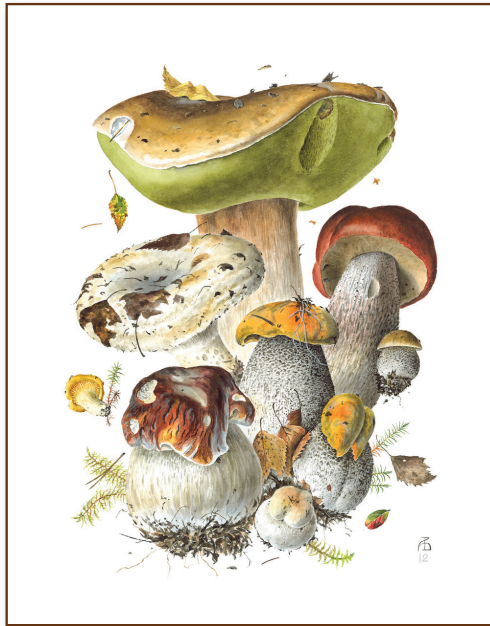


Mendocino Coast Mushroom Club presents
A FABULOSITY OF
FUNGI



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SATURDAY, NOVEMBER 10, 2018

CASPAR COMMUNITY CENTER

Third Annual

MYCOLOGICAL INVESTIGATION INTO DINNER

FOUR MUSHROOM-CENTRIC COURSES

BY CHEF CHAD HYATT



JOIN US!

The Mendocino Coast Mushroom Club invites you to come meet, play, and socialize with other local mushroomers. We are a fledgling group on the Mendocino coast in northern California. We enjoy mushroom forays, expert speakers, workshops, movies, potlucks, and learning from and exchanging information with each other.

If you are interested in any aspect of wild mushrooms, including finding, identifying, cooking, dyeing, paper or felt making, photography, cultivation, etc., you are welcome.

Fill out a membership form at MendocinoCoastMushroomClub.com
 Find us on Facebook: facebook.com/groups/mendocinocoastmushroomclub

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THE MENU

Appetizer

Warm Roasted Mushroom and Vegetable Salad
with Black Trumpet Vinaigrette
and Black Trumpet Jam-topped Crostini
with roasted tricolor cauliflower and arugula

Soup

Lobster Mushroom and Porcini Avgolemono Soup
A mushroomy version of the classic Greek egg-lemon soup, made from a vegetarian lobster mushroom broth, with porcini and dill

Entrées (choose one)

Mushroom-Stuffed Agnolotti
with porcini, Zeni Ranch chestnuts, and Fortunate Farm chard

Pork Duo with Mixed Mushrooms:
Candy Cap Brined & Braised Pork Belly
and Yellow Foot Butifarra Sausage
with chanterelle sofrito, white beans, and Fortunate Farm kale

Desserts (choose one)

Ice Cream Sandwich
Yellow foot eggnog ice cream sandwiched between porcini-hazlenut cookies

Agaricus Almond Cake
*Flourless almond cake flavored with “the prince”
Served with berries and a candied chanterelle sauce*





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9.12



ROASTED MUSHROOM *and* VEGETABLE SALAD *with* BLACK TRUMPET VINAIGRETTE

You can substitute any roasted vegetables or mushrooms you like into this salad. Eggplant, cauliflower, beets, turnips, and kohlrabi are all excellent. The salad recipe yields 4 generous servings and the vinaigrette recipe makes enough for several salads.

