



Alabama Mushroom Society Newsletter

May 2022

Spring Greetings!

We are excited to be seeing some of the warm weather mushies popping up in the summer reaches of the state, and seeing a peek of some of our more fall-typical species in the north. Hopefully our summer species are well on their way!

Some more exciting news: our 50 sequenced specimens done with the grant from the Fungal Diversity Survey are finally back! FunDiS volunteer Sigrid Jakobs is working hard to interpret the data and get the sequences uploaded to the appropriate iNat observations. It is a lot of data and we will have a summary for everyone as soon as it's all done. Check out our preliminary report later in the Newsletter, which also includes our own sequencing results.

We are hard at work getting ready to start sequencing a lot of our Alabama fungi. This is important work, to establish what actually is growing here! We hope to be very soon generating a lot of valuable data that can be accessed by mycologist around the world! We are also having great luck finding and collecting specimens for researchers who are studying them! We have quite a few specimens being mailed out this week.

We are looking forward to seeing everyone out at the Georgia Mushroom Festival May 21-22! Stop by the AMS booth and say hi! If you haven't bought your camping passes yet or tickets to specific classes/events, go do that now!

We are also excited to announce that we have AMS merchandise now available on our Etsy store [HERE](#). Go get yourself an AMS shirt to show your love of mushrooms and support us in the process! We are also hard at work getting stickers made, as we've had several folks inquire about them. We are hoping to have them for sale at our booth at GMF, and will eventually have them up on our Etsy store as well.



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

AMS Board

President
Alisha Millican

Vice President
Kelcie Brown

Treasurer
Spencer Lowry

Secretary
Becca Mahoney

Mush Love,
-Alisha Millican
AMS President



Mycena species by
Cassie Pugh



Agaricus species by
Todd and Faith Barnette

Upcoming Events

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

- May 3rd ----- AMS Meeting via Zoom
- May 14th ----- Tallapoosa County Monthly Foray
- May 14th ----- Village Creek Bioblitz Foray- Jefferson Cty
- May 14th ----- Baldwin County Monthly Foray
- May 21-22 ----- Georgia Mushroom Festival

This gorgeous
Schizophyllum commune
by Monty Morris was a
close runner in the April
Calendar Contest!!



Mushroom of the Month

By Anthoni Goodman

Green capped Russula

Russula is a fairly large genus of brittle fleshed toadstools with a conserved shape, a perfectly convex cap and a medium width white stalk. While the speciation is vast, the differences between species are often only available to those willing to document spores under a microscope. This is especially true for the many, many species of red capped *Russula*. However, the green capped *Russula* are fairly easy to identify to species, or at least narrow to one of two options. Since many of the green capped *Russula* are considered both edible and tasty, let's work through the main identification features. If you have not used a key to ID a mushroom before, this is a great introduction! This is the method that should be used to ID a mushroom you've found. Flipping through and just trying to match photos is problematic in that there can be great diversity in morphology. Go ahead and give it a try here with this green *Russula* to practice! (Answer is at the end of our Fungi Foragecast!)



Photo by Kelcie Brown

1.
 - a. The cap is some shade of green or contains fairly substantial amounts of green, teal, or similar. – 2
 - b. The cap does not contain green – Check other species of *Russula*

2.
 - a. The cap has a shattered, quilted, or patchwork texture which is easily visible by eye – 3
 - b. The cap may have multiple colors and may even be mottled, but does *not* have a cracked appearance – 5

3.
 - a. Some amount of blue is present, especially between the cracked portions. Blue may make the green appear teal or similar, but shades of or undertones of blue are present -- *R. parvovirescens* – edible
 - b. No amount of blue is present – 4

4.
 - a. Cracks and patches are very small, almost difficult to detect. – *R. virescens* – edible
 - b. Cracks and patches are substantial and easy to see, even from several feet away. – *R. crustosa* – edible

5.
 - a. The stipe has some amount of pink or red coloration on it – 6
 - b. The stipe is pure white/cream in color – 7

6.
 - a. The cap has pink which is primarily located along the margins with the green portions being central on the cap – *R. gracilis* – typically acrid
 - b. The cap has red, and may even be primarily dark red, the present green is olivaceous and the fruitbody drops an orange-tinted spore print – *R. olivacea* – considered edible

7.
 - a. The cap has shades of purple, often in a mottled pattern, sometimes appearing iridescent – *R. cyanthoxantha* or *variata* – considered edible
 - b. The cap has no shades of purple and is only shades of green – *R. aeruginea* – considered edible



