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This resource is intended to help individuals connect for the purpose of furthering their enjoyment of mushrooms and, hopefully, advance serious amateur study of fungi. It is *not* intended to serve as an index of mycological websites, whether educational, recreational, or commercial.

The website administrator does not attempt to verify the information supplied by people who register for this directory, except that I do endeavor to qualify those who indicate themselves as "Qualified Experts" and to Edible Wild Mushrooms of North America A Field-to-Kitchen Guide

Mushrooms of Northeastern North America









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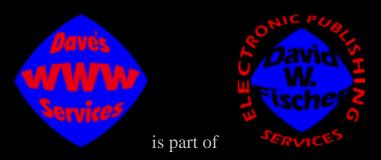


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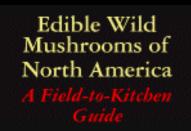


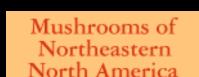
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Edible Wild Mushrooms of North America A Field-to-Kitchen Guide

Mushrooms of Northeastern North America









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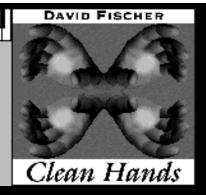
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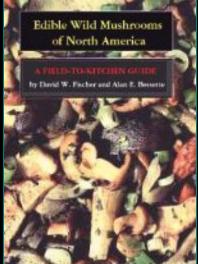
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Mushrooms of Northeastern North America





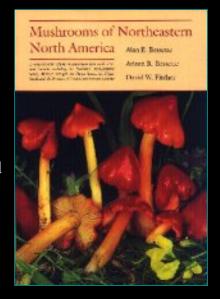




mushrooms... The photos are clear and the description of each species includes a discussion of edibility and cooking and storing suggestions... This book will enable you to enjoy a great variety of edible wild mushrooms." -- Sandy Sheine, President, Connecticut-Westchester Mycological Association

MUSHROOMS OF NORTHEASTERN NORTH AMERICA

by Alan E. Bessette, Arleen R. Bessette, and David W. Fischer (1997, Syracuse Univ. Press) This encyclopedic new volume, including nearly 1500 species and 650 color photographs, illustrates the diversity of mycoflora throughout Northeastern North America. Professional and advanced mycologists will welcome the inclusion of



microscopic features, chemical reagent data, information on classification, and author citations. The user-friendly keys and nontechnical language will appeal to the novice mushroom collector, as will the introductory information on fungal anatomy, collecting techniques, and mushroom cooking and preservation.

Whatever the reason for your interest in mushrooms---whether it be for scientific study, the search for edible species, or for the sheer appreciation of their beauty---this book will serve as a trustworthy and inspiring guide to mushrooms of northeastern North America.



About Dave Fischer...

I am a nationally known expert on the ecology and identification of wild mushrooms. I served for nine years as president of the Central New York Mycological Society (CNYMS) and am past president of the Northeast Mycological Federation, Inc. (NEMF).

I serve as a mushroom identification consultant for the New York State Poison Control Center and for several mycological organizations. I have served on the faculty of the annual Northeast Mycological Foray (NEMF -- the Samuel Ristich Foray) and the annual North American Mycological



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Wes Stone's "A Short 'Shroom Primer"



Association (NAMA) Foray, and have served as program/faculty chair for both.

When I am not collecting, studying, eating, teaching or writing about mushrooms, I divide my time between spending time with my three wonderful children, and writing.

I am available to teach mushroom identification courses and provide slide-illustrated lectures for museums, colleges, environmental organizations, and the general public.



One of my favorite mushrooms is...



...the **Hygrophorus Milky** (*Lactarius hygrophoroides*).

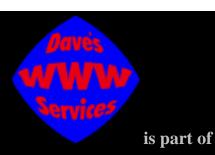
Note the white liquid called 'latex' oozing from the gills---a hallmark of the genus *Lactarius*. This is a fairly common gilled mushroom, usually found under oak trees. It happens to be a delicious edible---IF it is properly identified! *Photo Copyright* ©1993, 1997 by David W. Fischer



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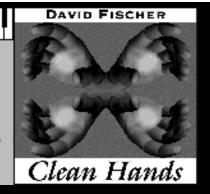
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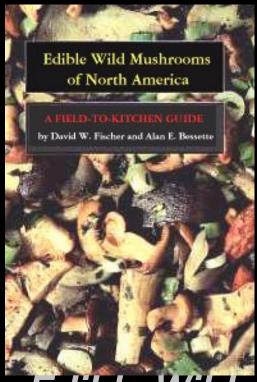
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Edible Wild Mushrooms of North America A Field-to-Kitchen Guide

Mushrooms of Northeastern North America



Edible Wild Mushrooms of North America:

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1992, University of Texas Press, Austin
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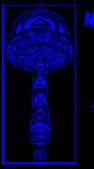
WITH AMATEUR MUSHROOM HUNTERS especially in mind, Alan Bessette and I have prepared *Edible Wild Mushrooms of North America*. This field guide presents more than 100 species* of the most delicious mushrooms, along with detailed information on how to find, gather, store, and prepare them for the table. More than 70 savory











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North American Mycological Association (NAMA) recipes, ranging from soups to salads to casseroles, canapes, quiches, and even a dessert are included.

* -- A large majority of the edible mushrooms included can be found throughout North America, excepting areas such as the desert regions of the Southwest, southern parts of Florida, and Hawaii; the book will certainly be more useful to those who have access to forested areas,

though many of the species can be found on lawns and in

other grassy areas.

Each species is described in detailed, non-technical language, accompanied by a list of key identifying characteristics that reliably rule out all but the target species. Superb color photographs also aid in identification. Poisonous "look-alikes" are described and illustrated.

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Cornish Game Hens with Chanterelle Stuffing and Apricot Glaze

Photograph by Alan E. Bessette.

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"This is an especially helpful book for new members of our mushroom clubs... For our intermediate members, it is a tool to increase the number of edible species they know and to expand their knowledge on techniques for using edible mushrooms... The photos are clear and the description of each species includes a discussion of edibility and cooking and storing suggestions... This book will enable you to enjoy a great variety of edible wild mushrooms." --Sandy Sheine, President,

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"It is a gorgeous book. The photography, layout and
printing are all excellent, and the information is
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Take a look inside the pages of Edible Wild Mushrooms of North America



A Popular Edible: The Morel

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Photographs by Sharon A. Fisher, Timothy J. Baroni.

About Myself...

I am a nationally



known expert on the ecology and identification of wild mushrooms. I served for nearly ten years as president of the Central New York Mycological Society (CNYMS) and am past president of the Northeast Mycological Federation, Inc. (NEMF). I serve as a mushroom identification consultant for the New York State Poison Control Center and for numerous colleges and other institutions and organizations, as well as for the general public. I have served as faculty/program chairperson for the annual Northeast Mycological Foray (the Samuel Ristich Foray) and the annual North American Mycological Association Foray. I especially enjoy serving as scientific advisor to the Susquehanna Valley Mycological Society (SVMS).

When I am not collecting, studying, eating, teaching or writing about mushrooms or spending time with my three wonderful children and my partner Sharon, I keep busy doing <u>electronic publishing</u>, <u>editing</u>, <u>graphic design</u>, <u>and webpage design</u> for businesses and organizations.

I am available to teach mushroom identification courses and provide slide-illustrated lectures for museums, colleges, environmental organizations, and the general public. I am especially interested in doing "Gourmet Mushroom Dinners" in cooperation with fine restaurants.



About My Co-author...

Alan Bessette, Ph.D., is a professional mycologist and professor of biology at Utica College of Syracuse University. He is the author or coauthor of numerous works on mushrooms and other aspects of natural history, including:



- Taming the Wild Mushroom
- The Macmillan Field Guide Mushrooms
- Mushrooms of the Adirondacks
- Mushrooms of Northeastern North America (due in 1997 from Syracuse Univ. Press)
- Mushrooms of North America in Color: A Field Guide Companion to Seldom-Illustrated Fungi
- Trees and Shrubs of the Adirondacks
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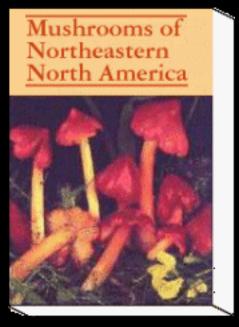


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Edible Wild Mushrooms of North America A Field-to-Kitchen Guide

Mushrooms of Northeastern North America

1997, Syracuse University Press, Syracuse NY



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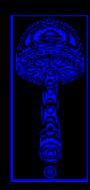
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This encyclopedic new volume, including nearly 1500 species and 650 color photographs, illustrates the diversity of mycoflora throughout northeastern North America. Professional and advanced mycologists will welcome the inclusion of microscopic features, chemical reagent data, information on classification, and author citations. The user-friendly keys and nontechnical language will appeal to the novice mushroom collector, as will the introductory information on fungal anatomy, collecting techniques, and mushroom cooking and preservation.

It is our hope that whatever the reason for your interest in mushrooms---whether it be for scientific study, the search for edible species, or for the sheer appreciation of their beauty---this book will serve as a trustworthy and inspiring guide to mushrooms of northeastern North America.

642 COLOR PHOTOGRAPHS -- 582 PP.



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Pete Griffith collecting in the Adirondacks.

Preface

In 1868, botanist Charles Horton Peck began studying the fungi of northeastern North America. Before his pioneering efforts, few of this continent's endemic mushrooms had been described and named. Over the next forty years, Peck described and named more than 3,000 species of fungi---the lion's share of this continent's native mushrooms. For this reason, he has been called "the father of modern American mycology." Some of these were specimens sent to Peck by other collectors, but the bulk were collected by Peck himself. When Peck retired after suffering a stroke in 1915, his work was nowhere near completion. Even today, the region's diverse ecosystems yield mushroom that are as yet unnamed.

Northeastern North America boasts a wealth of extraordinarily diverse habitats for collecting and studying mushrooms. The botanical, geological and climatic variations between one area of this region and another are, in many cases, remarkable. For example, some mushroom species that are common to the White Mountains of New Hampshire or the Adirondack Mountains of New York are rare or unknown in the Pine Barrens of New Jersey or the coastal pine-oak forests of

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Massachusetts. Even between areas that are relatively close to each other, there can be surprising variation between their mycofloras. From bogs to sand plains, mountain tops to coastal lowlands, the Northeast is virtually unrivaled in its ecological diversity.

Countless professional and amateur mycologists have continued Peck's work. Although vast numbers of specimens have been deposited in various herbaria throughout the region, no single work devoted solely to the diversity of its fungi has yet been published. This book introduces this mycoflora. Beautiful color photographs, combined with non-technical descriptions and easy-to-follow keys, are provided to assist both experienced and beginning mushroom hunters with accurate identification of species.

It is our hope that whatever the reason for one's interest in mushrooms---whether it be for scientific study, the search for edible species, or sheer appreciation of their beauty---this book will serve as a trustworthy and inspiring guide to mushrooms of northeastern North America.



Acknowledgments

Many people have assisted us with this work. We are grateful for their myriad contributions. We thank the following persons for mycological notes, technical information, and assistance with species identification: Timothy J. Baroni, Harold H. Burdsall, Jr., Edward Bosman, Ernst E. Both, William R. Burk, Raymond M. Fatto, Robert Gilbertson, John H. Haines, Richard L. Homola, Bruce Horn, Richard P. Korf, Currie D. Marr, Orson K. Miller, Jr., Gregory Mueller, Clark Ovrebo, Ronald Petersen, Donald Pfister, Scott Redhead, Samuel S. Ristich, Clark Rogerson, William C. Roody, Walter E. Sturgeon, Rodham E. Tulloss, Eugene Varney, and James J. Worrall. Thanks also to Sheldon Cushing, Raymond M. Fatto, Emily Johnson, Peter Katsaros, Richard Kay, Samuel S. Ristich, William C. Roody, and Walter E. Sturgeon for contributing slides which greatly enhanced this book. We thank the following individuals who made valuable mycological contributions of

specimens for photography and study:
William K. Chapman, David Harris, Nancy Hinman,
Alma and Robert Ingalls, Peter Molesky, Sally Reymers,
Jessica Scialdo, and Helen and Ralph Wagner. We are
grateful to Sam Norris for the beautiful mushroom
illustration included in the Introduction. We thank the
members of the mushroom clubs who have invited us to
share their fungi and their knowledge of them. We greatly
appreciate the efforts and contributions of Ernst E. Both
who reviewed the bolete section of the manuscript,
Bettie McDavid Mason who copyedited the manuscript,
and Christopher Kuntze who designed the book, all of
whom made valuable comments and suggestions for its
improvement. We are especially grateful to
Robert Mandel and his staff at Syracuse University Press



Ordering Information

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- Cloth ISBN 0-8156-2707-7: \$95 U.S.
- Paper ISBN 0-8156-0388-6: \$45 U.S.

Both editions are 7" x 10", 582 pp., 642 color photos

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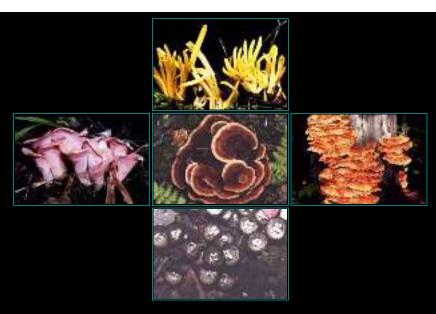
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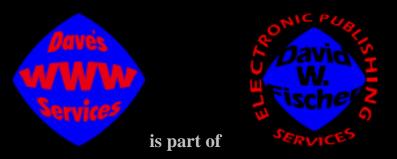




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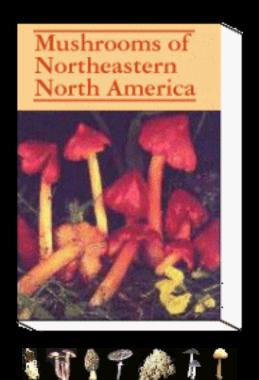


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Edible Wild Mushrooms of North America A Field-to-Kitchen Guide

Mushrooms of Northeastern North America

Taxa treated, based on the book's Index to Scientific Names

Taxa listed in **boldface text** are described and illustrated; the other taxa listed are keyed out.

$\underbrace{A\ B\ C\ D\ E\ F\ G\ H\ I\ J\ K\ L\ M\ N\ O\ P\ Q\ R\ S\ T\ U\ V\ W\ X\ Y}_{Z}$

abietinum, Trichaptum abortivum, Entoloma abrupta, Amanita abruptibulbus, Agaricus abundans, Clitocybula acadiensis, Psilocybe acericola, Agrocybe acerinum, Rhytisma acervata, Collybia Acervus acetabulum, Helvella acicula, Mycena acidus var. intermedius, Suillus acre. Tricholoma acutesquamosa, Lepiota acutoconicus, Hygrophorus adhaerens. Lentinus adhaerens. Panus. See Lentinus adhaerens adiposa, Pholiota. See Pholiota aurivella

adiposa, Pholiota. See Pholiota auriv admirabilis, Pluteus admirabilis, Polyporus adnata, Pachyella

adusta, Bjerkandera adustum, Mycorrhaphium. *See* Steccherinum adustum adustum, Steccherinum

aeruginascens, Chlorociboria

aeruginascens, Chlorosplenium. See Chlorociboria aeruginascens

aeruginascens, Fuscoboletinus. See Fuscoboletinus

Mushrooms of Northeastern North America











No one knows

MUSHROOM

CULTIVATION

like

Paul Stamets'

FUNGI

PERFECTI

viscidus
aeruginosa, Chlorociboria
aeruginosa, Stropharia
aestuans, Tricholoma
affine, Geoglossum
affine, Xanthoconium. See Boletus affinis var. maculosus
affinis, Boletus
affinis var. affinis, Boletus
affinis var. affinis, Lactarius
affinis var. maculosus, Boletus
affinis var. viridilactis, Lactarius
Agaricus

agathosmus, Hygrophorus agglutinatus, Lactarius Agrocybe

alba, Exidia. See Ductifera pululahuana

Albatrellus
albatum, Tricholoma
albella, Helvella
albellum, Leccinum
albiceps, Polyporus
albidum, Hydnum
albissimus, Leucopaxillus
albisulphureus, Boletus
alboater, Tylopilus
albocreata, Amanita
albocrenulata, Pholiota
alboflavida, Melanoleuca
alboluteus, Pycnoporellus
alboviolaceus, Cortinarius

alboviolaceus, Cortinarius alcalina, Mycena Aleuria

Aleurodiscus alkalivirens, Collybia allardii, Lactarius alnicola, Pholiota

alutaceum, Podostroma alveolaris, Favolus. *See* Polyporus mori alveolaris, Polyporus. *See* Polyporus mori alveolatum, Geoglossum amabilissima, Mycena

Amanita ambigua, Gyromitra americana, Clitocybe americana, Lepiota North American Mycological Association (NAMA)



a directory of North American
mushroom clubs)



Wes Stone's
"A Short
'Shroom
Primer"





americana, Wynnea americanum, Hericium americanus, Suillus amethystina, Clavaria amethystina, Laccaria amianthinum, Cystoderma amianthinum var. rugosoreticulatum, Cystoderma amorphus, Aleurodiscus androrosaceus, Marasmius Anellaria. See Panaeolus solidipes angulatus, Coprinus angustatus, Hohenbuehelia angusticeps, Morchella angustifolius, Hygrophorus annosum, Heterobasidion anthocephala, Thelephora Apiosporina appalachianensis, Hygrophorus appalachiensis, Cantharellus applanatum, Ganoderma applanatus var. applanatus, Crepidotus applicatus, Resupinatus aquifluus, Lactarius Arachnopeziza araiospora var. araiospora, Ramaria arcularius, Polyporus arenicola, Leccinum areolatum, Scleroderma argenteum, Tricholoma argillacea, Clavaria argillaceifolius, Lactarius ari-triphylli, Uromyces Armillaria armillatus, Cortinarius arvensis, Agaricus arvernensis, Peziza. See Peziza sylvestris Ascobolus Ascocoryne Ascotremella aspideoides, Lactarius aspideus, Lactarius asprata, Cyptotrama Asterophora

Astraeus

atkinsoniana, Mycena atramentarius, Coprinus

Mycologists Online



Something really fun:

Morchella ultima... A New
Species of Morel!



atricapillus, Pluteus. See Pluteus cervinus atrobrunnea, Psilocybe atrocaerulea, Hohenbuehelia atrodiscum, Tricholoma atromarginatus, Pluteus atrostipitatum, Leccinum atrotomentosus, Paxillus atrovirens, Leotia atroviride, Hydnum. See Sarcodon atroviridis atroviridis, Lactarius atroviridis, Sarcodon aurantia, Aleuria aurantiaca, Hygrophoropsis aurantiacum, Hydnellum aurantiacum, Leccinum aurantiacus, Acervus. See Acervus epispartius aurantiacus, Hormomyces aurantio-cinnabarina, Clavulinopsis Aurantioporus. See Hapalopilus croceus aurantiorugosus, Pluteus aurantium. Scleroderma. See Scleroderma citrinum aurantium, Tricholoma auratocephalus, Hygrophorus aurelia, Arachnopeziza aureus, Pseudomerulius auricula, Auricularia Auricularia auriflammeus, Boletus auripes, Boletus auriporus, Boletus Auriscalpium aurivella, Pholiota austriaca, Sarcoscypha Austroboletus autumnalis var. autumnalis, Galerina

babingtonii, Pachyella
badia, Peziza
badiceps, Tylopilus
badio-confusa, Peziza. See Peziza phyllogena
badio-ferruginea, Hymenochaete
badius, Boletus
badius, Polyporus
baeocystis, Psilocybe
Baeospora

azaleae, Exobasidium

baileyi, Psathyrella

bakerensis, Hygrophorus

ballouii, Tylopilus

Bankera

benzoinum. Ischnoderma

berkeleyi, Bondarzewia

betula, Austroboletus

betula, Boletellus. See Austroboletus betula

betulina, Lenzites

betulinus, Piptoporus

bicolor. Laccaria

bicolor, Laxitextum

bicolor var. bicolor, Boletus

bicolor var. borealis, Boletus

biforme, Trichaptum

biformis, Collybia

biformis, Trichaptum. See Trichaptum biforme

birnbaumii, Leucocoprinus

Bisporella

bisporigera, Amanita

bitorquis, Agaricus

Bjerkandera

bohemica, Ptychoverpa

bohemica, Verpa. See Ptychoverpa bohemica

bolaris, Cortinarius

Bolbitius

Boletellus

Boletinellus. See Gyrodon meruloides

boletinoides, Phylloporus

Boletopsis

Boletus

bombycina, Volvariella

Bondarzewia

borealis, Hygrophorus

borealis, Lysurus. See Lysurus gardneri

borealis, Mitrula

botrytis, Ramaria

boudieri, Coprinus. See Coprinus angulatus

Bovista

bovista, Scleroderma

brassicae, Coprinus

brevipes, Russula

brevipes var. acrior, Russula

brevipes, Suillus

brumale, Tulostoma

brumalis, Polyporus

brunnea, Gyromitra. See Gyromitra fastigiata

brunneola, Collybia

brunneola, Xeromphalina

brunnescens var. brunnescens, Amanita

brunnescens var. pallida, Amanita

bulbosa, Armillaria. See Armillaria lutea

Bulgaria. See also Galiella rufa

butyracea, Collybia

byssiseda, Lentaria

Byssonectria

caeruleofuscus, Craterellus

caeruleoporus, Albatrellus

caeruleum, Corticum. See Pulcherricium caeruleum

caeruleum, Hydnellum

caeruleum, Pulcherricium

caerulipes, Psilocybe

caesarea, Amanita

caesiocyaneus, Cortinarius. See Cortinarius camphoratus

caesius, Oligoporus

caesius, Tyromyces. See Oligoporus caesius

caespitosus, Boletus. See Boletus innixus

caespitosus, Hygrophorus

cajanderi, Fomitopsis

calciphilus, Hygrophorus

caliciiformis, Crinula

caligatum complex, Tricholoma

Callistosporium

Calocera

Calocybe

Caloporus. See Gloeoporus dichrous

calopus, Boletus

Caloscypha

Calostoma

Calvatia. See also Langermannia gigantea

calvescens, Armillaria

calyculus, Hymenocyphus

calyptraeformis, Hygrophorus

Camarophyllus. See Hygrophorus

camarophyllus, Hygrophorus

Camarops

campanella, Xeromphalina

campanulatus, Panaeolus

campestre, Tulostoma

campestris, Agaricus

campestris, Boletus

camphoratus, Cortinarius

camphoratus, Lactarius

candicans, Clitocybe

candida, Clitocybe

candida, Dendrothele

candidissimus, Cheimonophyllum

candidissimus, Pleurotus. See Cheimonophyllum

candidissimus

candidum, Tremellodendron

candolleana, Psathyrella

canescens, Hygrophorus

caninus, Mutinus

caninus var. albus, Mutinus

Cantharellula

Cantharellus

cantharellus, Hygrophorus

caperata, Rozites

capillaris, Marasmius

capitata, Cordyceps

capnoides, Hypholoma

capreolarius, Hygrophorus

carbonaria, Geopyxis

carbonarius, Ascobolus

carbonicola, Psathyrella

carnea, Calocybe. See Calocybe persicolor

carnosa, Bankera. See Bankera violascens

carnosa, Phanerochaete

caroliniana, Gyromitra

castanellus, Suillus

castaneus, Gyroporus

Catathelasma

cavipes, Suillus

ceciliae, Amanita

centuncula, Naucoria. See Simocybe centunculus centuncula, Ramicola. See Simocybe centunculus

centunculus, Simocybe

cepa, Scleroderma

cepaestipes, Lepiota

Cerrena

cervina, Trametes

cervinus, Pluteus

Chalciporus

charteri, Melastiza

Cheilymenia

Cheimonophyllum

chelidonium var. chelidonioides, Lactarius

chelidonium var. chelidonium, Lactarius

chioneus, Tyromyces

chippewaensis, Boletus

chlora, Chlorosplenium

Chlorencoelia, See Chlorosplenium versiforme

chlorinigenus, Hypomyces

Chlorociboria. See also Chlorosplenium versiforme

chlorophanus, Hygrophorus

Chlorophyllum

Chlorosplenium. See also Chlorociboria aeruginascens

Chondrostereum

chordalis. Marasmius

Christiansenia. See Syzygospora mycetophila

christinae, Phaeocollybia

chromapes, Leccinum. See Tylopilus chromapes

chromapes, Tylopilus

Chromosera

Chroogomphus

chrysaspis, Hygrophorus

chrysenteroides, Boletellus

chrysenteron, Boletus

chrysodon, Hygrophorus

chrysoloma, Phellinus

Chrysomphalina

chrysopeplum, Cyptotrama. See Cyptotrama asprata

chrysophaeus, Pluteus

chrysophylla, Chrysomphalina

chrysophylla, Gerronema. See Chrysomphalina

chrysophylla

chrysorheus, Lactarius

chrysorhiza, Phanerochaete

chrysospermus, Hypomyces

chrysostomus, Hypomyces

cibarius, Cantharellus

cinerascens, Lopharia

cinerea, Clavulina

cinereus, Coprinus

cinereus, Craterellus

cinereus var. cinereus, Lactarius

cinereus var. fagetorum, Lactarius

cingulatum, Tricholoma

cinnabarina, Calostoma

cinnabarina, Nectria

cinnabarinum, Cystoderma

cinnabarinus, Cantharellus

cinnabarinus, Cortinarius

cinnabarinus, Crepidotus cinnabarinus, Pycnoporus cinnamomea, Coltricia

circinans, Cudonia

cirrhata, Collybia

citrina, Bisporella

citrina f. citrina, Amanita

citrina f. lavendula, Amanita

citrina, Hypocrea

citrinum, Scleroderma

claricolor, Cortinarius

claroflava. Russula

Claudopus

Clavaria. See also Multiclavula mucida and

Multiclavula phycophylla

Clavariadelphus

clavariae, Spadicioides

clavatus, Gomphus

Claviceps

Clavicorona

clavipes, Clitocybe

Clavulina

Clavulinopsis

clavus, Cudoniella

Climacodon

clintonianus, Suillus

Clitocybe

Clitocybula

Clitopilus

clypeata, Pachyella

clypeolaria, Lepiota

clypeolarioides, Lepiota

coccinea, Sarcoscypha

coccineocrenatus, Hygrophorus

coccineus, Hygrophorus

cochleatus, Lentinellus

cohaerens, Hypoxylon

cohaerens var. cohaerens, Marasmius

cokeri, Amanita

coliforme, Myriostoma

collinitis, Cortinarius. See Cortinarius trivialis

Collybia

colorascens, Lactarius

coloratum, Lycoperdon

Coltricia

columnaris, Underwoodia

Colus. See Pseudocolus fusiformis

comatus, Coprinus

commune, Schizophyllum

communis, Boletus

compacta, Russula

complicatum, Stereum

concentrica, Daldinia

conchatus, Panus. See Lentinus torulosus

conchifer, Poronidulus. See Trametes conchifer

conchifer, Trametes

concolor, Ramaria

concrescens, Tremella

confluens, Albatrellus

confluens, Collybia

confluens, Phellodon

confragosa, Daedaleopsis

confragosa, Daedalia. See Daedaleopsis confragosa

confragosa, Tubaria

confusus, Strobilomyces

conica, Morchella

conica, Nolanea

conica, Verpa

conicus, Hygrophorus

conicus var. atrosanguineus, Hygrophorus

coniferophila, Clitocybe

conigenoides, Strobilurus

conissans, Psathyrella

connatus, Fomes. See Oxyporus populinus

Conocybe

controversus, Lactarius

cookei, Collybia

Coprinus

coprophila, Psilocybe

coprophilus, Bolbitius

coralloides, Hericium

Cordyceps

Coriolopsis

cornea, Calocera

cornucopioides, Craterellus

cornui, Xeromphalina

coronatum, Geastrum. See Geastrum quadrifidum

coronilla, Stropharia

corrugatus, Cortinarius

corrugatus, Paxillus

corrugis, Lactarius

corticola, Mycena

Corticum. See Pulcherricium caeruleum

Cortinarius

cortinarius, Lepiota

Cotylidia

craniformis, Calvatia

crassipes, Morchella

Craterellus

craterellus, Polyporus

craterium, Urnula

crenulata, Amanita

Creopus

Crepidotus

Crinipellis

Crinula

crispa, Conocybe

crispa, Helvella

crispa, Plicaturopsis

crispa, Sparassis

crispa, Trogia. See Plicaturopsis crispa

cristata, Clavulina

cristata, Lepiota

cristatus, Albatrellus

crocea, Amanita

croceofolius, Cortinarius

croceus, Aurantioporus. See Hapalopilus croceus

croceus, Hapalopilus

croceus, Lactarius

crocipodium, Leccinum. See Leccinum nigrescens

Crucibulum

cruentum, Hydnellum

crustuliniforme, Hebeloma

Cryptoporus

Cudonia

Cudoniella

cupularis, Tarzetta

curtisii, Boletus

curtisii, Meiorganum. See Paxillus corrugatus cuspidatum, Entoloma. See Nolanea murraii

cuspidatus, Hygrophorus

cyaneotinctus, Porphyrellus. See Tylopilus sordidus cyaneotinctus, Tylopilus. See Tylopilus sordidus

cyanescens, Gyroporus

cyanescens var. violaceotinctus, Gyroporus

cyanophylla, Chromosera

cyathiformis, Calvatia

cyathiformis, Clitocybe. See Pseudoclitocybe

cyathiformis

cyathiformis, Pseudoclitocybe

Cyathus

Cyclomyces. See Coltricia montagnei

cylichnium, Ascocoryne

Cyptotrama

cystidiosus, Pleurotus

Cystoderma

Cystostereum

Dacrymyces

Dacryopinax

Daedaleopsis

Daedalia

Daldinia

Dasyscyphus

daucipes, Amanita

davisiae, Tricholoma

dealbata, Clitocybe

dealbata, Clitocybe ssp. sudorifica

decastes, Lyophyllum

deceptivus, Lactarius

decipiens, Suillus

decora, Tricholomopsis

decorosa, Leucopholiota

delectans, Marasmius

delicatella, Mycena

deliciosa, Morchella

deliciosus, Lactarius

delineata, Psathyrella

Dendropolyporus

Dendrothele

densifolia, Russula

Dentinum. See Hydnum

destruens, Pholiota

deterrimus, Lactarius

deusta, Ustulina

diaphana, Cotilydia

Diatrype

dichrous, Caloporus. See Gloeoporus dichrous

dichrous, Collybia

dichrous, Gloeoporus

Dictyophora

difforme, Geoglossum

dilectus, Coprinus

Discina

Disciotis

discolor, Boletus

dispersus, Lactarius

disseminatus, Coprinus

dissimulans, Russula

distans, Cortinarius

domesticus, Coprinus

domiciliana, Peziza

dryinus, Pleurotus

dryophila, Collybia

dryophila var. funicularis, Collybia

dryophila var. luteifolia, Collybia

dryophilus, Strobilomyces

Ductifera

dudleyi, Sarcoscypha

duplicata, Dictyophora

dura, Agrocybe

dysodes, Collybia

earleae, Collybia

eburneus, Hygrophorus

echinatum, Lycoperdon

echinatum, Melanophyllum

echiniceps, Psathyrella

ectypoides, Clitocybe. See Omphalina ectypoides

ectypoides, Omphalina

edodes, Lentinus

edulis, Boletus

edulis var. aurantio-ruber, Boletus

egregia, Collybia

Elaphomyces

elastica, Helvella

elata, Calvatia

elata, Morchella

elegans, Mitrula

elegans, Mutinus

elegans, Polyporus

elegans, Trametes

elongatipes, Hypsizygus. See Hypsizygus tessulatus

elongatum, Hypholoma

elongatum, Naematoloma. See Hypholoma elongatum

encephala, Tremella

Encoelia

Entoloma

ephemerus, Coprinus

epichysium, Omphalina

epimyces, Psathyrella

epipterygia var. epipterygia, Mycena

epipterygia var. epipterygioides, Mycena

epipterygia var. lignicola, Mycena

epipterygia var. viscosa, Mycena

epispartius, Acervus

erebia, Agrocybe

ericetorum, Omphalina. See Phytoconis ericetorum

ericetorum, Phytoconis

erinaceella, Pholiota. See Phaeomarasmius erinaceellus

erinaceellus, Phaeomarasmius

erinaceus, Hericium

erinaceus, Scutellinia

erubescens, Hygrophorus

erythropus, Boletus. See Boletus luridiformis

esculenta, Gyromitra

esculenta, Morchella

everhartii, Phellinus

evernius, Cortinarius

excelsa, Amanita

Exidia

eximius, Tylopilus

Exobasidium

fagicola, Polyporus. See Polyporus craterellus

faginea, Ascotremella

faginea, Phleogena

fallax, Craterellus

fallax, Cystoderma

fallax, Geoglossum

fallax, Phaeocollybia

familia, Clitocybula

farinosa, Amanita

farlowii, Aleurodiscus

farlowii, Trichoglossum

fasciculare, Hypholoma

fasciculare, Naematoloma. See Hypholoma fasciculare

fastigiata, Gyromitra

fastigiata, Inocybe. See Inocybe rimosa

fastigiata var. microsperma, Inocybe

Favolus. See Polyporus mori

felleus, Tylopilus

ferrugineus, Tylopilus

ferruginosus, Phellinus

fibula, Rickenella

filaris, Conocybe

fimbriatum, Geastrum. See Geastrum sessile

fimicola, Cheilymenia

firma, Agrocybe

firmus, Boletus

fissilis, Tyromyces

Fistulina

flabelliformis, Lentinellus

flammans, Boletus

flammans, Pholiota

Flammulina

flavescens, Hygrophorus

flavida, Spathularia

flavidum, Scleroderma. See Scleroderma cepa

flavipes, Chroogomphus

flavobrunneum, Tricholoma

flavoconia, Amanita

flavodiscus, Hygrophorus

flavofuligineus, Pluteus

flavorubescens, Amanita

flavovirens, Tricholoma

floccopus, Strobilomyces

floccosa, Microstoma

floccosus, Gomphus

foenisecii, Panaeolus

foetidum, Micromphale

foetidus, Craterellus

foliacea, Tremella

fomentarius, Fomes

Fomes. See also Oxyporus populinus

Fomitopsis

formosa, Ramaria

formosa, Tricholomopsis

fornicatum, Geastrum

fornicatus, Hygrophorus

fragiforme, Hypoxylon

fragilis, Oligoporus

fragilissimus, Leucocoprinus

fragrantissima, Russula

fraternus, Boletus

frondosa, Grifola

frostiana, Amanita

frostii, Boletus

frustulatus, Xylobolus

fulgens, Caloscypha

fulgens, Pycnoporellus

fuliginaria, Mycena

fuligineo-alba, Bankera

fuligineo-violaceum, Hydnum. See Sarcodon

fuligineo-violaceus

fuligineo-violaceus, Sarcodon

fuligineus, Hygrophorus

Fuligo

fulva, Amanita

fulvimarginatum, Tricholoma

fulvoferrugineus, Marasmius

fulvotomentosus, Crepidotus. See Crepidotus mollis

fumosipes, Porphyrellus. See Tylopilus sordidus

fumosipes, Tylopilus. See Tylopilus sordidus

fumosoluteum, Tricholoma

fumosum, Microglossum

fumosus, Lactarius

furfuracea, Encoelia

furfuracea, Tubaria

furfuracea, Xerula

fuscoalbus, Hygrophorus

Fuscoboletinus

fuscodisca, Inocybe

fuscofibrillosus, Agaricus

fuscum, Hypoxylon

fusiformis, Clavulinopsis

fusiformis, Pseudocolus

fusiger, Spinellus

fusispora, Inermisia. See Byssonectria terrestris

galericulata, Mycena

Galerina

Galiella

gallica, Coriolopsis

Ganoderma

gardneri, Lysurus

Gastroboletus

gausapatum, Stereum

geaster, Scleroderma. See Scleroderma polyrhizon

Geastrum

gelatinosa, Hypocrea. See Creopus gelatinosus

gelatinosum, Pseudohydnum

gelatinosus, Creopus

gemina, Armillaria

gemmata, Amanita

gemmatum, Lycoperdon. See Lycoperdon perlatum

geogenia, Hohenbuehelia

geogineum, Hydnellum

Geoglossum

Geopyxis

gerardii var. gerardii, Lactarius

gerardii var. subrubescens, Lactarius

Gerronema. See also Chrysomphalina chrysophylla

gibba, Clitocybe

gigantea, Calvatia. See Langermania gigantea

gigantea, Clitocybe

gigantea, Langermannia

gigantea, Peniophora

giganteus, Meripilus. See Meripilus sumstinei

gilvus, Phellinus

glabellus, Marasmius

glabripes, Laccaria

glabrum, Geoglossum

glandulosa, Exidia

glandulosus, Fuscoboletinus

gliocyclus, Hygrophorus

glioderma, Limacella

glischra, Limacella

Globifomes

globosa, Sarcosoma

Gloeophyllum

Gloeoporus

glutinosum, Geoglossum

glutinosus, Gomphidius

glyciosmus, Lactarius

Gomphidius

Gomphus

gracilienta, Lepiota. *See* Macrolepiota gracilienta gracilenta, Macrolepiota

gracilis, Austroboletus

gracilis, Porphyrellus. See Austroboletus gracilis

gracilis, Psathyrella

gracilis, Tylopilus. See Austroboletus gracilis

graminum, Marasmius

granosum, Cystoderma

granularis, Pluteus

granulatus, Elaphomyces

granulatus, Suillus

granulosa, Pholiota

granulosum, Cystoderma

graveolens, Globifomes

graveolens, Polyporus. See Globifomes graveolens greenei, Cyclomyces. See Coltricia montagnei

grevillei, Suillus

grevillei var. clintonianus, Suillus

Grifola

grisellus, Fuscoboletinus

griseoalba, Helvella

griseocarneus, Tylopilus

griseoviridis, Mycena

griseozonata, Thelephora

griseum, Leccinum

griseus, Boletus

griseus, Lactarius

Gymnopilus

Gymnosporangium

Gyrodon

Gyromitra

Gyroporus

hadriani. Phallus

haematopus, Mycena

haemorrhoidarius, Agaricus

Hapalopilus

hardii, Stropharia

Hebeloma

Helotium

Helvella. See also Gyromitra fastigiata

helvelloides, Phlogiotis

helvelloides, Tremiscus. See Phlogiotis helvelloides

helveola, Clavulinopsis

helveola, Lepiota

helvus, Lactarius

helvus var. aquifluus, Lactarius. See Lactarius aquifluus

hemibapha, Amanita

hemichrysus, Boletus

hemispherica, Humaria

hemitrichus, Cortinarius

hepatica, Fistulina

hepaticus, Lactarius

herbstii, Sparassis

Hericium

Heterobasidion

hibbardae var. glaucescens, Lactarius

hibbardae var. hibbardae, Lactarius

highlandensis, Pholiota

hirsuta, Trametes

hirsutum, Stereum

hirsutum, Trichoglossum

hirtellus, Suillus

hispida, Trametes. See Coriolopsis gallica

Hohenbuehelia

holopus, Leccinum

Holwaya

Hormomyces

hornemannii, Stropharia

hortonii, Boletus

Humaria

humosa, Octospora

huronensis, Boletus

hyalinus, Hypomyces

Hydnellum

Hydnochaete

Hydnum

hydrogramma, Clitocybe. See Clitocybe phaeophthalma

hydrophila, Psathyrella

Hygrocybe. See Hygrophorus

hygrometricus, Astraeus

hygrophoroides var. hygrophoroides, Lactarius

Hygrophoropsis

Hygrophorus

Hygrotrama. See Hygrophorus

Hymenochaete

Hymenoscyphus

Hypholoma

Hypocrea. See also Creopus gelatinosus

Hypomyces

hypopithys, Volvariella

hypothejus, Hygrophorus

hypothejus var. aureus, Hygrophorus

Hypoxylon

hypoxylon, Xylaria

Hypsizygus

hysginus var. americanus, Lactarius

hysginus var. hysginus, Lactarius

igniarius, Phellinus

ignicolor, Cantharellus

illinita, Limacella

illudens, Boletus

imbricatum, Hydnum. See Sarcodon imbricatus

imbricatum, Tricholoma

imbricatus, Sarcodon

imperceptus, Lactarius

impudicus, Phallus

inamoenum, Tricholoma

incana, Leptonia

incarnata, Phlebia

incarnatus, Merulius. See Phlebia incarnata

inclinata, Mycena

incrustans, Sebacina

indecisus, Tylopilus

indigo, Lactarius

inedulis, Boletus

Inermisia. See Byssonectria terrestris

inflata, Physalacria

infula, Gyromitra

infundibuliformis, Cantharellus

innixus, Boletus

Inocybe

Inonotus

inquinans, Bulgaria

insigne f. ochraceum, Leccinum

insigne, Leccinum

insigne, Tricholoma

insignis, Coprinus

insolens var. brunneo-maculatum, Leccinum

insolens var. insolens, Leccinum

intermedium, Geoglossum

intermedium, Tricholoma

intermedius, Boletellus

intermedius, Suillus

intermedius, Tylopilus

intybacea, Thelephora

involutus, Paxillus

iocephala, Collybia

iodes, Cortinarius

iodiodes, Cortinarius

irina, Clitocybe

Irpex

irregularis, Neolecta

irregularis, Spragueola. See Neolecta irregularis

Ischnoderma

jacksonii, Amanita

Jafnea

jamaicensis, Chroogomphus

jennyae, Phaeocollybia

joeides, Sarcodon

josserandii, Lepiota

juncea, Macrotyphula

juniperi-virginiana, Gymnosporangium

kauffmanii, Collybia

kauffmanii, Gomphus

kauffmanii, Xeromphalina

korfii, Gyromitra

Kuehneromyces. See Pholiota vernalis

kunzei, Ramariopsis

Laccaria

laccata, Laccaria

lacera, Inocybe

lacerata, Clitocybula

Lachnellula

lacrimans, Serpula

Lacrymaria. See Psathyrella velutina

Lactarius

lactea, Conocybe

lacteus, Irpex

lactifluorum, Hypomyces

lactifluus, Suillus

lacunosa, Helvella

laeticolor, Clavulinopsis

Laetiporus

laetus, Hygrophorus

laeve, Crucibulum

lagopides, Coprinus

lagopus, Coprinus

lanatodisca var. phaeoderma, Inocybe

Langermannia

laniger, Coprinus

laterarius, Leucopaxillus

lateritia, Laccaria

lateritius, Cantharellus

laurocerasi, Russula

lavendipes, Laccaria

Laxitextum

leaiana, Mycena

Leccinum

lenta, Pholiota

Lentaria

lenticularis, Limacella

Lentinellus

lentinoides, Collybia

Lentinus

lentofragilis, Ramariopsis

Lenzites

leoninus, Pluteus

Leotia

leotiicola, Hypomyces

lepideus, Lentinus

Lepiota

leporina, Otidea

leptoloma, Clitocybe

Leptonia

Leucoagaricus. See Lepiota naucinoides

Leucocoprinus

leucomelaena, Helvella

leucomycelinus, Phylloporus

Leucopaxillus

Leucopholiota

leucophyllum, Tricholoma

leucoxantha, Discina

levis, Lentinus

levis, Panus. See Lentinus levis

lignicola, Boletus

lignyotus, Lactarius

lignyotus var. marginatus, Lactarius

lignyotus var. nigroviolascens, Lactarius

ligula, Clavariadelphus

lilacifolia, Mycena. See Chromosera cyanophylla

Limacella

limbatum, Geastrum

liquiritiae, Gymnopilus

lobatum, Ganoderma

longicurvipes, Boletus

longipes, Amanita

longipes, Laccaria

longipes, Xylaria

longisegmentis, Cordyceps

longistriatus, Pluteus

Lopharia

louisii, Lactarius

lubrica, Leotia

lucidum, Ganoderma

lunulatospora, Mitrula

luridellus, Boletus

luridiformis, Boletus

luridus, Boletus

lutea, Armillaria

lutea, Cudonia

lutea, Lepiota. See Leucocoprinus birnbaumii

lutea, Russula

luteocomus, Cantharellus

luteofolius, Gymnopilus

luteogriseascens, Lyophyllum

luteolus. Lactarius

luteomaculosum, Tricholoma

luteo-olivaceum, Callistosporium

luteopallens, Mycena

luteophylla, Lepiota

luteovirens, Hypomyces

lutescens. Calostoma

lutescens. Pluteus

lutescens, Tremella

luteum, Leccinum

luteus, Cortinarius

luteus, Gymnopilus

luteus, Suillus

luxurians, Collybia

lycoperdoides, Asterophora

lycoperdoides, Scleroderma. See Scleroderma areolatum lycoperdoides var. reticulatum, Scleroderma. See

Scleroderma bovista

Lycoperdon

Lyophyllum

Lysurus

Macrolepiota

macropus, Helvella

macrorhizus, Coprinus. See Coprinus cinereus

macrorrhizon, Scleroderma. See Scleroderma meridionale

Macrotyphula

maculata, Collybia

maculata, Mycena

maculata var. scorzonerea, Collybia

maculatipes, Lactarius

maculatus, Gomphidius

maculatus, Lactarius

magnicystidiosus, Leucocoprinus

magnivelare, Tricholoma

magnus, Pluteus

malicola var. macropoda, Pholiota

malicola var. malicola, Pholiota

malicorius, Cortinarius. See Cortinarius croceofolius

Marasmiellus

Marasmius

marginatum, Lycoperdon

marginatus var. concolor, Hygrophorus

marginatus var. marginatus, Hygrophorus

marginatus var. olivaceus, Hygrophorus

marginella var. marginella, Mycena

marginella var. rugosodisca, Mycena

marmoreus, Hypsizygus. See Hypsizygus tessulatus

marquettense, Tricholoma

martiorum, Clitocybe

marylandensis, Cortinarius

mastrucatus, Hohenbuehelia

maydis, Ustilago

Megacollybia

megalocarpus, Syzygites

megalospora, Xerula

Meiorganum. See Paxillus corrugatus

melaena, Pseudoplectania

melaleuca, Melanoleuca

Melanoleuca

Melanophyllum

melanopus, Polyporus

melanosperma, Stropharia

Melastiza

melastoma, Plectania

meleagris, Agaricus

mellea, Armillaria

melolonthae, Cordyceps

merdaria, Psilocybe

meridionale, Scleroderma

Meripilus

merulioides, Boletinellus. See Gyrodon merulioides

merulioides, Gyrodon

Merulius. See Phlebia incarnata and Phlebia tremellosa

mesenterica, Tremella. See Tremella lutescens

mesophaeum, Hebeloma

micaceus, Coprinus

micheneri, Lentaria

Microglossum

micromegethus, Agaricus

Micromphale

Microstoma

militaris, Cordyceps

miniato-olivaceus, Boletus

miniato-pallescens, Boletus

miniatus, Hygrophorus

miniatus var. mollis, Hygrophorus

minor, Cantharellus

minutulus, Hygrophorus

mitis, Panellus

Mitrula

mollis, Crepidotus

molybdites, Chlorophyllum

montagnei, Coltricia

montagnei var. greenei, Coltricia. See Coltricia

montagnei

montana, Psilocybe. See Psilocybe polytrichophila

monticola, Hygrophorus

morbosa, Apiosporina

Morchella

Morganella

mori, Polyporus

morrisii, Boletus

mucida, Clavaria. See Multiclavula mucida

mucida, Holwaya

mucida, Multiclavula

mucidus var. mucidioides, Lactarius

mucidus var. mucidus, Lactarius

Multiclavula

multiforme, Lyophyllum

multiplex, Polyozellus

mundula, Rhodocybe

murraii, Cystostereum

murraii, Nolanea

murraii, Stereum. See Cystostereum murraii

muscaria var. alba, Amanita

muscaria var. formosa, Amanita

mutabilis, Amanita

mutabilis, Lactarius

mutabilis, Pholiota

Mutinus

Mycena

mycetophila, Christiansenia. See Syzygospora

mycetophila

mycetophila, Syzygospora

mycetophila, Tremella. See Syzygospora mycetophila

Mycorrhaphium. See Steccherinum adustum

myomyces, Tricholoma

myosotis, Hypholoma

myosotis, Naematoloma. See Hypholoma myosotis

myosotis, Pholiota. See Hypholoma myosotis

myosura, Baeospora

myriadophylla, Baeospora

Myriostoma

Naematoloma. See Hypholoma

narcoticus, Coprinus

naucina, Lepiota. See Lepiota naucinoides

naucina, Leucoagaricus. See Lepiota naucinoides

naucinoides, Lepiota

naucinoides, Leucoagaricus. See Lepiota naucinoides

Naucoria. See Simocybe centunculus

nebularis, Clitocybe

nebulosus, Tylopilus

Nectria

Nectriopsis

neoalbidipes, Suillus

Neobulgaria

Neohygrophorus. See Hygrophorus

Neolecta

nidulans, Hapalopilus

nidulans, Phyllotopsis

niger, Phellodon

niger var. alboniger, Phellodon

nigrella, Pseudoplectania

nigrescens, Leccinum

nigricans, Gomphidius

nigricans, Russula

nigripes, Marasmiellus

nigritum, Geoglossum. See Geoglossum umbratile

nigrodiscus, Marasmius

nitidus, Hygrophorus

nitiosus, Hygrophorus

nitratus, Hygrophorus

niveipes, Tricholoma

niveus, Coprinus

niveus, Hygrophorus. See Hygrophorus borealis

nobilis, Laccaria

nodospora, Pouzarella

Nolanea

nucleata, Exidia

nuda, Clitocybe

oakesii, Aleurodiscus

obliquus, Cortinarius

obliquus, Inonotus

obscuratus, Lactarius

occidentalis, Hygrophorus

occidentalis, Sarcocypha

ochraceum, Steccherinum

ochraceus, Chroogomphus

ochropurpurea, Laccaria

Octospora

oculatus, Lactarius

oculus, Clitocybula

odora, Clitocybe

odorifer, Entoloma. See Leptonia odorifer

odorifer, Leptonia

odorum, Tricholoma

ohiensis, Laccaria

olearius, Omphalotus

olida, Hygrophoropsis

Oligoporus

olivaceoalbus, Hygrophorus

olivaceobrunneum, Tricholoma

olivaceum, Microglossum

olivaceus, Hydnochaete

oliveisporus, Boletus

olla, Cyathus

Omphalina

omphalodes, Lentinellus

Omphalotus

onotica, Otidea

onusta, Amanita

operculatus, Panus. See Tectella patellaris

ophioglossoides, Cordyceps

oreades, Marasmius

ornatipes, Boletus

oronoensis, Clavaria

osmundicola, Mycena

ostoyae, Armillaria

ostrea, Stereum

ostreatus, Pleurotus (complex)

Otidea

ovinus, Albatrellus

ovinus, Hygrophorus

oxydabile, Leccinum

Oxyporus

Pachyella

pachyodon, Spongipellis

paleaceus, Cortinarius

paleiferus, Cortinarius

pallidum, Tremellodendron

pallidus, Boletus

pallidus, Pluteus

palmata, Thelephora

palmatus, Dacrymyces palmatus, Rhodotus

paludosa, Mitrula

paluster, Fuscoboletinus

palustre, Lyophyllum. See Tephrocybe palustris

palustre, Tricholoma palustris, Helvella

palustris, Tephrocybe

Panaeolus

Panellus

pantherina var. multisquamosa, Amanita

pantherina var. velatipes, Amanita

panuoides, Paxillus

Panus. See Lentinus

papillatus, Marasmiellus

paradoxa, Schizopora

paradoxus, Lactarius

paradoxus, Leucopaxillus

parasitica, Asterophora

parasiticus, Boletus

parasiticus, Claudopus

parcivolvata, Amanita

parvulus, Hygrophorus

Patella, See Scutellinia erinaceus

patellaris, Tectella

Paxillus

peckiana, Amanita

peckianus, Albatrellus

peckii, Hydnellum

peckii, Lactarius

peckii, Lycoperdon

peckii var. glaucescens, Lactarius

pectinatum, Geastrum

pediades, Agrocybe

pelioma, Amanita

pellitus, Pluteus

penetrans, Gymnopilus

Peniophora

perennis, Coltricia

perforans, Micromphale

Peridoxylon. See Camarops petersii

perlata, Discina

perlatum, Lycoperdon

perplexus, Hygrophorus

persicinus, Laetiporus

persicolor, Calocybe

pes-caprae, Albatrellus

pessundatum, Tricholoma petaloides, Hohenbuehelia

petasatus, Pluteus

petersii, Camarops

petersii, Peridoxylon. See Camarops petersii

Peziza

Phaeocalicium

Phaeocollybia

Phaeolus

Phaeomarasmius

phaeophthalma, Clitocybe

phaeosticta, Lepiota

Phallogaster

phalloides, Amanita

Phallus

Phanerochaete

Phellinus

Phellodon

Phlebia

Phleogena

Phlogiotis

pholideus, Cortinarius

Pholiota

phycophylla, Clavaria. See Multiclavula phycophylla

phycophylla, Multiclavula

phyllogena, Peziza

phyllogena, Psilocybe

Phylloporus

Phyllotopsis

Physalacria

picipes, Polyporus. See Polyporus badius

picreus, Gymnopilus

pictus, Suillus

piedmontensis, Boletus. See Boletus firmus

pila, Bovista

pinastris, Collybia

pineticola, Hydnellum

pini, Phellinus

pinicola, Fomitopsis

pinorigidus, Suillus. See Suillus salmonicolor

piperatoides, Chalciporus

piperatus, Boletus. See Chalciporus piperatus

piperatus, Chalciporus

piperatus *var*. glaucescens, Lactarius piperatus *var*. piperatus, Lactarius

Piptoporus

Pisolithus

pistillaris, Clavariadelphus

placidus, Suillus

placomyces, Agaricus

platyphylla, Megacollybia

platyphylla, Tricholomopsis. See Megacollybia

platyphylla

platyphyllum, Tricholoma. See Tricholoma inamoenum

Plectania

Pleurocybella

Pleurotus-

plicatilis, Coprinus

plicatilis, Pseudocoprinus. See Coprinus plicatilis

Plicaturopsis

plumbea, Bovista

plumbeoviolaceous, Tylopilus

Pluteus

pocillator, Agaricus

Podostroma

polymorpha, Xylaria

Polyozellus

polyporaeum, Phaeocalicium

polyphylla, Collybia

Polyporus

polypyramis, Amanita

polyrhizon, Scleroderma

polytrichophila, Psilocybe

ponderosa, Armillaria. See Tricholoma magnivelare

populinum, Tricholoma

populinus, Oxyporus

populinus, Pleurotus

Poronidulus. See Trametes conchifer

Porphyrellus. See Tylopilus sordidus

porphyria, Amanita

porphyrosporus, Tylopilus

Porpoloma

porrigens, Pleurocybella

portentosum, Tricholoma

potentillae, Pucciniastrum

Pouzarella

praeacutus, Marasmiellus

praecox, Agrocybe

pratensis, Hygrophorus

procera, Lepiota. See Macrolepiota procera

procera, Macrolepiota

projectellus, Boletellus. See Boletus projectellus

projectellus, Boletus

prominens, Lepiota. See Macrolepiota prominens

prominens, Macrolepiota

proxima, Laccaria

proximus, Suillus

prunulus, Clitopilus

Psathyrella

Pseudoclitocybe.

