1) **Common Earthball** (Scleroderma citrinum) sometimes known pigskin poison puffball, is the most common species of earthball in the UK and occurs widely in woods, heathland and in short grass from autumn to winter. It superficially looks like the edible puff ball, but the Earthball is poisonous, but not fiercely so, nevertheless it is inedible and should be avoided.



2) Birch Polypore. Piptoporus betulinus, commonly known as the birch polypore, birch bracket, or razor strop, is one of the most common polyporous bracket fungi and, as the name suggests, grows almost exclusively on birch trees. The brackets burst out from the bark of the tree, and these fruiting bodies can last for more than a year. It has been known to kill birch trees as well. Technically, it is an edible mushroom, with a strong, pleasant "mushroomy" odour, but a bitter taste. The velvety cut surface of the fruiting body was traditionally used as a strop for finishing the finest of edges on razors. It is also said to have medicinal properties. It has been shown to have anti-inflammatory, anti-bacterial and anti-septic properties which have been known since ancient times.



3) **Spotted Toughshank** (*Rhodocollybia maculate*). This fungus is generally quite widespread in deciduous and sometimes coniferous woodland, generally hiding under bracken. Fruiting in the late summer to early autumn.. Inedible due to its toughness and bitter taste.



4) **Ochre Brittlegill** (*Russula ochroleuca*). for many years commonly referred to as the Common Yellow Russula - is found in all kinds of woodland from mid summer through to early winter. It is edible, but the taste is mediocre and sometimes rather peppery and so this abundant mushroom is not much prized for its culinary value.. Very common and widespread in all kinds of woodlands throughout Britain, Ireland and mainland Europe, the Ochre Brittlegill also occurs in many parts of North America.



5) **Hoof Fungus (***Fomes fomentarius***)** . Tinder Fungus and Hoof Fungus are two common names for this persistent, tough polypore. This large bracket fungus attacks mainly birch but occasionally beech and sycamore. The pale leather-brown flesh was used for lighting fires (it burns very slowly); for this reason it was given the name Tinder Fungus. This is one of the bracket fungi found among the possessions of Otzi the Iceman, a 5000 year old man whose body was preserved in a glacier in the Ötztal Alps on the border between Austria and Italy, where it was discovered by hikers in 1991. It seems likely that Otzi was carrying this material in order to light a fire at the close of a day whose end he did not live to see.

deep at the centre of the attachment line. After the first three or four years, brackets increase steadily in thickness but do not grown much in diameter - hence the resulting hoof shape. The upper infertile surface is various shades of grey, often with a brownish growing zone towards the outer edge. The lower (fertile) surface is white or greyish, turning slightly brown when bruised.



5) Snake tongued Truffle Club (*Cordyceps ophioglossoides***).** Sometimes known as a false truffle. The Fruitbodies up to about 6cm tall and up to 1cm across. Growing under birch and ash. Also growing with Billberry bushes and some sort of thick moss. Not considered edible as they have no distinctive taste.



Fruiting Body of the snake tongued truffle club



Fruiting body cut in half

6) **Tawny Grisette** (*Amanita fulva*), is a basidiomycete fungus of the genus Amanita. It is found frequently in deciduous and coniferous forests of Europe, distributed throughout Europe,. It is generally found with oak (*Quercus*), birch (*Betula*), spruce (*Picea*), pine (*Pinus*), chestnut (*Castanea*) and alder (*Alnus*), with which it forms mycorrhizae. It grows in acidic soils and fruits from summer to late autumn and is very common in Britain. *Amanita fulva* is one of the few

edible species in the genus *Amanita*. Though this particular species is considered edible, it must be identified with care as other members of the genus *Amanita* are poisonous and some are deadly. For this reason, collection for consumption of *A. fulva* can be dangerous and is not recommended, Some authors indicate the fungus is potentially toxic when raw, and is suitable

for consumption only when cooked.



Immature Tawny Grisette

Mature specimen

7) Leaf Parachute fungus (Marasmius epiphyllus). The whitish cap is usually 3 to 10 mm in diameter; the stem is very long in comparison. The gills are also white and are few in number and widely spaced. Exact identification of species requires detailed examination.

Habitat: Grows on decaying wood and plant material.

Normally seen in late summer and autumn.

These small mushrooms play an essential role in woodland ecosystems, helping to break down the litter layer of the woodland floor.

Widespread and quite common in Britain.