R. aeruginea ^
R. crustosa ----->



R. cyanthoxantha ^

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 (I always say that!). May begins the late Spring season for Alabama and the diversity of fungi is about to blossom. As April leaves us, so too do most of the showy Ascomyces. Though you may still find a plethora of Xylaria and gobs of *Galiella rufa* and some of the smaller *Helvella* including *Helvella macropus*, *pezizoides*, *cupuliformis*, *latispora*, or *elastica*. April and May are also a great season to work on your Xylaria identification skills as *Xylaria hypoxylon*, *longipes*, *polymorpha/cubensis*, and *liquidambar* will poke through the duff or grow on wood. How many can you document on iNat? More great opportunities for our year-long scavenger hunt! If you haven't been following our Facebook page, we are starting to see sightings of the Spring chickens (particularly *Laetiporus cincinnatus*) Go check your spots, because the spring season for these is short! We've seen early reports of Chanterelles pinning in Southern Alabama. Expect to start finding many more of those - especially around sandy creek beds. Unfortunately, I can't provide too many specific species as it seems that Alabama may have quite a few undescribed species! For more information check out our post about it here. While wandering through the woods you may smell a sweet bergamont; start investigating and you're likely to find *Trametopsis cervinus* poking through a crack in the bark or growing under a log. While you're under the log you might notice a *Pluteus* growing on another log in the distance. Perhaps a purple/red capped *Russula* growing in the duff or a big hairy *Pleurotus levis* growing from dead or decaying wood. *Geastrum* (the Earth stars) should make an appearance as well. Don't forget about the genus *Panus* and *Lentinus* which will also be growing on dead wood. We're going to be finding a lot of *Russula* and *Lactarius*, so break out that Milkcaps book! Also many, many *Psathyrellacea* and coprinoids. Don't forget to post your cool and unusual finds both on our Facebook group and on iNaturalist! (Answer to MOMT: *Russula parvovirescens*)

Sarcoscypha species
by Chasa Fulkerson



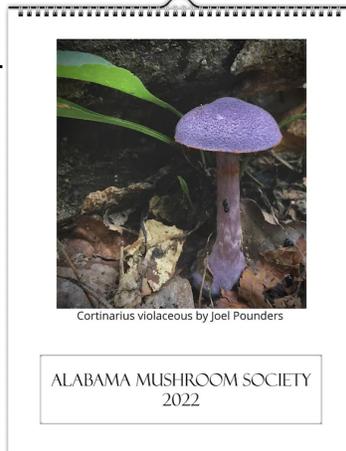
Laetiporus species by
Erin Braley



Calendar Contest

The 2022 calendars featuring all of last year's amazing winners are available for sale on
→[our Etsy Shop](#)←

NOW MARKED DOWN! ~~\$17~~ → \$14!



Congratulations to our March winner
Tim Pfitzer with his photo of Morchella
from Jefferson County!



Congratulations to our April winner
Jennifer Heptinstall with her photo of
Coprinus sterquilinus from Blount County



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

[Go now!](#)

Leadership Opportunities in NAMA (North American Mycological Association) are Available!

From Trent Blizzard, NAMA President and Dave Layton, NAMA 1st Vice President and Nomination Committee Chair

NAMA is a dynamically expanding organization headed toward an exciting future! If you want to help lead NAMA as it plays a pivotal role in the burgeoning interest in fungi, here are opportunities for NAMA members to help shape our future.

Board Secretary

NAMA Nomination Committee seeks potential nominees for the position of Board Secretary for a 3 year term starting in January of 2023. The primary duties of Board Secretary are to attend NAMA Executive Board meetings either by Zoom or in person at the board meeting held during the annual foray. Registration fees for the Annual foray are waived for board members since they are required to attend. The Board Secretary takes minutes of each board meeting and emails them to the board in a timely fashion for revision. Board Secretary is a full voting member of the Executive Board who helps to shape the direction of NAMA's future. Qualifications for this position include:

- Current NAMA membership
- Coherent communication and writing skills
- Ability to use Internet and computer applications such as Zoom
- Willing to take responsibility for timely presentation of minutes.

Please address interest and inquiries to Dave Layton davelayton54@gmail.com PH# 563-321-7383 (cell)

NAMA is also seeking individuals for the following positions:

- Membership Director This is an executive position. The successful candidate must have good verbal and written communication skills and be comfortable learning to use the many features of Memberleap software: <https://www.memberleap.com/>
- New regional trustees for the Mid Atlantic and Appalachian Regions (states listed here: https://namyco.org/regional_trustees.php). They would be appointed until the annual meeting, when they would be officially elected if they choose to continue serving.
 - Fundraising Committee Seeking both Chair and Members - This newly formed committee is charged with helping to find new revenue sources for NAMA to pursue. There are a myriad of opportunities presenting to us in 2023 and beyond. Ranging from new membership types to federal grants, to simple advertising we are hoping to shape policies and plans to improve our financials and need your help!
- Financial Committee Seeking both Chair and Members - This committee is charged with helping NAMA oversee and manage its financial resources and decision making. There are several very important money problems (or opportunities) that need immediate attention. With issues ranging from our endowment investment process to our non-profit status this committee really needs individuals with a finance background or financial savvy. Please join, we really need your help to be good stewards of our monetary resources.