Pseudocolus

Pseudocoprinus. See Coprinus plicatilis

Pseudofistulina. See Fistulina radicata

pseudoflexuosus, Lactarius

Pseudohydnum

Pseudomerulius

pseudo-olivaceus, Boletus

pseudopeckii, Boletus

Pseudoplectania

pseudorubinellus, Boletus. See Chalciporus

pseudorubinellus

pseudorubinellus, Chalciporus

pseudoscaber ssp. cyaneocinctus, Porphyrellus. See

Tylopilus sordidus

pseudoscaber, Tylopilus

pseudosensibilis, Boletus

pseudoseparans, Boletus

pseudosulphureus, Boletus

Psilocybe

psittacinus, Hygrophorus

Ptychoverpa

pubescens, Lactarius

pubescens, Trametes

Pucciniastrum

pudorinus, Hygrophorus

Pulcherricium

pulcherrimum, Lycoperdon

pulcherrimum, Steccherinum

pulcherripes, Marasmius

pulchra, Clavulinopsis. See Clavulinopsis laeticolor

pulchra, Russula

pullum, Tricholoma

pululahuana, Ductifera

Pulveroboletus

pulverulentus, Boletus

punctipes, Suillus

Punctularia

puniceus, Hygrophorus

pura, Mycena

pura, Neobulgaria

purpurascens, Hygrophorus

purpurea, Clavaria

purpurea, Claviceps

purpureo-echinatus, Lactarius

purpureofolius, Hygrophorus

purpureofusca, Mycena

purpureofuscus, Boletus

purpureomarginatum, Callistosporium

purpureum, Chondrostereum

purpureum, Xanthoconium. See Boletus purpureofuscus

purpurinus, Gyroporus

pusilla, Volvariella

pustulatus, Hygrophorus

putilla, Collybia

Pycnoporellus

Pycnoporus

pygmaeum, Geoglossum

pyriforme, Lycoperdon

pyriodorus, Cortinarius

pyrogalus, Lactarius

pyrrhocephalus, Marasmius

pyxidata, Clavicorona

quadrata, Nolanea

quadrifidum, Geastrum

quercina, Daedalea

quietus var. incanus, Lactarius

rachodes, Lepiota. See Macrolepiota rachodes

rachodes, Macrolepiota

radians, Coprinus

radiata, Phlebia

radicata, Collybia. See Xerula

radicata, Fistulina

radicata, Oudemansiella. See Xerula

radicata, Pseudofistulina. See Fistulina radicata

radicata, Sparassis. See Sparassis crispa

radicata var. radicata, Xerula

radicatus, Polyporus

radicosum, Hebeloma

rainierensis, Hygrophorus

Ramaria

Ramariopsis

Ramicola. See Simocybe centunculus

ramosum, Hericium. See Hericium coralloides

ravenelii, Amanita

ravenelii, Calostoma

ravenelii, Phallus

ravenelii, Pulveroboletus

reai, Hygrophorus

recisa, Exidia

regularis var. multipartita, Thelephora

reidii, Hygrophorus

repanda, Peziza

repandum, Dentinum. See Hydnum repandum

repandum var. album, Dentinum. See Hydnum repandum

var. album

repandum, Hydnum

repandum var. album, Hydnum

representaneus, Lactarius

resimus, Lactarius

Resinomycena

resinosum, Ischnoderma

resplendens, Tricholoma

Resupinatus

reticulata, Tremella

reticulatus, Bolbitius

retipes, Boletus

retirugis, Panaeolus

rhacodes, Lepiota. See Macrolepiota rachodes

rheades, Inonotus

rhenana, Aleuria

Rhizina

Rhizopogon

Rhodocybe

Rhodocybella

rhododendri, Exobasidium

rhododendri, Resinomycena

Rhodotus

rhodoxanthus, Phylloporus

Rhopalogaster

Rhytisma

Rickenella

rimosa, Inocybe

rimosus, Phellinus

ringens, Panellus

Ripartites

robusta, Clitocybe

rosea, Leptonia

rosea, Tarzetta

roseibrunneus, Hygrophorus

roseilivida, Lepiota

rosella, Mycena

roseo-carneum, Laxitextum

roseo-carneum, Stereum. See Laxitextum roseo-carneum

roseum, Entoloma. See Leptonia rosea

roseus, Fomitopsis

rotula, Marasmius

rotundifoliae. Leccinum

roxanae, Boletus

Rozites

rubella var. blanda, Ramaria

rubellus, Boletus

rubescens, Amanita

rubicundula, Clavaria

rubiginosa, Hymenochaete

rubiginosum, Hypoxylon

rubinellus, Boletus. See Chalciporus rubinellus

rubinellus, Chalciporus

rubritubifer, Boletus. See Chalciporus rubritubifer

rubritubifer, Chalciporus

rubrobrunnescens, Xerula

rubrobrunneus, Tylopilus

rubroflammeus, Boletus

rubroflava, Calvatia

rubropunctus, Boletus

rubrotincta, Lepiota

rudis, Panus. See Lentinus strigosus

rufa, Bulgaria. See Galiella rufa

rufa, Galiella

rufa, Hypocrea

rufa, Peniophora

rufescens, Geastrum. See Geastrum vulgatum

rufipes, Phaeocollybia. See Phaeocollybia christinae

rufocinnamomeus, Boletus

rufum, Microglossum

rufus var. rufus, Lactarius

rugocephala, Psathyrella

rugosa, Clavulina

rugosa, Conocybe

rugosiceps, Leccinum

rugosoannulata, Stropharia

russellii, Boletellus

Russula

russula, Hygrophorus

rutilans, Tricholomopsis

rutilantiformis, Mycena

rutilus, Chroogomphus

saccatum, Geastrum

saccatus, Phallogaster

sachalinensis, Clavariadelphus

salicinum, Rhytisma

salicinus. Pluteus

salmonea, Nolanea. See Nolanea quadrata

salmoneum, Entoloma. See Nolanea quadrata

salmonicolor, Lactarius

salmonicolor, Suillus

sanguineus, Pycnoporus

sanguinolenta, Mycena

sapidus, Pleurotus. See Pleurotus ostreatus

sapineus, Gymnopilus

saponaceum, Tricholoma

Sarcodon

Sarcodontia

sarcoides, Ascocoryne

Sarcoleotia

Sarcoscypha

Sarcosoma

scabella, Crinipellis

scabrosus. Sarcodon

scabrum. Leccinum

scalpturatum, Tricholoma

schellenbergiae, Colus. See Pseudocolus fusiformis

schellenbergiae, Pseudocolus. See Pseudocolus fusiformis

Schizophyllum

Schizopora

schweinitzii, Phaeolus

schweinitzii, Tremellodendron. *See* Tremellodendron pallidum

Scleroderma

scorodonius, Marasmius

scrobiculatum, Hydnellum

scrobiculatum var. zonatum, Hydnellum

scrobiculatus, Lactarius

scutellata, Scutellinia

Scutellinia

Sebacina

sejunctum, Tricholoma

semiglobata, Stropharia

semihirtipes, Collybia

semilibera, Morchella

semiorbicularis, Agrocybe

semisanguineus, Cortinarius

semitale, Lyophyllum

semitosta, Jafnea

sensibilis, Boletus

separans, Boletus

sepiarium, Gloeophyllum

septentrionale, Climacodon

septentrionale, Steccherinum. See Climacodon septentrionale

septentrionalis, Psathyrella

septica, Fuligo

sepulchralis, Anellaria. See Panaeolus solidipes

serotinus, Fuscoboletinus

serotinus, Panellus

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Simocybe

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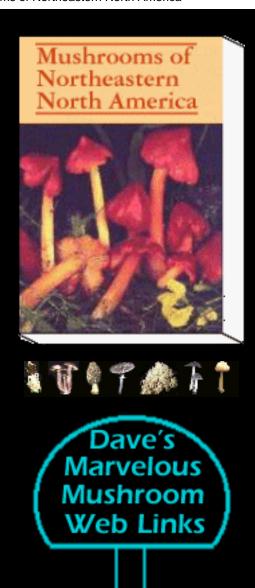


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Edible Wild Mushrooms of North America A Field-to-Kitchen Guide

Mushrooms of Northeastern North America

Key to the Genera of Gilled Mushrooms

- 1. Stalk central to eccentric: 2.
- 1. Stalk absent to lateral: 26.
- 2. Gills attached to decurrent; gills, cap flesh, or stalk exuding latex when cut; universal veil, partial veil and ring absent; spore print white, cream, or yellow to ochre; spores with various amyloid ornamentations: Genus *Lactarius* (see p. 000)
- 2. As above, except latex absent; gills white to pale orange; lamellulae few or absent in many species; stalk lacking vertical fibers, snapping somewhat like a piece of chalk; flesh brittle and crumbly; cap cuticle membranous, detachable (at least near cap margin), sometimes white but often colorfully pigmented (pink, orange, red, purple, green); spore print color and spores as above: Genus *Russula* (see p. 000)
- 2. Not as in either of the above choices, but spore print white to cream: 3.
- 2. Spore print pink, tan, yellow, or darker: <u>4.</u>
- 3. Universal veil slimy to glutinous, cap and lower stalk likewise; gills free or nearly so, white; partial veil present or absent; spores smooth, inamyloid, typically globose, 6 μm long at most: Genus *Limacella* (see p. 000)
- 3. Universal veil present, usually leaving remnants (warts on cap or stalk, or volva); partial veil present in young specimens or margin striate or both; gills free or nearly so; terrestrial; never clustered; spores globose to elliptic, smooth, amyloid or inamyloid: Genus *Amanita* (see p. 000)
- 3. Entire mushroom usually very moist; most

Mushrooms of Northeastern North America











No one knows
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species semitranslucent and colorful (yellow, orange, red, purple) with colors fading conspicuously as specimens dry out; gills appearing waxy, thickened, attached, often distant and crossveined; gills typically leaving a waxy residue on one's fingers when rubbed; partial veil rarely present; most species terrestrial; not usually clustered; spores smooth, inamyloid: Genus *Hygrophorus* (see p. 000)

- 3. Cap coated with loose granules; stipe sheathed halfway or farther up from below, the sheath sometimes flaring at the top; gills variously attached but never free; spores smooth, thin-walled, amyloid or inamyloid: Genus *Cystoderma* (see p. 000)
- 3. Cap white, tan, brownish or reddish, usually distinctly scaly in age; gills free, white, close; partial veil present, usually leaving a ring on stalk; terrestrial, usually growing on dead plant debris (leaves, needles, wood chips, etc.); spores smooth, dextrinoid, amyloid or inamyloid: Genus *Lepiota* and Allies (see p. 000)
- 3. Spore print white to cream, but mushroom not otherwise as in any of the above choices; gills attached; other characters exceedingly variable: 32.
- 4. Spore print buff to pink to salmon or pinkish brown: 5.
- 4. Spore print pale yellowish cream to orangish yellow: <u>8.</u>
- 4. Spore print lilac or lilac-tinted, lilac-gray or violet-gray; cap often pinkish, usually finely scaly when dry; gills attached to decurrent, pinkish or flesh-colored to purplish, usually appearing thick and/or waxy; stalk fibrous, tough; spores inamyloid, minutely spiny except smooth in one species: Genus *Laccaria* (see p. 000)
- 4. Spore print greenish brown to yellowish brown; gills attached to decurrent, crossveined to almost poroid, yellowish at first; gill layer easily separable from the cap flesh; cap surface blueing with ammonia; spores smooth, asymetric, inamyloid; cystidia typically abundant, clamp connections absent: Genus *Phylloporus* (see p. 000)

North American Mycological Association (NAMA)



(NOTE: MYKOWEB includes a directory of North American mushroom clubs)



Wes Stone's
"A Short
'Shroom
Primer"





- 4. Spore print greenish, lacking brown tones: Genus *Lepiota* and Allies (see p. 000)
- 4. Spore print with an orange to red tint when fresh, ranging from bright orange to rust or reddish brown: 9.
- 4. Spore print yellowish brown to brown, lacking an orange to red tint: <u>15.</u>
- 4. Spore print dark purplish brown: <u>20.</u>
- 4. Spore print gray to black: 24.
- 5. Gills distinctly free; saccate volva present; partial veil absent; growing on wood, sawdust, compost, or on other mushrooms; spores smooth, thick-walled, inamyloid: Genus *Volvariella* (see p. 000)
- 5. Gills distinctly free; volva and partial veil both absent; growing on wood, sawdust, or other woody substrate; spores smooth, inamyloid: Genus *Pluteus* (see p. 000)
- 5. Gills free; partial veil present, usually leaving a ring on the stalk; mushroom terrestrial: 6.
- 5. Gills attached but sometimes appearing free; partial veil absent; cap conic to broadly conic when young, becoming bell-shaped to nearly flat with an umbo in age, dark brown, hairy; stalk dark brown, hairy; base of stalk with bristle-like hairs; spores 13–16 x 7–9 μm, angular in all views; solitary, scattered or in groups on leaf litter or decaying hardwood; edibility unknown: *Pouzarella nodospora* (Atkinson) Mazzer
- 5. Gills attached but often appearing free; partial veil absent; cap usually conic, thin-fleshed; stem slender, often twisted, fragile, usually not white, base typically coated with white mycelium; spores angular, with a pointed apex: Genus *Nolanea* (see p. 000)
- 5. Gills attached, sinuate or decurrent; partial veil absent: 7.
- 6. Cap smooth, white, not scaly; spore print white to pale pink; growing on lawns or grassy areas; spores with an apical pore: *Lepiota naucinoides* Peck (see p. 000)
- 6. Cap less than 3" (7.5 cm) wide, slightly scaly

Mycologists Online



Something really fun:

Morchella ultima... A New
Species of Morel!



- when mature; spores smooth, amyloid, inamyloid or dextrinoid, without an apical pore: Genus *Lepiota* (see p. 000)
- 7. Cap less than 3" (7.5 cm) wide and more or less flat at maturity with a sunken center and tiny scales; overall colors and/or staining reactions sometimes striking (e.g. teal, pink, blue to violet or black) but often more or less brown; gills more or less decurrent, sometimes with colored edges; stalk slender, fragile, less than ¼" (7mm) thick; lower stalk usually white-coated; odor often pronounced and/or odd (e.g. like burnt rubber, mice, bathroom cleanser, bubble gum or farinaceous); spores angular, with a pointed apex: Genus *Leptonia* (see p. 000)
- 7. Cap about 1–3" (2.5–7.5 cm) wide, flesh-colored to apricot to reddish pink, surface wrinkled, veined or netted; gills attached; mushroom growing on wood; spores globose or nearly so, minutely warty or spiny, inamyloid: *Rhodotus palmatus* (Bulliard: Fries) Maire (see p. 000)
- 7. Cap thin-fleshed, less than 2" (5 cm) wide, center depressed to sunken; gills decurrent; stalk 1/8" (3 mm) thick at most; spores smooth, inamyloid: Genus *Chrysomphalina* and Allies (see p. 000)
- 7. Spore print brownish pink, brownish salmon or pinkish; gills often sinuate; spores angular in all views: Genus *Entoloma* and Allies (see p. 000)
- 7. Spore print pinkish cream or pinkish buff, lacking a brownish tint; cap usually white, gray, tan, brown, typically not colorful, often sunken to funnel-shaped; gills thin, usually sinuate or decurrent; spores smooth to finely warty, typically inamyloid (amyloid in only a few species): Genus *Clitocybe* and Allies (see p. 000). NOTE: Some species of other genera in the Tricholoma family also have spores that appear somewhat pinkish in mass. If a specimen does not key out in *Clitocybe* and Allies, try keying it out from: 32.
- 8. Mushroom tough, corky to fibrous or leathery, not readily decaying; cap becoming sunken at the center; gills descending the stalk; stalk solid, tough, usually densely hairy; found on decaying wood

- which may be buried; spores cylindric, smooth, inamyloid: Genus *Lentinus* (see p. 000)
- 8. Cap smooth, convex to flat, often with an umbo, texture like leather, white to yellowish to dark brown, often hygrophanous; gills crowded, attached, never decurrent, white; stalk usually tall, slender, longitudinally striate; often found on humus, sometimes on lawns, never on decaying wood; spores warty, with a plage, and amyloid: Genus *Melanoleuca* (see p. 000)
- 8. Cap usually less than 3" (7.5 cm) wide, sunken at the center in age; gills sometimes forked, always descending stalk; stalk narrow, brittle; usually found among mosses, lichens or liverworts, but sometimes on soil or wood; spores smooth, inamyloid: Genus *Chrysomphalina* and Allies (see p. 000)
- 9. Cap 2" (5 cm) wide at most, surface dry, coated with short, erect, brown scales over a grayish brown to yellowish ground color; scales fragile, soon powdery and easily removed; gills free, bright to dark red, becoming brown; partial veil membranous, leaving remnants on upper stalk and on the cap margin; stalk scurfy to nearly smooth; spore print dull red when fresh, drying purplish brown; spores 5–7 x 2–3 μm: *Melanophyllum echinatum* (Roth: Fries) Singer (see p. 000)
- 9. Gills free, close to crowded, yellowish at first; cap viscid, glabrous, becoming striate; partial veil absent; spores smooth, with an apical pore: Genus *Bolbitius* (see p. 000)
- 9. Gills free to deeply notched, close; cap viscid, glabrous, conic to campanulate, more or less brown; partial veil absent; stalk with a long, tapering root; exclusively under conifers; spores roughened to finely wrinkled, lacking a pore, often with a snout-like projection: Genus *Phaeocollybia* (see p. 000)
- 9. Not as in any of the above choices; growing on wood: 10.
- 9. Not as in any of the above choices; growing on the ground: 12.
- 9. Not as in any of the above choices; growing on

- decaying remains of another mushroom, the "Shaggy Mane" (Coprinus comatus): *Psathyrella epimyces* (Peck) Smith
- 10. Cap margin distinctly inrolled when young; gills decurrent, forked, distinctly crossveined to almost pore-like at the stalk, gill layer easily separable from cap flesh; stalk eccentric to almost lateral, distinctly velvety; spores smooth, lacking a pore: *Paxillus atrotomentosus* (Bataille: Fries) (see p. 000)
- 10. Gills often mottled; stalk slender and decidedly brittle, easily snapping in half; partial veil sometimes evident; spores smooth to roughened, with an apical pore: Genus *Psathyrella* (see p. 000)
- 10. Cap convex, less than 4" (10 cm) wide; cap and stalk scaly to powdery or granular; partial veil more fibrous than membranous, leaving at most a zone of fibers near the top of the stalk; spores smooth, with or without an apical pore: *Phaeomarasmius erinaceellus* (Peck) Singer (see p. 000)
- 10. Gills becoming bright orange, spore print bright orange; flesh bitter; cap blackish with KOH; spores roughened to warty, lacking an apical pore and lacking a plage: Genus *Gymnopilus* (see p. 000)
- 10. Cap typically convex, 2½" (6.5 cm) wide at most, hygrophanous, usually with tiny white veil patches, especially near the margin; fibrous or membranous partial veil present when young; spore print pale yellowish to cinnamon-brown; spores smooth, lacking a pore: Genus *Tubaria* (see p. 000)
- 10. Not as in any of the above choices: 11.
- 11. Gill edges whitish, finely serrate; partial veil absent; cap minutely powdery or velvety; spores smooth, lacking an apical pore: *Simocybe centunculus* (Fries) Karsten (see p. 000)
- 11. Cap typically glabrous; gills usually notched or slightly decurrent, often white-fringed; membranous partial veil present when young; stalk 1/8" (3mm) thick at most; spores warty or at least roughened, but with a plage: Genus *Galerina* (see p.000)
- 11. Cap usually scaly, often viscid; fibrous to membranous partial veil present, usually leaving a

- ring on the stalk or remnants on the cap margin; lower stalk scaly; mushrooms often robust and in large clusters on decaying wood; spores smooth, usually with an apiculus and/or an apical pore which, in some species, causes the spore to appear truncate: Genus *Pholiota* (see p. 000)
- 12. Cap margin distinctly inrolled when young; gills decurrent, forked, distinctly crossveined to almost pore-like at stalk, gill layer easily separable from cap flesh; spores smooth, lacking a pore: *Paxillus involutus* (Bataille : Fries) Fries (see p. 000)
- 12. Cap usually brown but sometimes white to yellowish or lilac; cap radially fibrous, often splitting at the margin, often umbonate, usually less than 2½" (6.5 cm) wide; gills with a pale-fringed edge; partial veil a cortina, rarely leaving a ring on the stalk; odor often spermatic, sometimes fruity; spores smooth to bumpy, sometimes angular, lacking an apical pore: Genus *Inocybe* (see p. 000)
- 12. Gills becoming distinctly rust-colored, spore print distinctly rust-colored; young specimens with an obvious cortina, usually leaving at most a fibrous annular zone on the stalk; stalk often with a bulbous base; spores warty to finely wrinkled: Genus *Cortinarius* (see p. 000)
- 12. Cap brownish yellow to yellowish brown with a white bloom, especially at the center; gills becoming distinctly rust-colored, spore print distinctly rust-colored; membranous partial veil present, leaving a membranous ring on the stalk; spores warty to wrinkled, dextrinoid: *Rozites caperata* (Fries) Karsten (see p. 000)
- 12. Cap viscid; gills typically sinuate to notched, with a white margin; odor often radish-like; spores smooth, thick-walled, dextrinoid: Genus *Hebeloma* (see p. 000)
- 12. Not as in any of the above choices; stalk slender and fragile or brittle: 13.
- 12. Not as in any of the above choices; stalk neither fragile nor brittle: 14.
- 13. Gills often mottled; stalk slender and decidedly brittle, easily snapping in half; partial veil

- sometimes evident; spores smooth to roughened, with an apical pore: Genus *Psathyrella* (see p. 000)
- 13. Stalk quite slender and fragile but not brittle as described above; spores smooth, with an apical pore, the apex often flattened: Genus *Conocybe* (see p. 000)
- 14. Cap slimy, brown, with dry fibrous scales; partial veil whitish, leaving remnants on the cap margin and sometimes leaving a ring on the stalk; stalk dark brown; growing in clusters on the ground; spores 4.5–7 x 3.5–4.5 µm, smooth, with a distinct apiculus and a minute but distinct apical pore: *Pholiota terrestris* Overholts
- 14. Cap typically glabrous; gills usually notched or slightly decurrent, often white-fringed; membranous partial veil present when young; stalk 1/8" (3 mm) thick at most; spores warty or at least roughened, with a plage: Genus *Galerina* (see p. 000)
- 14. Cap typically convex, 2½" (6.5 cm) wide at most, hygrophanous, usually with tiny white veil patches, especially near the margin; fibrous or membranous partial veil present when young; spore print pale yellowish to cinnamon-brown; spores smooth, lacking a pore: Genus *Tubaria* (see p. 000)
- 15. Partial veil membranous (check young specimens): <u>16.</u>
- 15. Partial veil fibrous to cortinate (check young specimens): <u>17.</u>
- 15. Partial veil absent even in very young specimens: 18.
- 16. Cap usually scaly, often viscid; gills attached; fibrous to membranous partial veil present, usually leaving a ring on the stalk or remnants on the cap margin; lower stalk scaly; often robust and in large clusters on decaying wood; spores smooth, usually with an apiculus and/or an apical pore which, in some species, causes the spore to appear truncate: Genus *Pholiota* (see p. 000)
- 16. Cap usually thick-fleshed and robust; gills close to crowded, free or nearly so, white or pale gray at first often becoming pink and always turning dark brown to black with or without a purple tint when

- mature; stipe cleanly separable from the cap; spores smooth, lacking an apical pore or with only an obscure apical pore: Genus *Agaricus* (see p. 000)
- 16. Cap usually thick-fleshed and robust, often cracked at maturity; gills attached; stalk usually thick and sturdy unless mushroom is small and growing in grass; usually found in troops or clusters in woody soil, on humus, dung, lawns, or especially on wood chips, but rarely on logs or stumps; spores smooth, typically with a wide pore: Genus *Agrocybe* (see p. 000)
- 16. Cap glabrous and hygrophanous, often appearing zoned; usually in clusters on wood; spores smooth, usually with an apiculus and/or an apical pore which, in some species, causes the spore to appear truncate: Genus *Pholiota* (see p. 000)
- 17. Cap usually scaly, often viscid; fibrous to membranous partial veil present, usually leaving a ring on the stalk or remnants on the cap margin; lower stalk scaly; often robust and in large clusters on decaying wood; spores smooth, usually with an apiculus and/or an apical pore which, in some species, causes the spore to appear truncate: Genus *Pholiota* (see p. 000)
- 17. Cap brown, sometimes white to yellowish or lilac, radially fibrous, often splitting at the margin, often umbonate, usually less than 2–½" (6.5 cm) wide; gills with a pale-fringed edge; partial veil a cortina, rarely leaving a ring on the stalk; odor often spermatic, sometimes fruity; spores smooth to bumpy, sometimes angular, lacking an apical pore: Genus *Inocybe* (see p. 000)
- 17. Not as in either of the above choices: 19.
- 18. Cap margin distinctly inrolled when young; gills decurrent, forked, distinctly crossveined to almost pore-like at the stalk, gill layer easily separable from the cap flesh; spores smooth, lacking a pore: Genus *Paxillus* (see p. 000)
- 18. Cap less than 2" (5 cm) wide, typically almost fleshless, distinctly striate, often splitting radially at maturity, usually with fine clear hairs (use a hand lens); gills typically well spaced; spores smooth, with an apical pore: Genus *Coprinus* (see p. 000)

- 18. Gill edges whitish, finely serrate; partial veil absent; cap minutely powdery or velvety; spores smooth, lacking an apical pore: *Simocybe centunculus* (Fries) Karsten (see p. 000)
- 18. Not as in any of the above choices: <u>19.</u>
- 19. Gills often mottled; stalk slender and decidedly brittle, easily snapping in half; partial veil sometimes evident; spores smooth to roughened, with an apical pore: Genus *Psathyrella* (see p. 000)
- 19. Cap glabrous, usually yellowish or with a yellow tint; gills pallid to greenish at first, becoming smoky gray at maturity; usually growing on wood or humus, or in moss; spores usually smooth with an apical pore: Genus *Hypholoma* (see p. 000)
- 19. Cap viscid; gills typically sinuate to notched, with a white margin; odor often radish-like; spores smooth, thick-walled, dextrinoid: Genus *Hebeloma* (see p. 000)
- 19. Cap margin adorned with long, coarse hairs; cap usually becoming sunken at the center in age; gills often crossveined, white to dull pinkish when young; stalk fragile, whitish, hollow; spores small (6 um maximum), round or nearly so, with minute spines or bumps: *Ripartites tricholoma* (Albertini and Schweinitz: Fries) Karsten
- 20. Partial veil more or less membranous (check young specimens): 21.
- 20. Partial veil more or less fibrous or cortinate (check young specimens): 22.
- 20. Partial veil absent even in young specimens: <u>23.</u>
- 21. Cap 2" (5 cm) wide at most, surface dry, coated with short, erect, brown scales over a grayish brown to yellowish ground color; scales fragile, soon powdery and easily removed; gills free, bright to dark red, becoming brown; partial veil membranous, leaving remnants on the upper stalk and cap margin; stalk scurfy to nearly smooth; spore print dull red when fresh, drying purplish brown; spores 5–7 x 2–3 μm: *Melanophyllum echinatum* (Roth: Fries) Singer (see p. 000)
- 21. Gills close, attached, often notched, edges often whitish, finely serrate; partial veil present, usually

- leaving a ring on the stalk and sometimes remnants on the cap margin; rhizomorphs often attached to base of stalk; spores smooth, with a truncate apical pore: Genus *Stropharia* (see p. 000)
- 21. Not as in either of the above choices: 23.
- 22. Gill edges whitish, finely serrate; partial veil absent; cap minutely powdery or velvety; spores smooth, lacking an apical pore: *Simocybe centunculus* (Fries) Karsten (see p. 000)
- 22. Cap smooth, usually viscid; gill edges smooth, often remaining whitish at maturity; partial veil sparce, fibrous, usually evident only in young specimens, not leaving a ring; stalk often staining blue to greenish blue when bruised; spores smooth, with a truncate apical pore: Genus *Psilocybe* (see p. 000)
- 22. Not as in either of the above choices: 23.
- 23. Cap usually thick-fleshed and robust; gills close to crowded, free or nearly so, white or pale gray at first often becoming pink and always turning dark brown to black with or without a purple tint when mature; stipe cleanly separable from the cap; spores smooth, without an apical pore or with only an obscure apical pore: Genus *Agaricus* (see p. 000)
- 23. Gills often mottled; stalk slender and decidedly brittle, easily snapping in half; partial veil sometimes evident; spores smooth to roughened, with an apical pore: Genus *Psathyrella* (see p. 000)
- 23. Cap glabrous, usually yellowish or with a yellow tint; gills pallid to greenish at first, becoming smoky gray at maturity; partial veil evident or not; usually growing on wood, humus, or in moss; spores usually smooth with an apical pore: Genus *Hypholoma* (see p. 000)
- 24. Gills thick, widely spaced and distinctly decurrent, yellowish to orange or salmon at first; flesh of lower stalk colored buff to orange; spores smooth, long and narrow; flesh amyloid: Genus *Chroogomphus* (see p. 000)
- 24. Cap viscid or slimy; gills thick, widely spaced and distinctly descending the stalk, white or whitish at first; flesh white; spores smooth, cylindric; flesh inamyloid: Genus *Gomphidius* (see p. 000)

- 24. Not as in either of the above choices: 25.
- 25. Gills extremely crowded; gills and sometimes cap dissolving into a black ink-like fluid at maturity; spores smooth, with an apical pore: Genus *Coprinus* (see p. 000)
- 25. Gills often mottled; stalk slender and decidedly brittle, easily snapping in half; partial veil sometimes evident; spores smooth to roughened, with an apical pore: Genus *Psathyrella* (see p. 000)
- 25. Cap smooth, dry to viscid, usually gray to brown or black; faces of gills becoming black-dotted in age, edges often whitish; partial veil absent; typically found on dung or in manured areas such as pastures, but sometimes on soil or in moss; spores smooth, with a flattened end and an apical pore: Genus *Panaeolus* (see p. 000)
- 25. Cap less than 2" (5 cm) wide, typically almost fleshless, distinctly striate, often splitting radially at maturity, usually with fine clear hairs (use a hand lens); gills typically well spaced; spores smooth, with an apical pore: Genus *Coprinus* (see p. 000)
- 26. Spore print white to cream: 28.
- 26. Spore print yellowish; cap smooth to finely velvety in age, up to 4" (10 cm) wide, variously yellow to green or purple in color; gills yellow, neither forked nor crossveined; mushroom tough, not decaying readily; found only in autumn after frosts, on decaying wood; spores smooth, sausage-shaped, amyloid: *Panellus serotinus* (Fries) Kühner (see p. 000)
- 26. Spore print yellowish olive to olive-yellow when fresh, drying yellowish cinnamon; cap smooth to finely velvety, 3" (7.5 cm) wide at most, yellow overall; gills orangish yellow, forked, crossveined and distinctly corrugated, wrinkled or wavy; gill layer easily separable from the cap flesh; odor unpleasant; spores ellipsoid, smooth, inamyloid: *Paxillus corrugatus* Atkinson (see p. 000)
- 26. Spore print yellow or yellowish; cap greenish yellow to brownish; gills yellow, forked and crossveined and only slightly corrugate or wrinkled at most; gill layer easily separable from cap flesh;

- spores elliptic, smooth, inamyloid or dextrinoid: *Paxillus panuoides* (Fries : Fries) Fries (see p. 000)
- 26. Spore print pale yellowish cream to orangish yellow; otherwise not as in the previous choice; spores smooth, cylindric, inamyloid: Genus *Lentinus* (see p. 000)
- 26. Spore print buff to pink to salmon or pinkish brown: 27.
- 26. Spore print light grayish lilac; spores smooth, cylindric or nearly so, inamyloid: Genus *Pleurotus* (see p. 000)
- 26. Spore print dull brown to yellowish brown or pinkish brown; spores smooth to roughened or appearing dotted, globose to elliptic or almond-shaped, inamyloid: Genus *Crepidotus* (see p. 000)
- 27. Cap about 1–3" (2.5–7.5 cm) wide, flesh-colored to apricot to reddish pink, surface wrinkled, veined or netted; gills attached; mushroom growing on wood; spores globose or nearly so, minutely warty or spiny, inamyloid: *Rhodotus palmatus* (Bulliard : Fries) Maire (see p. 000)
- 27. Cap distinctly fuzzy, yellow to orange; spores smooth, cylindric, inamyloid: *Phyllotopsis nidulans* (Persoon: Fries) Singer (see p. 000)
- 27. Growing on other mushrooms; spores smooth, angular in all views: *Claudopus parasiticus* (Quélet) Ricken (see p. 000)
- 27. Not as in either of the above choices; odor often farinaceous; spores more or less elliptic, with longitudinal ridges, appearing angular only in end view: Genus *Clitopilus* (see p. 000)
- 27. Odor not farinaceous; spores distinctly angular in all views: Genus *Claudopus* (see p. 000)
- 27. Macroscopically not as in any of the above choices; spores smooth to roughened or appearing dotted, globose to elliptic or almond-shaped, inamyloid: Genus *Crepidotus* (see p. 000)
- 28. Cap and gills orange overall; gills somewhat decurrent, repeatedly and regularly forked but not crossveined; growing on or about decaying conifer wood or needle litter; spores elliptic to cylindric,

- smooth, mostly dextrinoid: *Hygrophoropsis* aurantiaca (Wulfen: Fries) Maire (see p. 000)
- 28. Gill edges appearing distinctly white-fringed (use a hand lens); spores smooth, inamyloid, usually elliptic; gills with prominent cheilocystidia: Genus *Tricholomopsis* (see p. 000)
- 28. All parts staining or bruising blackish; spores smooth to finely warty or spiny, round to elliptic or cylindric but sometimes appearing triangular, inamyloid: Genus *Lyophyllum* (see p. 000)
- 28. Gills strongly decurrent; entire mushroom orange overall, normally luminescing green when fresh (view in complete darkness for five—ten minutes); spores smooth, globose to subglobose, inamyloid: *Omphalotus olearius* (De Candolle: Fries) Singer (see p. 000)
- 28. Not as in any of the above choices: 29.
- 29. Cap white to gray or brownish, smooth to minutely velvety or scaly; flesh typically gelatinized or rubbery; gill edges neither serrate nor fringed (use a hand lens); spores smooth or appearing finely pitted or dotted, inamyloid: Genus *Hohenbuehelia* (see p. 000)
- 29. Cap hairy to scaly, tan to pale brown, less than 1½" (4 cm) wide; mushroom tough, not decaying readily; taste quite acrid; normally luminescing green when fresh (view in complete darkness for five—ten minutes); spores smooth, sausage-shaped, amyloid: *Panellus stipticus* (Bulliard : Fries) Karsten (see p. 000)
- 29. Cap dry, finely hairy, bluish black, typically less than ½" (1.3 cm) wide; flesh rubbery-gelatinous; gills gray to nearly black; found on the undersurface of decaying logs; spores round, smooth, inamyloid: *Resupinatus applicatus* (Bataille: Fries) S.F. Gray (see p. 000)
- 29. Not as in any of the above choices; gills serrate and/or cap leathery to corky: 30.
- 29. Not as in any of the above choices; gills not serrate; cap not leathery to corky: 31.
- 30. Gills purplish, not serrate; stalk, if present, very tough and usually hairy; spores smooth, elliptic, inamyloid: Genus *Lentinus* (see p. 000)

- 30. Gills decurrent, serrate; taste bitter or acrid; spores finely warted or spiny, amyloid: Genus *Lentinellus* (see p. 000)
- 31. Cap brown, less than 1" (2.5 cm) wide, becoming minutely velvety to hairy in age; thin, membranous partial veil present in very young specimens; spores smooth, cylindric, weakly amyloid: *Tectella patellaris* (Fries) Murrill (see p. 000)
- 31. Cap more or less white, fairly robust, up to 6" (15 cm) wide, typically cracked or with visible water spots in age; stalk present; usually growing on living hardwoods; spore print cream; spores smooth, globose to elliptic, inamyloid: Genus *Hypsizygus* (see p. 000)
- 31. Cap usually smooth, white to brown, up to 6" (15 cm) or more wide, thick-fleshed; gills decurrent, broad, white to cream; spore print white to cream or grayish lilac; spores more or less cylindric, smooth, inamyloid: *Pleurotus ostreatus* complex (see p. 000)
- 31. Cap 4" (10 cm) wide at most, white, thin-fleshed, pliant; spore print white; gills narrow, crowded, white to yellowish; stalk virtually absent; typically found in groups or almost clustered on dead conifer logs, especially hemlock; spores globose or nearly so, smooth, inamyloid: *Pleurocybella porrigens* (Persoon: Fries) Singer (see p. 000)
- 31. Cap white, less than 1" (2.5 cm) wide, smooth to minutely hairy, soft-fleshed; gills finely fringed (use a hand lens); spores round to rounded-angular, inamyloid: *Cheimonophyllum candidissimus* (Berkeley and Curtis) Singer (see p. 000)
- 31. Cap 1" (2.5 cm) wide at most, usually white to brown or purplish; stalk, if present, rudimentary, typically minutely velvety: Genus *Panellus* (see p. 000)
- 32. Gill edges serrate (use a hand lens): <u>33.</u>
- 32. Gills repeatedly and regularly forked: <u>34.</u>
- 32. Not as in either of the above choices; partial veil present: <u>35.</u>
- 32. Not as in any of the above choices; partial veil

absent: 36.

