



Alabama Mushroom Society Newsletter June 2023

Greetings everyone!

I hope you are all able to be getting out and enjoying the summer fungi boom we are experiencing!

Our Chanterelle foray was a success and everyone went home with some Chanterelles to try themselves. If the weather cooperates, we are hoping to hold a second one later this year. We have some other exciting events on the books, including a night time UV hike! Keep an eye on the events page of the website and the Facebook page for date announcements.

Speaking of events, do note that due to the holiday, our July meeting will be pushed back to the 11th this month. We are also excited to be hosting our first Madison County Foray this month!

Thanks to our collection team and the Alabama Fungal Diversity Project, we have sent nearly 100 specimens for sequencing already this year! We are adding tremendously to the knowledge of fungal diversity in Alabama. We have also supplied fungal specimens to seven different researchers. With your help, we are contributing to mycological research.

If you haven't entered into our Trash to Treasure drawing yet, we are giving away all kinds of myco-goodies! All you have to do is pick up some trash in Alabama and take a photo of yourself with the trash and any mushroom, lichen or slimemold! Submit photos under the Trash to Treasure post on our Facebook page or by tagging @alabamamushroomsociety on Instagram. You can enter twice by submitting in both places with two different trash pick-ups!

Go make Alabama a bit cleaner and win some stuff! We will be drawing the three winners at random at our July zoom meeting.

If you are a NAMA member, you may have seen our Alabama Mushroom Faire featured in the Mycophile this month! We are so excited for all the presentations, demonstrations, forays and vendors we have lined up! We are expecting an excellent turn out. If you haven't got your tickets yet, go get them [HERE](#). Read about everything we have lined up on the AMF page [HERE](#).

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

-Alisha Millican
AMS President



AMS Board

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Psathyrellaceae
by Flown Kimmerling



Lactifluus voluminous
by Karla Sasser

Upcoming Events

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

- July 1st -----Jefferson County Monthly Foray
- July 8th ----- Baldwin County Monthly Foray
- July 11th ----- AMS Meeting via Zoom
- July 15th ----- Elmore County Monthly Foray
- July 16th ----- Madison County Monthly Foray
- July 29th ----- Cullman County Nature Journaling Foray

Gymnosporangium globosum by Roy Hooper
A rust fungi growing on Hawthorne



Mushroom(s) of The Month

Amanita Sect. Caesarea stirps Hemibapha

(Featuring: Amanita jacksonii, Amanita arkansana, and Amanita banningiana)

Written By: Kaitlin Williams (“Kat”)

Shrouded by a cooling canopy of oaks and pine, hikers and fauna and flora alike are taking cover from the stifling heat on the trails this summer. Among them, peeking through the leaf litter and debris, you might just spot a specimen from the *Amanita Sect. Caesarea* sporting vibrant hues of orange and yellow. Their shock of color is almost electric in contrast to the earthy browns of the forest floor.

While the American Caesars were once thought to be related to the *A. caesarea* species of Europe, over time it was discovered that they bore more characteristics in common with the Southeast Asian and Oceanic *Amanita hemibapha*. Thus, a new provisional classification was born within the North American taxa-- *Amanita Sect. Caesarea stirps Hemibapha*. Stirps are species thought to be descendants of a common ancestor—in this case the American Caesars are believed to share ancestry with their long-lost kin, *Amanita hemibapha*. The primary defining characteristic in the battle of the Asian vs. European stirps came down to one key factor: the thickness of the subhymenium. [[Myco-Vocab Refresher: the subhymenium is comprised of the supportive branching filaments \(i.e. hyphae\) on which the hymenium tissue layer grows on the fungal fruiting body \(hymenophore\).](#)] Whereas *A. caesarea* has a subhymenium of up to five inflated cells thick, *A. hemibapha* has a thickness of only 1 to 3 cells (Tulloss, 2007). The devil really is in the details when it comes to taxonomic classifications (Pinto, 2023).

