



FOREST MUSHROOMS

INC.

ST. JOSEPH, MN

Growers & Distributors of Specialty Mushrooms since 1985



Black Trumpet is a trumpet-shaped mushroom with a dark charcoal color, waxy-looking texture and no gills. The black trumpet, which in France is sometimes called "poor people's meat", has a delicate structure as you can see by the gently flared and curled ends. On the West Coast, where we get our seasonal supply, trumpets are found fruiting in hardwood and coniferous forests. The Black Trumpet is used with fish, scallops, pasta, egg dishes and soups. Its dark color and fragrant aroma compliment cream sauces. Black Trumpets are easy to dry and store for later use. Clean these delicate mushrooms carefully. **Black Trumpets are generally harvested from December through March.**