

2017 Mushroom Wine & Beer Festival Ideas

Forage/Wildcraft	Fermentation	Culinary	Art/Nature	Notes:
<p>Mushroom foraging Jughandle; UC Extension; Galbreath;</p> <p>Nettles (Yokayo Root farm)</p> <p>Ocean -Mendo SeaVeg 895-2996 -Rising Tide 964-5663 -Sea urchin (ocean fresh) 961-5426 -Mendo Sea Salt</p> <p>Tribes (Covelo – Heidi Dickerson is a good contact for this)</p> <p>Wildcrafted plants for tintures & teas -Spinster Sister www.spinstersister.net -Woman in Willits</p> <hr/>	<p>Beer: NCBC, AVBC, MBC, Overtime Brewing Lake, Mendo, Sonoma, Humboldt Home-Brewers</p> <p>Cider: Apple Farm/Gowan</p> <p>Cheese: Pennyroyal; Shamrock; Pazzo Marco</p> <p>Kombucha: Big Chief in Laytonville</p> <p>Tofu: Hodo Soy (John Scharffen.)</p> <p>Fermented Food people -Mendo High Class</p> <p>Wine:</p>	<p>Wine Maker Dinners</p> <p>Wine/Beer/Cider & Food Pairings</p> <p>Living Light</p> <p>Mendocino College</p>	<p>John Marshall johnmarshall.to</p> <p>Pacific Textile – mushroom dyes</p> <p>Grace Hudson Museum new native garden</p> <p>Art Centers Mendo, Willits, Ukiah, Gualala</p> <p>Music Alex de Grassi at UC Extension 11-4-17</p>	