

Next Meeting

The first meeting of the year will be on Monday, 4 February, 2008, 7pm at the NM Museum of Natural History, 1801 Mountain Rd NW in Albuquerque.

The program is the DVD "How Mushrooms Can Help Save the World," a presentation by Paul Stamets at the 2006 Bioneers Conference. His 30-minute talk includes using fungi for environmental remediation and insect control. He said that the oyster mushrooms used to clean up diesel oil were edible and had no trace of petrochemicals... huge ones in the slide, so they must have enjoyed feeding on the diesel oil.



Submission Deadline

February 20, 2008

Next newsletter will be March Issue.

NMMS

6336 Mendius NE

Albuquerque, NM 87109-4126



www.mycowest.org

The Mycorizon

Newsletter of the New Mexico Mycological Society

February 2008

President's Message

Our first meeting of 2008 will first focus on the business aspects of getting our standing committees up and running, programs for the coming year, and possibly some scouting reports for the Foray. Our program is an entertaining look at fungi used in applications such as pesticides and environmental clean-up. I'm looking forward to seeing you on the 4th of February.

Spencer Campbell

You Mean There's an OLD Mexico?

Last month we mentioned a couple of options for folks who might want to head north in search of morels. We now pass on an invitation to head south for something a bit more colorful.

In 2000, Gundi Jeffrey and Erik Purre began organizing foray excursions in various regions of Mexico. During the years following, they "have been joined by many enthusiastic mushroomers, from expert to beginner, who also belong to mycological societies 'up north,' and a majority of them have returned for a second, third, even fourth time."

Gundi and Erik continue, "This year, we hope that some of your club members will 'take the plunge' and see why mushrooming in a very different climate, with diverse habitats, can be a mycological eye-opener and even great FUN. While our focus is on fungi, our small-group tours also experience scenery, culture, archeology and cuisine that are definitely a change from what is around your local forest."



"Our groups are led by top, bilingual Mexican mycologists and, from the moment you arrive, everything is all-inclusive and organized, but still with independent time to relax and enjoy."

“In 2008, our foray region will be the central state of Michoacán, which ranges from Pacific coastline to volcanic mountains where the famed Monarch butterflies come to roost by the millions. Lakes, colonial towns, indigenous villages and remarkable arts and handicrafts will be on our mushrooming route.”

For details, visit www.mexmush.com.



Psathyrella aquatica

In the last issue we mentioned a mushroom species found in Oregon which fruits underwater. Discussion on the Internet would indicate that there is more than a little interest in this new phenomenon.

The new species, *Psathyrella aquatica*, the genus of which was determined through DNA typing, will be proposed in an upcoming 2008 issue of *Mycologia*, journal of the Mycological Society of America (www.msafungi.org).

One newsgroup contributor expressed thoughts held by probably more than a few, stating, “part of my brain thinks this a really elaborate long term prank, to be revealed April 1, but I don't care, I'm really stoked by this adaptation, and interested to hear more about the spore dispersal!”

I-Ching Boman offered this recipe. Although the recipe is for Black Mushrooms, she added, “I'm sure my mom usually adds wood ears.”

Black Mushroom Shreds

Ingredients: Black Mushroom a/o Wood Ear shreds, carrot shreds, bamboo shreds (canned okay), bean curd shreds, pork tenderloin (cut into small strips, lightly powdered in corn starch and cooking wine), vinegar, soy sauce, chili powder (or pepper), corn starch

Get pot of water, put in carrot, bamboo, and black mushroom (and wood ear shreds, if using). After water is boiling, put in bean curd shreds and pork. Put in vinegar, soy sauce, and chili powder to taste. Get an egg and break it into the soup, keep stirring to prevent clotting. Put in sesame oil for taste and corn starch in the end to thicken up the soup.

Editors Note: “Black Mushroom” is a name commonly used for Shiitake (*Lentinus edodes*), which are readily available dried, and rehydrate readily. Wood Ears or Tree Ears are common names for *Auricularia aricula*, which are common and frequently abundant in our area, and have probably the longest fruiting season of any of our common edibles. Wood Ears de- and re-hydrate quite well.



2008 Foray

The 2008 Foray will be August 14-17, with lodging, meals, and display rooms in Taos at the Best Western Kachina Lodge. Rob Reinsvold from U. No. Colorado at Greeley will be our featured mycologist.

We have initial details on our Website and will include them in the next edition of the *Mycorizon*.

Libba Campbell

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

If you have not paid your 2008 dues, It's Time!

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

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.