



Alabama Mushroom Society Newsletter

May 2023

Greetings Fungiphiles!!

We are excited to already be seeing some summer mushrooms popping up even as far north as Cullman County! Our slow season is nearly over.

While we wait, we have two microscopy classes coming up to expand your knowledge in how to identify fungi! Class sizes are limited, so if you want to get in to one, get signed up pronto!

Our speaker for our upcoming May meeting is Rob Hallock, author of [The Mushroom Word Guide](#) and a book we highly recommend! He is also the brains behind the long running facebook group [Mycological Word of the Day](#). If you arent in the group, it is a great place to learn the meaning behind so many fungi names and the people behind them. He will be talking to us about the etymology behind mushrooms names and will definitely broaden your understanding of why we call fungi what we do. You won't want to miss it! And as always, paid members can access past meetings from the website in the Members Lounge under Educational Videos.

We are excited to announce our speaker for the June meeting is Rachel Swenie. Rachel is a PhD student at the University of Tennessee and specializes in cantharelloid fungi. She is going to be talking to us about the Chanterelles and Black Trumpets of the Southern Appalachians.

We are so excited for this year's Alabama Mushroom Faire!

TICKETS ARE ON SALE NOW! We are still taking applications for vendors and looking for food vendors as well! We have an amazing line-up of 13 amazing speakers/foray leaders so far. Check out the tentative schedule on the AMF page of the website at alabamamushroomsociety.org/AMF You won't want to miss out on this opportunity to learn from some of the top fungi folks in the US and to get the chance to hang out with like-minded individuals! If you are interested in volunteering, please reach out!

We have two new Members perks that are now available: we will be allowing members who take our microscopy class to borrow one of two high quality microscopes AND we are creating a lending library of mycology books that members can borrow! We are also happy to accept donations of mycology texts to add to the lending library, which are tax deductible. Reach out if you would like to borrow, or donate!

-Alisha Millican, AMS President



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

AMS Board

President
Alisha Millican

Treasurer
Spencer Lowry

Secretary
Becca Mahoney



Left: *Ramaria* species by Alisha Millican
Bottom: *Rickenella fibula* by Brent Holman



Upcoming Events

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

- May 2nd -----May AMS Meeting via Zoom
- May 6th -----Jefferson County Monthly Foray
- May 7th -----Birmingham Microscopy Class
- May 13th -----Baldwin County Monthly Foray
- May 13th -----Cullman County Monthly Foray
- May 20th -----Elmore County Monthly Foray



Sparassis americana by
Spencer Lowery

Mushroom of The Month

Written by Kit King

Cerioporus squamosus

Written by Kit King

A welcome sight on any spring day in the woods, *Cerioporus squamosus* is a polypore that grows on dead and living hardwood trees. They have a distinctive, fresh odor some people compare to cucumber or watermelon rind. As the species name suggests, the tan colored cap of this mushroom is *squamos*, which means it is covered in flattened scales. When the fruiting body first emerges, it is shaped like a small wine cork with a flared top. As the mushroom grows through the season, it develops its characteristic fan shape and is covered in dark scales. Older specimens can be quite large, sometimes as big as a foot across! Like most Polypores, *C. squamosus* has pores beneath its cap. These pores continue down the stem of the mushroom. A spore print will reveal white spores.



