



Another Great 509 Club Event at Canyon River Ranch!

Morel Mushroom Madness, Memorial Day Weekend, May 25, 26 & 27

"Field to fare" has become a popular theme these days, and our location is ideal to incorporate it into the canyon lifestyle. May is prime time for one of the most popular field to fare activities - mushroom foraging. We have an exciting program over Memorial weekend that we hope you can join us for!

Secrets of the Morel, Friday at 7:15pm (Allows time to enjoy dinner first!)

Morel mushrooms are a mystery, a miracle and a true northwest spring delicacy! Finding them can be "maddeningly" elusive. Join us for a lecture at Canyon River lodge by CWU Biology Professor, Jim Johnson, to discover the mysteries of foraging for these highly prized woodsy morsels. It's a rare treat to have a pro like Jim share his vast knowledge of mushrooms in an informative presentation at the Canyon River Lodge on Friday, May 25th, 7:15pm. The event is free for CRR owners and \$10 per couple/ family for non owners. RSVP required as space is limited. This weekend's festivities, however, don't stop there!

Taste Delicious Morels from the Canyon River Grill Menu, Friday, May 25 & Saturday, May 26



Meet guest Chef Kevin J. Davis, executive Chef at Orfeo, one of Seattle’s top restaurants, and swoon over his signature pasta dish, featuring Wenatchee harvested Morels. Kevin will also dazzle us with a Spring harvest of tantalizing Morel appetizers that will be featured both Friday and Saturday evenings while they last! This is simply a **“MUST RESERVE”** happening if you want to taste the magical Morel prepared by creative Chef and avid mushroom hunter himself, Kevin Davis. So, what’s the “morel” of the story? **Make your reservation NOW!** Call Canyon River Grill: 509-933-2309 to reserve seats. The regular menu will be available in addition to several featured morel dishes.