- 33. Flesh bitter or acrid; spores finely warted or spiny, amyloid: Genus *Lentinellus* (see p. 000)
- 33. Flesh mild to bitter; spores smooth, inamyloid: Genus *Lentinus* (see p. 000)
- 34. Cap gray overall, 3" (7.5 cm) wide at most; gills staining reddish; growing in haircap moss; spores smooth, somewhat spindle-shaped, amyloid: *Cantharellula umbonata* (Gmelin: Fries) Singer (see p. 000)
- 34. Cap and gills orange overall; gills somewhat decurrent, repeatedly and regularly forked but not crossveined; growing on or about decaying conifer wood or needle litter; spores elliptic to cylindric, smooth, mostly dextrinoid: *Hygrophoropsis aurantiaca* (Wulfen: Fries) Maire (see p. 000)
- 34. Cap pinkish at first, fading to buff; gills decurrent, white to pinkish, some distinctly forked, typically crossveined; growing on or about decaying conifer wood or needle litter; odor strongly fragrant, reminiscent of bubble gum; spores 3–5 x 2–3 μm, elliptic, smooth, dextrinoid; edibility unknown: *Hygrophoropsis olida* (Quélet) Métrod
- 35. Solitary to clustered on deciduous wood; gills decurrent, white discoloring yellowish, covered at first by a white membranous veil; cap 2–5" (5–12.5 cm) wide, coated with tiny matted grayish fibrils on a whitish ground color, becoming slightly scurfy and whitish to dull yellowish tan overall in age; flesh white; odor fragrant to slightly pungent; taste not distinctive; stalk eccentric to central, whitish, sometimes with a sparse, membranous, white, superior ring; edible: *Pleurotus dryinus* (Persoon: Fries) Kummer
- 35. Cap and lower stalk densely coated with rusty brown, pointed, recurved scales, dry, margin incurved and often remaining so at maturity, coated with rusty brown fibers; gills notched, close, white, edges finely scalloped; spores 5–6 x 3.5–4 um, elliptic, smooth, hyaline, amyloid; scattered, in groups or clusters on decaying wood; edibility unknown: *Leucopholiota decorosa* (Peck) O.K. Miller, Jr., Volk and Bessette

- 35. Cap yellow to tan or brown, with erect hairs at least over the center; gills attached, usually slightly decurrent; ring usually prominent, often yellow- to brown-edged; typically found in large clusters on or about dead trees; spores smooth to very finely wrinkled, inamyloid: Genus *Armillaria* (see p. 000)
- 35. Lower stalk markedly swollen, cylindric to club-shaped, mostly buried; spores smooth, elliptic, inamyloid: *Squamanita umbonata* (Sumstine) Bas (see p. 000)
- 35. Partial veil distinctly two-layered, essentially composed of two separate partial veils: *Catathelasma ventricosa* (Peck) Singer (see p. 000)
- 35. Not as in any of the above choices; found on the ground, usually under conifers, aspen or oak trees: Genus *Tricholoma* (see p. 000)
- 36. Found growing on other mushrooms or on decaying remains of other mushrooms: <u>37.</u>
- 36. Found growing on cones or nut hulls: <u>38.</u>
- 36. Not as in either of the above choices: 39.
- 37. Gills close; stalk attached to a reddish brown, apple seed-like tuber; spores smooth, elliptic, inamyloid: *Collybia tuberosa* (Bulliard : Fries) Kummer (see p. 000)
- 37. As in the previous choice except tuber yellowish orange, more or less round; spores smooth, elliptic to oval or lacrymoid, inamyloid: *Collybia cookei* (Bresadola) Arnold (see p. 000)
- 37. Gills widely spaced and poorly formed or absent; cap covered with brown powder when mature; spores smooth, oval, inamyloid: *Asterophora lycoperdoides* (Bulliard : Merat) Ditmar in Link (see p. 000)
- 37. Gills well formed; cap silky, not powdery, white to grayish or pale tan; spores smooth, elliptic, inamyloid: *Asterophora parasitica* (Bulliard: Fries) Singer (see p. 000)
- 38. Found on pine cones or other conifer cones; gills white, crowded and narrow; base of stalk with long, coarse hairs; spores smooth, elliptic, less than 5 um long, amyloid: *Baeospora myosura* (Fries) Singer (see p. 000)

- 38. Found on walnut hulls; spores smooth to minutely roughened, elliptic, amyloid: *Mycena luteopallens* (Peck) Saccardo (see p. 000)
- 38. Found on magnolia cones or sweetgum fruit; spores smooth, elliptic, inamyloid: *Strobilurus conigenoides* (Ellis) Singer (see p. 000)
- 39. Cap pinkish at first, fading to buff; gills decurrent, white to pinkish, some distinctly forked, typically crossveined; growing on or about dead conifer wood, needles, etc.; odor strongly fragrant, reminiscent of bubble gum; spores 3–5 x 2–3 um, elliptic, smooth, dextrinoid; edibility unknown: *Hygrophoropsis olida* (Quélet) Métrod
- 39. Not as in the previous choice; growing on stumps, logs, or twigs, etc: 40.
- 39. Not as in either of the previous choices; growing on the ground, twigs, needles, leaves, humus: 43.
- 40. Cap 3" (7.5 cm) wide at most, stalk 3/16" (5 mm) wide at most: 41.
- 40. Growing in clusters of 10 or more specimens; caps yellowish to pinkish brown, with minute erect hairs at the center; gills slightly decurrent; stalk base usually tapered; spores smooth, inamyloid: *Armillaria tabescens* (Scopoli) Emel (see p. 000)
- 40. Entire mushroom very tough, fibrous to leathery or corky, purplish when young, becoming tan to brown in age; cap smooth; stalk finely hairy when young; spores smooth, inamyloid: *Lentinus torulosus* (Persoon: Fries) Lloyd (see p. 000)
- 40. Entire mushroom very tough, fibrous to leathery or corky, usually found growing on living hardwoods; cap surface smooth at first, becoming cracked and/or water-spotted at maturity; spores smooth, globose to elliptic, inamyloid: Genus *Hypsizygus* (see p. 000)
- 40. Not as in any of the above choices: <u>42.</u>
- 41. Cap and stalk bright yellow, gills cream to yellow; cap scurfy to granular-mealy; growing on decaying deciduous logs or sticks; spores smooth, oval to elliptic, inamyloid: *Cyptotrama asprata* (Berkeley) Redhead and Ginns (see p. 000)

- 41. Gills extremely crowded, lavender; cap also lavender or lavender-tinted, at least when young; spores smooth, amyloid: *Baeospora myriadophylla* (Peck) Singer (see p. 000)
- 41. Cap 1/2-1/1/2" (1.2-4 cm) wide, zoned with long radially arranged hairs; gills close, narrow, nearly free from the stalk; stalk hairy, hollow; spores 4-6 x 3-5 um; on decaying hardwood: *Crinipellis zonata* (Peck) Patouillard (see p. 000)
- 41. Cap 5/16-5/8" (8-15 mm) wide, entire fruiting body very similar to the previous choice, cap depressed over the disc with a tiny nipple-like projection at maturity; flesh whitish, odor spicy or not distinctive, taste not distinctive; spores 6-9 x 4-6 μm; scattered or in groups on decaying stems and leaves of grasses and other plants, sometimes on twigs; edibility unknown: *Crinipellis scabella* (Albertini and Schweinitz: Fries) Murrill = *C. stipitaria* (Fries) Patouillard
- 41. Not as in any of the above choices: <u>42.</u>
- 42. Usually growing in clusters of 10 or more specimens; caps viscid, yellowish brown to reddish brown; stalk dark brown and velvety at the base; spores smooth, elliptic, inamyloid: *Flammulina velutipes* (Fries) Karsten (see p. 000)
- 42. Cap fibrous to finely scaly, usually yellow to reddish orange; flesh typically distinctly yellowish; gills often yellowish or orangish, gill edges often appearing ragged or fringed; spores smooth, inamyloid: Genus *Tricholomopsis* (see p. 000)
- 42. Not as in either of the above choices: <u>43.</u>
- 43. Cap cuticle like a thick, rubbery membrane; gills white, sometimes with darker edges; stalk with a long, tapering tap root; spores smooth to finely roughened, oval to elliptic to lemon- or almond-shaped, sometimes with a prominent apiculus, inamyloid: Genus *Xerula* (see p. 000)
- 43. Mushroom typically white overall; cap dry, smooth, thick-fleshed; gill layer readily separable from flesh of the cap; base of stalk attached to copious white mycelium which binds together a substantial mass of dead leaves/needles etc.; odor often disagreeable or farinaceous; taste bitter or

- farinaceous; spores amyloid-warted to variously amyloid-ornamented, plage absent: Genus *Leucopaxillus* (see p. 000)
- 43. Cap often pinkish, usually finely scaly when dry; gills attached to decurrent, pinkish or flesh-colored to purplish, usually appearing thick and/or waxy; stalk fibrous, tough; spores inamyloid, minutely spiny except smooth in one species: Genus *Laccaria* (see p. 000)
- 43. Cap variously colored, often scaly or viscid but sometimes smooth and/or dry; gills sinuate with few exceptions, usually white, yellow or grayish; spores smooth, fusoid to subglobose, inamyloid (if amyloid, see *Porpoloma umbrosum*, p. 000): Genus *Tricholoma* (see p. 000)
- 43. Not as in any of the above choices: 44.
- 44. Cap gray to grayish brown, with darker radial fibers; gills white, very broad; stalk white, with thick white cords attached to the base; found on or about well-decayed logs and stumps; spores oval, smooth, inamyloid: *Megacollybia platyphylla* (Persoon: Fries) Kotlaba and Pouzar (see p. 000)
- 44. Cap usually white, gray, tan, brown, not typically colorful, often sunken to funnel-like; gills thin, usually distinctly decurrent; spores smooth to finely warty, typically inamyloid (amyloid in only a few species): Genus *Clitocybe* (see p. 000)
- 44. Cap variously colored, usually flat at maturity, margin typically incurved to inrolled at first; gills variously attached but never decurrent, typically white, narrow and close; stalk slender but not hair-like; spores smooth, inamyloid or dextrinoid, usually elliptic to lacrymoid: Genus *Collybia* (see p. 000)
- 44. Cap variously colored, typically 2" (5 cm) wide at most, often conic or bell-shaped, cap margin usually striate when fresh; gills variously attached; stalk typically slender, 1/8" (3 mm) thick, and fragile; spores smooth, amyloid or inamyloid: Genus *Mycena* (see p. 000)
- 44. Not as in any of the above choices: <u>45.</u>
- 45. Dried mushrooms reviving when moistened;
 cap convex to umbilicate to radially grooved, like

- an umbrella, smooth to finely velvety, white, gray or brown to orangish or reddish; flesh typically so thin as to be virtually nonexistent; gills variously attached to the stalk or to a collar; stalk typically bristle-like, always thin, less than 1/16" (2 mm) thick; usually growing on dead plant matter (wood, leaves, needles, etc.); spores smooth, cylidrinic to oval, inamyloid: Genus *Marasmius* and Allies (see p. 000)
- 45. Cap smooth, convex to flat, often with an umbo, texture like leather, white to yellowish to dark brown, often hygrophanous; gills crowded, attached, never decurrent, white; stalk usually tall, slender, longitudinally-striate; often found on humus, sometimes on lawns, never on decaying wood; spores warty, with a plage, amyloid: Genus *Melanoleuca* (see p. 000)
- 45. Cap flesh-pink to pale vinaceous pink, becoming pale pinkish brown to pinkish tan or yellowish tan at the center, less than 2" (5 cm) wide; margin usually inrolled at first; flesh thin, white; gills white to cream, close to crowded, attached at first, becoming decurrent in age, finely scalloped, becoming eroded in age; stalk less than 2" (5 cm) long, no more than ¼" (7 mm) thick, pink overall at first, becoming dingy yellow to yellowish tan, with a narrow white zone at the apex, typically coated with long white hairs near or at the base; often growing in clusters; spores smooth, elliptic to oval, inamyloid: *Calocybe persicolor* (see p. 000)
- 45. As above except cap bright pale pink to flesh-pink becoming yellowish tan; stalk base sometimes coated with shorter matted whitish fibrils; not growing in clusters: *Calocybe carnea* (Bulliard: Fries) Donk (see comments under *Calocybe persicolor*, p. 000)
- 45. Cap fleshy, white to grayish to brownish, often bruising blackish; sometimes abundant in a small area, often clustered; gills variously attached, but often staining and/or bruising blackish; usually growing in woody dirt or on dirty wood; spores variously shaped, smooth or ornamented, inamyloid: Genus *Lyophyllum* (see p. 000)



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Sample Illustrations and Descriptions





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Marvelous Mushroom Homepage

Edible Wild Mushrooms of North America A Field-to-Kitchen Guide

Mushrooms of Northeastern North America **Dave Fischer's**

North American Mushroom Basics

Real Answers About Mushrooms



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Mycological Societies (Mushroom Clubs)



What is a mushroom?

Mushrooms are the **fruiting bodies** of certain fungi---the equivalent of the apple, not of the tree. Fungi, including those which produce mushrooms, are not plants; they are related to molds, mildews, rusts, smuts, and yeasts, and are classified in the **Fungi Kingdom**.

The fungal organism which produces the mushrooms you encounter on your lawn or in the forest is called a **mycelium**. It is composed of **hyphae**, which are "chains" of fungal cells (singular: **hypha**).

The mycelium itself is typically hidden in a **substrate**---within dead wood, for example, or in the soil. There, hidden, it secretes enzymes to digest organic matter, and the hyphal cells absorb nutrients through their











No one knows
MUSHROOM
CULTIVATION
like
Paul Stamets'
FUNGI
PERFECTI

North American Mycological Association (NAMA) cell walls. Depending on the species and the circumstances, the mycelium may be quite small, contained for example within the hull of a single black walnut; or it may be remarkably huge---some cover many acres of forest floor.

If a mycelium thrives, eventually it will have enough energy to reproduce. When conditions are "just so"---a combination of day length, heat, humidity, and other factors---the mycelium will generate new hyphae which, within several weeks, will develop into the highly organized structure we call a mushroom. NOTE: not all fungi produce mushrooms; some reproduce asexually, at a microscopic level.

The slang term "toadstool" is best avoided, as it is ambiguous: to some people, "toadstool" implies a poisonous mushroom; to others, it means a mushroom with an umbrella-like shape.

Mushrooms take many physical forms or shapes in addition to the familiar umbrella-like "cap-and-stalk" structure most people picture when the word "mushroom" is mentioned. Some mushrooms look like balls; marine coral; cups or saucers; shelflike growths on trees, logs or stumps; sponges; bushes; or even cauliflower.

Here is the best definition of the term "mushroom" as applied by **mycologists** (those who *study* fungi), **mycophiles** (those who *love* fungi), **mycophagists** (those who *eat* fungi), and consumer books on mushrooms and other fungi:

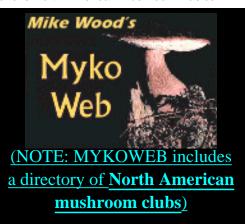
MUSHROOM: a structure, produced by a fungus, that is large enough to be visible to the naked eye and has as its primary function the production of sexual reproductive spores.



Fungi rot dead things, right?

Yes, but that's just the tip of the fungal ecology iceberg!

Many fungi decompose dead organic matter such as leaves, wood, feces, etc. Many fungi are uniquely adapted to decomposing **lignin**---the hard "skeletal" tissue of wood. No other organisms can efficiently do this. But other fungi have other ecological roles, and few people know about the importance of that!











Mycologists Online

For example, many species of fungi are **mycorrhizal** (the term translates to "fungus-root"); rather than merely decomposing organic matter for a living, they have a vital symbiotic relationship with trees and other green plants. At least 90% of all land plants, including all trees, have mycorrhizal fungi! The plant "feeds" the fungus some of the carbohydrates it makes through photosynthesis; the fungus dramatically increases the tree's roots' absorption of water and certain essential minerals, such as phosphorus and magnesium, which the plants have poor access to without their fungal partner's help.

Without mycorrhizal fungi, most plants---including the grass on your lawn---would not survive and thrive! (That's why "chemical lawn services" will not apply fungicides to eliminate mushrooms for homeowners who don't like "toadstools" on their lawns---the chemicals would also kill the essential beneficial fungi.)

Other fungi have a different role: they infect and kill things---insects, trees, even people (sometimes, and especially those with weakened immune systems)---for a living. Fungi cause most diseases of insects, as well as many diseases of trees and other plants.

Some fungi have evolved to take advantage of multiple food sources. For example, the Oyster Mushrooms you can buy fresh at many grocery stores break down and digest cellulose, but they have also developed mechanisms for literally trapping and then eating tiny little "worms" called nematodes; this gives them access to extra nitrogen.



How do fungi reproduce?

The Easy Stuff

Instead of seeds, fungi produce **spores**. In the case of fungi which produce mushrooms, that's the sole purpose of the mushroom---it is a spore-producing structure. (Some fungi produce spores differently, without producing a visible structure that could be called a mushroom.)

The "body" of the fungus is called the **mycelium**. It is a tangled network of microscopically-thin filaments called



Something really fun:

Morchella ultima... A New

Species of Morel!



hyphae, and it is typically hidden---in the humus on the forest floor, within decomposing wood, wrapped around the rootlets of a green plant, or wherever else serves as its dining room.

When conditions are right (humidity, day length, humidity, temperature, etc.) a fungus will produce new hyphae that are far more organized than those in the mycelium: a mushroom. This process takes longer than most people think---typically several weeks or more from the time the mushroom first starts forming until the time it is able to produce spores.

The More Technical Stuff

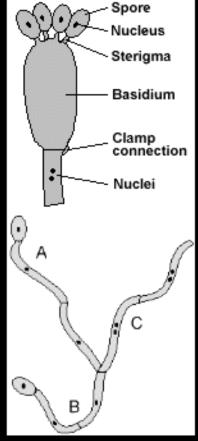
or you may... Skip it!

Most mushrooms are

Basidiomycetes. Specialized cells called basidia (singular: basidium) produce the spores, which are more specifically called basidiospores, on tiny projections called sterigmata (singular: sterigma). (Some mushrooms---most notably the morels and related "cup mushrooms"---are

Ascomycetes; they produce spores differently, within tube-like cells called asci (singular: ascus.)

If two basidiospores of the same species are lucky enough



to germinate into primary or **monokaryotic** mycelia (each cell of which has one nucleus---*see* "A" and "B" in the illustration) in close proximity to each other, they can "mate" by forming a secondary mycelium with two nuclei per cell. This secondary or **dikaryotic** mycelium (*see* "C" in the illustration) is capable of eventually producing more mushrooms.

It is in the basidium that meiosis and keryogamy occur... in short, two nuclei become four---one for each of the four spores each basidium produces. (There are some exceptions to this, i.e. mushrooms whose basidia typically produce only two spores each.)



Do all mushrooms grow in the dark?

NO. Many mushrooms (for example, those sought-after springtime delicacies called morels) require direct sunlight. **Little-known fact**: several kinds of mushrooms GLOW in the dark!



How many kinds (species) of mushrooms are there?

It is estimated that there are at least 10,000 species in North America alone.



How many of them are edible?

About 250 North American species are known to be edible, and a similar number are known to be poisonous; the rest we're not sure about. NOTE: Most of the common, attractive mushrooms are known to be either edible or toxic.



How do you identify mushrooms?

Many species are very difficult to identify correctly, often requiring microscopic study and scientific books (and there are still plenty of species that haven't even been named yet!). On the other hand, many---including some wonderful edibles such as morels and puffballs---are rather easy to learn. Still, one MUST be careful. Identifying mushrooms requires you to study the specimens---size, color, odor, form of growth (in clusters or singly), habitat (growing on a pine log vs. growing on a lawn), and time of year are all important clues to a mushroom's identity.

The stalk must be examined very carefully---is there a ring of tissue (technically called an **annulus**) on the upper stalk? Is there a cup-like sac (a **volva**) around the very

base of the stalk? (The latter is a feature of the often-fatal Death Cap (*Amanita phalloides*) and Destroying Angel (*Amanita virosa*) mushrooms.)

With most mushrooms, a very important character to consider is the **spore print color**. Though spores are microscopic, mushrooms produce millions of them. If you cut the stalk off a mushroom and place the cap right-side-up on a sheet of clear plastic (white paper can be used, but clear plastic is better for viewing a pale spore print) and cover it with a bowl and leave it overnight, it will usually deposit millions of spores, and you can see their color *en masse*.

Never "identify" a mushroom to eat by simply matching it to a picture! The specimen must be carefully compared to the description, including spore print color, etc.

• A brief illustrated on-line treatise on the art of mushroom identification will soon be available for your perusal.



Is it dangerous to eat wild mushrooms?

How dangerous is it to drive a car? If you're drunk or careless, it is VERY dangerous; if you're sensible and pay attention, it is reasonably safe. Most mushroom hunters have never even gotten sick from eating wild mushrooms. It is a good principle for the novice to stick to the most easily identified edibles, such as morels, puffballs, and a few others.

Newspaper reports of serious mushroom poisonings often refer to the victims as "experienced mushroom hunters." But, as a rule, they don't even know what a spore print is; they just *think* they know what a certain edible mushroom looks like. Most victims of life-threatening mushroom poisoning in North America are people from Southeast Asia; they mistake Death Caps (*Amanita phalloides*) for edible "Paddy-Straw" (*Volvariella volvacea*) mushrooms. The two are similar in several ways---cap color, size, and the white "cup" around the base of the stalk---but different in others (for example, the Paddy-Straw has a pink spore print, the Death Cap a white spore print; and the Death Cap has a partial veil). The Paddy Straw

mushroom occurs in tropical and temperate areas worldwide; the Death Cap, alas, does not occur in Southeast Asia, so folks from that part of the world are unaware of the lethal "look-alike."



An Important Note About Mushroom Names

Amateur mycologists soon learn that using "common" names for mushrooms is a tricky business, as each field guide seems to have its own set of "common" names. The least confusing "common" names for North American mushrooms are those presented by Gary Lincoff's *Audubon Society Field Guide to North American Mushrooms* and David Aurora's *Mushrooms Demystified* (for western North America).

To minimize confusion, amateur mycologists rely on the scientific names of mushrooms. At first, this may seem intimidating, but in reality the scientific names are no more difficult than some we all know: *Tyrannosaurus*, *Rhinoceros*, *Hippopotamus*.



An Important Note About Wild Hallucinogenic Mushrooms

While many mycologists will privately confess that they have had postitive experiences with hallucinogenic mushrooms, here is a word to the wise: **Take it slow!**

Contrary to popular opinion (at least in some circles), "bad trips" are as much a danger with *Psilocybin* and other psychoactive mushrooms as they are with LSD. A good percentage of mushroom poisoning cases involve victims who thought they were going to have good "recreational" or "spiritual" experiences but ended up either having "bad trips" or eating something dangerously toxic.

If you are committed to finding and eating hallucinogenic mushrooms, prepare to learn a lot first---or risk paying an exorbitant price for making a serious mistake!



An Important Note About "Kombucha"

First, Kombucha is *not* a mushroom; second; because of numerous reports of servious adverse effects, I do not recommend it to anyone. Read what mushroom cultivation expert Paul Stamets of Fungi Perfecti has to say about this odd and risky blob.



Interested in Cultivating Mushrooms?

No one knows mushroom cultivation better than Paul Stamets of **Fungi Perfecti.**



Further Resources

The study of mushrooms and other fungi is a fascinating area for amateur naturalists. There are three ways to learn more, and combining the three is the best way to learn:

- 1. Mushroom Books:
- 2. Classes: and
- 3. Mycological Societies (Mushroom Clubs)



Mushroom Books

There are many mushroom field guides available for North America; the following are some of the most popular ones.

- The Audubon Society Field Guide to North American Mushrooms by Gary H. Lincoff (Knopf; 1981). A handy, portable book with more than 700 full-color photographs.
- A Field Guide to Mushrooms of North America (Vol. 34 of the Peterson Field Guide Series), by Kent H. and Vera B. McKnight (Houghton-Mifflin;

- 1987). Also portable, with more than 700 paintings and drawings of mushrooms. NOTE: the "common" names used in this book are mostly anything but "common;" also, the numerous warnings ("do not eat/taste any wild mushroom without first obtaining an expert opinion...") are a bit much.
- *Mushrooms of North America* by Roger Phillips (Little, Brown & Co.; 1991). A voluminous book with over 1,000 species illustrated, recommend only as a "supplementary" book because of the lack of thorough introductory info and keys.
- Edible Wild Mushrooms of North America: A

 Field-to-Kitchen Guide by David W. Fischer and

 Alan E. Bessette (Univ. of Texas Press, 1992). The

 mushroom book specifically designed to answer the
 question, "Can I eat it?"
- *Mushrooms Demystified* by David Arora ([second edition] Ten Speed Press; 1986). Written for the West Coast, this book nonetheless has extensive keys, including many species that occur elsewhere in North America. It also has more comprehensive general information than any other mushroom book, including a wonderfully helpful guide to the meanings of mushrooms' scientific names.
- All That the Rain Promises, and More . . . : A Hip Pocket Guide to Western Mushrooms by David Arora (Ten Speed Press, 1991). Both 'hip' and pocketable, this is a companion guide to Mushrooms Demystified.
- Mushrooms of Northeastern North America by Alan E. Bessette, Arleen R. Bessette and David W. Fischer (1997, Syracuse Univ. Press). This five-pound book includes 642 color photos and keys to some 1,500 species. (For the purposes of this book, the "Northeast" is east of the Rockies and from Tennessee and North Carolina northward.)
- Simon & Schuster's *Guide to Mushrooms* is not a good choice for use as a field guide in North

America; it is a translation of an Italian work, hence is not a very useful identification manual for this continent. It **is**, however, a great general-interest mushroom book, with excellent introductory information.



Classes and Conferences

Classes in mushroom identification, taught by qualified experts, are a great way to learn more. Contact your local college's biology department to see what they have to offer, or link to the <u>Directory of Mycologists Online</u> to try to find a mycologist near you. You might also try nature centers; botanical gardens; cooperative extension offices; museums; and other educational organizations.

Some mycological organizations sponsor annual conferences (called 'forays') complete with field trips, workshops and lectures. The only one with a website is The North American Mycological Association (NAMA).



Mycological Societies (Mushroom Clubs)

The North American Mycological Association (NAMA) has numerous membership benefits, including publications and multimedia programs.

Mike Wood has an online directory of North American mushroom clubs which can be accessed from Myko Web.



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Marvelous Mushroom Homepage

Edible Wild Mushrooms of North America A Field-to-Kitchen

Mushrooms of Northeastern North America



The Death Cap

Amanita phalloides

The World's Most Dangerous Mushroom

Written and produced by David. W. Fischer Photographs of Amanita phalloides by Fred Stevens





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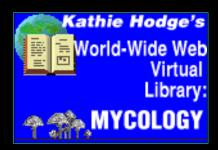
Overreaction...?

The Truth















Introduction

NO MUSHROOM is worthier of fear than the terribly poisonous Death Cap (*Amanita phalloides*). This single, widespread species of mushroom is solely responsible for the majority of fatal and otherwise serious mushroom poisoning cases, worldwide as well as in North America. Indeed, one might argue that the Death Cap's notorious, **relatively** frequent victimization of *Homo sapiens* is far and away the best explanation (or rationalization) for the widespread fear of edible wild mushrooms.

If there was a berry this bad...



Ecology and Range of *A. phalloides* in North America

This mushroom is rare in most parts of North America but locally common in such areas as the San Francisco Bay area, where it is typically found from mid-autumn through late winter. Primarily a European species, there is no evidence that the Death Cap is native to North America. Ecologically, it is a beneficial mycorrhizal fungus---it lives on the roots of live trees, providing phosphorus, magnesium, and other nutrients to the tree in exchange for carbohydrates.

In California, it occurs under live oak and cork trees (it apparently was brought in with cork tree seedlings, and has since adapted to native oaks). There is a similar situation in the Irondequoit area north of Rochester, New York: the Death Cap was first discovered in Durand-Eastman Park in the 1970s under Norway spruce trees that had been imported as nursery stock decades earlier. It has since been found in increasing numbers and in an ever-enlarging but still local range, under native oaks; it is rather reliably found there from late September through late October.

The Death Cap has also been reported under oaks in southern Oregon.



a directory of North American mushroom clubs)



Wes Stone's "A Short 'Shroom Primer"





Mycologists Online



Something really fun:
Morchella ultima... A New

"The Southeast Asian Problem"

There are other mushrooms which are as poisonous---or nearly as poisonous---as *A. phalloides*, but this one species causes far more poisonings than the others. There is an explanation for this.

Most victims of life-threatening mushroom poisoning in North America are people from Southeast Asia---Laos, Cambodia, Thailand, Viet Nam. They apparently mistake Death Caps for edible "Paddy-Straw" (*Volvariella volvacea*) mushrooms. The two are similar in several ways---cap color, size, and the white "cup" around the base of the stalk---but different in others (for example, the Paddy-Straw has a pink spore print, the Death Cap a white spore print; and the Death Cap has a partial veil). The Paddy Straw mushroom occurs in tropical and temperate areas worldwide, and is especially common in Southeast Asia; the Death Cap, alas, does not occur in Southeast Asia, so folks from that part of the world are unaware of the lethal "look-alike." Consider the following---a revealing comment from USENET: bionet.mycology (June 1997):

"My wife comes from Thailand. Last Fall, we were strolling through our woods when she spied a mushroom. She was overjoyed to find that America, too, has straw mushrooms, and assured me it was edible. Knowing even less about mushrooms than I do now, but knowing the danger of not knowing, I advised her to leave it alone. ...the specimen did indeed resemble a straw mushroom, except for the presence of a ring on the stipe [stalk]."

--Tim Childress

In North America, Death Cap poisonings have been reported from California, Oregon, and New York. In New York, the only known victims to date were natives of Laos. In California and in Oregon, most reported Death Cap poisonings have also involved Southeast Asian immigrants.

The poisoning cases typically involve several victims---often including children---who "enjoyed" the mushrooms as a group. One or two deaths per case are common. The treatment of choice is often liver transplantation. Especially with early diagnosis, other effective treatments include massive doses of penicillin, which stimulates the liver's defenses.

The Death Cap should be sought in every part of North America where Norway spruce or cork trees have been cultivated. If found, its presence should be publicized

Species of Morel!



locally, regionally, and nationally to reduce the risk of further tragedies. It is especially vital to educate communities of Southeast Asian immigrants about this lethal mushroom.



Causes of Serious Mushroom Poisonings

The "but I thought it was edible..." phenomenon, where the victims either thought they "knew" the mushroom species or applied some folk myth such as "no poisonous mushrooms grow on wood," is one of four causes of mushroom poisoning in humans.

Another often-tragic cause is similar---an individual eating a dangerously toxic wild mushroom in the belief (or with the hope) that it is a hallucinogenic species.

The most common cause of mushroom **exposures**, by far, is infant and toddler "grazing"---where young children ingest mushrooms as a way of experiencing their environment. (This phenomenon is also commom with domestic dogs!) Sadly, in many areas, physicians automatically opt for traumatic treatment via Epicac, even in cases in which the patient shows no symptoms and uneaten specimens are available for examination, without consulting a mycologist to attempt to determine the identity and toxicity of the mushroom.

Incredibly enough, the fourth cause of mushroom poisoning is simple foolishness: a false presumption that most mushrooms are safe, and/or that poisonous mushrooms "look," "taste," or "smell" bad. (As many victims of Death Cap poisoning can attest, that is **not** true!)





The Death Cap (Amanita phalloides): A Simple Mushroom to Identify

The Death Cap can be easily diagnosed as such.

The cap is $2\frac{1}{4}$ --6" (6--16 cm) wide, smooth, with greenish to yellowish pigments, usually sticky or slippery but sometimes dry, often adorned with one to several patches of thin white **veil tissue**. The **gills** are white, crowded together, and very finely attached to the upper stalk. In young specimens, a white, membranous partial veil tissue extends from the edge of the cap to the upper stalk, covering the gills (later remaining attached to and draping from the upper stalk). The **stalk** is white to pallid, up to 6" (15 cm) long or tall, with a large rounded bulb at the base; the bulb includes a white sac-like volva (see the two photos on this webpage). THE BASE OF THE STALK AND THE TELL-TALE VOLVA ARE OFTEN BURIED IN THE SOIL.



Equally Toxic North American Mushrooms

Amatoxins contained in the Death Cap are responsible for the

symptoms suffered by its victims. They are present in all the tissues of the mushroom, in sufficient concentration that two or three grams are considered a potentially lethal dose. Several other species in genus *Amanita*---most notably the all-white "Destroying Angels" (*A. virosa, A. bisporigera,* and *A. verna*)---contain comparable levels of amatoxins. Moreover, several species of other genera of gilled mushrooms (notably *Conocybe filaris, Galerina autumnalis* and *G. venenata,* and *Lepiota josserandii* and *L. helveola*) also contain these toxins.

Conocybe filaris is a dainty, fragile species unlikely to be considered as food, but it may pose a "grazing" danger to small children and to dogs.

Galerina venenata is a small, uncommon brown mushroom sometimes found on lawns in the Pacific Northwest; it is unlikely to be considered as potential food, but it poses a "grazing" danger to small children and to dogs. Galerina autumnalis is a small brown mushroom that grows on dead/decaying wood; mushroom enthusiasts must be diligent to avoid inadvertently picking specimens of this species while harvesting more robust edbile mushrooms that grow on wood.

Genus *Lepiota* includes several worthwhile edible species of much larger stature than the diminutive species shown to contain amatoxins; mushroom enthusiasts must be diligent to avoid small Lepiotas, as at least one fatality has resulted from this genus in North America. (Note: a close relative of the Lepiotas---*Chlorophyllum molybdites*, the "Green-spored Lepiota"---contains unrelated toxins that cause severe gastrointestinal symptoms; while ingestion of this species is not generally life-threatening, it can cause dehydration severe enough to require hospitalization for fluid and electrolyte maintenance.)

The Destroying Angels---Amanita virosa and other closely related white Amanitas---have been consumed by ignorant collectors, both as food and, in at least one case, under the mistaken notion that they might be hallucinogenic.

Visually, the Destroying Angel is very similar to its more notorious brother; the most notable difference is the lack of green or yellow pigments (though some slight yellowing may be observed on some specimens). Like the Death Cap, the Destroying Angel is a very easily identified mushroom.

The cap of the Destroying Angel is 2½--6" (6--16 cm) wide, smooth, dry to slightly sticky. The gills are crowded together and may appear either very finely attached to the upper stalk or unattached.

In young specimens, a white, membranous partial veil tissue extends from the edge of the cap to the upper stalk, covering the gills (later remaining attached to and draping from the upper stalk, but it is very thin and fragile, hence is sometimes not seen on mature specimens). The stalk is white to pallid, up to 8" (21 cm) long or tall, with a small, rounded bulb at the base; the bulb is enclosed by a sac-like volva. All parts of the Destroying Angel are white. THE BASE OF THE STALK AND THE TELL-TALE VOLVA ARE OFTEN BURIED IN THE SOIL.

The Destroying Angels are common and widespread throughout much of North America; the danger of these easily-identified species---and their identifying traits---ought to be widely taught in elementary school and beyond.



Toxicology and Treatment

"Amatoxins are cyclopeptides composed of a ring of amino acids that inhibit the production of specific proteins within liver and kidney cells. Without these proteins, cells cease to function. Following ingestion...five to twenty-four hours (average, twelve hours) pass before nausea, vomiting, abdominal pain, and diarrhea begin. These initial symptoms are followed by a brief period of apparent improvement, but without treatment, severe liver damage and kidney failure often result in coma and death."

--Edible Wild Mushrooms of North America by Fischer and Bessette (1992, Univ. of Texas Press, Austin)

The delay before onset of symptoms, coupled with the intitial symptoms' mimicry of influenza and other gastrointestinal viruses and the marked (albeit temporary) improvement of most patients beginning two or three days after ingestion, pose inherent problems in prompt diagnosis and treatment.

In cases where early diagnosis is accomplished, effective therapies have included massive doses of penicillin and other compounds which pharmacologically inhibit the amatoxins from effecting their most severe liver damage. In more severe cases, especially those in which diagnosis is delayed further by failure to suspect amatoxin poisoning, liver transplant is the preferred therapy.

For most patients, full recovery to their states of health prior to hospitalization is unlikely.



"The Sky is Falling!"

Death Cap Poisonings Elicit Overreactive Statements

In California, in January, 1997, some folks picked some wild mushrooms, cooked and ate them, without knowing what they were doing... without consulting a good mushroom field guide... without carefully comparing specimens to descriptions and photos... in short, without properly identifying the mushrooms they picked.



Once again, the mushrooms they picked were "Death Caps" (*Amanita phalloides*).

Once again, folks ended up with serious liver damage; several of them died.

And, once again, some authorities spouted overreactive nonsense, not merely *implying* but *explicitly stating* that it is inherently dangerous for anyone but an "expert" to pick and eat wild mushrooms.

The Associated Press reported (1/8/97):

An outbreak of wild mushroom poisonings has sickened at least nine people in Northern California, with three victims in intensive care Wednesday facing possible liver transplants. The most seriously ill were felled by the "death cap" mushroom, known technically as Amanita phalloides, which can destroy the liver. One

victim was Sam Sebastiani Jr., 31, a member of the Sebastiani wine family.

The Mushroom Council, which represents commercial mushroom producers and importers throughout the United States, said this in a news release:

The Mushroom Council urges the public to be extremely cautious when foraging for wild mushrooms outside, especially in fields and forests, because of potential health dangers that can be caused by some wild varieties [sic]... The untrained and uneducated person can make an innocent mistake when hunting wild mushrooms that could result in illness or even death... Commercially produced mushrooms that are in your supermarket or in prepared foods are carefully cultivated agricultural products, grown year around.

This was, perhaps, neither terribly unreasonable, nor terribly overreactive. It certainly was opportunistic for the Mushroom Council to steer consumers toward their industry's produce---and away from the free foods of the forests and fields---in the capitalist tradition. No one can blame them for that. Indeed, it can be argued that some folks would hear the news stories and react with a fear of **all** mushrooms, including the safe cultivated species, so the Mushroom Council was merely trying to mitigate against the danger of public misperception.

Editorial note: Never mind that some of the most widespread cases of serious poisoning by mushrooms in North America has been the result of botulism caused by errors in the canning of commercially cultivated mushrooms... and be sure to take a good look at those "fresh" mushrooms in the produce department of your favorite grocery store, for this "short-shelflife" commodity often shows serious signs of decay at the supermarket.

The problem here is that "untrained and uneducated" can be misinterpreted as "lacking *formal* training and education in mycology"... and that is simply not true.

Rose Ann Soloway, administrator of the American Association of Poison Control Centers, had this to say (and The Mushroom Council plugged it into their news release):

It is our strong recommendation that people not

pick and eat wild mushrooms unless they, in fact, are experts, or the person identifying the mushrooms is someone with whom they would trust their life.

Hmmm... "expert"? What, exactly, is an expert?

Better question: how much of an "expert" should one be to identify wild mushrooms for human consumption?



The Truth

Millions of North Americans pick and eat wild mushrooms every year, without as much as a belly ache.

Are they "experts"? **Yes!** At least, they are experts on the edible wild mushrooms *they* know. Either their parents or grandparents taught them how to identify morels, or puffballs, or meadow mushrooms, or they have a good field guide and they **read** it... or both.

No one with a reasonable understanding of the importance of properly identifying mushrooms---with a serious awareness that some species are fatally toxic---falls victim to the Death Cap. The folks who eat Death Caps do not use field guides: they just pick the damned things and eat them. No trip to the library. No reading. No spore prints. No idea what a "partial veil" is or what "gill attachment" means.

So... Is it really dangerous to eat wild mushrooms?

How dangerous is it to drive a car? If you're drunk or careless, it is VERY dangerous; if you're sensible and pay attention, it is reasonably safe.

Consider this: Would you pick and eat an unfamiliar berry simply because it "looked good"? **Of course not.** Finding, identifying, preparing, and eating wild mushrooms can be a delightful pasttime---**IF** it is done intelligently.

Otherwise, it is a terrible "accident" waiting to happen.



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Welcome to

Marie Heerkens' Mushroom Art Gallery



Now The Field Guide To Mushrooms Available!

The classic 1928 mushroom guidebook by William S. Thomas, newly revised and illustrated by Marie F. Heerkens.

MARIE HEERKENS, a professional artist, award-winning nature photographer, and modern revision author/illustrator of *The Field Guide to Mushrooms*, is internationally known among mycologists and mushroom enthusiasts for her mushroom artwork. She is especially recognized for her exquisite *Ganoderma* artwork. Marie draws and paints using a variety of media, including watercolors, gouache, acrylic and oil paints, pastels, pen and ink, charcoal, and graphite.

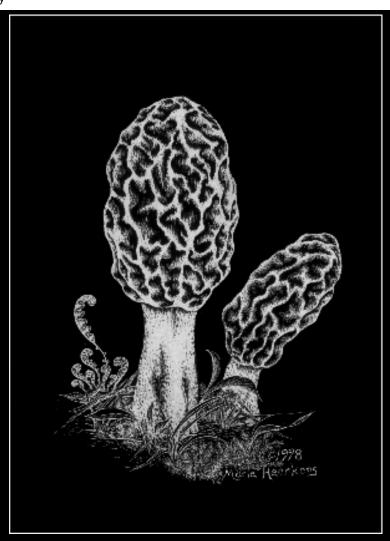
Art Collectors: In addition to the Series II cards and Mushroom Paper Artcards for which ordering information is posted on these pages, Marie has plenty more original pieces not shown on this rebsite available for purchase, in various media. E-Mail Marie directly at heerkens@aol.com with a request; she can provide a current list of pieces available for purchase. Commissioned artwork is also available.

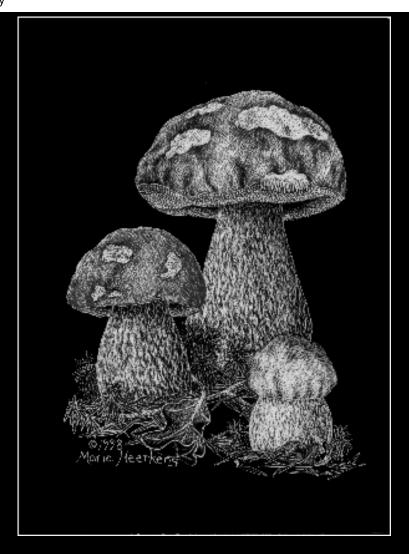
Maries's MUSHROOM SERIES II Card Set

Sorry; Series I is all sold out!









TO ORDER

nd \$17.00 U.S. per set (includes shipping and handling) within the USA. DTE: NYS residents must include 8.25% sales tax. tke check payable to Marie Heerkens.

hirport, NY 14450ease allow four weeks for delivery.

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SEE MORE OF MARIE HEERKENS' NATURE ARTWORK AT WWW.NATUREARTISTS.COM

and at

The E-Museum of Pyrographic Art

E-Mail Marie Heerkens at heerkens@aol.com

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00004666

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Available! The Field Guide To Mushrooms Available!

The classic 1928 mushroom guidebook by William S. Thomas,* newly revised and illustrated by Marie F. Heerkens.

* -- Based on Field Book of Common Mushrooms by William Sturgis Thomas

TO ORDER YOUR AUTOGRAPHED COPY:

NOTE: NYS residents **must** include 8.23 Make check payable to Marie Heerkens.

Iarie Heerkens

Fairport, NY 14450

and through Amazon.com and Barnes & Noble.com--

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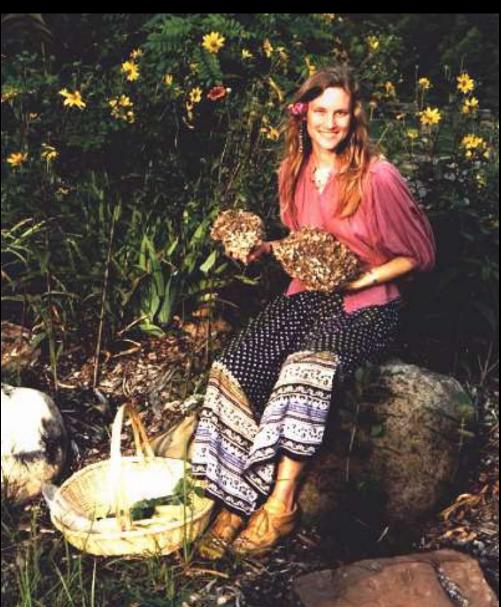
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Marie Heerkens' Mushroom Art Gallery

About the Artist...



MARIE F. HEERKENS grew up in the countryside near Rochester, New York where she was born in 1963. Hiking, camping, and cross-country skiing brought her even closer to nature. This, combined with a love for drawing and painting, naturally led to themes of plants and animals portrayed in her artwork.

"I couldn't wait to have art class every day in school. The first year that became a reality was in ninth grade. I tried to increase this number until my senior year when I took 3 fine art classes a day and spent every study hall in the art room."

College brought a different direction to her work: *surrealism*. Marie went to Nazareth College in 1981-1983 and completed her degree at S.U.N.Y. Geneseo 1983-1985; graduating with a B.A. in Fine Arts.

"Finding work after college was much harder

than I anticipated. I found that most people did like my surrealistic paintings but preferred to buy realistic artwork depicting wildlife. So I have returned to drawing and painting my first love: birds, animals, plants... anything found in nature."

In college, Marie discovered another outlet for her creative eye: nature photography. This has become quite an obsession, leading her to the study of mushroom, plant, insect, and bird identification during the past ten years.

Marie has exhibited in many galleries and shows, including

- Lake Ontario Bird Festival, Mexico, NY. 1998--1999.
- Duck Decoy & Wildlife Art Show, Clayton, NY 1995--1998.
- Chief Oshkosh Native American Arts. Egg Harbor, WI. 1997--1998
- Lost Arts Trade Company Inc., Williamsport, PA. 1996--1998
- The Annual Genesee Region Orchid Society Spring Show. Rochester, NY. 1995--1998.
- The Mill Gallery. Honeoye Falls, NY. 1994--1997
- Lederer Gallery, Geneseo Alumni Art Exhibition. Geneseo, NY. 1996.
- N.Y.S. Fair Wildlife Art Exhibit. Syracuse, NY. 1995.
- The Tea House Art Gallery. Rochester, NY. 1994
- The Carriage House Gallery. Canandaigua, NY. 1994
- Beneath the Books Gallery. Livonia, NY. 1994
- Pyramid Arts Center. Rochester, NY. 1989--1993.
- St. Johns Home Art Gallery. Rochester, NY. 1991
- Bloomfield Academy Museum. Bloomfield, NY. 1991.
- The Beaux Arts Ball. Rochester, NY. 1991.
- Ellicottville Regional Art Exhibition. Ellicottville, NY. 1990.
- Earth Day Art Show. Rochester, NY. 1990.
- WXXI Fine Art & Craft Showcase. Rochester, NY. 1989.
- The New Surrealism Show at Godivas'. Rochester, NY. 1989.

Marie is a member of many organizations including; Genesee Region Orchid Society, North American Mycological Association, Rochester Area Mycological Association, The Peace Network, The Nature Conservancy.

In 2003, Marie added "author" to her list of accomplishments with the publication of her newly revised edition of *The Field Guide to Mushrooms*, the classic treatise originally authored by William Sturgis Thomas and first published in 1928.



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Marie Heerkens' Mushroom Art Gallery

Marie's Mushroom Paper Artcards

Did you know mushrooms can be used, instead of wood pulp, to make paper? Marie's Mushroom Paper Artcards are handmade paper composed of 90--100% **mushroom fiber** content! They are enhanced with Japanese Paper Collage.



TO ORDEF

nd \$7.50 U.S. per card (includes shipping and handling) within the USA. OTE: NYS residents must include 8.25% sales tax. ke check payable to Marie Heerkens.

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Marie Heerkens' Mushroom Art Gallery

Marie's Ganøderma Art

Marie is widely acclaimed for her work on what must be the ultimate mushroom artist's canvas: the "Artist's Conk" mushroom (*Ganoderma applanatum*). This fungus---a woody, shelf-like perennial mushroom---has a moist white coating on the undersurface during summer. Artists have long used tools to etch designs into that surface.

Marie's approach to "Ganoderma Art," however, is a bit more sophisticated. After each specimen has been carefully dried, Marie applies a woodburner (this is called *pyrography*) and, on some pieces, pastel pencils.

Each of Marie's Ganoderma Artworks is truly unique; many of her masterpieces are in the hands of various professional mycologists with whom she has come into contact over the years.



Ganoderma Pyrography enhanced with pastel pencil: Stropharia aeruginosa



Ganoderma Pyrography enhanced with pastel pencil: Pholiota squarrosa



Ganoderma Pyrography: "Hooded Merganser'



Ganoderma Pyrography: "Loon Family"

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Marie Heerkens' Mushroom Art Gallery

Marie's Mushroom Photography



Third Place, Documentary Division, Limited Classification

1994 North American Mycological Association (NAMA) mushroom slide contest



"Turkey Tails" (*Trametes versicolor*)
Second Place, Pictorial Division, Limited Classification
1993 North American Mycological Association (NAMA) mushroom slide contest



"Many-headed Slime Mold" (*Physarum polycephalum*)
Third Place, Documentary Division, Limited Classification
1993 North American Mycological Association (NAMA) mushroom slide contest



Honorable Mention, Pictorial Division, Limited Classification

1993 North American Mycological Association (NAMA) mushroom slide contest





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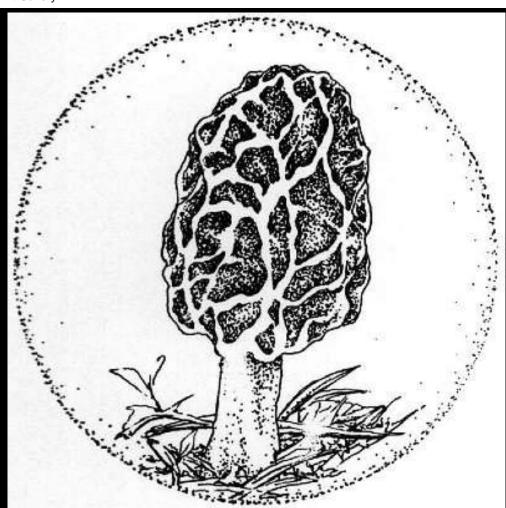
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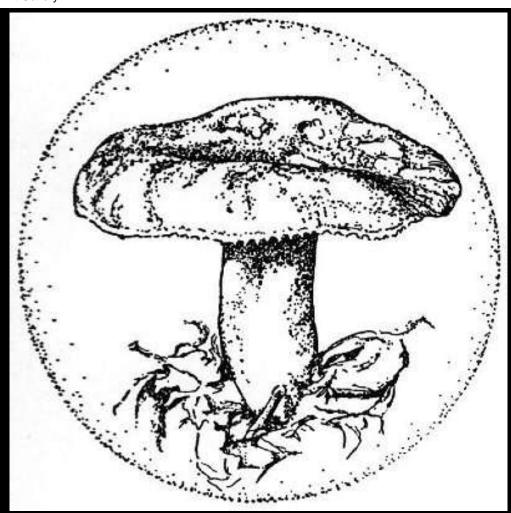


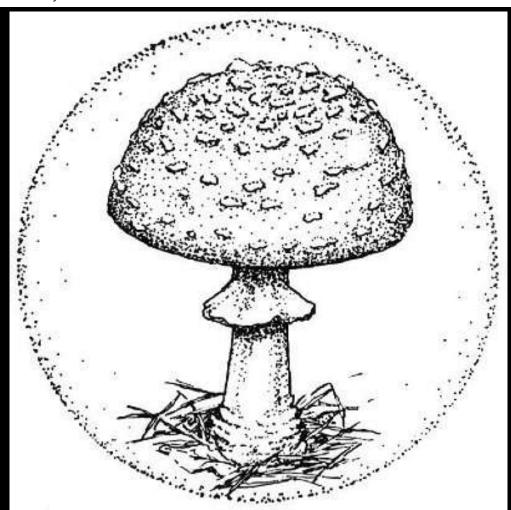
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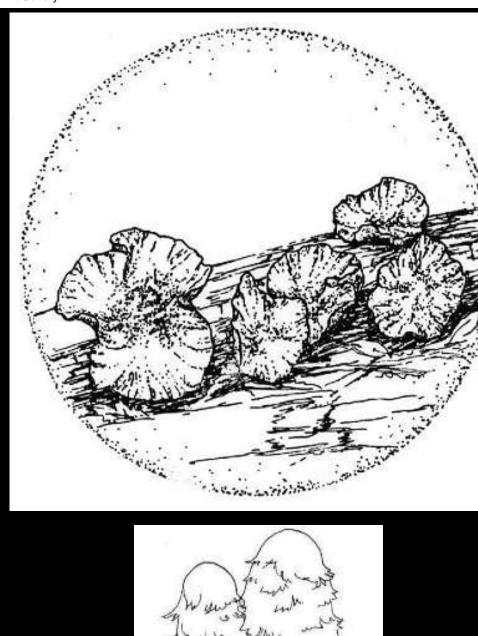
Marie's Ink Artwork

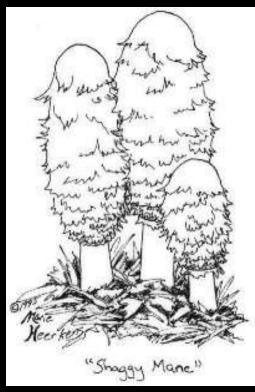












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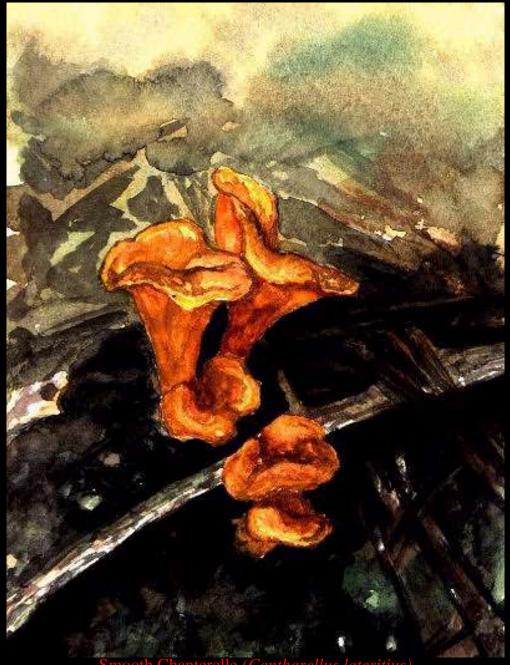
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Marie Heerkens' Mushroom Art Gallery

Marie' Mushroom Watercolors





Yellow-orange Fly Agaric (Amanita muscaria var. formosa)



Cinnabar-red Chanterelle (Cantharellus cinnabarinus)



Chicken-fat Suillus (Suillus americanus)



Yellow-foot Chanterelle (Cantharellus xanthopus)

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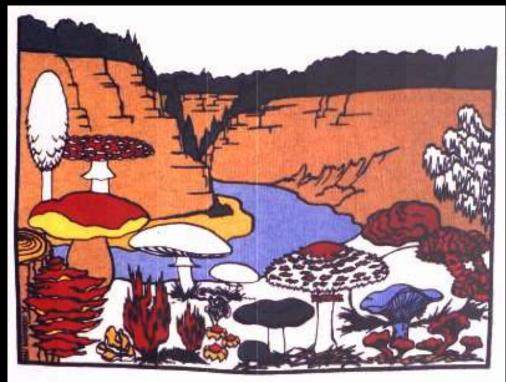
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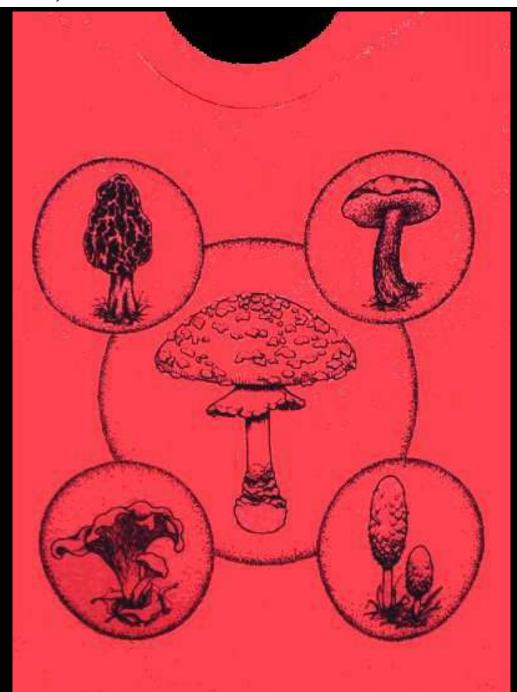
Marie Heerkens' Mushroom Art Gallery

Marie's Silkscreen Designs

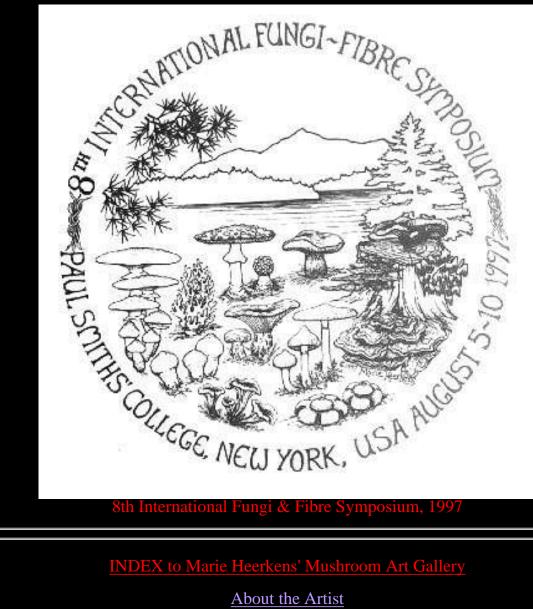
These are examples of silkscreen T-shirt designs Marie has done featuring mycological themes. She has also done designs for historical buildings and nature centers.



