



Alabama Mushroom Society Newsletter June 2023

Hello Myco Fam!

I am so excited to see so many awesome finds being shared on our Facebook page! This year has been so strange already with mushrooms that we don't normally see until mid-summer popping up very early this Spring! Black Trumpets and Chanterelles are already coming up, so don't wait to check your spots!

We had a great time at the North Texas Mycological Association Foray last month! The leadership had a fantastic line up of presenters and the fungi were out in full force! We even made an exciting discovery which is still pending 100% confirmation but appears to be the second ever record of *Tolypocladium japonicum* in North America. The first was found two years ago by AMS member Cody Rich and collected as part of our Alabama Fungal Diversity Project. We sent it to Richard Tehan who is one of the leading researchers studying this group of fungi and he confirmed the ID! In Texas, a participant on one of the forays I was leading, Jeremy Even-Flint brought me the specimen and it seemed unusual, so I texted photos to Richard who proposed two IDs needing microscopy to differentiate. Upon getting it home, I got it under my microscope and it was consistent with *T. japonicum*! The specimen has been sent to Richard for sequencing and confirmation, and if confirmed, these are the only two collections of this rare fungi described from Japan documented here in North America!

We are full speed ahead on the Alabama Mushroom Faire and tickets are on sale now! We have tent sites available, as well as hostel-style bunks as an option. Showers and indoor bathrooms are available to all overnights. We have an exciting lineup of presentations and demonstrations covering an array of topics from Mushroom Dyeing, Cooking Mushrooms, Growing Mushrooms, the History of Mycology in Alabama, Glowing Fungi, Chanterelles, Foraging in the South and much more! We have a variety of vendors lined up and are still taking vendor applications! Get your tickets [HERE](#).

Get out there, and I'll see you in the woods!

-Alisha Millican
AMS President



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

AMS Board

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Tolypocladium cf japonicum
By Jeremy Even-Flint



Anthracophyllum lateritium
By Flown Kimmerling

Upcoming Events

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

- June 3rd -----Jefferson County Monthly Foray
- June 6th -----AMS Meeting via Zoom
- June 10th -----Baldwin County Monthly Foray
- June 10th -----Cullman County Monthly Foray
- June 17th -----Elmore County Monthly Foray
- June 17th -----Fungal Microscopy For Beginners Class

Cortinarius species showing the veil called a "cortina" that gives them their name.
Photo by Cassie Pugh



Mushroom(s) of The Month

Xylaria magnoliae, *Xylaria liquidambar*, and *Xylaria oxyacanthae*

Written by Flown Kimmerling

Xylaria is a large genus of fungi within the Xylariaceae family—well known for its complicated life cycles and somewhat macabre appearances (with one species even being colloquially called “Dead Man’s Fingers”). There are currently over 300 known species of *Xylaria* distributed throughout the temperate, subtropical, and tropical regions of the world.

Members of this genus may initially be involved in beneficial endophytic relationships with their plant hosts, subsisting between plant cells until an event occurs which causes their hosts to weaken or die. At that point, it is thought that these fungi transition to a saprophytic lifestyle, acquiring their nutrition through the decomposition of organic matter. Expectedly, they can often be found growing on rotting wood, leaves, petioles, seeds, and fruits. The astonishing thing is that they can even occasionally be found growing on insect nests!

For the sake of brevity, we will be focusing on three underappreciated (and possibly underreported) species of *Xylaria* which you may readily find on specific fruits and seeds throughout Alabama: The Magnolia-Cone Xylaria (*Xylaria magnoliae*), The Sweetgum Xylaria (*Xylaria liquidambar*), and the Hickory Candlesnuff Fungus (*Xylaria oxyacanthae*).

The Magnolia Cone Xylaria (*Xylaria magnoliae*)

As its common name implies, the Magnolia Cone Xylaria (*Xylaria magnoliae*) is found solely on decomposing magnolia cones. Its long, thin, sometimes branched fruiting bodies can reach lengths of up to 3 inches. These spindle-like structures are gray to powdery white (in their asexual stage)—and eventually mature to a black, smooth to pimples surface (in their sexual stage).



They can most often be seen in warmer months, between Spring and Fall. The seasonality data on iNaturalist points to May through August being the prime months to see this species in Alabama.



The Sweetgum Xylaria (*Xylaria liquidambar*)

The Sweetgum Xylaria (*Xylaria liquidambar*) is probably the most frequently sighted of the three species being covered today—as it is found exclusively on decomposing Sweetgum Tree fruit (*Liquidambar styraciflua*), a.k.a “gumballs”, with which many of us in Alabama are already very familiar.

Topping out at about 2.5” in length, they have gray to powdery white unbranched spindles (in their asexual stage) which eventually develop into smooth-to-pimply, perithecia-covered structures (in their sexual stage).

The seasonality data on iNaturalist points to May through July being the prime months to find this species in Alabama.



