



Alabama Mushroom Society Newsletter February 2022

Greetings Fungiphiles!!

We are so excited to be back from our winter hiatus and jump back in for the new year! We have been hard at work over our 'break' lining up some exciting stuff.

February will kick off our monthly forays! In addition to our regular Cullman, Dekalb and Elmore County forays, we are happy to announce that we are adding a monthly foray in Baldwin County as well!

We are full steam ahead on the Alabama Mushroom Festival taking place on Oct 8-9th this year! We are also excited to announce that we have added Dr. Britt Bunyard to our festival lineup! Tickets are up for sale on our website! If you **Group**

plan to camp, please purchase your campsite soon, as we have a limited number of spots and expect to sell out. We are also currently taking vendor applications. Proceeds from the festival will go toward covering overhead for this year, and next year's festival. Leftover funds will go back into funding mycological research and educational programs. We appreciate your support and couldn't be doing this without you!

We are also in the discussion phase with NAMA of making the foray at the festival a NAMA sanctioned regional foray! This would bring in additional experts to help us voucher samples and lend additional credence to the foray. Specimens will be archived at the Herbarium at Auburn University. We also have big news- thanks to Kevin England, we now have access to a PCR lab that will allow us to afford DNA sequencing on our specimens! We will also be supplying vouchered specimens to the University of West Alabama's Herbarium!

We having combined our fungi collection projects (collecting for researchers, supplying the Herbarium at Auburn and our citizen science project) under the project name "Alabama Fungal Diversity Project" which will now also include supplying the herbarium at University of West Alabama and DNA sequencing of as many of our collections as makes sense to do from a financial, time, and mycological standpoint. Read more about this combined project here:

<https://alabamamushroomsociety.org/Alabama-Fungal-Diversity-Project/>

We will also be running our big Morel Foray and our Chanterelle Foray again this year! As the date of these are very weather dependent, keep an eye out for updates as Spring approaches.

Thank you all for all your support! I can't wait to see what we can do together in 2022!

-Alisha Millican
AMS President



**Suspect
Mushroom
Poisoning?**
Call US Poison Control
at
1-800-222-1222
EMERGENCY ID:
Poisons FB

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Tremella mesenterica
Photo by Jan Newton

Upcoming Events

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

- Feb 1st ----- February AMS Meeting via Zoom
Feb 5th ----- Elmore County Monthly Foray
Feb 5th ----- Dekalb County Monthly Foray
Feb 12th ----- Cullman County Monthly Foray
Feb 12th ----- Baldwin County Monthly Foray
-

Phlebia incarnata
photo by Mark Olis



Mushroom of the Month

By Anthoni Goodman

Clavariadelphus

That's "Clah-var-ee-ah-del-fus", is a genus of fungi in the Order *Gomphales* in the Subclass *Phallomycetidae* which is shared with stinkhorns (*Phallales*) and earthstars (*Geastrum*). Within the Order *Gomphales* also lay Family *Gomphaceae* which includes Genera *Gomphus* and *Ramaria*. That may seem pretty technical, but if you've had a chance to encounter these fungi – you'll begin to see the morphological similarities and where those similarities diverge.

Perhaps most interesting, is that the genus *Clavariadelphus* does not even share the same Order with the genus *Clavaria*, from which it was initially considered to be a part of! *Clavariadelphus* species were once included in the genus *Craterellus* but were moved in the 1950s.



Clavariadelphus has four primary species which may occur in Alabama including *C.* *americanus*, *pistillaris*, *truncatus*, and *unicolor*. There's a chance we have many other of the smaller *Clavariadelphus* such as *C. ligula* or similar which have gone undocumented. All the photos included here are of *C. unicolor*.

The genus is known for the irregular club-shaped fruitbody which may be branched but is typically a single club with the majority of the external fruitbody composing the spore bearing hymenium. The genus is known for gregarious growth and some non-attached clusters. The stipe (stem) may emerge from deep in the duff giving the fruitbody an almost 'rooted' appearance and providing exceptional length to some specimens nearing or surpassing a foot in length.

