



# Alabama Mushroom Society Newsletter

## March 2022

Hello Everyone!

We are excited and delighted by the recent rains and warmer weather happening across much of the state. We are starting to see some fungi popping after the winter rest. In fact, on Feb 22nd the first east coast morels of the year were reported in Danielsville, Georgia by a user going by "Jpuette" who has frequently found the first morels of the season on his property and some more on Feb 25 out of Augusta, Georgia by eidolon. In light of this information, combined with weather information and consulting our hotspots, we have scheduled the annual Members Only Morel Foray for March 26th!! We have some new spots we have added to our foray location and it's bound to be a successful hunt! Be sure your dues are paid up and go register to attend! The location for this year's foray will be emailed out to registered members by 7pm the night before the foray. Please do not email or message asking for the location before then. If you did not receive the information, be sure to check your spam folder before contacting us! We can't wait to see everyone, it's going to be a great time!

We have a lot of projects in the works and could use some help! If you are technologically inclined, we could use assistance putting photos up on our website. We are always looking for folks to join our vouchering and collection project called Alabama Fungal Diversity Project. We welcome input for the newsletter and if anyone has experience modding facebook pages, we can always use more mods for the spring influx of morel posts! With everything planned for this year, try and make it out to one of our events! Have another way you would like to volunteer? Want to volunteer and don't know how? Reach out to us on Facebook or at [almushroomsoc@gmail.com](mailto:almushroomsoc@gmail.com) and we will get you plugged in! There are so many opportunities to learn and we can't wait to see everyone this year!



**Suspect  
Mushroom  
Poisoning?**  
Call US Poison Control  
at  
**1-800-222-1222**  
**EMERGENCY ID:**  
Poisons FB Group

### AMS Board

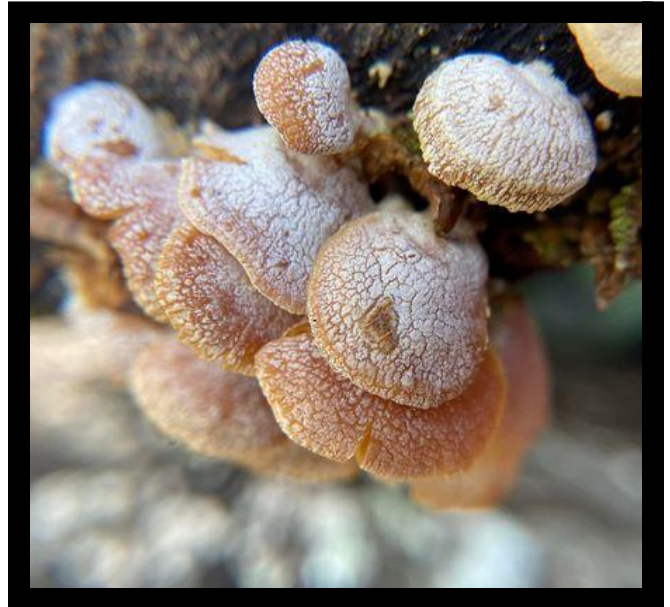
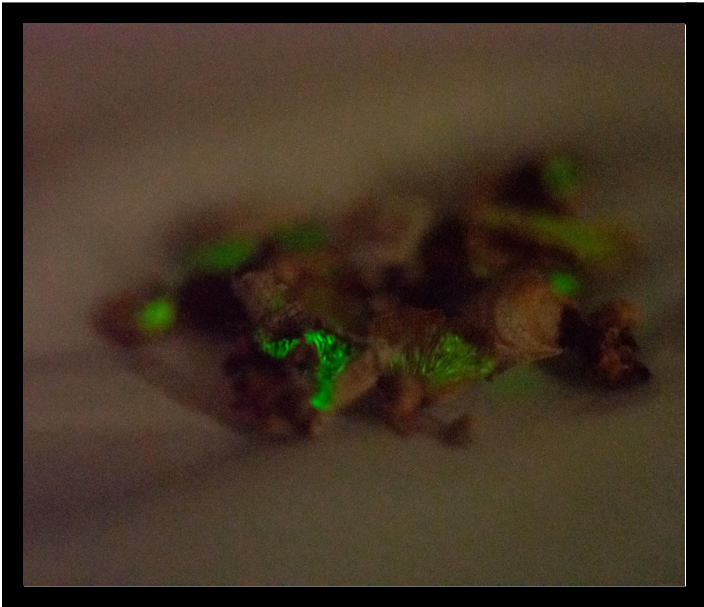
President  
**Alisha Millican**

Vice President  
**Kelcie Brown**

Treasurer  
**Spencer Lowry**

Secretary  
**Becca Mahoney**

-Alisha Millican  
AMS President



Bioluminescent  
*Panellus stipticus*  
Photo by Chasa Fulkerson

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## Upcoming Events

Click [→HERE←](#) for more info or to register for an event!

