

# Among Fungi

Cascade Mycological Society Newsletter

January 2011 Vol. 12 Issue 1

## Fungal Feast, Forays and Further Fun

### CMS Annual Fungal Feast: What's New?

This year's Feast will again bring new and exciting changes. We have moved the venue, this time off the LCC campus and all the way out to King Estates Winery in Lorane. Executive Chef, Michael Landsberg together with Sous Chef Ben Nadolny will use their magic to create a memorable meal. And, after last year's record turn out of over two hundred culinary fungiphiles, we are scaling back the number of seats available to around 100, which is all the seating available at King Estate). The setting is much nicer and we hope to bring back the intimacy of past feasts.

King Estates is located at 80854 Territorial Road. If you don't know how to get there, we'll put directions and a link to a map on the website. It is about 20 minutes from downtown Eugene on a dark winter evening, so give yourself plenty of time to get out there. Follow directions to the dining area once you are there. You should arrive before 6:30 to be seated. We are currently researching renting a charter bus for the event that would leave from two points in town. Check with the website for further updates. There will be no tickets available at the door.

Like everything else these days, the price has gone up, but with our efforts and the generous support from King Estate ticket prices are only: \$30 for members and \$40 for non-members. They can only be purchased online. Members can get tickets beginning January 1 by using the following link <http://cascademyco.org/ff2011member/> Paypal sales only (you don't have to have a paypal account to make your payment). Tickets for non-members (if there are any left) go on sale on January 15th. Please note: **Tickets are limited** and will go fast!

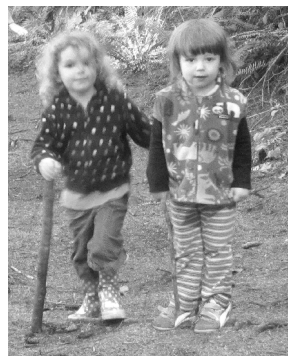
### Friday, February 4 @ 6:30

The Menu:

- ? Hedgehog mushroom soup with black truffle dumplings (vegetarian).
- ? Smoked pork loin with orange and black trumpet compote OR
- ? Braised portobellos stuffed with piquillo peppers, chard greens, artichokes and parmesan (this is a vegetarian option to pork main dish) .
- ? Roasted root vegetable with winter chanterelles (vegetarian).
- ? Truffled potato with mushroom dauphenois (vegetarian).
- ? Coffee and hot and iced tea will be served with the meal
- ? Dessert TBA
- ? Wine and Chimay ale will be available for sale by King Estates.

### And More:

We will again hold a silent auction of donated mushroom kitsch/art at the Feast with the proceeds going to the CMS Scholarship and Grant Programs. Please consider donating your excess mushroom art, mushroom kitsch, or other fungal-themed items (pictures, kitchen items, books, etc) to this worthy cause. Donations can be dropped off at Chris & Molly's house (115 Dorris St. Springfield, 746-7548). The deadline is January 30, or bring them to the January CMS meeting.



King Estate Winery  
80854 Territorial Road  
Eugene, OR 97405  
(541)942-9874

## Mushroom Show Triumphs

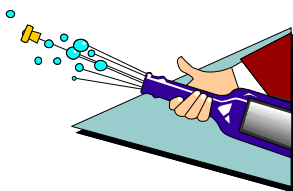
Another year, another spectacular show. So, here are the numbers: total attendance, 4,600; total number of mushroom species, 350; total of new species to the show, 42; total number of volunteers that helped identify and put out the mushrooms: innumerable. A big thank you to everyone who helped make this the best show yet! Thank you, thank you, thank you.

This was the first year CMS provided mushroom related lecturers both before and during the show. We had of course David Arora of "Mushrooms Demystified" fame giving the second half of his presentation, "The Wheel of Fungi" (the first half was delivered at the Yachats Village Mushroom Fest the week before) he also offered a guided foray/tasting, all this the weekend before the Pisgah show.

Then, the Friday night before the show, Taylor Lockwood provided a photographic romp through the mushrooms of America on campus at LCC.

At the show, Chef Ben Nadolny, from King Estates, gave a wonderful cooking demonstration. And the new CMS T-shirt with a beautiful rendition of *Chlorophyllum* (*Lepiota*) *rhacodes* pictured on them made its debut. They were a great success and we just about sold out, especially in the smaller sizes. For those people who were not able to find a T-shirt in a size or color that suited them at the fall mushroom festival, we'll have more available at the King Estate Fungal Feast.

Next year is the 30<sup>th</sup> anniversary of the show and we hope to have more new and exciting events emphasizing the history of the show and honoring those whose hard work, dedication and love of mushrooms turned a small gathering of mushroom geeks into a major event on the mycological calendar. If you would like to participate or work on next year's show, please contact us soon, we can always use more energy and ideas, and the planning has already begun. See you next year!



## Speaker Schedule

Next General Meeting: January 13, 2011.

Our Jan. speaker is Britt Bunyard, editor of *Fungi* magazine. He will give a talk titled "From maitake to morels, a regional look at the edible mushrooms of North America."