Letchworth Park Foray, 1992



Rochester Area Mycological Association, 1993



About the Artist

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Pyrography: PYRO CAFÉ

MUSHROOM MADNESS: Mycological Objets D'Art

MOREL MANIA: Morel "Decoys," Morel Jewelry, and more

MAGIC MUSHROOM LAMP& WATERFALL CO.

TAYLOR LOCKWOOD'S fantastic mushroom photography

Vital Links for Mycophiles and Mycologists

Kathie Hodge's stupendous World Wide Web Virtual Library: Mycology

No one knows mushroom cultivation like Paul Stamets and Fungi Perfecti

The North American Mycological Association (NAMA)

Mike Wood's Myko Web (includes a directory of North American mushroom clubs)

Dave Fischer's Marvelous Mushroom Homepage

Edible Wild Mushrooms of North America homepage
Mushrooms of Northeastern North America homepage
Dave Fischer's "North American Mushroom Basics"

Tom Volk's awesome mushroom website
Wes Stone's "A Short 'Shroom Primer"

Taylor Lockwood's fantastic mushroom photography

Marie Heerkens' Mushroom Art Gallery

Mushroomers Online! directory

Mycologists Online

Jim Worrall's phenomenal fungal website
Death Cap (Amanita phalloides) Webpage

If you are seeking answers to mycological questions, try <u>USENET: bionet.mycology</u> (contact your Internet Service Provider if you have problems using this link to access this <u>USENET</u> newsgroup).

Something really fun: Morchella ultima... A New Species of Morel!

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Marie Heerkens' Mushroom Art Gallery

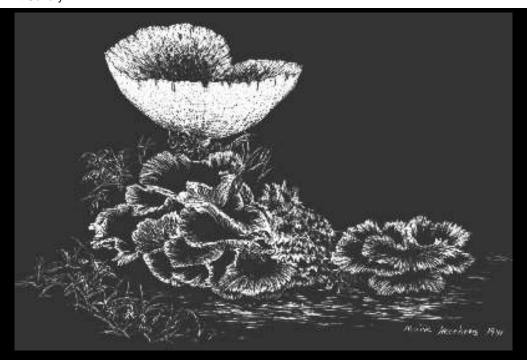
Marie's Mushroom Cards (Series I)

NOTE: "Series I" is NO LONGER AVAILABLE, and is shown here only for posterity.

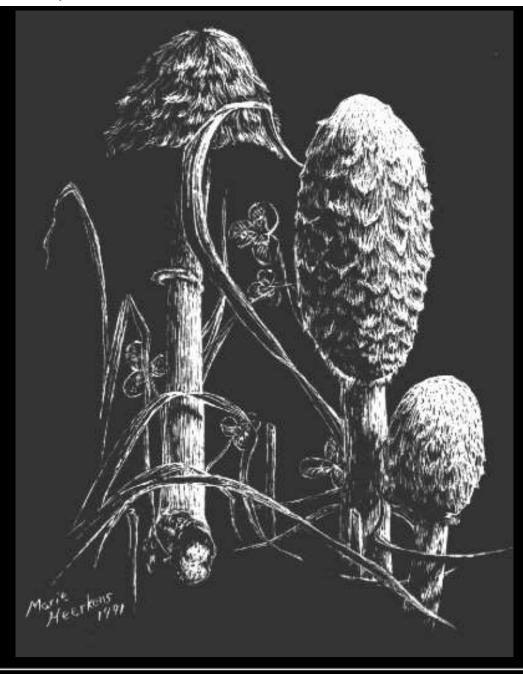
Marie's Series II Cards are now available!

These notecards are professionally printed from original scratchboard drawings done by Marie from her photographs.









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A bit about myself...

In addition to my work as a mycologist (I am co-author of two mushroom field guides), I am a former media criticism columnist for *The Syracuse New Times*, former copywriter and account executive for Warne/McKenna Advertising, and former editor of *New York State Medical News*. I have been providing electronic (desktop) publishing services to clients in the Syracuse area since 1988. In 2001, I relocated to Binghamton, NY.

For more information on my services:

Call me at 607 771-0495 or write to me at 9 Newton St., Binghamton NY 13901, or E-mail me at basidium@aol.com.





is part of

Visit Dave Fischer's Marvelous Mushroom Homepage

This website is maintained by David W. Fischer, whose e-mail address is basidium@aol.com

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Most recent update: 3 January 1999



Quality Webpage Design Services

Have you heard that it costs a fortune to get your company or organization onto the World Wide Web (WWW)? **If so, you have heard wrong.** A simple but effective homepage can be constructed for around \$150.

A basic page includes the following elements:

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- Informative text about your company
- Several hyperlinks, including an e-mail hyperlink so people can respond to your message instantly

For around \$500, you can have a set of several interconnected webpages with fancy graphical links, detailed information on your products and services, and a fill-out response form.

Dave's 10 Rules For a Great Web Presence

1. Attractive, colorful graphics and neat layout

A webpage must look good if it is to make a good impression. And simple is better: "do you really *have* to use frames?"

2. Good organization

Good organization is vital to helping people quickly find the information they need. Group information on separate pages, and organize links wisely.

3. Useful, literate information

Typos and poor grammar make a bad impression. Well-written, concise text gets your message across most effectively. Offer a genuine resource to attract people to your site.

4. A handful of good links

If there are too many links, it distracts people; if there are too few, it minimizes the usefulness of this dynamic medium.

5. Moderate byte-size

A 250K page still takes too long to load. Whenever possible, limit your index pages to 50--100K including graphics. Overuse of complex graphics is the biggest culprit.

6. A neat, brief address (URL)

For use on business cards and advertisements, the URL should be as brief as possible; memorable; typeable! Avoid subdirectories and filenames---use default destinations. Ideally: get a "domain" (that is, http://www."companyname".com).

7. Accuracy

Links to other webpages should be tested periodically to ensure that they are functioning properly. Information should be kept up-to-date.

8. Visibility

The best website is useless if no one finds it. Don't just list the URL on your business cards and advertisements. Submit the URL to WWW search engines and get links from other prime sites.

9. Handy E-mail links and response forms

Make it easy for people to respond to you immediately.

10. Ongoing website development

The more your pages change, the more reason people have to come back! Think of your website as a monthly or even weekly advertisement, not an annual one.

For more information on my services:

Call me at 315 492-9894 or write to me at 4615 S. Salina St., Syracuse NY 13205, or E-mail me at basidium@aol.com.





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Most recent update: 3 January 1999

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Marvelous Mushroom Homepage

Edible Wild Mushrooms of North America A Field-to-Kitchen Guide

Mushrooms of Northeastern North America



Morchella ultima

sp. nov. Fischer and Reehil



Type specimen of Morchella ultima, sp. nov.
Photographed with the taxon's authors,
David Fischer and Roy Reehil.

Description: very similar in all respects to *M. esculenta* Fries (particularly the "*M. crassipes*" form) but all linear dimensions multiplied by an approximate factor of fifteen.

Ecology/Type Locale: Yeah, right---like we're really gonna' tell you *that!*

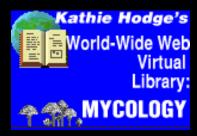


Photographics by Roy Reehil

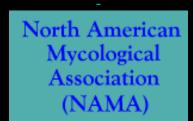
















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Originally posted on 24 April 1997 Most recent update: 28 January 1998



Wes Stone's
"A Short
'Shroom
Primer"





Mycologists Online



Something really fun:

Morchella ultima... A New

Species of Morel!





Edible Wild Mushrooms of North America A Field-to-Kitchen Guide Mushrooms of Northeastern North America

Sample Illustrations and Descriptions

了不熟了了了了了我了了

Boletus frostii
Russell
Photo courtesy
William Roody
COMMON
NAME: Frost's
Bolete, Apple

Bolete. CAP: 2--6"



(5—15.5 cm) wide, hemispheric to convex, becoming broadly convex to flat; surface with a whitish bloom when young, quickly becoming smooth and sticky when moist, initially dark blackish red to bright red, fading with age to blood-red with yellowish areas; margin incurved when young, becoming upturned in age; flesh pale to lemon-yellow, rapidly staining blue when cut or bruised; odor and taste not distinctive.

PORE SURFACE: dark red when fresh, paler in age, often beaded with yellow droplets when young and moist, quickly blueing when bruised; pores circular, 2–3 per mm.

STALK: 1-5/8--4-3/4" (4--12 cm) long, 3/8--1" (1--2.5 cm) thick, nearly equal to enlarging downward, solid, deeply and coarsely reticulate, dark red, often yellow or whitish at the base, slowly staining blue when cut or bruised; partial veil and ring absent.

SPORE PRINT: olive-brown.

MICROSCOPIC FEATURES: spores 11—17 x 4—5 μm, elliptic, smooth, pale brown.

FRUITING: scattered or in groups on the ground under hardwoods, especially oak; July-October; occasional to fairly common.

EDIBILITY: edible.

Mushrooms of Northeastern North America











No one knows
MUSHROOM
CULTIVATION
like
Paul Stamets'
FUNGI
PERFECTI



Coprinus comatus (Müller : Fries) S.F. Gray COMMON NAME: Shaggy Mane, Lawyer's Wig

CAP: 1-1/8--2" (3--5 cm) wide



and oval to cylindric at first, becoming broadly conic to nearly plane and 2--3-1/8" (5--8 cm) wide in age, fragile; surface dry, white with a brownish disc, coated with coarse scales that are white to pale reddish brown and usually darkest at the tips; flesh white at first, becoming black as the mushroom deliquesces in age; odor and taste not distinctive.

GILLS: attached at first then free from the stalk, crowded, white then pink, and finally black as the mushroom deliquesces.

STALK: 3--12" (7.5--30 cm) long, 3/8--1" (1--2.5 cm) thick, enlarged downward to a bulbous base, sometimes rooting, hollow, g;abrous to silky-fibrillose, white, fragile; partial veil white, submembranous, leaving a thin, inferior ring.

SPORE PRINT: black.

MICROSCOPIC FEATURES: spores 10--14 x 6--8.5 μm, ellipsoid, truncate, with an apical pore, smooth, purple-brown.

FRUITING: scattered, in groups or clusters in grassy areas, on soil, or in wood chips; May--November; common.

EDIBILITY: edible.

COMMENTS: *Coprinus sterquilinus* is a smaller, white to whitish mushroom that grows on dung or on manured soil, and has much larger spores that measure $16-22 \times 10-13 \mu m$.



Cantharellus cibarius Fries



North American Mycological Association (NAMA)



<u>a directory of North American</u> <u>mushroom clubs</u>)



Wes Stone's

"A Short
"Shroom
Primer"





COMMON NAME: Chanterelle, Golden Chanterelle.



CAP: 5/8--51/2"

(1.6-—14 cm) wide, convex to nearly plane, sometimes with a depressed center; surface dry, nearly smooth, orange-yellow to yellow; margin thin, incurved to inrolled when young, often remaining so for a long time, becoming uplifted and wavy in age, sometimes crimped or lobed.

FLESH: thick, firm, white; odor fragrant like apricots or not distinctive; taste peppery or not distinctive.

FERTILE SURFACE: decurrent, with forked, blunt, gill-like ridges, with or without crossveins, pale yellow to yellow or pale orange.

STALK: 5/8—2-3/4" (1.6—7 cm) long, up to 1" (2.5 cm) thick, equal or enlarged at either end, smooth, pale yellow to orange-yellow.

SPORE PRINT: pinkish cream to pale buff.

MICROSCOPIC FEATURES: spores 8--11 x 4.5--6 μm, elliptic, smooth, hyaline.

FRUITING: solitary, scattered, in groups or sometimes clustered on the ground in woods; July—September; fairly common.

EDIBILITY: edible, choice.

COMMENTS: compare with the Jack O'Lantern, *Omphalotus olearius*(poisonous), which has true gills with sharp edges and grows on wood or buried wood, typically in large overlapping clusters.



Clavulinopsis fusiformis (Fries) Corner

COMMON



Mycologists Online



Something really fun:

Morchella ultima... A New

Species of Morel!



NAME: Spindle-shaped Yellow Coral.



FRUITING BODY: up to 5½" (14 cm) high, 1/16--3/8" (1.5--10 mm) thick, cylindric to worm-like or somewhat flattened, usually unbranched but sometimes branching near the apex; apex pointed to rounded; surface typically smooth, but sometimes wrinkled or grooved, bright to dull yellow; flesh thin, brittle to fibrous, yellowish.

SPORE PRINT: white to pale yellow.

MICROSCOPIC FEATURES: 5—9 x 4—9 μm, broadly oval to globose, smooth, hyaline, inamyloid.

FRUITING: in dense clusters on soil or among grasses in woods and pastures; July—October; fairly common.

EDIBILITY: edible.



Phlogiotis helvelloides (Fries) Martin

COMMON NAME: Apricot Jelly.

FRUITING BODY:



3/4—2-3/4" (2—7 cm) wide, 1—3-1/8" (2.5—8 cm) high, funnel-shaped with a split side or spoon-shaped to tongue-shaped with a wavy margin, rubbery-gelatinous, nearly smooth; pinkish red to apricot, often paler on the margin in age.

MICROSCOPIC FEATURES: spores 10—12 x 4—7 μm, elliptic, smooth, hyaline.

FRUITING: solitary or in groups on the ground or decaying wood in coniferous and mixed woods; May-October; infrequent.

EDIBILITY: edible but rather bland.

COMMENTS: Also knows as *Tremiscus helvelloides*.



Gloeophyllum sepiarium (Fries) Karsten

COMMON NAME:

Yellow-red Gill Polypore.

CAP: 1--4"

(2.5—10 cm) wide, semicircular to kidney-shaped, flat or slightly convex, stalkless, fibrous-tough; surface covered with short stiff hairs, becoming matted and felty or nearly smooth in age, with distinct concentric zones and furrows, bright yellowish red to reddish brown; margin whitish to orange-yellow or brownish yellow, uneven, with tufts of tiny hairs.

FLESH: up to ¼" (6 mm) thick, fibrous-tough, yellow-brown to rusty brown, black in KOH.

PORE SURFACE: golden brown to rusty brown, gill-like to labyrinthine (often both), and sometimes with elongated pores; pores 1—2 per mm.

SPORE PRINT: white.

MICROSCOPIC FEATURES: spores 9-–13 x 3-–5 μm, cylindric, smooth, hyaline.

FRUITING: solitary, in groups, or rosette-like clusters on decaying wood, usually conifer; year-round; common.

EDIBILITY: Inedible.

COMMENTS: *Lenzites betulina* (inedible) has white flesh and usually grows on decaying hardwood. *Gloeophyllum trabeum* (inedible) has crowded gills and narrow pores, up to 4 per mm along the margin.



Laetiporus sulphureus

(Bulliard : Fries) Murrill

COMMON NAME: Chicken Mushroom.

Sulphur Shelf.



FRUITING

BODY: a large, overlapping cluster of flattened, laterally fused, and lobed caps, sometimes forming rosettes or a solitary cap, stalkless or with a rudimentary stalk.

CAP: 2--12" (5--31 cm) wide, fan- to petal-shaped, soft, fleshy when young, fibrous-tough in age; surface velvety to densely matted and woolly, dry, radially wrinkled and roughened, bright to dull orange, fading to orange-yellow, then whitish in age; margin pale orange, blunt, wavy, often lobed.

FLESH: up to 3/4" (2 cm) thick, fleshy-fibrous, white; odor nutty or not distinctive; taste not distinctive.

PORE SURFACE: bright sulphur-yellow; pores angular, 3—4 per mm.

SPORE PRINT: white.

MICROSCOPIC FEATURES: spores 5-–8 x 3.5-–5 μm, oval to elliptic, smooth, hyaline.

FRUITING: solitary, overlapping clusters, or rosettes on hardwoods, especially oak and cherry, occasionally on conifers, especially hemlock; May—November; fairly common.

EDIBILITY: edible and choice when collected on hardwoods; may cause gasterointestinal upset when gathered from conifer wood.

COMMENTS: the flesh of this mushroom has the consistency and flavor of white chicken meat. Compare with *L. persicinus* (edible, choice), which has a pinkish orange cap, a white pore surface and forms rosettes.



Cyathus striatus
Hudson: Persoon

COMMON NAME: Splash

Cups.

CUP:

inverted-conic, 1/4--5/16" (6--8



mm) wide, ½--3/8" (6--10 mm) high; when immature the cup is protected by a white, membrane-like lid and the upper edge of the cap is rolled inward; interior gray to grayish white, shiny, smooth, vertically lined; exterior reddish brown to chocolate-brown or grayish brown, shaggy-hairy to woolly, sometimes faintly to distinctly fluted.

PERIDIOLES: gray, flattened, 1/16—1/8" (1.5—3 mm) in diameter, often vaguely triangular, each attached beneath by a tiny, coiled cord.

MICROSCOPIC FEATURES: spores 15—20 x 8—12 μm, elliptic, smooth, hyaline.

FRUITING: scattered to gregariously grouped on wood chips, twigs, bark, etc.; July—October; frequent to common.

EDIBILITY: inedible.



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List of Treated Taxa

Key to the Genera of Gilled Mushrooms

Preface

<u>Acknowledgments</u>

ORDERING INFORMATION

Sample Illustrations and Descriptions











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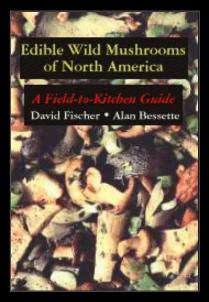


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Visitors to this page since 1 January 1998

Most recent update: 28 January 1998







Dave Fischer's Marvelous Mushroom Homepage

Edible Wild Mushrooms of North America A Field-to-Kitchen

Mushrooms of Northeastern North America

The Prized Morel

The text, photographs and artwork on this webpage are excerpted from

Edible Wild Mushrooms of North America: A Field-to-Kitchen Guide.

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WARNING: If you choose to use the information on this page to identify morels for the purpose of eating them...

- 1. Note that reading the entire text of this page is vital (do NOT just match your specimen to the pictures!)
- 2. Only use this information for identification of the three species illustrated below, and ONLY in North America
- 3. Prepare to become addicted to a delightful pasttime!



Illustration by Philippa Brown









Left to right: Yellow Morel (Morchella esculenta); Black Morel (M. elata); Half-free Morel (M. semilibera)











No one knows
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CULTIVATION
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North American Mycological Association (NAMA)



American mushroom clubs)

YELLOW, BLACK, AND HALF-FREE MORELS (Morchella esculenta, M. elata, M. semilibera)

KEY IDENTIFYING CHARACTERISTICS

- 1. Cap appears spongelike or honeycombed (distinct ridges surrounding pits)
- 2. Longitudinal section reveals single hollow chamber from base of stalk to top of cap
- 3. Longitudinal section of cap reveals no multichambered interior
- 4. Cap not draping from stalk as in *Verpa bohemica* (see photo below)

DESCRIPTION: The cap appears distinctly spongelike or honeycombed; its entire surface is composed of pits surrounded by ridges. The base of the cap is attached directly to the top of the stalk, except in the Half-free Morel (*Morchella semilibera*), whose cap's lower half drapes, like a skirt, below its point of attachment to the upper stalk. The ridges of morel caps range in color from white to almost black, but are most often yellowish or gray. Usually the inside of the pits are colored differently than the ridges. The pits of the Yellow (*M. esculenta*) and Half-free morels are usually dark, and the pits of the Black Morel (*M. elata*) are usually light. The stalk is textured with minute, granular ribs or bumps and ranges in color from white to yellow.

Slicing a morel open lengthwise reveals that the entire mushroom is hollow, with a single chamber extending from top to bottom. The inner surface of the morel is also textured with minute, granular bumps or ribs. The flesh of the stalk is quite thin, arrely more than one-fourth inch thick, except at the base of the stalk, which is sometimes thick and multilayered, especially in large specimens.

The entire mushroom varies in height from three inches to one foot or more and in width from two to four or more inches. The proportional height of the cap, in relation to the stalk, is also quite variable. The Half-free Morel's cap usually makes up less than a fourth of the mushroom's overall height, while the other species' caps are usually as tall as the stalks. In the case of the Black Morel, the stalk may make up only a small fraction of the mushroom's overall height.

The shape of the cap also varies tremendously. It may be cone shaped and rather pointed at the top, egg shaped, or nearly ball shaped. The stalk, cap, or both are frequently bent (this bending is caused by such obtacles as sticks that the growing mushroom meets).

As this description indicates, morels vary tremendously in size, shape and color; however, they never vary from the four key identifying characteristics listed above. They are easily identified to the genus *Morchella*. The spore print, which is usually so slight that it's rather difficult to obtain, is white, cream, or pale yellow.

FRUITING: Morels are most often found in groups or scattered---but sometimes singly---in a variety of habitats. The Yellow and Black morels are found throughout much of North America, but the Half-free Morel is mostly limited to the eastern half of the continent and the Pacific Northwest. Morels fruit for a period of only four to six weeks in the springtime.

Spring, of course, comes to different places at different times. In the Carolinas, the season's first morels appear as early as mid-March. In northern Canada and in mountainous areas at high elevations, they usually don't start fruting until June. In most places, though, late April through late May is the core of morel season. In areas where morels are found in the gratest abundance---sections of Ohio, Indiana, the Michigan Peninsula, New England, Ontario and Quebec provinces, Northern California, and the Pacific Northwest are fortunate in this respect---foraging for



Wes Stone's
"A Short
"Shroom
Primer"





Mycologists Online



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Morchella ultima... A New
Species of Morel!



morels is usually fruitless before mid-April.

On the other hand, some areas are practically devoid of morels. Dedicated mycophagists from Long Island, the Gulf Coast, the Great Plains states and much of Saskatchewan, the Southwest desert, and other relatively morel-less areas have been known to travel some distance each May to vacation in morel territory.

Generally speaking, it seems that regions with a lot of snow, sandy or limey soils, frequent forest fires, old apple orchards, or lots of dead elm trees have the greatest abundance of morels.

Describing specific morel habitats is not difficult, but the list of characteristic habitats is long. Most species of mushrooms are found only in very specific habitats, but morels are more difficult to pin down. Morel habitats include forsts with spruce, Douglas fir, maple and beech, black locust, cottonwood, tulip, or poplar trees; old apple orchards; areas that have been burned over the previous year; land around dead elm trees; and even lawns or old fields. This broad list might lead one to expect morels everywhere, but experience proves otherwise. With rare exceptions, morels are found only in the kinds of habitats listed above. But precisely where and when is another matter. Morels are, in truth, found only in one place: wherever they choose to appear.

Soil saturation, especially in early spring, seems to be an important factor in morel fruiting. Winters with high snowfall levels and springs with abundant rainfall apparently play an important role in strengthening the mycelium. This, in turn, seems to lead to banner morel years. Flood plains, stream banks that go underwater during early spring snowmelts, and the edges of swamp ridges are widely reported to be prime morel-picking spots. Even in upland areas, rounded gullies that are overrun by water during spring snowmelt and rains consistently produce a more abundant crop of morels than higher, drier ground.

It's important to note the difference between well rinsed and soggy ground, though; morels don't fruit *when* the ground is soaked but rather *after* the ground has been soaked.

SIMILAR SPECIES: The Wrinkled Thimble-cap, or Early Morel (*Verpa bohemica*), which is poisonous (see photo) is, at first glance, a dead-ringer for the true morel; however, its cap is not distinctly pitted or honeycombed like a true morel's cap. Rather, its cap surface is composed of vertically wrinkled ridges that only rarely are joined by horizontal ridges. Its cap drapes, but it is attached only at the very top of the stalk;



the Half-free Morel's cap is attached about halfway down the cap. If a specimen's cap drapes significantly (some Black Morel caps drape, but only slightly) and seems to conform to the other key identifying characteristics, it must be either an edible Half-free Morel or a poisonous Wrinkled Thimble-cap. Several other differences can help distinguish between these two.

First, the Half-free Morel's stalk usually has vertical perforations near the base; the Wrinkled Thimble-cap's stalk lacks them. Second, the outside of the Half-free Morel's stalk is coated with tiny, granular particles that can be easily rubbed off; the Wrinkled Thimble-cap's stalk has tiny bumps that do not rub off readily. Third, the Half-free Morel's cap typically makes up less than one fourth of the

mushroom's overall height; the cap of the Wrinkled Thimble-cap usually makes up at least one fourth of the mushroom's overall height. Also, the Half-free Morel's stalk is invariably hollow, and the Wrinkled Thimble-cap's stalk is normally stuffed with cottony fibers, but slugs often burrow into the mushroom and devour them, leaving no clue that the mushroom was originally stuffed.

Poisonous mushrooms of the genus *Gyromitra* (see Conifer False Morel on p. 166 of the book) are commonly called "false" morels because at least to some novices they look similar. Upon close inspection, however, there is little similarity. The cap of a *Gyromitra* is slightly to grossly wrinkled and folded but not pitted and honeycombed. A longitudinal section of the cap reveals a multi-chambered interior, not the single, cylindrical, hollow chamber cgharacteristic of a true morel.

In addition to the Yellow, Black, and Half-free morels, some mycologists apply a number of other names to some morels found in North America. There is little agreement between professional mycologists over which, if any, of these others are truly distinct species. This debate makes for interesting conversation, but it is of little culinary interest. All morels are eminently edible.

Among the species listed in some field guides are Peck's Morel (*M. angusticeps*), the Conical Morel (*M. conica*), *M. canaliculata*, and *M. crassistipa*. Many consider these to be only variant forms of the Black Morel. The White Morel (*M. deliciosa*) and the Thick-footed Morel (*M. crassipes*) are generally considered to be early and late forms, respectively, of the Yellow Morel.

EDIBILITY: Black morels frequently cause gastric upset when consumed with or followed by alcoholic beverages, and some individuals have unpleasant reactions to Black Morels even without alcohol. No morels should be eaten raw, undercooked, or in large quantity; eating them so can cause digestive discomfort, also.

These precautions aside, the morel, in its myriad forms, is the clear favorite of most mushroom hunters. The morel reigns supreme among nature's fungal fruits, esteemed by gourmets on both sides of the Atlantic. During morel season, area mushroom clubs gather specifically to scour the woods and orchards for this king of edible mushrooms.

Recently, attempts to cultivate morels have started to pay off. With such tremendous demand for them, morels may be on their way toward large-scale, commercial cultivation. Some longtime morel devotees worry that this will somehow take away the morel's special mystique. Others, less romantic or more pragmatic, anxiously await such progress.

In regions where morels are abundant, it is not unusual to see Posted signs expressly forbidding mushroom picking. In areas not blessed with such abundance, patience and perseverance are essential to finding morels. The best foraging tactic is to look as often as possible in as many of the known types of habitat as possible during morel season.

When your searching pays off and you find your first morel, search around the immediate vicinity for more. Then, note as many specifics about where you found them as you can: What kinds of trees, plants, and soil are present? Is the ground sloping? If so, is it sloping to the east, west, north or south? With these factors in mind, keep looking in similar habitats. This is the most likely way to fill your basket.

Once you're certain of your identification, cut off the base of the stalk. Then slice the whole morel in half vertically, and gently brush or blow away any insects, dirt, sand, or plant debris. Morels usually grow in the same place for several years but may skip one or more years between fruitings. Look for them next year wherever you find them this year. If you don't find any there next year, check again the year after that.

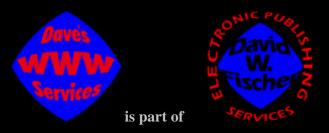
If you try and try, but don't find any morels, there is another option---many gourmet shops stock dried morels. Be prepared for "sticker shock": one ounce of dried morels might cost you fifteen dollars or more. That's a rather steep price for something that's free when you can find it, but even the most experienced morel hunters have been known to splurge on a small jar when that's the only way to get some.



Order an autographed copy of EDIBLE WILD MUSHROOMS OF NORTH AMERICA



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ARGENTINA

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CHILE

COLOMBIA

<u>PERU</u>

URUGUAY

VENEZUELA



ARGENTINA

NAME/LOCATION: Horacio Rocha Kapus, Buenos

Aires, Argentina

 $E\text{-}MAIL: \underline{agecocom@fibertel.com.ar}$

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Beginner

3/00

BRAZIL

NAME/LOCATION: Paulo Avancini, São Lourenço da Serra, São Paulo, Brazil

E-MAIL: sitiotiocarlos@uol.com.br

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I'm an agronomist and a small farmer of Lentinula edodes and shiitake. I'm studing the possibility of producing champignon and Pleurotus in protec house.

Edible Wild Mushrooms of North America A Field-to-Kitchen Guide

Mushrooms of Northeastern North America









I'd also like to look for mushrooms in the forest (Atlantic rain forest). 12/98

NAME/LOCATION: Fernando Cavalcante, Nova Friburgo-RJ, Brazil

E-MAIL: cantefer@netflash.com.br

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I want to know about production of edible mushrooms.

NAME/LOCATION: Vitorina Nerivania Covello, Recife, Brazil

E-MAIL: covello@npd.ufpe.br

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I am a biology student at Federal Rural University. My chief Lab is Dra. Maria Meneses and she sugests that my work will be about Cylindrocladium. I need some information about this genus. 1 Jan. 1998

NAME/LOCATION: Rodrigo Nunes Fuchter, Florianopolis, Santa Catarina, Brazil

E-MAIL: rodrigofuchter@zipmail.com.br

INTEREST(S): Primarily Interested in Cultivation ----KNOWLEDGE LEVEL: Limited Experience COMMENTS: My interest is in cultivating and selling

(principally export) mushrooms (any kind) all over the world. I have partners and the whole preparation for this. 7/99

NAME/LOCATION: Rodrigo Henriques, Brasilia, Distrito Federal Brasil

E-MAIL: odgo@nutecnet.com.br

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I started growing medicinal mushrooms a year ago. First Agaricus blazei Murril and now Shiitake and Ganoderma lucidum. I am looking to share experiences. 28 Jan. 1998

NAME/LOCATION: Margarida M. de Mendonça, Florianopolis, Brazil

E-MAIL: margarid@iaccess.com.br

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Qualified Expert Mycologist COMMENTS: *University professor of a graduate*



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(NOTE: MYKOWEB includes a directory of North American mushroom clubs)



Wes Stone's
"A Short
'Shroom
Primer"

program, teaching mycology and advising students in research projects of cultivation of edible and medicinal mushrooms. Also developing extension projects with mushroom producers in South Brazil. 5/00

NAME/LOCATION: Lucio Pentagna Guimarães Neto, Belo Horizonte, Brazil

E-MAIL: lucio@horiz.com.br

INTEREST(S): Primarily Interested in Cultivation ---- KNOWLEDGE LEVEL: Beginner

COMMENTS: I'm begining a shiitake farm, and I would like to receive information about it. I also would like to talk to people that make mushroom farm projects.

NAME/LOCATION: Rogerio Martins Ribeiro, Belo Horizonte - Minas Gerais, Brazil

E-MAIL: <u>cogumex@brhs.com.br</u>

INTEREST(S): Primarily Interested in Cultivation ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I'm a brasilian Agaricus Blazei Murrill
producer, and I just found out how wonderful mushrooms
are. At the moment, I'm selling to a Japanese company
about 300Kg/monthly, but I'm capable of producing more
and more, and North America is in my sights. 7/99

NAME/LOCATION: Luiz Amaro Páschoa da Silva, Itatiba S.P., Brazil

E-MAIL: sunshiitake@lexxa.com.br

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Shiitake grower (log based) running a little company (Sunshiitake) in Brazil. About 30.000 logs. Begining cultivation on sawdust blocks.

NAME/LOCATION: Luiz C. H. Santos, Porto Alegre, Brasil

E-MAIL: <u>4santos@pro.via-rs.com.br</u>

INTEREST(S): Primarily Interested in Cultivation ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I'm a engineer and my wife is a biologist.
We have interest in cultivation of edible sub-tropical
species, just for our climate. We are looking for
commercial suppliers of spores, in Brasil. We appreciate
also information about substrate, compost and yields.







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Morchella ultima... A New

Species of Morel!



CHILE

NAME/LOCATION: Gonzalo Urquieta C., Santiago, Chile

E-MAIL: g.u.c. @ Entel Chile. Net

INTEREST(S): General Interest in Nature ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: I'm a wild mushroom picker (hobby), and
also a producer and exporter. Here in Chile we mainly
harvest Boletus luteus, Lactarious deliciosus, and morels.
My principal interest is to contact people and companies
that work with these mushrooms. Also it will be very
interesting for me to know about the developing of the
wild mushroom harvest season at the West and East
Coast. Funghi Chile Fax: 56-2-8426378.

NAME/LOCATION: Tomohiro Kamogawa, Santiago, Chile

E-MAIL: tomogaw@ibm.net

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I like nature and finding mushrooms, also to eat. I am not a scientist but have much interest. Right now I am living in Chile and sometimes I encounter wild mushrooms in the field that are very similar to those I know in Japan, for example a group of Lactarius or Suillus.

NAME/LOCATION: Jorge Robledo, Concepción, Chile

E-MAIL: <u>yogui@entelchile.net</u>

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I'm student of biology and I'm very

interested in mycology. 11/99



COLOMBIA

NAME/LOCATION: Graciela Chalela Alvarez, Bucaramanga, Colombia

E-MAIL: gchalela@b-manga.cetcol.net.co

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Qualified Expert Mycologist COMMENTS: My interest is on the taxonomy of fungi. I am teching in the highest university of the easthern of Colombia. I am research director of the Center of Innovation in Industrial Biotechnology. We are working in Bioremediation with fungus.



ECUADOR

NAME/LOCATION: Paul Moreno Arteaga, Riobamba, Chimborazo, Ecuador

E-MAIL: webmaster@exploringecuador.com

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Qualified Expert Mycologist*
COMMENTS: Chemistry BS with two years postgraduate
in Biotechnology. I'm actually cultivating Lentinus edodes
(shiitake) and doing a research project about Boletus
luteus. Information exchange with experienced cultivators
will be helpful. 10/99



PERU

NAME/LOCATION: César Augusto Chimey Henna, Lima, Perú

E-MAIL: cesarchimey@hotmail.com

INTEREST(S): Interested in Edibles and Cultivation ----KNOWLEDGE LEVEL: Limited Experience COMMENTS: My interest is in growing edibles and medicinals mushrooms. I have some experience with Pleurotus, Auricularia, Lentinula and Ganoderma but not with Agaricus species. 2/00

NAME/LOCATION: Elmer Iquira, Arequipa, Peru E-MAIL: <u>eliquira@hotmail.com</u>

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I am working with shitake, I have been
succesful in my first trial. I would like to grow it in a
comercial way, but I have some dificulties. Besides, I
want to grow himematsutake, because I think here in
Arequipa, Peru, the climate is good for it. My problem is
finding the best strains for my projects. 9/99



URUGUAY

NAME/LOCATION: Fernanda Andion, Canelones, Uruguay

E-MAIL: ferdion@adinet.com.uy

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I want to know about edible mushrooms in

my country.

NAME/LOCATION: Adela Bocking, Montevideo, Uruguay

E-MAIL: svarela@chasque.apc.org

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I am interested in cultivating edible mushrooms. It is important for me to be in touch with a great number of mushroomers to learn all about such great culture.



VENEZUELA

NAME/LOCATION: Juan Arzac, Valera, Estado Trujillo, Venezuela

E-MAIL: *jjarzac@telcel.net.ve*

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Limited Experience

COMMENTS: Shiitake and reishi grower running a little

company in Venezuela. 6/98



This site maintained by David W. Fischer, whose e-mail address is basidium@aol.com





Visitors to this page since 10 December 1997

Last updated on 12 May 2000







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Alberta

NAME/LOCATION: Frank Devereux, Alberta, Canada

E-MAIL: jeanned@ccinet.ab.ca

INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: My experience is limited. 3 years ago a
forest fire crossed the highway not far from my home. I
was reading some info on morels and found the area may
contain these mushrooms one year after the fire. I
checked the area and to my enjoyment there were
hundreds of these mushrooms. 6/98

NAME/LOCATION: Murray R. Falk, Calgary, Alberta, Canada

E-MAIL: falkm@cadvision.com

INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: Last summer, my wife and I took a
mushroom ID course at the Inglewood Sanctuary (which
we would highly recommend) from a University of
Calgary professor. Since then, we have found a number of
locations in or near Calgary with abundance of the five
or six species that we are confident in. We want to expand
this in future, and would welcome contacts by others
nearby with similar experience.

NAME/LOCATION: Marc J. Kirchmeier Ph.D, Edmonton, Alberta

E-MAIL: Marc.Kirchmeier@ualberta.ca

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

Edible Wild Mushrooms of North America A Field-to-Kitchen Guide

Mushrooms of Northeastern North America









COMMENTS: I have been collecting wild edibles for the last five years. I have some experience in cultivating edibles. 1 Dec. 1997

NAME/LOCATION: Mark Townsend, Calgary, Alberta, Canada

E-MAIL: marktown@cadvision.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Picking edibles in the Calgary Region.



British Columbia

NAME/LOCATION: Tom Atkinson, Terrace, British Columbia

E-MAIL: westernmost@hotmail.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have been in Terrace for a few years now, but started in the Yukon seven years ago by picking morels. I am primarily interested in morels but I will also pick pine mushrooms. 7/99

NAME/LOCATION: George Bolton, Powell River, British Columbia

E-MAIL: <u>margeo@prcn.org</u>

INTEREST(S): Primarily Interested in Edibles ----KNOWLEDGE LEVEL: Advanced Student COMMENTS: *I'm always a student when it comes to*

mushrooms. My wife and I have been picking for over 25 years. We live for the summer/fall season. So we can pick "Channies," "Balets" and "Pines." We spend at least 4-1/2 months a year in the great outdoors. 6/98

NAME/LOCATION: Allan Goosney, Invermere, British Columbia

E-MAIL: <u>cgoose@cyberlink.bc.ca</u>

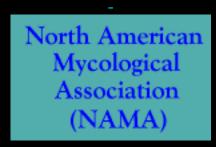
INTEREST(S): Primarily Interested in Cultivation ----KNOWLEDGE LEVEL: Limited Experience COMMENTS: I am a forest fire fighter and environmental scientist interested in selling 3 different species of dried morels. The nature of my work allows me

to find and pick wild morels in otherwise inaccessible

places. Will export anywhere possible. 8/99



No one knows
MUSHROOM
CULTIVATION
like
Paul Stamets'
FUNGI
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(NOTE: MYKOWEB includes a directory of North American mushroom clubs)



Wes Stone's "A Short 'Shroom Primer" NAME/LOCATION: June Harris, Agassiz, British Columbia, Canada

E-MAIL: news@bcafc.org

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have been shrooming for about 10 years and learn a bit more each year. My interest is find the different edible mushrooms in our area. We also pick commercially from time to time. It is very exciting when you find a huge, beautiful specimen.

NAME/LOCATION: Margot Izard, Duncan, British Columbia, Canada

E-MAIL: Margot @gec.net

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: 25+ years of gathering and a belief in
eating what grows as close to home as possible... and
protecting it! Now that I have much more garden space
and live beside a large park (river, cottonwoods, maple,
swamp), I want to learn more about cultivating
mushrooms. I want to photo/write a guide to this area,
probably just for people visiting my house.

NAME/LOCATION: Randy Marchand, Campbell River, British Columbia

E-MAIL: rmarchand@online.bc.ca

INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Advanced Student
COMMENTS: My main interest is in the commercial
harvesting of wild edible fungi in the Pacific Northwest. I
wish to share ideas on how to promote this
environmentally friendly industry. I have been involved in
this industry in the northwest for many years and have a
good knowledge of the many types of harvested fungi
here, also a good knowledge of areas to look for fungi in
BC and the Yukon. Looking to buy mushrooms! See my
web site for morels, pine, chanties, and "others":
http://www.online.bc.ca/~mushroom

NAME/LOCATION: Kevin Mitchell, Denman Island, British Columbia

E-MAIL: ebus354@island.net

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Experienced Student COMMENTS: We are avid mycoholic mushroom





Mycologists Online



Something really fun:

Morchella ultima... A New
Species of Morel!



hunters, harvesters and recently, cultivators of edible gourmet mushrooms. We are interested in growroom systems that are cost efficient and user friendly. Need an autoclave, shelving, and much more! Happy to resond to aspiring cultivators! 3/00

NAME/LOCATION: Rod Pooley and Carmen Stanek, Lake Country/Okanagan, British Columbia

E-MAIL: cstanek@cnx.net

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE LEVEL: Intermediate

COMMENTS: We have been picking edible wild mushrooms for about the past 15 years, and were formerly memebers of the Vancouver Mycological Society. We are interested in talking with others in our area (or elsewhere) to start an Okanagan Mycological Society, or just to exchange information about wild mushrooms etc. 10/99

NAME/LOCATION: Brian Skakun, Prince George, British Columbia

E-MAIL: B.J.S.@bc.sympatico.ca

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Hi Im a pine mushroom picker in the Prince George area and have picked for several years. I love the outdoors and would like to meet others interested in picking pines in the area. 10/98

NAME/LOCATION: Robert Gregory Stacey, Nelson, British Columbia, Canada

E-MAIL: <u>rstacey@awinc.com</u>

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: I've been picking mushrooms for four or
so years, I've taken a couple of local courses on
identification of common fungi, but mostly I've learned
what I know by reading books and stomping around in the
woods. 8 Feb. 1998



Manitoba

NAME/LOCATION: Lorry Broatch, Carberry, Manitoba

E-MAIL: Lorry@techplus.com

INTEREST(S): General Interest in Nature ----KNOWLEDGE LEVEL: Limited Experience

COMMENTS: Interested in local mushrooms, both edible and non-edible.

NAME/LOCATION: Steve Davies, Winnipeg, Manitoba

E-MAIL: ronad@pangea.ca

INTEREST(S): Scientific Interest in Mycology ---KNOWLEDGE LEVEL: Qualified Expert Mycologist*
*COMMENTS: Ph.D. in Applied Mycology but not a
specialist in taxonomy. Have collected wild mushrooms
edible and otherwise for 25 years. Employed as
researcher in applied microbiology/mycology
(fermentations). In the past have conducted research in
specialty mushroom cultivation. 4/00

NAME/LOCATION: Brian W. Tokar, Winnipeg, Manitoba, Canada

E-MAIL: britokar@homepage.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: interests include researching,

photographing, picking, gourmet cooking and eating wild mushrooms. 3/00



Newfoundland

NAME/LOCATION: Jim MacNeil, Corner Brook, Newfoundland, Canada

E-MAIL: bmacneil@nf.sympatico.ca

INTEREST(S): Primarily Interested in Edibles ----KNOWLEDGE LEVEL: Limited Experience

COMMENTS: I am interested in getting infomation from anyone who can help me set up a small mushroom supply business concentrating on chanterelles and morels. Prices to supplier or local restaurants would be appreciated. 4/00



Nova Scotia

NAME/LOCATION: Dinamarca Lorenzen-King, Shubenacadie, Hants Co., Nova Scotia

E-MAIL: lorenzen@ns.sympatico.ca

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Along with my mother, I am the co-creator of the Lorenzen pottery mushrooms. I have hunted the mushrooms along with my sculptor parents since I was eight. My passion for hunting, finding and identifying mushrooms preceded by decades my love of sculpting them and painting them. I am anxious to exchange "mushroom" stories with other mushroomers. I don't bump into many in my forays and my profession keeps me isolated while I work. So happy to discover so many mushroomers out there! Just discovered cyberspace. Please put the "m" word on subject line of e-mail. 6/98

NAME/LOCATION: Don McCarthy, Nova Scotia, Canada

E-MAIL: microkil@atcon.com

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I am the president of Microkil Inc. a company that produces and sells parasitic nematodes for the control of numerous insects. Our product Steinernema feltiae, product name Microkil, is especially effective for the control of Sciarid flies.

NAME/LOCATION: Michael Pope, Halifax, Nova Scotia

E-MAIL: <u>mikepope@ns.sympatico.ca</u>

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I am interested in edibles as well as looking at becoming a producer. Anyone with any info or tips would be welcomed. 5/99

NAME/LOCATION: Todd Tarrant, 1311 Maitland Bridge, Nova Scotia

E-MAIL: ttarrant@mail.aurocom.com

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I am a small mushroom grower from Nova Scotia and I primarily interested in locating a Choke type Compost turner for commercial use.