- |                  |                              |
|------------------|------------------------------|
| March 1st -----  | March AMS Meeting via Zoom   |
| March 5th -----  | Elmore County Monthly Foray  |
| March 5th -----  | Dekalb County Monthly Foray  |
| March 12th ----- | Cullman County Monthly Foray |
| March 12th ----- | Baldwin County Monthly Foray |
- 

*Trichaptum bifforme* by  
Alisha Millican



# **Mushroom of the Month**

By Anthoni Goodman

## **Galerina marginata**



### Description:

*Galerina marginata* is one of many in the genus *Galerina*, but it is common enough to warrant consideration and a striking common name. Called “funeral bells” due to their campanellate shape (though those pictured and most documented are decidedly more convex) and potentially deadly nature. *G. marginata* contain amatoxins, similar to those common in some sections of family Amanitaceae, and in great enough quantity to be potentially deadly.

### Ecology:

A common sight on the sides of hardwood and coniferous wood alike during the early winter and spring. *Galerina marginata* is a ubiquitous saprobe often appearing in loose, or dense clusters in the week or so following cool rains. The reddish-brown and yellowish-brown margins appear as a more brightly colored patch amongst the muted browns of the decaying leaves and logs.

### Pileus:

The cap takes on warm brown shades, typically darker towards the center of the cap and lightening towards the margin. The margin may appear striate when the cap is moist. The caps begin as tight balls which slowly unfurl to campanellate, umbonate, or convex and become flat or even wavy in maturity. In maturity some of the saturation of the pileal membrane may dull revealing multi-toned caps.



### Hymenium:

Galerina sport lamellae with close to subdistant spacing and frequent short gills. The gills attach broadly (adnexed) and may slightly run down the stipe. The gills are a dull ochre to tan and darken with spore development becoming mottled with darker patches or completely darkened with brown to reddish-brown spores. The Spore print is a rusty or slightly reddish-brown and may often be found deposited on the adjacent caps or the partial veil remnants.



### Stipe:

The stipe is softly fibrous, even, and some shade (or mix thereof) of white, ochre, rusty, vermillion, to dark brown, or even grey. The color of the stipe is highly dependent on the maturity of the fruitbody and the moisture content. Depressing or compressing the soft fibrils by plucking a fruitbody may darken the stipe.





**Annulus/Annular Zone:**

The stipe will typically have a small ring, close to the apex. The partial veil is weak and breaks early in development leaving a feeble annulus which is an important characteristic for quickly differentiating these *Galerina marginata* from the edible *Flammulina velutipes*.

This annulus is commonly eroded, but the slight remnants often catch much of the initial spore drop, painting it a rusty brown and bringing it back into focus.



*Galerina marginata*



*Flammulina velutipes*

## **Fungi Foragecast**

By Anthoni Goodman

The mushrooms found this month will range substantially depending on your location in the state and recent temperatures and precipitation. March begins the season of the Ascomyces, all those funny little cups, urns, and funny shaped morels and allies. There are also a plethora of Trametes and various jelly mushrooms that will make frequent appearances. You may be surprised to find a stark difference in what you find on slopes compared with flat ground in relation to our terrestrial fungi. The many dozens of small polypores (especially Trametes and Stereum) may be making a few more growth spurts but you're really likely to find loads of the gelatinous and sometimes colorful growth around them (the Jellies!) often parasitizing the Stereum or crusts such as Peniophora. Expect to see the dark fingers of young *Urnula craterium*, followed by many of the larger *Helvella* species including the larger *Helvella* species *acetabulum*, *solitaria*, *queletii*, or even *lacunosa* or *crispa* (or our Eastern versions). The smaller *Helvellas* seem to follow in April-May. Close relatives, the genus *Peziza*, is home to a wide plethora of cup-fungi ranging from light tans to dark maroons in color. Related genera such as *Disciotis* will also emerge. We are currently collecting interesting members of the family *Pezizales* for a researcher, so be sure to share your finds on facebook so we see them!!

