



# Alabama Mushroom Society Newsletter

## July 2022

Greetings everyone!

We are excited to see some rain in the forecast for some of Alabama. We should be seeing lots of mushrooms popping up in areas that are getting rain and are anxiously anticipating rainfall in parts of the state that are still dry and crunchy. Not seeing rain in the forecast by you? Look for mushrooms in spots that accumulate dew in the mornings, such as low lying areas in valleys or dry creek beds that funnel the fog. Areas that are adjacent to other water sources are a great spot. Or even areas that are getting watered by sprinklers around your vegetable garden!

I have sent out a batch of 16 samples for sequencing that I am waiting for results on, including several that were collected by volunteers on our Collection Committee! The Collection Committee is made up of AMS members who are passionate about documenting what fungi occurs here in Alabama. We give them specific feedback to help them learn to document and collect information on their fungal finds to make scientifically useful contributions to mycology! These collections are archived at the Herbaria at Auburn University and the University of West Alabama. Interested in learning more about how you can help? Reach out to me on Facebook or at [almushroomsoc@gmail.com](mailto:almushroomsoc@gmail.com).

We have several other volunteer opportunities. If anyone is in the Cullman area and willing to drive out to Crane Hill to help with data entry, any assistance would be greatly appreciated and go a long way toward getting more accomplished. We could also use someone to help with social media and are still compiling a list of volunteers to help at the Alabama Mushroom Festival coming up this fall!

We are super excited for the festival and can't wait to get to see so many of our members all together at an event that is a first of its kind for Alabama! Until then, keep showing up and showing out on facebook and iNaturalist with all your fungal finds!



<u>AMS Board</u>	
President	<b>Alisha Millican</b>
Vice President	<b>Kelcie Brown</b>
Treasurer	<b>Spencer Lowry</b>
Secretary	<b>Becca Mahoney</b>

Mush Love,  
-Alisha Millican  
AMS President



Amanita sect Caesaraea  
By Gwendolyn Nall Tyler



Clavulinopsis species  
By Rocky Nadrich

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### Upcoming Events

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

- July 5th ----- AMS Meeting via Zoom
  - July 9th ----- Elmore County Monthly Foray
  - July 9th ----- Baldwin County Monthly Foray
  - July 16th ----- Cullman County Foray
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Anthracophyllum lateritium  
by Erin Braley  
This was a very close  
runner up for our Calender  
Contest! See the photo that  
won on page 7!



## **Mushroom of the Month**

### **Pluteus cervinus**

The “deer shield”

