



Alabama Mushroom Society Newsletter

April 2023

Greetings Fungiphiles!!

We hope everyone is enjoying the warmer weather as we slog through the lull that occurs between morel season and the popping of the summer fungi. Hang in there, we are expecting a wet and fruitful year this year, but the waiting is the hardest part!

We are excited to be adding a Madison County Monthly Foray to our regular schedule. We are still working out a location and date, but keep an eye on the events page of the website or the facebook page to register. A big thanks and “welcome” to Charles Pannell. He is passionate about mushrooms and with degrees in Botany, Microbiology and biosystems engineering, he is well equipped to teach you a thing or two in the woods. We’re glad to have you aboard Charles!

Speaking of monthly forays, due to a personal conflict, please note that the Cullman Monthly Foray is being moved to the 22nd this month and will not be held on the usual second Saturday of the month.

We are excited to announce our speaker for the April meeting is up-and-comer Logan Borosch. Logan is a highschool student with an advanced interest in and knowledge of fungi. He is on the Poisons team on facebook where he helps identify mushrooms in sometimes life or death situations. He is the president of the Florida Academic Lichen And Fungi Enthusiasts League and is planning to attend University of North Florida where he will be pursuing a degree relevant to mycology. He will be talking to us about the genus Amanita and how to identify these fascinating fungi to section. This is going to be a talk you won’t want to miss!

I am SO excited to announce that we are full speed ahead for the 2023 Alabama Mushroom Faire! As members, you heard it here first that TICKETS ARE ON SALE NOW! We are also taking applications for vendors and looking for food vendors as well! With the amazing success last year, we expect this year to exceed all expectations! We already have a line-up of 11 amazing speakers/foray leaders and have 5 more pending invitations. You won't want to miss out on this opportunity to learn from some of the top fungi folks in the US and to get the chance to hang out with like-minded individuals! If you are interested in volunteering, please reach out!

We also have two new Members perks in the works- we will be allowing members who take our microscopy class to borrow one of two high quality microscopes AND we are creating a lending library of mycology books that members can borrow! Stay tuned for details as we get these perks ready!

We can’t wait to experience what this year ahead holds for us here at Alabama Mushroom Society and are so glad you are here to enjoy it with us! -Alisha Millican, AMS President



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

AMS Board

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2023 AMS Morel Foray



Photos by Kim Ly Patten,
Cassie Pugh, Kristy Oleary,
and April Grayson



Left: *Agrocybe* species on a Sycamore seedpod
by Mike Jeffcoat
Bottom: *Neofavolus* species by Alisha Millican



Upcoming Events

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

- April 1st -----Jefferson County Monthly Foray
- April 4th ----- April AMS Meeting via Zoom
- April 8th ----- Baldwin County Monthly Foray
- April 15th-----Elmore County Monthly Foray
- April 22nd ----- Cullman County Monthly Foray



Cerioporus squamosus
by David Cartwright

Mushroom of The Month

Written by Logon Borosch

Chlorociboria

Chlorociboria is a genus of ascomycete fungi with species found across North America. They form small, bluish-greenish cups that break down dead logs and sticks. They can typically be found throughout the spring months through fall here in Alabama.

Chlorociboria are very interesting, because they contain a pigment called xylindein. This pigment is what gives the fruiting bodies their beautiful colour, but it will also stain the wood it is breaking down the same colour! This stained wood was given the name “green oak” and has been used in art for centuries! Fra Giovanni da Veroni is an Italian artist who used to use Chlorociboria stained wood in his carvings using a process of wood laying called “Intarsia”. Some of this art has been dated back to the 1500s.

Identifying Features:

Fruiting Body:



The fruiting bodies are very small, around 2-5mm, and cup shaped with an extremely short stipe (stem) on its underside. Since this is an ascomycete, the underside is completely smooth because the spore bearing surface is inside of the cup (apothecia).

