



## Alabama Mushroom Society Newsletter

June 2021

Written and Edited by Alisha Millican and Anthoni Goodman

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Hello everyone,

We are all anxiously watching and waiting for the weather forecast to start calling for some rain! We have chanterelle forays planned for Jefferson county and Tallapoosa county- just waiting on that rain to be able to set a date when we know those chanterelles will be popping up in good numbers! (Our date for the Dekalb county foray is already set)

Keep an eye on the website and our facebook page for updates!



Suspect Mushroom Poisoning?  
Contact US Poison Control at  
1-800-222-1222

You may have noticed that due to a scheduling conflict, we will not be holding the Alabama Mushroom Festival in May of next year, but instead are looking at holding it in the fall of 2022. Due to needing to reschedule, we are also now looking for a new venue to hold it at. We need the outdoor space to accommodate 100-200 people, bathrooms on the property, running water and electricity. We also have to be able to collect fungi on the property for scientific study. If you have any suggestions or have access to private property that fits the bill, please email us at [almushroomsoc@gmail.com](mailto:almushroomsoc@gmail.com).

Our new website is just about ready to launch! We are transitioning to a new webhost so we can begin offering new and exciting things to our members. All the great content that is there now will still be available, but expect it to look just a little bit different. Current members will receive an email asking you to create a password for the new site. Keep an eye out, as once we transition, the old site will not be updated.

### **Looking for a way to get more involved?**

We are looking for members who want to serve on committees to help with

upcoming projects. These include the Alabama Mushroom Festival Planning Committee, the Health Dept Certification Course Committee and the FunDiS Vouchering Committee.

Attend our June Monthly Zoom Meeting for more information.



*Resupinatus applicatus* Photo by Alisha Millican

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## Upcoming Events

Click [HERE](#) for more details or to register for an event.

June TBA-----Member's Only Chanterelle Foray: North-Central

June TBA-----Member's Only Chanterelle Foray: South

June 1st-----Members Meeting- open to the public!

June 5th -----AMS North-Central Monthly Foray

June 5th -----AMS South Monthly Foray

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## Mushroom of the Month

### *Gerronema strobodes*



*Gerronema strobodes* growing off a log

Once you get to know *Gerronema strobodes* [**Jer-on-im-ah strom-bodes**], you'll be able to identify it by eye from some distance. This is due to its fairly distinctive growth habitat and large clusters.



*Gerronema* is a genus in the family *Marasmiaceae* - meaning that it is a 'close' relative of the other marasmoids (*Marasmius*). If you've taken the time to get to know any of these - typically - small or even dainty mushrooms which grow prolifically on dead wood and sticks after a rain, you'll begin to notice some morphological similarities. Specifically, the texture of the flesh (including the entire cap [pileus, context, and hymenium]) is delicate and almost waxy (though less crumbly than the *Hygrophoraceae* [the wax caps]).



Notable features of *Gerronema strombodes* are the umbilicate center of the cap (a depression) and upturned cap edges, especially as the fruitbody matures. The cap color varies from shades of grey to deep or pale yellow. The fruitbody will become somewhat less opaque when wet.

The stipe is long (2-8cm) and may widen when close to the cap. The bottom may be curved as it grows around debris. The stipes are *not* commonly connected at the base.



Note the darker cap colors on the young fruitbodies

The gills are close to subdistant and broad, typically lighter (almost white) when young and yellowing with age. The gills are decurrent (running down the stem), and often forking. These features sometimes confuse amateur chanterelle foragers but *Gerronema strombodes* can be distinguished quite easily by their growth habitat, **on wood**. In fact, following a summer storm a log might explode with massive clusters of *G. strombodes*. They can be found growing alone, in small clusters, or covering a section of woods - erupting from almost every log.

*Gerronema strombodes* are not typically considered edible, but they are not known to be toxic. I've tried them and the flesh is insubstantial and degrades with heat becoming a less than palatable mush with no flavor.