Britt is a college professor who has taught a broad range of undergraduate and graduate Biology courses, including Evolution, Microbiology, Mycology, Invertebrate Zoology, Plant Physiology, Biochemistry and Environmental Science. The main focus of his research is on the coevolution of macrofungi and Diptera, the true flies. Scholarly achievements include publication of scientific papers in numerous research journals, book chapters, one patent, articles in popular science magazines, and one full-length book of travel essays from living in Southeast Asia. Until recently, he was Editor-in-Chief of NAMA's journal "McIlvainea" and newsletter "The Mycophile", and as a Subject Editor for the Entomological Society of America's Journal *Annals of the Entomological Society of America*.

Our general meetings begin at 7:00 pm, room 115, Science Building (Building 16) at Lane Community College in Eugene. See our website for a map.

## Foray Schedule

### January 2011 Winter Mushroom Foray

CMS members and their guests are invited to the Cascade Mycological Society's annual winter mushroom foray on January 29<sup>th</sup>, 2011.

**Meeting location:** Umpqua National Forest office parking lot in Cottage Grove. The office is about 2 miles East of the I-5 Cottage Grove/Dorena Lake exit.

**Meeting Time:** 10:00 a.m.

**Foray Location:** Brice Creek area and/or Sharps Creek area.

**Foray Leader:** Chris Melotti

**Target mushroom species:** Winter Chanterelles and Hedgehogs.

NOTE: CMS will be accepting donations of Winter Chanterelles and Hedgehogs for the February Fungal Feast.

## Local Culinary Notes: The Rock

The Rock, the new Sports Bar and Grill taking over in the former Rock-n-Rodeo, wanted to take part in Eugene First Friday ArtWalk and came up with the idea to transform the restaurant side into a casual, upscale eatery/art gallery for the evening.

Chef Tobis Orin, an amateur mycologist/photojournalist and a contributing editor at Fungi magazine, where he focuses on wild epicurean adventures, and an avid outdoor enthusiast that believes whole-heartedly in the local/fresh/sustainable food movement and lifestyle, has come up with a wonderful mushroom based menu, including lots of truffles, to be offered the night of **Friday, January 7**, as part of the first First Friday ArtWalk.

Make reservation and check seating times by calling Chef Tobias at 541-505-2509, or email to tobiah80@gmail.com. Space is filling up quickly.

Here's a partial tentative menu:

? House salad-local greens, tossed in a cranberry truffle vin., with dried cranberries, hazelnuts, truffled chevre, and poached red onion.

? Appetizers: Crostini baked from local baguette, topped with a white bean tapenade puree, doused with Oregon white truffle oil, balsamic reduction, and shaved Oregon white truffles; Mango Ceviche with freshest seasonal ocean fish (halibut or tuna preferably.) Served with fresh white corn tortilla chips tossed in Himalayan pink sea salt, lime juice, and white truffle oil; Black Trumpet and More French Bread Pizza; and, Local baguette panini pressed, tomato fennel reduction, fresh mozzarella, black trumpets, morels, balsamic reduction and shaved Oregon Black truffles.

? Entrees; Pan seared Alaskan Halibut with a corn/pea/potato/morel hash on a chipotle tangerine salsa naranja; Pan ju Caramel Top Sirloin with roasted and truffled new potatoes, and a seasonal steamed veg.; Black Trumpet and More French Bread Pizza. Local baguette panini pressed, tomato fennel reduction, fresh mozzarella, black trumpets, morels, balsamic reduction and shaved Oregon Black truffles.

? Dessert- Oregon Black Truffled Vanilla Bean Ice Cream, eggnog caramel sauce, coffee whipped cream, and a salted caramel tuile.

## Café 440

A late report just arriving at press time, lauds the Hungarian mushroom soup now being served at Café 440. Recent diners report it contain morels, chanterelles, yellowfoot, and porcini. These same diners claim the soup is delicious.

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### CMS Board of Directors

President:	Meredith Allen
Vice President:	Dean Johnston
Secretary:	Skye Weintraub
Treasurer:	Seth Miller
Newsletter editor:	Matthew Johnson
Membership:	Grace Pugh
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Speakers:	Chris Melotti
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Members at large:	Joe Spivack
	Nate York
	Sarah Worl
	Marcia Peeters

Website: [www.cascademyco.org](http://www.cascademyco.org)

This 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.

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### MEMBERSHIP

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

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

www.cascademyco.org

### Membership Renewal Form

(or just go to our website)

Mail completed form and check/money order to:

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

- ‡ Oyster (Senior/Student/low income)      \$ 10**
- ‡ Chanterelle (Regular)                              \$ 15**
- ‡ Morel (Family)    \$ 30**
- ‡ King (or Queen) Bolete (Sustaining)      \$ 50**
- ‡ Horn of Plenty (Life)                                      \$ 300**
- ‡ Matsutake (Business/Agency)              \$ 100**

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

Name(s) \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ zip \_\_\_\_\_

E- Mail \_\_\_\_\_

‡ Check here if you want to receive a hard copy of this newsletter.

Phone \_\_\_\_\_

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

Change of address? \_\_\_\_\_