



Alabama Mushroom Society Newsletter

January 2021

Written and Edited by Alisha Millican and Anthoni Goodman

Happy New Year everyone!
We hope everyone had a great holiday season.
We are starting the new year out by welcoming in
our new leadership for this term:

Allen Carroll as **president**,
Alisha Millican as **vice president**,
Spencer Lowery as **treasurer** and
Rebecca Mahoney as **secretary**.

We are all excited to see AMS grow and see how
we can contribute to bettering the group for everyone. We are working on some
exciting things and have big plans for this year. We will also be starting our
monthly meetings back up, so keep an eye out for further information.

We also want to wish the best to our prior president and the founder of the
Alabama Mushroom Society, Anthoni Goodman, as he is moving to more
northerly climes. Although he will still be involved, his knowledge and passion
will be missed at forays and our in-person events. Thank you for building this
group that has so enriched our lives and ignited a passion for mushrooms in so
many of us.



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



Albetrellus species. Photo by Charlotte Baker, used with permission



Phyllostopsis nidulans
Photo by Sean Lyle, used with permission

Mushroom of the Month

Amanita persicina

NORTH AMERICAN MUSCARIOID DISTRIBUTION



credit to Jeffery Foxtrot

A member of the genus *Amanita* in the section *Amanita*, this species is blooming across the state. First described by Alabama's (retired from UAB's biology department) very own Dr. David Jenkins as *Amanita muscaria* variety *persicina* - this mushroom was later elevated to species level following DNA evaluation by/with Dr. Rod Tuloss. A close relative of *Amanita muscaria*, this gulf-coastal species contains relatively similar amounts of ibotenic acid and muscimol. While *A. persicina* may look almost identical to *A. muscaria* in its macromorphological features, it is indeed a distinct species, best identified by its genetically identified range (See photo, credit to Jeffery Foxtrot) and lighter cap color.



Photo by Alcia Hafner

In fact, *A. persicina* is colloquially known as the “peach Amanita” due to the tendency of the cap to be less red in appearance and to contain more orange-yellow hues. Like many other Amanita, *A. persicina* forms mycorrhizal relationships with conifers (Pine) and deciduous (Oak) trees, though in our experience they are found more often with conifers. Like all Amanita, these will drop a white spore-print. Similar to other members of the section Amanita (of which there are ~157 worldwide species), they will have an enlarged basal bulb with velar warts, which are also found on the cap - giving them the classic dotted mushroom look. Don't confuse these with *A. parcivolvata*, which has yellow gills and stipe.

Fungi Foragecast

These colder months bring out familiar friends that may be a bit different depending on where you're looking in the State of Alabama. Be on the lookout for Pleurotus (the oysters) which are much-less buggy while cold out, Lepista (such as *L. nuda*, the wood-blewit), many species of Cortinarius (the web-caps), an abundance of wax-caps of the family Hygrophoraceae (including *Hygrocybe*, *Hygrophorus*, and *Cuphophyllus*), *Hydnum* (hedgehogs), *Tolypocladium*, *Clavariadelphus*, *Hericium* species (including lion's mane, *H. erinaceus*), Amanitas, especially in the *Lepidella* group, a cacophony of *Stereum*, *Trichaptum*, and more *Trametes* than you could count (*T.*'s *versicolor*, *lactinea*, *hirsutum*, *betulina*, *aesculi*, etc.)! Down South you may also find large amounts of *Laccaria*, Amanitas from the sections Amanita, *Lepidella*, and *Validae*, or even some winter *Craterellus*! Happy Hunting!

If you missed Jay Justice's presentation on Amanita of North America, we have it posted to our brand new educational video section of the webpage !



Calendar Contest

December's winner is Judy Sims with her photo of *Tremella fuciformis* taken in Marshall County. 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 have already sold out! If you didn't get one and still would like to place an order, please reach out to us at Almushroomsoc@gmail.com and express your interest. We have to have enough interest to warrant placing another bulk print order. Thank you all for your support of the Alabama Mushroom Society.

In the Kitchen



Oyster Mushroom Pot Stickers

This month's recipe is by Valerie Zemba on her blog Very Vegan Val. You can check out the full post [here](#). This is a recipe for oyster mushroom dumplings. Recipe makes approx.. 115 dumplings- scale down as needed.

Ingredients

- * 1 lb of oyster mushrooms
- * 1/2 a medium sized onion
- * 2 bell peppers
- * 2 serrano peppers
- * 1 cup on napa cabbage
- * 1 tbps. Ginger
- * 1 tbps. (4 cloves) garlic
- * 1 tbps. Soy sauce
- * 1 tbsp. sesame oil
- * Vegetable oil, for cooking
- * 2 packages of Shanghai style round dumpling wrappers

Dipping Sauce

1. 4 tbsp. Soy Sauce
2. 1tbsp. rice vinegar
3. 1tbsp. Garlic chili paste
4. 1tbsp. seasame oil

Steps

1. Defrost the dumpling wrappers. Chop the mushrooms, onion, bell peppers, and cabbage into a fine dice. Mince the serranoes, garlic and ginger. Mix all of the vegetables along with the 1 tbsp of soy sauce and 1 tbsp of sesame oil together in a large bowl.
2. Lay out your dumpling wrappers, and start folding. Put between tsp. and a tbsp. of filling on the center of a wrapper. Dip your finger in water and draw it along half the edge of the wrapper. Bring the wet and dry sides together, pinching it closed. Continue until you have used all the filling.
3. Once you have finished folding the dumplings, you can begin to cook. In a large skillet heat some vegetable oil on medium high. Place as many dumplings fit comfortably in the pan on their side (my pan fits about 10 at one time) and cover with the lid for 2 minutes. Remove the lid and flip the dumplings over (they should be golden and a little crispy on the side that was cooking. Take 1/4 a cup of water and empty into the pan and quickly covering again with the lid, allowing steam to form inside the pan. Cook for 3 minutes, before removing the lid and allowing the steam to dissipate while they continue

to cook for another 2 minutes.

2020 Scavenger Hunt

Congratulations to Vitaly Charny for coming in first with a whopping 50 documented species of fungi (including lichen and slime-molds) for the year 2020! Second place is an even split between Kelcie Brown and Alisha Millican with 38 species each! For those of you who are unaware, we provide up to \$200 in mushroom-themed prizes between our winners, a pretty awesome reward for learning about Alabama fungi if you ask me! Congratulations again!



Pleurotus species Photo by Franklin Flanagan, used with permission

2021 Scavenger Hunt

We are starting up a brand new year of mushroom hunting! Find and properly identify as many mushrooms in Alabama as you can from our contest list and win prizes at the end of the year! You get credit for finding the mushrooms when you add them on iNaturalist.

Read the full rules on our website [here](#). Any observations you upload to iNaturalist will be automatically submitted to the project.

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** Register your iNaturalist user name by joining the scavenger hunt event on our website

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



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