

**OCTOBER 30, 2012
FOR IMMEDIATE RELEASE**

**OREGON MUSHROOM STORIES PRESENTS A WEEKEND OF FUNGI
JAPANESE MUSHROOM DINNER, ZOETROPE SCULPTURE, MUSHROOM FAIR**

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Press Photos: http://www.pica.org/himages/PRESS/2012/08_OregonMushroomStories/

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Dank and damp. These iconic qualities make the Pacific Northwest a perfect home for a teeming wealth of fungi and a rich community of mushroom experts. Both often exist just out of sight, despite contributing to our region's liveliness and culture. Oregon Mushroom Stories, a project of Ecotrust and Edible Portland, brings the surreal, fantastical beauty of mushrooms, and the knowledge held by their many fans, out of the dark to a broad audience. Join PICA and Oregon Mushroom Stories for a weekend of mycological happenings at the crossroads of nature and culture, science and art, food and fungi.

PICA

MUSHROOM, MOLD & YEAST FEAST

When: November 29, 2012, 7:30pm

Where: PICA, 415 SW 10th Ave, Suite 300, Portland, OR 97205

Online: <http://www.pica.org/programs/detail.aspx?eventid=914>

Tickets: \$84, includes wine pairings, 21+ only

https://pica.secure.force.com/ticket#details_a0Sd0000000jARHEA2

Mushrooms are a gateway to a whole family of culinary fungi. From molds to yeasts, these remarkable organisms are among the most powerful flavor creators at the backbone of the world's distinguished ancient cuisines. In an intimate dinner prepared by Naoko Tamura of Chef Naoko Bento Café, you'll explore and savor wild and cultivated mushrooms prepared with traditional Japanese ingredients that gain their flavors through processes using molds, including miso, sake, shoyu, katsuo-bushi, salt koji, and more. This dinner is a unique opportunity to learn from mushroom foragers and farmers, fermenters, and wine makers. Featuring wine pairings from R. Stuart & Co. Winery and a special candy cap mushroom ice cream from Salt & Straw.

HOW MUSHROOMS GROW, AN INTERACTIVE INSTALLATION

When: On view December 2, 12–10pm; December 3, 12–8pm

Where: The Cleaners at The Ace Hotel Portland, 403 SW 10th Ave, Portland, OR 97205

Online: <http://www.pica.org/programs/detail.aspx?eventid=917>

FREE, All Ages

415 SW 10th AVENUE
(3rd FLOOR)
PORTLAND OREGON 97205
503 242 1419
pica.org

Artist collective Belly & Bones (Stef Choi & Tony Candelaria) are creating an interactive zoetrope sculpture that presents a fungi life cycle, from mycelia to mushroom. With the spin of a crank this larger-than-life zoetrope (six feet in diameter!) presents a sequence of sculptures that sprout into mushrooms right before your eyes.

THE MUSH FAIR

When: December 2, 2–6pm

Where: The Cleaners at The Ace Hotel Portland, 403 SW 10th Ave,
Portland, OR 97205

Online: <http://www.pica.org/programs/detail.aspx?eventid=918>

FREE, All Ages

Alongside the mycelium zoetrope, we'll host an afternoon fair where you can view the sculpture; shop for mushroom growing kits, wild and cultivated mushrooms, and gifts; view video portraits of regional foragers and cultivators; make spore prints; and even taste a few mushroom, mold, and yeast treats. Come down and learn all about our region's fungi.

Featuring:

Tony McMigas of Fungi Supply

Oregon Mycological Society

Springwater Farm

Makelike

Organic Valley

Ken's Artisan Bread

Salt & Straw

And more!

The logo for PICA (Portland Institute for Contemporary Art) features the word "PICA" in a bold, black, sans-serif font. The letters are positioned above a thick, horizontal yellow bar that extends to the left and slightly beyond the right edge of the text.

OREGON MUSHROOM STORIES IS

A PROJECT OF Ecotrust, Edible Portland, G. Kennedy Creative, Belly & Bones

SUPPORTED IN PART BY Regional Arts & Culture Council, The Celebration Foundation,
Organic Valley, Ace Hotel Portland, Portland Institute for Contemporary Art

About Portland Institute for Contemporary Art (PICA)

Portland Institute for Contemporary Art acknowledges and advances new developments in contemporary art, fostering the explorations of artists and audiences. Since 1995, PICA has championed the practice of contemporary artists from around the world, driving vital conversations about the art and issues of today. PICA presents artists from visual and performance backgrounds and embraces those individuals who exist at the borders of genres and ideas. Through artist residencies and exhibitions, lectures and workshops, and the annual Time-Based Art Festival, PICA constructs a broad platform for contemporary art.