Photo by wearethechampignons on iNat (Annie Weissman)

Stained Wood:

A vast majority of people will actually notice the greenish-blue stained wood before they ever see any actual fruiting bodies! When walking through the woods, keep an eye out for dead pine logs or sticks and check them for the blue-green staining pictured above. You could go back and check the same wood after rain to see if any fruiting bodies have popped up!

I'm sure some of you have actually already seen this and just did not know what it was! I know a few people who have spotted it thinking it was spray paint, but it was actually this really cool fungal pigmented wood.

Spalting

Spalting is the colouration of wood due to fungi. The green colour that *Chlorociboria* spp. creates is a type of spalting! Common types of spalting are white rot, blackline(aka zone line), and pigmentation.

White rot spalting occurs when white rot fungi (fungi that consume lignin) "bleach" the wood they are breaking down. This creates parts of wood to become "bleached", which creates a cool effect for wooden art such as bowls, spoons, or guitars.

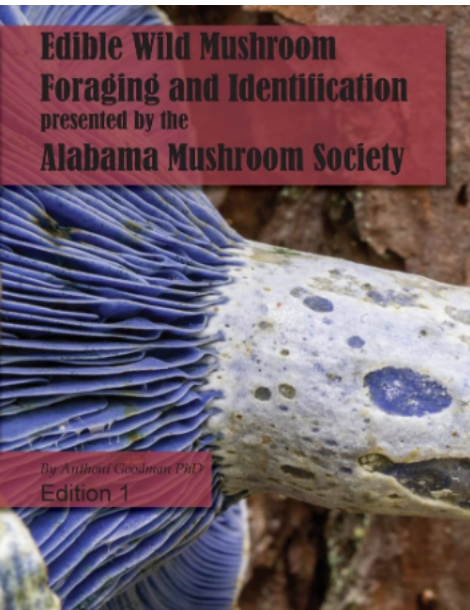
Blackline spalting, my personal favourite, occurs when different patches of mycelium are all breaking down the same piece of wood. To protect their resources from other fungi, they create thick barriers to keep mycelium from reaching in! This creates some really awesome looks in wood, and a lot of people will make art with it.



This is a photo I took of blackline spalting in a hardwood tree.

The last type of spalting, pigmentation, is caused by pigments in fungi mixing in with the mycelium and wood to stain it! So the picture above of the *Chlorociboria* is showing pigmentation spalting.

If you would like to learn more about spalted wood, check out this episode on it from The Mushroom Revival Podcast [Three Things You Should Know About Spalted Wood](#)



Have you heard?! We have a new book out! Edible Wild Mushroom Foraging and Identification presented by the Alabama Mushroom Society and authored by Anthoni Goodman, PhD. This is THE book for wild edible mushroom ID in Alabama. (The book is available at the link [here](#), but there will be a discount on our certification course if you purchase the course with the book as a bundle instead of seperately. The certification course is not available yet, but we hope to finish it in the next couple of months. A percentage of proceeds goes to help support our mission to educate and promote the study of mycology.

Fungi Foragecast

The mushrooms found this month will range substantially depending on your location in the state and recent temperatures and precipitation. April is a tenuous month when we transition from abundant Ascomycetes- all those funny little cups, urns, and funny-shaped morels - to a dead season in which it may be hard to find many macro-fungi! Don't give up hope, we're still just getting into morel season, which was set back with the recent overnight frosts.

During April, Southern AL is likely to start finding Amanita species and some spring Laetiporus. In mid and North Alabama you may be better off crouching over and shuffling the duff for smaller fungi as the larger Helvella species (including the larger H's acetabulum, solitaria, queletii, or even lacunosa or crispa [or our Eastern versions]) are replaced with the smaller Helvellas which seem to follow in April-May. These species may include Helvella macropus, pezizoides, cupuliformis, latispora, or elastica. While wandering through the woods you may smell a sweet bergamot; 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. 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. Galiea rufa, the 'peanut butter cup' of the woods will start to show up in great numbers, unfortunately they don't taste as good as they sound. 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! Don't forget to post your cool and unusual finds both on our Facebook group and on iNaturalist! Don't forget to post your cool and unusual finds both on our [Facebook group](#) and on [iNaturalist!](#)

Sarcoscypha species by Minton Coats



ID pending on these interesting specimens collected by Flown Kimmerling



Calendar Contest

Find last year's calendars featuring these photos and all of last year's other amazing winners and other great merch for sale on

→[our Etsy Shop](#)←

Congratulations to our March winner
Kristi Zoebelin with her photo of *Xylaria
polymorpha*
taken in Cullman County!



