## Harvesting Edible Mushrooms in the Pacific Northwest Matt Trappe & Kim Kittredge



#### Presentation Overview

## Fungal Ecology 101

- What they are
- What they eat

## Identifying Mushrooms

- Noteworthy characteristics

Field Safety

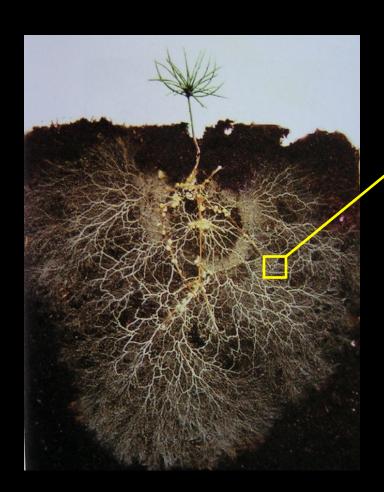
PNW Edible Mushrooms and their Lookalikes

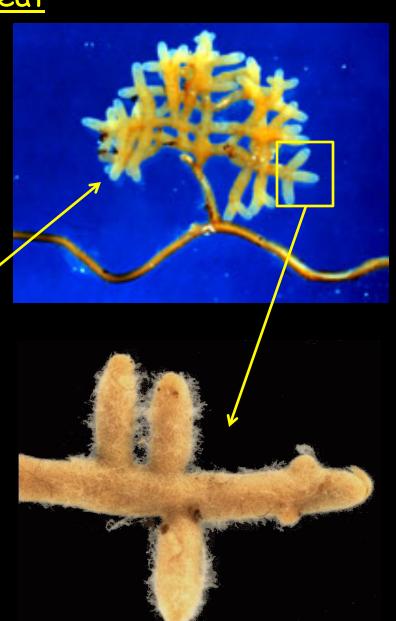
# Fungal Ecology 101: What they are



# Fungal Ecology 101: What they eat

Mycorrhizal
 Form symbiotic partnership with host trees





## Fungal Ecology 101: What they eat

## Mycorrhizal

Saprobic
 Produce enzymes
 that decompose
 organic material



Brown "cube" rot Digests cellulose



White rot Digests lignin

# Fungal Ecology 101: What they eat

Mycorrhizal

• Saprobic

Parasitic
 Attack living plants,
 cause disease or death



Armillaria root rot

Armillaria ostoyae

## Fertile Surface: Form and attachment



## Fertile Surface: Form and attachment



# Stem: Shape of the base





See the difference?

## Stem: Shape of the base



Matsutake Edible and choice!



Smith's Amanita
Causes kidney failure!

#### Veil (annulus)



Agaricus subrutilescens Skirt-like veil



Lepiota rubrotincta Ring-like veil

See the difference?

## Veil (annulus)



Agaricus subrutilescens Skirt-like veil Edible and choice!



Lepiota rubrotincta Ring-like veil Probable liver toxins!

#### Habitat & substrate



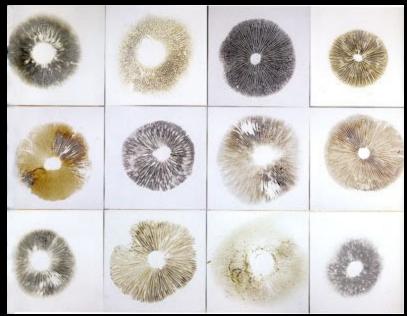
Lyophyllum decastes
Grows in forests, along trails
Edible



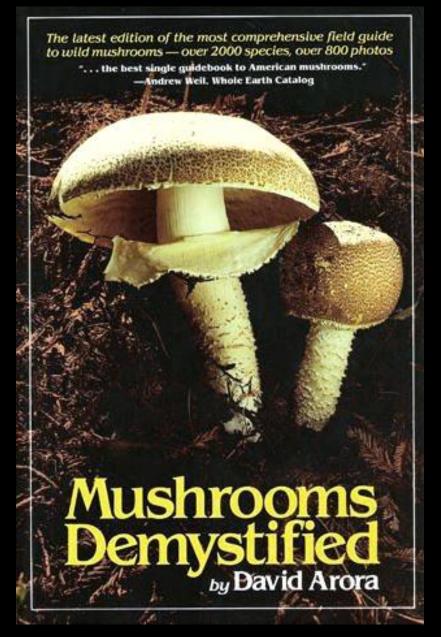
Clitocybe dealbata
Grows in grass, lawns
Causes profuse sweating

# Spore prints









## Dichotomous keys

- 1. Spore print brown .....2
- 1. Spores print white .....5
  - 2. Grows in lawn .....3
  - 2. Grows in forest .....4
    - 3. Has annulus ..... Agaricus
    - 3. Lacks annulus .....Inocybe
    - 4. Has annulus ..... Cortinarius
    - 4. Lacks annulus ..... Hebeloma

5. etc....

## Field safety

Always be <u>sure</u> of your ID before eating anything!!!

- "If in doubt, throw it out"

Don't get lost, stay with a buddy

- Carry compass and whistle

Mushroom season is also deer season

- Wear bright colors
- Leave your antler hat at home

Regulations & private property

- Permitting differs from forest to forest
- ORS 164.813 requires written permit from landowner

# Edible Fungi and their Lookalikes

#### Golden Chanterelle: Cantharellus formosus





Not uncommon to be mutated - Still good to eat!