Ontario

NAME/LOCATION: David Anderson, Long Point, Ontario

E-MAIL: andyscap@nornet.on.ca

INTEREST(S): Primarily Interested in Cultivation ----KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I am a grower principly of shiitake
mushrooms. We use the synthetic oak log method and
make our own spawns. I am interested in developing
commercial growing methods for other varieties and
would welcome suggestions and information on any
mushroom species. 10/98

NAME/LOCATION: Les Bachmeier (Mr. Chips), Wheatley, Kent County, Ontario

E-MAIL: wraca@mnsi.net

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I live in an area of Carolinian forest with several good parks and excellent mushroom habitat. I have come to identify about sixteen delicious species within thirty miles of home, have tried established recipes (experimented with a few of my own) and have become quite knowledgeable locally on area mycelium. I don't attempt to memorize the scientific names but I'm smart enough to not poison myself or others. I'm looking for other interested mushroom hunters in Southwestern Ontario to swap foray stories, recipes, and info with.

NAME/LOCATION: Nathan Botkin, Richmond Hill, Ontario

E-MAIL: <u>careers@the-wire.com</u>

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Have been hunting fungi for 25 years, started at age 8 with Grandpa. Love the thrill of the hunt without using guns. Whos' up for a hunt? 10/00

without using guns. Whos' up for a hunt? 10/00

NAME/LOCATION: Cassie Brindza, Fenelon Township, Ontario

E-MAIL: shroom100@yahoo.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have taken a course in mycology at the University of Toronto. My primary interest is in finding edibles, but I do have an interest in cultivation. Am interested in meeting others with same interest for mushroom hunts. 11/99

NAME/LOCATION: **Craig Clifford, London, Ontario** E-MAIL: *sucliff@ibm.net*

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I am a chef in London, Ontario, and have just started mushroom hunting. I have found many in the Goderich/Bayfield area, but I am nervous about eating them and am looking for assistance with identification.

NAME/LOCATION: Jonathan Colvin, Toronto, Ontario

E-MAIL: jcolvin@io.org

INTEREST(S): Primarily Interested in Edibles ----KNOWLEDGE LEVEL: Experienced Student COMMENTS: Mostly edibles. Member of Mycological Society of Toronto. http://www.io.org/~jcolvin

NAME/LOCATION: Nancy Ironside, Orillia, Ontario E-MAIL: nancy.ironside@encode.com

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I am interested in the ecology of mushrooms: the why and where they grow, and how they cope with stress. I am trying to inventory 2 areas: one on the Precambrian Shield (near my home), and one on the limestone plains of Manitoulin Island. Unfortunately my taxonomic skills are inadequate, but I am trying, and appreciate any help available. 10/98

NAME/LOCATION: Wilfred Kuipers, Ingersoll, Ontario

E-MAIL: tallieu@Lonet.ca

INTEREST(S): Primarily Interested in Cultivation ----KNOWLEDGE LEVEL: Experienced Student COMMENTS: *I own a mushroom farm and am always looking at any update information that is available.*

NAME/LOCATION: Alan J. McQuillan, London, Ontario

E-MAIL: amcquillan@golden.net

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I have no experience at all, except for finding one puffball last summer. It was delicious. I would like to know more about edible wild mushrooms. 8/00

NAME/LOCATION: Jason Pang, Toronto, Ontario, Canada

E-MAIL: junchengp@hotmail.com

INTEREST(S): Interested in Edibles and Cultivation ----KNOWLEDGE LEVEL: Qualified Expert Mycologist COMMENTS: I have a master's degree in mycology. I have effective educational background in edible mushrooms, including Agaricus, Lentinus, Pleurotus, Flammulina, Auricularia, Volvariella, Hercium, etc. I also have ten years experience in mushroom cultivation, breeding, pest & disease control, supplements and process. 8/99

NAME/LOCATION: Diana Provencal, Appleton, Ontario

E-MAIL: groomer@hotmail.com

INTEREST(S): Interested in Edibles and Cultivation ----KNOWLEDGE LEVEL: Limited Experience COMMENTS: My interest in mushrooms is for food and now I need help in positive identification for my location (Ottawa). My passion started about 5 years ago and I've read a lot of reference books and picked a lot of mushrooms but as of yet I have not picked up a microscope. I need help and a microscope. 10/98

NAME/LOCATION: Bruno Pretto, Goodwood (Toronto area), Ontario, Canada

E-MAIL: bpretto@io.org

INTEREST(S): Interested in Edibles and Cultivation ----KNOWLEDGE LEVEL: Intermediate

COMMENTS: NAMA Representative for Mycological Society of Toronto. Gourmet mushroom grower and supplier of cultivation books and supplies for home growers and small commercial growers. 1 Dec. 1997

NAME/LOCATION: Scott A. Redhead, Ottawa, Ontario

E-MAIL: redheads@em.agr.ca

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Qualified Expert*

COMMENTS: Senior research scientist for Canadian federal government's agricultural department.

Specializing in mushroom taxonomy, biogeography, field ecology, nomenclature. Member of NAMA, MSA, JMS, IAPT. Developing a WWW database on Canadian mushrooms. Published on genera such as Xerula, Xeromphalina, Simocybe, Resinomycena, Stagnicola, Mythicomyces, Mitrula, Neolecta, Omphalina, Chromosera, Chrysomphalina, Phaeocollybia, Melanotus, Hypholoma, Hypsizygus, Tricholoma, Roeslerina, Bryoglossum, Ossicaulis, Neolentinus, Heliocybe, Phytoconis, Mycena, Marasmiellus, Phaeomarasmius, Pseudobaeospora, Strobilurus, Cyptotrama, Physalacria, Campanella, etc. Currently photographing mushrooms in N.A. In 1997, Chairperson for MSA Amateur Liaison Committee.

NAME/LOCATION: **Jerry Snow, Ottawa, Ontario** E-MAIL: *jls_ky_98@yahoo.com*

INTEREST(S): Interested in Edibles and Cultivation ----KNOWLEDGE LEVEL: Intermediate COMMENTS: Being a native of Kentucky, morels are one of my favorites; I am interested in hunting them in Canada. 2/00

NAME/LOCATION: **Howard Szafer, Toronto, Ontario** E-MAIL: howardz@idirect.com

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Intermediate COMMENTS: *Amateur taxonomist with some field*

experience.

http://www.scsi.org/hzp/Clampconnexions.html has vegan fungal recipes

NAME/LOCATION: **Nicholas Tjia, Ontario, Canada** E-MAIL: <u>nicholas.tjia@sympatico.ca</u>

INTEREST(S): Interested in Edibles and Cultivation ----KNOWLEDGE LEVEL: Limited Experience COMMENTS: Interested in researching the possibility of setting up edible mushroom cultivation business.

NAME/LOCATION: **Stanko Vuleta, Ottawa, Ontario** E-MAIL: sonja@capitalnet.com

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE LEVEL: Beginner

COMMENTS: I am a mushroom hunter interested in swapping stories, locations (Ottawa area) and recepies.

NAME/LOCATION: Marek Warunkiewicz, Toronto,

Ontario

E-MAIL: marekw@home.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I'm interested in Edibles, but also in cultivation. I'd like to know more about both, especially foraging in Ontario. I did a lot in Montréal, but don't know any areas in ontario. 10/99



Quebec

NAME/LOCATION: Luc Blouin, Montréal, Québec

E-MAIL: lblouin@aei.ca

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS:

NAME/LOCATION: Denis Boulanger, Sutton, Québec

E-MAIL: denisb@granby.net

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Have been gathering for 6 years, read books, have attended two one-day seminars and am interested in dispensing a 6-hour introductory course to beginners. Would love to learn more about indentification, and preparing edible mushrooms. 10/98

NAME/LOCATION: Yves Lamoureux, Montreal, Ouebec

E-MAIL: <u>y.lamoureux@videotron.ca</u>

INTEREST(S): Scientific Interest in Mycology ---KNOWLEDGE LEVEL: Qualified Expert Mycologist
COMMENTS: I'm working for the Montreal mycological
club on an inventory of Quebec macromycetes since 1988.
Principal interest in Tricholoma, Lactarius, Amanita,
Pluteus, Cortinarius, and Boletes. 10/00

NAME/LOCATION: Andre Lavoie, Quebec, Canada,

Quebec

E-MAIL: andrelav@total.net

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Beginner

3/00

NAME/LOCATION: Andre Paul, Boucherville,

Ouébec, Canada

E-MAIL: ankama@globetrotter.net

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Advanced Student COMMENTS: Cortinarius (genus). 2/99

NAME/LOCATION: Benoit Ponton, St-Bruno-de-Montarville, Québec

E-MAIL: <u>benoit.ponton@sympatico.ca</u>

INTEREST(S): Scientific Interest in Mycology -----KNOWLEDGE LEVEL: Limited Experience COMMENTS: Member since last year (1998) of "Cercle des mycologues de Montréal". Took initiation course with Mr. Yves Lamoureux. Went to several hunt in the wild

with them. Fascinated with the diversity of mushrooms.

2/99

NAME/LOCATION: Manon Robitaille, St-Lazare, Quebec, Canada

E-MAIL: Manonj7t2s6@yahoo.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I started mushroom hunting back in Fall of 1997. I am interested in someone who would be interested in coming with me (would have to be on weekends). I have so far collected chanterelles, boletes, parasols and some great tasting Agaricus in my area. 10/98

NAME/LOCATION: Jules Tremblay, Évain, Abitibi, Ouébec

E-MAIL: julestremblay@sympatico.ca

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Limited Experience

10 December 1997

NAME/LOCATION: Patrick Tremblay, Québec, Bonaventure (Québec)

E-MAIL: patrem@globetrotter.qc.ca

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate



This site maintained by David W. Fischer, whose e-mail

address is basidium@aol.com





00011044 Visitors to this page since 10 December 1997

Last updated on 28 March 2001







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"Mushroomers Online!" Directory MEXICO



MEXICO

NAME/LOCATION: Jaime R. Abitia, Mexico City, MEXICO

E-MAIL: <u>msmark@puromexico.com.mx</u>

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Limited Experience

COMMENTS: By the time I am working in my personal project in commercial mushroom cultivation with Oyster and Shiitake, at an abandoned pigs farm. We are a five guys team. We started six months ago. We will do our best effort. We will seek toward new species cultivation and spreading of mushroom cultivation knowledge in our region in the next years, sharing information with cultivators and students. We are constituting right now a grower's union (maybe the first one in Mexico with government recognition). We will keep you informed.

NAME/LOCATION: Marco Antonio Vargas Aguirre, Guadalajara, Jalisco, México.

E-MAIL: <u>marcoant@mail.vinet.com.mx</u>

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I want to know how to cultivate Agaricus,

Pleurotus and Morchella. 1/99

NAME/LOCATION: Rafael Villalobos Galan, Mexico City, Mexico

E-MAIL: <u>rgalan@acei.upibi.ipn.</u>

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: --- 3/00

NAME/LOCATION: Mauricio Carlos Quintana Covantes, San Miguel de Allende, Guanajuato, Mexico

E-MAIL: cintain@yahoo.com

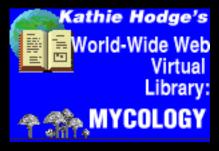
Edible Wild Mushrooms of North America A Field-to-Kitchen Guide

Mushrooms of Northeastern North America









INTEREST(S): Interested in Edibles and Cultivation ---- KNOWLEDGE LEVEL: Beginner

COMMENTS: Recently decided to begin a small home cultivation project as a hobby. Interested in learning about collecting in the wild and about cultivation techniques, as well as organizing forays and cooperating in setting up a network of amateur/professional mycologists in Mexico. 1/99

NAME/LOCATION: Arturo Ruíz García, Metepec, México, México

E-MAIL: arruhon@yahoo.com

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have some experience in cultivation bottoms and shiitake. Over 18 years ago I tried some forms for growing morels indoors with no success, I am still trying if somebody could help me. 8/00

NAME/LOCATION: Alejandro Gonzalez, Pachuca, Mexico

E-MAIL: ucghgo@netpac.net.mx

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I'm intersed in pleurotus and shitake. 6/98

NAME/LOCATION: Gerardo Hernandez, San Luis Potosi, S.L.P., Mexico

E-MAIL: gemaco@slp.intermex.com.mx.

INTEREST(S): Interested in Edibles and Cultivation ---- KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have been growing white mushrooms for the last 4 years and I am exploring the internet so I think it is a good idea to get related to anybody in the mushroom buisness. I have 6 rooms 4000 ft each. The price on whites is very low. I can make a joint venture with anybody interested in other kind if they have the market.

NAME/LOCATION: Ing. Enrique Coronado G., Mérida, Yucatán, México

E-MAIL: ecor@sureste.com

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I'm a beginner and I am very interesed for cultivation of mushroom in Yucatán, but i need know more about the technologies and trade of mushroom.



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CULTIVATION
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Paul Stamets'
FUNGI
PERFECTI

North American Mycological Association (NAMA)



(NOTE: MYKOWEB includes a directory of North American mushroom clubs)



Wes Stone's "A Short 'Shroom Primer" NAME/LOCATION: Jesús García Jiménez, Cd. Victoria, Tamaulipas, México

E-MAIL: jgarmor@correo.tamnet.com.mx

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Advanced Student
COMMENTS: My preference is the Taxonomy of
Boletaceae. I was publishing some papers related to
Boletes of México and Central America together with Dr.
Rolf Singer (lost in 1993), today I'm doing the MS at
Universidad de Nuevo León, México and my topic is The
Boletes of México with interesting advances in the
Taxonomy and Biogeography. 1 Dec. 1997



This site maintained by David W. Fischer, whose e-mail address is basidium@aol.com





00001135 Visitors to this page since 10 December 1997

Last updated on 29 August 2000







Mycologists Online



Something really fun:

Morchella ultima... A New
Species of Morel!







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Marvelous Mushroom Homepage

"Mushroomers Online!" Directory WEST INDIES



JAMAICA

JAMAICA

PUERTO RICO

TRINIDAD



JAMAICA

NAME/LOCATION: Robert Terrelonge, Kingston, Jamaica, West Indies

E-MAIL: terry@cwjamaica.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Limited Experience

COMMENTS: I primarily Cultivate Oysters on a very small scale (500 lbs per week). I am interested in other species, that can be grown alongside these. 7/99

PUERTO RICO

NAME/LOCATION: Maritere Rodrguez, Mayaguez, Puerto Rico

E-MAIL: 7021@darwin.upr.clu.edu

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Beginner



TRINIDAD

NAME/LOCATION: Rawle Ramchand, Trinidad,

West Indies

E-MAIL: <u>rsram@cablenett.net</u>

INTEREST(S): Interested in Edibles and Cultivation ----

Edible Wild Mushrooms of North America A Field-to-Kitchen Guide

Mushrooms of Northeastern North America









KNOWLEDGE LEVEL: Limited Experience

COMMENTS: I have been growing Agaricus on a very small scale for the past four years. My weekly production is roughly about 1000 lbs. per week. I use rice straw and bagasse as the main ingredients of my substrate. It is difficult to grow Agaricus in the tropics. 6/98

NAME/LOCATION: Dianne Sudama, Port of Spain, Trinidad, West Indies

E-MAIL: dianne.sudama@infotech.co.tt

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I love the taste of mushrooms, very expensive here in Trinidad, would like to try and grow them in my home garden.



This site maintained by David W. Fischer, whose e-mail address is basidium@aol.com



00000116 Visitors to this page since 10 December 1997

Last updated on 21 July 1999





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Paul Stamets'

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North American Mycological Association (NAMA)



(NOTE: MYKOWEB includes a directory of North American mushroom clubs)



Wes Stone's
"A Short
"Shroom
Primer"





Mycologists Online



Something really fun:

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Marvelous Mushroom Homepage

"Mushroomers Online!" Directory Southeast Region, USA



<u>Alabama</u> -- <u>Arkansas</u> -- <u>Florida</u> -- <u>Georgia</u> -- <u>Louisiana</u> -- <u>North Carolina</u> -- <u>Oklahoma</u> -- <u>South Carolina</u> -- <u>Tennessee</u>-- <u>Texas</u>



Alabama

Presently no listings.



Arkansas

NAME/LOCATION: Stephen C. Graves, M.D., Fort Smith, Arkansas

E-MAIL: sgraves@ipa.net

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Experienced Student COMMENTS: Emergency Physician, St. Edward Mercy Medical Center. Interests include collecting, toxicology, and ethnobotany. 12/98

NAME/LOCATION: Jay Justice, Little Rock, Arkansas

 $E\text{-}MAIL: \underline{\textit{justice@aristotle.net}}$

INTEREST(S): Scientific Interest in Mycology ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: Co-founder of Arkanasa Mycological
Society; NAMA member since 1980. Interests include
mushroom taxonomy, their geographic distribution, their
ecology and the toxins, pigments and odors present in
them. 12/98

NAME/LOCATION: **Tom E. Kimmons, Shirley, Arkansas**

Edible Wild Mushrooms of North America A Field-to-Kitchen Guide

Mushrooms of Northeastern North America









E-MAIL: Shirlcdc@artelco.com

INTEREST(S): General Interest in Nature ---KNOWLEDGE LEVEL: Qualified Expert Mycologist
COMMENTS: I am the Director of the Shiitake
Mushroom Center located in Shirley, Arkansas. We offer
training and production Seminars every Spring and Fall,
plus workshops, computer classes and Shiitake tours of
our facility each Saturday or by appointment. We also
offer "How to Grow Shiitake" videos, books, and various
inoculation supplies and consulting. Our web site is
www.shiitakecenter.com and phone is 501 723 4443.
12/98



Florida

NAME/LOCATION: Gregory Cobb, Panama City, Florida

E-MAIL: <u>capncobb@aol.com</u>

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I wish to contact others in the Florida
Panhandle with more knowledge of edibles than I have
(one year). Would like to hear from other newbies as well.
8/00

NAME/LOCATION: **Joe Degnan, Orlando, Florida**Note---Winters in Orlando; permanent residence in Rhode Island

E-MAIL: panopo@earthlink.net

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Primarily interested in gaining more experience in identification of fungi, especially toxic and edibles. Second primary interest is in socializing with the amazing variety of "shroomers" one meets at the forays. Member of Connecticut Valley Mycological Society, NAMA, Past President of Nutmeg Mycological Society [Now defunct.] Have camper, will travel!! 11/99

NAME/LOCATION: David M. Dennis, Sarasota, Florida

E-MAIL: <u>ddennis@home.com</u>

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate



No one knows
MUSHROOM
CULTIVATION
like
Paul Stamets'
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North American Mycological Association (NAMA)



(NOTE: MYKOWEB includes a directory of North American mushroom clubs)



Wes Stone's
"A Short
'Shroom
Primer"

COMMENTS: I am interested in mushroom photography. 2/99

NAME/LOCATION: William R. Pinkstaff, Brandon, Florida

E-MAIL: wpinksta@tampabay.rr.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: An avid hunter from boyhood, I have been looking for Morels since I was old enough to follow dad through the woods. I am especially interested in identifying any regions in Northern Florida, Southern Georgia or Southern Alabama which might yield the ever elusive Morels. 3/99



Georgia

NAME/LOCATION: Carl Miller, Atlanta, Georgia

E-MAIL: <u>camiller@bellsouth.net</u>

INTEREST(S): Primarily Interested in Edibles ----KNOWLEDGE LEVEL: Advanced Student

COMMENTS: Interested primarily in edibles, but try to identify as many as I can. I use microscopic, chemical and field characters. 12/98

NAME/LOCATION: Garland Edward Pendergraph, Ph.D, South Georgia, Georgia

E-MAIL: garlandp@surfsouth.com

INTEREST(S): Scientific Interest in Mycology -----KNOWLEDGE LEVEL: Qualified Expert Mycologist COMMENTS: Primary interests in medical mycology and basidomycete identification. Thirty years of experience with Ph.D in Parasitology and Mycology, University of North Carolina, Chapel Hill. 1/99

NAME/LOCATION: Roy Taylor, Atlanta metropolitan area, Georgia

E-MAIL: volcane@volcane.com

INTEREST(S): General Interest in Nature ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: Though I've lived on both coasts (and
enjoyed the West coast very much), I'm happy to say that
something's often flushing here, and if it is - then I'm
usually ready to foray! Although boletes and chaterelles





Mycologists Online



Something really fun:

Morchella ultima... A New

Species of Morel!



are wonderful, I for some reason find myself consuming and being consumed by trichs... 12/98



Louisiana

NAME/LOCATION: Steven Latter, New Orleans, Louisiana

E-MAIL: slatter@aol.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I recently bought a place in the country, and I have noticed a huge amount of different types of mushrooms. Have purchased a few books, but don't have the confidence. Looking for anyone in this area with similar interest, would be happy to share what I have with someone who can help me learn. 7/99



North Carolina

NAME/LOCATION: Geoffrey Balme, Zebulon/Raleigh, North Carolina E-MAIL: geoffrey_balme@ncsu.edu

INTEREST(S): General Interest in Nature ----KNOWLEDGE LEVEL: Experienced Student COMMENTS: I've been studying mycology academically/privately for about ten years. I enjoy hunting and identifying the fleshy fungi. 7/00

NAME/LOCATION: Teresa Jane Halley, Durham, North Carolina

E-MAIL: thalley@dbulls.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Grew up hunting morels in Ohio. Recently relocated to North Carolina and miss my hobby. 5/00

NAME/LOCATION: Linda Larsen, Asheville, North Caroloina

E-MAIL: *llarsen@buncombe.main.nc.us*

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Beginner

4/00

NAME/LOCATION: John Lindsey Neighbors, Providence, North Carolina

E-MAIL: jlandtt@mindspring.com

INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I was introduced to Morel mushrooms
about five years ago. It took me three years to finally find
one and I've been hooked since. Here they are called
"Hickory Chicks" or "Sand Chickens". Very few people in
my area will eat them, but that just leaves more for me. I
found about 160 last year, mostly right behind my house.
3/00

NAME/LOCATION: Jonathan Robie, Durham, North Carolina

E-MAIL: jwrobie@mindspring.com

INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: We lived in Germany for 7-1/2 years,
where people regularly gathered various Boletes and
Chanterelles. These are still the main kinds that we
gather. We have lived in North Carolina since mid-1995,
and would be very happy to get in touch with someone
who lives in North Carolina and knows the local
mushrooms. 12/98

NAME/LOCATION: Craig Stevens, Apex, North Carolina

E-MAIL: Craig901@aol.com

INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I am interested in the collection of wild
morel mushrooms (Morchella sp.) in North Carolina.
When I lived in Ohio, I knew where to gather them in the
spring. However, in North Carolina, I don't know where
would be best to try to hunt them. I am considering the
Piedmont area. Any suggestions? 3/99

NAME/LOCATION: Linda Young, western North Carolina

E-MAIL: butterfly1@citcom.net

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: Interest has developed due to proliferation of mushrooms in this area and the desire to try new gastronomical delights. 12/98



Oklahoma

NAME/LOCATION: Melvin Hill, Sapulpa, Oklahoma

E-MAIL: <u>Mycological@aol.com</u>

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I've always had a passion for mushrooms. I'm interested in providing my area with edible gourmet and "button mushrooms." Not the "Pro" grower, but trying. 1/00



South Carolina

Presently no listings.



Tennessee

NAME/LOCATION: Gwynn Evans, Knoxville,

Tennessee

E-MAIL: gevans@covhlth.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Member of NAMA since 1977. Eaten over 200 species of wild mushrooms. Love to forage. 2/99

NAME/LOCATION: Sidney F. Lanier, Oak Ridge, Tennessee

E-MAIL: laniers@bellsouth.net

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have been keenly interested in mycophagy for about 30 years. There are about 40 good ones on my picking list, but I now carefully add a few each year. Nothing goes better with a prime ribeye than Amanita rubescens sautéed in butter, olive oil, and a little garlic! I also find some Caesar Amanitas each year, but that's the end of my list of edible Amanitas. I want to add something close to matsutake to my repertoire so if any 'shroomers close by could help, I would like to hear from them. 12/98

NAME/LOCATION: Oliver Loveday, Hawkins

County, Tennessee

E-MAIL: oliver@nxs.net

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I have been a beginner in mushrooming for over 25 years. I have a web page on line called "Fungi of the Week" featuring a new mushroom or fungus, sometimes identified. Generally found recently in the hardwood forest nearby. There is a contributor's gallery as well. E-mail for URL. 12/98



Texas

NAME/LOCATION: Karen A. Austin, El Paso, Texas

E-MAIL: kaustin@whc.net

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: --- 5/99

NAME/LOCATION: Charla Gale Campbell, Denison, Texas

E-MAIL: chevellus@aol.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: My dad use to take us mushroom hunting when we were little, we have kept the traditon going for our kids. We only hunt for morels, they are the only kind of edible we know. 4/00

NAME/LOCATION: Judy Ladd, Houston, Harris, Texas

E-MAIL: <u>judyl@accesscomm.net</u>

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I would like to get help identifying some mushrooms that grow in my yard. I would also like to be able to go mushroom hunting with people with similar interests here in the Houston area. 12/98

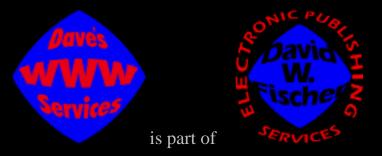
NAME/LOCATION: Kent Rice, Irving, Texas

E-MAIL: lingchih@cyberramp.net

INTEREST(S): Primarily Interested in Edibles ----KNOWLEDGE LEVEL: Experienced Student COMMENTS: I have hunted mushrooms in Texas for 10 years. If you would like to learn more about the mushrooms of this area, visit my web site at www.cyberramp.net/~lingchih 12/98



This site maintained by David W. Fischer, whose e-mail address is basidium@aol.com



00008938 Visitors to this page since 10 December 1997

Last updated on 1 August 2000







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"Mushroomers Online!" Directory Alaska & Hawaii, USA

Alaska

Hawaii



Alaska

NAME/LOCATION: Marilyn Berglin, Fairbanks, Alaska

E-MAIL: <u>berglin@northstar.k12.ak.us</u>

INTEREST(S): General Interest in Nature ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: I lead mushroom walks in the Fairbanks,
Delta Jct area. Judge mushrooms at the fair and am
certified by the state department of environmental
conservation as a wild mushroom seller. I like to dry and
can wild mushrooms and love to share knowledge with
people who are genuinely interested in the fifth kingdom.
6/98

NAME/LOCATION: **Dave Gregovich, Juneau, Alaska** E-MAIL: <u>dgrego@ptialaska.net</u>

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I have been hunting/eating mushrooms in southeast Alaska for 4 years now. I am slowly expanding the number of species that I can identify confidently, and would like to keep learning more species. If you're in Alaska, drop by and we'll go mushroom hunting! 9/99

NAME/LOCATION: **Kevin King, Douglas/Juneau, Alaska**

E-MAIL: primo@ptialaska.net

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Advanced Student

COMMENTS: I am part owner and head Mycologist/lab manager for K&L Enterprizes. We are in the Medicinal

Edible Wild Mushrooms of North America A Field-to-Kitchen Guide

Mushrooms of Northeastern North America









and Gourmet mushroom business. We also produce extractions for medical firms and pharmacological firms.

NAME/LOCATION: Charles Samuels, Anchorage, Alaska

E-MAIL: arktika@alaska.net

INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: I have been mushrooming for about 10
years. Went to Russia on the first mushroom tour of that
country in 1989. I am currently writing a windows based
computer program to identify mushrooms.

NAME/LOCATION: **Judith Segall, Fairbanks, Alaska** E-MAIL: *snjcs1@alaska.edu*

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Intermediate

COMMENTS: I am a student at the University of Alaska, Fairbanks. I am currently taking an incredible Mycology class taught by Dr. Gary Laursen. I do believe I have found what I would like to do with my life: study mushrooms. I am currently interested in medical treatment of mushroom poisonings. 11/98



Hawaii

NAME/LOCATION: **David Goodgame**, **Honolulu**, **Hawaii**

E-MAIL: godam666@webtv.net

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: Have been in Hawaii 10 months and just want to get acquainted with the edible species of mushrooms available here.

NAME/LOCATION: John C. Holliday, Puunene, Maui, Hawaii

E-MAIL: jchme@hotmail.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Advanced Student

COMMENTS: I am the owner of a small mushroom farm in Maui, Hawaii, specializing in the cultivation of medicinal and gourmet mushrooms. 9/99



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CULTIVATION
like
Paul Stamets'
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(NOTE: MYKOWEB includes a directory of North American mushroom clubs)



Wes Stone's

"A Short

'Shroom

Primer"



This site maintained by David W. Fischer, whose e-mail address is basidium@aol.com





00001658 Visitors to this page since 10 December 1997

Last updated on 6 October 1999







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Something really fun:

Morchella ultima... A New

Species of Morel!







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"Mushroomers Online!" Directory Rocky Mountain Region, USA



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Arizona

NAME/LOCATION: LaVerne Drommond, Tonto Basin, Gila County, Arizona

E-MAIL: ldrommond@theriver.com

INTEREST(S): Interested in Edibles and Cultivation ----KNOWLEDGE LEVEL: Limited Experience

COMMENTS: I have collected since 1981, in Arkansas, but am new to Arizona. I am close to mountains as well as deserts, and wish to learn the edibles in my area. 11/00

NAME/LOCATION: **Paul Holzer, Phoenix, Arizona** E-MAIL: *holzer@goodnet.com*

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: A casual collector with an interest in

photographs and edibles. 12/98

NAME/LOCATION: Jerry F. Jaggers, Tucson, Arizona

E-MAIL: jaggers@bigfoot.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Interested in morels, boletes, and other edibles. New to Arizona and would like information on mushrooming in New Mexico and Colorado. 5/99

NAME/LOCATION: **Helga Kivisto**, **Sahuarita**, **Arizona** E-MAIL: *normm10*@ *gci-net.com*

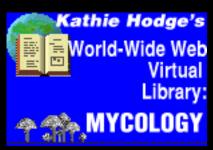
Edible Wild Mushrooms of North America A Field-to-Kitchen Guide

Mushrooms of Northeastern North America









INTEREST(S): Interested in Edibles and Cultivation ----KNOWLEDGE LEVEL: Intermediate COMMENTS: *I am interested in finding people* interested in going on forays for edible mushrooms. *I am* a member of Pikes Peak Mycological Society in Colorado Springs. 7/99



Colorado

NAME/LOCATION: Lynn E. Cook, Western Slope, Colorado

E-MAIL: ticklebomb@yahoo.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: My interest is connecting with others with a common interest in hunting edibles on the Western Slope; Wood Ears, Shaggy Manes, Boletes and Chanterelles are of prime interest. 8/99

NAME/LOCATION: **Terry Lee, Fort Collins, Colorado** E-MAIL: <u>samcigar@fortnet.org</u>

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I am new to Colorado,I am from Seattle generally. I am always looking for cohorts to go mushroom hunting with. Drop me a line! 12/98

NAME/LOCATION: Eli Meier, Boulder County, Colorado

E-MAIL: <u>elimeier@talkers.net</u>

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Experience: A couple years identifying and harvesting mushrooms, and three years at Telluride Mushroom Festival. I'm interested in mushroom hunting with others. 11/00

NAME/LOCATION: **Eric Tauer, Boulder, Colorado** E-MAIL: *eric_tauer@usa.net*

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I have enjoyed hunting morels in Wisconsin, and want to pick edibles here in Colorado. I am interested in learning the local mushrooms from a



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North American Mycological Association (NAMA)



(NOTE: MYKOWEB includes a directory of North American mushroom clubs)



Wes Stone's

mentor. I would like to combine mushroom hunting with hiking and camping. 1/99

NAME/LOCATION: Raymond L. Walker Ph.D., Littleton, Colorado

E-MAIL: Wizard@Privatei.com

INTEREST(S): Interested in Edibles and Cultivation ----**KNOWLEDGE LEVEL:** Limited Experience COMMENTS: Truly a novice student in this most enjoyable field of interest. Spend several weeks each year hunting for mushrooms around our mountain cabin, outside of Blackhawk, Colorado. Always seeking to learn more about them and in listening to those the have learned by experience and field identification. 2/99

NAME/LOCATION: Dian W. Williams, Erie, Colorado E-MAIL: DianWilliams1@compuserve.com INTEREST(S): Primarily Interested in Edibles ----KNOWLEDGE LEVEL: Intermediate COMMENTS: I want to learn where to go to find chanterelles, boletes and morels in Colorado. I live in the mountain area of Denver. 8/99



Idaho

NAME/LOCATION: Robert L. Chehey, Boise, Idaho E-MAIL: cheheyr@micron.net

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Experienced Student COMMENTS: Charter member of NIMA (Northern Idaho Mycological Soc.) Charter member and first president of SIMA (Southern, etc.) 1/99

NAME/LOCATION: Tim Gerlitz, Coeur d'Alene, Northern Idaho, Idaho

E-MAIL: ascent@ascentstudio.com

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Past president of the North Idaho Mycological Association. Check out our website at

www.nicon.org/nima

Interested in visiting with folks about club related activities, cool shrooming stories and haunts, sociology of mycology, and high adventure. 1/99





Mycologists Online



Something really fun:

Morchella ultima... A New

Species of Morel!



NAME/LOCATION: Michael R. Giao, Hayden Lake, Idaho

E-MAIL: giao@televar.com

INTEREST(S): Interested in Edibles and Cultivation ----KNOWLEDGE LEVEL: Limited Experience COMMENTS: My interest is in collecting mushrooms for identification, consumption, and cultivation. 5/99

NAME/LOCATION: Gary McNee, Firth, Idaho

E-MAIL: tview@srv.net

INTEREST(S): Interested in Edibles and Cultivation ---- KNOWLEDGE LEVEL: Intermediate

COMMENTS: Owner of Teton View Mushrooms, grow oyster and shiitake. Always looking for new strains and ideas. 12/98

NAME/LOCATION: Cynthia Senicka, Fort Hall, Idaho

E-MAIL: senicynt@isu.edu

INTEREST(S): Interested in Edibles and Cultivation ----KNOWLEDGE LEVEL: Limited Experience COMMENTS: I love yummie mushrooms! I am starting an organic greenhouse and want to learn how to grow mushrooms like Portobello, shiitake, etc. 12/98

NAME/LOCATION: Genille Steiner, Boise, Ada County, Idaho

E-MAIL: gsteiner@micron.net

INTEREST(S): Scientific Interest in Mycology ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: I have organized and participated in
spring and fall forays since 1976 with SIMA, Southern
Idaho Mycological Association. I studied graduate level
mycology under Dr. Orson K. Miller in Montana in 1985.
Orson has served as one of our most frequent mycologists
since 1976. Our spring and fall forays and mushroom
identification workshops are held at or near McCall
Idaho. I have had a scientific interest in fungus since
1976 when I got started as a charter member of SIMA,
when we hosted the 1976 NAMA Foray. SIMA has a
database of fungus started in 1976 with over 2000 species
and growing. 12/98



Montana

NAME/LOCATION: Valerie K. Johnson, Flathead

County, Montana

E-MAIL: dvjohn@cyberport.net

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I like to pick wild mushrooms to eat. I

have picked them for 25 years. 11/00



Nevada

Presently no listings.



New Mexico

NAME/LOCATION: Howard McFarland, Santa Fe, New Mexico

E-MAIL: *Hmcf@aol.com*

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Interested in hunting edibles in the mountains of northern New Mexico. Have collected mainly boletes in Jemez and Sangre De Cristos Mts. Would like to learn of chanterelles, morels, and matsutakes. 12/98

NAME/LOCATION: Thomas Peña, Albuquerque, northern New Mexico, New Mexico

E-MAIL: <u>penat@gte.net</u>

INTEREST(S): Primarily Interested in Edibles ----KNOWLEDGE LEVEL: Limited Experience

COMMENTS: I enjoy hunting mushrooms as well as cooking them; my favorites are oysters, chanterelles and ceps. Learning about it everytime I go in the field. 4/00



Utah

NAME/LOCATION: Dennis Costesso, Ogden, Utah

E-MAIL: <u>Costfamily@aol.com</u>

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE LEVEL: Limited Experience

COMMENTS: Mainly interested in edibles that can be found locally in riparian woodlands and on the Wasatch front of the Rockies. Got interested in mushrooms after visiting my wife's uncle in Spain. Mushrooms hunting and gathering was almost a religion to him. His enthusium infected me. 4/00

NAME/LOCATION: **Suzanne Mayne, Logan, Utah** E-MAIL: <u>smayne@excite.com</u>

INTEREST(S): Primarily Interested in Edibles ----KNOWLEDGE LEVEL: Limited Experience COMMENTS: Graduate Student in Range Science specializing in plant ecology. I enjoy hunting and using edibles I find in the wild. 4/99

NAME/LOCATION: Daniel Perry, Salem, Utah County, Utah

E-MAIL: DPerry6334@aol.com

INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I started learning about wild mushrooms
in 1976, when I found a giant puffball. I like to eat! I
thought that puffball was great! With the help of family
and new friends (mycophiles) I have slowly added to my
list of wild edibles over the last 24 years. 4/99

NAME/LOCATION: Michael Piep, Logan, Cache County, Utah

E-MAIL: mpiep@excite.com

INTEREST(S): General Interest in Nature ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I am an upper division student at Utah
State University with some experience in collecting
various local edibles and other mushrooms for various
fungal identification and ecology courses. 4/99



Wyoming

NAME/LOCATION: James Brian Connely, Casper, Wyoming

E-MAIL: connely@coffey.com

INTEREST(S): General Interest in Nature ----KNOWLEDGE LEVEL: Experienced Student COMMENTS: *I live, study, and hunt mushrooms in* Wyoming. I hunt yellow and black morels, Agaricus campetris, king boletes, chanterelles, oysters, and puffballs. I'm currently investigating the possibilities of matsutakes in my area. 12/98



This site maintained by David W. Fischer, whose e-mail address is basidium@aol.com



Visitors to this page since 10 December 1997

Last updated on 29 November 2000







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"Mushroomers Online!" Directory California, USA



California

NAME/LOCATION: Jean Armstrong, San Diego, California

E-MAIL: JEAN012345@aol.com

INTEREST(S): Interested in Edibles and Cultivation ---- KNOWLEDGE LEVEL: Limited Experience

COMMENTS: I became interested in mushrooming when I lived in the hills of Valencia, Spain. The natives took me on forays and introduced me to the joys of hunting them and eating them! I've read about cultivation and am interested in that as well. 4/99

NAME/LOCATION: David Bartolotta, San Francisco, California

E-MAIL: david@bartolotta.com

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE LEVEL: Intermediate

COMMENTS: I served as Culinary Chaiman for the Mycological Society of San Francisco for 3 years. Prior, during and since that time, my very dear friend, Larry Stickney, has taught me just about everything I know about fungi. I crave the walks in the forests, rain or shine. The company of other mushroomers is always a joy, and the sharing of the bounty around a camp fire humbles me and reminds me how fortunate we are to have this common interest. The Sunday walks with Fred Stevens have shown me new genera to feast upon; other teachers have been David Arora, David Campbell, Norm Andresen and Mike Boom.

NAME/LOCATION: Ernie Bennett, Livermore, California

E-MAIL: ebsb@trivalley.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Beginner

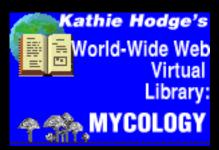
Edible Wild Mushrooms of North America A Field-to-Kitchen Guide

Mushrooms of Northeastern North America









COMMENTS: *l enjoy hunting the edibles and eating them.* 10 December 1997

NAME/LOCATION: Heather Bonser, Arcata, California

E-MAIL: <u>hlb9@axe.humboldt.edu</u>

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I'm the editor of the newsletter for the

Humboldt Bay Mycological Society.

NAME/LOCATION: Ron Bosia, San Francisco, California

E-MAIL: ronb@cea.edu

INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I love nature, to get out in the fresh air but
I seem to need a good excuse to do it and I've found
several. Fishing, canoeing, and more recently,
mushrooming. Mushrooming has tapped into the inner
scientist I didn't know I had in me, and it's really
satisfying to eat things I find or catch along the way,
especially when it's a patch of big, beautiful B. edulis.

NAME/LOCATION: **Phil Bunch, San Diego, California** E-MAIL: *pbunch@cts.com*

INTEREST(S): Interested in Edibles and Cultivation ---- KNOWLEDGE LEVEL: Beginner

COMMENTS: While I am a beginner in this area I have worked as a biological consultant for 11 years and have an interest that extends beyond the available categories. I also am interested in the rusts and other diseases of riparian species. My experiance is limited to this (96/97) wet season. I am joining the new San Diego Mycological Society to enhance my learning opportunites and to help out where I can. I'm interested in meeting others in Southern California who share similar interests.

NAME/LOCATION: John Michael Burns, Martinez, Contra Costa Co., California

E-MAIL: newbuds@ix.netcom.com

INTEREST(S): General Interest in Nature ---KNOWLEDGE LEVEL: Limited Experience

COMMENTS: I took an interest in Mushrooms about 2 years ago. I have bought and read all the books that I could find. I have searched my local vicinity each winter, the object being to identify Mushrooms. The only ones I



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PERFECTI

North American Mycological Association (NAMA)



(NOTE: MYKOWEB includes a directory of North American mushroom clubs)



Wes Stone's "A Short 'Shroom Primer" have eaten are morels. It is a subject that continues to fascinate me. 1 Dec. 1997

NAME/LOCATION: Marcos Cabrera, Huntington Beach, California

E-MAIL: <u>marcos.cabrera@ingrammicro.com</u>

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Advanced Student

COMMENTS: I majored in mushrooms (mycology) at Humboldt State University. My academic interest were in taxonomy and molecular biology of mushrooms. I have an excellent knowledge of Northern California mushrooms and I am looking forward to learning the local species. 1/00

NAME/LOCATION: Judy Christensen, Graton, California

E-MAIL: gratongaz@aol.com

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I am the current President of Sonoma Mycological Association (SOMA) in Santa Rosa, Sonoma County, California. I avidly hunt edibles weekly and enjoy teaching others. 12/00

NAME/LOCATION: Mike Coatsworth, Concord, California

E-MAIL: <u>ecomike1@crown-consulting.com</u>

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I am interested in growing them and

cooking with them. Thanks!

NAME/LOCATION: William "Stan" Collins II PhD, San Diego, California

E-MAIL: Heli@k-online.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have been hunting and trying to cultivate morels for over 50 years. I presently have a well-equipped laboratory for mycology and microbiology and have done considerable research in morel cultivation. I have been more successful at finding wild morels here in San Diego than I have been at cultivation. 6/98

NAME/LOCATION: Darvin DeShazer, Sebastopol,





Mycologists Online



Something really fun:

Morchella ultima... A New
Species of Morel!



California

E-MAIL: muscaria@pacbell.net

INTEREST(S): Scientific Interest in Mycology -----KNOWLEDGE LEVEL: Qualified Expert Mycologist COMMENTS: I was a founder of the Sonoma County Mycological Association (SOMA), mushroom advisor to local hospitals and veterinarians, SOMA Webmaster and Scholarship Coordinator. 12/00

NAME/LOCATION: Joseph P. Dougherty, San

Francisco, California

E-MAIL: SFJoe@hotmail.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: ---

NAME/LOCATION: Steve Farrar, Vista, California

E-MAIL: alfarrar@aol.com

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Qualified Expert

Mycologist--Cultivation

COMMENTS: Commercial grower of enoki (Flammulina), oyster (Pleurotus) and hon-shimeji (Hypsizgus) mushrooms for 17 years utilizing Japanese polypropylene bottle production technologies. MS degree in Horticulture. 9/00

NAME/LOCATION: Mary B. Foster, Northern Sonoma County, California

E-MAIL: *jrwchrtd@sonic.net*

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: Novice interested in learning online and in the field. We have 160 acres; there must be mushrooms close by! 11/00

NAME/LOCATION: John Gilles, Novato, Marin County, California

E-MAIL: johnagilles@msn.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: It's difficult to NOT be interested in mushrooms when your house is virtually surrounded by dozens of species as mine was four years ago. Since then, right here in my hometown I've found Chanterelles, Matsutakes, Queen Boletes, Butter Boletes, Stinkhorns,

Geopora Cooperi and many more. Within the Marin/Sonoma area, I've found and identified more than one hundred species, and this year did particularly well with King Boletes and Black Chanterelles. I have an interest in medicinal mushrooms and their cultivation and I'm presently cultivating Ganoderma lucidum, among other species. I am a professional journalist and have published articles about mushrooms and mushroom poisonings.

NAME/LOCATION: David Grubb, San Diego, California

E-MAIL: Dave.Grubb@digm.com

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Editor of the newsletter of the San Diego Mycological Society. Interested in mycology, mushroom identification, edibles, cooking, and recipes. 1/99

NAME/LOCATION: Ann Hobbs, Nevada City, Nevada County, California

E-MAIL: abcdhobb@nccn.net

INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: In my area, I have hunted mushrooms,
specifically Coccora successfully with an older neighbor
who has done this all her life. Also, in recent years, after
a timber sale on the property, have had morels come up
and had them identified for me.

NAME/LOCATION: Steve Kelem, Los Altos Hills, California

E-MAIL: steve.kelem@xilinx.com

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: Interested in all types, identification methods, edibles only after checked by an expert. 12 Nov. 1997

NAME/LOCATION: Gina Koenig, Alameda, California

E-MAIL: <u>Gina.Koenig@Roche.com</u>

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Advanced Student

COMMENTS: Current Ph.D. student in Mycology. Avid collector of of chanterelles, hedgehogs, boletes when I can find them. Published electrophoretic karyotype of

Trichoderma. *Studied human pathogen* Coccidioides immitis.

NAME/LOCATION: Clarine L. Lizana, San Mateo County, California

E-MAIL: wired2@earthlink.net

INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I became interested in mushrooms about
eight years ago; they have become an obsession. I make
trips every fall to Mt. Hood for Chanterelles and
Matsutakes, in the spring it's Southern Oregon for morels.
4/99

NAME/LOCATION: Scott Kenneth Mcphee, Sonoma County, California

E-MAIL: hyphae@msn.com

INTEREST(S): General Interest in Nature ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: I am interested in virtually anything and
everything fungal. For the past five years, my life has
consisted of collecting, reading about, cultivating,
dreaming of, and eating fungi. I'm a college student
majoring in Botany/Natural Resources. 14 December
1997

NAME/LOCATION: Paul Miller, Santa Cruz County, California

E-MAIL: paulbug@mhcamps.org

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I love finding and identifying new species, and eating edible species I am familiar with. I also love to give away prime edibles, as I can only handle a small amount, and I normally find large numbers. 8/99

NAME/LOCATION: David O'Keefe, Corning, Tehama county, California

E-MAIL: <u>dokgok@webtv.net</u>

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I enjoy finding wild edible mushrooms. I especially like being in the places here this takes place. Although I classify myself as an intermediate, I am really a seven-year beginner with a healthy appreciation for caution. 12/98

NAME/LOCATION: Hadas Parag, Santa Barbara, California

E-MAIL: holzapfe@lifesci.ucsb.edu

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I've been mushroom hunting since childhood in Israel. In the last few years I lived in Germany and later in California and I'm trying to get acquainted with the mushrooms (and also plants) of every area I live at. California is delightful for me, with species richness much exceeding that of Israel, and with the wonderful book by Aurora. I admit my greatest passion for mushrooms are to get them into the frying pan (without the maggots), but I also enjoy finding poisonous Amanitas, they are so pretty. This is my 3rd winter in Santa Barbara, and we (myself and mushrooms) are doing quite well. I would like to thank my "mentor" Herman Brown, with whom I got in contact through this database last winter.

NAME/LOCATION: Judith Parker, Lake Forest, Califoria

E-MAIL: judithp3@prodigy.net

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: Just curious...want of know more. 8/99

NAME/LOCATION: Steven Pencall, Southern California, California

E-MAIL: spencall@genesisnetwork.net

INTEREST(S): Scientific Interest in Mycology ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: Editor of the Los Angeles Mycological
Society newsletter Spore Print. I've been mushrooming
for 15 years in Southern California. My chief interests are
mycophagy, cultural attitudes about mushrooms and
mushroom picking, and ecology and distribution of fungi
in the higher mountains of Southern California. I am
concerned with restrictions on non-commercial
mushroom collectors by government agencies. If you have
problems with access to public land in your region, let me
know. To subscribe to the Electronic Edition of The Spore
Print, please send me a message with the words
"subscribe Electronic Edition Spore Print" in the body of
the message.

NAME/LOCATION: Tom Pitts, Nevada County, Grass Valley, California

E-MAIL: mycolathotep@hotmail.com

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have always been interested in fungi, and have taken my interest to almost an obsession! I have been interested in mushrooms for about four years, and am lucky enough to live in a fungi rich area. 4/99

NAME/LOCATION: Erik Ramberg, San Francisco, California

E-MAIL: ramberg@cellnet.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I've been cooking up goodies and combing

the woods for 13 years, from Limoges to Marin!

