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19th ANNUAL
*Yachats Village
Mushroom Fest*
OCTOBER 19-21, 2018

CALLING ALL FUN-GUYS & FUN-GALS!

**OPENS FRIDAY NITE
WITH A FUN-GUYS WELCOME BASH**

ALL WEEKEND LONG FUNGI FEAST

**EXPERT LED FUNGI WALKS, TALKS,
EXHIBITS & WORKSHOPS**

CULINARY MUSHROOM MARKETS

**MUSHROOM PHOTOS, TOOLS, BOOKS,
ARTS & CRAFTS, FOOD & DRINK
& OTHER RETAIL ITEMS**

**BOOK SIGNING, TASTINGS, LIVE MUSIC
& MORE...**



YACHATS.ORG

ECOLOGY FOR EVERYONE ~ SCIENTIFIC PRESENTATIONS AND WORKSHOPS FOR THE GENERAL PUBLIC

Speakers' Forum

SATURDAY, October 20

Yachats Commons Multipurpose Room, 441 Hwy 101.

Open to all with \$5 Festival Wristband (available at the door & in advance at the Yachats Visitors Center). There is no pre-registration for the Speakers' Forum. There will be ample seating.

10:00 a.m.

Oregon Is Truffle Country

Dr. Charles LeFevre, New World Truffieres and the Oregon Truffle Festival

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. Note: There will be a half-hour truffle dog demonstration on the grounds behind the Yachats Commons beginning about 12:30 p.m.

11:15 a.m.

Truffle Diversity and Ecology in the Pacific Northwest

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

With over 350 species of truffle fungi present in the Pacific Northwest, this talk can only "scratch the surface" of the diversity present in our region. The talk will cover the basics, starting with "What is a truffle?" and continue on with the biology and ecology of these fascinating organisms. Culinary uses and cultivation potential will also be touched on.

12:30 p.m.

How to Collect and Identify Wild Mushrooms

Dr. Steven Carpenter, President of Pacific Analytical Laboratory, Philomath

The Pacific Northwest is a wonderful place to collect and consume wild edible mushrooms, and their collection has become increasingly popular over the years. It is important to know how to identify mushrooms for safe consumption and how to collect them in a way that does not harm their environment. In this presentation you will learn what mushrooms are, where to find them, the best ways to collect them and the basics in identification. Note: This presentation will be preceded by a Book Signing in Rm. 8 at 11:30 a.m.

1:45 p.m.

Novices Who Want to Become Old Bold Mushroom Hunters

David Pilz, PilzWald (Forestry Applications of Mycology)

Some say that there are old mushroom hunters and bold mushroom hunters, but no old, bold mushroom hunters. Bull. You can be both with adequate knowledge. Hear what I have to say and you can be the judge. Topics include how to learn about wild mushrooms, safety, common edible species, where they are found, harvesting methods, ethical and sustainable harvesting, how to handle and cook wild mushrooms, and having fun with kids. Discussion encouraged. Note: Find David at a Book Signing in Rm. 8 at 11:30 a.m.

3:00 p.m.

Lichens: Fungi in Disguise

Dr. Matt Trappe, Dept. of Botany, OSU

It is 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.

Sat. 4pm-9pm: Mushroom Displays are open 'til 5pm. See [festival's webpage](#) for Fungi Feast Menus of village restaurants (most open 'til 9pm). Many local shops have some mushroom theme shopping (most open 'til 5pm).

SATURDAY, October 20

Slideshow Presentation & Cape Perpetua BioBlitz Guided Walk

Cape Perpetua Visitors Center Theater, FREE.

11:00 a.m. – 12:00 p.m.

Oregon Dunes National Recreation Area, habitat, selected special plants & fungi.

Presented by Anna Moore, Cascade Mycological Society

12:15 p.m. – 2:00 p.m.

BioBlitz Guided Walk to record Mushroom/Fungi

Following Anna Moore's presentation, join her on a guided walk from the Cape Perpetua Visitor Center to find and record mushrooms/fungi using the iNaturalist app.

