

**BMC Craigville, MA Weekend Foray
October 13-15, 2012**

Article and photos by Joel Kershner

The annual Fall Club foray on Cape Cod features an opportunity to hunt for fungi such as *Matsutake*, *Leccinum scaber*, *Hydenellum peckii*, and *Laccaria trullisata* which are found in the sandy, scrub oak and pitch pine habitat at the National Seashore.



Joel Kershner found a prized *Sparassis crispa*.

However, the weekend offered much more than a chance to find species not likely to be found in our usual hunting grounds. The professional mycologist, Roz Lewin, who was with the 20+ members for the whole weekend, gave two slide presentations about the most current taxonomic work on polypores and on boletes. The presentations provoked lively and well-informed discussions about knotty questions such as “What defines a species?”, “How can those two species that don’t resemble each other possibly be in the same genus?”, and “Are European species genetically different from N. American species with the same common name?”

The rustic and relaxing accommodations and grounds at the Craigville Retreat Center were enhanced by truly delicious and plentiful meals they served. The culinary highlight however, was Saturday’s post-dinner treat of dishes using 7 different fungi foraged by the members and expertly cooked by Anna Seitz and Anna Buxton, with the help of many ‘fungi cleaners’ and preparers, and fresh herbs from Craigville’s garden.



Club members prepared dishes using the day’s harvest.

Gabe Rabboini and Deb Bernier contributed tons of scrumptious handmade 'hen of the woods' raviolis. All of the dishes could have been served in a fine downtown restaurant. There's nothing more satisfying than deliciously cooked food using ingredients foraged by the diners, and accompanied by wine, camaraderie and animated conversation that carried well into the night.



Club members gathered around dishes they made from foraged fungi.

Two of the children, Alice Jacob and Maeve Price, made their own dinner using foraged fungi, lichens and other finds du jour that would have been beautiful centerpieces at the Club's annual culinary event. However, their "bill" of \$146 per "meal" was steep for the informal weekend.



Youngsters prepared a pricey gourmet dinner.

This is my second time attending the Craigville weekend, and I highly recommend that other members check it out in the future.