

**BANQUETRY:** March 22, the greatest meeting of them all, at Norway Center. Don't forget to send your reservations by March 15. Tickets will not be sent; your name and your guests' names will be on file at the door. (This takes the place of the regular meeting.)

**SPEAKER:** STAN REED. will Speak Gourmet to us. Here, as promised is the complete title:

Adventures in Hunting and Handling a Variety  
of Mushrooms and Truffles in:  
France: (Black Truffles of Perigord)  
Italy: (White Truffles of Piedmont)  
Switzerland,  
Germany,  
Spain;  
With Discussion of  
The Hunting and Finding Thereof...  
Their Preparation and Most Exquisite  
Use in Cookery...  
Fact and Folklore of Fungi Abroad.

(What's that thing Shakespeare said about "unconsidered truffles"? Well, here there will be none.)

**MASTER OF CEREMONIES:** The ever-popular BEN WOO, our first Top Toadstool, to introduce everyone. New Officers! ... 10 Beautiful Board Members 10 ... Unveiled!! First Showing March 22 !!

**FAREWELL MESSAGE FROM THE PRESIDENT:** SPRING ARE ARRIVE! FIELD TRIP\$ !!

I offer sincere thanks to all members who gave so generously of their time, energy and talent toward our Society's activities during the past year. I hope more people will be able to allot time for involvement in the future so we can further expand our interests.

--George W. Rafanelli

QUO VADIS?

Whither art thou, King Bolete?  
I hunger for your tender meat.  
Should I hunt for you today  
At Easton or Teanaway?  
Could I get you in my basket  
If I worked around Tonasket?  
I would pluck you from the mosses  
For my stews and steaks and sauces.  
I shall have a tender treat  
When I find you, big Bolete.

--G.W.R., the Dante  
of Mycology

Paul Nestell, Field Tripman Eagle Class, announces field trip the weekend of April 6-7 at Rockport State Park, about 30 mi. E. of Sedro Woolley. Hunting in that vicinity has a good reputation, but since this is a month off, some weather may arrive, so this is more an exploratory venture. A more complete schedule will be offered for the next Bulletin when conditions are better apparent.

\* \* \* \* \*

**BOARD MEETING ATTENDANCE:**  
Nestell, Imori, Rule, Volz, Fisher, Kurtz, Rafanelli, Titland (for Hughs), L. Black, Young. A hardworking, dedicated group and a great bunch of people. Funny, too.

AN SOS from the Cookbook Editor:

The number of recipes we need to put together a good cookbook are not coming in. The ones that have come in are unusual and very good, but I have received only a fraction of the total we need. I am having to ask many of my non-member friends for recipes and making up some of my own, which isn't easy when all I have to work with are canned, drozen and pckled chanterelles and matsutake. Agaricus recipes are plentiful. I would like recipes for Boletus, Clavaria, Coprinus, Lactarius, Marasmius, Morchella and Sparassis, which are found in abundance in our area.

I have written basic recipes in which I know a variety of mushrooms can be used. Would you please answer the following questions?

What mushrooms have you successfully used (other than Agaricus) for the following recipes?

1. Pickled or marinated:
2. Ch-eesee=baked:
3. Baked:
4. Gravy (with what meat, fish or fowl):
5. Scrambled eggs:
6. Omelet:
7. Raw in salads:
8. Cream of mushroom soup:
9. Other soups:
10. Sour cream dip:

Also, can anyone tell me when reconstituted, how many cups of diced mushrooms will 2 oz. of dried Boletus yield?

Since so many of us will be attending the Annual Banquet, I would appreciate it if you could bring the answers to the questions, plus recipes (and any comments you might have for, or about, the cookbook), or mail to me if unable to attend.

Also want your suggestions for naming the book. The Oregon Society calls theirs "Wild Mushroom Cookery"; San Francisco's is "Kitchen Magic With Mushrooms". (Something simple, direct, austere but melodic, restrained but delightful--CY)

TIME IS SHORT! Thanks a million,

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