SUNDAY, October 21

11:00 a.m., Yachats Commons, Rm 8

Burn Morels of the Pacific Northwest

Presented by Trent Blizzard, Modern-Forager.com

Learn how to find of morels in last year's burns by locating the right terrain, elevation, features and forest types. Special attention will be given to online maps and pre-foraging research.

SATURDAY & SUNDAY

Mushrooms Display & Mini-Workshops

Yachats Lions Hall, W4th St and Pontiac. FREE.

Sat. 10 am - 5 pm | Sun. 9 am - 3 pm

Staffed and provided by ♦ Lincoln County Mycological Society

♦ Cascade Mycological Society ♦ North American Truffling Society

- 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
-
- Mini-workshops (about 10 minutes long) on a variety of topics, such as How to do a spore print, How to tell the difference between chanterelles and false chanterelles, etc.

Mushroom Images Slideshow

Cape Perpetua Visitor Center, 3 mi S of downtown. FREE.

Sat. 10 am - 4 pm | Sun. 10 am to 4 pm.

Over 300 named fungi images by **Dr. Matt Trappe**

SATURDAY, October 20

Demonstrations & Workshops

Open to all with \$5 Festival Wristband (as space allows)
+ small workshop fees, as posted below. No pre-registration.

12:30 p.m.

Yachats Commons Grounds
(Grassy lawn on the W side of Commons buildings)

Truffle Dog Demonstration

Dr. Charles LeFevre, New World Truffieres, Oregon Truffle Festival.

This demonstration is FREE. Please do not bring dogs.

Recommended - Attend the morning talks on truffles in the Speakers Forum

10:00 to 11:00 a.m – Dr. LeFevre, Oregon is Truffle Country

11:15am to 12:15pm – Dr. Dan Luoma, Truffle Diversity and Ecology in the Pacific Northwest

12:30 - 2:30 p.m. (Arrive 15 minutes early.)

Yachats Presbyterian Church, 360 7th St. - Enter from the N side of building

NOTE: Please remove shoes upon entering. Signs will be posted.

\$3 Materials Fee collected at door - please bring \$1 bills.

Cooking with Mushrooms, Making the Most of Your Bounty

Pam McElroy & Anna Russo, Lincoln Co Mycological Society

This workshop will focus on cooking with main choice edibles and guide you through delicious pairings. It will include information on individual wild mushrooms and the culinary companions to bring out the best in each species. Preservation will also be addressed.

3:00 - 5:00 p.m. (Arrive 15 minutes early.)

Yachats Commons, Rm 8 - Enter on the N side of building

\$5 Materials Fee payable on site.

Please bring exact change. One bag limit per participant.

Grow Your Own Gourmet Mushrooms

Dr. Steven Carpenter and Kim Kittredge

3:00 p.m. Lecture/Slideshow

4:00 p.m. Workshop, Picnic Shelter

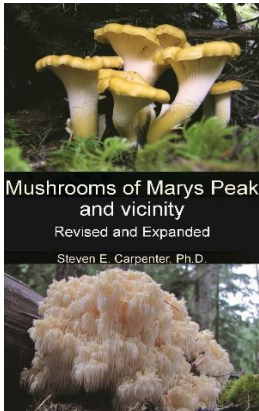
Dr. Steven Carpenter is back this year, joined by Kim Kittredge, to show you how to grow your own oyster mushrooms (Pleurotus spp.). You will be amazed how easy it is to grow gourmet mushrooms, and how much fun it is to do! You will attend a lecture/slideshow followed by a workshop where you make your 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.

The 4 p.m. workshop is open only to those also attending the 3 p.m. lecture / slideshow.

Books Signings with Dr. Steven Carpenter and David Pilz

Saturday, 11:30 a.m. – 12:15 p.m.

