



Alabama Mushroom Society Newsletter

July 2021

Written and Edited by Alisha Millican and Anthoni Goodman

Greetings Fungiphiles!

We are in the throes of the summer fungi boom, All this rain has everything popping up in mass, including our coveted Alabama chanterelles! We had excellent success at our South and North-Central chanterelle forays and expect to have great luck at our North foray as well. If you missed out on these events, be sure to keep an eye out on the events tab of our facebook page, as well as the events tab on our website.



We are still looking for a location to hold the Alabama Mushroom Festival in fall of 2022, so if you know of anywhere you would like to suggest to us, please reach out at almushroomsoc@gmail.com. A reminder that we will need the outdoor space to accommodate 100-200 people, bathrooms on the property, running water and electricity. We also have to be able to collect fungi on the property for scientific study.

It was recently brought to our attention that, despite what we had been told in the past, permits ARE required for collection of fungi at Bankhead National Forest in north Alabama. We are in the process of getting a permit that will cover a limited number of paid AMS members to collect fungi in Bankhead. See our post on facebook for more details and to see how you can submit your name to be considered for inclusion on the permit. With our facebook page being private, you will need to join our page to be able to view the link. Link [HERE](#). If you are a paid AMS member who is not on facebook and would like this information, send me an email at almushroomsoc@gmail.com.

Our new website will be launching this month! If you are a paid member, keep an eye out for an email asking you to join.

Looking for a way to get more involved?

We are looking for members who want to serve on committees to help with upcoming projects. These include the Alabama Mushroom Festival Planning Committee, the Health Dept Certification Course Committee and the FunDiS Vouchering Committee.

Attend our July Monthly Zoom Meeting for more information.



Upcoming Events

Click [HERE](#) for more details or to register for an event.

- July 6th-----Members Meeting- open to the public!
- July 10th -----AMS North-Central Monthly Foray- members only
- July 10th -----AMS South Monthly Foray- open to the public
- July 10th-----AMS North Chanterelle Foray- members only
- July 17th-----Tree ID Walk with Feral Foraging- open to the public

Mushroom of the Month

Cantharellus species



Photo by Jan Newton

Normally, we use Mushroom of the Month to highlight a lesser known mushroom species. But this month we are going to do a deep dive on the genus *Cantharellus*, known colloquially as Chanterelles. I will be focusing on our yellow Chanterelles and not including *C. cinnabarinus* group ("cinnabars") So lets get to it!



Photo by Daniel Strickland

In speaking with Jay Justice about our Chanterelles, this is what he had to say. There are currently about 29 *Cantharellus* species in the Eastern US. In his opinion many can not be IDd from similar *Cantharellus* species based only on

macroscopic features. Spore size can sometimes help but in many cases, DNA sequencing is the only way to know.

He also suspects that there are between 15-20 currently undescribed and unnamed *Cantharellus* species in the Eastern US!

So although we can't ID them to species, they do have a few defining features in common that help us ID them to the *Cantharellus* genus, all of which are edible. They are a great first edible to learn because they do not have many look-a-likes and are fairly easy to distinguish with only a little study. They are also a prolific mushroom in Alabama and we often say that if we had a state mushroom, it would be the Chanterelle.



Notable Features

False Gills

There is a significant variety in the presentation of the false gills of Chanterelles. They can be completely smooth without any ridges at all, all the way to being pronounced enough to cause confusion with true gills for the new mushroom hunter. If you are just beginning and you have any doubts about whether they are false or true gills, err on the side of caution and don't eat them.

True gills are like the pages of a book. They are easily removed from the cap of the mushroom without destroying it. If you squish them with your finger, they will flatten and be damaged. False gills, on the other hand, are more like veins.

They are not easily removed without also removing the flesh of the cap. When you press them with your finger, they do not flatten or break. (The more pronounced false gills may fail these tests, but we are erring on the side of caution here)

The false gills of Chanterelles will run down or begin to run down the stipe (stem). They will not form a 90 degree angle, stopping at the stipe.

If they aren't a completely smooth species and do have visible false gills, they will be forked and have small ridges in between the false gills.



Inside

If you tear a chanterelle in half from top to bottom, the inside will be white. It should not be hollow (some may appear almost hollow from bug damage, but if they are that infested, you don't want to eat it anyway) and the flesh should peel into strips similar to string cheese.



Color

Chanterelles come in many shades of peach/yellow/orange. Anything in the very bright orange/pink/red color range, if they are indeed a Chanterelle, indicate something in the *Cantharellus cinnabarinus* group.



Growth Patterns

Chanterelles are mycorrhizal (they associate with trees) and are found growing individually, in small clusters, or gregariously ON THE GROUND (never on wood!). Be immediately suspicious if you see them growing all from one central point or if they have scales on top.

Look A-Likes

I want to start off by encouraging you to avoid the term “false chanterelle” when what you really mean is anything that isn’t a chanterelle. The “false” rhetoric is vague and confusing, and when you are dealing with eating fungi, being specific and clear is important!



Omphalotus illudens

Commonly known as the “jack-o’lantern mushroom”, this look alike is toxic and will make you quite ill if you eat it. They grow in a tight cluster and are often similar shades of yellow/orange as many chanterelles.

Defining difference is that *Omphalotus* have true gills! They are also saprobic (they eat dead/dying wood), but they can sometimes appear to be coming from the soil if the wood they are growing on is buried. Use the link below to learn more about *O. illudens* [here](#).