Of course everyone's favorite, the morels, will also be making an appearance. These can be found as far south as Auburn/Montgomery (though in quite small number). Larger numbers of them can be found further north typically from Birmingham and northward. While *Morchella* (the morels) don't grow in the massive number seen elsewhere in the country, Alabama will provide enough for a taste or, if you're lucky, a proper pan-full. There are also a host of *Mycena* and other especially small fungi that thrive in this season, but for those, you may need a hand-lens and to crawl around a bit! Don't forget to post your cool and unusual finds both on our [Facebook group](#) and on [iNaturalist](#)!

Auricularia species by Leigh Maness



Peziza species by Jennifer Taylor

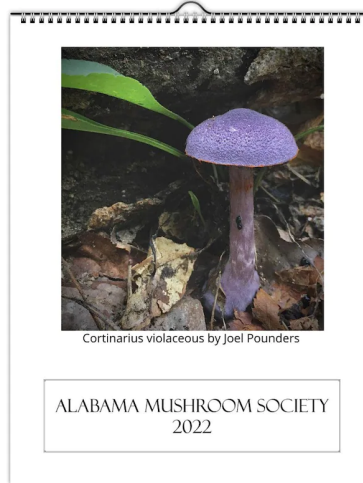


## **Calendar Contest**

The 2022 calendars featuring all of last year's amazing winners are available for sale on

→[our Etsy Shop](#)←

We appreciate your support!



Congratulations to our January winner Mony Morris with his photo of a Galarina species from Etowah County!



**Only a few days left to vote on your favorite mushroom photos on February's Calendar contest on Facebook!!**

[Go vote now!](#)

## **In The Kitchen**

By Kevin Hébert

### **King Oyster Delight with Bok Choy and Red Chilis**

While not native to Alabama, *Pleurotus eryngii* is found locally in some specialty markets, and available to grow at home with a kit! It has an amazing texture that resembles octopus and an umami quality that pairs well with bright, bold flavors. This dish mixes King Oyster with red chilis, ginger, garlic, and bok choy to really make your mouth water!



### **Ingredients (makes about 2 servings):**

#### **For the sauce:**

1 cup chicken (or veggie) stock  
¼ cup dark brown sugar  
¼ cup honey  
⅛ cup soy sauce  
⅛ cup shaoxing wine (or sherry)  
3 large cloves of garlic (minced)  
1 tsp fresh ginger root (minced)  
½ cup of water  
1tbsp cornstarch

#### **For the main dish:**

8-12 oz fresh King Oyster (*Pleurotus eryngii*)  
1 bunch of bok choy  
1 bunch of green onions  
2 fresh red chilis  
3 large garlic cloves (minced)  
1 tsp fresh ginger root (minced)  
¼ cup cocktail peanuts (rough chopped)  
1 cup jasmine rice  
handful of cilantro  
1 lime (quartered)  
¼ cup peanut oil  
sea salt



## **Directions:**

**Step 1: Start cooking the rice** (using your favorite method)

### **Step 2: Make the Sauce**

In a medium sized bowl, add all ingredients and whisk to combine. Add to a small sauce pot and reduce by a third. Remove from heat and set aside.

### **Step 3: Prepare the ingredients**

Slice the King Oyster in half and score a crosshatch pattern on the cut side with your knife. This helps to crisp the edge and also to absorb more flavor! Clean the bok choy and slice into 2 inch pieces. Cut the green onions in half separating the white bottoms from the green tops. Thinly slice the white bottoms and cut the tops into 1 inch pieces. Mince the garlic. Mince the ginger. Chop the peanuts. Quarter the lime. Thinly slice the red chilis.

### **Step 4: Crisp the Mushrooms**

Add a thin layer of peanut oil to a heavy bottom pan and turn it up to medium high heat. Add the mushrooms, cut side down and cook for about 3 minutes or until they start to turn light golden. Flip the mushrooms and cook for another 3 minutes or until golden. Flip back to the cut side and cook for another minute or so until they are crisp, dark golden, and looking delightful. Remove from the oil and place on a rack, cut side up. Season with sea salt. Reserve the peanut oil in the pan.