While first introduced by Rodham E. Tulloss in 1986, he refined his approach over time, last updating his provisional world key in 2007. The topic of taxonomy and identification methodology among the scientists who study the *Amanita* genus is still subject to debate to this day. Some taxonomists believe that certain Southeastern species under this Section and stirps (such as *A. jacksonii*) are actually a species complex of multiple highly similar taxa, but more research and data collection is still needed (Elliott, 2018). For the purposes of this month’s featured fungi, AMS will hone in on three species within the stirps *Hemibapha* that can be found in Alabama. (iNaturalist, 2023).



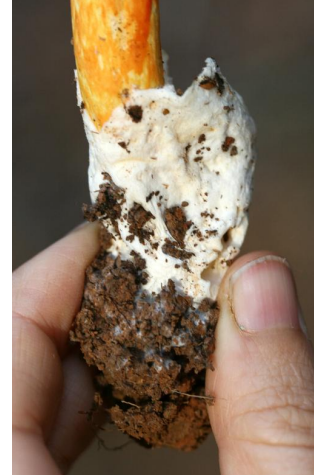
Amanita jacksonii

One of the most sought after among the *Amanita Sect. Caesarea* is *Amanita jacksonii*—commonly known as “Jackson’s Slender Amanita.” These mushrooms can be found in mixed oak or pine forests, fruiting from midsummer to fall and are known to form mycorrhizal associations with trees (Kuo, 2013). Boasting caps of bright scarlet to tangerine-red at their centers and feathering out into a yellow hoop on the margins, these vivid beauties are a sight to behold. The caps can measure between 5-15 cm wide and are convex when they first emerge, flattening out into a disc as they age. The upper surface is smooth, striating at the edges with gills underneath closely spaced and tinted a pale shade of butter yellow with white spores.

A. jacksonii photos by Flown Kimmerling



The stalks can range from stubby to long at 6.5- 19 cm long and 0.3-2 cm wide, tapering upward with yellow and orange sloughing patches. Near the apex of the stalk you will find a similarly colored annulus “skirt” (Elliott & Stephenson, 2018). It also has a signature white sac-like volva at the base of the stalk from which the mushroom initially emerged (Tullos, 2023). No discernible odor.



Amanita jacksonii are edible; however, many guides caution novice foragers in collecting them due to their various poisonous siblings within the Amanita Family. That being said, this species is one of the few that can be consumed raw and are noted to have a lightly sweet creamy flavor (Jenny, 2022). As always, never consume a mushroom that you aren't absolutely certain of the ID.

While you may think you've stumbled on one of these brightly colored beauties in the midst of your midsummer foraging it's possible that you have instead found one of its fellow look-alike members of the *A. hemibapha* stirps. *Amanita arkansana* and *Amanita banningiana* share a striking resemblance to *A. jacksonii* with yellow-orange caps when young which range to brown and bronze gold. Another closely related mushroom is *Amanita sp-AR01* whose lurid cap varies in color from cherry-red to dark rust which fades to a shade of pale cantaloupe as its ages. The cap's margin is also striate, but unlike *jacksonii*, the volval remnants are absent from the stipe. (Tullos & Yang, 2023).



Amanita arkansana

Commonly known as the “Arkansas Slender Caesar”, despite what the name would suggest, this mushroom extends its reach beyond the Ozark state and into its neighboring southeastern territories. This mushroom can grow to be quite stout with its orange-brown to brownish yellow cap measuring up to 15 cm wide with the margins strongly striated. The gills are free and fade from a faint yellow in their youth to cream to pure white as it ages. The stem can shoot up to 17.5 cm or higher with a white annulus skirt and peeling velvety patches running up the stipe from the volval remnants. If the mushroom is handled these patches will turn to deeper shades of orange and yellow. Covering the base of the stipe is a white saccate volva. (Tullos, 2023 and Kuo, 2020). Odor is either absent or faint, but mildly sweet.

