



Alabama Mushroom Society Newsletter

August 2022

Greetings everyone!

As we make our way into August, we are having to look harder to find fungi than we did last year. The dry weather means we have to travel a bit further to find those sweet spots that hold enough moisture for anything to pop. Check out the Fungi Foragecast below for some suggestions and this 24 hour [RAIN MAP](#) to see where near you has had the most rain.

Despite the lack of rain, we had two REALLY exciting finds posted to our facebook page last month! Devin Kirk found a super rare species, *Ganoderma ravenelii* in Blount County. This species has 11 total independent observations in the whole world between iNaturalist and Mushroom Observer. Chasa Fulkerson found a specimen from the genus *Gloeomucro*. The whole genus has only 11 total independent observations in the whole world between iNaturalist and Mushroom Observer. (see photos of both on page 2!) Neither member had any idea what they had found, until they posted their photos to the AMS facebook page! Both members worked with me to get samples of the specimens which I have vouchered and am sending to our herbaria. I have also transferred them to agar and will be sending them for sequencing. I am working with Matt Schink, who is a leading researcher on *Ganoderma*, to get him samples for study. Great work being done for fungi here in Alabama and we couldn't be doing it without you!

We are only two months away from the first ever Alabama Mushroom Festival!! We have a terrific line up of speakers and presentations and some great vendors registered to attend! We still have some camping spots left, but they are going quick! We also have room for more vendors, so if you or someone you know is interested, go fill out a vendor application [HERE](#) The rest of the festival details are available [HERE](#). Can't wait to get to see everyone and have some fungi fun, while learning and contributing to what we know about the fungi of Alabama!

Mush Love,
-Alisha Millican
AMS President



AMS Board

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Gloeomucro species
By Chasa Fulkerson



Ganoderma ravenelii
By Devin Kirk

Upcoming Events

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

- Aug 2nd ----- AMS Meeting via Zoom
- Aug 13th ----- Baldwin County Monthly Foray
- Aug 20th ----- Elmore County Monthly Foray
- Aug 20th ----- Cullman County Foray



Lactarius indigo
By Donald Brewer; a very close second
for our calendar content this month!



Lactarius indigo
By Joel Ponders

Mushroom of the Month

Aureoboletus auriporus

By Logan Borosch

Aureoboletus auriporus is a member of the *Aureoboletus* genera within the Boletaceae family, making it a 'bolete'. This genus is known for their bright yellow pores on the hymenium (spore bearing surface).

The eye-catching, bright yellow underside makes this genus and species quite easy to identify. It stands from others in the genus by having a sour tasting cap just by licking it, no strong odor when damaged and sniffed and no dramatic stipe ornamentation. You will spot this fungus around Oak (*Quercus*) trees throughout the Summer and into the Fall. It has a mycorrhizal relationship with Oak (*Quercus*) and possibly other hardwoods.

Let's discuss how you identify this beautiful fungus!



(*A. auriporus* photos by: Alisha Millican)



Cap (Pileus):

The cap of *A. auriporus* is velvety brown, occasionally with a rose tinge. The cap may also have a slight overhang on the margin, leaving a sterile surface that you can notice from the underside. The cap can get up to ~5cm (1.97 inches)

Underside (Hymenium, Spore bearing surface):

The underside of this mushroom is a bright yellow, porous surface. It does not bruise like some other boletes, though it may gain reddish marks with age.



Stipe (Stem, Stalk):

The stipe is viscid (sticky, slimy), and it has a light tan color with rosy streaks running up it. It has white basal mycelium (mycelium attached to the base). The stipe also lacks reticulation, which is a big identifying feature. The stipe gets up to ~7cm (2.75 inches) and ~8mm (0.3 inches) thick.