Please address interest and inquiries to Trent by email president@namyco.org PH# 970-379-6754 cell.

In The Kitchen

By Kevin Hébert

Chanterelle and Lamb Shepherd's Pie

It's May, and almost time to start looking for chanterelles (*Cantharellus* sp). This super savory dish melds the fruity flavors of chanterelles with the fattiness of lamb then tops it off with some creamy feta potatoes for a mouthwatering experience that will leave you wanting more!



Ingredients (serves 2-4):

large bunch of fresh picked chanterelles
(I used both red and golden in this recipe)
1 lb ground lamb
2 cloves of garlic
1 carrot
1 onion
2 stalks celery
4-6 potatoes
½ cup milk
4 tbsp butter, softened
1 tbsp butter, melted

4 oz feta cheese
3 tbsp canola oil
1 tbsp worcestershire sauce
1 tbsp sifted flour
1 cup stock (veg or beef)
pinch of garlic powder
pinch of thyme
pinch of rosemary
pinch of sage
salt and pepper to taste

Directions:

Step 1: Prepare the ingredients

Clean the chanterelles by brushing or submerging in a bowl of water (then pat dry). Pull the larger golden chanterelles into smaller pieces, and keep the smaller red chanterelles whole or pull them in half. Slice the carrots into rounds. Roughly chop the garlic. Roughly chop the onion. Slice the celery. Peel the potatoes and chop into pieces. Remove the milk, butter, and feta from the fridge.

Step 2: Make the mashed potatoes

Add the cut potatoes to a large pot, cover with water and bring to a boil. Add a splash of oil to the pot, and boil until tender. Once soft, turn off the heat, drain the potatoes and then return the potatoes to the pot. Add milk, softened butter, garlic powder, and half the feta then mash/whisk until smooth (add more milk/butter if needed to reach a creamy texture). Salt to taste.

Step 3: Make the filling

Preheat the oven to 400 degrees. Heat a heavy bottom, oven safe pan to medium high and drizzle with oil. Add the chopped onions, carrots, celery, and garlic into a pan and saute until slightly soft. Add the golden chanterelles and continue to cook the mixture for another few minutes. Add a pinch of salt. Add the ground lamb and cook until browned. Sprinkle the cooked mixture with flour, stir, and cook for another minute. Add the rosemary, thyme, and sage. Add the stock and worcestershire and simmer on medium low until reduced by half and thickened. Turn off the heat and remove the pan from the burner.

Step 4: Bake the pie

Use a spatula to spread the potatoes over the top of the mixture in an even layer. Sprinkle the potatoes with the remaining feta and place in the oven for roughly 25 minutes, or until golden on top.

Step 5: Finish the dish

When the pie is about halfway baked, toss the red chanterelles in melted butter. Spread them out on a sizzle pan and then put them in the oven to crisp up. After about 10 minutes, pull both the pie and the mushrooms out and let cool for about 10 minutes. Carefully scoop out a piece of pie to keep the potatoes intact, and top with the red chanterelles. Serve with a glass of red wine and 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 May 3rd where, after a brief business meeting, we will have the pleasure of hearing from Sarah DeLong-Duhon.

Dr. Healy is a mycologist at the University of Florida. She works with Dr. Matthew Smith on phylogenetic relationships, ecology and biogeography of Pezizales, truffles and their closest above ground relatives. She is one of the researchers we are collecting specimens for as part of our Alabama Fungal Diversity Project!

She will be giving us the highlights of the different members within the order Pezizales, their ecology, and what sort of research her lab is working on to help us all better understand them. She will also be discussing truffles, an important member within Pezizales, where to look for them and how to collect them!

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

Meeting ID: 895 6557 1063

Passcode: 392039

2022 Scavenger Hunt



EVENT IN PROGRESS

AMS 2022 Scavenger Hunt
JAN 1, 2022 - DEC 31, 2022

About Members 9

This is our yearly scavenger hunt to see who can make quality observations of the most different species of fungi! We give away \$200 worth of prizes to winners- 1st, 2nd and 3rd place. MUST BE A PAID ALABAMA MUSHROOM SOCIETY MEMBER TO QUALIFY FOR PRIZES

Read More > Your Membership

Edit Project Project Journal

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←

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