

THE NEW BAMFIELDER

It's Spooky Season Baby!

1 October 2025

www.bamfielder.ca

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The Fungus Festival

Fairy rings and gatherings

Round the knolls and hills

Of mycelium waking up

In the forest fruiting bodies
spill

Before the winter rest

Gather the foragers who wan-
der

To boogie on the waxing moon
&

Plug into mycorrhizal wonder

The fungi fiends offerings

Expert care and skill

To ID, forage and cook

Fleshy fungus kill

To pour in dye pots

Lobster rots

Out comes a pretty pink

Forest walks and expert talks,

sharing what they think

Artisans greeting you,

with willow, wax and wool

With the fauna at Flora's

The entire house was full

Thanks to our volunteers,

Another year success

Full hearts and baskets,

We'll see you next year

At our beloved Bamfield Fun-
gus Fest

Amaya Black



Folks holding freshly dyed yarn at the Mushroom Dyeing Workshop led by Amy Crook of the Vancouver Island Fibreshed. Thanks Amy!



The fly agaric (*Amanita muscaria*) gets its name due to historically being used as an insecticide. It's also an excellent source of inspiration for fungus fest costumes!



Everett Code, Michelle Bouzane, Cera Collard, & Valesca de Groot looking fly at the Fungus Fest Dance!



The King Bolete, also known as Porcini, is a prized edible mushroom famous for its rich, nutty flavor—and it can grow as large as a dinner plate! We like to eat it in risottos, soups, pastas, and more!

Shootout on the High Seas

Warm water had pushed in closer, but there didn't seem to be high concentrations of schools. The fleet went out Thursday morning with only one boat finding 30 fish. The fleet was called in and boats were still only hitting the odd one. Most left with between 5-10 fish on average. Nothing like the previous trip out five days before that had most boats getting 30 plus. The top boat that day caught 54 fish for comparison.

The wind up felt a bit solemn as last year on the same night we lost a true friend to everyone. Justin Demoskoff now has a dedicated memory with our group and this derby. He will be remembered every year, as his last tuna fishing rod and reel was donated by his partner Kelly. It was presented to Jerry Gassner - the "Most Helpful Captain" as voted by the other Captains in the derby.

The boats are getting cleaned up and ready for haul out now. Another amazing season filled with ups and downs with a bit of wild Bamfield thrown in the mix. Congrats to this year's derby winner, Captain Dave of the Dak.

Good luck to everyone on the tack. Be safe. Be solid.

Thanks to the sponsors, Tridyne Projects, Mills Landing, Shayla for your organizing skills, Breakers for the the kicker prize, and all the rest of you Captains and crew for making tuna fishing such a blast.

Blair Mitchell aka "Trophywife"-sportfishingbc forum Sept 14 2025

The Harvest Auction

The Harvest Auction & Dinner raised \$16,000.00 despite the fact that Coast Guard auctioneer John Hughes got a call-out 15 minutes before the auction started. Erin Bradley was comman-deered to replace him... which he did more than willingly and with great enthusiasm! All of the volunteers did a fantastic job in spite of the evening long downpour. We love and thank each and every person who came out and supported our never ending effort to complete our new Community Hall project...Thank you all!!

Rose Janelle



Caption This!

Stella Peters submitted this adorable photo of a black bear cub (*Ursus americanus*). Can you think of a caption for it?

Fun fact: Black bears (and other animals) also forage for mushrooms!

Cheddar and Spinach Biscuits

I'm looking forward to making these with some cozy soup as the weather gets colder this fall. Hope you enjoy!

2 ½ cups flour
1 tbsp sugar
1 ½ tsp baking powder
½ tsp salt
½ cup butter, chilled and cut into cubes
¾ cup milk
½ cup finely chopped spinach (fresh or frozen)
½ cup grated cheddar cheese

Preheat oven to 400F. Mix flour, sugar, baking powder, and salt together. Add in butter and mix with your fingertips or a pastry blender until the mixture has a sandy texture. Mix in milk, spinach, and cheddar. The dough will be dry but should stick together - if it is crumbling, add more milk. Roll out the dough until it is ¾ inch thick and cut into ~5 cm squares, then transfer the biscuits to a baking tray and bake for 25 minutes or until the tops are golden.

Caitlin

Community Events

Oct 12: Thanksgiving Potluck at the House of Huu-Ay-Aht.

Oct 15: Lunch at the Community School

Oct 31: Halloweeeeee Dance at the East Fire Hall

Nov 15: Oysters, Authors, & Ale at the BMSC Rix building

News

Road Work ahead? I sure hope it does! Bamfield Road set for October restoration.

The Weathered Verse

Humid air, rainboots on,
Tell your friends you won't be gone long.

Logging road, no four-wheel drive,
Little red car makes it there alive.
Find a spot, any pull-out will do,
Grab your bag, your basket, maybe a knife too.

Hope in your heart, eyes on the ground,

A golden treasure - look what you found!

Follow the moss, the slope, the trees,
Mud on your boots, dirt on your knees.

Fill your bag, but leave some be,
For next week's walk - or for a slug, you see?

Daylight gone, and peace in hand,
You trace your way across the land.
With grateful heart for what you've found,

And quiet joy that wraps around.

Taylor



Submissions are welcome. Please send them with the author's name to thenewbamfielder@gmail.com. The New Bamfielder is funded by donations. We appreciate anything you can contribute. Any extra funds will be donated to the Bamfield Community School Association's youth programs. Editors: Caitlin & Taylor