

7-29-2007

## Interview with Roger Allen Konka, Springwater Farm, 2007 (audio)

Roger Allen Konka

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**PORTLAND STATE UNIVERSITY ORAL HISTORY  
PROJECT  
INTERVIEW INDEX**

INTERVIEWEE: Roger Konka

Interviewer: Michael Schott

Date: July 29<sup>th</sup>, 2007

Location of Interview: Mr. Schott's House

Research Assistant: Alix Lefler

Interview Series: SUSTAINING NORTHWEST LANDSCAPES & COMMUNITIES

Recording Equipment: DIGITAL RECORDER (WINDOWS MEDIA AUDIO FILE)  
WITH AN EXTERNAL, OMNIDIRECTIONAL MICROPHONE

Time	Notes
0.07	(File B) Introduction
0.55	Hometown
1.20	Family Background
1.40	Born in Florida
3.45	Mushrooms
4.44	Produce-Wild greens and nettles
5.57	Nettles
7.49	Mushrooms Grown on Farm (Shiitake, Mitake and wild Oyster respectively)
9.20	Chanterelles, Morel's, Oregon Rishi, Oregon White Truffles, Mushrooms
10.38	Harvesting wild mushrooms
11.31	Tree roots used to establish mushrooms
12.00	40 acres and land characteristics
13.00	Matzutaki mushrooms
13.36	Non-conventional growing
15.30	Mushrooms on blocks. Growing and picking of:
15.57	King Stropharia mushroom
16.30	Use of wood chips
17.30	Turkey Tail (highly medicinal) mushroom

18.22	Rishi mushroom grown on dead hemlock
19.40	Mushroom Tea
20.00	Cancer studies
20.48	Asia and Japan history of mushrooms
21.08	Caterpillar fungus in Tibet
21.51	Olympic runners and caterpillar fungus
22.35	Oregon Mycological Society
23.15	Yak herders in Tibet
25.20	Medicinal mushroom research
0.30	(File C1) Reintroduction
2.30	Oregon as great land for varieties of mushrooms
5.50	Sustainable agriculture
6.32	Permaculture
7.40	“The Natural Way of Farming: The Theory and Practice of Green Philosophy” by, Masanobu Fukoka
8.29	¼ acre in North Portland
9.47	Burdock Root
10.43	Location/seasonality: process within sustainable agriculture
12.15	Location
13.22	Processing - normally sells fresh
14.12	Personal choices in eating-local
14.35	Author Joel Salatin - animals for food
15.40	Local Challenge
17.02	Winter foods - root vegetables
17.58	Started 16 years ago
18.37	Organic farming
19.07	Re-mineralization
20.30	Biodynamic
21.56	Regarding “certified organic”
24.12	Recommendations for consumers
25.40	“People’s Farmers Market”
27.00	Portland Farmers Market-History with them

29.47	Ted Snyder and David _____
33.34	14-15 vendors at the beginning of Portland Farmer's Market
36.00	Expanding into restaurants
36.55	Bob Marshall Wilderness in Montana
38.20	Went from May to October originally
39.50	Market can't start until the bell rings. Why?
0.42	(File C2) Rules and Regulations within farming and market
6.50	ODA regulations for 2008
8.16	Ideas now are good. Feels they can over-regulate
10.50	Probably won't affect us much
11.58	Challenges for farmer's in Pacific Northwest?
16.12	Mary Jane's Farm "Make Your Farm a Destination"
20.42	Farming for the rest of your life? Yes.
21.55	Children: son (age 11) daughter (age 7)
24.30	History of Yankton
31.04	Pike Place Market in March ten years ago
34.15	Astoria Market-turned into craft market
35.50	Long time customers
37.09	Ethical obligations of farmers?
39.30	Where did you get your knowledge of mushrooms?
40.10	Paul Stamets <u>How Growing Mushrooms can Save the World</u> Author and book
47.16	Mushroom Poisoning
48.14	Angel Wings
0.07	(File D1) Reintroduction-wrapping up, more on poisonous mushrooms
1.00	Cross pollination? Dangerous?
2.30	"Magic Mushrooms"
4.10	Closing