

## WHY CSA

By joining Oyster Creek Mushroom CSA you keep us in business. Your CSA money supports the beginning of our season when we need it most and our cash flow limited.

Your CSA share will expose you to new mushrooms during their peak flavor. It is a great way to broaden your palette and stay in tune with the seasons. By receiving a new mushroom each week you will gain a "mushroom education" which may peak your interest enough that you investigate foraging your own.

## CSA CALENDAR

18 Weeks  
June - October

\$12/week  
= \$216

23 Weeks  
May - October

Oyster Creek Mushroom Company  
61 Standpipe Road  
Damariscotta, Maine 04543  
207-563-1076  
[www.oystercreekmushroom.com](http://www.oystercreekmushroom.com)

## ABOUT

Oyster Creek Mushroom Company began in 1990 by Candice Heydon. The first crop of Shitake was picked from oak logs and sold to local restaurants and markets. Soon after we began selling Maine wild mushrooms, joined our first farmer's market and never looked back.

We specialize in fresh and dried Maine wild mushrooms and cultivated speciality mushrooms.



# OYSTER CREEK



## MUSHROOM COMPANY

# CSA

COMMUNITY  
SUPPORTED AGRICULTURE

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Your CSA share will be a single variety selected from available wild and cultivated mushrooms. Your weekly mushroom will reflect the weather and season of the Maine woods.

### **Black Trumpet (Horn of Plenty)**

~WILD, smokey, bold flavor~

Found on the forest floor this charcoal gray morsel has a delicate texture. It will add an exotic flavor and beautiful color to any wild mushroom dish.

### **Chanterelle** ~WILD, faint, fruity apricot flavor~

A versatile mushroom that lends itself well to sauces, pasta, chicken, fish and egg dishes. This golden delicacy grows abundantly in many parts of North America.

### **Chestnut**

~CULTIVATED, earthy & tender~

A beautiful looking leggy mushroom with a tender cap and stem and a nutty flavor.

### **Chicken of the Woods**

~WILD, mild chicken flavor~

Bright orange shelf mushroom with a dense texture. This mushroom can dry out if overcooked but is helped by adding a liquid.

### **Hedgehog** ~WILD, nutty & piney~

A toothed mushroom with a delightful and versatile flavor. Related to the Chanterelle.

### **Hen of the Woods (Maitake)**

~WILD or CULTIVATED, deep robust flavor~

Grows on tree roots and resembles feathers. A unique flavor that adds depth to any dish.

### **Honshinmiji** ~CULTIVATED, tender & mild~

Traditionally used in miso soup and stir-frys this exotic mushroom is tasty sauteed whole and looks beautiful.

### **King Oyster** ~CULTIVATED, chewy & dense~

This thick stemmed mushroom is toothsome and equally great on the grill or in a stir-fry.

### **Lion's Mane**

(Bear Claw, Pompom, Goat's Beard)

~WILD or CULTIVATED, cheesy, slightly tart flavor~

Spongy texture that absorbs liquid well. Delicious sliced, sauteed and finished with fragrant liquid.

### **Lobster** ~WILD, faint seafood flavor~

This red lobster colored mushroom has substantial texture. Marinades tenderize this mushroom and make it delicious grilled or in a chowder.

### **Matsutake** ~WILD, pungent & succulent~

This valuable and prized mushroom is given as gifts in Japan; it has a cult following.

### **Morel** ~WILD, sweet, earthy flavor~

A highly prized wild mushroom. They come in the early Spring in most areas. Some Morels will only produce in an area that has had a forest fire the summer before.

### **Oyster** ~WILD or CULTIVATED, mild & versatile~

This mushroom lends itself to many preparation techniques including deep frying.

### **Shiitake** ~CULTIVATED, earthy rich flavor~

This mushroom has an excellent dense texture that lends a lot to any recipe and can be the star of the dish. The stem should be trimmed and cooked well so it is not overly woody.

### **Yellow Footed Chanterelle**

~WILD, delicate in flavor & texture~

A hollow stemmed mushroom in the chanterelle family with a fresh fall aroma that says "eat me".

## STORING MUSHROOMS

Fresh mushrooms should be stored in the refrigerator in a cloth or paper bag. Do not use plastic. Depending on the mushroom they may keep for a couple of days or up to a week.

Mushrooms that are not used fresh may be dried in a food dehydrator or in a gas oven with just the pilot light on. Once the mushrooms are dried they should be stored in air tight containers.

Unused fresh mushrooms may also be frozen. All but Chicken of the Woods must first be lightly sauteed, portioned and then frozen in freezer bags.

