



NMMS

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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
7:30pm 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 conversation he suddenly stated, "I'm getting married on Monday." I responded with several seconds of silence. Walt continued, "She's someone you know." More silence.

Various thoughts swam in my head when he told me the news. My complete speechlessness was not due to a shortage of mental activity--quite the opposite. I love mysteries and guessing 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 coherent 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 attended 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 reminding 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

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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.



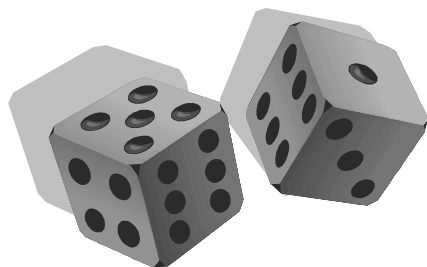


Foray Committee Report

The 2007 Foray Committee has been hard at work. As we all know, finding mushrooms is similar 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 committee has selected our own Las Vegas, 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 unfolds.

*Submitted by Libba Campbell
Foray Committee Chair*

PS. Libba has expressed her appreciation to Pat Brannen for her diligence in contacting mycologists 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

**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.**

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.



Return address:

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Send to:

Reminders: Volunteer for committees!