

**Save the Date!
Plan your recipe!**

As usual in December, we will not have our regular first-Monday meeting at the Natural History Museum. Instead, we have a social gathering with a wonderful potluck dinner.

This year, our Winter Holiday gathering will be held:

- Saturday, December 15, 2007
- At the Campbells' home

Details will follow in the December issue.



**Submission Deadline
November 20, 2007**

Next newsletter will be December Issue.

Next Meeting

Monday, November 5th, 7:00 pm at the
NM Museum of Natural History
1801 Mountain Rd NW, Albuquerque
Program details inside

NMMS

6336 Mendius NE

Albuquerque, NM 87109-4126



www.mycowest.org

The Mycorizon

Newsletter of the New Mexico Mycological Society

November 2007

President's Message

Election of officers of the New Mexico Mycological Society for 2008 will be the first order of business at our meeting on November 5th. Our current officers will be placed in nomination, and nominations will also be solicited from the floor. Others wishing to hold office are welcome to contact the Nominating Committee via Terri Wallis.

The offices (and incumbents) are:

- President (Spencer Campbell),
- Vice-President (Jonathan Caldwell)
- Treasurer (Sharon Chong)
- Secretary (Mark Kalin)

Along with past presidents, the NMMS officers and a Member at Large also serve as the NMMS Board of Directors. Please join us to establish our leadership for the coming year.



Can you identify this lovely mushroom?

See page 2 for the details.
Photo by David Wallis

Phaeolepiota aurea

Ted Stampfer recently found specimens of what he believes is *Phaeolepiota aurea* at 8300 ft in the San Juan Mountains of southern Colorado. Ted stated: "I think it is *Phaeolepiota aurea* that I found near here one year and took to Bill Isaacs. I was quite proud as he was excited and said he had never seen it before. Arora notes it as rare."

Thinking that Vera Evenson might be interested in this find, we contacted her, sending photos and stating that we would try to preserve some specimens.

Vera responded, "Oh Joy! I love this mushroom in spite of the fact that I have only seen it ONCE! Thank you for sharing this! A good collector from Glenwood Springs, CO contacted me (at least 9 years ago) and told me about a huge mushroom fruiting near the top of McClure Pass at about 9,000 feet. It was quite a find. According to my notes, there were about 20 fruiting bodies scattered in the soil along a shady road bank...possibly disturbed soil from grading.

I remember that it was in a moist area with alder and conifers in the vicinity. The interesting thing is that my collection was also late in the season for that altitude...October 3.

I do hope you can get some specimens. They are quite sturdy as I remember and would no doubt dry well. The spore print will be orangey buff and the veil is really quite remarkable."

Easy Mushroom Spinach Pizza

2 cups fresh sliced or reconstituted dried mushrooms
1 clove fresh garlic, mashed or minced
2 packages (10-ounce size) frozen chopped spinach, defrosted, drained, and squeezed dry
3/4 pound Mozzarella cheese, grated
1/4 teaspoon each salt and black pepper
2 (12-inch size) store-bought pizza shells
3 tablespoons olive oil
2-4 tablespoons grated Parmesan cheese

Heat the oven to 450 degrees F.

In a medium frying pan, lightly sauté the mushrooms and garlic in 1 T. Olive oil.

In a large bowl, combine the bacon, drained spinach, pepper jack, salt, and pepper and mix well. Brush the pizza shells with the remaining oil. Divide the spinach-mushroom mixture evenly between the two pizza shells and spread to 1/4 inch from edge. Sprinkle the Parmesan over the top.

Bake the pizzas directly on the oven rack (for a crisper crust) or on two baking sheets until the cheese is melted, about 10 minutes.

Use kitchen shears to cut pizza into serving size wedges.

November Program: *GPS Fundamentals*

David Wallis will provide a brief overview of the Global Positioning System (GPS), including coordinate systems and the history, function, and use of the GPS.

While it was tempting to name the talk "Mushrooming with the GPS," that would have been a bit misleading. However, if time permits, the talk will include a view of digital maps and some hints about recognizing mushroom habitat.



NMMS SHOPPING

David Arora's
Mushrooms Demystified
*MP \$27.00 **NMP 30.00

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

Membership Renewal Time starts in November!

NMMS Yearly dues are \$20
Mail your check to:

NMMS Treasurer
6336 Mendius, NE
Albuquerque NM 87109-4126

Please include an application if you need to update your personal information. If you wish to pay NAMA dues (\$32), please remit separately to:

Ann Bornstein, NAMA.
336 Lenox Ave.
Oakland, CA 94610-4675



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