Photos by Anthoni Goodman & Flown Kimmerling

The Hickory Candlesnuff Fungus (*Xylaria oxyacanthae*)

The Hickory Candlesnuff Fungus (*Xylaria oxyacanthae*), like its name suggests, can be found growing on the hulls of hickory or pecan trees (*Carya sp.*). However, it has also been found on the seeds of Hawthorn Trees (*Crataegus sp.*).

These fruiting bodies, much like the other species previously mentioned, are graceful and somewhat filiform in their presentation, reaching up to 4 inches in length. In their asexual stage, they may appear pale cream to white (with the exception of their blackened bases), eventually darkening to gray and black as they reach maturity.

The limited seasonality data on iNaturalist points to April through August being the prime months to find this species in Alabama.



Now that we have examined three different species of *Xylaria* which grow on fruit and seed pods found in Alabama, we are pretty well-equipped to go outside and look for them! Do you have any hickory trees in your woods? Does your neighbor have a magnolia tree? Do you know a spot where a sweetgum tree is dropping its prickly “gumballs” on the ground? If you answered yes to any of these questions, feel free to stop and take a moment to explore the leaf litter and detritus below these trees! There may be some cool fungi just waiting to be discovered!

Oh, and don't forget to post your fungal finds on the [Alabama Mushroom Society Facebook Group](#) and join the [AMS 2023 Scavenger Hunt](#) (where we give away over \$200 worth of prizes every year)!

Fungi Foragecast

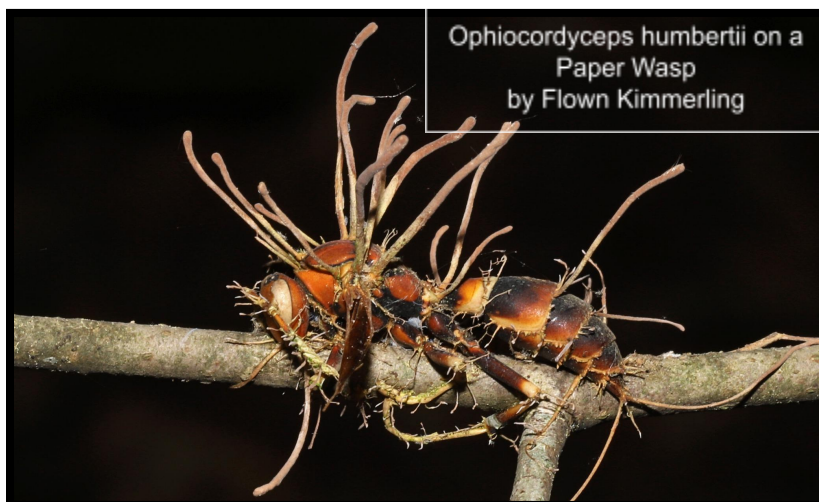
By Anthoni Goodman

As the summer officially rolls into Alabama the mushrooms across the state will depend more heavily on precipitation than latitude. That means that you may want to look at a rain map to determine the best locations for a good forage. [This map](#) is my go-to. The last week or so has shown us a much greater variety of fungi throughout the state and June will only expand that variety. In fact, the summer and early fall in Alabama (or at least the Southeast) may present a greater biodiversity of fungi than any other state (region). That means these fungi forecasts will become more vague and focus on families and genera rather than specific species. So bear with me and put your internet searches to good use! In the grasslands and manicured lawns expect to see the giant and showy *Chlorophyllum molybdites* (the green-gilled vomiter!), a plethora of *Panaeolus*, a cacophony of coprinoids, and in the cow-fields - a popping of *Psilocybe*. At the edge of the woods *Lacrymaria*, *Psathyrella*, *Xeruloid* Mushrooms, and *Typhrasa gossypina*. In the woods expect to see *Pluteus*, *Megacolloybia*, *Russula*, *Lactarius* and *Lactifluus*. Armies of *Amanita* will arise, especially *Amanita amerirubescens*, *arkansa*, *banningiana*, *bisporigera*, *flavoconia*, *flavorubes*, *jacksonii*, *murrilliana*, *onusta*, *praecox*, *rhacopus*, *vaginata*, *virginiana*, and *westii*. We are already seeing the Destroying Angels of *Amanita* section *Phalloideae* making an appearance. 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- every thing in the aforementioned section *Phalloideae*- 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. Also expect the early boletes/polypores 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*. For most foragers, the harvests of *Cantharellus* (chanterelles) and *Craterellus* (the black trumpets) are the highlight of the summer. Best to look about 1-2 weeks following several days of rain in mixed hardwoods. Mark good spots on your GPS and check frequently. We should expect good hauls this year. Don't forget to post your cool and unusual finds both on our Facebook group and on iNaturalist!

