

***Yachats Village Mushroom Fest***  
***Ecology for Everyone***

Scientific presentations for the general public

**SPEAKERS FORUM**

Saturday, October 17, 2009

Yachats Commons, Rm 3

Hwy 101 & W 4<sup>th</sup> St., Rm 3 is on the SW side of building

**11:00 a.m.    *How to Use a Mushroom Field Guide*** Dr. Steven Carpenter, Abbey Lane Labs, Philomath, Oregon -- For people who are new to, or frustrated with, using keys. We will concentrate on keys used in popular field guides, emphasizing dichotomous keys, and I'll give you some practical tips. Bring questions and we'll work through them.

**12:00 Noon.    *Lunch Break***

**1:00 p.m.    *Oregon is Where Truffles Come From*** Dr. Charles LeFevre, Oregon Truffle Festival and New World Truffieres -- An introduction to Oregon's native culinary truffles, the successful cultivation of French truffles throughout the world, and Oregon's central role in the emerging American truffle industry.

**2:00 p.m.    *Valuable Fungi in your Woodlot*** Dave Pilz, Consultant and Writer, PilzWald (Forestry Applications of Mycology) -- Curious about how to profit from the mushrooms, truffles, and conks in your woodlot? We'll start with an overview of how fungi live and help your trees grow. We'll then discuss the major edible, medicinal, decorative, and dye fungi that fruit in Oregon's forests and how they can be encouraged to grace your woodlands. Opportunities for mushroom cultivation in woodlots will emphasize economic considerations and marketing strategies.

**3:00 p.m.    *Life Force: The Healing Power of Medicinal Mushrooms*** PowerShroom mycologist Eric Cerecedes will give an overview of medicinal mushrooms from traditional use among ancient Asian cultures to modern clinical research by Western medicine. Recent scientific studies have revealed that naturally occurring compounds within mushrooms are a key symbiont for restoring balance and improving the quality of life for people and pets.

**4:00 p.m.    *Newly discovered underwater *Psathyrella aquatica* in the Rogue River*** Jonathan Frank, Dept of Biology, Southern Oregon University -- In 2005, little brown mushrooms were observed fruiting underwater in the Rogue River. Hear the story of how these were discovered and identified, and the latest observations regarding this unique fruiting phenomenon. Bring your curiosity and any questions.

Overleaf Lodge Event Center, 280 Overleaf Lodge Lane

(W side of Hwy 101, 1 mi. N of downtown Yachats)

**7:30 p.m.    *Fantastic Fungi Fuel Forest Growth*** Dr. Dan Luoma, Dept. of Forest Ecosystems & Society, OSU, Corvallis -- This talk introduces the complexity of the below-ground ecosystem in an easy to understand manner and explains the connections among mushrooms, truffles, forests, and squirrels.

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## WORKSHOP PRESENTATIONS

Saturday, October 17, 2009

### Yachats Ladies Clubhouse

W 3<sup>rd</sup> & Pontiac St. (one block W off Hwy 101 on 3<sup>rd</sup> St.)

**10:00 a.m. *Dyeing Fiber with Mushrooms***

Presented by Marika Banyacski, Eugene Textile Artist

This is a quick beginner's class on the art of dyeing fiber with mushrooms. Learn how to best prepare wool and silk for mushroom dyes, how to brew up a dye pot, some common mushrooms that give good dye results and some resources for more in depth mushroom dyeing information. Each participant will have a chance to dye a small example skein of wool yarn. Participants should wear clothes that could potentially get stained. \$2 materials cost per participant. Class limited to 20 people. Please contact the Yachats Visitor Center for **pre-registration**: Tel: 541-547-3530, or Email: [info@yachats.org](mailto:info@yachats.org).

*After class, visit Marika's booth of mushroom dyed fiber, silk & silk/rayon scarves, yarns, and hand-made items – Marika will be here all day Saturday in the Picnic Shelter behind the Yachats Commons.*

**1:00 p.m. *Harvesting, caring for, and cooking the most common edibles***

Presented by Pam McElroy and Bruce Waugh, Lincoln County Mycological Society

This workshop will focus on the main choice edibles and the ways different species need to be treated to maximize their potential for the kitchen. Learn clean and sustainable harvesting techniques, how to preserve the harvest once it is gathered, and delicious ways to cook mushrooms.

**3 – 5 p.m. *Grow Your Own Gourmet Mushroom***

Presented by Dr. Steven Carpenter and Kim Kittredge

**3 p.m.** Lecture/Slideshow

**4 p.m.** Workshop – moves N one block to Commons Picnic Shelter unless raining.

Dr. Steven Carpenter is back again this year, joined by Kim Kittredge (Northwest Mycological Consultants), to show you how to grow your own oyster mushrooms (*Pleurotus spp.*). You will be amazed how easy it is to grow gourmet mushrooms, and how much fun it is to do! You will attend a lecture/slideshow followed by a workshop where you make your own bag of pasteurized straw and inoculate it with the mushroom spawn provided. In a few short weeks it will sprout delicious oyster mushrooms! Each bag should produce enough for several meals. This workshop has a \$3 fee per bag to cover the cost of materials. There is a one bag limit per participant. Please have three \$1 bills as we cannot make change. ***The workshop is open only to those attending the lecture / slideshow.***

## PRESENTATIONS IN THE CAPE PERPETUA VISITORS CENTER THEATER

Saturday & Sunday, October 17-18; 2009 / 10:00 a.m. – 4:00 p.m. / 3 mi. S of downtown Yachats on Hwy 101

**1:00 p.m. *Ecology of Plants and Fungi of Drift Creek*, with slideshow**

Presented by Jake Hurlbert, LCMS

***At Other Times*** - Watch a 20-minute slideshow on a loop with over 300 fabulous images, produced by Dr. Matt Trappe. Each slide includes mushroom's scientific name and common name (if it has one).

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## **FUNGI EXHIBITS**

Saturday & Sunday, October 17-18, 2009

Yachats Commons, Room 8 (N side of building)

Hwy 101 & W 5th St, by Bank of the West

*Find scores of labeled examples here.*

Saturday - 10:00 a.m. - 5:00 p.m.

Sunday - 9:00 a.m. – 1:00 p.m.

### **Native Forest Fungi Displays and Educational Exhibits**

Provided and staffed by the Lincoln County Mycological Society, the Cascade Mycological Society, and the North American Truffling Society.

#### **Displays and exhibits will include**

- fresh examples of both edible and toxic wild mushrooms
- posters, books and other materials presenting current research on the ecology of wild mushrooms
- an opportunity to ask questions and chat about fungi with people who know and love them