Photo by Vitaly Charny



Photo by Gavin Manchester

Amanita banningiana

Commonly known as the “Mary Banning Slender Caesar”, this mushroom bears the namesake of its intrepid discoverer, famed American mycologist and botanical illustrator, Mary Elizabeth Banning. The cap ranges from 4 to 11.5 cm with an ombre coloring varying from yellow-orange to yellow-bronze starting with the darker color at the center and fading out to the margins. As the mushroom ages the colors often shift to darker shades of ochre and umber. The cap starts out ovate to rounded conic then flattens out into a round plate before the margins finally cresting to an upward flare near the crest of its maturity. The stem flesh is cream colored to pale yellow. The gills are free to narrowly adnate and close with a pale yellow coloring. The flesh doesn’t change color if cut or bruised. The stem is only attached to the volva at the base of the stipe which is a common characteristic among species within this stirps. *A. banningiana* typically has smaller fruiting bodies than those of *A. jacksonii* and *A. arkansana* (Tullos & Possiel, 2023). Odor is typically indistinct, but can be faintly pleasant in young specimens. The taste is reportedly indistinct.

There are no known toxic species in Amanita Section Caesareae stirps Hemibapha but their value at the table may vary between species. There are likely several undescribed species within this group and being not widely eaten, data on the culinary value of each species is lacking. We also do not advise that anyone begin eating any species of Amanita as a beginner forager and mushroom identifier. But do go out and see if you can find some of these red and yellow beauties and, as always, post them to iNaturalist!

Fungi Foragecast

By Anthoni Goodman

As we move into July, 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.

As Anthoni pointed out for us last month, the summer and early fall in Alabama (or at least the Southeast) may present a greater biodiversity of fungi than any other state (region). This is a great time to be getting out and taking those fantastic photos to post to iNaturalist and documenting what our great state has to offer!

We are seeing the Chanterelles popping up and if you haven't gotten out to check your spots, you need to! If you are getting rain in your area, these golden goodies ought to be popping, and they will continue popping up all summer long, so long as it stays wet enough. Let the rains roll in!

We are also seeing some Craterellus finds; the black trumpets, too. They can be tricky to spot with their dark coloration. Here is a tip: hunt them using a bright flashlight, they have a bit of iridescence when the light hits them that can make them easier to spot. Hunt them in areas where moss grows.

We have a lot of boletes being posted. 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 also almost always need to consider bruising and staining information, and it needs to be checked when fresh! Sometimes the colors don't change after a few hours that they would have if checked right after you picked it. We've had several reports of Strobilomyces (Old Man of the Woods), some Suillus species, many of the bitter Tylopilus, Xerocomellus, Hortiboletus, and a whole ton of Retiboletus. We are even seeing members of the tasty Boletus edulis clade! Here is a link to the newest bolete book, which will certainly help you out with IDing these guys: [Boletes of Eastern North America](#)

Out in the woods, keep an eye out for Pluteus, Megacollybia, 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. ~~Use caution and copious education to anyone foraging any Amanita for the table as some species will kill you quite painfully if eaten - this is NOT a beginner's genus for consumption.~~ Though even the most deadly mushrooms can very safely be handled. Corals are coming around such as Artomyces, Ramaria, and Clavulina. Don't forget to post your cool and unusual finds both on our Facebook group and on iNaturalist!

Calendar Contest

Congratulations to our June winner Alisha Millican with her photo of *Lactarius indigo* taken in Cullman County!



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

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::





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 WINNER

Congratulations to Bucky Reader, who is the recipient of the AMS scholarship to attend the NAMA 2023 Annual Foray! He will be able to attend NAMA as a first time attendee, all expenses paid, and be able to experience the incredible opportunity for learning and fellow mycophile camaraderie that NAMA offers. Congrats Bucky!

✪ Trash To Treasure Give-a-way ✪



Have you entered our give-a-way yet?

- ⇒ Go pick up trash in Alabama
- ⇒ Find a mushroom or lichen
- ⇒ Take a photo of you with the trash and mushroom/lichen
- ⇒ Post it to the [contest thread on facebook](#) or to Instagram and tag us [@alabamamushroomsociety](#)

You can enter in both locations with TWO separate trash pick-ups!

Three winners will be drawn at random at our July zoom meeting. Winners will receive some of what is pictured above, plus a few extra goodies! Go do something good for the earth and win some myco-swag in the process!!

In The Kitchen

By Kevin Hébert

Maitake (Hen of the Woods) Stuffed Artichokes

This is a New Orleans style stuffed artichoke that you may have seen before, but not like this! Big earthy artichokes and this polypore pair so well together, especially when you add in a bunch of fresh herbs and a healthy portion of garlic. It's a little bit of work, but don't overthink it. Get your hands a little dirty and you'll never look back.