NAME/LOCATION: Charmoon Richardson, Forestville, California

E-MAIL: charmoon@trr.metro.net

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Advanced Student

COMMENTS: I've been mushrooming for over 20 years. I teach mushroom ID & cooking classes, have a small company called Wild About Mushrooms that organizes group forays and weekend mushroom camps, and am starting to cultivate a variety of species. I'm foray coordinator for SOMA (the Sonoma County mushroom club), and write a column for the monthly newsletter. 3/99

NAME/LOCATION: Elissa Rubin-Mahon, Sonoma County, California

E-MAIL: mofungi@wclynx.com

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have collected mushrooms for over 20 years. I write a culinary column for the newsletter of the Sonoma County Mycological Association. I am very interested in the cultural traditions of mushrooming, especially culinary ones, from other countries. I would welcome recipes, and insights from all. 2/00

NAME/LOCATION: Elio Schaechter, San Diego, California

E-MAIL: <u>mschaech@sunstroke.sdsu.edu</u>

INTEREST(S): General Interest in Nature ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: I received awards for contributions to
amateur mycology from NEMF and NAMA. I wrote "In
the Company of Mushrooms," a book on "what are
mushrooms" and their relationship to people. For 20
years I edited the Bulletin of the Boston Mycological Club
and helped found the San Diego Mycological Society.
4/99

NAME/LOCATION: Henry Shaw, Walnut Creek, California

E-MAIL: shaw4@llnl.gov

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: I've been mushroom hunting in northern
California since 1984, when I first encountered the
Mycological Society of San Francisco (MSSF). I've been
the foray coordinator for the Society since fall, 1997. 3/99

NAME/LOCATION: Laurence M. Stickney, Oakland, California

E-MAIL: fungilarry@millenicom.com

INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: I have been four times president of the
Mycological Society of San Francisco, Winner of NAMA's
Knighton Award, food writer for Mushroom The Journal,
travelled widely abroad with mushroom study groups.
Now retired except for numerous local and national
forays. 4/99

NAME/LOCATION: Mark Thomsen, Berkeley, California

E-MAIL: runbikeswim@hotmail.com

INTEREST(S): General Interest in Nature ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: I'm mainly interested in foraging,
mushroom identification, and mushroom recipes. I hunt
mainly in Northern California and am an active member
of the Mycological Society of San Francisco. 4/99

NAME/LOCATION: Kim A Weimer, Camarillo, California

E-MAIL: <u>Lilac92199@aol.com</u>

INTEREST(S): Interested in Edibles and Cultivation ---- KNOWLEDGE LEVEL: Beginner

http://members.aol.com/basidium/califusa.html (9 of 10) [5/3/2004 9:39:06 PM]

COMMENTS: My family works for our local mushroom farm. We are interested in taking this one step further and finding out what type of cultivated mushrooms are available. The farm we work for only cultivated whites and California browns. 11/98

NAME/LOCATION: Michael Wood, Alameda County, California

E-MAIL: mwood@mykoweb.com

INTEREST(S): Scientific Interest in Mycology ---KNOWLEDGE LEVEL: Advanced Student
COMMENTS: I am a past president of the Mycological
Society of San Francisco and editor of "Myko Web"
(http://www.mykoweb.com) and the "Common Fungi of
the Bay Area" (http://www.mykoweb.com/ba_fungi.html).



This site maintained by David W. Fischer, whose e-mail address is basidium@aol.com



00003930 Visitors to this page since 7 December 1997

Last updated on 22 December 2000







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Marvelous Mushroom Homepage

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Connecticut

NAME/LOCATION: **Bill Yule, Guilford, Connecticut** E-MAIL: *droberts03@snet.net*

INTEREST(S): General Interest in Nature ---KNOWLEDGE LEVEL: Advanced Student
COMMENTS: I am a certified nature nut, woods rambler
and mushroom lover. I am currently Vice President of
Connecticut Valley Mycological Society (CVMS) and an
active amateur naturalist---I give slide shows and
mushroom walks and generally spend my time wandering
around the woods collecting, studying, and
photographing fungi. The only thing I like more than
mycology is hanging out with other mushroom nuts and
eating wild mushrooms with my friends. Always looking
for new mushroom foray spots and new mushroom
friends. 11/98



Maine

NAME/LOCATION: Robert F. Baldwin, Newcastle, Maine

E-MAIL: storytlr@tidewater.net

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Advanced Student

COMMENTS: I've been gathering mushrooms, primarily

Edible Wild Mushrooms of North America

Mushrooms of Northeastern North America









for the table, for about 30 years. I have gathered, cooked and eaten many edible species. Although my interest is not primarily scientific, I have acquired some scientific knowledge of mushrooms through reading about them. 11/99

NAME/LOCATION: Linda Jean Clarke, Portland, Maine

E-MAIL: cclarke1@maine.rr.com

INTEREST(S): General Interest in Nature ----KNOWLEDGE LEVEL: Limited Experience COMMENTS: I am interested in edibles and nonedibles for study. I am also interested in what part they play in the natural scheme of things. I want to know what is deadly so I can avoid them when looking for edibles. I also am interested in the research being done for medicinal purposes. 11/98

NAME/LOCATION: Martha Gottlieb, Whitefield, Maine

E-MAIL: megom@gwi.net

INTEREST(S): Interested in Edibles and Cultivation ----KNOWLEDGE LEVEL: Intermediate

COMMENTS: Been hunting mushrooms for about 45 years, but every year I know less! The Maine Mycological Assn. has been a joy and a great help. NAMA, the North American Mycological Assn. is another organization full of people passionate about mushrooms. I'm always ready to drop my gardening hoe and set off into the woods. C'mon up and hunt. We're in the book. 11/98

NAME/LOCATION: Peter Kern, New Gloucester, Maine

E-MAIL: peter@broadcastads.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have been gathering and eating mushrooms for over ten years, concentrating on ten or so edibles. 8/00

NAME/LOCATION: Randy Lee, New Limerick, Maine

E-MAIL: homelee@javanet.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I love to searchfor, cook, and eat mushrooms but I'm only confident in a couple types; I need help to understand more about identifying edibles.



No one knows

MUSHROOM

CULTIVATION

like

Paul Stamets'

FUNGI

PERFECTI

North American Mycological Association (NAMA)



(NOTE: MYKOWEB includes a directory of North American mushroom clubs)



Wes Stone's "A Short 'Shroom Primer" 8/00

NAME/LOCATION: Richard Nadeau, Stratton, Maine

E-MAIL: nado@mint.net

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I'm just beginning the study of all aspects of mushrooms and would like to start a local chapter of individuals with similar interests. 8/99



Massachusetts

NAME/LOCATION: Thomas H. Parker, Springfield, Massachussets

E-MAIL: thparker@massmed.org

INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: My wife and I are beginners with some
experience. We would love to join others in mushroom
forays or other events to learn more about collecting
edibles. I would appreciate any individuals or groups in
western Massachussets or southern Vermont contacting
me with any information. 10/98

NAME/LOCATION: Tyler W. Seavey, South Hadley, Massachusetts

E-MAIL: twseavey@universityproducts.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Primarily interested in mycophagy, but with ever-broadening interests in mycology and natural history in general. Current member of both the newly formed Pioneer Valley Mycological Club and the North American Mycological Association. I have consumed some 70-80 species of fungi. I have been mushrooming for approximately eight years and consider myself to be a lifetime student of mycology. 11/98

NAME/LOCATION: Richard Seelig, Franklin County, Massachusetts

E-MAIL: <u>rseelig@massed.net</u>

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Experienced Student

COMMENTS: I am interested both in edible mushrooms





Mycologists Online



Something really fun: Morchella ultima... A New **Species of Morel!**



and in the ecology of fungi. I have been studying and teaching about wild mushrooms for 17 years. 9/00



New Hampshire

NAME/LOCATION: Bernard J. Cass, Milford, New Hampshire

E-MAIL: bcass@cyberzone.net

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I would like to find someone, or a group, in my area of New Hampshire that is knowledgeable in mushrooms, to talk to and to accompany on forays - to learn about mushroom, especially the edible varieties. 9/99



New York

NAME/LOCATION: Rikki Kay Brew, Margaretville (Catskill Mountains), New York

E-MAIL: earthstar@antisocial.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Limited Experience

COMMENTS: my children and I enjoy mushroom forays in the woods. It teaches them that nature provides, but they know that they must never eat a specimen without identifying it. And it's a way to spend time together in a non-electronic way! 9/99

NAME/LOCATION: Julie Dugan, Vestal, New York

E-MAIL: jdugan1976@aol.com

INTEREST(S): General Interest in Nature ----KNOWLEDGE LEVEL: Experienced Student COMMENTS: I teach beginner's mushroom identification courses at Broome County Community

College in Binghamton, New York. 11/98

NAME/LOCATION: Douglas Eich, Onondaga County, New York

E-MAIL: Deich31@aol.com

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have been a member of the Central New York Mycological Society for 2 years. I enjoy collecting edible species, of course; but I am interested in all areas of mycology - from folklore to medicine to literature. If you have to ask why fungi are fascinating, odds are that you will never know. 11/98

NAME/LOCATION: David W. Fischer, Syracuse, New York

E-MAIL: basidium@aol.com

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Qualified Expert*

COMMENTS: Coauthor, "Edible Wild Mushrooms of North America" and "Mushrooms of Northeastern North America." Interested primarily in the taxonomy of basidiomycetes, particularly ectomycorrhizal genera such as Amanita, boletes, and Lactarius. Also administrator of this website. Mostly, I am just a down-to-earth mushroom lover who likes to help others learn more. Website: www.fischer.nu 11/98

NAME/LOCATION: Gordon T. Hill Jr., Ithaca, New York

E-MAIL: gth2@cornell.edu

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Advanced Student COMMENTS: I am involved in a fungal biodiversity project on a land preserve in West Danby, New York. I am particularly interested in discomycetes. 5/99

NAME/LOCATION: Michael Lane, Western New York, New York

E-MAIL: <u>mmlane@buffnet.net</u>

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I began teaching myself about Mycology in 1993. I bought many books and field guides and successfully hunted several edibles and was hooked for life! My interests are mainly in hunting, identifying, and eating delicious edibles. I have recently began learning the very in-depth area of cultivation... a whole other world it seems! 12/98

NAME/LOCATION: Rosalind Lowen, Bedford, New York

E-MAIL: rlowen@nybg.org

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Qualified Expert Mycologist COMMENTS: I am a mycologist interested primarily in ascomycetes. I work on Hypocreales and lichenicolous fungi and am currently working on hyphomycetes that inhabit Lyme Disease ticks. I enjoy participation in forays. 8/99

NAME/LOCATION: Nicos Peonides, Brooklyn, New York

E-MAIL: npeo@aol.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Came to the United States 3 years ago from Europe, where we collected different types of edible mushrooms (boletus, chanterelle, oyster mushrooms etc.) would like to meet with other mushroom enthusiasts in the area, exchange experiences and make field trips. 9/99

NAME/LOCATION: Steve Rock, Mahopac, Putnam County, New York

E-MAIL: stephen.rock@us.pwcglobal.com

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I'm a member of COMA and CVMS,
enjoying foraying with the club and anyone else with
similar interests. I love finding new sites in Westchester,
Putnam, Dutchess and Connecticut. Mushroom
photography is another passion. 12/99

NAME/LOCATION: Sandy Sheine, Pound Ridge, New York

E-MAIL: ssheine@aol.com

INTEREST(S): Scientific Interest in Mycology ---KNOWLEDGE LEVEL: Advanced Student
COMMENTS: I am primarily interested in mushroom
education for primary and secondary school students. I
am the president of the Connecticut-Westchester
Mycological Association (COMA) and a member of the
NAMA education committee. 11/98

NAME/LOCATION: **Bob Tatro**, **Malone**, **New York** E-MAIL: *polaris@slic.com*

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: Identification and collection of edible wild mushrooms. I've identified fungi with field guides, spore prints, microscopic examination of spore shape and size, and eaten puffballs and "shaggy manes." I want to learn more about microscopic and chemical identification. 1/00



Rhode Island

NAME/LOCATION: Timothy Baldwin, Smithfield, Rhode Island

E-MAIL: t1m_baldw1n@yahoo.com

INTEREST(S): General Interest in Nature ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I was a biology major in college and
always felt that fungi were not given the importance that
this kingdom deserves. I have studied several field guides
for north-eastern America and I enjoy identifying
varieties. I enjoy both boletus and inky caps. 10/99

NAME/LOCATION: Joe Degnan, Westerly, Rhode Island

Note---Winters in Orlando, Florida E-MAIL: *panopo@earthlink.net*

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Primarily interested in gaining more experience in identification of fungi, especially toxic and edibles. Second primary interest is in socializing with the amazing variety of "shroomers" one meets at the forays. Member of Connecticut Valley Mycological Society, NAMA, Past President of Nutmeg Mycological Society [Now defunct.] Have camper, will travel!! 11/99



Vermont

NAME/LOCATION: Theda Rose Silver-Pell, Putney, Vermont

E-MAIL: <u>thedthedatheda@hotmail.com</u>

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I have been avidly researching mycology and find that it is one of the most fascinating elements of nature. I feel that fungi are important for medical, ecological, and edificational reasons, and I am interested in finding out more about them. 9/99

NAME/LOCATION: Adam Steinberg, Windham

County, Vermont

E-MAIL: necacs@sover.net

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: Just finding out about the wonders of mushrooms. Looking to hook up with other folks in Vermont or Massachusetts with more experience. Would love to find an organized or not-so-organized group to stroll in the woods and learn with. 9/99



This site maintained by David W. Fischer, whose e-mail address is basidium@aol.com



00005578 Visitors to this page since 10 December 1997

Last updated on 25 September 2000







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"Mushroomers Online!" Directory Mid-Atlantic Region, USA

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Delaware

NAME/LOCATION: Peter G. Heytler, Wilmington, Delaware

E-MAIL: heytler@udel.edu

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Advanced Student

COMMENTS: I am a long-time mushroomer (N.A.M.A. member ~30 yrs), amateur mycologist and professional biochemist. Became interested in wild mushrooms by collecting for the table, and I have eaten quite a few, but now am more serious about natural-setting photography and microscopic techniques in taxonomy. Have taught full-semester extension courses on mushroom identification. Currently trying to establish a Delaware NAMA-affiliated group. 11/98



Indiana

NAME/LOCATION: Colleen Crandell, Rockville, Indiana

E-MAIL: ccrandell@abcs.com

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I have been intrested in mycology for
about 8 years now. I started out hunting morels, and then
advanced to chanterelles, puffballs, chicken of the woods
and oyster mushrooms and some boletes. I am always

Edible Wild Mushrooms of North America A Field-to-Kitchen Guide

Mushrooms of Northeastern North America









intrested in learning more. Would love a group to go on forays with and learn more. 12/98

NAME/LOCATION: Rusty Daugherty, Muncie, Indiana

E-MAIL: <u>rdaugherty@selma.bsu.edu</u>

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I would like to know about when and why mushrooms come up. I would also like to know how often they come up and do they come up every year, or after a rain. 4/99

NAME/LOCATION: Jacqueline Froemming, Indianapolis, Indiana

E-MAIL: jfroemmi@labs.isdh.state.in.us

INTEREST(S): Scientific Interest in Mycology ---KNOWLEDGE LEVEL: Qualified Expert Mycologist
COMMENTS: In 1986 I obtained a Master Degree in
Mycology from The University of Puerto Rico, at
Mayaguez. In 1991 I obtained a Master Degree in
Mycology from The University of Texas at Austin. In
August of 1991 I started working in the Mycology
Laboratory at the Indiana State Department of Health.
Since I'm the only one in this lab you might said that I'm
the "State Mycologist". I identify molds, yeasts and
actinomycetes. 7/99

NAME/LOCATION: Bruce Hojnacki, South Bend, Indiana

E-MAIL: <u>bruce@niesc.k12.in.us</u>

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE LEVEL: Intermediate

COMMENTS: Have been picking mushrooms for about six years. I look for morels in the Spring with the Black Morel appearing about the middle of April and the Grays and Yellows a week or two later. In the Fall I find Cauliflower and Hen of the Woods Mushrooms. 1/99

NAME/LOCATION: **Paul Illges, Sheridan, Indiana** E-MAIL: dillges@indy.net

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: People in Indiana go crazy during mushroom season--snakeheads and morels! A "Hoosier" is a person who dribbles a basketball around the Indy 500 track looking for mushrooms! 11/98



No one knows
MUSHROOM
CULTIVATION
like
Paul Stamets'
FUNGI
PERFECTI

North American Mycological Association (NAMA)



(NOTE: MYKOWEB includes a directory of North American mushroom clubs)



Wes Stone's
"A Short
'Shroom
Primer"

NAME/LOCATION: Laura Jaicomo, Angola, (northeastern) Indiana

E-MAIL: ljaicomo@aol.com

INTEREST(S): Primarily Interested in Edibles ----KNOWLEDGE LEVEL: Limited Experience

COMMENTS: I have hunted morels since I was a kid. I am obsessed with all edible mushrooms and would love to join a club of like-minded "shroomers!" 10/99

NAME/LOCATION: Dennis Mast, Shipshewana, (northern) Indiana

E-MAIL: dennism@ligtel.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I love to hunt and eat mushrooms and get

excited every year in the spring. 11/98

NAME/LOCATION: James Mccain, Nineveh, Indiana

E-MAIL: <u>mccain@inct.net</u>

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have hunted morels for 30 years---thanks to my mother-in-law for teaching me. I check more under ash trees and elms. I hope to be able to pass this on to my grandchildren. 4/00

NAME/LOCATION: Bill Niles, Northern Indiana, Indiana

E-MAIL: <u>Time2GetGoin@aol.com</u>

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I hunt every chance I get when they have arrived in the area we live in. I want to learn all I can about all kinds of edibles and how to identify them, and to later grow my own supply or possibly for resale too. 4/00

NAME/LOCATION: **Debbie Pogue, Indianapolis, Indiana**

E-MAIL: <u>debpogue@aol.com</u>

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have hunted mushrooms for 40 years in

the central Indiana area. 4/00

NAME/LOCATION: Sue Sanders, Michigan City,

Indiana

E-MAIL: spuddy@netnitco.net





Mycologists Online



Something really fun:

Morchella ultima... A New

Species of Morel!



INTEREST(S): General Interest in Nature ---KNOWLEDGE LEVEL: Intermediate
COMMENTS: We have been hunting morels for more
than 30 years, and take our vacation the second week of
May to go to northern Illinois. Would enjoy
corresponding with someone in our area. April can't

NAME/LOCATION: **Jesse Summers, Lamar, Indiana** E-MAIL: *bluesman@psci.net*

INTEREST(S): Interested in Edibles and Cultivation ---- KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have hunted morels since I was a child and have several years experience hunting and identifying various edibles found in southern Indiana. 4/99

NAME/LOCATION: **Tom Trueb, Delphi (Carroll County), Indiana**

E-MAIL: ttrueb@hellstunas.org

come too soon! 3/99

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Intermediate

COMMENTS: Interested in pretty much all things fungal. Like hunting, eating, observing, cultivating, learning their strange lives and purposes. Wondering why Hoosiers don't have a mycological society like those neighboring Buckeyes, eh? 12/98

NAME/LOCATION: Janice Williams, Evansville, Indiana

E-MAIL: mystie3533@aol.com

INTEREST(S): Interested in Edibles and Cultivation ----KNOWLEDGE LEVEL: Limited Experience COMMENTS: I have been hunting mushrooms (morels) since I was a child. I am interested in learning to grow morels, 11/98



Kentucky

NAME/LOCATION: Noah Lazarus Rose, Rowan County, Kentucky

E-MAIL: noie2@hotmail.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I have no previous experience in

mushroom cultivation and very little in finding wild edibles. I wish to find a safe way to determine whether or not a mushroom is in fact edible. 10/98

NAME/LOCATION: **Bob Williams, Louisville, Kentucky**

E-MAIL: BobVictoriaCameron@Worldnet.att.net

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have enjoyed collecting for curiosity and the table for 20 years. Have lived in the Pacific NW and in Maine. Now am living in KY and learning a new mycoflora. Would enjoy foraging with others in the area. 11/98



Maryland

NAME/LOCATION: Albert J. Casciero, Silver Spring, Maryland

E-MAIL: casciero@wrlc,org

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have been interested in mushrooms and mycophagy for the past seven years. I like walking in the woods, outdoors activities, and therefore mushroom gathering is a great combination for me. I also collect mushrooms on stamps. 12/98

NAME/LOCATION: Dolores Davis, Garrett County, Maryland

E-MAIL: <u>hapibooker@aol.com</u>

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Beginner

11/98

NAME/LOCATION: John C. Garon, Bethesda (suburb of Wash. D.C.), Maryland

E-MAIL: jcgaron@erols.com

INTEREST(S): Primarily Interested in Edibles ----KNOWLEDGE LEVEL: Limited Experience

COMMENTS: As a youth in southwest France, hunting for cepes and morilles [morels] was a favorite sport and I return to France every year for a mushroom hunt or two. I have gone mushroom hunting in Maryland and Virginia

but limit myself to one or two edible species. I would like to expand my horizons to other fungi, edible or not. 9/99



Michigan

NAME/LOCATION: Jill Anderson, East Jordan

(Charlevoix County), Michigan E-MAIL: darrlyn@freeway.net

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Being a dedicated generalist, I've been collecting, attempting to identify and savoring the edibles for 25 years, along with other outdoor interests. Presently I'm concentrating on birds. Looking up and looking down on the same outing is not the easiest, but I'm becoming more flexible. 11/98

NAME/LOCATION: Ralph Czerepinski, Midland, Michigan

E-MAIL: <u>czere@cris.com</u>

INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: We are mostly self-taught from numerous
field guides. We have hunted and photographed since
1969. We have taught identification classes at the local
nature center. We harvest in our area whenever the
ground is not frozen. http://www.cris.com/~czere/ 11/98

NAME/LOCATION: Edward Allen Grand, Ann Arbor, Michigan

E-MAIL: edward.grand@umich.edu

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I started mushrooming a couple of years ago, and plan on doing it 'til the day I die. For now I am just gaining experience, but plan on turning my interest into a career somehow. If anyone has ideas on how to do this, I'd love to hear them. I also have some cultivation experience. 11/98

NAME/LOCATION: Wayne Gregg, Williamston & Charlevoix, Michigan

E-MAIL: msuone@voyager.net

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Advanced Student COMMENTS: I have hunted for about 13 years. I have had some outstanding experiences in the spring & summer but want to increase my fall activities. Sure is fun to get out there! 11/98

NAME/LOCATION: Catherine Griffin, Lambertville, Michigan

E-MAIL: STORMYm@aol.com

INTEREST(S): General Interest in Nature ----KNOWLEDGE LEVEL: Limited Experience COMMENTS: I like to hunt mushrooms in northern Michigan. I've progressed from a beginner, a few years ago, to an avid mushroom hunter. 4/99

NAME/LOCATION: Dennis Hass, Boyne Fall, Michigan

E-MAIL: hass@freeway.net

INTEREST(S): Interested in Edibles and Cultivation ----KNOWLEDGE LEVEL: Experienced Student COMMENTS: My wife and I are very interested in hunting and exchanging information with others. We are also interested to know if anyone knows how to grow Hen of the Woods or Chicken of the Woods. 11/98

NAME/LOCATION: Kathleen Brown, Sterling Heights, Michigan

E-MAIL: kcveronica@aol.com

KNOWLEDGE LEVEL: Intermediate COMMENTS: Have hunted morels with my husband's family for 20 years (he's hunted for 50). We have introduced our son to the pleasure (he's a Boy Scout so he has already acquired an interest in nature). We hunt Michigan, Indiana and Ohio. My Mother's Day present is a morel hunting trip every year. 4/00

INTEREST(S): Interested in Edibles and Cultivation ----

NAME/LOCATION: David McCarty, South Haven, Michigan

E-MAIL: raille@mich.com

INTEREST(S): Interested in Edibles and Cultivation ----KNOWLEDGE LEVEL: Intermediate COMMENTS: Collecting since the late 80s. Have grown

Oysters and Agaricus. Would love to do shitake. Need more foray partners close to home. 7/99

NAME/LOCATION: Steve Oliver, Ludington,

Michigan

E-MAIL: sroyo@dancingmac.com

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: I've been hunting and eating wild fungi
since 1977 or so. Favorites are morels, chanterelles,
black trumpets and parasols, but I enjoy identifying and
trying new species. I'm editor of the West Michigan
Mycological Society Newsletter. Anyone interested in our
forays and activities is welcome to email me for info.
11/98

NAME/LOCATION: **Jim Russell, Birch Run, Michigan** E-MAIL: *SHRUNR@webtv.net*

INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I love to hunt, pick and eat wild
mushrooms. I eat over 40 different kinds of edibles
regularly (if mother nature cooperates). I am interested in
finding others of like iterest in the mid-Michigan area to
go out picking with and learning from each other as there
aren't too many here. 11/98

NAME/LOCATION: Michael Sendrowicz, Detroit, Michigan

E-MAIL: <u>daedalus@mcione.com</u>

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: --- 6/98

NAME/LOCATION: Dona Sheehan, Cedar, Michigan

E-MAIL: <u>Salubrial@aol.com</u>

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I have been hunting morels in Michigan during the spring but would like to find other edible mushrooms. 8/00

NAME/LOCATION: Gary M. Taylor, Port Huron, Michigan

E-MAIL: garytaylor52@yahoo.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Experienced Student

COMMENTS: I have grown several species of mushroom including oyster and shiitake, and would like to grow them for a small commercial business. 1/99

NAME/LOCATION: Michael Van De Perre, Ithaca, Michigan

E-MAIL: gulf4@yahoo.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have been collecting morels since 1972. Am interested in sharing info with like-minded folks here in Michigan from beginners to expert. Would be especially interested in hearing from the Upper Peninsula. 4/99



New Jersey

NAME/LOCATION: Joseph Berdetta, Ocean County, New Jersey

E-MAIL: j.berdetta@worldnet.att.net

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: My interest in mushrooms started with long walks as a child with my grandfather (Italian immigrant), picking, cleaning and preparing. After I became an adult I started to do the same for myself, studied some selected publications and had a good time photographing and identifying same. I have a B.S. in organic chemistry from Rutgers. 10/99

NAME/LOCATION: Dr. Fred Beveridge, Hillsdale, Bergen County, New Jersey

E-MAIL: theobev@mindspring.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I've been mushrooming for about eight years. My exposure has been exclusively to the Northeast. I am continually looking for ways to improve my identification skills and to network with others. 9/99

NAME/LOCATION: Dr. Robert Heyer, Red Bank, New Jersey

E-MAIL: heyer92@monmouth.com

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Qualified Expert Mycologist COMMENTS: I am an environmental toxicologist with Biosafety Services. My area of expertise is limited to fungi found in indoor environments and HVAC systems. My B.S and D.Sc. degrees are in biology. My research interests are in mycotoxins. 4/00

NAME/LOCATION: Robert S. Hosh, Flemington, New Jersey

E-MAIL: gombasz@blast.net

INTEREST(S): Interested in Edibles and Cultivation ----KNOWLEDGE LEVEL: Advanced Student COMMENTS: I am a past president of the New Jersey Mycological Association whose primary role is teaching preservation and cooking of mushrooms. 9/00

NAME/LOCATION: Ilya Kapovich, Highland Park, New Jersey

E-MAIL: <u>ilia@math.rutgers.edu</u>

INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I am mostly interesting in
mushroom-hunting in the woods and cooking and eating
the booty afterwards. This was one of my favorite
recreations back in Russia where I grew up. If someone
wants to have a joint mushrooming expedition in New
Jersey or New York, do e-mail me. 10/98

NAME/LOCATION: Linas Kudzma, Annandale, Hunterdon County, New Jersey

E-MAIL: <u>lkudzma@compuserve.com</u>

INTEREST(S): Scientific Interest in Mycology ---KNOWLEDGE LEVEL: Advanced Student
COMMENTS: I'm an active member of the New Jersey
Mycological Association (NJMA) with a scientific as well
as "pot hunter" interest in mushrooms. I am also a
freelance nature photographer with high quality technical
and pictorial mushroom photos being among my
specialties. 11/98

NAME/LOCATION: Robert Peabody, Milford, New Jersey

E-MAIL: pagprolog@aol.com

INTEREST(S): Scientific Interest in Mycology ---KNOWLEDGE LEVEL: Advanced Student
COMMENTS: Member of NJMA (Treasurer), NAMA,
MSA. Have been studying mushrooms since 1975.
Particularily interested in Tricholoma, in the strict sense.
Lead mushroom walk & talks at local nature centers;
mycological bibliophile. 11/98

NAME/LOCATION: Drew Pojedinec, Glen Gardner, New Jersey

E-MAIL: einstein@eclipse.net

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I was always interested in nature and growing plants. I began my mushroom cultivation due to my love for Reishi and Shiitake. I just kinda took it from there. 6/98

NAME/LOCATION: Jim Richards, Hackettstown, New Jersey

E-MAIL: jimrich@interactive.net

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have collected and eaten wild mushrooms for the past 20+ years; I am past president of the New Jersey Mycological Association. 11/98



Ohio

NAME/LOCATION: Walter John Bender, Rockbridge, Ohio

E-MAIL: benders@ohiohills.com

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I have hunted mushrooms for 20 years
with a little sucsess. My new interest is in cultivation
which I started last spring. I have 18 logs innoculated
waiting to see what happens! I would like to learn more
in that area. 11/98

NAME/LOCATION: David Bricker, Owensville (Clermont County), Ohio

E-MAIL: java@tso.cin.ix.net

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate COMMENTS: *Morel mushroom hunting in*

South/Southwest Ohio and Southeastern Indiana since

1970. Interested in botany and paleontology as well. 3/99 NAME/LOCATION: John Campbell, Nashport, Ohio

E-MAIL: jcaj@y-city.net

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Limited Experience COMMENTS: This is my fifth year as a mushroom hunter. Sure enjoy getting out into the woods and really finding some 'shrooms. A once a year delicacy to eat too. 11/98

NAME/LOCATION: **Donald F. Huber, Ottawa, Ohio** E-MAIL: *pheasant@bright.net*

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I've been hunting morels for 40 years. Also hunt hen of the woods, chanterelles, oysters and assorted other mushrooms. Hunt mainly in northwestern Ohio and Michigan. In my spare time I paint morelscapes, (landscapes containing morels). 3/99

NAME/LOCATION: Gilbert W. Jones, Ripley, Brown County, Ohio

E-MAIL: joneg0@chmcc.org

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I hunt mushrooms and have all my life. I
am 57 years old and would like to learn more about
growing mushrooms and the cost of getting started with a
small operation, because I will retire in about 5 years and
this would fit in with my gardening hobbys. 4/99

NAME/LOCATION: **Brenda S. Them, Columbus, Ohio** E-MAIL: *ednav2@aol.com*

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I've been hunting for about 10 years,

mostly in Ohio and Michigan. 5/99



Pennsylvania

NAME/LOCATION: Roger Chan Burnsworth, Fayette County, Pennsylvania

E-MAIL: cburnsworth@worldnet.att.net

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have been hunting mostly morel mushrooms for over twenty years and have gained some small knowledge of the beast in that time. We have four

types locally and have picked them from Feb. 7 to June 3. Send me an "E" and we can talk shrooms or maybe set up a hunt. 2/00

NAME/LOCATION: Pamela M. Coleman, Kennett Square, Pennsylvania

E-MAIL: acoledog@bellatlantic.net

INTEREST(S): Scientific Interest in Mycology -----KNOWLEDGE LEVEL: Qualified Expert Mycologist COMMENTS: I have a Ph.D. in Plant Pathology from the University of California, Davis. I am employed at Phillips Mushroom Farms, grower of specialty mushrooms. I have led forays for wild mushrooms. 11/98

NAME/LOCATION: George S. Harris 3rd., Pittsburgh, Pennsylvania

E-MAIL: duncan@3rdm.net

INTEREST(S): Interested in Edibles and Cultivation -----KNOWLEDGE LEVEL: Limited Experience COMMENTS: I love to hunt morels, but have not located any in this state. I have found them in va. this season I found slippery jacks, sulfer shelves and shaggy manes. I

am willing to share info. if I can getlocal morel or other

mushroom info. go ahead and e-mail me. 1/99

NAME/LOCATION: Charles Hudak, Slatington, Pennsylvania

E-MAIL: grizz0707@aol.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: Two years experience. 11/98

NAME/LOCATION: Wil Jones, Claysburg, Pennsylvania

E-MAIL: <u>btaylor@keyconn.net</u>

INTEREST(S): Primarily Interested in Edibles ----KNOWLEDGE LEVEL: Limited Experience COMMENTS: I like looking for the morels in south-central Pennsylvania and would be interested in sharing the knowledge of the region. 5/99

NAME/LOCATION: Pamela Kaminski, Pipersville, Pennsylvania

E-MAIL: pkaminski@erols.com

INTEREST(S): General Interest in Nature ----KNOWLEDGE LEVEL: Advanced Student

COMMENTS: I have been studying these fabulous fungi

for at least 25 years. I also enjoy photographing my finds, and always trying to figure them out! I like to do scientific studies, however ameteur they may be. I just like to hunt, eat, photograph and study. I have many photos in my portfolio. 4/00

NAME/LOCATION: **Karen R. Martin, Philipsburg Centre, Pennsylvania**

E-MAIL: pono@csrlink.net

INTEREST(S): Interested in Edibles and Cultivation ----KNOWLEDGE LEVEL: Experienced Student COMMENTS: Have gathered and eaten mushrooms for years. Can positively ID approximately 60. Recently purchasced a microscope to aid in identification. 1/00

NAME/LOCATION: Paul Masuda, Kennett Square, Pennsylvania

E-MAIL: psmasuda@aol.com

INTEREST(S): Scientific Interest in Mycology -----KNOWLEDGE LEVEL: Qualified Expert Mycologist COMMENTS: Ph.D. in Biotechnology at Tottori University, Japan, specializing in the breeding of Basidiomycetes, specifically Flammulina velutipes and Pholiota nameko. Cultivation experience with Shiitake, Maitake and Lion's mane. Specialty development manager at Phillips Mushroom Farms. 12/98

NAME/LOCATION: Suzzanne Nazar, Berwick, Pennsylvania

E-MAIL: <u>nazarsue@excite.com</u>

INTEREST(S): General Interest in Nature ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: Have spent 15 yrs. identifying plants and
collecting. I am moving on to mushrooms and have
several good books, but don't know others with my
interest. 2/99

NAME/LOCATION: Joseph Plageman, Berks County, Pennsylvania

E-MAIL: joenpaula@fast.net

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Advanced Student
COMMENTS: I am a commercial Agaricus grower
utilizing as close to organic methods as possible. My
family and I are amateur mushroom collectors and have a
very prolific morel patch on our property. I am willing to
share any information about either venture. 4/00

NAME/LOCATION: Mark Pompe, Russellton, Pennsylvania

E-MAIL: markpompe@hotmail.com

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE LEVEL: Experienced Student

COMMENTS: I guess I just can't pass by free food lying

on the ground. 9/99

NAME/LOCATION: Daniel J. Royse, University Park, Pennsylvania

E-MAIL: djr4@psu.edu

INTEREST(S): Scientific Interest in Mycology ---KNOWLEDGE LEVEL: Qualified Expert Mycologist
COMMENTS: Interested in genetics and cultivation of
edible mushrooms including Agaricus, shiitake,
Pleurotus, maitake, morels, enoki, hon-shimeji, truffles,
etc. Serve as organizer and chair of annual (June)
Specialty Mushroom Workshop at The Pennsylvania State
University, University Park, Pennsylvania. Ph.D., Plant
Pathology, University of Illinois, Urbana-Champaign,
Illinois. Present Position: Professor and Extension
Specialist, Department of Plant Pathology, The
Pennsylvania State University, University Park,
Pennsylvania. 11/98

NAME/LOCATION: Andrew Schrock, Johnstown, Pennsylvania

E-MAIL: aschrock@netscape.net

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I have been hunting mushrooms for about 5 years. I consider myself very lucky to live in an area abundant in edible species. I have found Morels, Honey Mushrooms, a variety of boletes, Chicken of the Woods, Sheepshead (Grifola frondosa), Cauliflower Mushroom, Oyster Mushrooms, and Chanterelles. The only problem I have is that most of the mushrooms I find have small white worms in them. 11/98

NAME/LOCATION: James Tunney, Pittsburgh, Pennsylvania

E-MAIL: jamestunney@hotmail.com

INTEREST(S): Interested in Edibles and Cultivation ----KNOWLEDGE LEVEL: Limited Experience COMMENTS: I have collected mushrooms for three years. I am interested in cultivation of shaggy parasols and identification of mycorrhizal species: boletes, *Trichlomas*, and *Lactarius*. 2/00

NAME/LOCATION: James Wack, Carnegie, Pennsylvania

E-MAIL: Jackwack5@aol.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I've been collecting edible mushrooms for the past 6 years, mostly in California. Last Fall in Pittsburgh, we found Blewits, Agaricus, Shaggy Mane, etc. The blewits were incredible. Would love to find morels this year. Would like to hear from anyone who has hunting suggestions and/or observations to trade. 6/98

NAME/LOCATION: Joseph Paul Wiercinski, Hermitage, Pennsylvania

E-MAIL: jwiercin@pgh.net

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: A 15-year mushroom hunter who has long relied on The Audubon Society Field Guide to North American Mushrooms, I have a passion for morels. My secondary favorites are blewits, sheepheads, chanterelles, maddeningly elusive black trumpets, meadow mushrooms, two-colored boletes and honey mushrooms. I have a large-capacity food dryer and often preserve mushrooms for later preparation using Jack Czarnecki's recipes and other interesting recipes wherever I find them. I would welcome the opportunity to trade mushrooming tales by e-mail and would consider joint hunts with other serious amateurs. 11/98



Virginia

NAME/LOCATION: Ralph ["Tim"] Leroy Childress, Jr., King George Co. (Fredericksburg area), Virginia

E-MAIL: <u>timantoi@crosslink.net</u>

INTEREST(S): General Interest in Nature ----KNOWLEDGE LEVEL: Limited Experience

COMMENTS: Interests: mycophagy, microscopy, fungal ecology. I'm fairly well-read, but have only one year field experience. So I agonize over such issues as "does this print qualify as 'rusty orange'?" I'm often in my woods or

Skyline looking for Morchella, Pleurotus, Laetiporus... 11/98

NAME/LOCATION: **Pete Doring, Reston, Virginia** E-MAIL: <u>psdoring@aol.com</u>

INTEREST(S): General Interest in Nature ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I ate Golden Chanterelles late summer
'97. Of course I'm interested in edibles. Identifying the
poison ones interests me to, if just for the sake of my wifes
paranoia. I'm interested in information about habitat and
season for the shrooms in the Potomac River area. Will
trade the site of a King Hell Chicken/Sulfer Shelf. 11/98

NAME/LOCATION: Chris J. Hogan, Rappahannock Co., Virginia

E-MAIL: chrisH@aol.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Am interested in all mushrooms, both edible and not. I live in a rural mountain area with lots of opportunities for learning. Can identify several kinds on sight (VERY careful with this process). Always thrilled to find something "new" or learn more about them. 6/98

NAME/LOCATION: Bill Johnson, Rappahannock, Virginia

E-MAIL: sillyme@shentel.net

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: Only 2 years into hunting for morels and I cant get enough. I seem to find them without a scientific reason as to why and where. 3/00

NAME/LOCATION: Eric Stedje-Larsen, Norfolk, Virginia

E-MAIL: <u>ericsl@hotmail.com</u>

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Limited Experience

COMMENTS: I love hunting mushroooms! I enjoy photographing, identifing, and eating them. I have what I would describe as an intermediate experience level and am always ready to learn more. 11/98



West Virginia

NAME/LOCATION: Denise E. Binion, Harrison

County, West Virginia

E-MAIL: dbinion@northnap.citynet.net

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Advanced Student

COMMENTS: General mycology, with specific interest in the Myxomycetes. Creator and administrator of the

Internet Guide to Myxomycetes

http://www.wvonline.com/myxo Member of the West Virginia Mycological Association and the Mycological Society of America. Also interested, but inexperienced in cultivation of edible mushrooms. 11/98

NAME/LOCATION: Joe Miller, Charleston, West Virginia

E-MAIL: <u>brightcloud@mciworld.com</u>

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Executive Secretary of the North American Mycological Association. 11/98



This site maintained by David W. Fischer, whose e-mail address is basidium@aol.com





is part of

00013331 Visitors to this page since 10 December 1997

Last updated on 11 September 2000





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"Mushroomers Online!" Directory Midwest Region, USA



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Illinois

NAME/LOCATION: Christine Bernacchi, Algonquin, Illinois

E-MAIL: <u>rux@msn.com</u>

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I am interested in meeting with someone who can identify and teach. Also I would like to find hunting places nearby. I've never had a morel and would like to try them. I'm a lover of mushrooms! 8/00

NAME/LOCATION: Sean F. Bradley, Chicago, Illinois

E-MAIL: queticoz@aol.com

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE

LEVEL: Advanced Student

COMMENTS: I am besides a collector, the editor of the Illinois Mycological Association's newsletter. I love to hunt for morels, chanterelles, honey, hen-of-the-woods, sulfur shelf, oysters, hedgehogs and many more. Professionally I am a chemist that has a secret interest to be the first person to synthesize alpha-amanitan. 10/98

NAME/LOCATION: A.J. Briel, Chicago, Illinois

E-MAIL: *morelmaniac@aol.com*

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Limited Experience

COMMENTS: I have been a mushroom forager for about 4 years now---mainly morels in spring, but just recently I have been fall mushrooming. 9/00

NAME/LOCATION: Judith Chapperon, Chicago, Illinois

E-MAIL: Judith517@aol.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Advanced Student

COMMENTS: On our first trip to the Loire Valley (1984) we pulled into Chateau Chambord parking lot. We passed a small forested area next to the Chateau. On the forest floor I found hundreds of Lepiota procera in varying stages of growth. It was breathtaking. 10/98

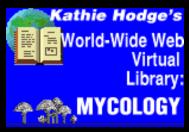
Edible Wild Mushrooms of North America

Mushrooms of Northeastern North America











PERFECTI

NAME/LOCATION: John Denk, Chicago, Illinois

E-MAIL: jpdenk@webtv.net

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE

LEVEL: Intermediate

COMMENTS: Primarily a mycophagist, however as I am interested in natural history in general, I'm also interested in mycology. I'm a member of the Illinois Mycological Association. I have been picking edibles for about 25 years. 11/98

NAME/LOCATION: Barbara Engh, Elgin, Kane County, Illinois E-MAIL: beengh@aol.com

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE

LEVEL: Intermediate

COMMENTS: I've been collecting for about 25 years, mostly on my own, although I did join IMA and NAMA for a while. My goal has been to identify at least one new mushroom a year. Last fall it was Agaricus rodmani and Hericium coralloides. I'd love to "talk mushroom" with fellow mycophiles. 3/99

NAME/LOCATION: Tim English, Danville, Illinois

E-MAIL: tenglish@danville.net

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have been hunting mushrooms since I was a kid spring and fall, mainly morels, long neckers, hen of the woods, elephant ears, and oysters. I have grown oysters. I am mainly interested in cultivation and identification. 8/00

NAME/LOCATION: Lowell Ioerger, Minonk, Illinios

E-MAIL: yegs@davesworld.net

INTEREST(S): General Interest in Nature ---- KNOWLEDGE LEVEL:

Intermediate

COMMENTS: I would like to try to raise morel mushrooms .. any info would be helpful... 8/99

NAME/LOCATION: Emil J. Kaderabek, River Grove, Illinois E-MAIL: *kaderific@worldnet.att.net*

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE

LEVEL: Limited Experience

COMMENTS: I only pick the mushrooms that I am familiar with from my childhood, although I see varieties of other possible choices. My interest is to expand the choices presently available to me. 10/99

NAME/LOCATION: Patrick R. Leacock, Chicago, Illinois E-MAIL: pleacock@fmnh.org

INTEREST(S): Scientific Interest in Mycology ---- KNOWLEDGE

LEVEL: Qualified Expert Mycologist

COMMENTS: Ph.D. in Plant Biology from University of Minnesota. Interests are the ecology, systematics, and biogeography of fungi. Specialties include the genus Lactarius and field studies of mushrooms and other macrofungi. Current research investigates fungal communities in relation to environmental and management concerns.

North American Mycological Association (NAMA)



(NOTE: MYKOWEB includes a directory of North American mushroom clubs)



Wes Stone's





Mycologists Online

Department of Botany, The Field Museum, 60605. www.fieldmuseum.org/research collections/botany/research fungi.htm.

3/00

NAME/LOCATION: Jeff Lindeen, Normal, Illinois State University, Illinois

E-MAIL: beanpie@mail.excite.com

INTEREST(S): Scientific Interest in Mycology ---- KNOWLEDGE

LEVEL: Experienced Student

COMMENTS: After taking a class in mycology at ISU I was captivated by both the biology and economics involved in mycology. In fact, I was so interested that I felt a career in mycology of some sorts would be both exciting and dynamic. I have class and field experience. 10/98

NAME/LOCATION: Ronald S. McMechan, Greenup, Cumberland Co., Illinois

E-MAIL: rsmcmechan@rrl.net

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE

LEVEL: Intermediate

COMMENTS: *Have hunted edible mushrooms for 50 years, mostly* morels, in Illinois mostly, from north to south and east to west. Also hunt in Tennessee and Kentucky. I love to hunt the greys, yellows, "leaf," "high hat," and black ones. They start in this part of Illinois about mid-April and last until about May 10. 6/98

NAME/LOCATION: Kris Moczkowski, Chicago, Illinois E-MAIL: pysie@earthlink.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: We are mushroom pickers from Chicago, but originally we are from Poland. We love forest and we love picking variety of mushrooms. We eat them fresh, dried and pickled. We are also thinking about setting up a commercial morel farm in the future. We welcome all information about mushrooms 11/98

NAME/LOCATION: Carla J. Molenkamp, Heyworth, Illinois E-MAIL: litlla1@aol.com

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE LEVEL: Limited Experience

COMMENTS: I enjoy mushrooming with a passion. I am a beginner in mushroom hunting, about 1-1/2 years. I would enjoy a mycophagists' chat room. I would like to see a question-and-answer column somewhere! I am looking for a pickling recipe specifically for "Hen of the Woods" mushrooms, 3/99

NAME/LOCATION: Tom & Vicky Nauman, Magnolia, Illinois E-MAIL: morel@ocslink.com

INTEREST(S): General Interest in Nature ---- KNOWLEDGE LEVEL: **Experienced Student**

COMMENTS: Our company is "Morel Mania." We have unique products for 'shroomers. We also host The Illinois State Morel Mushroom Hunting Championship the first Saturday each May. Our products include Morel DecoysTM and Shroom SticksTM. Snail Mail for



Something really fun:

Morchella ultima..._A New

Species of Morel!



free catalog to: Morel Mania, RR 1 - Box 42MO, Magnolia, Il 61336.

