

The Boletus

Gulf States Mycological Society, Inc.

Affiliated with the North American Mycological Association
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Website - <http://gsmyc.org>

David P. Lewis, President; W. David Fuller, Vice President;
Patricia Lewis, Secretary/Treasurer/Editor; Juan Luis Mata, Webmaster;
Clark Overbo & Juan Luis Mata, Co-Scientific Advisors.

2012 MEMBERSHIP DUES

IF YOUR NAME ON THE MAILING LABEL IS HIGHLIGHTED IN YELLOW AND THE YEAR AFTER YOUR NAME IS '11, YOUR DUES ARE PAST DUE. PLEASE MAIL YOUR CHECK PAYABLE TO "GSMS" IN THE AMOUNT OF \$15 - SINGLE OR \$20 - FAMILY TO GSMS, 262 CR 3062, NEWTON, TX 75966. IF YOU WISH TO PAY YOUR NAMA DUES AT THE REDUCED RATE OF \$32, INCLUDE A SEPARATE CHECK PAYABLE TO "NAMA" IN THE SAME ENVELOPE. A MEMBERSHIP APPLICATION WAS ENCLOSED WITH THE APRIL NEWSLETTER.

BIG THICKET MUSHROOM WALK IN TEXAS **SATURDAY JUNE 9, 2012**

We will not cancel this Walk.

We will meet at 10 AM at the Big Thicket National Preserve (BTNP) Field Research Station (FRS), located in Saratoga TX, on the west side of the highway. Saratoga is approx. 35 miles NW of Beaumont. The FRS is on FM 770, north off TX Hwy 105 between Beaumont and Cleveland. We will foray into the Lance Rosier Unit of the BTNP, collect and record species, and thereby assist with the All Taxa Biodiversity Inventory (ATBI) species list for the BTNP.

After collecting, we will return to the FRS, have lunch, and discuss the morning's finds. Bring collecting gear, rainwear, water, bug spray, and a sack lunch. Please call or email with any questions: David & Patricia Lewis 409-423-3776 or email: [dandplewis \(at\) gmail.com](mailto:dandplewis@gmail.com)

FRIDAY EVENING, JUNE 10, DAVID LEWIS will give a presentation on "Mushrooms & Fungi" at the Log On Café, 3805 Calder Ave, Beaumont, TX 77701, 409-832-1629, 6-7 PM.

GSMS SUMMER FORAY JULY 6-8, 2012

WILDWOOD RESORT

3896 COASTAL HWY 98

CRAWFORDVILLE, FL 32327

We will meet at this well-known resort and golf course for our summer foray. We will arrive on Friday July 6. Check-in time is 2PM. All activities will be in the Meeting Room in the Hotel lobby. We will have a sandwich/snack buffet and social at 6PM on Friday.

After breakfast in the meeting room Saturday (7:30 - 8:30AM), we will assemble for field trips at 9:00 in the parking lot at the Wildwood Resort. Bill Petty and David Borland are planning trips to local area spots. Lunch will be available from the restaurant at the Inn, or we will dine at local restaurants near the foray sites. Upon returning from the forays, please bring your collections to presort on the back patio at the hotel back door.

We will hold a GSMS business meeting at 4:30PM. We must elect officers for the next year, and we will discuss plans for our winter foray, to be held Nov. 30 - Dec 2.

Our dinner buffet will be in our meeting room (6:30 - 7:30PM). After dinner, we will have our evening program at 8:00PM. Our Scientific Advisor, Dr. Juan Luis Mata, plans to have a student to sponsor from the University of South Alabama-Mobile, who will give an initial brief presentation. This will be followed with a talk by our Guest Mycologist, Dr. Gregory Mueller, formerly with the Field Museum of Natural History, and currently with the Chicago Botanical Garden. Greg's topic will be "Fungal Conservation and the Importance of the Gulf Coast Mycobiota". A social will follow.

Sunday morning, after breakfast (7:30 - 8:30AM), the mycologists will discuss the fungi during the walk-around-the tables (9:00 AM). Checkout time is 12PM.

A registration form is attached, and the deadline is Friday, June 29. Your registration must be received by that date, as we will leave for Florida shortly thereafter. Please register as soon as possible. If you would like a

roommate, send a note with your form. For questions or more information, contact Patricia Lewis 409-423-3776 email : dandplewis (at) gmail.com

NAMA 2012 FORAY – Larry Stickney
Memorial Foray, Mission Springs Conference Center, Scotts Valley, (near Santa Cruz) CA December 13 -16. Chief Mycologist-Else Vellinga, special Guest Mycologist-David Arora. For more details and a registration form, go to the NAMA website <http://namyco.org>

THE NAMA ENDOWMENT FUND

The NAMA Endowment fund was began to generate scholarship support for deserving mycology students, and the goal is to be able to provide \$2,000 yearly. NAMA is accepting pledges and checks payable to NAMA with "Endowment Fund" noted at the bottom. Mail any contributions to Herb Pohl, NAMA Treasurer, 5 Oak Grove Rd, Flemington NJ 08822-5903

SAUTEED FRESH CHANTERELLES

Ingredients:

1-1/4 lb. fresh chanterelles
2 Tablespoon unsalted butter
1 Tablespoon olive oil
¼ cup dry white wine
3 T coarsely chopped fresh flat-leafed parsley
Fresh lemon juice to taste

Halve chanterelles lengthwise. In a large non-stick skillet melt butter with oil over moderately high heat until foam subsides and sauté mushrooms, stirring, with salt and pepper to taste until barely tender, about 2 minutes. Add wine and cook, stirring, until liquid is evaporated and mushrooms are tender, about 5 minutes. In a bowl toss the mushrooms with parsley and lemon juice. Serves 6.

Gourmet-November 1997-Epicurious Food
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CHICKEN BREASTS WITH CHANTERELLES

Serves 4 as a main course.

Chanterelles and chicken is a natural combination. Here chicken breasts are poached and cut into small portions. The chanterelles are sautéed and served over the chicken.

Ingredients

2 cups dry white wine
1 garlic clove, crushed
1 bay leaf
1 parsley sprig
4 single chicken breasts, skinned and boned
1 ½ lb. chanterelles, chopped
4 Tablespoons butter
3 shallots or 1 medium onion, minced
1/3 cup pine nuts
Chopped fresh parsley
Salt & pepper to taste

In a large saucepan, bring the wine, garlic, bay leaf, and parsley to a simmer. Add the chicken, cover, and cook until tender, about 15 minutes. When cool enough to handle, remove the chicken and chop into small portions. Strain the liquid into a medium saucepan. In a sauté pan or skillet, sauté the chanterelles in the butter until tender. Pour the liquid from the mushrooms into the reserved poaching liquid and cook until it becomes slightly thickened. Add the shallots, pine nuts, chicken, and the chanterelles to the liquid and cook without a cover for 10 minutes. Complete the dish with the parsley, salt, and pepper.

--Jackie Baydo

Note: I personally have not prepared either one of these dishes, but they sound good. Now all we need is the chanterelles.

PLewis