



MUSHROOM AUCTION

Saturday, April 20, 2013
Forest Park - Shelbyville, IL

Auction Starts at 1:30 p.m. on Saturday, April 20, 2013 in Shelbyville.

Seller Registration Hours are 6:30 a.m. – 1:00 p.m. at the Senior Center Building in Forest Park.

Order of sellers determined on a 10-bag lot per person, after all are sold will go back to the first person registered. Seller Must Pre-pay \$2.00 per bag at the Registration. Seller must provide cooler for Storage until sold. Seller must be **present** and is responsible for collecting from & making change to Buyer. Maximum of five pounds of fresh morels per seller, cooler

Upon selling limit of 5 lbs. **Seller returns to the end of the rotation**

AUCTION GUIDELINES

Seller and Buyer Must Not Present/Bid Unless They Know What They Are Selling/Buying

All mushrooms should be:

1. Cleaned but not washed or wet, (begins decomposition of morels)
2. Chilled not frozen and not stored in direct contact with ice
3. Stored in brown paper bags, (in pre-weighed ½ lb or 1 lb amounts)
4. Presented/Sold in plastic. (transfer into vegetable or perforated bags 15 minutes prior to selling)

Only mushrooms of the *Morchella Esculenta*, *Morchella Crassipes*, *Morchella Angusticeps* OR *Morchella Semilibera* SPECIES ARE ELIGIBLE TO SELL. (a.k.a. Sponge, Yellows, Grays, Whites, or Blacks) ALL *ANGUSTICEPS* VARIETIES (a.k.a. thin-skins) MUST EXHIBIT WHITE, CREAM, OR TAN STEMS, NOT DARKENED TO AN ORANGE, RUST, OR MEDIUM BROWN COLOR. ABSOLUTELY NO *Verpa Conica*, *Verpa Bohemica*, *Gyromitra Caroliniana* OR *Gyromitra Esculenta*, (a.k.a. Caps, Peckerheads, Cottonstems, Beefsteak, Big Red, or Elephant Ear) No soggy, rancid, sour or mushrooms of the poisonous variety can be sold or bought. Mushrooms presented for sale must not contain dirt as the mushrooms should be cut off, broken off or pinched above ground without damage to the stump (mycelium) or roots (hyphee). Any specimen found with dirt, sand or any portion of the stump should not be purchased, as they are uncleanable.

NOTICE:

These mushrooms have been picked in the wild and have **not** been approved as safe to eat by any expert or regulatory agency. Persons who suspect they have mushroom poisoning should seek medical care immediately. Especially if any of the following symptoms occur after consuming wild mushrooms: gastrointestinal irritation, abdominal pain, vomiting, diarrhea, sweating, dizziness, weakness, or hallucinations. It is strongly recommended to thoroughly cook these mushrooms prior to consumption.

FESTIVAL COORDINATORS OR VOLUNTEERS ARE NOT RESPONSIBLE for mushroom freshness, condition, presentation, storage, edibility, or presence of toxins.