Leaf Parachute fungus (Marasmius epiphyllus)

7) Brown Cup Fungus (*Peziza phyllogena*). commonly known as the **common brown cup** or the **pig-ear cup**, is a species of fungus in the family Pezizaceae. A saprobic species, the fungus produces brownish, cup-shaped fruit bodies that grow singly or in clusters on either soil or well-rotted wood. It is found in Europe, North America, and Iceland, where it fruits in the spring. The fruit bodies of *Peziza phyllogena* are cup-shaped, measuring 3–8 cm in diameter. The flesh is thin and fragile, and the sides of the cup are often compressed or lobed. The cups do not have a stem, and instead are attached to the substrate at a narrow central point on the bottom. The inner surface of the cup is dark purplish brown to dark reddish gray, while the outer surface is similar to the inner surface, or may have more purplish tones. The cup margin is thin, with a sharp edge, and it turns black as it dries. The edibility of the fungus is unknown.



Brown Cup Fungus (Peziza phyllogena

8) *The Deceiver mushroom (Laccaria laccata),* is a very common woodland fungus, and where you find one you are likely to find many more. Deceivers are mycorrhizal fungi. The cap colour changes quite significantly with age and depends also on the weather, and this characteristic is the origin of the common name..

Distribution: Abundant in all kinds of woodland in Britain and Ireland, Laccaria laccata occurs also throughout mainland Europe and in North America.

Commonly (and most aptly) known as Deceiver, this very variable mushroom is not always easy to identify with certainty. The broad gills and fibrous hollowing stems are helpful characteristics, but cap size, shape and colour are very little help because they come in so many varieties. Often, however, you will find brown, tan and almost white caps together.



8) Fibrecap (*Inocybe geophylla*). This mushroom occurs in two varieties, white and lilac. It is a very poisonous mushroom containing the very dangerous muscarine. It is a very common species and is sometimes mistaken for small field mushrooms (*Agaricus campestris*) with disastrous results: it is extremely poisonous and its consumption can be fatal. It is common in Britain and mainland Europe, growing in both deciduous and conifer woodlands., throughout the summer and autumn It is also common on roadsides where leaf litter has accumulated.



Fibrecap (Inocybe geophylla).

9) Daldinia fissa Lloyd (Gorse Cramp Ball)

Usually found on gorse which has been subjected to fire at some point. There are scattered records of it occurring throughout the British Isles.



10) Sulphur Tuft (*Hypholoma fasciculare***).** This is a very common fungus which is usually to be found growing on rotten wood. From April through to the first heavy frosts, a walk in mixed woodlands, Sulphur Tufts are a very common sight, fruiting on fallen trees, decaying stumps or, occasionally, hollow trunks of living trees. It can be found rotting both on deciduous and conifer trees, although it is most effective on deciduous trees which have a lower lignin content. These fungi are an essential component of the cycle of life in the woodlands.

It is inedible due to its very bitter taste. There may have been a few cases of poisoning from this

fungus.



Sulphur Tuft (Hypholoma fasciculare)

11) Turkey Tail (*Trametes versicolor*). This polypore fungus is very common and widespread across Britain and Ireland, it also occurs throughout mainland Europe, from northern Scandinavia right down to the Mediterranean region. This wood-rotting fungus is also found in Asia and is very common in North America. While the upper surface of the fungus comprises of concentric zones of red, yellow, green, blue, brown, black and white, the underside, which is covered in tiny shallow pores spaced at 3 to 6 pores per mm, is white or cream. These bracket fungi are considered to be inedible because they are far too tough. Apparwentley they are used in Chinese medicine.



Turkey Tail (Trametes versicolor).

12) Wood Pinkgill (*Entoloma rhodopolium***).** This fungus is similar to the Star Pinkgill but grows in woodland whereas the Star Pinkgill is generally to be found in grassland. It is to be found throughout Britain and Europe.

This fungus is inedible and has been reported to be poisonous as it contains the toxic agent, muscarine so it is to be avoided and definitely not one for the pot.



Wood Pinkgill (Entoloma rhodopolium

trees; they are particularly abundant in many conifer forests on poor acidic soils, where they occur in small groups more often than singly. They can be found from June to October in Britain and Ireland, but occasionally Blushers appear during mild spells as late as December. It is one of he very few of the Amanitas which is edible, but great care has to be taken when picking them as it is similar to the deadly Panther Cap (*Amanita pantherina*). The Blusher has to be cooked thoroughly before eating in order to remove the toxins which are to be found in the raw state. If the flesh of this mushroom is damaged it will turn from white to a pinkish red.. (hence the name The Blusher)



The Blusher (Amanita rubescens).

14) Pale Brittlestem (*Psathyrella candolleana*). is a very delicate member of the inkcaprelated group of fungi. This mushroom occurs in all kinds of woodlands and woodland clearings as well as on timber buried in damp grassland. Common and widespread in meadows, on lawns and in woodlands throughout Britain and Ireland. Some guides record it as being edible, whilst others record it as inedible. Therefore best to be avoided. The Brittlestem owes its name to the fact that the fragile stems are hollow and thin walled.



Pale Brittlestem (Psathyrella candolleana).