The external fruitbody is some shade of tan with undertones of pink (think fleshy) which contrasts with the white interior which is akin to a delicate or slightly crumbly foam in maturity. When prime, the white interior is sturdier and suitable for consumption. The top of the fruitbody is thicker than the base, which tapers to the attachment point in the duff. This thick top can be rounded as in *C.s. americanus*, *pistillaris*, and *unicolor* or flattened as in *truncatus*. Unfortunately, the fruitbodies in these species don't like to follow the rules and often conform to the incorrect shape. To be more species specific, the use of a microscope is required. One nifty trick is to use your nose. *Clavariadelphus truncatus* smells sweet and tastes sweet – especially the top of the fruitbody. They do go bitter rather quickly so if you're planning to eat them, best to prepare them as quickly as you can.



Clavariadelphus truncatus

Clavariadelphus grow in the cool to cold months and may not be found as easily near the gulf. Since they are mycorrhizal, look for specific trees. *C. americanus* (rounded tops) and *unicolor* (more flattened tops) like to associate with oaks and pines while *C. pistillaris* likes beech.



Clavariadelphus unicolor

Fungi Foragecast

By Anthoni Goodman

The mushrooms found this month will range substantially depending on your location in the state and recent temperatures and precipitation. Most notably, and commonly reported, are an abundant crop of Pleurotus (the Oysters), and Hericium (Lion's Mane, Coral Tooth and Bearshead Tooth). Of course you can't get far in our Alabama woods without seeing the many dozens of small polypores (especially Trametes and Stereum) with gelatinous and sometimes colorful growth around them (the Jellies!) and often parasitizing the Stereum. These jellies are discussed in great detail in our ID Key available to members (you will have to log in to access this page) [Here](#). As the winter holds us in it's not-so icy grips, we'll also see the explosion of Ascomycetes. This entire phylum of the kingdom Fungi is massive but will include the cup-fungi of the class Pezizomycetes (including morels!), the hard lumpy balls of Hypoxylon, and the fingery appendages of Xylaria and similar in the class Sordariomycetes. You may still be finding many Basidiocarps such as the Hydnum (hedgehogs), Clavariadelphus (sweet clubs), Hygrocybe and Hygrophorus (wax-caps), and Lepista (wood blewit and allies). There are also a host of Mycena and other especially small fungi that thrive in this season, but for those, you may need a hand-lens and to crawl around a bit!

We have researchers collecting several species that are found in this season including [Pezizales](#), some Stereum species and some of the Jellies. See our post on Facebook for more information [Here](#). And don't forget to post your cool and unusual finds both on our Facebook group and on iNaturalist!

Calendar Contest

The 2022 calendars featuring these photos and all of last year's other amazing winners are available for sale on

→[our Etsy Shop](#)←

Congratulations to our October winner
Joel Ponders with his photo of
Cortinarius violaceus



Congratulations to our November winner
Kelcie Brown with her photo of *Hericium*
coralloides



Congratulations to our December winner
Jennifer Taylor with her photo of a
Resupinatus species



**Only a few days left to vote on your
favorite mushroom photos on
January's Calendar contest on
Facebook!!**

[Go vote now!](#)

In The Kitchen

By Kevin Hébert

Beer-Battered Mane and Chips w/Spicy Remoulade

It's that time of year when *Heridium* varieties are popping up in your favorite spots. This decadent, yet simple dish is a play on the classic version of fish and chips, with some added mushroom goodness, sweet potatoes, and a spicy sauce upgrade.