Phone: 309-364-3319. Fax: 309-364-2960. 11/98

NAME/LOCATION: George Parry, Manito, Illinois

E-MAIL: ParryHarley@AOL.COM

INTEREST(S): General Interest in Nature ---- KNOWLEDGE LEVEL:

Beginner

COMMENTS: --- 5/00

NAME/LOCATION: Dennis Rowe, Chicago, Illinois

E-MAIL: <u>drowe@paxclearing.com</u>

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE

LEVEL: Intermediate

COMMENTS: I have been collecting for three years, primarily morels, but I am also interested in chanterelles, boletes, oysters, and hen of the woods. I would like to contact others in my area. 4/99

NAME/LOCATION: Alf A Vretfors, Elgin, Kane County, Illinois

E-MAIL: <u>Swede_Alfie@Yahoo.com</u>

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: My main interest is in using mushrooms as a vegetable, or sidedish with my meals. I have often bought mushrooms from local stores and used them, but my friends tell me that "wild mushrooms" taste better. I want to check that out. 4/99

NAME/LOCATION: Ron Wheeler, Peoria, Illinois

E-MAIL: capn_jinks@hotmail.com

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE

LEVEL: Limited Experience

COMMENTS: I hunt morel mushrooms in my area. 6/98



Iowa

NAME/LOCATION: Kent Lewis, Glenwood, Iowa

E-MAIL: dlazlo@uswest.net

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have been collecting for several years. I started cultivation about 3 years ago on a small scale and am currently studying on my own with an aim towards commertial cultivation. I would appreciate any leads on info online or schools, resources, etc. in the southwest Iowa area. 5/99

NAME/LOCATION: Rich King, eastern Iowa

E-MAIL: RKing110@aol.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Have been hunting morels for about 15 years. Have read about and found many others that continue to inspire me to learn more. I have tried some cultivation kits with varying success, and hope

to grow some wine cap stropharia outside, close to my door. Would like to hear from other eastern Iowa/Western Illinois 'shroomers. 11/98

NAME/LOCATION: Tom Norlin, Hopkinton, Delaware County, Iowa

E-MAIL: tomnorlin@hotmail.com

INTEREST(S): Primarily Interested in Cultivation ---- KNOWLEDGE

LEVEL: Intermediate

COMMENTS: I am interested in cloning morel mushrooms and producing them in quantity outdoors but eventually indoors also. I have learned to produce morel spawn from specimens that I have collected. I have my own small lab. 5/00

NAME/LOCATION: Greg Smith, Des Moines, Iowa

E-MAIL: gasmith@uswest.net

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE

LEVEL: Intermediate

COMMENTS: I've been a hunter for many years and have attended some classes concerning the topic. 10/99



Kansas

NAME/LOCATION: Jody Funk, Liberty, Kansas

E-MAIL: makettle@midusa.net

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Limited Experience

COMMENTS: I grew up hunting the Timber or beefsteak mushroom, only to find several years ago that it has caused fatalities in some people! My grandfather brought from England the knowledge of the meadow mushroom or black mushroom which he taught his offspring how to identify. I have been gathering the for many years. I now also know the shaggy mane and morel. 11/98

NAME/LOCATION: Dan Hayes, Olathe, Johnson, Kansas

E-MAIL: bgbrothr6@aol.com

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE

LEVEL: Limited Experience

COMMENTS: I have been morel hunting for the last five years with some fair success. I would also be interested in hunting other edibles. 6/98

NAME/LOCATION: **William W. Henry, Overland Park, Kansas** E-MAIL: *Mycofile@worldnet.att.net*

INTEREST(S): General Interest in Nature ---- KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have a long time interst in mycology. Am a member of the Kaw Valley Mycology Society and a NAMA member for about ten years. With the exception of the last NAMA foray in California, I have attended all of the others since joining. I have met David Fischer in Vermont and I'm sure at other forays. Good hunting. 11/98

NAME/LOCATION: Benjamin Klein, Wichita, Kansas

E-MAIL: Bben51@aol.com

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE

LEVEL: Limited Experience

COMMENTS: My interest has been sparked by health needs. I have had great success with mushrooms being an important part of my

health plan. I have researched fairly extensively. 11/98

NAME/LOCATION: Ronald Meyers, Lawrence, Kansas

E-MAIL: pilott29@sunflower.com

INTEREST(S): Scientific Interest in Mycology ---- KNOWLEDGE

LEVEL: Intermediate

COMMENTS: I am newsletter editor for the Kaw Valley Mycological Association. I am interested in finding and identifying all types of mushrooms, edible or otherwise. I have a fairly good collection of photographs of Kansas mushrooms, and have developed a NAMA program "Mushrooms in Kansas" using slides from several club members. 11/98

NAME/LOCATION: LeRoy Paden, Horton, Kansas

E-MAIL: paden@midusa.net

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE

LEVEL: Advanced Student

COMMENTS: I hunt the morel mushrooms from March to July from Texas thru Minnesota and into 15 different states. Average about 1,000 lbs. a season and have done this for 40 years. 10/98

NAME/LOCATION: Travis Roark, Junction, Kansas

E-MAIL: ter69@yahoo.com

INTEREST(S): General Interest in Nature ---- KNOWLEDGE LEVEL:

Beginner

COMMENTS: I am a morel mushroom hunter; I love to deep-fry them, and bake them also. 4/99



Minnesota

NAME/LOCATION: Gregory Burns, Golden Valley, Minnesota

E-MAIL: gburns19@mail.idt.net

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Advanced Student

COMMENTS: I have grown morels, can't repeat it, what a mystery!

10/98

NAME/LOCATION: Jacqueline Cartier, Minneapolis, Minnesota

E-MAIL: Cartiermin@aol.com

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE

LEVEL: Beginner

COMMENTS: I took a course on morels and morel finding by a *University of Minnesota professor and went on one morel hunt. I'm* looking forward to joining local and regional forays this spring. 3/00 NAME/LOCATION: Rodney Eng, Minnesota

E-MAIL: reng@pclink.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: Grew up foraging with Dad for mushrooms. 10/98

NAME/LOCATION: Frederick E. Finch, Roseville, Ramsey,

Minnesota

E-MAIL: finch006@gold.tc.umn.edu

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Limited Experience

COMMENTS: I have purchased several home mushroom kits and have innoculated several different substances to produce mushroom growth. 10/98

NAME/LOCATION: Judy Johnson, Stillwater, Minnesota

E-MAIL: jjohn54899@aol.com

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE

LEVEL: Limited Experience

COMMENTS: My husband and I have hunted edible mushrooms for 10 years. We especially enjoy morel hunting because it is in the spring after a long winter. We also hunt chanterelles, hen of the woods, lobsters, boletes, and a few others. We have limited experience and subscribe to two mushroom publications to learn more. 10/98

NAME/LOCATION: Matt Rolfe, Minneapolis, Minnesota

E-MAIL: Catopiller@hotmail.com

INTEREST(S): Scientific Interest in Mycology ---- KNOWLEDGE

LEVEL: Limited Experience

COMMENTS: I have many interests in the fungal realm including cultivation and identification. I would like to find more folks in Minneapolis that have interests in the world of mycology. 11/98

NAME/LOCATION: Dan Schoeneman, Jordan, Minnesota

E-MAIL: <u>dschoene@stratishealth.org</u>

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Limited Experience

COMMENTS: Been hunting mushrooms since about 87. Love to hunt and eat common ones like Boletes, Hedgehogs, Lobsters etc... Have gotten into primitive cultivation/kits, culturing, etc... I basically like anything to do with mushrooms. 11/98



Missouri

NAME/LOCATION: Adrienne Black, Columbia, Missouri

E-MAIL: albb23@mizzou.edu

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Experienced Student

COMMENTS: I am an undergraduate in anthropology at the University of Missouri. My honor's thesis is an ethnography of morel mushroom hunting in rural mid-Missouri. I have accompanied many hunters and have done some hunting myself. It is wonderful and I am always looking for info. 12/99

NAME/LOCATION: Joel Critchlow, Hillsboro, Missouri

E-MAIL: coahcritch@hotmail.com

INTEREST(S): Scientific Interest in Mycology ---- KNOWLEDGE

LEVEL: Experienced Student

COMMENTS: I am a Biology instructor whose weakest area is probably mycology. I am trying to remedy that, however. I am currently culturing several species and hunt often. 4/00

NAME/LOCATION: Mike Harris, St. Louis, Missouri

E-MAIL: mharris@primary.net

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE

LEVEL: Experienced Student

COMMENTS: Primarily interested in Morels. Also enjoy Hen of the Woods, Puffballs, and Inky Caps. I am still at a level where I stay with the more easily identified mushrooms and always get someone with more experience to show me (in detail) how to identify a new mushroom before I'll try it. 11/98

NAME/LOCATION: Michael Rich, Scott City, Missouri

E-MAIL: rich107@clas.net

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Limited Experience

COMMENTS: I am an avid morel hunter and am familiar with most of the types that are native to my area. I am interested in indoor cultivation of gourmet mushrooms, mainly morels, but would like to look into other kinds also. I am just starting to learn. 11/98

NAME/LOCATION: Jim Wallen, Viburnum, Iron County, Missouri

E-MAIL: mycoman4@hotmail.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Limited Experience

COMMENTS: i am beginning to try to grow oyster, shiitake and lion's mane and would like advice on becoming commercial but also would like to work with anyone who enjoys these mushrooms. I have the books and am now beginning to get the equipment in. Would love advice or comments. Thanks. 3/99



Nebraska

NAME/LOCATION: Tom Swartley, Genoa, Nebraska

E-MAIL: trswart@megavision.com

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE

LEVEL: Beginner

COMMENTS: I am here to learn more about the thousands of edibles.

I think mushrooms are neat but it is "neater" to eat 'em. 10/98



North Dakota

NAME/LOCATION: Calvin Anderson, Enderlin, North Dakota

E-MAIL: calvin@corpcomm.net

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Limited Experience

COMMENTS: My interest lies mostly within the cultivation issues. Have successfully friuted several batches of Oyster Mushrooms and am in the prosess of trying Shaggy Manes. Also have done some wild foraging but only feel safe at this point with Morels and Shaggy Manes. Would like to find someone who lives in my general geographical area to share info with about wild foraging, and someone from anywhere to share cultivation info with. 11/98



South Dakota

NAME/LOCATION: Gary Stetler, Rapid City, Black Hills, South Dakota

E-MAIL: Glstetler@Inol.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Limited Experience

COMMENTS: Looking for someone in my general area to share experiences and help in identification of species. Have located nice outcrops of oysters, and some excellent eating puffballs. Want to learn cultivation and add to my list of edibles. 5/00



Wisconsin

NAME/LOCATION: Lisa Clark, Florence County, Wisconsin

E-MAIL: <u>cat@netnet.net</u>

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE

LEVEL: Limited Experience

COMMENTS: I've mushroomed in northern Wisconsin for the last 6 years. Would like to be able to identify a few more for variety. 10/98

NAME/LOCATION: Denny Davis, Hudson, Wisconsin

E-MAIL: drdavis@spacestar.net

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE

LEVEL: Limited Experience

COMMENTS: I grew up hunting morels in southern Illinois and am interested in continuing that effort in western Wisconsin. Please send me a list of all your known sites (hehe). 1/99

NAME/LOCATION: Jeff Donaghue, Mineral Point, Iowa County, Wisconsin

E-MAIL: brewpub@mhtc.net

INTEREST(S): General Interest in Nature ---- KNOWLEDGE LEVEL:

Experienced Student

COMMENTS: I've been mushrooming for about 18 years. Was a member of the Minnesota Mycological Society and NAMA for a long time. At the MMS, was vice president, foray organizer, wrote for the newsletter etc. I organized the 1988 NAMA foray which the MMS hosted in northern Minneaota. Was on the ID committee at the MMS. I own and operate a phase contrast microscope for microscopic identification. I've been away from things for a while and a little rusty but trying to find time to foray when the world isn't frozen. 11/98

NAME/LOCATION: Jeff Haas, Beloit, Wisconsin

E-MAIL: haasjt15@uwwvax.uww.edu

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE

LEVEL: Beginner

COMMENTS: Hunting mushrooms has always been part of our family and was passed down from my grandfather to my father. I am a 21-year-old college student who is following in my fathers footsteps. He cannot get around well anymore and I would like to make him proud... any help with Morel info I would love. 6/98

NAME/LOCATION: Steve Krawiec, Oshkosh, Wisconsin

E-MAIL: mkrawiec@vbe.com

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE

LEVEL: Intermediate

COMMENTS: Over the past four years I've been studying mushrooms and have hunted edible varieties from spring through fall in Northeast Wisconsin. 6/99

NAME/LOCATION: Steven G. Martinez, Almond, Portage County, Wisconsin

E-MAIL: *imaginx2@uniontel.net*

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I was finally introduced to wild mushroom picking here in central Wisconsin. I would like to get accurate pictures and descriptions of what is edible here in the Stevens Point area. Also, I would like to grow wild edible mushrooms indoors. 2/00

NAME/LOCATION: Beth Miller, Janesville, Wisconsin

E-MAIL: bethmill@ticon.net

INTEREST(S): General Interest in Nature ---- KNOWLEDGE LEVEL:

Beginner

NAME/LOCATION: Pamela Nelson, Oshkosh, Wisconsin

E-MAIL: pln888@aol.com

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE

LEVEL: Beginner

COMMENTS: Just strarting to learn and have been reading a lot of books. I did go out with an experienced friend of ours from Redgranite. We did find some morels. 9/99

NAME/LOCATION: Scott S. Osborne, Marshfield, Wisconsin

E-MAIL: sosborne@midstate.tec.wi.us

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE

LEVEL: Experienced Student

COMMENTS: I am an instructor of edible/inedible mushrooms at Mid-State Technical College. 9/00

NAME/LOCATION: **Barbara J. Sather, Orfordville, Wisconsin** E-MAIL: <u>BSather725@AOL.com</u>

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE

LEVEL: Beginner

COMMENTS: I am interested in just general information. I enjoy picking morels and want to know more about them. I know what they look like and I do fix them a couple of different ways. I would find any information useful. Thank you. 11/98

NAME/LOCATION: **Peter L. Vachuska**, **West Bend**, **Wisconsin** E-MAIL: *pvachusk@uwc.edu*

INTEREST(S): Scientific Interest in Mycology ---- KNOWLEDGE LEVEL: Experienced Student

COMMENTS: Lately I've been trying to learn the genus Inocybe in Wisconsin. My interests are so wide that I'm not very knowledgeable in any one area. I have been studying fungi for about 20 years, sometimes casually and sometimes not. I also maintain the Wisconsin Mycological Society's Website at

http://www.geocities.com/Yosemite/Trails/7331/index.html 12/98

NAME/LOCATION: William A. Weiler, Rusk County, Wisconsin E-MAIL: cen18507@centurytel.net

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Experienced Student

COMMENTS: I have collected wild edible mushrooms for over 40 years. After retirement in northwest Wisconsin---an excellent mushrooming area---I decided to try my hand at cultivation. I cultivate Pleurotus and Stropharia rugoso-annulata. I have a Ph.D. in Bacteriology so technical terminology is familiar to me. 1/00

NAME/LOCATION: **Amy Jo Yuds, Waupun, Wisconsin** E-MAIL: *amynita@yahoo.com*

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE

LEVEL: Experienced Student

COMMENTS: Have hunted and studied mushrooms for about twenty years, studied under personal mentor for eleven years. Hunting has been mostly in the Wisconsin area. 9/99



This site maintained by David W. Fischer, whose e-mail address is basidium@aol.com





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Marvelous Mushroom Homepage

"Mushroomers Online!" Directory Pacific Northwest, USA



Oregon -- Washington



Oregon

NAME/LOCATION: Honora Bright Aere, Burnt Woods, Oregon

INTEREST(S): Interested in Edibles and Cultivation ----

E-MAIL: <u>Mycology2@aol.com</u>

KNOWLEDGE LEVEL: Experienced Student COMMENTS: Is it an obsession? There is nothing about searching for, identifying, preparing and eating mushrooms that does not please me, except for trying to key things out. I'd like to meet fellow enthusiasts for forays into new fields; I don't expect you to show me your patches and I sure as heck

NAME/LOCATION: John Arbeeny, Lakewood, Washington

E-MAIL: <u>arbeenjo@blarg.net</u>

won't show you mine. 10/98

INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: I enjoy edible mushroom hunting during fall

deer and elk seasons in Western Washington. Best find this year: three cauliflower mushrooms weighing about 40 pounds combined! 12/00

NAME/LOCATION: **Ian Brandon, Portland, Oregon** E-MAIL: gbrando@pacifier.com

INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: I work for Peak Forest Fruit, in Portland
Oregon. This company buys and sells wild mushrooms. We
are rather unique because we are a buyer in the field, a
wholesaler, and a retailer. We sell mushrooms at farmers

markets and also to local restaurants. I would like more

Edible Wild Mushrooms of North America A Field-to-Kitchen Guide

Mushrooms of Northeastern North America









information on harvest areas, connect with pickers worldwide or just chat about mushrooms. Send me your favorite mushroom story or recipe and I might print it in my newsletter. I LOVE mushrooms!

NAME/LOCATION: Donna Gray-Davis, Hood River, Oregon

E-MAIL: donnagd@linkport.com

INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: Dr. Edmundson, who was an expert
mycologist and our family doctor until his heart failure at 87,
for years inspected and classified the mushrooms harvested
by Shizue and me, while his wife Mary and I cleaned them.
Dr. Edmundson gave me safety, joy in the hunt, expertise for
our area. The Columbia River Gorge offers rich stores.
Cabbage mushrooms, chanterelles, Japanese pine, morels,
and shaggy manes are representative of the mushrooms we
enjoy here. 10 December 1997

NAME/LOCATION: Jerry Haugen, Klamath Falls, Oregon

E-MAIL: jerry@mushroomcompany.com

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Advanced Student

COMMENTS: Publisher of the monthly Mushroom Growers' Newsletter since 1992. Formerly partner in commercial production of oyster mushrooms. 4/99

NAME/LOCATION: James Michael Healy, Roseburg, Oregon

E-MAIL: <u>jmichael@mcsi.net</u>

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Retired outdoorsman who had collected a variety of mushrooms after taking classes 15 years ago. Mostly after edibles, but can't help but find interest in everything else. Live in an unbelievable chanterelle area. I have collected some mushrooms considered "rare." 10/98

NAME/LOCATION: Marko Mikulich, Drain, Oregon

E-MAIL: marko@erdc.com

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I'm interested in toxic mushrooms and their look-alikes. I've developed an interactive computer-based instructional program called the "MUSHROOM HUNT!". You can see a description of it at my web site: (



No one knows
MUSHROOM
CULTIVATION
like
Paul Stamets'
FUNGI
PERFECTI

North American Mycological Association (NAMA)



(NOTE: MYKOWEB includes a directory of North American mushroom clubs)



Wes Stone's

"A Short
'Shroom
Primer"



http://www.erdc.com/mushroom.html). I'm interested in meeting people from this area who are interested in forays. I live in the forest, and the mushrooming is great!! 12/98

NAME/LOCATION: **Phoenix Rady, Molalla, Oregon** E-MAIL: *phoenix@rady.com*

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I have been reading some books on mushrooming including, "All That The Rain Promises And More..." A really awesome field resource. I have always loved cooking with mushrooms and have avidly wildcrafted berries, nuts and more for years. I guess this is just a natural progression. 10/98

NAME/LOCATION: John Rickert, Williams, Josephine County, Oregon

E-MAIL: jrickert@alpro.net

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: My primary interests are with morels, Shaggy Parasols, chanterelles and boletes. I am in a large mountain basin and the hunting is great.

NAME/LOCATION: **Maggie Rogers, Portland, Oregon** E-MAIL: rogersmm@aol.com

INTEREST(S): Scientific Interest in Mycology ---KNOWLEDGE LEVEL: Advanced Student
COMMENTS: I pick, search, write about, edit Mushroom
the Journal with Don Coombs, belong to Oregon
Mycological Society and other regionals, to NAMA, MSA
(associate), and British Mycological Society. Keeping
mushroomers in touch with each other... and am Fungal
Cave Books, putting old books with new owners. 4/99

NAME/LOCATION: **Wes Stone, Portland, Oregon** E-MAIL: <u>wstone@lclark.edu</u>

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I forage for mushrooms in the forests of Western Oregon. My Forager Home Page, which contains personal foray reports and introductory information on the recreational gathering of wild foods, is at: http://www.lclark.edu/~wstone/stuff/forager.html

NAME/LOCATION: **Randall Wayne**, **Eugene**, **Oregon** E-MAIL: *RushWayne*@aol.com

INTEREST(S): Interested in Edibles and Cultivation ----



Mycologists Online



Something really fun: Morchella ultima... A New **Species of Morel!**



KNOWLEDGE LEVEL: Qualified Expert Mycologist* COMMENTS: *Inventor of method for using hydrogen* peroxide to prevent contamination in all phases of gourmet mushroom growing. Author of instruction manual on same topic. Maintain related website at http://members.aol.com/RushWayne/Perox_Mushrooms.html.

NAME/LOCATION: Daniel B. Wheeler, Portland, **Oregon**

* -- Mycology expertise limited to this area. 10/98

E-MAIL: <u>dwheeler@teleport.com</u>

INTEREST(S): Primarily Interested in Cultivation ----KNOWLEDGE LEVEL: Experienced Student COMMENTS: Over the past 15 years, I have cultivated at least 40 species of fungi, including: morels, chanterelles, truffles, shiitake, Rhizopogons, Sclerodermas, Pleurotus, Flammulina, Pluteus, Ganoderma, etc. I am primarily interested in A: growing trees for long-term production; B. showing how fungi are more valuable than trees. I am past president of the North American Truffling Society, organizer of the Portland Chapter of NATS, and past president of the Oregon Mycological Society. I have been involved with cultivation experiments on tree farms, with growing fungi on logs, and have been accepted as an expert in truffles by the Clackamas County Court, Oregon. I have collected approximately 120 different truffle species in the last 10 years, some 20 of which are species novum.

NAME/LOCATION: Jeff Wilson, Mapleton, Oregon E-MAIL: wilsonl@presys.com

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I enjoy collection and cultivation of Maitale. Ling Chee, Lions Mane and others. I am planning on doing this exclusively in the near future.

NAME/LOCATION: Ronald C. Wright Sr., Gearhart, **Oregon**

E-MAIL: rwright@pacifier.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have some experience of sucessful cultivation of Shiitake on alder sawdust. I live in an ideal

area for many species. 4/99



Washington

NAME/LOCATION: Eric Bergman, Kelso, Washington State

E-MAIL: cyberg@cetnet.net

INTEREST(S): Primarily Interested in Edibles ----KNOWLEDGE LEVEL: Limited Experience

COMMENTS: I have been picking chanterelles and would

like to find some more edibles in the area. 10/00

NAME/LOCATION: Michael Carey, Redmond, Washington

E-MAIL: mikeca@concentric.net

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Limited Experience

COMMENTS: I am interested in collection and cultivation of various species of mushrooms. I am researching the possiblity of growing Oyster and Shitake mushrooms and selling them. I would also like to do more field collection and would welcome others to go with me on field trips.

NAME/LOCATION: Vicki DeBoer, Olympia, Washington

E-MAIL: <u>Vdeboer@aol.com</u>

INTEREST(S): General Interest in Nature ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: My lifelong interest in fungi has had a
marvelous playing field, for the last 30 years, in the high
school biology classroom. With retirement very close at
hand, I will soon have unlimited time to pursue fungal
foraging! 10/98

NAME/LOCATION: Brian E. Dunn, Quilcene / Olympic Peninsula, Washington

E-MAIL: brianedunn@aol.com

INTEREST(S): General Interest in Nature ----KNOWLEDGE LEVEL: Limited Experience

COMMENTS: My primary interest is gathering chanterelles, king boletes, and other easily identified choice edibles for the table. I'm interested in other wild edibles, as well. Scoping out potential collecting areas is the perfect excuse for enjoying the beauty and solitude of nature. I'm most familiar with the Northeast Olympic Peninsula area. 2/00

NAME/LOCATION: **Debbie Gephart, Vancouver, Washington**

E-MAIL: <u>debbieg@keysandschulerhomes.com</u>
INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Experienced Student

COMMENTS: Bolete hunting tips for southwest Washington

especially Kings. 4/99

NAME/LOCATION: Deanne Huntley, Olympia,

Washington

E-MAIL: mhunt37950@aol.com

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Beginner

NAME/LOCATION: Richard J. Kinsey, Vancouver

Clark, Washington

E-MAIL: rkinsey@pacifier.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Limited Experience COMMENTS: *Cultivation of Genus Morel*. 5/99

NAME/LOCATION: Gordon Knutson, Eastern

Washington, Washington

E-MAIL: gmartinn@owt.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Have done lots of hunting on Oregon coast, and Eastern Washington-for edibles. Been doing it for about 10 years. Have read books on subject very carefully. Goofed once, and almost ate a poison one-but never again.

NAME/LOCATION: Deanna Lickey, Friday Harbor, Washington

Washington

E-MAIL: *lickey@fhl.washington.edu*

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Advanced Student

COMMENTS: Current interests: Microscopic

characteristics and autoflourescence in Inocybe species, checklist of the mushrooms of the San Juan Islands, and photomicroscopy of fungi. I have taught community college classes on mushroom identification and mushroom toxins.

NAME/LOCATION: Dale Lyman, Everett, Washington

E-MAIL: wirenut593@aol.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I am a beginner in all senses of the word. 1

Dec. 1997

NAME/LOCATION: Igor Malcevski, Snohomish,

Snohomish County, Washington

E-MAIL: igor@premier1.net

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Experienced Student

COMMENTS: As editor of Snohomish County Mycological Society's Newsletter and a 15-year member I get involved with all aspects of our Society. I enjoy the outdoors, especially when the fungi are on display. 4/99

P>NAME/LOCATION: Brian McNett, Bremerton, Washington

E-MAIL: bmcnett@linknet.kitsap.lib.wa.us

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Experienced Student

COMMENTS: I've picked mushrooms since the age of 3, and have been a member in good standing of the Pacific Northwest Key Council for the past two years (for those who don't know, the Key Council is a group of amateur and professional mycologists who get together twice a year, and work to create identification keys for Northwest mushroom species).

NAME/LOCATION: David Oestreich, Richland, Washington

E-MAIL: davoest@yahoo.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Have been hunting mushrooms and other wild edibles for over 50 years in a number of different states. Interested in swapping information and possible joint forays. Interested in possible formation of mushroom club in Richland area. 10/99

NAME/LOCATION: Drew Parker, Metaline Falls, Washington

E-MAIL: dparker@iomet.com

INTEREST(S): General Interest in Nature ----KNOWLEDGE LEVEL: Experienced Student

COMMENTS: Mycology has been a consuming interest of mine since about 1975. Though I began this interest innocently enough, to have a focus during my excursions into the mountains, I have come to regard the fungi with almost mystical fascination. I'm currently interested in microscopy, taxonomy, myco-landscaping, making mushroom art, and having a wonderful time collecting in the wild with others of like mind.

NAME/LOCATION: Fred M. Rhoades, Bellingham, Whatcom County, Washington

E-MAIL: fredr@cc.wwu.edu

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Qualified Expert Mycologist COMMENTS: Broad interests in the natural history of all fungi with specific interests in the ecology of fungi, particularly that of lichens and mushroom-forming basidiomycetes. Author of PC-TAXON, a synoptic key building program for DOS PCs. Teach a variety of field-based seminars in the northwestern United States through local nature institutes. 10/98

NAME/LOCATION: Matthew Schwartz, Bothell, Washington

E-MAIL: ss3643@gte.net

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I am basically interested in photographing mushrooms. I have an interest in nature, which is my primary photographic subject. Although I don't know much about the science, I still enjoy trying to identify and beautify these fungi in my photos. 10/98

NAME/LOCATION: **Lyle Schweigert, Skagit, Washington** E-MAIL: *OffrvrII*@ *aol.com*

INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I've picked chanterelles and morels for 20
years in northwest Washington. I want to know more about
other species, especially boletes and Russula. 11/99

NAME/LOCATION: Carol Shih, Seattle, Washington

E-MAIL: cshih@accessone.com

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: Just began my interest in fungi 3 months ago, and would like to know more, primarily edible and medicinal. Would welcome e-mail from people in greater Seattle area who would like to plan exploratory expeditions to hunt for them together. 10/99

NAME/LOCATION: **Donald Allen Spurgeon, Port Orchard, Washington**

E-MAIL: KomodoDragon@worldnet.att.net

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: My interest are both scientific and culinary. I have degrees in Physics and Mathematics. I hope to add amateur mycologist to my list of hobbies. 10/00

NAME/LOCATION: Paul Stamets, Olympia, Washington

E-MAIL: <u>mycomedia@aol.com</u>

INTEREST(S): Primarily Interested in Cultivation --KNOWLEDGE LEVEL: Qualified Expert Mycologist
COMMENTS: Owner of Fungi Perfecti---a cutting-edge,
environmentally friendly company offering kits, cultures and
technologies for the cultivation of edible and medicinal
mushrooms. We are a Certified Organic mushroom farm,
mycological research facility, and mail-order company.
Mail: P.O. Box 7634, Olympia, WA 98507, USA. Phone:
(800) 780 9126. Fax: (360) 426 9377. URL:
http://www.fungi.com

NAME/LOCATION: Eric Swisher, Bellingham, Washington

E-MAIL: orpheus@cio.net

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I am a member of SCMS (Everett) and NMA
(Bellingham). I have always loved picking mushrooms.
Something about gathering their firm foodliness in the cool
dampness of the forest triggers a primal hunter-gatherer
instinct which I really enjoy. I am also interested in

NAME/LOCATION: Edgar A. Tieman, Graham, Washington

E-MAIL: wa235@earthlink.net

mushroom cultivation, 6/98

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I would like to be able to identify and grow. A mushroom garden would look better than a flower garden. 11/00

NAME/LOCATION: **Deborah K. van der Ley, Vancouver, Washington**

E-MAIL: <u>pywacket@uswest.net</u>

INTEREST(S): Primarily Interested in Edibles ---- KNOWLEDGE LEVEL: Limited Experience

COMMENTS: Know enough that if there's a shadow of a doubt, don't eat it. Took a course from an expert mycologist. Have done spore print ID. Seven years foraging in the Pacific Northwest. 4/99

NAME/LOCATION: Doug Ward, Seattle, Washington

E-MAIL: mushrrrm@aol.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Experienced Student COMMENTS: Interests: The search for edibles in Washington, Idaho & Oregon. Cultivation of edibles,

primarily Morchella and Lepiota rachodes. Other Mycological societies. Long standing member of Puget Sound Mycological Society.



This site maintained by David W. Fischer, whose e-mail address is basidium@aol.com



00008706 Visitors to this page since 10 December 1997

Last updated on 22 December 2000







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HUNGARY

ITALY

MACEDONIA

MOLDOVA

NORWAY

PORTUGAL

ROMANIA

RUSSIA

Edible Wild Mushrooms of North America A Field-to-Kitchen Guide

Mushrooms of Northeastern North America









SCOTLAND

SLOVAK REPUBLIC

SPAIN

SWEDEN

TURKEY

UNITED KINGDOM

YUGOSLAVIA



AUSTRIA

NAME/LOCATION: **Dr. Ingo Broeg, 6700 Bludenz, Austria**

E-MAIL: ife.@vrz.net

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Intermediate

NAME/LOCATION: Hochreiter Klaus, Linz, Austria

E-MAIL: hochreiterklaus@yline.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Experienced Student

COMMENTS: Decompose straw for animal feed growing edible mushrooms under low level sterile conditions to lower the energy costs in shiitake produktion. 3/00



BELGIUM

NAME/LOCATION: Vandecasteele Emile, Onhaye, Belgium

E-MAIL: *emile.vdc@skynet.be*

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Wild mushroom photography --- interested in spectacular species in Europe. 5/99

NAME/LOCATION: Bourdeaux Quentin, Gembloux,

BELGIUM

E-MAIL: bourdeaux@fsagx.ac.be



No one knows
MUSHROOM
CULTIVATION
like
Paul Stamets'
FUNGI
PERFECTI

North American Mycological Association (NAMA)



(NOTE: MYKOWEB includes a directory of North American mushroom clubs)



Wes Stone's
"A Short
'Shroom
Primer"

INTEREST(S): Interested in Edibles and Cultivation ----KNOWLEDGE LEVEL: Experienced Student COMMENTS: I'm essentially studying African tropical edible wild mushrooms. Last year, I have prospected the Copperbelt Province, in Zambia. With Mr. Buyck, an international Expert for African mushrooms (Director of Laboratoire de Cryptogamie, Museum National d'Histoire Naturelle, Paris), we have described more or less 50 edible species. The key-words of my report are: inventory, ecology, phenology, food value and ethnomycology (socio-economical aspects). I'm working in the University of Gembloux (Laboratoire d'Ecologie) and we have developed a project concerning mushrooms. Now, I'm analysing aromas on different edible species (Cantharellus spp., Lactarius spp., etc.). I would like to also study Termitomyces spp.



BOSNIA-HERZEGOVINA

NAME/LOCATION: Mladen Lonèar, Mostar,

Bosnia-Herzegovina

E-MAIL: <u>meditrad@hpt.net.ba</u>

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: --- 4/00



CZECH REPUBLIC

NAME/LOCATION: Mirek Junek, Usti nad Orlici, Czech republic

E-MAIL: mirek.junek@worldonline.cz

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Fungi taxonomy, PC as a tool for determining of fungi and collecting information about fungi, photographing and scanning of fungi and last but not least, eating tasty mushrooms. 11/00

ot teast, eating tasty mushrooms. 11/00



CROATIA





Mycologists Online



Something really fun:

Morchella ultima... A New

Species of Morel!



NAME/LOCATION: Zlatko Ademovic dipl. oec., Split, Croatia

E-MAIL: tekmma@st.tel.hr

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Experienced Student

COMMENTS: My experiences and experiments are to the area of liquid mycelium. Procedure of quick growth primordia. Agocybe aegerita, Ganoderma lucidum,

Lentinula edodes. -- 10 December 1997

NAME/LOCATION: Ivica Hrncic, Zagreb, Croatia

E-MAIL: Ivica_Hrncic@geocities.com

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I'm just about to start cultivation of shiitake. Any advice will be more than welcome.

NAME/LOCATION: Denis Ivancic,

Pazin, Croatia, 52000, Croatia

E-MAIL: findi@pu.tel.hr

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: My interest is in truffles. 9/99

NAME/LOCATION: Zeljko Kuktic, Virovitica,

Croatia

E-MAIL: <u>zeljko.kuktic@viro.tel.hr</u>

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I'm just start cultivation of shiitake. Any

advice will be welcome. Thanks. 9/00

NAME/LOCATION: Drago Majer, Nasice, Croatia

E-MAIL: <u>dragutin.majer@po.tel.hr</u>

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Experienced Student

COMMENTS: Especially interested in Boletus spp., public exibitions of mushrooms, photography and lectures

on local mushrooms. 11/00

NAME/LOCATION: Ervin Raguzin, Rijeka, Croatia

E-MAIL: ervin.raguzin@ri.tel.hr

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Experienced Student COMMENTS: *Photographing wild mushrooms*;

mushroom books.

NAME/LOCATION: Srdjan Selendic, Zagreb, Croatia

E-MAIL: <u>sselendi@bbm.hr</u>

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Advanced Student

COMMENTS: I am growing Pleurotus and Lentinula from my own spawn on almost commercial scale. 6/98



DENMARK

NAME/LOCATION: Gabor Fabricius, Copenhagen, Denmark E-MAIL: fabricius@euroconnect.dk

INTEREST(S): Interested in Edibles and Cultivation -----KNOWLEDGE LEVEL: Intermediate COMMENTS: Since childhood, I was gathering mushrooms. My father was a mushroom fan, a pharmacist Ph.D., and he taught me. I spent 20 years in Japan, where mushroom growing and cooking is an ancient art.



FINLAND

NAME/LOCATION: Mauri Lahti, Hämeenlinna, Finland

E-MAIL: Mauri.Lahti@ktaa.htk.fi

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Experienced Student COMMENTS: I'm a teacher and know good methods to teach fungies and toadstools to children and adults. I'm interested in everything that's happening with this area. Mail me if you want something from Finland.

NAME/LOCATION: Juha Ylisiurua, Helsinki, Europe, Finland

E-MAIL: juha.ylisiurua@helsinki.fi

INTEREST(S): General Interest in Nature ----KNOWLEDGE LEVEL: Intermediate



FRANCE

NAME/LOCATION: Bernard Laevens, Meteren, France

E-MAIL: *P.tuber-regium@wanadoo.fr*

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Advanced Student

COMMENTS: I am primarly interested in Hypsizygus ulmarius, Hericium erinaceus, Pleurotus species, shiitake. I am starting a mushroom farm soon. I have also an strong interest in Morchella cultivation, and the use of agricultural wastes for cultivation. 4/99

NAME/LOCATION: Arnould Charles Raphaël, Cagnes sur mer, Alpes Maritimes, France

E-MAIL: fungi@club-internet.fr

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Advanced Student

COMMENTS: Interested in alpine and Mediterranean fungi---author of CD-ROM on Mediterranean fungi. 8/99

NAME/LOCATION: Jean Studer, Paris, France

E-MAIL: jean.studer@wanadoo.fr

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I'm a member of mushroomers in France. I'm particulary interested in mushroom photography and mushroom cooking. If you contact me on these subjects, I will answer. 10/98

NAME/LOCATION: Bruce Henry Youll, Cagnes sur mer, France

E-MAIL: bruceyo@atsat.com

INTEREST(S): General Interest in Nature ----KNOWLEDGE LEVEL: Limited Experience

COMMENTS: I live in the South of France, and where I live I have found many species which are difficult to identify exactly. I would like to send photos to someone by email to help in my study in identifying species which are often not quite the same as ones which are in books. 10/99



GERMANY

NAME/LOCATION: Vivien Bedregal Calderón, Kiel,

Schleswig-Holstein, Germany

E-MAIL: <u>kieler.pilzfreunde@web.de</u>

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Experienced Student COMMENTS: I'm interested in all kinds of mushrooms. Searching for people who know about mushrooms of the rainforest or South America. 3/00

NAME/LOCATION: **Dr. Yasser Dergham, 47800 Krefeld, Germany**

E-MAIL: mykomax@t-online.de

INTEREST(S): Interested in Edibles and Cultivation ----KNOWLEDGE LEVEL: Qualified Expert Mycologist (Cultivation)

COMMENTS: I have a Ph.D. in mushroom cultivation especially in Agaricus, Pleurotus and Lentinulla. My work is in research and consulting by MykoMax Ltd. 7/00

NAME/LOCATION: Andreas Gminder, Stuttgart, Germany

E-MAIL: agminder@stuttgart.netsurf.de

INTEREST(S): Scientific Interest in Mycology ---KNOWLEDGE LEVEL: Qualified Expert Mycologist
COMMENTS: Since 3-4 years I started to investigate
Mollisia sensu latu (Dermateaceae, inoperculate
Ascomycetes). Some results are published yet in "Z.
Mykol.". Also a paper about Limacella in the same
journal. For continuing the investigations in Mollisia
sensu latu. I would very much like to obtain material from
several parts of the world and get in contact with people
having the same interests. I'm member of the "DGfM" and
the "Verein d. Pilzfreunde Stuttgart" and I'm co-editor of
their journal "Südwestdeutsche Pilzrundschau (SPR)." 8
Feb. 1998

NAME/LOCATION: Ziegler Thomas, D-97828 Marktheidenfeld, Germany

E-MAIL: Biologische.Pilze@t-online.de

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: Small organic mushroom farm in Germany, developing and breeding strains, substrates and mushrooms, 6/98



GREECE

NAME/LOCATION: Konstantinos Bouropoulos, Aghios Stephanos, Greece

E-MAIL: kobour@compulink.gr

INTEREST(S): Primarily Interested in Cultivation ---KNOWLEDGE LEVEL: Advanced Student
COMMENTS: I am a chemical process engineer (ASAE
member) living in Greece. I am considering to establish a
specialty mushroom farm near Athens. Over the last two
years I've been studying mushrooms and mycology from
many textbooks like Paul Stamets' "Growing Gourmet &
Medicinal Mushrooms" and "Mushroom Cultivator",
Peter Oei's "Mushroom Cultivation", Paul Przybylowicz
& John Donogue's "Shiitake Growers Handbook" and
many others. I cultivated shiitake mushrooms indoors
using sterilized sawdust and spawn from "Fungi
Perfecti". I am interested in shiitake and oyster
mushroom cultivating techniques on pasteurized or
sterilized substrates.

NAME/LOCATION: Panos Diamantopoulos, Kastoria, Greece, West Macedonia in Greece

E-MAIL: <u>deya-kast@otenet.gr</u>

INTEREST(S): Scientific Interest in Mycology ---KNOWLEDGE LEVEL: Advanced Student
COMMENTS: My hobby is Funghi. I learned about them
from my friend John Sitilidis, more than fifty edible
species and over fifty poisonous or inedible. Everyone
from Greece, can send an E-mail for exchange our
experiences or visit us in Kastoria, to go together for
hunting mushrooms. 3/99

NAME/LOCATION: Sitilidis Ioannis, Kastoria, Greece, West Macedonia in Greece

E-MAIL: <u>deya-kast@otenet.gr</u>

INTEREST(S): General Interest in Nature ----KNOWLEDGE LEVEL: Advanced Student COMMENTS: *I am interested in fungi, butterflies and*

wildflowers over 30 years. 4/99

NAME/LOCATION: Angelos Papadimitriou, Xanthi, Greece

E-MAIL: xanangel@otenet.gr

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: This is an update to invite people to visit my myco page at

http://members.xoom.com/XanXan/,where they can see some fungi photos and help me identify some. 11/99

NAME/LOCATION: Giorgos Papadopoulos,

Irakleio/Crete, Greece E-MAIL: *gpapad@usa.net*

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I love mushrooms and I would like to get in touch with experienced people, especially from Greece. 4/99

NAME/LOCATION: Dinos Stoyias, Thessalonike, Greece

E-MAIL: dinsto@compulink.gr

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner



HOLLAND/THE NETHERLANDS

NAME/LOCATION: John Kap, Schiedam, The Netherlands

E-MAIL: j.kap@bk.tudelft.nl

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I like to photograph mushrooms, but I

want to know more about them.

http://www.bk.tudelft.nl/users/kap/internet 10/98

NAME/LOCATION: Peter Overeem, Zeewolde, Holland

E-MAIL: <u>0overeem02@zeewolde.flnet.nl</u>

INTEREST(S): Primarily Interested in Edibles ----KNOWLEDGE LEVEL: Limited Experience

COMMENTS: I am trying to set up small import and export business of edible mushrooms, especially the Shii-take, oyster and Chanterelle mushrooms. We have a chain of growers in Serbia, who grow first class of the above mushrooms. At this moment the above mushrooms are very pricy, and in order to let a greater amount of people enjoy these mushrooms, we are able to offer them at lower market prices. If you are interested in experiencing the great taste of these specific mushrooms, please send me an e-mail.

NAME/LOCATION: Lou Vermeer, Noord Holland, The Netherlands

E-MAIL: paddo@elessar.demon.nl

INTEREST(S): General Interest in Nature ----KNOWLEDGE LEVEL: Limited Experience

COMMENTS: My site contains most of the photographs (about 100) I have made of mushrooms. I took most pictures in The Netherlands.

http://www.elessar.demon.nl/imgs/paddos/12/00

NAME/LOCATION: Maarten Vissinga, Utrecht, The Netherlands

E-MAIL: ingeborg.j@worldonline.nl

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I am thinking of starting experiments with

cultivating different kinds of mushrooms. 4/99



HUNGARY

NAME/LOCATION: Gabor Fabricius, Budapest.Naphegyutca 25., Hungary

E-MAIL: fabriciu@starkingnet.hu

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

NAME/LOCATION: Repasi Gabor, MISKOLC Kiss tabornok u.6., Hungary

E-MAIL: <u>repasi44@matavnet.hu</u>

INTEREST(S): Interested in Edibles and Cultivation ---- KNOWLEDGE LEVEL: Qualified Expert Mycologist COMMENTS: *My hobby is fungi. I am a government mycologist.* 3/99



ITALY

NAME/LOCATION: Andrea Archi, Faenza, Italy

E-MAIL: aarchi@planetall.com

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

NAME/LOCATION: Dr. Emidio Borghi, Borgo Val di

Taro (Parma), Italy

E-MAIL: analytical@infomont.it

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Qualified Expert Mycologist COMMENTS: *Preserved mushrooms (dried, frozen, in olive-oil, salted)* 9/00

NAME/LOCATION: **Paolo Cazzoli, Bologna, Italy** E-MAIL: *morak@alinet.it*

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Qualified Expert Mycologist COMMENTS: I study Boletus s.l. and Russula since 1980. I have made some writing published on the Act of the International Congress of Russulales and Boletales. I'm the President of the Micological Group of Bologna. 11/98

NAME/LOCATION: **Mario Cervini, Castronno, Italy** E-MAIL: *cervinimario@libero.it*

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Advanced Student COMMENTS: Very interested and good experience in Inocybe and Russula, but good knowledge in all basidiomycetes. 5/00

NAME/LOCATION: Marco Floriani, Italy E-MAIL: FlorianiMarco@valsugana.com

INTEREST(S): Scientific Interest in Mycology ---KNOWLEDGE LEVEL: Qualified Expert Mycologist
COMMENTS: I am not a professional mycologist, but I
have been studying fungal taxonomy for several years. I
use to be a teacher in several mycology courses, and I
have published some papers about the taxonomy of fungi
in Northern Italy. My favourite genera are Russula and
Hygrocybe, but I like to study macromycetes in general. I
am also one of the editors of "Bollettino del Gruppo
Micologico G. Bresadola".

NAME/LOCATION: Vincenzo Gozzini, Brescia, Lombardia, Italia

E-MAIL: salvi.gozzini@numerica.it

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I began studying mycology during middle school (11-14 years old). I am a metallurgical technician, but, loving nature, my interest in the field is always progressing.

NAME/LOCATION: Franco Guadagni, Cirie' (Torino), Italy

E-MAIL: guadagni@cselt.it

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Mushroom picker since the age of ten, I have grown a deep interest in understanding more about mycology. My main interest is in taxonomy and geographical localization of the various species in Italy. 10/98

NAME/LOCATION: Niki Jarrera, Viareggio (Lucca), Italy

E-MAIL: nicopist@ats.it

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I wish to know something about mushroom cultivation. I like to look for and am a good chef of mushrooms. Famous is the Macrolepiota procera alla erba cipolina. 10 December 1997

NAME/LOCATION: **Bernard Journo, Rome, Italy** E-MAIL: md3606@mclink.it

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have commercial and personal interest in wild mushrooms (Boletus, Cantharellus, Morchella, truffles, etc.) i'm specially interested to find new sources of supply of these species and especially of Tuber melanosporum, Tuber magnatum pico, Tuber indicum and other Tuber species.

NAME/LOCATION: **Tomasini Marino, Trieste, Italy** E-MAIL: 040820714@iol.it

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I'm mainly interested in Russula and Boletus. I cooperate with my association in the mapping of fungi growth in Italy. Also interested in microscopy (will follow a course in Sept.) 6/99

NAME/LOCATION: Sergio Scrivano, Calabria, Italy E-MAIL: sergio@calnet.it

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I am interested in finding and eating mushrooms, but I just eat mushrooms that I find.

NAME/LOCATION: Joe Tregambi, Brescia, Italy

E-MAIL: joetre@libero.it

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: My sister and I love nature and every autumn we spend several days going in the forests here in Italy, Switzerland and Austria, also for taking photos of beautiful mushrooms. 6/00



MACEDONIA

NAME/LOCATION: Gordana Cavkova, Strumica, Macedonia

E-MAIL: gorde_c@yahoo.com

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I started producing Pleurotus sp. with help from Vane Sokolovski. I want to start production of Shiitake, Flammulina & Ganoderma mushrooms. Anybody who can help, please contact me. 3/00

NAME/LOCATION: Vane Sokolovski, Kocani, Macedonia

E-MAIL: vane69@gmx.net

INTEREST(S): Interested in Edibles and Cultivation ---- KNOWLEDGE LEVEL: Experienced Student COMMENTS: *I am producer of mycelium for* Flammulina, Ganoderma, Grifola, Lentinus, Pleurotus with possibility of cooperation in all fields. ++389 91 113192 9/00



MOLDOVA

NAME/LOCATION: Anatolii, Kishinev, Moldova

E-MAIL: roguestone@yahoo.com

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I'm going to set up a farm here in Moldova (I'm primarily interested in cultivating Agaricus bisporus). Any information (facilities, prices, cultivation indoors/outdoors or even related websites) would be very helpful. 4/00

NAME/LOCATION: Irina Pirtu, Chisinau, Moldova

E-MAIL: dusenko@mdl.net

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Advanced Student

COMMENTS: I graduated from the State Agricultural University of Moldova. I currently work as a post-graduate student dealing with fungal pathogens in mushroom cultivation. I would appreciate any information from people working in areas similar to



NORWAY

mine. 1/99

NAME/LOCATION: Trygve Gulbrandsen, Hokksund, Norway

E-MAIL: *g_trygve@hotmail.com*

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Limited Experience

COMMENTS: I have started to grow shiitake in Norway on natural logs. My web-site, which hopefully also will come in an English version soon, is at

http://home.sol.no/~trygulbr/. I am also interested to start growing other edibles. 1/00

NAME/LOCATION: Lars Are Hamre, Bergen, Norway

E-MAIL: lars.hamre@ifm.uib.no

INTEREST(S): General Interest in Nature ----KNOWLEDGE LEVEL: Experienced Student COMMENTS: I love to cook and I love nature. Mushrooming is a perfect way to combine. Besides mushrooms are the most beautiful organisms ever. 10/98

NAME/LOCATION: Else R. Wiborg, 1300 Sandvika, **Norway** E-MAIL: bwiborg@online.no INTEREST(S): Scientific Interest in Mycology ---- KNOWLEDGE LEVEL: Qualified Expert Mycologist* COMMENTS: Chairwoman of The Norwegian Mycological Society for 17 years.



