



Zack's Place Dine Around Event

A mushroom foraging workshop with "The Mushroom Forager"

With Ari Rockland-Miller & Jenna Antonino DiMare, and

Flavors of The Forest" Dinner with chef Rhys H. Lewis

3-5pm workshop on Sunday, July 23 at The Woodstock Inn and Resorts, Kelly Way Gardens,
followed by cocktails and seasonal mushroom dinner

Workshop and Dinner

Join Ari Rockland-Miller & Jenna Antonino DiMare, local mushroom experts, as they takes you on a journey in the northern forest to discover nature's gems, hidden among our Vermont natural forest. Then experience the "Flavors of the Forest" Dinner a three course Mushroom Menu artfully prepared by Executive Chef Rhys H. Lewis. His inspiration comes from a lifelong love of mushrooms and their contribution to cuisine.



To sign up go to zacksplacevt.org and click events and then dine around

Or mail a check to :

Zack's Place Enrichment Center, PO Box 634,

Woodstock, VT 05091

\$125.00 per person

3-5 Foraging Seminar followed by cocktails and dinner

Email:execdir@zack'splacevt.org

Contact us at www.zacksplacevt.org

Call at 802-457-5868



Highlight mushrooms we might expect to find in late July include golden chanterelles, cinnabar-red chanterelles, black trumpets, bicolor boletes, porcini, chicken of the woods, and oyster mushrooms. Each mushroom associates with different ecosystems, trees, and growing conditions. We will distribute the "Mushroom July" handout to participants during the workshop. The handout includes a "where to look" column to give you a sense of the type of habitat we'll be seeking for each mushroom.

www.themushroomforager.com