



NMMS is affiliated with the North American Mycological Association

Upcoming Events

Monday, August 3rd, 7 pm at the NM Museum of Natural History

- NMMS Meeting
- 1801 Mountain Rd NW, Albuquerque
- Terri Wallis & Sharon Chong will provide a Foray preview and discuss the Do's & Don'ts of Foray etiquette.
- Mark Kalin will present a few slides of Common New Mexico Mushrooms along with the Descriptions members have provided as part of the club's "Helpful Recognition Features" Project.

Thursday, August 20th - Sunday, Aug 23rd (and beyond)

- 25th Annual NMMS Foray
- Taos, New Mexico
- Details at www.mycowest.org

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Kalin's Korner

We had a rich discussion at our June 1 meeting in Albuquerque. Rich Therrien presented a very interesting program entitled "Mushrooming the Internet." He introduced us to the many interesting websites and provided helpful hints that open the electronic Web doors to an amazingly rich variety of mycological information.

I also extend NMMS thanks to Libba and Spencer Campbell for serving as the meeting's hospitality host and hostess.

Welcome to Sally Marshall-O'Neal and Michael O'Neal from Mora; Californians Henry and Marjorie Young and Guy Douglas and Charlotte Taylor; as well as Marcia Jacob from Massachusetts. All recently joined NMMS, and we look forward to seeing them at the Taos Foray.

We are experiencing what seems to be an earlier monsoon season than those in recent memory. Several members have checked out some areas in the Jemez country and in the Sandias. Their reports indicate a few early fruitings, so we'll keep on eye on this. If conditions are adequate and if there is interest – particularly among the newer members, we'll try to set up a one-day introductory field trip one of these upcoming Saturdays or Sundays.

Our July 19 meeting in Santa Fe featured a couple of really neat happenings. NMMS member Dr. Relf Price from Los Alamos delivered a presentation about the beautiful Valles Caldera National Preserve in the Jemez Mountains, including a name-that-mushroom session featuring many photos he has taken during his time on the Preserve.

Relf's presentation accompanied our Summer Potluck, which featured lots of fine food and fun. I would like to express the club's gratitude to Barbara Hays, who hosted the event at her community clubhouse.

Respectfully, Mark Kalin

Valles Caldera Mushroom Tours

The Valles Caldera Van Tours, Mushrooming of the Caldera (under the Ecology section) at www.vallescaldera.gov are scheduled for August 9th and 16th. I've attached the description below. I'm trying to find two to three NMSS members willing to assist with the tours and then also a number of folks interested in signing up for the tours as attendees. Assistants going with me will not have to pay. Attendees will need to pay the tour fee of \$40. Seniors (age 62+) pay \$32.

Relf Price

Event Description

Come join Dr. Relf Price for an introduction to the mushrooms, slime molds, and lichens of the Valles Caldera National Pre-

serve. We will search out, identify and discuss these ‘cryptogams’ (spore producing organisms). Dr. Price is the project leader of the Cryptogam Project for the Valles Caldera. The Preserve’s vans will visit some of Dr. Price’s favorite locations on the Preserve; and, depending on how much recent moisture the Preserve has received, we may have numerous subjects to observe and discuss. Please bring your own lunch, water and rain gear as we will be in the field all day. Be prepared to exit the vans to walk and explore the forest in search of woodland jewels.

Foray Report

It's time to register for the 25th Anniversary Foray in Taos, beginning August 20 and lasting until the vouchering is completed, which will be at least until Sunday August 23. Registrations must be postmarked **no later than July 30** to avoid a late fee.

If you have an item for the silent auction, be sure to contact Don Michaelis ASAP at 505-228-6551. We already have a few items, including a wonderful painting Carlo Gislimberti donated at the recent Santa Fe meeting.

The Foray is our biggest event of the year, for both socializing and study. I look forward to seeing you there!

Libba Campbell, Foray Committee Chair

Foray Field Trips

I have offered to be the Field Coordinator for the upcoming Taos Foray and would like to thank those who have already offered to lead Field Trips during this event. However, we need some more volunteers to take on this important task.

If you did not check “Trip Leader” on your registration form, you can still offer to “mother hen” a group of forayers. Also, if you have an area you think would be worthwhile visiting (preferably near Taos and not in another mountain range and/or another state) please let me know your ideas. My contact info is on page 3.

Our goal is to provide some high quality maps this year, and in order to have them ready for the Foray, I need to know the locations well ahead of time—like as soon as possible.

David Wallis

Recipe

Terri & I made a quick trip up to Juneau last month and returned with bit of Salmon and Halibut. Upon our return, I was greeted with an email message about an old event description which I had posted when I used to manage the NAMA website. I had sort of forgotten that I still have a lot of those old pages in a directory named “oldevent” which resides www.mycowest.org.

I got to looking through some of the old event pages and found one which Karen Killebrew and Terry Sullivan, members of the Mycological Society of San Francisco, had submitted which described a mushrooming trip to the Kenai Peninsula, south of Anchorage, in 1999. They promoted the excursion with promises of “halibut and porcini,” and Terry included the following recipe in addition to the announcement.

So, Terri & I, back from Alaska with recently caught halibut in hand, decided to give the recipe a try. What a treat!

Even if you can’t try this recipe, I highly recommend going to Alaska and catching your own halibut.

David Wallis

Kenai Halibut with Porcini

Non-stick vegetable oil spray
2 tablespoons olive oil
4 1-inch thick halibut fillets
2 tablespoons white wine
1 yellow onion, chopped
½ lb. Porcini mushrooms, chopped
1 red bell pepper, chopped
12 pimiento-stuffed green olives, chopped
1 teaspoon hot paprika
salt & pepper

Preheat oven to 375 degrees. Spray inside of 10-inch baking dish with non-stick spray. Sprinkle wine over halibut. Season with salt and pepper.

Heat olive oil in skillet and sauté onion, mushrooms, and bell pepper. Add olives and paprika for last two minutes of cooking.

Spread vegetable mixture over halibut. Bake uncovered until fish is cooked through, about 20 minutes.



Curious?

Visit

www.mycowest.org/oldevent/ca-sf1a.htm

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**

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