For Black Trumpet Vinaigrette

10g (2 tsp.) dried black trumpets
Neutral oil for cooking
¼ cup Banyuls vinegar (or use sherry vinegar)
½ cup extra virgin olive oil
Salt to taste

For Salad

1 lb of mushrooms (use any favorites), cut in ½" to 1" pieces
1 large head of cauliflower, cut into florets
4 oz arugula (3 cups of loosely packed leaves)
Extra virgin olive oil for cooking
Salt and black pepper to taste

Continued, next page

1. Make the vinaigrette: Cover the dried mushrooms with warm water (about 1 cup) and soak until soft (15 to 20 minutes). Drain, strain and reserve the soaking liquid. Clean the mushrooms of any adhering dirt. Heat a small sauté pan on a medium-high flame. When hot, add just enough oil to coat the bottom of the pan and add the mushrooms. Add a pinch of salt, sauté for a couple minutes, stirring regularly until the mushrooms are lightly browned. Add the strained soaking liquid to the pan, and simmer to reduce to about 1/4 cup. Using a blender or immersion blender, blend the mushrooms, remaining cooking liquid, and vinegar until smooth. While blending, slowly drizzle in the extra virgin olive oil to emulsify. Taste and add salt if needed. If the vinaigrette becomes too thick to blend properly, add in a little cold water.

2. Roast the cauliflower: In a mixing bowl, toss the cauliflower with salt, black pepper, and enough oil to coat them. Spread out in a single layer on a parchment-covered cookie sheet and roast in a 350°F oven until lightly browned. This will take 20 to 30 minutes depending on your oven. Remove from oven, and let cool to room temperature.

3. Pan roast the mushrooms: Get a large, heavy-bottomed sauté pan hot on a medium-high flame. When very hot, add the mushrooms. Cook, tossing or stirring, until the mushrooms have released their water and it has evaporated off. Add enough oil to coat the pan, along with a little salt and pepper. Toss the mushrooms to coat, then put the pan in a preheated 375°F oven. Cook in the oven, tossing or stirring regularly, until the mushrooms are well browned.

4. Toss the cauliflower and the mushrooms together in a large mixing bowl, mixing in enough of the vinaigrette to evenly coat. Let marinate in the fridge for up to 2 hours.

5. To serve the salad, add the arugula, a pinch of salt, and a bit more vinaigrette to the bowl of marinated vegetables. You want only enough vinaigrette to barely coat all of the greens, so it's better to underestimate what you need on the first addition. You can always mix in a little more. Garnish with a Trumpet Jam-topped crostini.

Trumpet Jam

Makes about 3 cups of jam.

1 onion, peeled, halved and cut into thin slices

1 fennel bulb, halved, cored, and cut into thin slices

1 tsp neutral flavored oil

2 Tbsp unsalted butter

1 lb fresh black trumpets (or 2 oz dried, and reconstituted)

2 tsp salt

135g light brown sugar

¼ cup sherry vinegar

1. Heat a large, heavy-bottomed pan on a medium-low flame. When hot, add the oil and the butter. When the butter melts, add the onion and fennel, and cook, stirring regularly, until they are well browned. Be careful not to burn.

2. Add the black trumpets, and cook, stirring to mix in well with the fennel and onions. When the water released by the trumpets has reduced by about 75%, add in the salt, brown sugar, and sherry vinegar. If using dried, reconstituted mushrooms, add the soaking liquid. Continue cooking, stirring regularly, until only a small amount of liquid is left to coat the bottom of the pan.

3. Remove from the heat, and immediately pulse with a hand blender or food processor until the jam is almost smooth, but still has a little texture. After cooling, the jam will keep well covered in the fridge for many weeks.





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AV

AVGOLEMONO MUSHROOM SOUP

Serves 4 as an entrée or 8 as a starter

Mushroom Stock

There are 3 different ways to make a good mushroom stock for this soup, briefly discussed as follows.

First, if you have a lot of mushroom scraps, simply cover them with water, and bring to a boil. Reduce the heat to simmer for at least one hour. Strain and either cool down to refrigerate or use immediately.

Second, if you already have a flavorful stock (either vegetable or chicken stock will work, simply add mushroom scraps or your favorite dried mushrooms to the stock, and simmer for an hour, before straining out.

Finally, you can make a quick stock by covering an onion, 4 stalks of celery, a large carrot, 2 garlic cloves, and a handful of dried mushrooms with water, then bringing to a boil. The vegetables should all be roughly chopped. Add a bay leaf and a pinch of dried thyme, then lower the heat to a simmer for an hour, before straining.

