

BMC Annual Culinary Meeting 2013

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Photos by Joel Kershner

The BMC Annual Culinary Potluck was held on 19th May at Drumlin Farm at the Mass Audubon Society Head Quarters in Lincoln. A roomful of sixty four members attended, late cancellation spots quickly filled from the waiting list.

As usual there was good company, good ambiance and great food. Alya Shklovskaya created the centre pieces, lily of the valley, and wild flower arrangements (forget-me-nots, ground ivy, dandelions and grasses) for the pastel green table cloths and napkins.



Diners chose from an abundant buffet.

There were at least six dips and pates and at least twenty five main dishes. The entrees were based on rice, pasta, quinoa and crepes with corn bread and polenta as well. Among the mushrooms in the dishes, I counted Shitakes, Oysters, Morels, Shaggy Manes, Black Trumpets, Hen of the Woods, Wine Caps as well as Portobellos and A. bisporus from the supermarket. Inventive and creative desserts included date and walnut shaped mushrooms and cake brought by Russ Cohen made with Japanese Knotweed.



Diners loaded their plates with samplings from many appealing dishes.

We all had our favourites, mine included a morel sauce over crostini, when I went back for seconds it had all been eaten. I also enjoyed crepes stuffed with mushrooms and an egg noodle dish with steamed nettles and oyster mushrooms.

Our Club has great creative cooks, all in all a three star meal!