

MUSHROOMS 101/SPRING EDIBLES

Saturday, March 11
Riverview Room

L.E. Phillips Memorial Public Library
400 Eau Claire Street, Eau Claire

MUSHROOMS 101

9:30 a.m.-12:30 p.m.

New to mushroom foraging? Learn about the “three rules-plus one” and the safe six: morels, shaggy manes, hen of the woods, chicken mushrooms, oyster mushrooms, and giant puffballs. Topics include tree identification, ethics, safety, storage, and preparation. Poisonous mushrooms will also be discussed.

No registration required.

SPRING EDIBLES

1-4 p.m.

Find out how to identify and prepare wild morel mushrooms. Learn all forms of true and false morels, as well as how to prepare them for the table. Oyster mushrooms and pheasant’s back mushrooms will also be discussed along with several edible spring plants. The program will focus on safety and ethical mushroom harvest.

No registration required.

**Co-sponsored
by the
Eau Claire
Garden Club.**



About the Presenter

Tavis Lynch is a mushroom enthusiast and a 35-year veteran of mushroom cultivation and identification in northwest Wisconsin. He is also a mycology instructor for 22 schools in the Upper Midwest. Tavis is the author of *Mushroom Cultivation* and co-author of *The Beginner’s Guide to Mushrooms*. He is active with the Wisconsin Mycological Society, and is the founder of the Northwestern Wisconsin Myco Enthusiasts Club, as well as an active contributor to everything mushroom-related in the Midwest.

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