Avgolemono Mushroom Soup

1 pound fresh mushrooms, cleaned and cut in ¼" thick slices

Note: A mix of porcini, and coccora are my favorites, but use any mushrooms or mix of mushrooms that are in season, like porcini and lobster.

Extra virgin olive oil for sautéing mushrooms

2½ - 3 quarts mushroom stock (see recipe notes above)

2 eggs

¼ cup (or a bit more) freshly squeezed lemon juice

1 cup cooked rice

1 bunch green onions, sliced thin

2 Tbsp fresh dill, chopped finely

Salt and freshly ground black pepper to taste

1. Sauté the mushrooms in the olive oil until they are a light golden brown. Season with salt, remove from heat, and set aside.

2. Heat the stock up to a gentle simmer, remove from heat, and season with salt and pepper. Whisk together the eggs and ¼ cup of the lemon juice. Slowly pour 2 cups of the hot stock into the lemon egg mix, whisking constantly to keep the eggs from curdling (scrambling).

3. Slowly pour the lemon, egg, and stock mixture into the hot soup, again whisking constantly to keep the eggs from curdling. Taste the soup and add lemon, salt, and pepper if needed. Serve immediately.

4. To serve, place a scoop of rice in each bowl, along with a generous portion of the sautéed mushrooms. Cover with a few ladlesful of the soup, then garnish with the fresh dill and green onions.

Note: Once the eggs have been added to the soup, it must not come back to a simmer or boil, or you will get scrambled eggs and a separated soup.



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AGNOLOTTI

Yields 6 to 8 generous servings.

The filled pasta can be frozen for future use.

Pasta Dough

2 cups all-purpose flour

2 eggs + 1 egg yolk

1 Tbsp extra virgin olive oil

Salt TT

1. Make a wide circular mound on your cutting board with the flour, and mix in the salt. Make a well in the center, and add the eggs and yolk into it, along with the olive oil.

2. Using a fork, carefully beat the eggs, and slowly incorporate flour from the edges of the depression into the eggs. When the egg mix starts becoming too thick to mix with the fork, scrape all of the doughy bits off of the fork with your fingers and add back to the dough. Start to knead the dough, folding in a little of the remaining flour each time until it comes together as a solid piece. Continue adding flour only until the dough is no longer sticky. At that point, use a scraper or knife to push the rest of the flour to the side.

3. Continue kneading for at least 5 minutes, until the dough becomes very smooth and homogeneous. If the dough feels a bit dry, a couple of drops of water on your hand will incorporate in while you knead. If the dough is too wet or sticky, you can lightly flour the board to incorporate a bit more flour.

4. When the dough is smooth, wrap it tightly in plastic and let sit for at least 30 minutes. If resting for more than an hour, rest it in the fridge. This step can be done several hours in advance.

Porcini Filling for Pasta

You can use any mushrooms you like for the filling. Even button mushrooms from the market will work great. Adding a bit of dried porcini will add a ton of flavor to any other mushrooms. Simply rehydrate them in the wine you will use in the recipe, and sauté them with the other mushrooms.

1 lb of cleaned, rough chopped porcini
2 cloves garlic, peeled and chopped fine
1 shallot, minced
4 or 5 sprigs of thyme, leaves only
Oil for cooking
½ cup dry white wine or Marsala
1 Tbsp unsalted cold butter, cut into pieces
Salt and black pepper TT

1. Dry sauté the porcini. Get a large, heavy-bottomed pan hot on a medium high flame. When hot, add the mushrooms, and stir, letting them release their water. When their water has been released, and then evaporated away, add enough oil to coat the pan. Lower the heat to medium, and continue to cook the mushrooms until they are lightly browned. Season with salt and black pepper.