They are also very tart compared to other yellow-pored boletes. Most boletes would need you to take a bite and do some chewing, but with these, all you need is to lick the cap! Licking/biting and chewing wild mushrooms is completely safe, as long as you spit out afterwards, and this can be done with any fungus! That includes the deadly toxic species such as *Amanita phalloides* or *Galerina marginata*. Mycotoxins must be ingested and metabolized before harming the body, so touching and doing taste-and-spit tests is completely safe.

Though, there is no worry with any of the fungi that is mentioned in this article, as they are all edible. But you should always thoroughly cook any wild fungus you plan on eating.

There are 5 mushrooms in the genus *Aureoboletus* that are known to occur in the Southeast. We are going to address the look alikes *Aureoboletus pseudoauriporus*, *Aureoboletus betula*, and *Aureoboletus innixus*. *Aureoboletus gentilis* also looks similar, but there seems to be very few observations of it and very little information available about it.

***Aureoboletus pseudoauriporus* →**

The main difference between these two species is that *A. pseudoauriporus* has ridges on the stipe, while *A. auriporus* does not.



(*A. betula*. Photo by: Pam Dietlein-Brown)

***Aureoboletus innixus* →**

This is also fairly easy to distinguish. These grow more clustered, while *A. auriporus* does not. The cap and stipe color tends to be much more brown or whitish, and larger than *A. auriporus*. The stem is very thick, and lacks any specific decoration. It also smells strongly of Witch Hazel.

(*A. innixus* Photo by: Annie Dubs)



(*A. pseudoauriporus* by Jason Bolin)

