

COASTAL PORCINI FORAGER'S HANDBOOK

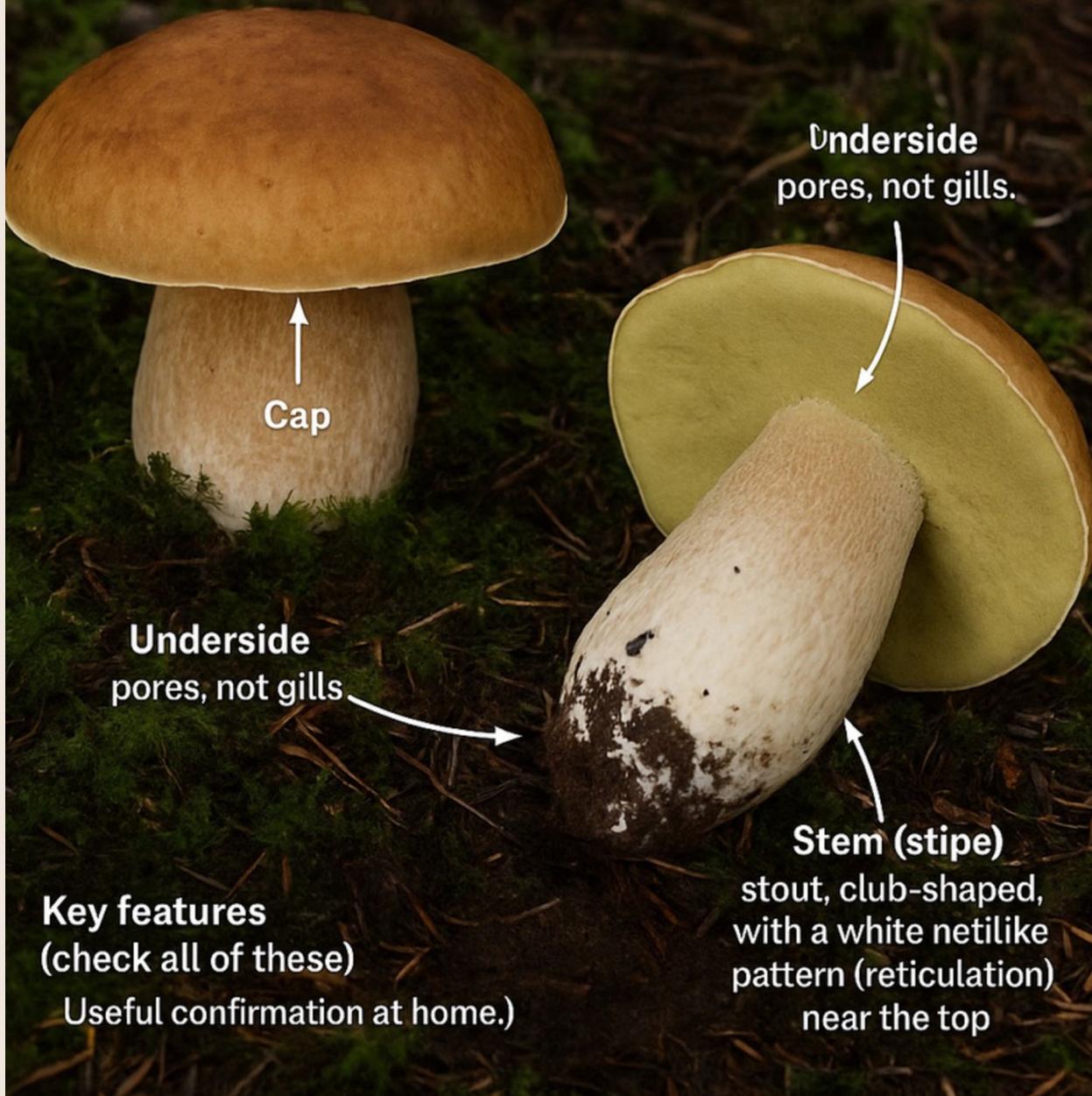


In collaboration with
The Nest Bakery, Sunset Beach, Oregon

Quick field guide: Porcini (*Boletus edulis* group) on the North Oregon Coast

Where to look

Sandy, coastal forests just inland from the beach, especially under *Sitka spruce* and shore pine after fall rains (typically Sept–Nov). They often pop along dune edges and mossy duff.



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Key features (check all of these)

- **Cap:** bun-shaped when young, becoming broad: smooth and slightly tacky in wet weather, tan to chestnut brown with a pale margin.
- **Underside:** (PORES, *not* gills. Pores start white, turn pale yellow–olive-green with age: do NOT BRUISE–blue)
- **Stem (stipe):** stout, club-shaped, with a white netlike pattern (reticulation) near the top, flesh stays white
- **Spore print:** Olive-brown.
(Useful confirmation at home.)

Common local look-alikes

Bitter bolete (*Tylophorus felleus*, harmless but ruins meals, pinkish pores at maturity and dark brown reticulation on the stem. (Many foragers use a tiny taste-and-spit test, but avoid tasting any mushroom)

Red-stemmed bolete

(e.g., 'Satans' group) often show red or orange-red on stem or pores and may cause GI upset—**DO NOT** collect



BITTER BOLETE



TOP



UNDERSIDE



SPORE PRINT



RED-STEMMED BOLETE

Safety first (really important)

- Never eat a wild mushroom based on *pros* alone. Boletes are a big group, mistakes happen. Get in-person confirmation from a local mycology club or expert (e.g. Oregon groups) and use multiple features—cap, pores, stem reticulation, staining reaction, and spore print—before calling anything a porcini.

Cutting, Cleaning & Dehydrating Porcini

- Clean gently in the field — slice off the stem base and check for worms. Discard infested pieces.
- At home, never soak mushrooms. Wipe gently with a damp cloth or soft brush.
- Trim away soil from the stem end. Slice caps into ½-inch pieces and stems lengthwise.
- Sauté in butter or olive oil over medium heat (5–7 min) until golden and moisture evaporates. Salt after browning.

Drying options:

- Home dehydrator: 110–130 °F (43–54 °C) for 6–10 hours.
 - Oven drying: lowest temperature, door slightly open for airflow; flip slices halfway.
 - Air drying: warm, ventilated room 2–4 days; turn daily.
- Cool completely before storing in airtight jars (up to 1 year).
 - To use, rehydrate in warm water or broth 20–30 min and strain the liquid for soups or sauces.

About the Author

Tom Smith is a historian, archivist, and community storyteller based on the North Oregon Coast.

His collaboration with The Nest Bakery, Sunset Beach, Oregon celebrates the intersection of foraging, community, and coastal cuisine.

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