2. Clear out a small area in the middle of the pan, and in that clearing add 1 tsp of oil, the garlic, and shallots. Let the garlic and shallots sizzle for about 5 seconds, then toss or mix in with the mushrooms. Do NOT burn the garlic or shallots.

3. Deglaze the pan with the white wine. Add the wine and scrape any browned bits off the bottom of the pan. Continue cooking until the wine is almost entirely reduced.

4. Remove from the heat, mix in the thyme leaves, and season well with salt and black pepper.

5. Blend the cooked mixture, adding a few pieces of cold butter at a time, until a somewhat smooth texture is achieved so that you can pipe it out into the pasta. After blending, adjust salt and black pepper.

Continued, next page

Filling the Pasta

1 recipe pasta dough and 1 recipe filling

1. Place the filling into a piping bag with a round $\frac{1}{4}$ " tip, or a disposable piping bag with a $\frac{1}{4}$ " diameter hole cut in the bottom.
2. Roll out pasta sheets on the next to the lowest setting on your machine. They should be thin enough to almost see through in good lighting, but not so thin that they easily tear.
3. Lay a pasta sheet down on the table and pipe a line of filling $\frac{1}{4}$ " up from the bottom edge, along the whole length of the sheet. Leave about $\frac{1}{4}$ " without filling from the end of the sheet on both sides.
4. Using your finger or a brush, paint a line of water down the length of the sheet, right above the filling.
5. Carefully roll the bottom edge of the sheet over the filling, gently pressing the pasta edge down against the line of water, sealing it closed. Make sure the entire line is sealed well, like a long thin tube.
6. Work from one end to the other sealing off individual agnolotti. First, push down on one end of the "tube," using your thumb or fingertip. Holding your fingertip down to keep it sealed, place another fingertip $\frac{1}{2}$ " up the tube, and press down to seal it off. This should leave a $\frac{1}{2}$ " x $\frac{1}{4}$ " little, stuffed pillow at the end of the tube. Holding down the seal on the inner edge of the pillow, press down $\frac{1}{2}$ " away again, creating another little pillow. Repeat this process, working down the whole length of the sheet.
7. Cut out the agnolotti: Using a fluted or straight roller, cut down the whole length of the sheet, leaving about $\frac{1}{4}$ " lip on all of the little pillows. Then using the roller, again, cut through the center of the pressed down area between each pillow to form your individual agnolotti. Carefully place them on a floured cookie sheet until ready to use. Make sure they are not touching each other, or they will stick together and get ruined. You can do 2 or 3 rows of agnolotti from each sheet of pasta. Agnolotti can be frozen in this form, and then tossed together in a freezer bag after frozen. They keep for several weeks in the freezer, and can be boiled as normal after they come out of the freezer.
8. To cook agnolotti, add to a pot of salted boiling water and give the water a stir. Let them cook for about 1 minute until they float to the top. Use a spider or slotted spoon to carefully remove the agnolotti from the water and toss with your favorite sauce.



CANDY CAP BRINED *and* BRAISED PORK BELLY

After braising, the pork belly can be cooled down and frozen in portions for later use.

Makes about 4 pounds of pork belly or 8 entrée-sized portions

4 lb piece of pork belly, skin removed and saved for other use

1 oz dried candy caps, divided into portions
of $\frac{1}{2}$ oz and two portions of $\frac{1}{4}$ oz

175g kosher salt

75g granulated sugar

50g brown sugar

$\frac{1}{2}$ gallon water

$\frac{1}{2}$ gallon ice water

$\frac{1}{2}$ bottle dry red wine

1 pint unsalted pork or veal stock

2 Tbsp cold, unsalted butter, cut into pieces

Continued, next page

1. Make the brine: Combine the sugars, salt and ½ ounce candy caps with ½ gallon of water. Bring to a boil, then turn off the heat and leave covered for 30 minutes. After 30 minutes, add ½ gallon of ice water.

