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Search

[Home](#)
[Calendar](#)
[Membership](#)
[Meetings](#)
[Mycena News](#)
[Fungus Fairs](#)
[Forays](#)
[Photos](#)
[Culinary](#)
[Education](#)
[Cultivation](#)
[Toxicology](#)
[Miscellanea](#)
[Members Only](#)
[Store](#)
[Contact](#)

Events

47th ANNUAL FUNGUS FAIR - MYCOLOGICAL SOCIETY OF SAN FRANCISCO			
SUNDAY, December 4, 10 a.m - 5 p.m.			
10:30 am - 5 00 pm	A Day of FUNgi		Auditorium
	Activities for all ages. Make buttons, mushroom models, ink prints, collages and more, dye fabrics...		
10:30 - 11:30 am	Cooking Demonstration	Chef: Seth Peterson	Auditorium Stage
	Seth Peterson, permaculture chef, was trained in the Bay Area and Latin America and enjoys from-scratch cooking and traditional culinary technique, from pig butchery to cheese-making.		
11 00 am - noon	Habitat, Ecology and Life Cycle of Fungi - What IS a Mushroom, Anyway?	J.R. Blair	Recreation Room
	J.R. Blair is a lecturer in biology at San Francisco State University and the director of the SFSU Sierra Nevada Field Campus near Yuba Pass. He obtained his Masters degree in 1999 studying under the MSSF Science Advisor, Dr. Dennis Desjardin. His thesis was Fungi Associated with Arctostaphylos in Central California. He has been a member of the Mycological Society of San Francisco since 1983. He was the president of the MSSF 2007-2009 and was the Fungus Fair chairperson for five fairs at all three of the recent venues: Oakland Museum of California, Lawrence Hall of Science and San Francisco County Fair Building. He has been teaching mushroom identification workshops for MSSF for about five years. Currently he is a lecturer of biology at SFSU and is the director of the University's Sierra Nevada Field Campus.		
Noon - 1 pm	Cooking Demonstration	Chef: TBD	Auditorium Stage
12:30 - 1:00 pm	Mycopsychedelia: The Magic Mushrooms	Britt Bunyard, PhD	Recreation Room
	Britt Bunyard is the founder, Publisher, and Editor-in-Chief of the mycology journal Fungi which has the largest circulation of any mycological publication in North America. He also has worked as a full-time Biology professor in Ohio and Wisconsin, teaching a broad range of undergraduate and graduate courses in Evolution, Microbiology, Mycology, Invertebrate Zoology, Biochemistry, and Environmental Science. This talk is for general audiences with no need for advanced mycological education. The presentation will discuss the science and lore, with lots of pretty images, of psychedelic mushrooms... their discovery, their chemistry, their legal / illegal status, and where they occur worldwide. A particular emphasis will be on the genus Psilocybe as this group is the most		

