

About Killbuck Valley Mushrooms

Tom & Wendy Wiandt produce a variety of mushrooms in just a few small buildings nestled among an old-growth forest. They've made this pursuit economically viable enough to leave their former careers, and they contend that in an ideal society, mushrooms—grown on entirely waste products—could provide an extremely efficient protein source. Though they specialize in homegrown oyster, shiitake, and lion's mane mushrooms, they still hunt and market wild mushrooms from their 46-acre, organically-certified woods. You can find these delicacies at local farmers' markets, retail outlets, and restaurants. For more information, contact Tom at 419-846-3258.

About Spice of Life Catering Co.

Spice of Life Catering Co. follows a philosophy that is, quite literally, down to earth. Our allegiance to regional, seasonal and sustainable ingredients inspires culinary presentations that redefine the word fresh. Chef/Owner Ben Bebenroth encourages public interaction with local foods through his Plated Landscape dining concept – a traveling restaurant of seasonal culinary experiences held year round at various farms throughout the region.

To request our services at your next event, or for details on upcoming Plated Landscape events, visit SpiceofLifeCaters.com.



SUNDAY, AUGUST 6TH, 2006; 4:00PM

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THE KILLBUCK VALLEY
MUSHROOM HIKE & WINE DINNER

EDIBLE FINDINGS

Chanterelle

A true gem of the forest. From mid-July to mid-August, the golden carpet of buttery rich mushrooms gives way to the harvest. Chanterelles lend their texture nicely to almost any dish, but are especially effective as an accompaniment to poultry, fish and game meats. They're also an exceptional match with pasta and egg dishes, making them an easy favorite for everyone.

Boletes

One of the largest species of edible mushrooms and also one of the most diverse. The family includes some big hitters such as the Porcini and the Old Man of the Woods. They're very tender in texture when cooked and, depending on the species, their rich, earthy background makes them perfect red meats. Or serve sauté style, a-la-carte with garlic and salt.

Pokeberry Greens

Gather shoots in the spring, when they are no more than 8" tall. Remove skin and simmer the whole stems in lightly salted water until tender. Serve like asparagus with butter and lemon juice...or on toast with hollandaise or light cheese sauce. Sauté greens with garlic and mushrooms.

Elderberries

Delicious once dried and cooked, particularly when mixed with another fruit. Elderberry jellies, made incidentally with added pectin, sauces and wines are famous. The flowers add flavor and lightness to flapjacks, muffins, and fritters.

Lamb's Quarter

The seeds make a hearty flour when mixed half-and-half with a wheat product. Or, for a nourishing cereal, boil the seeds while they are soft. The greens may be 80-90% water, but contain 309 mg. Of calcium per 100 grams of raw edible leaves.

Wild Ginger

Cut the roots into short pieces, simmer until tender, barely covered in a liquid of two cups of sugar for each cup of water. Then drain, cooking the fluid longer if it does not seem quite thick enough. You can keep it in the syrup or bottle each separately, letting the pieces dry on waxed paper for several days and rolling in granulated

KILLBUCK VALLEY SUNSET MENU

Hendricks Gin & Tonic

Wild ginger, "Burpless" cucumber

Summer Squash Ravioli

*Herbed cottage cheese, black vinegar painting, chives and oils
2004 Dominique Conrin Beaujolais Blanc*

Green Bean Gazpacho

*Chanterelle shitake salad, buerre noisette, basil
2004 Gobelsburger Riesling*

Red Beet Fritter

*Old Man and pokeberry sauté, blackberry port sauce
2004 Coupe Roses Bastide*

Grilled Poussin

*Chanterelle succotash, chicken glaze, rosemary, charred zucchini
2005 Pierre Chermette Beaujolais*

Dry-rubbed Bison Filet

*Latacano Kale, carrots, wild mushrooms, cippolini onion brulee, EVO
roast potatoes, Aussie sea salt
2004 Sattler Zweigelt*

Dessert

*Sweet cornmeal crepe with Buster's peaches & wild blackberries
Wine: Surprise!*

