

Chefs, diners look forward to abundant harvest during Wild Mushroom Celebration

Savor local mushrooms paired with regional drinks, food

LONG BEACH PENINSULA, Wash. — From wines originating in truffle fields to boletes and brewery pairings, events during the 14th annual Wild Mushroom Celebration promise to serve up earthy and delectable delights.

Held on the Long Beach Peninsula from Oct. 1 through Nov. 15, the anticipated abundant bloom and wide variety of edible wild mushrooms will be exalted with mushroom-themed dinners, foraging and identification workshops, weekend getaways, menu specials and more.

“Forecasts for plenty of rain later this month bode well for this year’s wild mushroom harvest,” said David Campiche, peninsula wild mushroom expert who owns the Shelburne Inn Restaurant & Pub with his wife, Laurie Anderson. “We look forward to sharing the bounty of one of the richest culinary regions in the Pacific Northwest during this fall’s celebration.”

Inspired by wine from grapes grown in truffle-inoculated vineyards, Chef Michael Lalewicz will team with Willamette Valley’s Left Coast Cellars for The Depot’s 12th annual Wild Mushroom Dinner at 7:30 p.m. Friday, Oct. 2. Oxtail and porcini soup, black trumpet risotto, chanterelle pork loin and a chocolate truffle stout cake will be paired with craft, estate and sustainable wines from Left Coast Cellars’ Truffle Hill vineyard. The cost is \$85 per person (plus tax and gratuity). Reservations are required and can be made by calling 360-642-7880.

The Shelburne Restaurant will present its sixth annual Wild Mushroom and Pike Brewing Co. Dinner at 7 p.m. Friday, Oct. 23. Co-hosted by Charles and Rose Ann Finkel and Pike Brewing Co. founders, Shelburne chefs will art-



Submitted photo

The Wild Mushroom Celebration runs from Oct. 1 to Nov. 15.

fully pair a variety of beers such as Pike Tinkertown Tart, Pike Harlot’s Harvest Pumpkin Ale and Pike Wood-Aged Kilt Lifter with courses featuring locally harvested wild mushrooms — wild mushroom arancini, smoked salmon salad and pickled mushrooms, wild mushroom ragout, wild mushroom sausage and a porcini avocado mousse. Cost is \$65 per person (plus tax and gratuity). Call 360-642-4150 for reservations.

Boreas Bed & Breakfast Inn will present Boreas’ Wild Mushroom Celebration Special Nov. 13, 14 and 15. The package features a four-course Wild Mushroom & Wine Pairing Dinner Saturday, Nov. 14 at The Depot Restaurant, and a five-course Wild Mushroom Sunday Brunch with forager Veronica Williams of All Wild. Exclusively to Boreas guests, a private foraging with Williams has also been arranged. For package details and reserva-

tions, call 360-642-8069.

For those wishing to learn how to identify and gather edible mushrooms, Fort Stevens State Park will offer programs and short hikes covering the identification, regulations and uses of wild mushrooms. Program dates are Oct. 3, 17 and 24 and Nov. 8, 14 and 28. Meet at Coffenburg Lake; parking fee is \$5. Mushroom identification hikes will be held Oct. 4, 11, 14, 21 and 25 and Nov. 10, 15 and 29; meet at Battery Russell. Both the programs and hikes begin at 1 p.m. For more information, contact Ranger Dane Osis at 503-861-3170, ext. 41 or email dane.osis@oregon.gov

Other Wild Mushroom Celebration highlights include a three-course Wild Mushroom Chef’s Tasting Menu beginning Oct. 1 at Pickled Fish. Paired with a cocktail, wine or beer, the special will showcase wild mushrooms, cranberries and other local harvests.

Throughout October, Jimella & Nanci’s Market Cafe will feature wild mushrooms in nightly specials.

Veronica Williams will give a free table-talk on identifying edible mushrooms, the how-to of foraging, as well as the dos and don’ts at 3 p.m. Friday, Oct. 2 at the Columbia Pacific Farmers Market. Wild mushrooms and other foraged fare will be available for purchase.

42nd Street Café & Bistro will celebrate wild mushrooms Oct. 23 and 24 with local wild mushrooms at breakfast and a multi-course dinner of dishes featuring local wild mushrooms, prix fixe and a la carte.

The Shelburne Restaurant’s Wild Mushroom & Wine Dinner with Terra Blanca Vintners will take place Nov. 6.

The Cove Restaurant will include a wild mushroom dinner every Friday and Saturday evening, and Lost Roo will offer a wild mushroom burger throughout the celebration.

Boreas Bed & Breakfast Inn will feature wild mushrooms three or more times a week in the gourmet breakfasts served to overnight guests throughout the celebration.

Wild mushroom books will be available at Time Enough Books and Adelaide’s Coffee & Books.

For more information and to view a complete schedule of events, go to www.wild-mushroomcelebration.com or call 360-642-2400.



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Hear The Social Animals, from Duluth, Minnesota, perform at the Fort George.

Social Animals play the Fort

ASTORIA — The Social Animals will perform at 8 p.m. Sunday, Oct. 4 at the Fort George Brewery. All ages are welcome; there is no cover.

The Social Animals are a van-living, beer-drinking young band. They speak through sarcastic and thoughtful lyrics splattered across a canvas of indie rock/Americana instrumentation.

They don’t do backflips at live shows or slide across their knees into guitar solos. Instead, they play their music passionately, leaving room for a dance party in a crowded club, or one too many glasses of wine and a cab ride home from a listening room.

Between songs, their dry commentary on the status of their lives and the world

around them often causes people to look up from their phone screens, an action known to be scary and difficult for people throughout the nation.

The band recently finished an album recorded at Ice Cream Party Studios in Portland. The studio (owned and used by Modest Mouse) is as eccentric, hidden and professional as it is smoky.

Produced by Steve Berlin (Los Lobos, Deer Tick), the album highlights Social Animals’ shift toward indie rock, while simultaneously retaining the band’s Americana edge. Captured almost completely live, the album showcases the band’s growth as a professional entity, driven by powerful vocals and the dirt of endless touring.

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