

Next Meeting

Our next meeting will be on Monday, 3 November 2008, 7pm at the NM Museum of Natural History, 1801 Mountain Rd NW in Albuquerque. This will be our Annual Meeting, during which we elect our officers for 2009.

Our program will feature the non-gilled portion of our photos of Common New Mexico Mushrooms.

Dues

NMMS membership dues cover the costs of meeting at the Natural History Museum, programs, speakers, publishing and mailing this Newsletter, and more. We strive to use our treasury frugally, but it does require annual funds to keep the club going.

If a date is included on your mailing label, it indicates the year through which your membership is—or was—paid. To continue membership for 2009, please send a check for \$20, payable to NMMS, to our Treasurer, Sharon Chong, 6336 Mendius NE, Albuquerque, NM 87109-4126.



The Mycorizon

Newsletter of the New Mexico Mycological Society

November 2008

President's Message

At our 3 November meeting we will elect NMMS officers for 2009. David Wallis, Chair of the Nominating Committee, will present the slate to the membership; nominations from the floor will be accepted.

There will be no December or January meetings at the Museum of Natural History, but there will be a Holiday potluck, beginning at 2pm at Chez Campbell on Saturday 13 December. Check the mycowest.com website for details and driving instructions. My best wishes to you all for happy holidays.

NMMS' 25th Anniversary

Founded in 1984, NMMS now has 25 years and 22 Forays under its belt. Next year, to celebrate our 25th anniversary, there will be a commemorative T-shirt. Libba Campbell, NMMS Foray Chair, is holding a competition for best design (the winner gets a free one). Libba has asked members to submit designs to her email address (listed on www.mycowest.org). She reminds us that since we don't have the demand for 250 shirts, it is not cost effective for us to do four-color designs; our needs are best served with one or (at most) two-color designs. Libba adds that she has already received the first T-shirt design entry and encourages members to "submit early; submit often!"

Vera Evenson Receives Prestigious Award

Vera Evenson is a welcome participant at NMMS Forays, contributing either as Primary or contributing Mycologist. This year, Vera was recognized at the Annual NAMA Foray in McCall, Idaho. The article below is quoted from the NAMA Website: www.namyo.org.

This year's recipient of the NAMA Award for Contributions to Amateur Mycology has had a long and inspiring association with both amateur and professional mycologists, including several previous NAMA Award winners. She has worked with and published books and papers with Dr. D. H. Mitchel, Dr. Alexander H. Smith, and Dr. Orson K. Miller, Jr. She is an author, along with Alex Smith and Sam Mitchel,

of “The Veiled Species of Hebeloma in the Western United States.” She is also the author of the popular “Mushrooms of Colorado and the Southern Rocky Mountains.” She is the curator of the Denver Botanic Gardens’ Herbarium of Fungi. She is a past president of the Colorado Mycological Society and has served as its mushroom identifier at its annual mushroom fairs. She also attends regional forays in which she gives lectures and identifies the mushrooms collected. Dr. Orson Miller has written of her: “We have worked together on the species of Hebeloma from Alpine Tundra in Colorado...we have worked together during the annual Colorado mushroom show and taken groups from Denver into the surrounding mountains on other visits. This long association has given me a special perspective on the dedication which (she) has to mycology. She (exemplifies) the outstanding type of interaction with both amateur mycologists and the public in general which a teacher can exhibit.”

CMS MycoBlitz Addendum

In our Sept-Oct'08 issue, we failed to include John Sparks’ name in the MycoBlitz article.

NMMS’ participation in this mycological survey of RMNP included John Sparks, Jonathan Caldwell, and Andrew Pilarsky volunteering as trip leaders, and Nora Jones working diligently in the triage and ID area.

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

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

Porcini-Fennel-Chicken-Cacciatore (From EatingWell.com)

Makes 8 servings

Ingredients

- ½ ounce dried porcini mushrooms
- 1 cup boiling water
- 1 tablespoon extra-virgin olive oil
- 12 boneless, trimmed, skinless chicken thighs (about 3 pounds)
- 2 green Italian frying peppers or 1 large green bell pepper, seeded and cut into rings
- 1 large onion, halved and thinly sliced
- 1 large fennel bulb (1 pound), trimmed, halved, cored and thinly sliced
- 3 cloves garlic, minced
- 1 tablespoon minced fresh rosemary
- 2 teaspoons freshly grated orange zest
- 1 teaspoon fresh thyme leaves
- 3 tablespoons red-wine vinegar
- ¾ cup dry white wine
- 2 tablespoons tomato paste
- 1 teaspoon salt

Instructions

1. Preheat oven to 350°F.
2. Place mushrooms in a large bowl, pour boiling water over them and let soak.
3. Meanwhile, heat oil in a large, high-sided skillet or Dutch oven over medium-high heat. Working in batches, brown chicken on all sides, turning occasionally, 4 to 5 minutes. Transfer the chicken to a 9-by-13-inch baking dish.
4. Reduce heat to medium and add peppers and onion to the pan; cook, stirring often, until soft, about 3 minutes. Stir in fennel; continue cooking, stirring often, until wilted, about 3 minutes.
5. Add garlic, rosemary, orange zest and thyme; cook, stirring constantly, for 30 seconds. Pour in vinegar and cook for 1 minute, stirring and scraping up any browned bits. Remove from the heat.
6. Drain the mushrooms in a fine sieve lined with a paper towel; reserve the soaking liquid. Rinse the mushrooms, then coarsely chop. Stir them into the pan along with the soaking liquid, wine, tomato paste and salt. Return to the heat, bring to a simmer, then pour the mixture over the chicken. Cover the baking dish with foil.
7. Bake the cacciatore until bubbling, about 45 minutes. Let stand for 10 minutes before serving.