

Mushroom Tour and Picnic, Jun 22



SLOW FOOD SANTA CRUZ is joining together with the **SANTA CRUZ FUNGUS FEDERATION** for a tour and picnic at the **FAR WEST MUSHROOM FARM**, near Moss Landing. All Slow Food and Fungus Fed members and supporters are invited. Beginning at [noon on Sunday, June 22nd](#), we will begin with a tour of the farm and later enjoy an outdoor (or if necessary indoor) picnic. Far West will provide the table grill and mushrooms as well as a green salad (from local farmers).

Participants must bring something to grill, or other prepared picnic dish, to share along with their preferred beverage. Paper plates and plastic utensils and cups will be provided, but you are encouraged to bring your own quality (and reusable) dishware. Also, don't forget serving utensils.

Far West Fungi distributes gourmet mushrooms at their Ferry Building shop and at many local Farmer's markets. While they import and distribute many other types of mushrooms besides what they grow at their farm, you can see how they grow shitake, maitake, lion's mane, white, brown, pink, golden and trumpet oyster and others. You will see their operation from substrate materials to finished mushroom harvest.

You may purchase farm fresh mushrooms during the tour and, if you have the right vehicle, you can even haul away as much excellent spent mushroom compost as you can carry for your garden.

Cost of the event is only **\$5 per person!!!** However, space is limited so please send in your reservations and checks (made payable to Slow Food Santa Cruz) early, but not later than Jun 18th. After responding, we will email exact directions and other logistic information (be sure to include your telephone number and email address). Mail check to: Slow Food Santa Cruz, 911 Third Street, Santa Cruz, CA 95060.

It will be a lot of fun, hope to see you there,

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