Ingredients (Makes 4 Stuffed Artichokes):

12 oz fresh Maitake Mushrooms
(Grifola frondosa)
4 large whole artichokes
2 cups panko breadcrumbs
1 cup Pecorino Romano cheese
1 whole bulb garlic
1 yellow onion
1 bunch of green onion
1 lemon
2 raw eggs

1 tbsp fresh basil
1 tbsp fresh thyme
1 tbsp fresh oregano
1 tbsp fresh rosemary
½ tbsp dried marjoram
20 oz mushroom stock
½ cup canola oil
salt
pepper

Directions:

Step 1: Prep the Artichokes and Stuffing

Soak the artichokes in saltwater for about 15 minutes and move them around a bit to remove any dirt. Roughly chop the mushrooms, shred or grate the cheese, roughly chop the garlic (yes, a whole bulb), small dice the onion, thinly slice the green onion tops (save the bottoms for another day or plant them), slice half of the lemon and set the other half aside, break the eggs into a large mixing bowl, fine chop all of the fresh herbs.

Step 2: Prep the Artichokes and cook the Mushrooms

Add the artichokes to a large dutch oven or stock pot and cover with spring water. I usually weigh them down with another pot to keep them submerged. Bring the water to a medium boil and cook the artichokes for about 10 minutes once boiling. Heat a large saute pan to medium high heat and add a layer of canola oil. Add the mushrooms and cook for about 3 minutes, stirring occasionally with a pinch of salt. Add the onions to the pot and continue to cook, stirring occasionally for about 10-15 minutes. Let the mushrooms sit still long enough to develop some crispy bits, but don't burn them. Remove the artichokes from the water and set them aside to cool for a minute. Drain the pot.

Step 3: Make the Stuffing

Add the cooked mushroom and onion mixture to the large bowl with the eggs, add the breadcrumbs, garlic, cheese, green onions, herbs, and 1 tbsp salt to the bowl. Mix with your hands until it is clumpy.

Step 4: Stuff the Artichokes!

Here is where the fun begins. Put your boiled artichokes on a cutting board and slice the top 1/3 off with a sharp knife. The idea is to remove the sharp points from the leaves. Rub the cut leaves with the half lemon. Pull out some of the soft leaves in the very middle of the artichoke. Slice the stem about halfway up and keep it straight with the bottom of the artichoke. They will need to stand up on the stem when you put them back in the pot. From the outside in, start peeling back leaves and filling them with the stuffing mixture until you have reached the inside cavity. Stuff all of the leaves first and add any remaining stuffing to the middle. Add a lemon slice to the middle of each artichoke.

Step 5: Steam the Artichokes

Add the artichokes back to the large pot and stand them up on their cut stems. This can be tricky, so sometimes I use stainless measuring cups as braces under the artichokes where needed. drizzle a small amount of oil over the top of the stuffing. Add the mushroom stock to the pot about halfway up the stem. Cover the pot and bring the stock to a boil, then reduce and simmer. Don't let the liquid boil off and add more as needed to steam the artichokes for about 30-40 minutes. They are done when the leaves pull out easily.

Step 6: Eat the Stuffed Artichokes

So you are done cooking and you might be thinking, what do I do with this thing? The technique for eating the artichokes is to pull out a leaf full of stuffing and put the whole leaf in your mouth, cut side out, then pull it out slowly, scraping the stuffing and the soft layer of artichoke leaf off with your teeth. Continue the process until only a bare stem and the heart remains. Use a spoon to scrape off the "hairy" part attached to the heart, then eat the heart. Enjoy!

Meeting Information

AMS meetings (usually) take place the first Tuesday of the month at 7pm CST via Zoom and are open to the public. We are pushing our meeting back a week this month, due to the holiday.

Join us July 11th where, after a brief business meeting, we will be joined by Community Scientist extraordinaire, Sigrid Jakob, who will be talking to us about those dung-lovers, the coprophilous fungi!

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

Meeting ID: 864 9465 8180

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←



Photo by
Beth Lasseter High

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