

Among Fungi

Cascade Mycological Society Newsletter

October 2011 Vol. 12 Issue 3

# Mt. Pisgah Mushroom Festival

### **Updates and More**

The Mushroom Festival is almost here: October 30, 2011, 10 a.m. - 5 p.m.

This year is the 30 anniversary show and we are trying to expand and involve more of the community in the fun and excitement of mushrooms. CMS is sponsoring many events and happenings during the show, as well as before and after.

At the show, CMS will have limited edition 30<sup>th</sup> Anniversary T-Shirts available at our booth. There will be a retrospective photo display from the last 30 years, and "Talks on the Terrace", short presentations on various mushroom related topics. The talks will be going on during the show, on the terrace behind the White Oak Pavilion. Finally, there is a mushroom photo contest with the top three picks on display at the show. See below for more details and our web site for details on how to enter the photo contest. www.cascademyco.org

This year, for the first time, there are related events around town both before and after the show. These include a talk by Steve Trudell, the Friday before the show, collecting forays, workshops, and Mushroom Madness, mushroom related eating and drinking at a restaurant near you. See below for more details on these and all the show related events. You can always find lots more info at our website.



#### Keynote Speaker: Steve Trudell Friday night, Oct 28, 2011. 7 p.m. Forum Building, Lane Community College

Steve Trudell is a forest ecologist and itinerant educator who has been hunting, photographing, and learning about mushrooms for over 35 years.

He will tell us, "Why Mushrooms Matter."

Steve will be available on Sunday at the expert ID table to talk and sell copies of his book.

#### **Collection Forays**

There will be 2-4 collecting forays organized by longtime CMS member, Cheshire Mayrsohn. The first will be on the weekend before the show (Oct. 22-23) and the second on the Thurs/Fri before set-up (Oct. 27-28).

These forays will visit the Cascades and Coast and are specifically for collecting specimens for the show. Cheshire has gotten a group permit from the Forest Service.

There may also be special forays for specific species such as *Phallus impudicus*. Watch the website for specifics on times, dates, and departure spots.

#### Workshops

**Hemlock Ridge Excursion**, is offering two workshops this Fall, a Cascade trip at Clear Lake Resort, the weekend of Oct. 21-23, and a coast trip at Tugman State Park, the week-end of Nov. 4-6.

These workshops will be led by longtime CMS member and former instructor of the LCC mushroom class, Marcia Peeters. Participants in the Oct. workshop will be gathering specimens for the show. Again, see our website for more information and how to sign up.

#### **Talks on the Terrace**

This year during the show we will have five 20-minute presentations on the back terrace at the White Oak Pavilion.

Pam McElroy, will give two talks on preserving mushrooms.

Chef Ben Nadolny, from King Estates Winery, will give two demonstrations on cooking mushrooms (maybe there'll be samples).

Cheshire Mayrsohn will give a talk about dyeing with lichens and mushrooms.

#### Largest Mushroom Contest

Has been canceled. But Freeman Rowe will still pick a best of show mushroom (and two-runners up) and awards prizes to the people who brought them in.

#### **Mushroom Photo Contest**

Some mushrooms are so lovely that they inspire art. Our photo contest is for those of you who like to take pictures of mushrooms before you pick or eat them. We hope to pick the best, and show the rest. There will be three winners and we hope to have a projector to display all the photos submitted. We prefer digital photos and again, see our website for details.

#### **Retrospective Photo Show**

We are collecting pictures from the last 30 years of Mt. Pisgah Arboretum Mushroom Shows. There will be a display giving a historical perspective of past 29 shows. We hope to have pictures with pretty funny 80's haircuts as well as the old quonset hut.

If you have any old photos contact Susie Holmes at <u>holmessusie@hotmail.com</u> ASAP so we can include them.

#### **Commemorative T-Shirt**

In addition to our regular T-shirts, CMS will be selling a limited number of special 30th Anniversary T-Shirt at our booth. So come on by and pick one up. And, it's a perfect opportunity to renew your membership and find out what else we've been up to.

#### **Miscellaneous**

Fun in the Fungal Kingdom, a free, one hour workshop at REI, in Eugene, Thursday, Oct. 20, 7:00 - 8:00 p.m. Led by two of the founding members of CMS, Peg Boulay and Bruce Newhouse. Space is limited; preregister at REI's event site.

#### **Volunteer Opportunities**

We are always looking for help, everything from foray leaders to help setting up the show. If you see anything here you'd like to get involved in, contact our volunteer coordinator, Sara Worl at worl@msn.com. You can also contact Sara if you would like to help set up the mushroom display on Saturday, Oct 29th.

## CMS Presents: Mushroom Madness Week

The following restaurants are preparing wild mushroom dishes during the week of Mushroom Madness.