Cap surface photo by Alan Rockefeller



Young C.s Photo by Anthoni Goodman



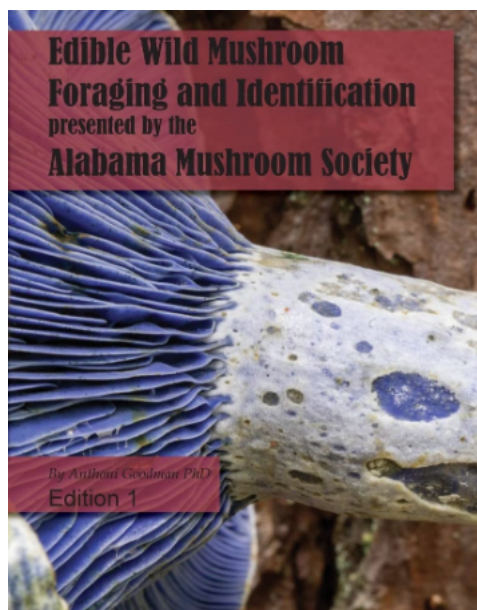
Pore Surface, photo by Alan Rockefeller



Cap and pores. Photo by Alan Rockefeller

While *C. squamosus* can be found on almost all hardwoods, it is commonly associated with Maple (*Acer* sp.) and Elm (*Ulm* sp.) and is usually found growing in small groups of two or three mushrooms. It's not uncommon to see last season's *C. squamosus* growing on an old hardwood stump or at the base of a living tree. Its characteristic tan cap fades to a chalky white with a rusty red center and its dark scales disappear entirely.

C. squamosus is a common mushroom in Alabama. Look for them around the same time you start looking for morels in early spring. They have a longer season and a broader range than morels and also happen to be edible. Although there are other mushrooms with scaly cap surfaces, *C. squamosus* is fairly easy to distinguish due to the presence of pores, the fact that it grows exclusively on hardwood and never on soil, and its distinct odor. It has no true look alikes and is a fun find for folks just leaning to identify wild mushrooms. The fresh mushrooms that emerge a few days after a good rain have a mild flavor and a tender texture perfect for dry sautéing.



Have you heard?! We have a new book out! *Edible Wild Mushroom Foraging and Identification* presented by the Alabama Mushroom Society and authored by Anthoni Goodman, PhD. This is THE book for wild edible mushroom ID in Alabama. (The book is available at the link [here](#), but there will be a discount on our certification course if you purchase the course with the book as a bundle instead of separately. The certification course is not available yet, but we hope to finish it in the next couple of months. A percentage of proceeds goes to help support our mission to educate and promote the study of mycology.

Fungi Foragecast

The mushrooms found this month will range substantially depending on your location in the state and recent temperatures and precipitation. (We always say that!) Normally, for May, we would be telling you to look for the Spring mushrooms that typically have a very short season- such as *Laetiporus cinninatus* and our *Helvellas*- such as *Helvella macropus*, *pezizoides*, *cupuliformis*, *latispora*, or *elastica*- but this year seems to be rushing in the summer mushrooms! We've had full grown *Chanterelles* being found in southern Alabama for a month now and are seeing summer mushrooms popping up as far north as Cullman County! It seems our spring season has escaped us and its time to begin watching for these spring beauties! Go be on the look out for *Amanitas* such as *Amanita amerirubescens*, *arkansa*, *banningiana*, *bisporigera*, *flavoconia*, *flavorubes*, *jacksonii*, *murrilliana*, *onusta*, *praecox*, *rhacopus*, *vaginata*, *virginiana*, and *westii*. We are already seeing the showy *Amanita persicina* showing up! The *Amanitas* in section *Phalloideae* will likely make an appearance later this month if the recent trends continue. I expect the early *boletes/polypores* to be showing up soon (I'm already seeing *Harrya chromapes* popping up in Cullman!) including several *Suilius*, plenty of *Polyporus*, bunches of *Boletus*, hoards of *Hortiboletus*, a small range of *Retiboletus*, some *Strobilomyces*, and troops of *Tylopilus*. These can be really confusing so I suggest checking out [the latest Bolete book](#) (a worthy buy in my opinion) Corals such as *Artomyces*, *Ramaria*, and *Clavulina* are popping up now too. Again, following the trend of everything being early this year (the *Morchella* and *Laetiporus* seasons were our first indication) keep an eye on your *Chanterelle* spots later this month, I expect them to be popping early too. You may be wondering why everything is early this year. Warmer than average spring temperatures and sufficient precipitation are being caused by a higher than average Oceanic Index this spring, with an estimated 62% chance of *El Niño* developing during May-July. This means the likelihood of these early occurrences of our mushroom seasons continueing is pretty good and we will likely have a long season into the winter months this year, especially if *El Niño* does develop. Lets see what kinds of exciting mushrooms this season has in store for us! Don't forget to post your cool and unusual finds both on our [Facebook group](#) and on [iNaturalist!](#)