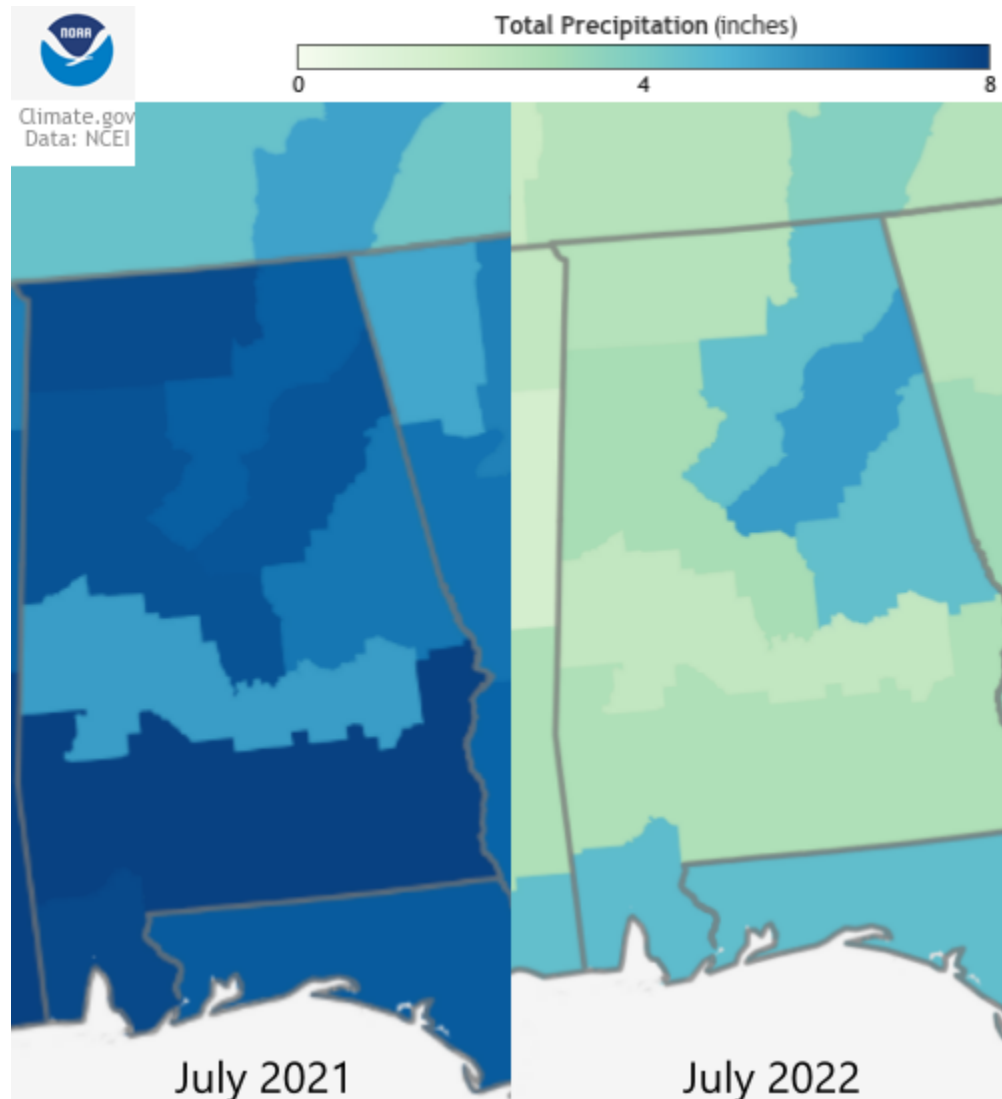
← *Aureoboletus betula*

This one is very easy to distinguish from *A. auriporus* due to the heavily ridged/reticulated stipe. The cap also tends to be much redder, with the stipe tending to be more yellow to orange and red.



Fungi Foragecast

Most of the year, we mention that your fungi hunting success is rainfall dependent. It is, unfortunately, painfully obvious that we are not having the summer fungi boom that we had last year. Let's take a look at the rainfall across Alabama for July of last year, compared to July of this year.



As you can see, we are a long way from the rain we were seeing last year. Many of the fungi that will be popping, if you are getting rain, are the same ones we listed last month. Check in low lying areas that collect dew or spots that stay boggy; along the banks of natural springs or creeks and ponds. And if you know a rain dance, get out there and boogie! If you are finding anything, don't forget to post them to our Facebook group and on iNaturalist!

Clavaria rosea
By Julia McCarty



Lepista species
By Kassie Edwards



Calendar Contest

Congratulations to our July winner Chasa Fulkerson with her photo of a Gloeomucro species from Winston County!



Go submit your own mushroom photos on August's Calendar contest on Facebook!!

[Go now!](#)

AMS Merch Now Available!

[>Check it out now!<](#)

New shirts are up! Along with all kinds of new merch goodies!! We also now have AMS vinyl stickers and macrochem kits available in person at any Cullman event (and coming soon to Elmore County events too!)



In The Kitchen

By Kevin Hébert

Orange Roughy with Milky Mushrooms

If you have never found a “fish cap,” just follow your nose. While they may not be everyone’s flavor, I personally think they have an intoxicating smell that needs to end up on the dinner plate! This dish combines *Lactifluus volemus*, delicate whitefish, fingerling potatoes, and crispy garlic sausage in a delicious milky broth.



Ingredients (about 2 servings):

12 small-medium fish caps
(*L. volemus* or *L. corrugis*)
2 fish fillets (any mild fish would work)
1 ½ links of smoked garlic sausage
10 fingerling potatoes
1 small shallot

3-4 cloves of garlic
1 bunch of chives
3.5 cups filtered water
¼ cup white wine
salt and pepper (and a few peppercorns)
canola or peanut oil

Directions:

Step 1: Prep the ingredients and start the milky broth

One thing to note, while these mushrooms smell fishy to some, they do not taste fishy, and the smell goes away with cooking. Preheat the oven to 420 degrees. Separate the mushroom stems from the caps and clean off any dirt (look for clean ones when hunting). Thinly slice the mushroom stems into rounds, and rough chop about 1/3 of the caps. Leave the other caps whole. Rough chop the garlic, shallot, and half the chives. Slice the remaining chives into 2 in pieces. Add a drizzle of oil to a small saucepan on medium and add the garlic, shallot, mushroom stems, and chopped caps, and stir frequently. When the shallots are softening, and the mushrooms are showing some color, add the white wine and scrape any bits off the bottom. When the wine cooks off, add the filtered water and bring the pot to a simmer. Add salt and a few peppercorns and simmer until it reduces by at least half. Cut the sausage into rounds and then into quarters. Quarter the potatoes.