Regardless, these pale yellow mushrooms are a delight to find because of their typically substantial number and quick growth following summer rains.



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## Fungi Foragecast

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.

May has shows 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 *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. I urge caution and copious education to anyone foraging any *Amanita* for the table as several *Amanita* species 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 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. For more information check out our **Chanterelle blog post**. \*\*

Don't forget to post your cool and unusual finds both on our Facebook group and on iNaturalist!



*Amanita jacksonii*



*Artomyces pyxidatus*

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## **Calendar Contest**

May's winner is Becca Mahoney with her photo of *Anthracophyllum laretitium* taken in Tallapoosa County. Don't forget to submit your own photos on the Calendar Contest thread of our Facebook page! Our 2022 calendars with all of this year's winners will be available to order on our website in December. Thank you all for your support of the Alabama Mushroom Society.

## **In the Kitchen**



*Photo by Alisha Millican, used with permission*

**Since the season for chanterelles is about to be upon us, I wanted to share a recipe inspired by the book *Wild Mushrooms: A Cookbook and Foraging Guide* by Kristen and Trent Blizzard. If you haven't picked up a copy, you will want to! Full of preservation techniques, cooking methods and multiple recipes for all of the most common edible mushrooms. (Keep an eye out for a full review coming soon!) Since the season is just starting, I didn't have the 1lb of chanterelles called for to candy in their recipe, so I changed it up a bit to candy my 1oz of cinnabars that I managed to scrounge up.**

### **Candied Chanterelles**

#### Ingredients

1 oz cinnabar chanterelles  
1/2 white granulated sugar  
2 Tbsp water  
1/2 Tbsp butter

1. Wash  
your  
chanterelles  
well  
then  
rough  
chop

- them  
and  
pat  
dry.
2. Throw them into a heavy bottomed pot with the sugar and water.
  3. Simmer on low/med heat until the sugar melts and turns into a thick syrup. Watch closely! You don't want to burn that sugar.
  4. Remove from heat and stir in the butter.

If you can resist just eating them straight out of the pot, try them over vanilla icecream.

For more recipes and ideas, don't forget to check out our website [here](#).

## MEETING INFORMATION

Our next AMS monthly meeting is **June 1st at 7pm** via Zoom. The Zoom link will be sent out via email and also be available on our Facebook page under events.

We will be getting to talk to Doug Bierend, author of *In Search of Mycotopia: Citizen Science, Fungi Fanatics, and the Untapped Potential of Mushrooms*, after our brief business meeting. If you've not gotten a chance to read his book, I HIGHLY recommend it. It takes you on exploratory journey to look at mycology from all different angles. He travels to some amazing places and spends time with some amazing people, including a few names you should know if you've attended our past meetings!

Monthly meetings are now open to the public and take place on the **first Tuesday of every month at 7pm** via Zoom.



*Mycena sp. growing on a sweetgum ball. Photo by Aaron Glawson*

## 2021 Scavenger Hunt

Join in on our year long scavenger hunt and contribute to citizen science at the same time! Find and properly identify as many mushrooms in Alabama as you can from our contest list and win prizes at the end of the year! You get credit for finding the mushrooms when you add them on iNaturalist.

Read the full rules on our website [here](#). Any observations you upload to iNaturalist will be automatically submitted to the project.

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. **Member Scavenger Hunt** Register your iNaturalist user name by joining the scavenger hunt event on our website

**Already using iNaturalist? Please consider joining the project FunDis-Fungal Diversity Survey. All your high quality fungi observations will automatically contribute to a database to help scientists and conservationists better understand and protect fungi all across North America. Our great state of Alabama is know for its biological diversity and it is under-represented in the FunDiS database. Your contributions matter! Check out their project [here](#).**

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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 [Almushroomsoc@gmail.com](mailto:Almushroomsoc@gmail.com)



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