



Alabama Mushroom Society Newsletter

December 2020

Written and Edited by Alisha Millican

Greetings fungiphiles!

We hope everyone had a happy and safe Thanksgiving. We're all trying to squeeze in some cooler weather foraging before getting busy with the holiday season. We have already seen our first freeze for the year as the exciting fall mushroom flourish comes to a close and those winter hardy species start popping. As we finish out 2020, we are optimistic about the new year and hope to be able to offer more forays come springtime.

We have some exciting things in the works on our website!

Has anyone checked out the Members Lounge lately? With less forays, we've had some downtime to develop some new ideas and are hard at work on some exciting new stuff.

Have you found *Hericium erinaceus* yet this year? We're seeing some beautiful specimens being posted to the AMS facebook group. We've very nearly hit 5K followers! To celebrate, we will be raffling off some exciting mushroom stuff! Keep an eye out for details!



Suspect Mushroom Poisoning?
Contact US Poison Control at
1-800-222-1222

AMS Officers

President

Anthoni Goodman

Vice President

Allen Carroll

Secretary

Tim Pfitzer



Photo by Judy Simms, used with permission



Photo by Jonathan Odom, used with permission

AMS LEADERSHIP/BOARD POSITIONS ARE UP FOR NOMINATION

We are looking for members in good standing who would like to help run the organization.

Please email nominations (self nominations are acceptable) to almushroomsoc@gmail.com by Dec 15th. All paid members will have the opportunity to vote from Dec 16th-20th. **You do NOT need to know a lot about mushrooms to help us run this organization!!!!** We seek those who would like to support our mission statement, "To garner interest in and facilitate education of the diverse kingdom of Fungi". If you want to see more from the Society, this is your opportunity to help shape it further!

Fungi Foragecast

Coming up on nature's big sleep, there are still some mushrooms that can be found in the colder months. We are already starting to see posts of the various jelly fungi including Auricularia, Tremella, and Exidia. We're expecting to see more Pleurotus species (specifically Pleurotus ostreatus) as well as Clitocybe/Lepista, the blewits. Both tend to start fruiting immediately following a frost. Look for blewits in areas where the natural woody compost tends to accumulate along hardwood treelines, and for Pleurotus growing on wood, both dead and living, primarily on hardwoods, but occasionally on conifers as well. As the greenery dies off, it can easier to spot mushrooms that no longer have as much cover. If you're feeling bold, find slopes with hardwoods and gently rake off just the top layer of leaves. You may be lucky enough to find Clavariadelphus, Hydnum, or one of our many wax-caps (some of which are very bright red)! Take care not to disturb too many salamanders!



The November Calendar Contest

November's winner is Monty Morris with his photo of Pleurotus laevis taken in Gadsden. Don't forget to submit your own photos on the Calendar Contest thread of our Facebook page! Our 2021 calendars with all of this year's winners will be shipping out potentially as early as December 17th. If you would like to purchase a calendar to help support The Alabama Mushroom Society, you can find them by clicking [here](#). Order one for yourself and one for your mushroom loving friend! They should arrive just in time for the holidays!

In The Kitchen

This recipe for utilizing your Lion's mane (*Hericium erinaceus*) is a contribution from AMS member Becca Mahoney.

To prepare your Lion's mane, trim off any portion that is starting to brown or is unsuitable for consumption. Rinse as briefly as possible, while still removing any dirt, debris or hitchhikers. Be sure to run your fingers through the 'teeth' to dislodge anything hiding in there. When clean, press your mushroom gently but firmly with a clean towel to remove as much moisture as you can.

1 tbs butter or bacon drippings
3 oz thinly sliced or shredded fresh Lion's mane
3" thinly sliced leek
1 tbs fresh diced red chili pepper
3 1"x4" slices spaghetti squash, with rind
Handful of fresh spinach
1 fresh duck egg
1/2 tsp hoisin sauce

Melt the butter (or bacon drippings) in a skillet. Add the mushroom, leek and chili pepper and saute until the leek and pepper are tender and the mushroom starts to crisp on the edges. Remove to a warming plate or push to the side. Add the spaghetti squash to the pan. Cover for a few seconds, then start separating strands from rind. When the rind is clean, return the mushroom mixture to the pan. Once warm, add spinach. Saute till just wilting. Make a hollow in the mixture and add the duck egg. Cover for 30 seconds or until the yolk is set to your taste. Finish with a drizzle of hoisin sauce.



Photo by Becca Mahoney, used with permission

Do you know about our year long scavenger hunt?

We do a year long contest where you try to find and properly identify as many mushrooms as you can from our contest list. You get credit for finding the mushrooms when you add them on iNaturalist. Read the full rules on our website [here](#).

Joining the project is easy!

1. Download the iNaturalist app on your smartphone or access it via the website www.inaturalist.org.
2. Sign up for free to make your account.
3. **[Member Scavenger Hunt Registration Link](#) Register your iNaturalist user name by joining the scavenger hunt event on our website so you get credit for your finds!**

Any observations you upload to iNaturalist will be automatically submitted to the project. If you are just learning about the contest, you are just in time to start the 2021 contest on Jan 1st!



Amanita sect. Lepidella by Anthoni Goodman,
used with permission

Is there something you would like to see included each month? Do you have foray photos, a recipe or something else you would like to contribute? Reach out to us at [<Almushroomsoc@gmail.com>](mailto:Almushroomsoc@gmail.com)