

Boletes are fleshy, pored fungi, typically mycorrhizal with conifers or deciduous trees. Three common genera are *Boletus*, *Leccinum*, and *Suillus*.

Next Meeting
Monday, August 6,
7:00 PM at the
NM Museum of
Natural History



Program - Don't Dump the Mushrooms: Treasurer and Foray Committee representative Sharon Chong will prepare us for the Foray later in the

month, including sneak peeks of the Plaza Hotel and our mycologist. Sharon will include important reminders about the processes of filling out field slips and submitting mushrooms for display.

NMMS ANNUAL FORAY - 23-26 AUGUST 2007 - LAS VEGAS, NM

NMMS

6336 Mendius NE

Albuquerque, NM 87109-4126



www.mycowest.org

The Mycorizon

Newsletter of the New Mexico Mycological Society

August 2007

President's Message

Our Santa Fe Potluck was graciously hosted by Barbara Hays at her *Loma Encantada* clubhouse. Many thanks to Barbara for her contributions to such an enjoyable evening. In addition to the wide selection of delicious mushroom-flavored dishes our members provided, some inveterate hunters brought in early summer specimens including aspen boletes, *cortinarii*, elfin fairy saddles, and lobster mushrooms (with a *Russula brevipes* exemplar as the "before" picture).

The excited chatter around the table of specimens was a look forward for me to our Annual Foray. From the foray registration forms received, I was pleased to see that many of you volunteered for registration, setup, cleanup and the other activities essential for ensuring a smooth-running foray.

Our next meeting is in Albuquerque on the 6th of August. I hope to see you there.

Spencer Campbell

Foray News

The foray will be here before we know it. We're really looking forward to seeing old friends again and making new ones, to

foraging in new locations, or at least ones we haven't seen for a while, to eating the Plaza's great food, and to getting to know Michael and Ann Beug.

Nothing much has changed—the same things I've been telling you about in the recent issues are still true. The Plaza tells me that as of July 19 they have 7 rooms remaining for our dates. By the time you receive this, the deadline for registration will have passed, and any reservations postmarked after July 27th will incur a late fee. Please do not let this deter you if you want to participate in this year's foray; at publication we still have a few spaces left, but by delaying your registration until after the deadline, you have created additional work for the foray committee.

Remember to bring sturdy hiking shoes and clothing or sunscreen that will protect you from the sun, bug protection, compact rain gear, snacks, water, compass, GPS, walkie-talkie, backpack, and collection basket/bags

If you haven't already signed up for a volunteer job, please remember to do so at the foray. We all need to work

continued on page 3

Potluck Beef and Morel Stroganoff

To start:

- 4 lb. lean beef flank or round steak
- 2 large onions, coarsely chopped
- ¼ cup canola oil
- 4 oz. morels (fresh, frozen, or dried and reconstituted)
- Flour, salt and pepper to taste
- 3 (or more) cups water (include morel liquid if reconstituted dry)

To finish:

- 8 oz. morels (fresh, frozen, or dried and reconstituted)
- ¼ cup butter
- 1 cup sour cream
- Cooked rice or noodles for serving

To start:

Slice meat across grain into strips about 3/8 inch wide. Dredge thoroughly in seasoned flour.

In a heavy Dutch oven or other pot, heat oil until it sizzles when you toss in a piece of onion.

Add meat in small batches and brown on all sides. When all meat is browned, stir in onions and first batch of morels to brown some more. When onions are slightly browned, slowly add water while stirring. Continue stirring off the browned bits of flour and onions.

Bring pot to a slow simmer. Stir occasionally and add more water if necessary, for 7 or 8 hours, or until beef is *very* tender.

To finish:

When meat is tender, sauté 8 oz morels in butter until limp.

Add morels to meat in pan. Reheat.

Just before serving, remove pan from heat and stir in sour cream.

Serve hot with brown rice or noodles of your choice.

- There will be no regular meeting in September. There *may* be field trips scheduled after the Foray, including Labor Day weekend. Check www.mycowest.org for details.
- The Editor has decided to combine the months of September and October into one issue, in part to allow adequate time for inclusion of information from the Foray. Therefore, the next submission deadline is September 10th. The Sept-Oct *Mycorizon* should arrive in mid-September.

Foray News - continued from page 1
together to make this year's foray a success! We're looking forward to seeing you in Las Vegas! *Libba Campbell*

Board Meeting August 12th.

NMMS President Spencer Campbell has scheduled this year's 3rd Board Meeting

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 / **N \$15.00

Vera Stucky Evenson's

Mushrooms of Colorado and the Southern Rocky Mountains

M \$15.00 / N \$17.00

Toadstool's Interactive CD

The Secret Lives of Mushrooms

M \$15.00 / N \$17.00

Orson K. Miller Jr. &

Hope H. Miller 's

North American Mushrooms: A field guide to edible and inedible fungi

M \$20.00 / N \$23.00

**Books available at meetings or
contact Terri Wallis at**

505-262-0830 or

twallis@swcp.com

*M = member price

** N = non-member price

at Casa de Campbell. Members wishing to attend should arrive at 1:30 PM. The meeting will commence promptly at 2:00. Members requesting an item be added to the agenda should contact Spencer prior to August 7th.



NMMS Officers & Committee Chairs

President: Spencer Campbell .

505-275-3071 . abqlibba@comcast.net

Vice President: Jonathan Caldwell .

caldwell@bcn.net

Treasurer: Sharon Chong .

505-823-2704 . sharon@mycowest.org

Secretary: Mark Kalin .

505-883-1639 . mckalin@comcast.net

Board Member-at-large: Rich Therrien .

505-821-9984 . morelmaven@yahoo.com

Foray: Libba Campbell .

505-275-3071 . foray@mycowest.org

Editorial: Terri Wallis .

505-262-0830 . news@mycowest.org

The purpose of NMMS is to advance the understanding and stimulate interest in the field of mycology.