Hygrophoropsis aurantiaca

Going by the common name “false chanterelle” (see how this can get confusing?) these have a somewhat superficial resemblance to chanterelles in that they are often brightly colored and have a flattened cap that may become slightly depressed. These mushrooms are softer and easy to break along the stem (unlike the more durable chanterelle). These also sport true gills and have a finely velvety, soft cap, although this can be affected by the climate in older specimens. This mushroom is only very rarely reported in Alabama, although it is hard to say if this indicates true rarity or just under-reporting. Learn more about *H. aurantiaca* [here](#).

Fungi Foragecast

As we move into July, rains continue to determine our mushroom hunting success. A good rain map will be your key for determining the best locations for a good forage. [This map](#) is my go-to.

As Anthoni pointed out for us last month, the summer and early fall in Alabama (or at least the Southeast) may present a greater biodiversity of fungi than any other state (region). This is a great time to be getting out and taking those fantastic photos to post to iNaturalist and documenting what our great state has to offer!

Our facebook page has blown up with over 200 posts of Chanterelle finds in the last 2 weeks. If you haven't gotten out to check your spots, you may be missing out! If you are getting rain in your area, these golden goodies ought to be popping, and they will continue popping up all summer long, so long as it stays wet enough. Let the rains roll in!

We are starting to see some Craterellus finds; the black trumpets, too. They can be tricky to spot with their dark coloration. Here is a tip: hunt them using a bright flashlight, they have a bit of iridescence when the light hits them that can make them easier to spot. Hunt them in areas where moss grows.

Our boletes are coming in in full force. These mushrooms have pores instead of gills (well, **most of them**) and are mycorrhizal with trees. The first question in most bolete identification keys is "what trees is it growing under" so pay attention when picking these guys if you want to ID it later. We've had several reports of *Strobilomyces* (Old Man of the Woods), some *Suilius* species, many of the bitter *Tylopilus*, *Xerocomellus*, *Hortiboletus*, and a whole ton of *Retiboletus*. Here is a link to the newest bolete book, which will certainly help you out with IDing these guys: [Boletes of Eastern North America](#)

Out in the woods, keep an eye out for *Pluteus*, *Megacollybia*, *Russula*, *Lactarius* (including *L. indigo* the indigo milkcap) and *Lactifluus*. Armies of *Amanita* will arise, especially *A. s. amerirubescens*, *arkansa*, *banningiana*, *bisporigera*, *flavoconia*, *flavorubes*, *jacksonii*, *murrilliana*, *onusta*, *praecox*, *rhacopus*, *vaginata*, *virginiana*, and *westii*. You may notice I've left out the lepidellas, and while we will certainly see some of them, they have a greater propensity to fruit in the fall. I urge caution and copious education to anyone foraging any *Amanita* for the table as several *Amanita* species will kill you quite painfully if eaten - this is **NOT** a beginners genus for consumption. Though even the most deadly mushrooms can very safely be handled.

Corals are coming around such as *Artomyces*, *Ramaria*, and *Clavulina*.

Don't forget to post your cool and unusual finds both on our Facebook group and on iNaturalist!



Nigroporus vinosus by Becca Mahoney



Retiboletus ornatipes by Roza Cieszkowski



Calendar Contest

June's winner is Mark Quimby with his photo of *Coprinellus disseminatus* taken in Jefferson County. Don't forget to submit your own photos on the Calendar Contest thread of our Facebook page! Our 2022 calendars with all of this year's winners will be available to order on our website in December. Thank you all for your support of the Alabama Mushroom Society.

In the Kitchen



Chanterelle Cream Sauce with Pappardelle pasta and wild duck. Photo by Josh McGuire, used with permission

Another Chanterelle recipe this month! This one comes curtesy of Josh McGuire.

Chanterelle Cream Sauce

Ingredients

- 1 lb Chanterelles slices
- 4 Tbsp butter
- 3 cloves garlic
- 2 cups heavy cream
- 1 cup Parmesan cheese

1. On medium heat I sweat all the water out of the mushrooms until the pan is

- dry.
2. Salt
generously
to
taste
 3. Add
butter
and
garlic
and
cook
on
medium
low
for
7
minutes.
 4. Add
cream
and
Parmesan
and
cook
on
simmer
for
5
minutes

So easy!

Josh recommends serving over cooked Pappardelle pasta. Eat as is or add your favorite protein.

For more recipes and ideas, don't forget to check out our website [here](#).

MEETING INFORMATION

Our next AMS monthly meeting is **July 6th at 7pm** via Zoom. The Zoom link has been sent out via email and is also available on our Facebook page under events.

We will be hearing from Jefferson Rogers, M.D. about the history and research of LSD, as well as it's ties to current psilocybin research, after our brief business meeting.

Monthly meetings are now open to the public and take place on the **first Tuesday of every month at 7pm** via Zoom.



Hypomyces lactifluorum. Photo by Becca Mahoney

2021 Scavenger Hunt

Join in on our year long scavenger hunt and contribute to citizen science at the same time! 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

Already using iNaturalist? Please consider joining the project FunDis-Fungal Diversity Survey. All your high quality fungi observations will automatically contribute to a database to help scientists and conservationists better understand and protect fungi all across North America. Our great state of Alabama is know for its biological diversity and it is under-represented in the FunDiS database. Your contributions matter! Check out their project [here](#).

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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