2. Submerge the pork belly in the brine. If necessary, place a weight on top of the pork to keep it submerged. Leave belly in the brine, in the fridge, covered, for 18 to 24 hours. Remove belly and discard brine. Pat dry, and let rest uncovered on a rack in the fridge for 2 to 4 hours to dry the surface.

3. Brown the pork: Heat a large, heavy-bottomed skillet on a medium flame. When hot, place the pork, fat side down and sear until browned. Flip the belly and cook it meat side down, again searing until browned. Remove pork to a casserole or large, deep baking dish and pour out the rendered pork fat.

Note: You will likely need to cut the pork belly into 2 or 3 pieces to fit it into a pan. Cook the pieces one at a time, before proceeding.

4. Make the braising liquid: With the pan still hot, add the wine, and scrape up any stuck on browned bits. Add ¼ ounce candy caps and let the wine reduce by almost half. Add the stock and bring up to a simmer.

5. Pour the braising liquid and mushrooms into the pan with the pork belly, cover with parchment, then foil. Make sure the pork belly is in one layer — if necessary, divide into two pans. Bake in a preheated 350°F oven for 1½ hours or until very tender, but not falling apart.

6. Carefully remove pork from the baking dish to cool down. Strain and reserve the braising liquid in another container. Let the pork belly cool in the fridge for at least 4 hours (overnight is better) to firm up. To portion, cut the pork in ½" thick slices.

7. Make the sauce: When cold, scoop the layer of fat off the top of the braising liquid and discard. Add the liquid to a small saucepan, along with the remaining $\frac{1}{4}$ ounce of candy caps. Bring to a boil, and then lower to simmer. Let reduce by about two-thirds. Taste and adjust salt, if needed. Remove from heat, and swirl in pieces of cold, unsalted butter. If making the sauce in advance, wait to emulsify in the butter until right before serving.

8. To finish, heat a heavy-bottomed pan on a medium flame. When hot, place the portioned pieces in the dry pan. When lightly browned, turn and brown other sides. Serve immediately, topped with the sauce.



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10.06



YELLOW FOOT BUTIFARRA SAUSAGE

Butifarra is a traditional sausage from Spain with many variations all over the Spanish-speaking world. It's usually very simply seasoned and a bit garlicky. This version has a more festive sweet spice to it than most. In the myco-loving culture of Catalonia, many dishes pair different wild mushrooms with butifarra. Why not take it a step further and put the mushrooms right into the sausage?

If you don't have a meat grinder, you can mix the ingredients into ground pork. Make sure to chop everything very fine and mix well, as well as to let it rest in the fridge for an hour, so the flavors can come together.

The sausage can be frozen in portions for later use. Use any flavorful mushrooms in place of the yellow feet. Dried porcini and morels both make great substitutes. The concentrated flavor and aroma of dried mushrooms works better than fresh for flavoring sausages. Cook your fresh mushrooms to serve alongside the sausage.

Makes about 4 pounds of sausage

1 oz dried yellow foot mushrooms

4 lbs pork butt, diced in ½" to 1" cubes, very cold

35g salt

4g black pepper

¾ whole nutmeg, freshly ground

18 allspice berries, toasted and ground

½ tsp ground cloves

8g garlic, peeled and minced

Hog casings, optional

1. Cover the dried yellow foot mushrooms in warm water and let soak until softened, 10 to 15 minutes. When soft, strain the soaking liquid into a small pan and bring to a simmer. Reduce to about ½ cup, and remove from the heat. Cool to room temperature.

2. Meanwhile, chop the softened mushrooms into very small pieces.

3. Combine the meat, salt, spices, garlic, and chopped mushrooms in a large bowl, mix well and keep very cold until ready to grind. This can be done up to 1 hour before grinding.

4. Set up the grinder with a ¼" plate. Grind into a large mixing bowl set on ice.

5. Add the reduced soaking liquid to the sausage mix. Mix well until the sausage is sticky and thoroughly mixed.

6. Cook off a small piece in a sauté pan and adjust seasoning if needed.

Optional: If desired, case in hog casings in large spirals.