Tiny baby *Hygrocybe* sp.
By Christa Jennings



Ophiocordyceps humbertii on a
Paper Wasp
by Flown Kimmerling



Calendar Contest

Congratulations to our May winner Kat Williams with her photo of *Xylaria magnoliae* taken in Baldwin County!



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

[Go now!](#)

AMS Merch Now Available!

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

Men and Womens and Kids T-shirts, baby onesies and hoodies now available!

Wearing AMS merch MIGHT attract the attention of renowned myco folks::





Alabama Mushroom Society is an affiliate of the North American Mycological Association. AMS members get a \$5 discount when joining NAMA. NAMA members enjoy access to their newsletter *The Mycophile*, full access to the expanded website, first access to zoom presentations, and the ability to attend NAMA sponsored forays.

[>Link to NAMA<](#)



Appalachia NAMA 2023

Taking place August 24-27 in beautiful Henderson, NC

Details available [HERE](#)

This event is currently sold out but will be opened back up, so go join the waitlist!

SCHOLARSHIP OPPORTUNITY

AMS is the recipient of one of the NAMA scholarships! One paid AMS member will have their entry and board waived to attend Appalachia NAMA 2023 for free, minus travel expenses. They will also receive a complimentary one year NAMA membership. Members who are interested should submit a one page essay about what it would mean to them to attend Appalachia NAMA 2023 and how it would expand their learning and/or contributions to mycology. The winner will be chosen by the AMS Board based on their submitted essay. To be eligible, individuals must be 1) a current paid AMS member 2) never previously attended a NAMA Annual Foray 3) 21 years of age and up.

The winner will also be asked to write a short article about their experience at NAMA to be published in our monthly Newsletter.

Essays should be submitted by June 1st by email to almushroomsoc@gmail.com

In The Kitchen

By Kevin Hébert

Black Trumpet and Walnut Baklava with Honey-Grapefruit Syrup

This is a recipe I have been wanting to try since the first time I smelled a black trumpet. It combines the floral flavors of black trumpets, grapefruit, and honey with earthy walnuts and crispy puff pastry. Be patient, and the rewards are great!



Ingredients (makes 1 tray):

1 ½ cup black trumpet mushrooms
(Craterellus fallax)
16 oz package of paper phyllo dough
⅔ cup honey
4 cups walnuts
4 sticks of butter
1 tbsp cinnamon

⅔ cup turbinado sugar
½ red grapefruit
spring water

Directions:

Step 1: Prep the ingredients and make the Honey-Grapefruit Syrup

Preheat the oven to 325 degrees. Rinse the black trumpets, add to a bowl, and cover with warm spring water. After about 15 minutes of soaking, strain out the mushrooms, reserving the water (it will be black and smell like mushrooms). Press the mushrooms in a towel to dry them then finely chop. Chop the walnuts into small pieces. Squeeze the grapefruit. Melt 4 sticks of butter over low heat, then transfer to a bowl.

In a small pot combine the honey, $\frac{3}{4}$ cup of the reserved mushroom water, sugar, and 2 tbsp of grapefruit juice. Bring to a boil while stirring in the sugar then turn the heat to medium low and simmer for 5 minutes. Set aside to cool.

Step 2: Make the filling and start the layering

Combine the chopped walnuts, mushrooms, and cinnamon in a large bowl and stir to combine. Brush a deep non-stick baking pan with butter on all sides then start layering the phyllo dough. Add one sheet of phyllo, brush the entire sheet with butter, then add the next sheet and repeat. Add 10 brushed sheets, then spread the walnuts evenly and add 4 more brushed sheets, then another layer of walnuts, and repeat until you run out of walnut mixture. Add 10 more brushed sheets to the top. This is a tedious process, and you need to be gentle with the phyllo sheets, but they don't need to be perfect. A few tears won't be noticed. When you are done layering the sheets, cut the pastry into small squares. Do not forget this step. Also when working with phyllo, you should move quickly because they get harder to work with the longer they sit out. It also helps to keep a damp towel over the top of them when they are in a stack.

Step 3: Bake and finish the Baklava

Put the tray in the oven for about 1 hour and 20 minutes, or until the pastry is golden. Watch it closely toward the end so that it does not burn. As soon as it is golden, remove it from the oven and immediately spoon the syrup over the top of the pastry. Let it sit at room temperature for a few hours to soak up the syrup, then try not to eat it all!



Craterellus fallax
By Alisha Millican

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 June 6th where, after a brief business meeting, we will be joined by Rachel Swenie, PhD who will be talking to us about Chanterelles and Trumpets in the Southeast.

Link to the zoom meeting: [Join Meeting](#)

Meeting ID: 864 0618 4290

Passcode: 18

2023 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←

Bonus Content

A month late, but this blog post by Nuved highlighted some of the historic women of Mycology, as well as some of the current women in the field in honor of Mother's Day Month. It's a fantastic read, check it out [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 www.almushroomsoc@gmail.com