



MR. DOOBEE'S has products to **WARM UP** all my special parts - even on colder nights!

Life is great after a visit to MR. DOOBEE'S - Just minutes from Long Beach (opening soon)!

Don't forget - we're still in **RAYMOND!**

Always discuss with your healthcare provider prior to combining or substituting cannabis with or for your current medications.

MR. DOOBEE'S
Natural High Store

2870 Ocean Avenue
Raymond, Washington
Between Raymond & South Bend on
Highway 101 at mile post 56

360-875-8016
www.mrdoobees.com

Leafy
Leafly
Leafly

This product has intoxicating effects and may be habit forming. Marijuana can impair concentration, coordination and judgement. Do not operate a vehicle or machinery under the influence of this drug. There may be health risks associated with consumption of this product. For use only by adults twenty-one or older. Keep out of reach of children. All advertised prices in this ad are "While Supplies Last."

Coaster Theatre Playhouse's Halloween Bash

Featuring guitar virtuoso
Aaron Larget-Caplan

October 29, 2016

THE EVENING INCLUDES:

- ▶ Performance of Aaron Larget-Caplan's *Monsters & Legends*. Partly inspired by Mexico's Day of the Dead holiday.
- ▶ Costume Competition
- ▶ Belly Dance presentation
- ▶ Plus many Halloween revelries and delights.



Tickets: 503-436-1242
coastertheatre.com
108 N Hemlock Street
Cannon Beach, OR



GRAB BAG

Q&A // FOOD // FUN



SUBMITTED PHOTO

Boletus edulis has many names, all of which are synonymous with delicious.

Wild SIDE

Boletus edulis

King bolete

By LYNETTE

RAE MCADAMS

Perhaps the world's most beloved mushroom, there is a common name for *Boletus edulis* in just about every country in the Northern Hemisphere. Italians know it as "porcini" (piglet), to the French it is a "cep" (trunk), and in Germany, they refer to it as the "Steinpilz" (stone mushroom). But no matter what they call it, no matter how it is pronounced — its every name is synonymous with "delicious."

Prized for its tender meatiness and full, earthy flavor, the king bolete can grow to large sizes, reaching almost 10 inches in height, with a cap that can be up to 12 inches wide.

Although found in both deciduous and coniferous forests, here along our coast, where this delicacy grows prolifically, it prefers the company of pine and spruce. Distinguished by a big, round, fleshy cap (usually brown or tan in color), which grows atop a short, white, plump stalk, this mushroom is one of the most sought after in our region. A delight either fresh or dried, it is a revered wild food among culinary circles.

Like all mushrooms, *B. edulis* is a fungus, and so considered one of the planet's great recyclers; transforming plant matter into soil, they thrive on Earth's debris. This particular fungus also happens to be

mycorrhizal, meaning that it forms a very special, symbiotic relationship with the trees under which it grows. The underground network of thread-like structures that supports the life of a mushroom — called the mycelium — grows around and between the roots of its forest neighbors, delivering more water and nutrients to the tree, and in return, receiving sugar from the tree's process of photosynthesis. This unique relationship also makes it impossible to cultivate this species of mushroom synthetically.

Though no one unlearned in the ways of edible fungi should ever attempt to pick or eat a mushroom without the accompaniment of an experienced guide, the king bolete is an excellent mushroom for beginners, as it is easy to identify and has no poisonous look-alikes. But be prepared, as hands-on learning can be hard to come by: Most foragers love this mushroom so much, they tend to get a little greedy!