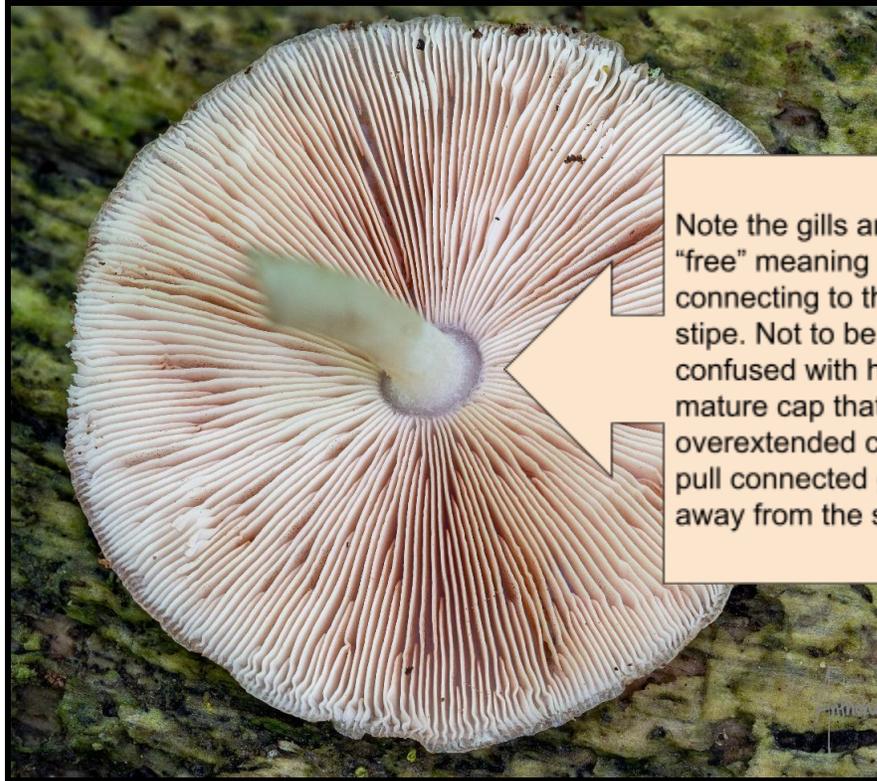
By Anthoni Goodman

*Pluteus* is a large genus of saprobic fungi which grow predominantly on dead or dying woody substrate. The genus is in the Family *Pluteaceae* in the Order *Agaricales* and has a worldwide distribution. The specific epithet *cervinus* is Latin (from *Cervinae*) translated to mean ‘deer’ (specifically the old-world deer), while “*Pluteus*” is Latin for “shelf” but contextually means ‘shield’ or ‘shelter’. This species is a great example of when the common name is just the translated Latin/Greek origin. This is a group of yet-to-be defined species using this name but we will treat the group here as one. It is especially common and a great one to be able to ID on sight for the new mushroom hobbyist/enthusiast.



*Pluteus cervinus*, as an *Agaricales*, take an *Agaric* shape (the classic toadstool) with a defined cap and stem (stipe). The cap shape begins as somewhat *campanellate* (bell-like), quickly expanding to become *convex* (sometimes with an *umbonate* center) and will often continue to open until it is *planar-convex*. The cap/pileus takes on some *tan* to *brown* hue and ranges from 2cm to over 15cm in diameter. There may be fine *radial* lines reaching from the center to the margin, but the contrast between the lighter and darker portions is not substantial. Under the cap are many *intermediate* to *deep* depth gills (*lamellae*) which connect to the edges of the cap (the margin) but stop short of the stipe (*free*) creating a distinctive ring around the apex of the stalk in which no gills are attached. Short gills are common. The gills begin *white* and will become *pink/salmon/tan* with age. *Pluteus* is one of the few fungal fruitbodies to sport *pink* in their lamellae due to the color of their spores (others with ‘pink’ gills include *Agaricus*, *Entoloma*, *Volvariella*, *Rhodotus*, *Rhodocollybia*, and *Clitopilus*) and so this can be a nice feature to narrow identification options. In fact, *Pluteus* is the only genus to satisfy the following criteria:

- growing from wood
- no basal volva
- no ridges on the cap
- a central stem
- gills free from the stipe
- gills are pink



Note the gills are "free" meaning not connecting to the stipe. Not to be confused with how a mature cap that has overextended can pull connected gills away from the stipe.

The length of the stipe (stalk) is proportional to the cap diameter and ranges from ~2cm to over 15cm. The stalk is unlikely to be hollow, but the innermost portion may be softer than the outer bit. The stipe is bald and featureless other than some small fibrils which extend vertically. The stipe attaches centrally to the cap and is even in diameter (though may have a somewhat bulbous base), sometimes bent if growing from the (under)side of a log.



*Pluteus cervinus* is edible and certainly collected for the table but breaks down quickly and lacks substantial flavor so is often passed over for more appetizing options. The most convincing look-alikes are also edible, or at least not toxic and include *Pluteus longistriatus* and *Megacollihya rodmanii*. *P. longistriatus* can be differentiated by a smaller stature, longer stipe to cap diameter ratio, and the 'long striations' extending from the center of the cap to the margins. *M. rodmanii* (the platterful mushroom) is typically somewhat larger in diameter and height and grows from both decaying wood and woody debris (terrestrial). The stipe has a more twisted fibrous look and the cap's striations are robust and often split.



↑  
*Pluteus longistriatus*



*Megacollihya rodmanii*



Note the attached gills



## **Fungi Foragecast**

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 aren't seeing quite the Chanterelle boom we had last year, but we are seeing some folks having some luck. If you haven't gotten out to check your spots, it's worth a look. 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 starting to see 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 are starting to see boletes popping up in areas getting rain. 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've had several reports of *Strobilomyces* (Old Man of the Woods), some *Suilius* species, many of the bitter *Tylopilus*, *Xerocomellus*, *Hortiboletus*, and a whole ton of *Retiboletus*. 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*, *flavorubens*, *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 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!

*Xylaria magnoliae*  
By Kat Willowtree



*Resupinatus* species  
By Cassie Pugh



## **Calendar Contest**

Congratulations to our June winner Ruthie Perez with her photo of a Turbinellus species from Lawrence County!