	well-known for their psychotropic properties and most recently have gotten a great deal of attention for potential as a powerful therapeutic agent.		
1:30 - 2:30 pm	Cooking Demonstration	Chef: David Campbell	Auditorium Stage
	David Campbell is a truffle and edible mushroom expert, wine aficionado, current president of Mycological Society of Marin County, past president of the Mycological Society of San Francisco, principal of Wild About Mushrooms Co., and founder of MycoVentures, a company that leads fungi-centric gourmet & wine tours in northern Italy.		
1:30 - 2:30 pm	The Gardener's Guide to Mushroom Cultivation	Ken Litchfield	Recreation Room
	Ken Litchfield began his career as a botanist, biological illustrator, and instructor as a student in the art and biology departments at Texas State University. Ken is currently a naturalist with a professional background working and teaching in science, writing, technical illustration, computer graphics, photography, lapidary, and human health and fitness. He consults, instructs, and trains at various organizations, institutions, and homesteads. For over 15 years he has been the Cultivation Chair for the Mycological Society of San Francisco, and incorporates the fermentation arts into his activities and teachings at Counter Culture Labs on Wed eves. At community college level Ken has taught Mushroom Cultivation, Beneficial Beasts in the Garden and Landscape, and Growing and Using Healthful Herbs, basic "applied biology" utilizing the Mushroom, Animal, and Plant Kingdoms and their interrelationships in the garden and landscape.		
3:00 - 4:00 pm	Cooking Demonstration	Chef: Curt Haney	Auditorium Stage
	<p>Curt will be cooking up delicious wild mushrooms on Sunday December 4th 2016 at the annual MSSF Fungus Fair. Curt was first introduced to fungi at a Mycological Society of San Francisco, (MSSF) Culinary Dinner 13 years ago and was instantly hooked on cooking mushrooms.</p> <p>He has served on the MSSF Council for the past 12 years and has held several positions, including Councilor, Merchandising Chair, Vice President, and President. Curt is currently, and for the past 7 years has been, the Camp Director for the [annual] 3-day MSSF Mendocino Woodlands Foray. He has also been the director of the MSSF annual 3-day spring Morel camp/foray at Camp Mather and various other locations in the Sierras.</p> <p>Curt is an avid mushroom collector and every year gathers fungi from as far away as Oregon, Washington, and Colorado.</p> <p>When not traveling for his part-time business "Just Mushroom Stuff" he's searching for new choice edible mushroom locations in San Francisco and other nearby locations. Curt is a superb urban forager, discovering many choice edibles right in San Francisco, including: Morels, Porcini, Shaggy Parasols, Hedgehogs, Oysters, Chicken of the Woods, and the Prince.</p>		
3:30 - 4:45 pm	Medicinal Mushrooms--Benefits, Practical Uses, Recent Research, Controversies	Christopher Hobbs, Ph.D., L.Ac., A.H.G	Recreation Room
	Dr. Christopher Hobbs is a fourth-generation, internationally renowned herbalist, licensed acupuncturist, herbal clinician, research scientist, consultant to the		

dietary supplement industry, expert witness, botanist, mycologist with over 35 years of experience. The author or co-author of over 20 books, Christopher lectures on herbal medicine world-wide. He has taught at universities and medical schools such as Stanford Medical School, University of California Santa Cruz, Bastyr University and the National School of Naturopathic Medicine, and most recently for 7 years at UC Berkeley as a GSI and lecturer. He earned his Ph.D. at UC Berkeley, one of the world's most prestigious universities, with research and publication in evolutionary biology, biogeography, phylogenetics, plant chemistry, and ethnobotany.

Some recent and past book titles:

Grow It, Heal It (Rodale Press)

The Peterson Field Guide to Medicinal Plants of the Western U.S. (Houghton-Mifflin)

Women's Herbs, Women's Health (The Book Publishing Company)

Herbal Remedies for Dummies (Wiley)

Medicinal Mushrooms (Book Publishing Co.)

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RESEARCH ON OTHER MUSHROOM FESTIVALS

Mushroom Festival, Kennet Square, PA – mushroomfestival.org (610) 925-3373
always the weekend after Labor Day (note: this area of PA is home to many commercially cultivated mushroom producers & distributors)

Our Mission The mission of The Mushroom Festival is to promote the mushroom, educate consumers about the health benefits of mushrooms, and to promote tourism in Southern Chester County, all while financially supporting local and regional charities through a grant process.

Festival Facts

Festival attendance can reach 100,000 visitors over the two-day Street Fair!

- The Mushroom Festival is a family event, attracting guests of all ages.
 - **The Street Fair is a mile-long event through the Borough of Kennett Square.**
 - Festival attendees generally come from the quad-state region of Pennsylvania, New Jersey, Delaware, and Maryland. We attract visitors from across the country and have international guests each year. Over the past few years we've seen a rise in visitation from the Baltimore and Washington DC areas.
 - The Mushroom Festival is advertised on a local, regional and national level.
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These two ideas from telluridemushroomfest.org:

Maybe collaborate w/ Mendo Film Fest for a mushroom themed movie like this one?

Dying to Know: Ram Dass and Timothy Leary – There will be a special screening of the film “Dying to Know” by director Gay Dillingham. Robert Redford narrates this beautiful film about the deep and loving friendship between notorious scientists Ram Dass and Timothy Leary. Dass and Leary gained fame over psychedelic drug research conducted at Harvard in the 1960s. This film contains rare and never-before-seen footage from the psychedelic sixties. It is a perfect reminder of what happened in the past as we live through a psychedelic renaissance carrying on the important work that was started decades ago.

add a WILD FOODS DINNER a to the foraged food idea?

