

September- October 2009

Mycorizon

Newsletter of the New Mexico Mycological Society

Kalin's Korner

NMMS welcomes to our membership New Mexicans:

Sonya & Adam Berg from Rociada
Robert & Kathie Highbridge from Rio Rancho
Louisa McElwain from Santa Cruz
Elaine Faust from Albuquerque
Joanne Jones from Chacon
Michael Bauer from Albuquerque, and Texans
Tom & Kaye Tynan from Houston.

NMMS sincerely appreciates the contributions of Foray Chair Libba Campbell, as well as those of her chief committee associates David & Terri Wallis and Sharon Chong & Melinda Marsh. Thanks for jobs well done!

Also special thanks for their generous individual and collective Foray assistance to:

Spencer Campbell, Relf Price,
Jonathan Caldwell & Lisa Gamble,
Randy & Melissa Balice,
Cav. Carlo Gislimberti,
Dean & Susan Stravato,
Don & Pamela Michaelis,
Linda Zobrist, Bruce Trigg,
Dwayne & Marj Longenbaugh
Jim & Mary Young, Barbara Marigold,
Maggie Rogers, Rob Hallock, and
Tom and Evi Shaw (the fabulous fishing family)

I'm looking forward to seeing you at the
October 4 meeting in Santa Fe.
Respectfully, Mark Kalin

Foray Report #1 (August 26)

Final results were 120 specimens vouchered: 118 identified to genera with 68 identified to species; two were worked to the last minute by Vera, Rosa-Lee and Walt -- tentative identification of one; Vera took a sample of the other to work on some more. Lisa photographed all 120 with their collection slips, and Libba put specimens and slips in dehydrators. Sharon and Jonathan helped complete the computer records and added some dandy features such as backing up the work. Jonathan, David, and we have copies of the accession number files. David will have some work as *Obermappenfuehrer* on the specimen locations -- which exhibited a little of everything: GPS, field trip name or number, "White Mountains, AZ," "Santa Fe yard grass," "moss," to nothing; only 8 or so specimens had GPS coordinates *and* field trip identifiers. Jim Place was general factotum and damn good at it -- he estimated we had 30 or so collections that were tossed (duplicates of poorer quality, incomplete collection slips, etc.) We had everything in the dehydrators by 6 PM Sunday and then shooed the mycologists out.

We opened up the rooms Monday at 10 AM and, with Jim, finished bagging the collections by 1100, and then helped David pack and stow the last of the NMMS stuff. We were on the road by 1130 -- David was still saying farewell to Walt and Fran.

Some of polypores and puffballs looked as if they could use some more dehydrator time so Libba started them off Monday afternoon and

they'll "cook" until Wednesday. Next all will be frozen for about two weeks to take care of any insect infestation and then will be ready for turn-over to the UNM Herbarium after we get the slime molds from Ted that he took to photograph and ID.

Thanks to everyone for their efforts on behalf of the vouchering.

Best regards, Spencer Campbell



Voucher Photo by Lisa Gamble

Foray Report #2

Taos, New Mexico, was really dry this August, but the New Mexico Mycological Society (NMMS) proved it can throw a fantastic foray even in adverse conditions.

On Thursday August 20th, mushroomers from as near as Rociada and as far away as Sweden descended upon Taos for the 25th annual NMMS foray. States represented included Texas, Oregon, California, Illinois, Wisconsin, Virginia, West Virginia, Massachusetts, Oklahoma, and of course New Mexico. Six people came from neighboring state Colorado, including chief identifier Vera Evenson and her trusty herbarial assistant Rosa-Lee Brace.

The foray hosted talks by Clark Ovrebo, Vera Evenson, and Relf Price who presented a program prepared by Harold Keller. Myxomycete expert Uno Eliasson offered his prolific knowledge of Protistas.

The weather had been dry for several weeks preceding the foray and mushrooms were more or less limited to the banks of running streams. Vera Evenson was noted saying “it may not be the number of mushrooms you collect, but the kinds” – which is, of course, accurate but something you never hear when the mushrooms are plentiful. Hunters did find numerous mushrooms, though, and we had a great tour of them by Walt Sundberg. Vera Evenson and Rosa-Lee Brace, from the Denver botanical Garden, presented an informative and well-received workshop about mushroom identification.