### Distinguishing features:

Growing on ground (not wood)
Cap apricot to pale orange, not scaly
Stem thick and solid
Gills blunt and wrinkled, decurrent, slightly paler than cap
Spore print cream to yellowish

# Chanterelle Lookalikes: *Turbinellus (Gomphus) flocossus* "Scaly False Chanterelle"

### Causes stomach upset



## Distinguishing features:

Terrestrial
Stem solid
Cap reddish to bright orange
Gills blunt and wrinkled, decurrent, much paler than cap
Cap deeply umbilicate (trumpet-like)
Cap with incurved scales
Spore print tan to ochre

Chanterelle Lookalikes: Chroogomphus tomentosus

"Pine Spike"

Edible but not incredible

## Distinguishing features:

Texture soft, felty
Gills blade-like, smoky orange, decurrent
Cap orange, minutely fuzzy
Stalk slender, equal
Growing on ground
Spore print smoky olive to black



Chanterelle Lookalikes: Hygrophoropsis aurantiaca

"False Chanterelle"

#### Poisonous



Distinguishing features:

Small stature

Stem hollow

Gills blade-like, attached to decurrent

Cap some shade of reddish to bright orange, darker in the middle

Growing on decaying wood

Spore print white to cream

## White Chanterelle





## Distinguishing features:

Terrestrial
Cap white to pale cream
Gills blunt and wrinkled, decurrent, white to pale pinkish
Stem solid
Cap not scaly
Spore print cream to yellowish

White Chanterelle Lookalike: Gomphus kauffmannii

"Woolly False Chanterelle"

Causes stomach upset



## Distinguishing features:

Terrestrial
Cap beige to light brown
Gills blunt and wrinkled, decurrent, pallid white
Stem solid
Cap with incurved scales
Spore print tan to ochre

# Lobster Mushroom: Russula brevipes parasitized by Hypomyces lactifluorum



### Distinguishing features:

Entire mushroom lobster orange Generally firm texture, but often with lots of punky areas - trim liberally! Gills fused together, only visible as faint radiating ridges on underside of cap Often mostly buried

Nothing else looks like it!

## Matsutake: Tricholoma magnivelare





## Distinguishing features:

Stem equal or tapered at base

Odor distinctive, of cinnamon and dirty socks

Cap white with orangish-reddish fibrils or discoloration, firm in texture

Tissue fibrous, like string cheese

Veil can disappear with age

## Matsutake Lookalike: Catathelasma imperialis

#### Edible





## Distinguishing features:

Flesh very firm, almost woody Odor farinaceous Gills slightly decurrent Stem tapered at base Can get very large

#### Matsutake Lookalikes: Amanita silvicola & A. smithiana





A. silvicola

A. smithiana

## Distinguishing features:

Stem bulbous at base
Odor merely fungal or musty
Cap often has soft, felty texture

Both poisonous!

If the base of the stem is not present, be very cautious!!!

## King Bolete: Boletus edulis





## Distinguishing features:

Cap pale to orangish brown
Pores fine, 2-5 per mm

<u>Apex of stem with reticulate pattern</u>

Can get large, but are usually buggy by then
Pore surface white to pale yellow, <u>not</u> staining



## King Bolete Lookalikes: Any number of other Boletes





### Distinguishing features:

Boletus satanas

If any part of it stains blue when bruised, OR
If the apex of stem lacks a reticulate pattern, OR
If the pore surface or stem have any reddish tints, OR
If the pores are larger (>1 mm), then...

TOSS IT!

## King Bolete Lookalikes: Suillus





Suillus brevipes

## Distinguishing features:

Pores larger (1-3 mm), often radially arranged Cap surface frequently slimy

"Slippery Jack" - edible but squishy



#### Lactarius rubrilacteus & L. deliciosus





## Distinguishing features:

Cap and stem orange, cap often with concentric rings
Cap and gills often staining green
Cap latex and flesh red (L. rubrilacteus) to orange (L. deliciosus) on inside
Stem hollow, brittle
Mild taste

## Lactarius deliciosus Lookalikes: Lactarius rufus, L. riparius





## Distinguishing features:

Cap and stem orange to pinkish, not staining green
Cap flesh NOT red to orange on inside
Latex white to yellow
Strong peppery taste

## Oyster Mushroom: Pleurotus ostreatus





## Distinguishing features:

Growing shelflike on decaying wood, often alder White cap
White decurrent gills and spore print

## Oyster Mushroom Lookalike: Panus rudis





## Distinguishing features:

Growing shelflike on decaying wood, usually conifer Beige to brown cap
Brown gills and spore print

Neither edible nor poisonous

## Hedgehog: Hydnum repandum & H. umbilicatum





## Distinguishing features:

Apricot to cream-orange cap
Teeth under cap cream to pale orange, soft
Texture brittle, not fibrous or woody
H. umbilicatum is smaller, cap has belly button



No serious lookalikes; Hydnellum are large, tough, and woody, with dark teeth

Lobster Mushroom: Russula brevipes parasitized by

Hypomyces lactifluorum





### Distinguishing features:

Entire mushroom lobster orange

Generally firm texture, but often with lots of punky areas - trim liberally! Gills fused together, only visible as faint radiating ridges on underside of cap Often mostly buried

Nothing else looks like it!

## Sulphur Shelf: Laetiporus coniferarum





## Distinguishing features:

Usually growing on old-growth stumps or downed logs Bright orange top surface, sulphur-yellow underside Fresh growing edge is the most tender and tasty Also called "Chicken of the woods"

No serious lookalikes!

## Cauliflower Mushroom: Sparassis radicata





## Distinguishing features:

Usually growing on ground
Fruiting body of thin ribbonlike folds
Can get very large, to 40 lbs!

No serious lookalikes!

## Questions?



Let's go find some mushrooms!