7. At this point, the sausage is ready to be cooked or added to any recipe in which you like to use sausage. I like to let the sausage rest in the fridge for at least an hour to help the flavors come together better. Sausage can also be frozen for later use.



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YELLOW FOOT EGGNOG ICE CREAM WITH HAZLENUTS

The biggest issue most people have when making ice cream is too many ice crystals. This makes for bad texture and mouth feel, and is often caused by excess water in the ice cream base. Fresh mushrooms are mostly water, and as such can create problems. Therefore, I only use dried mushrooms to make ice cream.

Makes about 1 quart of ice cream.

- 3 cups half and half
- 1 oz dried yellow foot mushrooms
- 7 egg yolks
- 4½ oz light brown sugar
- 3 oz granulated sugar
- Pinch of salt
- ½ of a whole clove of nutmeg, freshly grated
- ½ cup toasted, chopped hazelnuts

1. Soak the mushrooms in the half and half for 20 minutes to soften them up. When soft, remove the mushrooms, chop into small pieces and add back into the half and half. Stir in the nutmeg.

2. Combine the egg yolks, salt, white sugar, and brown sugar with a whisk, in the bowl of a stand mixer. At first, mix on slow speed to combine without sending the sugar flying out of the bowl, then turn up the speed to medium and mix until homogeneous, creamy, smooth, and light colored — about 1 minute. Stop a couple times to scrape down the side of the bowl with a spatula to make sure all of the sugar and eggs are well incorporated.

3. Scald the half and half: pour the half and half mixture into a pot, and place on a medium flame. Bring up to a boil, stirring regularly, so the bottom does not burn. As soon as it reaches a boil, remove from the heat.

4. Temper the eggs: Turn the stand mixer on medium-low, and carefully pour about one-fourth of the hot half and half mixture into the creamed eggs. Let the mixer run for about 10 seconds, then add another fourth of the hot liquid, allowing to run another 10 seconds. Finally, add the remaining liquid into the mixer, and let run for another 15 seconds.

Note: If you pour all of the hot liquid immediately into the egg mix, you will get scrambled eggs, ruining your ice cream.

5. Transfer the contents to a mixing bowl. Set the bowl on top of a pot with simmering water, creating a bain-marie. Start whisking, making sure to continually scrape the sides and bottom of the bowl. Keep the bottom of the bowl at least 1½" above the surface of the simmering water.

6. Continue whisking the mixture until it thickens up. A lot of variables determine how long this takes, including the size of the bowl, its fit in the bain-marie, and the starting temperature of your ice cream base. It should take a few minutes of whisking, though, as the thickening won't begin until the mix reaches 175°F to 180°F.

Note: It is possible to do steps 5 and 6 more quickly, directly on a burner, without the double boiler, but it takes a very practiced and cautious hand not to scramble your eggs. I advise against it unless you are very experienced with this kind of technique.

7. Cool down the ice cream base and place it in the fridge. Refrigerate for at least 4 hours, and no more than 24 hours.

8. Freeze the ice cream based on the instructions for your ice cream machine. Stir in the chopped hazelnuts after removing from the machine, being sure to disperse them evenly throughout the ice cream. Place in freezer until fully set up, which will take several hours.



PRINCE ALMOND CAKE

This flourless cake will yield 8 slices. Consider making a mushroom stencil to decorate your cake.

Butter or nonstick spray to grease pan

6 eggs, separated

75g granulated sugar

Pinch of salt

300g almond meal (ground almonds)

15 almonds chopped coarsely with a knife

Zest from 1 lemon

1¼ cups candied prince purée (See next recipe)

Powdered sugar for garnish

1. Grease a 9" circular pie or tart pan with butter or non-stick spray. Cover the bottom of the pan with a piece of parchment paper, cut to fit.

