

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

Speakers' Forum

SATURDAY, October 19

Yachats Community Presbyterian Church, 360 W 7th Street.

Open to all with \$5 Festival Wristband (available at door and at the Yachats Visitors Center).

There is no pre-registration for the Speakers' Forum. There will be ample seating.

10:00 a.m.

Matsutake Mushrooms and Other Forest Delights

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

This talk starts with the general ecology of forest mushrooms and moves into a focus on matsutake. It will include information from our research on wild mushroom harvest issues and a look at our study about forest thinning effects on matsutake.

11:15 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.

12:30 p.m.

Ecosystems in Flight

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

This talk will focus on how fungi, mushrooms and fungus-eating beetles modulate decomposition in forests.

1:45 p.m.

How Forest Changes Affect Edible Mushroom Production

David Pilz, PilzWald (Forestry Applications of Mycology)

Forests constantly change. Change results from stand aging, natural disturbances, forest management, mushroom harvesting, and broad anthropogenic impacts. All these forces of change can have repercussions for the occurrence and abundance of forest fungi that people value. Dave will use specific examples to illustrate how and why several types of forest changes can influence forest fungi. The presentation will end with speculation and discussion about how global warming will likely impact valuable fungi in the forests of the Pacific Northwest.

3:00 p.m.

The Inner Beauty of Mold

Dr. Matt Trappe, Dept. of Botany, OSU

What are molds doing in your compost, your fridge, your medicine cabinet, and that wall in the closet?

Friday nite thru Sunday: Special mushroom dishes and menus will be offered in Yachats restaurants

Saturday & Sunday: Demonstrations & Workshops – see schedule on the following page (no pre-registration)

Saturday & Sunday: Mushroom Displays, Yachats Lions Hall, 4th St. & Pontiac., Sat 10am-5pm, Sun 9am-3pm

Saturday & Sunday: Guided mushroom walks, Sat 10am-4pm, Sun 10am-3pm | NOTE: All filled as of 10/6/19

Saturday & Sunday: Yachats Farmers Market & Mushroom Vendors, Sat/Sun 9am-2pm | F/S/Su C&K Market

Saturday: Presentation | Cape Perpetua Bioblitz – guided walk to record mushrooms/fungi, 541.547.3289

Demonstrations & Workshops

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

SATURDAY, October 19

11:30 a.m. - 1:30 p.m. (Arrive 15 minutes early.)

Yachats Community Presbyterian Church, 360 W 7th St. - Enter N door

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 Community Presbyterian Church, 360 W 7th St. - Enter N door

\$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, Yachats Commons 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. At 4 p.m. please bring everything with you to the Yachats Commons Picnic Shelter. The church will be locked at 4:30 p.m.

SUNDAY, October 20

11:00 a.m., Little Log Church, W 3rd and Pontiac

How to Grow Shiitake on Logs – all the wrong ways

Presented by Kim Kittredge

Shiitake are not native to the Pacific Northwest; however, they do offer an ecological twist. These culinary delights contain the nine essential amino acids necessary to make a protein. Come learn how to cultivate shiitake outdoors and grow your own fungal protein source.

Sunday Demonstrations & Workshops (continued)

12:15 p.m., Little Log Church, W 3rd & Pontiac

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.

1:30 p.m. Truffle Dog Demonstration

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

This demonstration is FREE. Please do not bring dogs.

Recommended - Attend Dr, LeFevre's talk at 12:15 p.m.

Following his 12:15 p.m. talk, Dr. LeFevre will offer a half-hour truffle dog demonstration beginning about 1:30 p.m. by the picnic area at the east end of the Cape Perpetua Campground. The Cape Perpetua campground exit is 2.5 miles south of downtown Yachats on the east side of Hwy 101. Turn left (east) off Hwy 101 and continue forward to the end of the parking area where you will see the picnic shelter.

Mushrooms Display & Slideshow, Mini-Workshops, Book Signings

Yachats Lions Hall, W4th St and Pontiac. Free.

Sat. 10 a.m. – 5 p.m. | Sun. 9 a.m. – 3 p.m.

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
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- 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, How to identify different kinds of boletes, etc.

Mushroom Images Slideshow (also shown at Cape Perpetua Visitors Center)

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

Books Signings with Dr. Steven Carpenter and David Pilz

Yachats Lions Hall (Sat/Sun) | and/or (Sat) Yachats Community Presbyterian Church

Dr. Steven Carpenter will introduce the third edition of his field guide, ***Mushrooms of Mary's Peak and vicinity***. 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." You may purchase the novel here for \$10 (\$13.95 elsewhere) and have it signed by David.

Guided Mushroom Walks Schedule – All 23 walks have filled (as of 10/6)

Walks are free, but pre-registration was required at BrownPaperTickets.com.

NEW ADDITION – SLUG SQUAD: A MUSHROOM ECOLOGY EDUCATIONAL TREASURE HUNT

Sunday, 11am. Meet at the Yachats Lions Hall and carpool to the trailhead. This is a kids friendly, hands-on guided walk – warmly welcoming ages 3-13. All ages welcome as long as you come ready to play, rain or shine. This walk will be led by slug-seeker Val Nguyen (Fungi For The People). Registration will be held on Saturday at the Yachats Community Presbyterian Church, 10am-4pm.

Cape Perpetua BioBlitz

Saturday, Cape Perpetua Visitors Center, FREE.
(3 miles S of downtown Yachats, E side of Hwy 101)

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 Mushrooms/Fungi

Limited to 12 people. To Register, email capeperpetuacommunications@gmail.com 541.547.3289

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.

Mushroom Markets and More

Yachats Farmers Market – W 4th St

In inclement weather the market will be inside Picnic Shelter behind the Yachats Commons

Saturday, 9:00 a.m. – 2:00 p.m. | Sunday, 9:00 a.m. – 2:00 p.m.

Mushroom vendors at the Farmers Market:

The Mushroom People

Choice edible wild harvested Oregon mushrooms, fresh & dried

Rain Forest Mushrooms

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

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C&K Market (Fri./Sat./Sun.) A variety of cultivated culinary mushrooms will be sold inside and outside. Look for the outdoor tent (unless it's stormy). Hwy 101 between west 2nd and 3rd streets.

Go to the festival's events page on Yachats.org for the posted Mushroom Fest Menus of village restaurants. Pick up a [Yachats Walking Guide](#) with village shops, galleries, and restaurants at the Yachats Visitors Center.