15) Haresfoot Inkcap (*Coprinopsis lagopus*). Mature Haresfoot Inkcaps look so unlike the immature form it is hard to believe that they are of the same species. The furry white coating that initially covers caps and stems disappears as the caps change from egg-shaped to convex and flat, the rim finally turning upwards and shrinking in diameter to produce an inrolled margin that creates a shallow, distinctively black-ribbed translucent bowl. Seen in bright sunlight the intricate beauty of these delicate little inkcaps is quite stunning, They are widely distributed throughout Britain and Europe. This fungus grows on humus rich woodland soils, leaf litter and woodchip mulch. May to November.



Immature form



Mature form

16) Variable Webcap (*Cortinarius anomalus*). In the generally difficult *Cortinarius* group of fungi *Cortinarius anomalus* is one of the most variable and difficult to identify from macroscopic

characters alone - hence its common name. Cap colour in particular is a very variable feature and changes as the fruiting body matures.

Like all fungi in the *Cortinarius* genus, this mushroom should not be eaten; it could easily be confused with some of the webcaps that contain orellanine and are known to be deadly poisonous.

It is fairly common in Britain and Ireland, generally occurring in birch woodlands.



Variable Webcap (Cortinarius anomalus).

17)

Amethyst Deceiver (*Laccaria amethystina*). This beautiful mushroom is widespread in Britain and mainland Europe. It varies in colour from a pale violet to a deep purple, depending upon how old it is and whether it is wet or dry. The deep purple colour is most noticeable in young wet specimens. The broad, deep gills of the Amethyst Deceiver are widely spaced and interspersed with shorter gills. It can be found between June and November. The Amethyst Deceiver is edible, although it takes rather a lot of them to make a good meal. The fibrous stems of these mycorrhizal mushrooms are tough and inedible and so only the caps are worth collecting.



18) Stinkhorn (*Phallus impudicus***).** We did not see (or smell) the stinkhorn on our foray, we did however find a couple of "eggs". The Latin name translates into "shamelessly phallic" It generally occurs in pine woodlands from June to October. It emerges from the egg stage which can lay dormant for many months, with the cap covered in a dark green very smelly slime. It is this which attracts the flies which then consume it and then distribute the spores by carrying away the spores on their feet.



Stinkhorn egg cut in half

19) Birch Milkcap (*Lactarius tabidus*). is found in great abundance in Britain and Ireland from August to November, beneath birch trees in areas where the soil is damp, humus-rich and mossy. The white milk (latex) is sometimes rather sparse, especially in very young or old specimens and during prolonged dry weather. The birch Milkcap is generally considered to be inedible.



Birch Milkcap (Lactarius tabidus)

20) *Boletus edulis* **or Cep mushroom.** This is a much sort after and prized edible mushroom which does not have gills, but instead a series tubes and pores, which are a greenish yellow colour in mature specimens. It forms a symbiotic relationship with the roots of notably birch and beech trees. the fungi help the tree to obtain vital minerals from the soil, and in return the root system of the tree delivers energy-rich nutrients, the products of photosynthesis, to the fungal mycelium. Although most trees can survive without their mycorrhizal partners, *boletes* (and many other kinds of forest-floor fungi) cannot survive without trees; consequently these so-called *'obligately mycorrhizal'* fungi do not occur in open grassland. It can be found from June to October.



Boletus edulis

21) Snowy Inkcap (*Coprinopsis nivea*) is a dung-loving fungus, and most often it is found on old horse dung or on cow dung, particularly where dung and straw from stables or from cow sheds has been piled up and left to rot. It can be found from May to October. It is not a common fungus in Britain, but it is far from being rare.



22) Rustgill (*Gymnopilus penetrans*). Common Rustgills grow in mainly coniferous forests on rotting stumps, fallen branches and the forest floor wherever conifer debris has become buried beneath needle litter. Conifer sawdust or wood chippings seem to be equally acceptable fare for these fungi. They are common in Britain and Ireland from June to November. The Common Rustgill is inedible and may be poisonous as several species in the genus *Gymnopilus* are known to be seriously poisonous.



Rustgill (Gymnopilus penetrans).

23) Scurfy Twiglet (*Tubaria furfuracea***).** A fairly common fungus, throughout Britain and Europe. It can be found on woody debris – twigs etc, throughout most of the year, particular during the autumn and early winter. It is inedible.



Scurfy Twiglet (Tubaria furfuracea

24) Green Brittlegill (*Russula aeruginea***).** There are only a few fungi in Britain which have green caps and this is one of them. It is usually found in birch woodlands from June to October. The gills are usually white, yellowing with age. The Green Brittlegill is recorded as being edible in some field guides and as inedible in others.



Green Brittlegill (Russula aeruginea).

The information and some of the photographs in this list was compiled from various sources on the Internet.