WildFoods Dinner with Katrina Blair \$40 – Join forager and wild foods advocate, Katrina Blair, for a meal prepared from locally procured wild foods, as well as wholesome organic farmed items. Katrina will walk to the Telluride Mushroom Festival from Durango (a week-long hike) and collect much of the fare for the WildFoods Dinner on her way. You won't believe how amazing Katrina is! She gave a TEDxTalk called "13 Global Plants for Survival," and is the founder of the Local Wild Food Café at Turtle Lake Refuge. The dinner is sure to consist of delicious and elegantly prepared roots, mushrooms, berries, leaves, seeds and needles from evergreen trees, dandelions, amaranth, lamb's-quarter, high-alpine bistort and plantain that you'll have to try to believe. Don't miss this unique opportunity to meet Katrina and enjoy living food from wild lands. Tickets are limited, so purchase early for this unique event.

McCloud Mushroom Fair: May 27-28, 2017 contact Darlene Mathis (530)859-2634
<http://www.mccloudchamber.com/mccloud-events//13th-annual-mushroom-festival>

This excerpt from their website:

“Begins at 10 A.M. on Main Street McCloud. Mushroom Vendors, Wine Tasting, Special Mushroom Delicacies, Cooking Demonstrations, seminars and educational booths on Mushroom harvesting. Games and prizes. Live musical entertainment begins at 11:30 A.M. and lasts all day. Blues, Acoustic and Country Rock bands. Live Band in the evening.

***** Attention Vendors *****

To ensure acceptance for the for the McCloud Mushroom Faire, your products should be mushrooms (fresh or dried) or mushroom-related items (books, art, etc.). We are also accepting prepared foods, desserts and all food/drink-related items (i.e. spices, canned goods, cutlery, gardens etc.). To make the Faire unique and successful for everyone, we are limiting the number of vendors in other categories.”

Note: Vendors charged as follows:

Food Vendor \$180; Craft Vendor \$85, Non-profit Vendor - \$50

You don't have to be just a fan of mushrooms to enjoy McCloud's festival. There will be wine tasting and music, as well as informative workshops – “all handmade products, like artisans, mushrooms, herbal products, and garden-type things,” Mathis says. Plus, it is a requirement that each food vendor offers one dish that includes mushrooms. The pulled-pork sandwiches are a hit, and the candy-cap mushroom ice cream is always a favorite. Bay Area chefs will be creating a formal mushroom dinner for an additional ticket price.

IDEA FOR KEYNOTE TALK.....Products made from Mycelium Biology:

Mycoworks.com from leather to building materials to furniture, this company, is using mycelium to change the world! A talk by founder Phil Ross would most likely be a **big** draw.

for more info: https://www.youtube.com/watch?v=jBXGFOk5_Rs

An example of a 'Forage Festival': Big Sur Foragers Festival.org

The three day festival affords Big Sur area restaurants the opportunity to host the culinary expertise of notable chefs who will be preparing unique fare ranging from rustic to elegant, paired alongside the central coast region's amazing selection of wine and beer....Carmel Valley Ranch will also host the Foragers Festival's popular **Fungus Face-Off** on Saturday, January 14, in a beautiful tented setting on the resort's Pete Dye-designed golf course. This popular event sells out early. There are 250 available tickets, priced at \$65 per person. The price includes samples of foraged foods prepared by local chefs, award winning local wines to taste and samplings of local craft beers. A selection of handcrafted items will also be available for purchase from local artisan vendors.

C'mon Home to Eat is a month long celebration of our bounty of local food in Anderson Valley and the wider Mendocino County. As the garden slows down and the farmers pick the last of their crops, it's a perfect time of year to challenge yourself to eat as locally as possible throughout the month of October. We hope you'll join us in the challenge and at the many events planned for C'mon Home to Eat.

The 2016 Calendar keeps you in the loop about:

- special local food dinners at participating restaurants – you can get the discount coupons for the participating restaurants by asking at Boont Berry, the Boonville General Store and the Saturday morning Boonville Farmers' Market – they are good for the local food item on the menu that night – see the calendar for the dates of the special nights
- fundraising community dinner
- the farmers' market and its special events
- month long specials
- restaurants, farm stands, and other spots to purchase and enjoy local food
- fermentation fair at the AV Grange