register early. Registration is limited to 60 people.

**More →→→**

### THE CULINARY CORNER



### Stir-Fried Wild Mushrooms with Snap Peas in Oyster Sauce

#### Ingredients:

- ½ pound shiitake mushrooms, stems trimmed and lightly rinsed
- ½ pound oyster mushrooms, stems trimmed and lightly rinsed (if unavailable, substitute shiitakes)
- ½ pound cremini mushrooms, stems trimmed and lightly rinsed

#### Oyster Sauce (mixed together):

- 3 ½ tablespoons good quality oyster sauce
- 1 ½ tablespoons rice wine or sake
- 1 ¼ teaspoons sugar
- ½ teaspoon toasted sesame oil
- ½ cup chicken broth or water
- 1 teaspoon cornstarch

#### Seasonings:

- 1 tablespoon minced garlic
- 1 tablespoon minced fresh ginger
- 2 ½ teaspoons (expeller-pressed) canola oil
- 1 pound snap peas, rinsed and drained, ends snapped and veiny strings removed
- 1 tablespoon minced garlic
- 2 tablespoons rice wine or sake
- ½ teaspoon salt, or to taste

#### Instructions

1. With a sharp knife, cut all the mushrooms into quarters, depending on the size.
2. Prepare the **Seasonings** and set by the stove.
3. Heat a wok or heavy skillet until very hot, add 1 teaspoon of the oil and heat until hot. Add the snap peas, minced garlic, rice wine or sake, and salt, and toss lightly over high heat about 1 ½ minutes, until the peas are just tender (snow peas will take slightly less time). Remove from the pan and arrange the peas around the outside of a serving plate.
4. Reheat the pan and the remaining 1 ½ teaspoons oil until very hot. Add the Seasonings and stir-fry about 10 seconds, until fragrant. Add the mushrooms and toss lightly with a spatula over high heat, about 1 minute.
5. Add the premixed Oyster Sauce and toss lightly to thicken it, stirring constantly to prevent lumps. Scoop the mushrooms and sauce onto the circle inside the snow peas. Serve immediately.

**Description** Snap peas, snow peas and snow pea greens have similar tonic qualities: Chinese doctors feel not only that they are rich in iron and vitamins, but also that they promote urination and counteract the effects of ulcers. Shiitake mushrooms are especially effective in bolstering the immune system, while oyster mushrooms are credited with inhibiting tumors.

Copied from Dr. Andrew Weil's website: www.DrWeil.com  
Free e-newsletter available with registration.

#### 2007 Foray continued:

Maggie Rogers has graciously volunteered to present Friday evening's program: "Quirks and Oddities of Determined Mushroomers (and some of the Pros!)." Saturday evening's program, presented by Foray Mycologist Mike Beug, Professor Emeritus at Evergreen State College, Washington, is entitled "Who's Your Daddy?" We're excited about both these slide presentations. We can hardly wait until August!

Submitted by Libba Campbell  
Foray Committee Chair