

Come One, Come All, to the NMA's 2020 Survivors' Banquet!

THINGS TO DO

Put March 21 on your calendar to renew and celebrate your connection to the NW Mushroom Association, and get enthused about a new year of forays and fun!

Sign up for one or more tasks as soon as you can to make our annual meeting a success. *A full list of tasks and coordinators was sent to you in a Google groups email. Or contact Linda Magee, 360NMAtreasurer (a) gmail.com.*

All NW Mushroom Association members, new and old, are warmly invited to the annual Survivors' Banquet on March 21. This is a great opportunity to savor delicious food (**it's a potluck, bring your own plates and utensils**), socialize, listen to an informative talk and slide show by Dr. Fred Rhoades, find something interesting to take home for the "oldies but goodies" books and magazines, and participate in the annual membership business meeting, a very important part of being a member.

The meeting will be held in the Squaticum Yacht Club, 2633 South Harbor Loop Drive, Bellingham, WA, starting officially at 5:30 with socializing and appetizers for a half hour, before the potluck at 6.

The Annual General Meeting will begin at 6:30 followed by a talk and slide show by Dr. Fred Rhoades. Clean-up should start around 8.

We need volunteers to come at 5 or earlier to help with setting-up, help us throughout the program, and stay late to clean up and clear the venue.

Showing up earlier would guarantee that:

1) The food tables will be ready for folks to dive in at 6. Linda and Deborah will coordinate volunteers for this. **Please label all dishes being with type of mushroom and ingredients for those with food sensitivities). See below for a list of acceptable mushrooms to be included in dishes.**

2)The coffee/tea service will be ready to go.

3)The tables and chairs will be set up

4) The tables will be decorated appropriately (artistic skills needed).

5) And last but not least, that the space we used will cleaned up: supplies boxed up, leftover food taken home, tables and chairs folded back up, so the venue is left uncluttered and clean by 8:30. **The more people help with this, the less burn-out for the few.**

To give members a heads-up, here are some of the things to be discussed at the General Membership Meeting at 6:30:

- 1) Hosting forays
- 5) Future plans: Mushroom Mayhem and the 2020 Fall Mushroom show
- 6) Proposed bylaw changes

A reminder to wear your ID card if you have it. If not, see Mariella Kerr, our membership coordinator..

Below is a list of acceptable edible mushrooms you may include in your potluck dish. Limit them to commercially raised fungi, such as from Cascade Farms, or if they're wild and collected by you, only these:

Boletus edulis- porcini, cape, king bolete, etc.
Boletus rex-veras- spring king
Boletus mirabilis- admirable bolete
Cantharellus species- chanterelle
Coprinus comatus- shaggy mane
Hericium species- lion's mane and bear's head
Hydnum repandum and Hydnum umbilicatum- hedgehogs
Morchella species- morel; no Verpa, Ptychoverpa, Helvella or Gyromitra
Tuber gibbosum & Tuber oregonense- Oregon white truffles
Lactarius fragilis
Lepista nuda- wood's blewit
Leucangium carthusianum- Oregon black truffle
Pleurotus pulmonarius, Pleurotus populinus & Pleurotus ostreatus (& other cultivated
NW oysters and cultivated (in PNW) oysters
Sparassis crispa- cauliflower
Tricholoma magnivelare- American matsutake
Hypomyces lactifluorum on Russula brevipes- lobster
Agaricus augustus- prince agaricus
Agaricus brunnescens (=A. bisporus)- cultivated crimini, portobello
Lentinula edodes- cultivated shiitake
Flammulina velutipes- cultivated (only) enokitake
Tuber melanosporum- French black truffle
Tuber magnatum- Italian white truffle

No raw mushrooms, even store bought and dried mushrooms (after rehydration), should be thoroughly cooked