Polyporus umbellatus by Cassie Pugh



Amanita persicina showing up early!
By Alisha Millican



Calendar Contest

Find last year's calendars featuring these photos and all of last year's other amazing winners and other great merch for sale on

→[our Etsy Shop](#)←

Congratulations to our April
winner Tammy Kinney with her
photo of *Lactarius indigo* taken in Baldwin County!



**Go submit your favorite mushroom photos taken this month for February's
Calendar contest on Facebook!!**

[Go now!](#)

In The Kitchen

By Kevin Hébert

Chanterelle, Purple Cabbage, and Scallion Pancake with Japanese style BBQ sauce

When you only find a handful of Chanterelles and you don't want to waste them, try this easy Asian-inspired dish that uses pantry items you probably already have on hand. It combines savory green onions and cabbage with floral mushroom aromas, topped off with a sweet tangy dipping sauce to leave your taste buds tingling for hours.



Ingredients (serves 2-4):

5-10 fresh Chanterelles
(Cantharellus sp.)
¼ head of purple cabbage
1 bunch scallions
½ tbsp grated ginger
1 tbsp minced garlic
¾ cup flour
4 eggs
3 tsp soy sauce
1 tsp salt
1 ½ tsp toasted sesame oil

1 tbsp rice vinegar
½ tsp sriracha
1 ½ tsp honey
1 tbsp Shaoxing wine (or Mirin)
1 tbsp water
2 tbsp butter, melted
pinch of togarashi
peanut oil for frying

Directions:

Step 1: Prep the ingredients

Thinly slice the cabbage and chop the Chanterelles into bite sized pieces. Thinly slice the scallions, separating the white bottoms from the green tops. Mince the ginger and garlic. Coat the Chanterelle pieces in the melted butter and saute on medium heat until mostly cooked.

Step 2: Make the pancake mix

In a large bowl, add the eggs and whisk in the flour until smooth. Add the garlic, ginger, Chanterelles, scallion bottoms and most of the green tops. Add the salt, 1 tsp of soy sauce, and 1 tsp sesame oil. Stir to combine.

Step 3: Fry the pancakes

Heat a thin layer of peanut oil to 350 degrees in a wide pan, then add the pancake mix in large spoonfuls. Fry on one side until golden, then flip. When both sides are golden and have crispy edges, remove the cakes from the oil and place them on a cooling rack to drain. Continue the process until all of the mix has been used.

Step 4: Make the BBQ sauce

While the pancakes are cooking, add 2 tsp of soy sauce to a medium bowl. Add the wine, honey, vinegar, sriracha, and the remaining sesame oil. Thin the sauce out slightly with the water. Set aside until ready to eat. When ready to use, sprinkle the togarashi on top of the sauce for an additional pop of flavor. Note: you can make a quick sriracha mayo on the side if you also want a creamy, spicy sauce for dipping.

Step 5: Finish the dish

When all of the pancakes are cooked, garnish with the remaining green onion tops and serve alongside the BBQ sauce. This dish can be served alone or as a side to other dishes. Enjoy!

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 for our May meeting May 2nd where, after a few short announcements, we will be joined by Rob Hallock who will be speaking to us on mushroom etymology! The slides for the presentation are available [HERE](#)

[Zoom Link](#)

Meeting ID: 837 5727 8168

Passcode: 18

2023 Scavenger Hunt

Do you know about our yearly scavenger hunt?! 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 2023 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