

Scientific Presentations and Workshops for the General Public

Purchase \$5 Festival Wristband at the Yachats Visitors Center, 241 Hwy 101 (or) the Yachats Commons, 441 Hwy 101

SPEAKERS FORUM

Location: Yachats Commons, Rm 3, Hwy 101 & W 4th St – SW side of building

Saturday, 10:00 a.m. *What are Mushrooms?* Dr. Steven Carpenter, Abbey Lane Labs, Philomath, Oregon

A general presentation on what fungi are, what they do, and what mushrooms themselves are all about.

Saturday, 11:10 a.m. *Fruiting patterns of macrofungi: How fast? How long? How often do They Fruit?*

Dr. Nancy Weber, Dept. of Forest Ecosystems & Society, OSU, Corvallis Fruiting bodies of different kinds of mushrooms may differ in how long it takes for them to produce mature spores, how long the fruiting bodies individually and as a patch persist, and how often, over a year or several years, they fruit in the same area. Selected species from western OR will be discussed ranging from ones with individual fruiting bodies active for 1-2 days to others that are active for several years. Which kind do you think exemplifies “mushrooming up?”

Saturday, 12:20 p.m. *Lichens: fungi in disguise* Dr. Matt Trappe, OSU College of Forestry It’s amazing how

surrounded we are by lichens; they are so common we hardly notice them. This presentation, including photos, covers lichen basics and introduces the most common species that folks probably see every day.

Saturday, 1:30 p.m. *Forest Health and Mushrooms: Lessons from Swiss Needle Cast Disease*

Dr. Dan Luoma, Dept. of Forest Ecosystems & Society, OSU, Corvallis

Saturday, 2:40 p.m. *Forest Mushroom Management in Spain: What might be applicable here?* Dave Pilz,

Natural Resource Planner, Lassen National Forest, & Consultant/Writer, PilzWald (Forestry Applications of Mycology) Dave’s talk this year will be based on his June trip to a "MicoSylva" conference in Spain where they discussed an incredibly elaborate & integrated forest mushroom management / education / myco-tourism program in the Province of Castille y Leon - followed by a discussion about what might be applicable here.

Saturday, 3:50 p.m. *Oregon is Truffle Country* 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.

Saturday, 5:00 p.m. *Ecology of Mushrooms* Jake Hurlbert, Pacific Northwest Mycological Society

Discussion and PowerPoint slideshow emphasizing the essential roles of mushrooms in our environment.

Sunday, 10:00 a.m. *Fruiting patterns of macrofungi: How fast? How long? How often do They Fruit?*

Dr. Nancy Weber, Dept. of Forest Ecosystems & Society, OSU, Corvallis Fruiting bodies of different kinds of mushrooms may differ in how long it takes for them to produce mature spores, how long the fruiting bodies individually and as a patch persist, and how often, over a year or several years, they fruit in the same area. Selected species from western OR will be discussed ranging from ones with individual fruiting bodies active for 1-2 days to others that are active for several years. Which kind do you think exemplifies “mushrooming up?”

Sunday, 11:10 a.m. *Ecology of Mushrooms* Jake Hurlbert, Pacific Northwest Mycological Society

Discussion and PowerPoint slideshow emphasizing the essential roles of mushrooms in our environment.

WORKSHOPS

Yachats Village Mushroom Fest, Oct 21-23, 2011

Purchase \$5 Festival Wristband @ door or at Yachats Visitors Center (241 Hwy 101); Yachats Commons (441 Hwy 101)
To Pre-register contact the Yachats Visitors Center: [Email](mailto:info@yachats.org) info@yachats.org, Tel 541-547-3530; 800-929-0477.
Checks should be made to Yachats Area Chamber of Commerce. Note which workshop(s) in the memo line.

Saturday, 9:00 a.m. Registration, Yachats Inn Teahouse, 331 Hwy 101

10:00 a.m. - 2:00 p.m. Class, Yachats Inn Teahouse

\$6 Materials Fee payable in advance or at registration.

Introduction to Mushroom Collecting and Identification

Instructor: Joe Spivack, Cascade Mycological Society In this workshop you will learn: (1) about fungi in general and how they evolved along with plants and animals (2) how, when, and where to collect wild mushrooms, and (3) how to use a dichotomous key and other techniques for identifying toxic mushrooms and safe to eat edibles. Finally, a guided walk, led by one of our knowledgeable experts, will bring life to material covered in the classroom.

Saturday, 11:00 a.m. Yachats Commons Kitchen, Hwy 101 & W 4th

\$10 Materials Fee payable in advance or at registration. Class limited to 20 people.

The Art of Dyeing Fiber with Mushrooms

Presented by Marika Banyacski, Eugene Textile Artist 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.

Saturday, 1:00 p.m. Yachats Ladies Club, W 3rd & Pontiac

Harvesting, caring for, and cooking the most common edibles

Presented by Pam McElroy & Bruce Waugh, Lincoln Co 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.

Saturday, 3:30 - 5:30 p.m., Yachats Ladies Club, W 3rd & Pontiac

\$3 Materials Fee payable at registration - please bring three \$1 bills. (one bag limit per participant)

Grow Your Own Gourmet Mushrooms

Dr. Steven Carpenter and Kim Kittredge Dr. Steven Carpenter is back 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! At 3:30 pm you will attend a lecture/slideshow followed by a workshop at 4:30 pm where you make your own bag of pasteurized straw and inoculate it with the mushroom spawn provided. In a few short weeks your bag will sprout delicious oyster mushrooms - enough for several meals. (This workshop is open only to those who attend lecture/slideshow).

Sunday, 10:00 a.m. - 5:00 p.m., Yachats Ladies Club, W 3rd & Pontiac

Cost: \$80 per person payable in advance or at registration.

DAVID ARORA MUSHROOM WORKSHOP Join acclaimed mycologist David Arora, author of *Mushrooms Demystified* and *All That The Rain Promises & More*, for a full day of mushroom hunting, identification, and entertaining discussion followed by a mushroom tasting. All levels of experience (or inexperience) welcome. Limited to 24 people. **Please bring a bag lunch.**