



## Alabama Mushroom Society Newsletter

Sept 2021

Written and Edited by Alisha Millican and Anthoni Goodman

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Greetings Mycophiles!

It seems like our summer boom of mushrooms receded a bit with our annual lack of rain, tho we are certainly seeing an uptick again after all the rain from Ida.

We are excited to announce that we have a date and location for the first annual official Alabama Mushroom Festival!! It will be at Howard Lake in Sylacauga, AL on October 8-9, 2022. Keep in mind, that it is NEXT year, not this coming October. We are working out the cost of tickets and camping/vendor spots and will have more information available on our website as soon as we get it sorted out. We will also announce updates on our facebook and instagram pages. If you aren't already following us on instagram, do so here!:

<https://www.instagram.com/alabamamushroomfestival/>

We are coming up on our last two monthly forays for the year before our winter hiatus, so if you haven't met up to explore the woods with us, make it a point to do so! We will also be taking a break from our monthly Zoom meetings from November through January, returning to our regular schedule in February. To reiterate: there will be no forays or meetings for November, December or January.

Our new website has officially launched! So far, the transition has gone seamlessly and we are very happy with it! We are still working on getting some of the less prominent pages transferred over, but we are getting there. Be sure you have created your account with the new website, as the old website will not be accessible after October of this year! You should find you received an email



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

inviting you to do just that. If you don't see it, check your spam folder.

**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 August Monthly Zoom Meeting for more information.



*Collybiopsis species by Sloane Thompson*

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## Upcoming Events

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

Sept 4th -----AMS South Monthly Foray

Sept 7th -----AMS Zoom Meeting

Sept 11th -----AMS North-Central Monthly Foray

Sept 11th-----AMS North Monthly Foray

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## **Mushroom of the Month**

***Desarmillaria caespitosa***



*Photos by Lauren Barr, Jessie Lee and Chad Jones, respectively.*

We have started to see the North American ringless honey mushroom popping up in force these last couple weeks and we will continue to see them popping well through the fall, so lets talk about them.

You will find this mushroom in your references as *Armillaria tabescens* but as of April 2021, it has been determined that genetically and microscopically this is a different species from *A. tabescens* described from Europe.

Honey mushrooms are a tree pathogen that attack and kill the vascular cambium layer of roots, then spread to the main trunk and can girdle and kill the tree. In addition to being a parasite, it acts as a saprobe, causing a white rot within the host tree. This dual nature means trees infected with honey fungus are going to die, and there is no recommended method to save the tree once infected. It often looks like it is growing from the grass at the base of trees, but upon closer inspection, is actually growing from buried roots.

*D. caespitosa* grow in large clusters with the stem bases fused together (the term for this is 'caespitose') The stems are tough and fibrous with no ring (annulus). It is usually a dull, tawny brown, though yellowish collections are not uncommon. The caps have dark brown scales that tend to be concentrated in the center of the cap upon maturity. The gills are attached to the bald stem and as they grow, will begin to go slightly down the stem (decurrent) and will have a white spore print. These tend to start popping up several weeks before the ringed honey mushroom, *Armillaria mellea*.

The honey mushrooms are edible, but named for their honey color and not a sweet taste. *Desarmillaria caespitosa* tends to be bitter, which cooks out to some degree. The stems can be quite fibrous and are best discarded, especially in more mature specimens, only saving the caps. Cooking these mushrooms well is recommended, as they can cause GI upset in some individuals. Trying just a little bit your first time is always recommended when consuming a wild mushroom you haven't tried before, but should definitely be heeded for species with higher chance of sensitivity.

## Potential Look A-Likes



## ***Lyophyllum decastes***

These grow in dense clusters from soil and will have a white spore print. Their stems tend to be shorter and stockier than the long stems of *D. caespitosa* but if you do mix them up, *L. decastes* is also edible.

More info here.



## ***Galarina marginata***

If your mushrooms are not fused at the base and growing in large clusters, it very likely isn't a honey mushroom. *Galarina* grow scattered on rotting wood and pop up spring through fall. They will also have a rusty brown spore print. These are toxic and should definitely not be eaten.

More info here.





Photo by Michael Kuo

## ***Flammulina velutipes***

This potential look alike has a sticky, almost rubbery, orangish to reddish or yellowish brown cap, along with a distinctively velvety stem that darkens from the base upward and sometimes grows in clusters. It grows from the wood of hardwoods--but the wood is sometimes buried, making the mushrooms appear terrestrial.

Like the honey mushrooms, these will also have a white spore print.

Known as "enoki" these are also edible.

More info here.

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## **Fungi Foragecast**

As always, 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.

We continue to see a wide array of Summer mushrooms throughout Alabama and are starting to see a few of the more fall species popping up, including *Desarmillaria caespitosa* and the occasional *Grifola frondosa*

The recent rains have reignited the Chanterelles and the trumpets! If you had given up checking your spots, you might venture back out. As long it continues

to be wet enough, they will continue popping up until the ground temperatures drop.

We are still seeing our Boletes 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**

Remember that for bolete identification help, you should provide clear photos of the stem, cap from above and below, a bisected specimen photo, a report of smell and taste. There are some overlapping features that may also require a chemical test (a drop of KOH, ammonia, or iron salts).

Out in the woods, keep an eye out for *Pluteus*, *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 have also been out and include such as *Artomyces*, *Ramaria*, *Ramaropsis*, and *Clavulina*.

As the humidity keeps up also look for fungally parasitized insects and spiders. If you find any- we have a few that we are collecting for researchers. See our list on facebook **HERE**.

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





*Fistulina hepatica* by Gracie Clark



*Marasmius haematocephalus* by Mark Hains

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## Calendar Contest

August's winner is Dillion Bowling with his photo of *Pleurotus levis* taken in Lawrence County. We had some great entries this month! 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.



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## In the Kitchen



*Boletinellus merulioides* Photo by Deacon Mcdaniel

Becca Mahoney has a delicious recipe to make soup from those dried Ash Boletes (*Boletinellus merulioides*) and Slippery Jacks (*Suillus luteus*) you have been saving up!

### **Dried Bolete Soup**

1 cup boiling water

1 cup reconstituted dried bolete mushrooms (ash bolete or peeled slippery

jacks)  
2 TBLS butter  
2 medium onions, chopped  
2 medium potato, diced  
4 sticks of celery, sliced  
1 cup boiling water  
4 cups chicken or veggie stock  
Pinch of mixed herbs de province or just a pinch of thyme  
salt and pepper, parsley to garnish

Pour boiling water over mushrooms and cover.

In a medium sized sauce pan, melt the butter, add the onion and sauté for 5 minutes.

Add the potatoes and celery and continue cooking for a further 5 minutes. Add the stock, mushrooms with soaking water and herbs to vegetables and simmer for 30 minutes. Allow to cool for about 15 minutes. Use immersion blender to cream and reheat. Season to taste and serve garnished with parsley.

If using blender to emulsify allow to cool a bit more, blend in batches pouring each blended batch into another container. Then return all to the pot to reheat.

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

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## MEETING INFORMATION

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

After a brief business meeting, we will have a presentation on Polypores by Ariel Bonkoski. Ariel has been studying fungi since 2016. Ariel resides in Duluth, Minnesota. She is the Co-Founder and Head Foray Leader for the Lake Superior Mycological Society and teaches mushroom identification classes at the Duluth Folk School.

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

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*Gymnopus iocephalus* by Izzy Chafin

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*Leucoagaricus* sp. by Tracy McCauley

## 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](http://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](#).**

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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)



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