Step 2: Crisp up the sausage

While the milky broth is reducing, add the sausage to a saute pan and turn the heat to medium high. Stir occasionally until they start to get crispy on all sides (but don't let them burn). Once they are crispy, spread them out on a rack to drain. Reserve the extracted fat and wipe out the pan. (If you cook a few extra, they make a good snack while you cook the dish)

Step 3: Start the potatoes and prep the mushroom caps

Add the potatoes to a parchment lined pan and lightly coat with salt, pepper, and oil. Place in the oven and set the timer for 45 minutes (cook times will vary). When the potatoes have about 10-15 minutes left, remove the pan, toss the potatoes, lightly brush the mushroom caps with oil, salt the caps, and add the mushrooms to the pan, gills down. Continue cooking until the potatoes are crispy and the caps have shrunk.

Step 4: Cook the fish and finish the milky broth

Once the broth has reduced by half or more, taste it and add salt to taste. Turn off the heat, add the chopped chives, and cover the pot. Carefully pat the fish as dry as possible, then lightly season with salt and pepper. Heat the sautee pan with the sausage drippings to high and add extra oil if needed. Add the fish, skin side down (or the side where the skin was), and cook for about 4 minutes, then carefully flip the fish with a thin metal spatula and cook the other side until done.

Step 5: Finish the dish

Remove the potatoes and caps from the oven and add them to a plate with a rim. Place the cooked fish fillets on top of the potatoes, then pour the milky broth through a strainer and over the top of the fish. Add the crispy sausage to the broth and garnish with the sliced chives. Enjoy!

Meeting Information

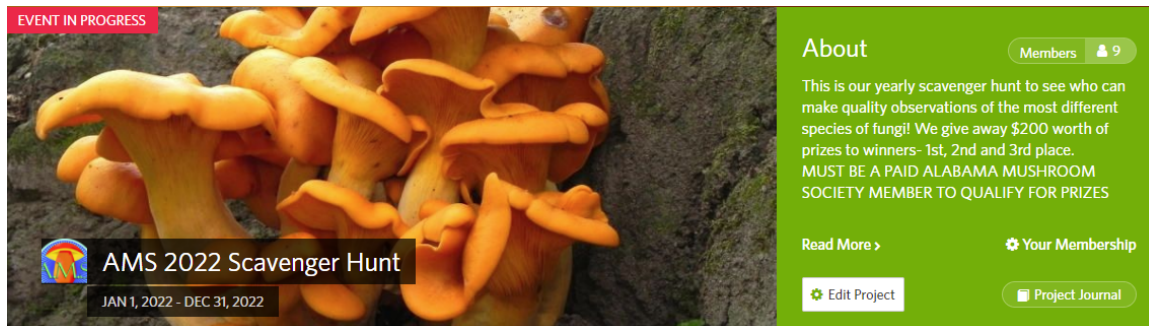
AMS meetings take place the first Tuesday of the month at 7pm CST via Zoom and are open to the public, so invite your friends!

Join us Aug 2nd where, after a brief business meeting, we will enjoy a presentation by Anthoni Goodman!

Anthoni Goodman, the founder of the Alabama Mushroom Society, is back to present a visual exploration of the branched, clubbed, fingery, or otherwise capless mushrooms that you may encounter. Many of these mushrooms are completely unrelated but take on similar shapes and structures in a fabulous example of convergent evolution – leading to both boring and breathtaking fruitbodies. This overview will cover the taxonomic divisions and structural differences between these often-overlooked fungi

Link to the zoom meeting: [Join Meeting](#)
Meeting ID: 858 5612 0762
Passcode: 18

2022 Scavenger Hunt



Have you heard about our scavenger hunt yet?! 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.
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