POLAND

NAME/LOCATION: Krzysztof Koziorowski, Piotrkow

Trybunalski, Poland

E-MAIL: Krisarch@poczta.onet.pl

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

3/00



PORTUGAL

NAME/LOCATION: Miguel Angelo Borges, Braga,

Portugal

E-MAIL: <u>ei19441@u3000.eng.uminho.pt</u>
INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: My main interest is in cultivating

mushrooms for decorative purposes. 6/98



ROMANIA

NAME/LOCATION: Maria Baicu, Timisoara,

Romania

E-MAIL: mioara@xnet.ro

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I am interested in Pleurotus cultivation.

5/00

NAME/LOCATION: Avram Gigel Doru, Galati, Romania

E-MAIL: avram_g@yahoo.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Limited Experience

COMMENTS: My purpose is to put up a mushrooms farm here in Romania. I need a project which includes all data about growing mushrooms and how much money i need in this matter. 3/00



RUSSIA

NAME/LOCATION: Vladimir E. Karpovsky, Niznij Novgorod, Russia E-MAIL: vek@sandy.ru

INTEREST(S): Primarily Interested in Cultivation ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: My experience is in Pleurotus cultivation,
making project for mushroom farms. The Center of
spiritual development, which I head, has interest in
ecological projects with Red Book-shrooms,
micro-cultivation of them (indoor/outdoors) and research
of medical mushrooms like Grifola frondosa, Ganoderma,
Lentinus. Search partner for constant cooperation in
Europe and Asia. 12/98

NAME/LOCATION: Sergei Kusnetsov, Krasnodar, Russia

E-MAIL: tounik@geo.kubsu.ru

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: Mushroom Productions in Russia of edible

mushrooms. 7/99

NAME/LOCATION: Safonov Maxim, Orenburg, Russia

E-MAIL: omic@mail.oris.ru

INTEREST(S): Scientific Interest in Mycology -----KNOWLEDGE LEVEL: Qualified Expert Mycologist COMMENTS: Wood-destroying fungi (primailly saprotrophic), their geography, ecology. Tree-fungus relations (substrate specialization). The specific characteristics of that group of fungi in extremal conditions (in steppe zone, at the border of forest and steppe). Images of the same fungi. 11/98



SCOTLAND

NAME/LOCATION: Stuart Gall, Dundee, Tayside, Scotland

E-MAIL: sjgall@quista.net

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Began 1992, enjoy trying to identify all fungi. Went online June 2000 with Website called Tayside

Fungi: http://users.quista.net/sjgall/9/00

NAME/LOCATION: Stephen Naysmith, Glasgow,

Scotland

E-MAIL: stephen@cqm.co.uk

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: My obsession with fungi started from an urge to pick and cook. Since then I and my partner Rachel have become fascinated, collecting both edible and inedible species for identification. Mushrooms are prolific in Scotland and there are lots of excellent guided walks also. But most people think we are mad so we'd love to hear from other myco-loonies. 10/98

NAME/LOCATION: Rachel Owen, Glasgow, Scotland

E-MAIL: rachel@mushroomnet.demon.co.uk

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Self-taught amateur mycologist. Stephen and I venture out into rain-soaked Scotland pretty much weekly when work allows. And we've just invested in a mushroom dryer, so our efforts aren't wasted. 10/98



SLOVAK REPUBLIC

NAME/LOCATION: Branislav Zigo, Bratislava, Slovak Republic

E-MAIL: Branislav.Zigo@alcatel.de

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I am interested about higher mushroom

cultivation



SPAIN

NAME/LOCATION: Annette Abstoss, Barcelona, Spain

E-MAIL: <u>fruitsguzman@mx3.redestb.es</u>

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Trader of wild mushrooms based in Spain.

Please contact to make offers. 1/99

NAME/LOCATION: Ana, Spain, Soria

E-MAIL: cimso@recol.es

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Me interesan muchos temas, ahora estoy

interesada en el cultivo de morchellas.

NAME/LOCATION: Rose Marie Daehncke, Canary Islands/Spain

E-MAIL: sdd00001@teleline.es

INTEREST(S): Scientific Interest in Mycology ---KNOWLEDGE LEVEL: Qualified Expert Mycologist
COMMENTS: I'm a German author of some books about

mushrooms like 1200 Mushrooms in Coloured

Photographs. Here is my new homepage:

http://www.geocities.com/RainForest/4652 11 December 1997

NAME/LOCATION: Aitzol Etxeberria Etxeberria, San Sebastian, Spain

E-MAIL: plpetsaf@ss.ehu.es

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I want to carry out a project about a reforestation of seedlings mycorrhized with Boletus edulis, Boletus aureus, Russula, Cantharellus or Lactarius. 11/99

NAME/LOCATION: **L. Galiano, Asturias, Spain** E-MAIL: <u>LAGALIANO33@smail.ocefss.ucm.es</u> INTEREST(S): General Interest in Nature ---- KNOWLEDGE LEVEL: Beginner 1 Dec. 1997

NAME/LOCATION: Matilde Aguilera Garcia, Madrid, Spain

E-MAIL: jaguilera@servcoiae.recol.es

INTEREST(S): Scientific Interest in Mycology ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: I'm a member of The Mycological Society
of Madrid. I've been almost five years collecting
mushrooms in Pinus silvestris, Fagus silvatica, Quercus
spp., and Populus spp. In the North of Spain in those
kinds of forests we can find Lactarius deliciosus, Boletus,
Russulas and Amanitas. I would like to know what kind of
mushrooms do you get in U.S.A.

NAME/LOCATION: Enric Gracia, Barcelona, Spain

E-MAIL: egracia@porthos.bio.ub.es

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Qualified Expert*

COMMENTS: I teach Applied Mycology at Barcelona

University. My main research is in mycorrhizal mushrooms, specially on Lactarius and Tuber.

NAME/LOCATION: Ana Hergueta, Spain

E-MAIL: a.hergueta.000@recol.es

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Advanced Student

COMMENTS: Me interesan los hongos que micorrizan

con el abedul (betula spp.); de los hongos

Aphillophorales sus propiedades anticancerígenas; el cultivo de ascomycetes (Tuber y Morchella); el cultivo de Cantarellus; cocinar y comer los hongos que encuentro en el monte.

NAME/LOCATION: Cristobal Ruiz Leivas, O Barco de Valdeorras, Ourense, Spain (España)

E-MAIL: cristobo@valdeorras.com

INTEREST(S): General ---- KNOWLEDGE LEVEL:

Limited

COMMENTS: My webpage is that of a simple mushroom enthusiast, but I would like to contribute to the mycology of Galicia. http://www.valdeorras.com/micologia 4/00

NAME/LOCATION: Mel Loyola, San Sebastian, Spain

E-MAIL: <u>mloyola@mx2.redestb.es</u>

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Specially interested in nutritional aspects

of mushrooms. 1 Jan. 1998

NAME/LOCATION: José Ramón Martínez,

Astrabudúa-Vizcaya, Spain

E-MAIL: joserra@sinix.net

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Aficionado a la micología que disfruta de las salidas al aire libre para la recolección de setas comestibles y el análisis e identificación de todas las demás. No dudeis en contactar para cualquier tema.

NAME/LOCATION: Marcos Melero, Fuengirola, Spain

E-MAIL: marcos@paraderodesconocido.com

INTEREST(S): Primarily Interested in Edibles ----KNOWLEDGE LEVEL: Intermediate COMMENTS: Collecting edible species in southern Spain. Will exchange information on sites/seasons with other people in the area. 10/00

NAME/LOCATION: Miquel A. Pérez-De-Gregorio, Girona, Catalonia, Spain

E-MAIL: p.g@mx2.redestb.es

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Advanced Student

COMMENTS: I am President of the mycolgy associaton: "Associació Micològica Joaquim Codina" (Girona, Catalonia, Spain), and also member of the Catalan Mycological Society, Mycological Society of Madrid, Associazione Micologica Bresadola of Trento (Italy), AMER (Italy), and CEMM (Mediterranean area). I have a works of mycology publicates in Revista Catalana of Mycology and others. I co-author of the book "Els bolets de les comarques gironines" (The mushrooms of the Girona zone).

NAME/LOCATION: Jordi Rodon, Barcelona, Catalonia, Spain

E-MAIL: jrodon@pie.xtec.es

INTEREST(S): General Interest in Nature ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: We have a web site, "Catalonia
Mushrooms," and produce a CD-ROM (Catalan-English)
on mushrooms: anthropology, classification, mycology,
etc.

NAME/LOCATION: Fernando D. Roqué, Tres Cantos, Madrid, Spain

E-MAIL: f.roque@grupobbv.com

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Advanced Student COMMENTS: I am interested in Boletus. I am writing a book of Boletus in Spain and also I take photographs.

NAME/LOCATION: Angel Zaballos Sanz, Madrid, Spain

E-MAIL: AZABALLOS@CNB.UAM.ES

INTEREST(S): Interested in Edibles and Cultivation ---- KNOWLEDGE LEVEL: Intermediate

COMMENTS: My main interest is in edible mushrooms. I usually pick up in the Madrid surrounding area. My

favorite species are Boletus edulis, B. pinicola, B. reticulatus; Tricholoma equestre, T. portentosum; Lactarius deliciosus; and Pleurotus eryngii. I also have some experience with Choyromyces gangliformis, which I harvest in Extremadura, and with Calocybe gambosa. I would like to expand to other high-quality mushrooms and to cultivate some of them (especially Boletus).

NAME/LOCATION: **Francisco Testor**, **Madrid**, **Spain** E-MAIL: <u>ftestor@lander.es</u>

INTEREST(S): General Interest in Nature ----KNOWLEDGE LEVEL: Experienced Student COMMENTS: ---

NAME/LOCATION: Cremades Ugarte, Javier, A Coruña, Spain

E-MAIL: <u>creuga@udc.es</u>

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I am interested in the culture methods of Lentinus edodes and Pleurotus spp. using waste substrata 10/00

NAME/LOCATION: **Angel Zaballos, Madrid, Spain** E-MAIL: *azaballos@cnb.uam.es*

INTEREST(S): Interested in Edibles and Cultivation ---- KNOWLEDGE LEVEL: Intermediate

COMMENTS: Mi mayor interés se concentra en las especies comestibles de la península ibérica. Mi zona de recolección se sitúa en los alrededores de Madrid, Extremadura y Serranía de Cuenca. Me gustaría introducirme en el tema del cultivo o de los proyectos sobre cultivo de especies no cultivadas por ahora.



SWEDEN

NAME/LOCATION: Elisabeth Bååth, Umea, Sweden E-MAIL: elisabeth.baath@mhs.umu.se

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Advanced Student
COMMENTS: Cultivation of Lentinus edodes and
Pleurotus species. Edible mushrooms especially Boletus
species, Cantharellus spp. and Hygrophorus spp.

NAME/LOCATION: Richard Hindrell, Stockholm,

Sweden

E-MAIL: Kaosrider@hotmail.com

INTEREST(S): General Interest in Nature ----KNOWLEDGE LEVEL: Advanced Student

COMMENTS: Fanatic Shroomer!

NAME/LOCATION: Michael Krikorev, Stockholm, Sweden

E-MAIL: krikorev@home.se

INTEREST(S): General Interest in Nature ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: I'm seduced by the kingdom of fungi...
everytime I go outside, I find myself staring at the ground
hoping to find some of the strange and beautiful wonders
out there. Im a registered mushroom informant and
arrange exhibitions, excursions and courses. 1/99

NAME/LOCATION: Hjördis Katarina Lundmark, Sundsvall, Sweden

E-MAIL: <u>Hjordis.k.lundmark@sundsvall.mail.telia.com</u>
INTEREST(S): Scientific Interest in Mycology ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: *I am member of the Sundsvalls*Mykologiska Sällskap since 1970 and chairman of
Svampfärgarsällskapet in Sweden from the start 1992. My
special interests are Russula, Lactarius and mushroom
dyeing.

NAME/LOCATION: Dan Olofsson, Norrköping, Sweden

E-MAIL: fungus@algonet.se

INTEREST(S): General Interest in Nature ----KNOWLEDGE LEVEL: Experienced Student COMMENTS: Mapping of fungi in Sweden. Special interest in polypores. Information from data-base of more than 0.5 million finds in Sweden available.

NAME/LOCATION: **Sigvard Svensson, Lund, Sweden** E-MAIL: <u>Sigvard.Svensson@botmus.lu.se</u>

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Qualified Expert Mycologist* COMMENTS: Mycologist at the Botanical Museeum in Lund (Lund University), member of the national expert committee on threatened fungi placed under Swedish Threatened Species Unit.



SWITZERLAND

NAME/LOCATION: Alfred Forster, Ch-3077

Enggistein, Switzerland

E-MAIL: a.forster@mabag.ch

INTEREST(S): General Interest in Nature ----KNOWLEDGE LEVEL: Experienced Student

COMMENTS: Interested in all kinds of objects with any similarity to mushrooms, maybe in shape, design, pattern,

ornamentation, decoration. 1/00

NAME/LOCATION: Daniel Job, Neuchatel, Switzerland

E-MAIL: Daniel.Job@bota.unine.ch

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Qualified Expert Mycologist
COMMENTS: PhD, Chairman of the Swiss Mycological
Society, Directeur of research, mycology group Uni
Neuchatel. Up till now our research has followed in the
production of substrate, the search for pharmacologically
active molecules in cultivated edible fungi and the
environmental factors that influence the growth in culture
of: Agrocybe aegerita, Fistulina hepatica, Grifola
frondosa, Kuehneromyces mutabilis, Langermania
gigantea, Lyophillum ulmarium, Macrolepiota procera,
Morchella angusticeps, Sparassis crispa, and S. laminosa.

NAME/LOCATION: Elia Martini, Bignasco, Switzerland

E-MAIL: eliamartini@hotmail.com

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Advanced Student

COMMENTS: Tomentella and related thelephoroid

fungi, Corticiaceae s.l. 6/98

NAME/LOCATION: Jean Conti, CH-8600 Duebendorf - Zuerich, Switzerland

E-MAIL: jean.conti@digital.com

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Truffle and Morchella cultivation 11/98

NAME/LOCATION: Siro Lepori, Lugano - Ticino, Switzerland

E-MAIL: jermini@dos.tigov.ch

INTEREST(S): General Interest in Nature ---KNOWLEDGE LEVEL: Qualified Expert Mycologist
COMMENTS: Chief Food Inspector at the Cantonal
Laboratory of Ticino, the official Southern Switzerland
Food Control Agency. One of the major activities is the
control of mushroom submitted by companies importing
them from abroad or by consumers that would like to
know if their harvest is edible or not. At the moment
acting deputy president of VAPKO Switzerland (Swiss
Society of official mushroom controllers).



TURKEY

NAME/LOCATION: Mehmet Erhan Göre, Izmir, Turkey

E-MAIL: goreerhan@hotmail.com

INTEREST(S): Interested in Edibles and Cultivation ----KNOWLEDGE LEVEL: Qualified Expert Mycologist COMMENTS: I'm research asistant in the Ege University Agriculture Faculty of Plant Protection. I have studied important mushroom diseases and their biological control possibilities. 3/00

NAME/LOCATION: **Fehmi Kural**, **Ankara**, **Turkey** E-MAIL: *fehmikural@superonline.com*

INTEREST(S): Primarily Interested in Edibles ----KNOWLEDGE LEVEL: Limited Experience COMMENTS: *I want to sell wild mushrooms* (Boletus edulis *and others*) *which grow in Turkey*. 6/00

NAME/LOCATION: **Cenk Oflaz, Ýstanbul, Turkey** E-MAIL: <u>Oflaz@superonline.com</u>

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Advanced Student
COMMENTS: Own a company which produces and
markets spawned & bagged compost to Agaricus bisporus
growers in Turkey. Capacity is a mere 6,000 tons/pa.
Started as an amateur 3 years ago. I want to set up a new
integrated facility as a joint venture with an international
company. The industry switched to growth stage from
embryonic. Some statistics are: wholesale price of 1 kg
fresh mushroom = \$2-2.25, Price of 1 tonne of compost =
\$135, 1 hour wage for picker = \$5. We lack info about

mushroom & composting equipment, automation, etc.

NAME/LOCATION: Murat Yigit, Tokat, Turkey

E-MAIL: <u>murat_yigit@hotmail.com</u>

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: We have been breading mushrooms for many years. We want to introduce Europe to our delicious white mushroom.

http://www.homestead.com/yelkowan/mushroom.html 11/99



UNITED KINGDOM

NAME/LOCATION: Dr. Richard Bogle, London, United Kingdom

E-MAIL: <u>richard.bogle@gstt.sthames.mhs.uk</u>

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Limited Experience COMMENTS: *I am a clinical pharmacologist and toxicologist interested in poisons produced by mushrooms*. 10/99

NAME/LOCATION: Will Chapman, Bournemouth, Dorset, England

E-MAIL: willchapman@dial.pipex.com

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I walk for several hours every weekend in
the New Forest area of \dorset. I collect mushrooms with
aview to identification and, if edible, consumption. Ther
area is a very rich source. Most common (within my
knowledge) are, of course, Oysters, but also Ceps and
other boletus. I've found some magnificent outcrops of
Parasols and quite a few Princes. Would also like to start
trying to cultivate edibles in my garden/shed/garage.

NAME/LOCATION: Bob Chilton, Snowdonia National Park, United Kingdom

E-MAIL: rob@chilton.u-net.com

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Limited Experience COMMENTS: Since October of 1996 I have been studying the distribution and appearance of all the macroscopic fungi to be found in the local area. All specimens are being digitally photographed and catalogued with information on dates of appearance, habitat, size and location. A selection of the photographs is viewable on my web page at http://chilton.u-net.com ...This study is likely to continue for many years and all photographs freely available for use in non-commercial purposes. Communications with other mycophiles welcomed.

NAME/LOCATION: Howard Coate, Woking, Surrey, United Kingdom

E-MAIL: ha.coate@net.ntl.com

INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: I have foraged for wild edibles for more
than thirty years and harvest sufficient quantities to last
each year. I am interested in learning about locations to
find morels in the United Kingdom or to go with others on
a day trip in the South of England. 5/99

NAME/LOCATION: Martyn J Dewhurst, Hertfordshire, United Kingdom

E-MAIL: MJDew27@aol.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I am employed in the "commercial world" in England and have an interest in walking and looking for wild species. I have recently set up a small business producing calendars and other artwork containing mushrooms. If you would like to see our page it is: www.mushroommadness.com 12/98

NAME/LOCATION: Jane Dick, Winchester, Hampshire, England

E-MAIL: <u>stevie@eastnet.co.uk</u>

INTEREST(S): Interested in Edibles and Cultivation ----KNOWLEDGE LEVEL: Limited Experience COMMENTS: Honours graduate in microbiology, long term interest in mycology. Recent course in cultivation of speciality mushrooms at IPC in Venray Holland. Plans to set up speciality mushroom cultivation business.

NAME/LOCATION: Steve Garrington, Cardiff, Wales, United Kingdom.

E-MAIL: fungus@dtn.ntl.com

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Advanced Student COMMENTS: I have 11 years hunting experience, with culinary motives uppermost. The local topography is extremely varied, resulting in the collection and preparation of over 70 types of edible fungi from Agaricus abruptibulbus to Xerocomus badius. My favourite excluding the "classics" is Agaricus macrosporus. 1/00

NAME/LOCATION: Stefan Craig Gershater, Surrey, United Kingdom

E-MAIL: bs61sg@surrey.ac.uk

INTEREST(S): Scientific Interest in Mycology ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: Interests include Amanitin toxin action,
toxin isolation and elucidation, especially alpha amanitin,
and its applications in molecular cell biology. 18 Dec.
1998

NAME/LOCATION: Phil Hall, Wellingborough, Northants, United Kingdom

E-MAIL: comic@squonk.win-UK.net

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I became interested in mushrooms about four years ago when my wife and I stumbled upon chanterelles in a local woods. We spent much of the next year reading and studying about both edible and poisonous varieties. Over the last three years we have ventured to a lot of places in the UK in search of anything that is remotely interesting in the fungal world. This year we upped our intensity, especially because of the poor weather (good for mushroom hunters!) in June. The wet and cool conditions meant that the season arrived much earlier than in past years. We picked enough Horse and Parasol mushrooms to keep us in dried stock for months.

NAME/LOCATION: Nancy Hammonds, Ivybridge, Devon, United Kingdom

E-MAIL: nancy@ivynet.co.uk

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I'm a botany graduate, used to photograph wild fungi in tropical rainforests around the Pacific, now look for them in British woodlands. Also an avid collector

of mushroom recipes. Used to grow shiitake.

NAME/LOCATION: Mark Hampton, Eastleigh,

Hampshire, United Kingdom

E-MAIL: astrosite@currantbun.com

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have a wide and varied interest in fungi. If I can't get out to foray, I look at one of my fungi books. 8/00

NAME/LOCATION: Daniel Jardine, West Sussex, United Kingdom

E-MAIL: Dbj1000@aol.com

INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: I've been collecting edible mushrooms for
20 years, and this week I am celebrating the discovery of
my first truffle (the first of many now that I've found a
truffle wood practically on my doorstep). 6/98

NAME/LOCATION: Martin Lewy, Great Britain, England

E-MAIL: martin@lewy.force9.net

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Based in London, I have an all round interest in field mycology and regularly lead informal groups on local forays. I also have a commercial interest - my website www.mycologue.co.uk supplies all sorts of things with a mycological theme. 5/99

NAME/LOCATION: David Monks, Lancashire, England

E-MAIL: david.monks@virgin.net

INTEREST(S): Primarily Interested in Edibles ----KNOWLEDGE LEVEL: Limited Experience

COMMENTS: I have been collecting mushrooms for the pot for two years, mainly locally just north of Manchester, England, and in the Yorkshire Dales but also in the Mayenne department of France where I have a house. Found plenty of Agarics and parasols in France, also Amanita muscaria, Bay Boletes and blewits. In England, locally, Boletes, blushers, grisettes, in Yorkshire, Agarics, Giant Puffball, Wax Caps. Still Looking for St. George's Mushroom!

NAME/LOCATION: Nicholas F. Moran, London, **England**

E-MAIL: nmoran@nmr.ion.bpmf.ac.uk

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have been interested in fungi for around 3 years. I regularly hunt for specimens in Epping Forest and other areas near London. I have attended some good organized forays at Epping. I am developing an interest in fungus photography as I would like to catalogue my finds but am unfortunately hopeless at drawing/painting. As far as I can find out, there is no local mycological society around London. I wonder if anybody out there would be interested in such a society? 12 Nov 1997

NAME/LOCATION: Arthur James Nightingale, Kedington Suffolk, England UK

E-MAIL: Arthur.N@Softsim.com

INTEREST(S): Primarily Interested in Edibles ----KNOWLEDGE LEVEL: Limited Experience COMMENTS: My wife and I went on an organised

mushroom hunt. I have eaten mushrooms and morels and would like to learn which can be eaten safely and to learn

their names, 8/99

NAME/LOCATION: Keith Norman, Jersey, Channel Isles, UK

E-MAIL: tando@itl.net

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I am interested in anything fungi related. Going out and identifying is my main hobbie in autumn time and I try to find the more rarer variety. I still have not found the Fly Agaric, and I really want to! 6/00

NAME/LOCATION: Giles Pepperell, Walton-on-Thames, United Kingdom

E-MAIL: giles@militia.demon.co.uk

INTEREST(S): Interested in Edibles and Cultivation ----KNOWLEDGE LEVEL: Limited Experience

COMMENTS: General interest in bioremediation and the Psilocybe species of the UK. Looking for P. semilanceata spore prints.

NAME/LOCATION: Mrs Mary Pollard, Cheddar Somerset, England

E-MAIL: mary.pollard4@which.net

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Limited Experience

COMMENTS: I have only recently expanded my interest in mushrooms/fungi.I have been on organised forays in Somerset and Gloucestershire. I have also done some foraying with my partner (more experienced) in Devon, Cornwall, Wales and the Scotish Highlands. 11/98

NAME/LOCATION: Ian Pratt, Cheshire, England

E-MAIL: <u>i.pratt@dl.ac.uk</u>

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I have only just started looking at mushrooms and fungi and am interested and facinated by

them. 1 Dec. 1997

NAME/LOCATION: Jonathan Simons, West Sussex, United Kingdom

E-MAIL: JS@clara.net

INTEREST(S): General Interest in Nature ----KNOWLEDGE LEVEL: Limited Experience

COMMENTS: I like finding, eating and recording fungi.

Need help in identification. 8/99

NAME/LOCATION: Stephen Summers, Wiltshire, England, United Kingdom

E-MAIL: svs@praxis.co.uk

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I enjoy foraying in my local area (Wiltshire, in the west of England). I take specimens home for identification and eat the good ones. So far I have eaten: Boletus aestivus, Grifola frondosa, Lepista nuda, Beefsteak fungus, Hedgehog Fungus. I am teaching my two young sons as I go! 1 Dec. 1997

NAME/LOCATION: Oliver Underwood, Lincoln, England

E-MAIL: <u>rw_hb@hotmail.com</u>

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I have recently started a university course in conservation. I am very interested in all aspects of mycology and adore fungi and mushrooms. I am particularly interested in troublesome fungi e.g. honey

fungus. Please share information about life/plant threatening fungi. 11 Jan. 1998

NAME/LOCATION: Lloyd Watson, Bournemouth, **United Kingdom**

E-MAIL: lwatson@clara.net

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: *Mostly self taught over five years, have* developed a computer based ID programme for all the Higher Fungi called FIRS, amazingly it works but is an Access related maths Database and is not user friendly. Have own library of books and a small lab to help with identifications.



YUGOSLAVIA

NAME/LOCATION: Radivojevic Dejan, Belgrade, Serbia, Yugoslavia

E-MAIL: rasa@afrodita.rcub.bg.ac.yu

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I would like to learn more about mushrooms... there are many different kinds of mushrooms in my country... nature here is very pure. 1 Jan. 1998

NAME/LOCATION: Bratislav Jovanovic, Leskovac 16000, Yugoslavia

E-MAIL: fungo@ptt.yu

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Limited Experience COMMENTS: Our interest is in exporting forest

mushrooms. 4/00

NAME/LOCATION: Milosevic Milos, Podgorica, Yugoslavia

E-MAIL: mistran@hotmail.com

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I want to collect information about truffles

in Yugoslavia and former Yu countries. I am just a

beginner in this field. 11/98

NAME/LOCATION: Davidovic Mladen, Beograd,

Yugoslavia

E-MAIL: davidovi@EUnet.yu

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Mushrooms in medicine; Mushrooms

poisoning; nature. 10/98

NAME/LOCATION: Dr Miomir Niksic, Belgrade,

Yugoslavia

E-MAIL: eniksic@eunet.yu

INTEREST(S): Scientific Interest in Mycology ---KNOWLEDGE LEVEL: Qualified Expert Mycologist*
COMMENTS: *My experience is in Pleurotus cultivation,
making project for mushroom farms (Agaricus, Lentinus).
Also I have interest in medical mushrooms like
Ganoderma, Lentinus. I am also president of Serbian
Micological Society.

NAME/LOCATION: Vladimir Zaric, Belgrade, Yugoslavia

E-MAIL: alfa@telekom.yu

INTEREST(S): General Interest in Nature ----

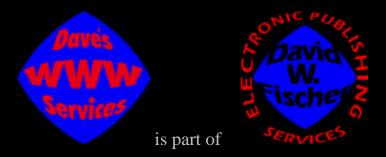
KNOWLEDGE LEVEL: Beginner

COMMENTS: I am interested in collection and cultivation of edible mushrooms. I am also interested in natural and synthetic antifungal compounds (especially against Candida albicans).

1/00



This site maintained by David W. Fischer, whose e-mail address is basidium@aol.com



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Edible Wild Mushrooms of North America A Field-to-Kitchen Guide

Mushrooms of Northeastern North America









MIDDLE EAST



EGYPT

NAME/LOCATION: Mohamed Mohamed Abdul-Hay, Cairo, Egypt

E-MAIL: mohahy@link.com.eg

INTEREST(S): General Interest in Nature ----KNOWLEDGE LEVEL: Advanced Student

COMMENTS: I work in cultivating mushrooms such as Agaricus, Pleurotus, and Shiitake also I am trying to cultivate another kind of mushroom.



ISRAEL

NAME/LOCATION: **Dr. Leslie Greenbaum, Pardess Hanna/Karkur, Israel**

E-MAIL: lgparkur@netvision.net.il

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Member British Mycological Society. Interested in Identification, use of microscope, fungus forays. Limited knowledge of Fungi in Israel. Would like to contact enthusiast for discussion and forays. 1 Dec. 1997

NAME/LOCATION: Shlomo Wygodny, Ramat Hasharon, Israel

E-MAIL: wygodny@mercury.co.il

INTEREST(S): Primarily Interested in Edibles ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: General collector, esp. edible. Acquainted with Nisan Binyamini, the great Israeli expert. Will be very happy to join mushroom trips.



KUWAIT

NAME/LOCATION: Ghulam Shabbir, Kuwait,

Kuwait

E-MAIL: gshabbir@safat.kisr.edu.kw



No one knows
MUSHROOM
CULTIVATION
like
Paul Stamets'
FUNGI
PERFECTI

North American Mycological Association (NAMA)



(NOTE: MYKOWEB includes a directory of North American mushroom clubs)



Wes Stone's
"A Short
'Shroom
Primer"

INTEREST(S): General Interest in Nature ---KNOWLEDGE LEVEL: Intermediate
COMMENTS: I have four years experience of mushroom
cultivation. I am interested in edibles and cultivation.
11/00



AFRICA



NIGERIA

NAME/LOCATION: Professor M. K. C. Sridhar, Ibadan, Nigeria

E-MAIL: mkcsridhar@skannet.com

INTEREST(S): Scientific Interest in Mycology ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: Trying to collect common edible
mushrooms from southwestern Nigeria; interested in
developing a directory of edible mushrooms in Nigeria;
training of women groups in cultivation for poverty
alleviation; research in waste/resource recycling and
utilization. 8/00



SOUTH AFRICA

NAME/LOCATION: James McLaren, Kwa-Zulu/Natal, South Africa

E-MAIL: <u>mclarenj@agric.unp.ac.za</u>

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Experienced Student
COMMENTS: I have collected shrooms from many areas
in the Natal midlands. We have an abundance of Boletus
spp. and it is common to come across Termitomyces spp
as well. A friend and I have attempted to cultivate shiitake
mushies as well as a local Pleurotus spp. I am currently
doing a postgraduate degree, which also involves
demonstrating undergraduate mycology practicals (a
good excuse to get paid to hunt shrooms!). 11/98







Mycologists Online



Something really fun:

Morchella ultima... A New

Species of Morel!



ZIMBABWE

NAME/LOCATION: Andrew Connolly, Harare, Zimbabwe

E-MAIL: agconnolly@mail.com

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have established a laboratory where we are currently producing spawn of Agaricus bisporus and will shortly start on Pleurotus. I would like to start commercial production of these and others, e.g. shitake. Therefore any information I can get would be appreciated. 2/00

NAME/LOCATION: Felicity McConville, Harare, Zimbabwe, Africa

E-MAIL: mconnoly@internet.com.zw

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Limited Experience

COMMENTS: Am interested in experimenting with Termitomyces, with a view to ascertaining and cultivating the termites that are symbiotic with the Termitomyces Titanicus. Assistance from Entomologists would help in this regard. 5/99

NAME/LOCATION: Richard Minnaar, Harare, Zimbabwe

E-MAIL: r_minnaar@hotmail.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: Very limited experience but wish to learn as much as possible on the subject so as to grow

mushrooms commercially. 2/00

NAME/LOCATION: Roseland Njanina, Harare, Zimbabwe

E-MAIL: rnjanina@hotmail.com

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I am very interested in growing button mushrooms in my country. I have very limited knowledge in this business. I have visited other growers and seen what they are doing and I am about to start. 2/99





ASIA



CHINA

NAME/LOCATION: Avery Chan, Hong Kong SAR, China

E-MAIL: averyc@pacific.net.hk

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I am interested in mushroom identification and cultivation. I hope to promote mushrooms as a hobby in my area. 11/99

NAME/LOCATION: Yinglong Chen, Guangzhou City, Guangdong Province, P.R. of China 510520

E-MAIL: yinglongc@hotmail.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I am working on mycorrhizal research while topicals on edible mycorrhizal fungi including pine mushroom (Tricholoma matsutake) and truffles are my keen interests. Currently, we established some field trials in Yunnan Province focusing on matsutake mushroom. 11 Jan. 1998

NAME/LOCATION: Alexis Chou, TaiChung, Taiwan R.O.C

E-MAIL: alexis@tcts.seed.net.tw

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Advanced Student

COMMENTS: I study the morel sclerotia at research period. Now I wish I can be a mushroom farmer.

NAME/LOCATION: Li huai fang, Beijing

E-MAIL: <u>lihf@hns.cjfh.ac.cn</u>

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Beginner

NAME/LOCATION: Ziegler King, Xiamen, Fujian,

P.R. China

E-MAIL: jinzijia@cenpok.net

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Limited Experience COMMENTS: medicine effect from eating mushrooms... delicious test from eating mushrooms... healthy effect from eating mushrooms... also, supply the mushrooms to whom like to import fresh or dried mushrooms from China. 6/98

E-MAIL: hcmcdlbr@pub.dl.lnpta.net.cn
INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Advanced Student
COMMENTS: I'm interested in the address and the
producing conditions of the edible fungi, especially where
they are in China. 5/99

NAME/LOCATION: Kevin Tang, Dalian, China

NAME/LOCATION: Liu Kam Wah Tommy, China, Hong Kong SAR

E-MAIL: kwliub@hutchcity.com

INTEREST(S): Interested in Edibles and Cultivation ---- KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have a small laboratory where a few medicinal mushrooms are cultured. I am interested in the medical uses of the mushrooms on the human body. 12/99

NAME/LOCATION: Yao Wenshan, Guangzhou City, Guangdong province, China

E-MAIL: ywsh11@yahoo.com

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Qualified Expert Mycologist
COMMENTS: I graduated from Huazhong Agricultural
University Wuhan, China in 1996, then I worked in edible
fungi division of Vegetable Institute, Guangdong
Academy of Agricultural Sciences. I can cultivate straw
mushroom, chicken-leg mushroom, shiitake mushroom,
oyster mushroom, etc. 1/00

NAME/LOCATION: Howard Zong, Kunming, Yunnan Province, China

E-MAIL: <u>trade2@public.km.yn.cn.</u>

INTEREST(S): General Interest in Nature ----KNOWLEDGE LEVEL: Limited Experience

COMMENTS: I work for a company whose business is mushrooms, and have become interested myself. 6/99



INDIA

NAME/LOCATION: Mr. P. Sachit Anand, Mumbai, Maharashtra, India

E-MAIL: sachit.anand@usa.net

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I am looking for tips in increasing the production of mushrooms. Would also like to hear from direct buyers. Also exploring possibilities of selling dried oyster mushrooms to wholesalers. 9/00

NAME/LOCATION: **Pranjal Baruah.**, **Guwahati-1,Assam, India.**, **32,Lamb Road, Ambari**, E-MAIL: *pranjal@email.com*.

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I started growing oyster mushrooms in
1994; started producing spawn in 1995. Currently
producing mushrooms, spawn, training poor rural
farmers and starting a community farming concept.
Guidance is very much needed, and we will be highly
thankful for it. 6/99

NAME/LOCATION: Shekhar R Bhosle, Pune, Maharashtra, India

E-MAIL: shekhar50@usa.net

INTEREST(S): Interested in Edibles and Cultivation ----KNOWLEDGE LEVEL: Experienced Student COMMENTS: *I am looking for information especially on Shiitake and Ganoderma, especially on Medicinal and Cultivational Aspects.* 7/00

NAME/LOCATION: Dinesh Chinnaswamy, Pune, India

E-MAIL: dinesh_chinna

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I am a mushroom spawn maker & grower.
I am interested in learning more about the latest growing,

composting & spawn making practices of the mushroom

industry. 5/99

NAME/LOCATION: Nandkumar Mukund Kamat, Goa, India

E-MAIL: gmk6@bom2.vsnl.net.in

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Qualified Expert Mycologist COMMENTS: I completed my doctoral work on the biodiversity, taxonomy, ecology, and biology of Agaricales of the Indian state of Goa, with special emphasis on wild edible species (100+). I specialise in Termitophilic genera---Termitomyces Heim and Podabrella Singer. Besides I have been training the local farmers in the cultivation techniques for Pleurotus species. I have also created awareness among the forest dwelling communities about the overexploitation of the wild edible Termitomyces species. 11 Jan. 1998

NAME/LOCATION: **Biren A. Patel, Gujarat, India** E-MAIL: <u>bapatel_in@indiatimes.com</u> INTEREST(S): Interested in Edibles and Cultivation ---- KNOWLEDGE LEVEL: Intermediate

COMMENTS: I want to do business in edible and medicinal mushrooms. Also interested in the export of the cultivar. 10/00

NAME/LOCATION: **Kiran Shinde, Bombay, India** E-MAIL: <u>kshinde@usa.net</u>

INTEREST(S): Primarily Interested in Edibles ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I am interested in knowing new techniques
about mushroom cultivation and looking out for
importers. 12/99



JAPAN

Presently no listings.



KOREA

NAME/LOCATION: Lee Jeong Bae, Cheju City, South Korea

E-MAIL: smile@cheju1.cheju.ac.kr

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Advanced Student

2 Nov. 1998

NAME/LOCATION: Chang, Suxo, Kyunggi-do Suwon Sudun-dong, South Korea

E-MAIL: otnamu@hanmail.net

INTEREST(S): Interested in Edibles and Cultivation ---- KNOWLEDGE LEVEL: Qualified Expert Mycologist COMMENTS: *I'm a Ph.D in plant molecular biology*. *Now, I have my own mushroom farm.* 6/98

NAME/LOCATION: **Jong Kyu Lee, Chunchon, Korea** E-MAIL: <u>jongklee@cc.kangwon.ac.kr</u>

INTEREST(S): Interested in Edibles and Cultivation ---- KNOWLEDGE LEVEL: Intermediate

NAME/LOCATION: Kwak Youn Sig, Kwang Ju, Kwang Ju, R.O.Korea

E-MAIL: younsig@hanmail.net

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Beginner COMMENTS: *Lactarius* 2/00

NAME/LOCATION: Changkeun Sung, Taejon city, Seoul, Korea

E-MAIL: kchsung@hanbat.chungnam.ac.kr

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Qualified Expert Mycologist*
COMMENTS: * -- I teach molecular biology in
University. I am interested in cultivation of pine tree
mushroom (Tricoloma matsutake). We set up the
particular techniques to identify this mushroom's
molecule biologically, and the culture condition in liquid
and solid cultures. I like to know more about this
mushroom for everything. 1/99



MALAYSIA

NAME/LOCATION: Ricky Tan Seow Chua, Malacca, Malaysia

E-MAIL: <u>szejit@tm.net.my</u>

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Experienced Student

COMMENTS: I was a mushroom grower for about 5 years, but stopped about 5 years ago. I am still interested and would like to keep updated on the latest developments. I might go into mushroom cultivation again when I retire from my full time job now. 2/00

NAME/LOCATION: Saiful Alimin Mokhtar, Perak,

Malaysia

E-MAIL: chap@tm.net.my

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Limited Experience

COMMENTS: Cultivate mushroom commercially for the

past ten years. 8 Feb. 1998

NAME/LOCATION: Jemy@Jimmy Omar, Kota

Kinabalu, Sabah, Malaysia E-MAIL: jemy@pc.jaring.my

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Limited Experience

COMMENTS: Interested in doing research related to

bioluminous mushrooms and insects related to

mushrooms. 10/98



PAKISTAN

NAME/LOCATION: Dr. Muhammad Najeeb,

Sharaqpur, Punjab, Pakistan

E-MAIL: <u>drnajeeb@nexlinx.net.pk</u>

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: I am beginner in mushroom cultivation.

Please help me. Thank you. 10/00



PHILIPPINES

NAME/LOCATION: **Dr. Tricita H. Quimio**, **Philippines** E-MAIL: thq@mudspring.uplb.edu.ph

INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Qualified Expert Mycologist*
COMMENTS: I'm teaching mycology courses at the
University of the Philippines at Los Banos (UPLB).
Besides teaching, I am also doing researches on
mushrooms (taxonomy and cultivation) and mushroom
extension. I have served as an international mushroom
consultant of FAO and UNDP. I am also head curator of
the Mycological Herbarium at the UPLB Museum of
Natural History. I have written quite a few books and
pamphlets on mushroom cultivation, mushroom
identification and teaching.



SINGAPORE

NAME/LOCATION: Walter Quah, Singapore,

Singapore

E-MAIL: sirdesmo@singnet.com.sg

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

NAME/LOCATION: Chen Wei, Singapore, Singapore

E-MAIL: chenwei@post1.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: We are acting as middleman of mushroom business between China and Europe for the time being. 6/98



TAIWAN

NAME/LOCATION: **Ko-ming Chen, Taichung, Taiwan** E-MAIL: kmchen@nchu.tw INTEREST(S):
Scientific Interest in Mycology ---- KNOWLEDGE
LEVEL: Qualified Expert Mycologist



THAILAND

NAME/LOCATION: Aniwat Chalermpongse,

Bangkok, 10900, Thailand

E-MAIL: aniwatch@hotmail.com

INTEREST(S): Scientific Interest in Mycology ----KNOWLEDGE LEVEL: Qualified Expert Mycologist COMMENTS: *Biodiversity of Forest Fungi* 6/98



This site maintained by David W. Fischer, whose e-mail address is basidium@aol.com





00006255 Visitors to this page since 10 December 1997

Last updated on 20 November 2000







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NEW ZEALAND



AUSTRALIA

NAME/LOCATION: Leo Harris, Helensburgh, New South Wales, Australia

E-MAIL: leoha@forest.bu.aust.com

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have been growing mushrooms commercially for 15 years and have experience in growing both Agaricus and Pleurotus. Now I only grow Pleurotus and I am interested in their cultivation primarily, although I am interested to learn how to grow other specialty mushrooms. 5/99

NAME/LOCATION: Richard Kossenberg, Sydney, New South Wales, Australia E-MAIL: Richard@ig.com.au

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: Accidentally found some information about mushrooms on the Web while I was looking for something else, became interested, looked for more information and here I am. Would like to grow some of the "exotic" mushrooms as they are not readily available here.

NAME/LOCATION: James Thirkell, Lismore, Australia

Edible Wild Mushrooms of North America A Field-to-Kitchen Guide

Mushrooms of Northeastern North America









E-MAIL: cthirk10@scu.edu.au

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I am an amateur mycologist who has
cultivated several species on a hobby level. I now wish to
start a small cottage industry growing shiitake, reishii,
morels, truffles, etc. I would like to hear from anyone
(especially Australians) who can offer any advice,
discussion or warnings. I also need to find spores or
cultures of the above or related species. I would
especially like to hear from anyone with experience with
fungi in permaculture/organics/biodynamics.



INDONESIA

NAME/LOCATION: **Atamimi, Jakarta, Indonesia** E-MAIL: atamimi@ibm.net

INTEREST(S): Interested in Edibles and Cultivation -----KNOWLEDGE LEVEL: Experienced Student COMMENTS: I produce Volvaria volvaceae and I am interested in developing more efficient cultivation techniques.

NAME/LOCATION: Rudy Hudin, Jakarta- 11430, Jakarta, Indonesia

E-MAIL: <u>hudin@cbn.net.id</u>

INTEREST(S): Interested in Edibles and Cultivation ---- KNOWLEDGE LEVEL: Beginner

COMMENTS: I am 33 years old, and few months ago we started to grow shiitake mushrooms on East Java Island (Indonesia). Now we can supply around 1 ton of fresh mushrooms per week. So I am looking to get the potential buyers all over the world. Could you help me to do this. Thank you in advance. 12/98

NAME/LOCATION: Lewis W. Robinson, Jakarta, Sukabumi, West Java, Indonesia

E-MAIL: lwrobin@rad.net.id

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: As and American expat living in Indonesia, we have started in the cultivation of mushrooms on paddy straw and enjoy the information from the web site that help us in getting information and



PERFECTI

North American Mycological Association (NAMA)



(NOTE: MYKOWEB includes a directory of North American mushroom clubs)



Wes Stone's

what other people are doing. 18 Jan. 1998

NAME/LOCATION: Omri Samosir, Jakarta, Indonesia

E-MAIL: omri55@hotmail.com

INTEREST(S): Primarily Interested in Cultivation ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: Interest in improving harvest productivity,

and post harvesting technology 2/99

NAME/LOCATION: Imam Santoso, Surabaya, Indonesia

E-MAIL: agromas@radnet.id

INTEREST(S): Primarily Interested in Cultivation ----KNOWLEDGE LEVEL: Qualified Expert Mycologist

(Cultivation)

COMMENTS: I am a commercial grower of paddy straw mushroom (volvariella volvacea) in Indonesia, we are harvesting 12 tons of fresh mushrooms/day. I would like to look for new cultures for paddy straw mushroom that I can develop in our farm. Any commercial spawn maker or private collector culture collection please inform if anyone interested on my fax (62-31)534-4471 or via e-mail.

NAME/LOCATION: Nugroho Setiabudi, Jakarta, Indonesia

E-MAIL: nugroho.setiabudi@sciatl.com

INTEREST(S): Interested in Edibles and Cultivation ----

KNOWLEDGE LEVEL: Beginner

COMMENTS: We are interested in growing Shiitake mushrooms commercially. At this point, we are still collecting all the important data to be Shiitake growers. We hope, by networking, to get more important

information. 4/99



NEW ZEALAND

NAME/LOCATION: Peter Belt, Auckland, New Zealand

E-MAIL: peterb@ww.co.nz

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Limited Experience

COMMENTS: As a photographer I have been charmed





Mycologists Online



Something really fun:

Morchella ultima... A New

Species of Morel!



by mushrooms for many years. More recently I have decided to create an on-line field guide for New Zealand Fungi at http://PLUG.co.nz/mush/ 10/98

NAME/LOCATION: Mrs Lee McHale, Northland, New Zealand

E-MAIL: <u>leemac@xtra.co.nz</u>

INTEREST(S): Interested in Edibles and Cultivation ---KNOWLEDGE LEVEL: Limited Experience
COMMENTS: I grow Oyster Mushrooms as a small
cottage industry. I have been developing this for the last
18 months. Also I have planted some logs with Shiitaki
spawn. Eventually I hope to set up a viable commercial
mushroom farm. 11/99

NAME/LOCATION: Shannan Mortimer, Auckland, New Zealand

E-MAIL: shannan@pinn.gen.nz

INTEREST(S): Scientific Interest in Mycology ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: interests in collecting unusual specimens for ID /medicinal information: i.e. ethnomycological research and keeping abreast of developments in the literature. Academically my intended focus will be ecological biochemistry with special interest in ectomycorrhyizal/mammal interaction and the chemistry of fungal plant interaction. At present I am a botany undergrad at a university not offering further studies in mycology so experience is limited to amateur taxonomic forays, and literature review. My greatest interest is finding suitible routes for further study and connecting with a supervisor.

NAME/LOCATION: Clive Shirley, Auckland, New Zealand

E-MAIL: <u>clives@ihug.co.nz</u>

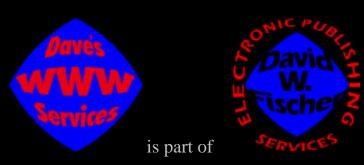
INTEREST(S): General Interest in Nature ----

KNOWLEDGE LEVEL: Intermediate

COMMENTS: I have always been fascinated with fungi particularly with their diversity. I have now been photographing them off and on now for 10 years. Many can be seen on my web site: http://fungi.co.nz/forest/1/99



This site maintained by David W. Fischer, whose e-mail address is basidium@aol.com



00004033 Visitors to this page since 10 December 1997
Last updated on 3 November 1999





What does that mean?

For the purposes of the **Mushroomers Online!** directory, the "qualified expert mycologist" category is intended to assist mushroomers in finding and accessing mycologists whose answers can be trusted with an extraordinary degree of confidence. A "qualified expert mycologist" might be defined as one with formal university training in mycology or outside study to attain a comparable level of knowledge. Unless stated otherwise, it is presumed that an expert's expertise includes taxonomy. An expert taxonomist might be considered as one with sufficient knowledge and resources to serve as an taxonomic consultant for a poison control center or government agency. If the expertise is not on mushroom taxonomy, that should be stated clearly in the "Comments" section of the registration form.

To keep this simple: If you have not published mycological research papers, <u>submit</u> <u>references</u>---names and contact information (e-mail addresses, please!) for two or three people who have published mycological research papers.

-- Dave Fischer

Return to the Registration Page

This website is maintained as a public service by David W. Fischer, whose e-mail address is Basidium@aol.com Last updated on 24 January 1997