Yachats Commons, Rm 8 - Enter on the N side of the Yachats Commons



Dr. Steven Carpenter will introduce the second edition of his field guide, ***Mushrooms of Mary's Peak and vicinity***. This newly revised and expanded guide explains how to identify the different types of wild mushrooms that thrive on **Mary's Peak** - a great place to collect wild mushrooms! You may purchase the field guide at the festival for \$15 and have it signed by the author.



David Pilz will introduce his novel, ***The Bog Maiden***, "A supernatural romance served with a layered and aged mushrooms-of-immortality sauce." David says that he and his co-author, George McAdams, captured the spore for this novel over good wine and a campfire on the southern Oregon coast in May 2001, and that *Sporocarps* (subsequent novels) are now in stages of research. Prepare to be entertained. You may purchase the novel here for \$10 (\$13.95 elsewhere) and have it signed by David.

Indoor Mushrooms Market at the Yachats Commons

Saturday, 10:00 am – 4:00 pm | Yachats Commons, Rm 3 – enter on S side of the building

The Mushroom People (also at the Farmers Market, on W 4th St., on Sunday)

Choice edible wild harvested Oregon mushrooms, fresh & dried

David Pilz ~ Pilzwald (also at the Lions Hall, W 4th St. & Pontiac, on Sunday)

*Mycobandannas (2 colors), myco artwork prints, David's signed novel, ***The Bog Maiden***.*

Julie Hamilton *fungi illustrations and earrings*

Outdoor Mushrooms Markets About Town

Rain Forest Mushrooms (Sat./Sun.) outside Yachats Brewing+Farmstore, 348 Hwy 101

Local exotic mushroom producer for almost 30 years; certified organic for 20+ years, offering fresh & dried.

The Mushroom People (Sun.) Yachats Farmers Market, West 4th St. off Hwy 101 (see above for Sat.)

C&K Market (Fri./Sat./Sun.) Look for the outdoor tent. Hwy 101 between west 2nd and 3rd streets.

Watch the festival's page on Yachats.org for Fungi Feast Menus of the village restaurants, & theme shopping.

Guided Mushroom Walks Schedule

All walks free, but pre-registration is required. Register online at [BrownPaperTickets.com](https://www.brownpapertickets.com) - or click below on Walk #s for direct links to registration. Max. 12 people p/walk. Meeting locations for walk groups will be provided after you register.

On selected trails in the Cape Perpetua Scenic Area (CP) or In the Village (ITV)

SATURDAY

As of 10/16/18, all Saturday Walks are full.

- [\(#1\) 10:00 am \(Level A/B\)](#) CP Dave Pilz (PilzWald) - 1 hr walk
- [\(#2\) 10:30 am \(Level B/C\)](#) CP Joe Spivack (CMS) - 1 hour walk
- [\(#3\) 11:00 am \(Level C/D\)](#) CP Dr. Susie Dunham (OSU Dept of Fisheries & Wildlife) - 3 hr walk
- [\(#4\) 11:30 am \(Level B\)](#) ITV-see next p. | Dr. Matt Trappe (OSU Dept of Botany) - 1 hr walk
- [\(#5\) 11:30 am \(Level A/B\)](#) CP Lee Yamada (CMS) - 1 hr walk
- [\(#6\) 12:00 noon \(Level A/B\)](#) CP Joe Spivack, (CMS) - 1 hr walk
- [\(#7\) 12:30 pm \(Level B/C\)](#) CP Susie Holmes (LCC, Biology & Plant Sciences) - 2 hr walk
- [\(#8\) 1:00 pm \(Level C\)](#) CP Chris Melotti & Molly Widmer (CMS) - 2 hr walk
- [\(#9\) 1:30 pm \(Level A/B\)](#) CP Matthew Johnson (CMS) - 1 hr walk
- [\(#10\) 1:30 pm \(Level C\)](#) ITV-see next p. | Dr. D. Luoma/J. Eberhart (OSU Forest Ecosystems & Society) - 1 hr walk
- [\(#11\) 2:00 pm \(Level A/B/C\)](#) CP Valerie Nguyen and Ja Schindler (Fungi For The People, CMS) - 2 hr walk
- [\(#12\) 2:30 pm \(Level A/B\)](#) CP Lee Yamada (CMS) - 1 hr walk
- [\(#13\) 3:00 pm \(Level A/B\)](#) CP Joe Spivack, (CMS) - 1 hr walk

SUNDAY

As of 10/17/18, all Sunday Walks are full.