Ingredients (makes about 2 servings):

For the spicy remoulade:

1 cup mayo (prepared or homemade)
2 tbsp creole mustard
2 cloves garlic, minced
2 tsp capers, roughly chopped
1 tbsp creamed horseradish
1 tsp worcestershire sauce
1 tsp lemon juice
pinch of smoked paprika
pinch of cayenne (as much heat as needed)
2 tbsp fresh chopped parsley
salt and pepper to taste

For the Mane and Chips:

8 oz fresh lion's mane (*Heridium erinaceus*)
3 tbsp all-purpose flour
4 tbsp cornstarch
½ tsp baking powder
pinch of salt
pinch of cayenne pepper
pinch of garlic powder
pinch of black pepper
⅔ cup of dark beer
2-3 sweet potatoes, peeled and cut
1 qt peanut oil (or similar, for frying)

Directions:

Step 1: Make the Beer Batter

Mix the flour, cornstarch, baking soda, salt, pepper, garlic and cayenne in a medium sized bowl. Gently whisk in the beer until the batter is thick and smooth. Cover and place in the refrigerator for at least an hour.

Step 2: Make the Spicy Remoulade

In a medium sized bowl, add all ingredients and whisk to combine. Cover and place in the refrigerator for at least 30 minutes.

Step 3: Prepare the Chips

Peel the sweet potatoes and cut to desired thickness (about ½ inch thick). Rinse the cut potatoes in a colander under cold water. Add the potatoes to a pot, cover with water and bring to a boil. Simmer potatoes for 3 minutes. Drain potatoes and place them on a plate with a cloth or paper towel to absorb the water and then place in the refrigerator until ready for frying.

Step 4: Prepare the Mane

Clean under running water. Be sure to rinse between the teeth well to remove any hidden debris or hitchhikers. Use a clean towel and squeeze like a sponge to remove as much water as possible. Slice the Lion's Mane into about 2 inch thick pieces (depending on size). Set aside on a plate until ready for frying.

Step 5: Finish the dish

Heat your pot of oil to 350 degrees. Add sweet potatoes in small batches and fry for about 2 minutes but avoid browning them. Remove from oil and place on a draining rack with cloth or paper towels below to catch the oil.

Wait for the heated oil to return to 350 degrees. Dust the prepared lion's mane with flour, dip into the beer batter to completely coat, and then carefully lower it into the fryer. Fry for about 5 minutes, turning occasionally, until they are looking golden, feeling crispy, and smelling delicious. Remove from oil, place on a draining rack, and lightly salt.

After the mane has finished cooking, turn the heat up to 400 degrees and add the sweet potatoes back to the pot. Fry for another 3-5 minutes or until golden and crispy. Remove from oil, place on the draining rack, and lightly salt.

Serve the Mane and Chips with the Spicy Remoulade and a lemon garnish. 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 February 1st where we will have a brief business meeting to discuss everything we have planned for this coming year. Then Dr. Nigel Hywel-Jones will be presenting “Even Spiders Get The Blues: *Purpureocillium atypicum* from Japan to Alabama.”

Nigel is a world authority on fungi that infect insects and especially on how they can be used for the benefit of mankind. He received his BSc in Applied Biology from Liverpool Polytechnic and his PhD in Insect Pathology from Exeter University. He has lived and worked in Asia for the last 26 years where he established the mycology laboratory at Thailand's National Center for Genetic Engineering and Biotechnology and was its head for 15 years. He has collaborated with researchers in over 20 Countries, including field work in 13 of them. He has published over 100 scientific papers, written for magazines and newspapers and been involved in documentaries about fungi. Nigel currently is living in China where he is the Vice Director of Zhejiang BioAsia Life Sciences Institute and is also on the Board of Directors for Plantamed- a Swedish healthcare company.

Several of you have mailed in specimens that have been sent on to support Nigel's research, including many spiders infected with the fungus *Purpurcillium atypicola*, which is what he will be talking to us about.

Link to the zoom meeting: [Join Meeting](#)
Meeting ID: 828 1953 0069 Passcode: 18

2022 Scavenger Hunt

We are starting up a brand new year of mushroom hunting! 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