

BMC Annual Culinary Meeting 2012

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Photos by Joel Kershner

If you were there then you know it was a beautiful evening, graced by a light breeze outside the community room at Massachusetts Audubon in Lincoln while those of us inside enjoyed wafting winds of another sort. For there was much to do, to see, to eat and hear...and delight in. We were all grateful for culinary stability, as our guest speaker was to alert us to global change, and very intriguingly that some of our best historic observations, are from near here, nearby of the lands, plants, and wild things here so close by Walden.

The setting being a handsome room with a generous hearth was complemented by some eight or ten tables all centered on unique place settings by calico design.

The stage set, the meal began with a long table of hors d'oeuvres from *Shiitake* terrine to *Stropharia rugosoannulata* pâté, along with perhaps another host of options.

This all was a prelude to another 28 principal plates for the dinner proper. Again the list is hardly comprehensive, but there were biscuits with Chanterelles, Odessa mushrooms, Portobellos, crab and mushroom cakes. No one left unfulfilled!



The Culinary Meeting organizer, Elaine Kistiakowsky (right), and longtime BMC members sampled the abundant fare.

While the solar wind sculpture continued its gentle oscillations outside, the measure of the meal was how quietly all attended to the prize raffle, the final event prior to the guest speakers.

Indicative of all ticket holders' youthful optimism, Alice Jacob pulled from a basket the number of the fortunate. Gifts were revealed, from a poster of the club's main mycological focus to a mushroom shaped tea caddy....and then the guest speaker Professor Richard Primack began his presentation.



Dr. Richard Primack (right) with fellow BMC members.