2. Cream the egg yolks and sugar: In the bowl of a stand mixer, whip the egg yolks, salt, and sugar on high speed, stopping to scrape the bowl down with a spatula a couple of times. Continue until the eggs get light colored and thicker, 1 to 2 minutes.

3. With the mixer off, add the candied prince purée and lemon zest, then mix on low speed until homogenous. Turn the mixer off, then add the almond meal and chopped almonds. Mix on low speed until the ingredients are all evenly incorporated.

4. Whip the egg whites to stiff peaks. Fold one-third of the egg whites into the batter to loosen it up a bit. When thoroughly mixed in, fold in another third of the egg whites, trying to not fold the air out of the meringue. Repeat with the final third of the whipped egg whites, being as careful as possible to not press the air out of the batter. Pour the batter into the prepared pie dish, and spread evenly, again, being careful to not press any air out of the batter.

5. Bake in a preheated 325°F oven until a toothpick inserted in the center comes out clean, 35 to 45 minutes. Remove from oven and cool on a rack. When cool enough to handle, run a knife around the edge of the pan to release the cake, and invert onto a plate or board. Remove the paper and let cool to room temperature.

6. When cool, place your stencil (if desired) in the center of the cake, and sift the powdered sugar generously over the top of the entire top of the cake. Remove the stencil, slice and serve.

CANDIED PRINCE PURÉE

450g (about 1 lb) of mushrooms, cleaned and cut to desired size
(or left whole, if small)

300g granulated sugar

Water to cover

1. Put the mushrooms and sugar in a heavy-bottomed pot that fits them somewhat snugly. Add enough water to cover the mushrooms. Bring them up to a boil, then lower the heat to simmer gently, uncovered. The mushrooms usually release a lot of water as they start cooking, so they will be swimming in liquid for a while.

2. Keep simmering until the liquid reduces down far enough that it starts to thicken up to a maple syrup consistency. Remove from heat and let cool to room temperature. Purée and store in sealed containers in the freezer until needed for the Prince Almond Cake.



CHEF CHAD HYATT

Chad Hyatt is a classically trained chef who has spent most of the last decade cooking in some of the better restaurants and private clubs around the South Bay and SF Peninsula. He spends his free time hunting for and learning about mushrooms, with a particular interest in exploring underappreciated edible species. He has worked with various mushroom clubs and private classes to give demos, teach, and cook special dinners focused on wild mushrooms. He loves seeking out new techniques and traditional ethnic recipes from all over the world. His new cookbook, *The Mushroom Hunter's Kitchen*, has just been released and is for sale at the dinner marketplace.

TheMushroomHuntersKitchen.com

ALEXANDER VIAZMENSKY

Special thanks to Alexander Viazmensky for allowing us to use his marvelous botanical art in this year's poster and brochure. Thanks to Irina Valioulina for connecting us to the artist and to his agent, Michael Peltsman. To purchase the art, contact Michael at:

AlexanderMushrooms.com



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ACKNOWLEDGEMENTS

Heartfelt thanks to our community neighbors, friends, and supporters who generously shared their libations and produce with us.



ROEDERER ESTATE



— Eric Schramm's
Mendocino Mushroom Company

— Bee Hunter Wine — *Always Bee Huntin', means that we follow our instincts and believe life is a search for fruitful experiences that leads us to the sweetness of life.*

— Fathers + Daughters Cellars

— Fort Bragg Bakery



— Fortunate Farm, Caspar

— Maple Creek Winery



— North Coast Brewing Company
Prangster European Golden Ale

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— Pelican Bread Company

— Roederer Estate
Anderson Valley Sparkling Wines

— Terroir 95470
2016 Redwood Valley Sangiovese Rosé
What's in a zip? Chance a sip!

— Thanksgiving Coffee Company
Not just a cup. But a just cup.

— Zeni Ranch

— Studio Z Mendocino
fine printing and design



MORE ACKNOWLEDGEMENTS

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Wild Mushroom Exhibit courtesy of
Eric Schramm and Mario Abreu.

