

**November 22 , 2013 – For Immediate Release Contact:**

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## **Announcing the 40th Annual Santa Cruz Fungus Fair**

**January 10-12, 2014**

**Presented by the Fungus Federation of Santa Cruz**

**Friday January 10, 4 PM – 7 PM**

**Saturday and Sunday, January 11– 12, 10 AM – 5 PM**

**Louden Nelson Community Center, 301 Center Street, Santa Cruz, CA**

**Admission:** General \$10, Seniors (60+)/Students \$5, Kids under 12 free with adult admission

Friday Admission: \$5 for everyone

More parking on Center Street, near the Police Station

**General Information: (831) 724-4522 <http://ffsc.us/fair>**

**Come to Santa Cruz and explore the Kingdom of Fungi! Learn about the hundreds of beautiful and fascinating species of mushrooms found in the Santa Cruz, Monterey and Bay Area. Find fungi on display in a re-created woodland habitat. This unique Santa Cruz tradition features three days of fantastic fun, informative speakers and demonstrations, with fungal activities for the whole family. The Santa Cruz Fungus Fair offers a range of features and programs of interest to all, including:**

Fungi Experts:

**Debbie Viess**, Biologist, Co-Founder of the Bay Area Mycological Society. **Amanitas: From Deadly to Delicious**

**Chef Zachary Mazi**, Forest Farmacy to Kitchen: **The Art of Haute Healing**

**David Arora**, Author of best selling Mushroom Guides. **The Wheel of Fungi**

**Professor Tom Volk**, Professor of Biology, University of Wisconsin-La Crosse. **Toads and Toadstools**

Culinary Expert Demonstrations:

**Chef Bob Wynn**, pairing with **Winemaker Jeff Emery**, Santa Cruz

Mountain Vineyard

**Chef Jozeph Schultz**, India Joze, Santa Cruz

After Hours: (Separate Admission, see website for details)

**Friday - After HOUR'S Mushroom Dinner**, Catered by Director Eric Carter of Pino Alto Restaurant, Cabrillo College Culinary Arts, pairing with Winemaker Eric Baugher of Ridge Vineyards. Live music and mushroom tours.

**Saturday** - Celebration of 40 Years of FUNgus. Catered by Chef Bob Wynn and Santa Cruz Mountain Vineyard with The Penny Ice Creamery. Music by The Soft White Sixties.

- FFSC mushroom experts will be available throughout the fair to identify the mushrooms you've found.
- The habitat area will display hundreds of mushroom species commonly found in the greater Santa Cruz area.
- A special room full of hands-on activities for kids: fungus exploration area, paints, mushroom-dyed silk & more!
- Fungus Fair attendees be able to learn more about local mushrooms, view remarkable mushroom arts and crafts, taste unusual and exceptionally good fungal fare, and be a part of the FFSC's overriding mission –

***"We Keep the Fun in Fungi!"***

*The purpose of the Fungus Federation of Santa Cruz, a non profit 501(c)(3) organization, is to expand the understanding and appreciation of mycology (study of mushrooms) and to assist the general public, related institutions, and societies to further this goal. The annual Fungus Fair is a major contributor to this important educational process and thousands benefit from this activity every January. Many continue the learning process throughout the year at monthly meetings and activities open to the public.*