Fortunately, picking mushrooms is only part of why we go to national or regional forays. The other reasons are to spend a whole weekend with other fungi-philis: talks, workshops, picking each other’s brains, learning the new mushrooms that arrive at the tables and making new friends. And whenever you find people passionate about mushrooms you find people passionate about food. There were a couple pounds of Chantrelles found on the foray and they made their way into an amazing fruit compote dish.

New Mexico was the perfect setting, beautiful sunsets, abundant friends and spectacular expansive landscape. I even know of a few people who snuck off to browse the world renowned galleries of Taos but I’m not naming any names. What happens in New Mexico stays in New Mexico, and we’ll be sure to return next year.

Rob Hallock

Gretchen Cheverton

What goes well with Mushrooms?

The first field trip of this year’s Foray may not have been to the woods, but to the wineries. On my way to Taos, I stopped at *Vivac* and *La Chiripada* wineries in Dixon, NM.

I told the good folks at these establishments that I hoped to get wines made from their local grapes. I walked away with a couple of bottles of red: the "Fire Vineyard" from *Vivác* and *La Chiripada's* "Rio Embudo Red." The former had been described as a "crowd pleaser." Foray participants lucky enough to partake enthusiastically agreed, however, that both wines deserve that description.

David Wallis

Manhattan style "Oyster" (mushroom) Chowder

Makes 6 servings, about 1 1/2 cups each

Ingredients

- 1 teaspoon extra-virgin olive oil
- 1 cup finely diced onion
- 3 cups chopped Oyster mushrooms
- 2 tablespoons minced garlic
- 2 teaspoons Italian seasoning blend (or use fresh oregano, thyme and basil)
- 2 teaspoons fennel seeds
- 1/8 teaspoon salt (to start)
- 1/2 teaspoon freshly ground pepper
- 1 1/2 cups chicken broth or vegetable broth
- 1 1/2 cups water
- 2 cups diced potatoes
- 2 cups canned crushed tomatoes
- Salt to taste

Instructions

1. Heat oil in a large saucepan over medium heat. Add onion, mushrooms, garlic, Italian seasoning, salt and pepper and cook, stirring often, until the vegetables are just starting to brown, 6 to 8 minutes.
2. Add broth, water and potatoes and tomatoes; bring to a boil. Reduce heat to a simmer and cook until the potatoes are tender, 20-30 minutes. Cool, taste to salt, and serve.

Adapted from EatingWell.com

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**

NMMS Officers, Board Members & Committee Chairs

President: Mark Kalin .

505-883-1639 . mckalin@comcast.net

Treasurer: Sharon Chong .

23 Piñon Court, Placitas, NM 87043-9251

505-823-2704 . sharon@mycowest.org

Secretary: Linda Zobrist .

lindaz4x@comcast.net

Board Member-at-large: Rich Therrien .

505-821-9984 . morelmaven@yahoo.com

Past President: Spencer Campbell

505-275-3071 . wspencer.campbell@aero.org

Foray: Libba Campbell .

505-275-3071 . abqlibba@comcast.net

Programs, Editorial, & Website:

David Wallis, Vice President:

505-262-0830 . dwallis@mycowest.org

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



NMMS
23 Piñon Court
Placitas, NM 87043-9251

www.mycowest.org



NMMS is affiliated with the North American Mycological Association



Voucher Photo by Lisa Gamble

Foray Vouchering a Success !
Foray Reports begin on page 1.

Editor Needed

November-December will be the last Mycorizon issue which Terri & I will edit & publish. We hope that another NMMS member--or members--will jump at the opportunity to take on the challenges and enjoy the rewards of this responsibility.

David Wallis, Editor

Upcoming Meetings

Sunday, October 4th, 2009 from 2:00 - 5:00 PM

- **Santa Fe: Barbara Hays' Clubhouse**
- **360B Calle Colina in Santa Fe**
- **Program: We plan to watch Michael Beug's recent video: "Mushrooms, Forests and Other Ecosystems."**

Monday, November 2nd, 7 PM at the NM Museum of Natural History

- **1801 Mountain Rd NW, Albuquerque**
- **This will be our Annual Meeting with election of Officers for 2010.**
- **We have yet to decide on our November Program**