- [\(#14\) 10:00 am \(Level B/C\)](#) CP Susie Holmes (LCC, Biology & Plant Sciences) - 1 hr walk
- [\(#15\) 10:30 am \(Level A/B\)](#) CP Jo Spivack (CMS) - 1 hr walk
- [\(#16\) 11:00 am \(Level C\)](#) CP Dave Pilz (PilzWald) - 1 hr walk
- [\(#17\) 11:30 am \(Level B\)](#) ITV-see next p. | Dr. Matt Trappe - 1 hr walk
- [\(#18\) 11:30 am \(Level D\)](#) CP Dr. Dan Luoma/Joyce Eberhart (OSU Dept of Forest Ecosystems & Society) - 2 hr walk
- [\(#19\) 12 Noon \(Level C\)](#) CP Dr. Susie Dunham (OSU Dept of Fisheries & Wildlife) - 2 hr walk
- [\(#20\) 12:30 pm \(Level C\)](#) CP Chris Melotti & Molly Widmer (CMS) - 2 hr walk
- [\(#21\) 1:00 pm \(Level A/B/C\)](#) CP Valerie Nguyen and Ja Schindler (Fungi For The People, CMS) - 2 hr walk
- [\(#22\) 1:30 pm \(Level A/B\)](#) CP Lee Yamada (CMS) - 1 hr walk
- [\(#23\) 2:00 pm \(Level A\)](#) CP Cape Perpetua Naturalist, emphasis on forest ecology - 1 hr walk

Guided Walks on Selected Trails

As of 10/17/18, all Saturday and Sunday Walks are full.

In the Village (ITV)

WHERE TO MEET: Registrants meet walk leaders at the Flagpole in front of the Yachats Commons, 441 Hwy 101.

WHEN: Meet 15 minutes before the scheduled walk time and carpool to the trailhead.

All walks are free, but pre-registration is required. Maximum 12 people p/walk.

SATURDAY

(#4) 11:30 am (Level B) Dr. Matt Trappe (OSU Dept of Botany) - 1 hr walk

(#10) 1:30 pm (Level C) Dr. Dan Luoma/Joyce Eberhart (OSU Dept of Forest Ecosystems & Society) - 1 hr walk

SUNDAY

(#17) 11:30 am (Level B) Dr. Matt Trappe - 1 hr walk *

Cape Perpetua Scenic Area (CP)

WHERE TO MEET: Meeting locations (trailheads) for walk groups will be provided after you register.

WHEN: Meet 15 minutes before the scheduled walk time at the trailhead. All walks are free, but pre-registration is required. Maximum 12 people p/walk.

Which Guided Walk is Right for Me?

Because participants range widely in experience, we offer 4 levels of learning:

LEVEL A. An Introduction to Mushrooms (1 hour walk) -- Common names and identification of local edible and toxic mushrooms. For the newcomer.

LEVEL B. Mushrooms for Beginners (1 hour walk) -- Beginning identification*, taxonomy (scientific naming), and ecology of common coastal mushrooms.

LEVEL C. Intermediate Mushrooming (1, 2, or 3 hour walk) -- More identification*, taxonomy, and ecology. Use of identification books.

LEVEL D. Intermediate Mushrooming (2 or 3 hour walk) -- In depth identification*, taxonomy, and ecology for the serious mushroom hunter.

*recommend purchasing All that the Rain Promises and More, by David Arora.

NOTE: There is limited parking at Cape Perpetua Visitors Center (about 3 miles S of downtown Yachats). The Parking Fee is \$5 (or) display your [Oregon Coast Passport](#) or other [valid passport](#). Passports may be purchased at Cape Perpetua Visitors Center.