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

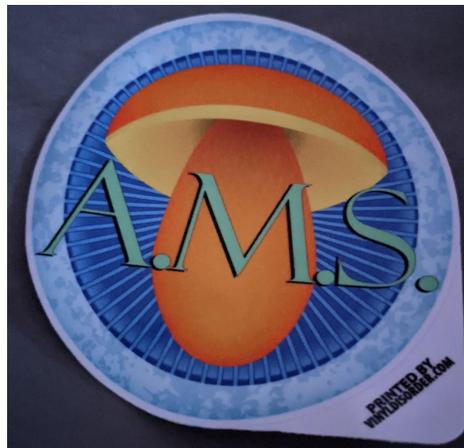
[Go now!](#)

**AMS Merch Now Available!**

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

After discovering that our current shirts ran WAY too small, we are in the process of switching to a new supplier. Stay tuned for an update!

We also now have AMS vinyl stickers and macrochem kits available in person at any Cullman event (and coming soon to Elmore County events too!)





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<](#)

Registration is open for the annual NAMA foray!

Check out the details here → [https://namyco.org/annual\\_foray.php](https://namyco.org/annual_foray.php)

## **NAMA Annual Foray September 29 - October 2, 2022 | Trout Lodge near Potosi, Missouri**

**ANNUAL FORAY REGISTRATION IS NOW OPEN**



**Welcome to registration for the MO-NAMA 2022 Annual Foray, September 29 to October, 2022!**

## **In The Kitchen**

By Kevin Hébert

### **Pink Oyster Mushroom Larb with Jasmine Rice**

Pink oyster mushrooms (*Pleurotus djamor*) are often hanging out at farmer's markets and readily available in grow kits. When nothing is growing near you, you can grow your own and cook this up! Their texture mimics meat when cooked, which makes them a great alternative for many recipes. This quick and easy version of thai larb combines hot fresno chilis, sweet sticky sauce, bright fresh herbs, and crunchy peanuts.



### **Ingredients (about 2 servings):**

1 bunch of pink oyster mushrooms ( <i>Pleurotus djamor</i> )	2 tbsp fish sauce
½ head cabbage or lettuce	¼ cup honey
2 fresh fresno chilis	¼ cup cilantro
1 tbsp ginger	¼ cup basil
1 large shallot	½ cup mint
2 cloves of garlic	1 lime
1 bunch of scallions	peanut oil
½ cup cocktail peanuts	
½ cup jasmine rice	
¼ tsp sugar	

## Directions:

### Step 1: Prep the ingredients and start the rice

Start cooking the rice. Pull the oyster mushrooms apart and slice into short thin strips. Thinly slice the fresno chilis. Quarter the lime. Peel and mince the ginger. Peel and mince the garlic. Thinly slice the scallions, separating the green parts from the white parts. Roughly chop the peanuts. Roughly chop the basil, cilantro, and mint. Pull the cabbage apart to make several cups.

### Step 2: Cook the larb

Heat a saute pan to medium high and add a drizzle of peanut oil. Add the white bottoms of the scallions, shallot, garlic, and ginger, then cook for 1-2 minutes. Add the pink oysters and chilis and cook for another 3 minutes, stirring frequently. Add 1 tbsp fish sauce and stir to combine. Turn off the heat.

### Step 3: Finish and serve the dish

In a medium bowl, combine the sugar, honey, remaining fish sauce, and a splash of lime. Whisk to combine. Add the cooked mixture to the bowl along with the scallion tops, basil, mint, and cilantro. Stir to combine. Serve the finished pink oyster larb and rice inside of the cabbage cups. Garnish with the remaining peanuts and drizzle with fish sauce and lime juice as desired.



Pleurotus djamor  
From Magic City Mushrooms

## **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 July 5th where, after a brief business meeting, we will be joined by Sigrid Jakob

Sigrid Jakob is a community scientist based in Brooklyn, New York. She currently serves as the president of the New York Mycological Society and as board member of the Fungal Diversity Survey (FunDiS), where she's also active as a sequence validator. Sigrid extracts fungal DNA in her home lab and teaches others to do the same. Her favorite fungi are Inocybe and fungi growing on dung. She will be talking to us about fungal DNA sequencing and why it is important!

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

Meeting ID: 820 1211 9949

Passcode: 18

## **2022 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](http://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](mailto:www.almushroomsoc@gmail.com)