

CASPAR COMMUNITY CENTER

Caspar Community Center, an historic schoolhouse in the heart of a peaceful rural village on California's scenic north coast, is available for conferences, events, meetings, and classes. Caspar Community governs itself by consensus according to its mission statement, "To Preserve and Protect the Quality of All Life in Caspar." We value inclusion—if you think you are a Casparado, you are! —and sustainability: we are working from a hundred-year plan and expect to keep on doing what we keep on doing for a very long time. Governance is managed by the Caspar Community Board.

15051 Caspar Road — Box 84
Caspar, California 95420
707.964.4997 caspar@mcn.org casparcommons.org

MENDOCINO COAST MUSHROOM CLUB

Join us and meet, play, and socialize with other local mushroomers. We are a fledgling group on the Mendocino coast in northern California. We are currently focused around the Elk to Westport area, but with enough interest, can expand to include the whole coast.

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

MEMBER BENEFITS:

Invitations to forays

Exclusive mushroom recipes

Discounts on events

Be in the loop on mushroom news along the Mendocino Coast

To join, fill out the simple membership form at
mendocinocoastmushroomclub.weebly.com

Find us on Facebook: [facebook.com/mendocinocoastmushroomclub](https://www.facebook.com/mendocinocoastmushroomclub)

MENDOCINO COAST MUSHROOM CLUB PRESENTS



MUSHROOM MANIFESTO

A MYCOLOGICAL INQUIRY INTO DINNER

CASPAR COMMUNITY CENTER
PUB NIGHT SEVENTH ANNIVERSARY
FRIDAY, NOVEMBER 10, 2017
CASPAR, CALIFORNIA

APPRECIATION

Lead Chef CHAD HYATT

Additional Chefs

MOLLY BEE, ALISON GARDNER AND MERRY WINSLOW,
THOMAS A. JELEN, ELLE MATTHEWS,
ANTHONY MICHAEL BLOWERS, SETH JOHNSON, ERIKA MILLS

Chefs' Assistants

MARIO ABREU, PAULA GLESSNER,
MARY-ELLEN CAMPBELL
GABRIELLE LEVINE, ANNE THOMAS

Mendocino Coast Mushroom Co-Chairs

PAT FERRERO AND EVAN MILLS

Caspar Community Center Event Manager and Focaccia Baker

DANA FOX

Communications and Meeting Coordination

JILL SURDZIAL

Brochure & Menu Team

PAT FERRERO — *Wrangler*

EVAN MILLS AND JILL SURDZIAL — *Production*

ZIDA BORCICH — *Design*

LYNN COURTNEY — *Mushroom Illustrations*

Guest Chef Lodging — MARYLYNN HENES

Mushroom Donations & Support

MENDOCINO MUSHROOM CO., ELLE MATTHEWS,
SETH JOHNSON, ANTHONY MICHAEL BLOWERS,
ERIC SCHRAMM, MENDOCINO MUSHROOM COMPANY,
HARVEST MARKET, HOPPER'S DAIRY, FORTUNATE FARM

Wild Mushroom Exhibit Courtesy of

ERIC SCHRAMM, MENDOCINO MUSHROOM COMPANY

MENU

Appetizers

Sea Palm & Black Trumpet Salad* 6

House-baked Focaccia with Three Mushroom Spreads* 8

Dried Porcini and Candy Cap French Onion Dip

Chanterelle Tapenade

Chanterelle Pesto

Soups

Cup 4 Bowl 7

Tom Kha Soup*

Cream of Porcini Soup

Entrees

Pork Duo with Mixed Mushrooms 18

Candy Cap Brined & Braised Pork Belly
and Morel Butifarra Sausage

Homemade Potato Gnocchi with Porcini Chestnut Purée* 16

Desserts

6

Forager's Candy Cap Shortbread*

Triple-Layer Truffles with a Cacao-Date-Nut Crust,
Candy Cap Butter Cream Mantle, and Chocolate Ganache Core*

Wild Huckleberry Cobbler with Candy Cap Whipped Cream*

Libations

Candy Cap Chai or Mint and Candy Cap Tea 3

* *Vegetarian*

MUSHROOMS FEATURED IN THE RECIPES:

Boletus edulis / *Boletus rex-vereis* — King Bolete, Porcini, Spring King,

Cascade Bolete, Cep, Penny Bun, Gamboni

Lactarius rubidus / *Lactarius rufulus* — Candy Cap, Curry Milkcap

Morchella angusticeps mixed complex — Morel, Black Morel

Craterellus cornucopioides — Black Trumpet,

Black Chanterelle, Horn of Plenty

Cantharellus cibarius / *Cantharellus formosa* — Chanterelle,

Girolle, Pfifferling, Capo Gallo