### **Step 5: Cook the aromatics and the vegetables**

If the pan seems dry, add a little more peanut oil and heat on medium high heat. Add the garlic, ginger, chilis, and white onion bottoms. Cook, stirring constantly until fragrant (about a minute). Add the bok choy, green onion tops, and about ½ cup of the sauce. Simmer on low until the bok choy leaves are wilted and the stems have softened slightly.

### **Step 6: Finish the dish**

Add the mushrooms back to the pot and stir until heated and coated with sauce. Turn off the heat and remove the pot from the burner. Fluff the cooked rice then plate the rice and cooked ingredients. Drizzle with the remaining sauce then garnish with peanuts, cilantro, and a squeeze of lime (if you want more acid). Enjoy with a nice glass of rice wine (or maybe a tiger beer)!

## **Meeting Information**

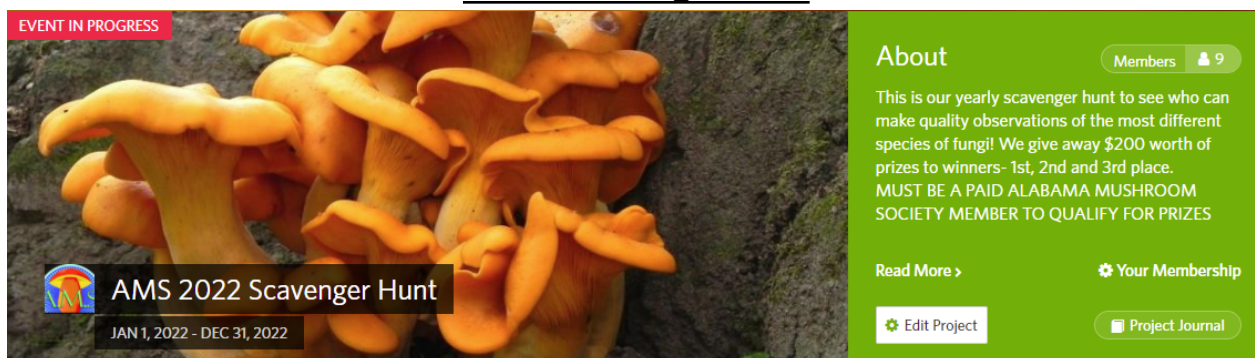
AMS meetings take place the first Tuesday of the month at 7pm CST via Zoom and are open to the public.

Join us March 1st where we will follow a brief business meeting with a presentation by Mikhael Crystallah-Selk presenting Parasites of the Fungal World: Achlorophyllous plants, fungal molds, and other Fun-Gis that just can't seem to live without each other.

Mikhael is the taxonomist/science leader for SOMA, the Sonoma County Mycological Association. He will be focusing his presentation on species found in Northern California and Oregon with some species that crossover into our region.

Link to the zoom meeting: [Join Meeting](#)  
Meeting ID: 873 4981 9287 Passcode: 18

## **2022 Scavenger Hunt**

The image shows a screenshot of an iNaturalist project page. On the left, there is a photograph of several bright orange, trumpet-shaped mushrooms growing on a rock. A red banner at the top left of the photo says "EVENT IN PROGRESS". Below the photo, there is a title "AMS 2022 Scavenger Hunt" and a date range "JAN 1, 2022 - DEC 31, 2022". On the right side of the page, there is a green sidebar with the word "About" at the top. Below "About", it says "Members 9". The main text in the sidebar reads: "This is our yearly scavenger hunt to see who can make quality observations of the most different species of fungi! We give away \$200 worth of prizes to winners- 1st, 2nd and 3rd place. MUST BE A PAID ALABAMA MUSHROOM SOCIETY MEMBER TO QUALIFY FOR PRIZES". At the bottom of the sidebar, there are buttons for "Read More >", "Your Membership", "Edit Project", and "Project Journal".

We are starting up a brand new year of mushroom hunting! Find and properly identify as many mushrooms in Alabama as you can and win prizes at the end of the year! You get credit for finding the mushrooms when you add them to our project on iNaturalist. Read the full rules on our website [here](#). Any observations you upload to iNaturalist will be automatically submitted to the project after joining. 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. Join the iNaturalist project titled "AMS 2022 Scavenger Hunt"  
→Must be a paid AMS member to win←

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 [www.almushroomsoc@gmail.com](mailto:www.almushroomsoc@gmail.com)