King Estate, 80854 Territorial Hwy., Loraine

**Chef Michael Landsberg:** Wild Oregon mushroom ragout with Yukon gold potato gnocchi, lamb meatballs, roasted tomato leek vinaigrette with parmesan cheese and crispy artichoke hearts.

#### Chef's Kitchen, 3443 Hilyard St.

**Chef Bruno:** Mushroom Medley of 5 or 6 mushrooms cooked in a sherry-cream reduction in a way that you can taste their distinct flavors.

Holy Cow, 2621 Willamette St.

Chef Anton Ferrara: Ricotta Gnocchi with wild mushroom sauce.

Cafe Soriah, 384 West 13th Ave.

**Chef Pierce Kieffer:** Three course mushroom dinner: Appetizer is a mushroom strudel with goat's cheese and madeira reduction; Salad of marinated chanterelles and spiced walnuts with frisee and sherry vinaigrette; Main dish of Porcini encrusted chicken with a wild mushroom butter sauce.

#### Cafe Zenon, 898 Pearl St.

**Chef Cory Brader:** Oregon wild mushroom savory pudding with chanterelles, porcini, and truffle oil, along with grilled house baked bread.

#### Friendly Street Café, 2757 Friendly St.

**Chef Mario Tucci:** Gnocchi with lamb meatballs and chanterelles in a light mushroom sauce.

Excelsior Inn & Restaurant, 754 East 13 Ave. Chef Mauritzio Paparo: Pasta with 4 mushrooms that is called *Pappardelli ai Quattro funghi* in Italian. Rogue Public House--Track Town Ales, 844 Olive Brewer Nate Samson: Porcini Scotch Ale.

Amanita caesarea



### Yachats Village Mushroom Fest Oct. 21 - 23 Friday 5pm to Sunday 5pm

Don't miss the **Keynote Speaker**, David Arora, Friday, October 21!

Come savor autumn on the Oregon coast where the fun-guys go - to the Yachats Village Mushroom Fest! Enjoy wild forest mushroom cuisine, expert led mushroom walks, (many led by CMS members) talks and exhibits, culinary mushroom workshops, culinary mushroom markets, wine tasting, and live entertainment. Guided mushroom walks and exhibits are FREE and open to the public.

The Yachats Village Mushroom Fest is produced by the Yachats Area Chamber of Commerce and is generously supported by the Cape Perpetua Visitors Center and Scenic Area, Gerdemann Botanical Preserve, the Yachats Commons, the Yachats Ladies Club, Forest Ecologist Marla Gillham, OSU Faculty, Students and Alumni, Cascade Mycological Society, North American Truffling Society, Lincoln Co Mycological Society, Yachats area businesses, Yachats Farmers Market, area naturalists, and many culinary mushroom enthusiasts. For more information please or call 1-800-929-0477, 541-547-3530.



**Other Mushroom events around Oregon** Mushroom Cook-off, Lincoln City, Oct 1 Oregon Mycological Society, Fall Mushroom Show, Oct. 9

OMS Fall Foray, Rockaway Beach, Or., Oct. 28-30 Oakridge Mushroom Foray, Oakridge, Or., Oct. 14-16;

Breitenbush Mushroom Gathering, Detroit, Or., Oct. 20-23

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**Among Fungi** is the newsletter of Cascade Mycological Society. It is published four or five times a year, on a mycologically oriented schedule, so expect them in late summer, fall, winter and spring.

CMS is a 501(c)(3) non-profit organization. Donations are tax deductible to the fullest extent allowed under the law.

Public meetings are held in the evenings, on the second Thursday of the month generally from September thru April. We have speakers on mushroom related topics geared for both beginners and advanced fungiphiles. Board meetings are the first Thursday of the month at various Board member's homes. If you would like to attend a Board meeting, contact us, we'd love to see you at a meeting.

If you haven't seen our website, you must check it out. Get onto the Forum and find out where the mushrooms are! See you there.



#### MEMBERSHIP

If you have any questions about your membership, contact Grace Pugh at: webmaster@cascademyco.org or 505-6754.

Cascade Mycological Society P.O. Box 110 Eugene, Oregon 97440

#### **Membership Renewal Form**

\$10

\$15

\$ 30

\$ 50

\$ 300

\$ 100

(or just go to our website)

Mail completed form and check/money order to:

' Oyster (Senior/Student/low income)

' King (or Queen) Bolete (Sustaining)

' Matsutake (Business/Agency)

' Chanterelle (Regular)

' Horn of Plenty (Life)

' Morel (Family)

Cascade Mycological Society P. O. Box 110 Eugene, OR 97440 www.cascademyco.org

Please make checks out to the Cascade Mycological Society. Thank you!

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Is this a renewal?	(thanks)	New membership?		_(welcome!)
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