**Go submit your favorite mushroom photos taken this month for February's
Calendar contest on Facebook!!**

[Go now!](#)

In The Kitchen

By Kevin Hébert

Snow Crab stuffed Morels with Squid Ink Pasta and Morel Cream Sauce

Not all mushrooms lend themselves to stuffing, but the tall and hollow Morel always makes me wonder what kinds of things I can stuff inside. This dish pairs the nutty, earthy morel with sweet, salty snow crab, all held together by a decent amount of cream cheese!



Ingredients (about 2 servings):

20 small to medium sized Morels
(Morchella sp.)
12 snow crab legs, shelled
8 oz squid ink pasta
½ cup panko breadcrumbs
1 bunch scallions
3 cloves garlic
½ green bell pepper

1 stick butter
1 cup whole milk
6 oz cream cheese
¼ cup grated parmesan
½ cup mushroom stock
salt
pepper

Directions:

Step 1: Start the pasta water and prep the ingredients

Add a large pot of salted water to the stove and crank it up to high. Preheat the oven to 350 degrees. Mince the garlic, small dice the green bell pepper, and thinly slice the green onions, keeping the white and green parts separate. Set the butter and cream cheese out to soften. Pick out about 10 of the largest morels, place them on their side and make a cut that creates a pocket in the cap only. Pick out about 5 of the smallest morels and set them aside. Rough chop the remaining morels as well as the scraps from the larger “stuffing” mushrooms. Shred 4 of the peeled crab legs with your fingers (leave the others whole). Melt ½ stick of butter in a bowl.

Step 2: Stuff the Morels

In a bowl, mix the shredded crab legs with 4 oz of softened cream cheese, most of the green onion tops, ½ of the minced garlic, and salt/pepper to taste. Carefully spoon the mixture into the cut morel caps and the stipe while trying not to rip the flesh. In a small bowl, mix the breadcrumbs with some melted butter and toss to coat. When the whole mushroom is full of the cream cheese mixture, top the portion coming out of the cut cap with the buttered breadcrumbs and gently push them into the mixture so that they stick. Dip the stuffed morel in the melted butter and add to a sheet pan. Coat the smaller, whole morels with melted butter and add them to the sheet pan. Add the sheet pan to the oven and bake for about 30-45 minutes or until the breadcrumbs are golden and the morels are cooked. (Keep in mind that morels are toxic when consumed raw).

Step 3: Cook the pasta

After the morels have been in the oven for about 20 minutes, drop the squid ink pasta into the pot of boiling water. Cook, stirring occasionally for 10-12 minutes for al dente. When the pasta is done, drain and cover to keep warm.

Step 4: Make the Morel Cream Sauce

Heat a saute pan to medium and add 2 tbsp of butter to the pan, add the green onion bottoms, chopped morels, and remaining garlic to the pan. Cook, stirring frequently for about 3-5 minutes. When the mushrooms are cooked and the onions are soft, add the milk and 2 oz of cream cheese to the pan, stirring to incorporate. Reduce by half, then whisk in the parmesan. Season with salt and pepper to taste and remove from heat. In a smaller saute pan, heat up the remaining crab legs in melted butter.

Step 5: Finish the dish

When the sauce is reduced, and the stuffed morels are looking amazing, remove the pan from the oven. Toss the squid ink pasta in the sauce until coated. Add the warm crab legs to the plate and top with the sauced pasta. Add the stuffed morels and the tiny baked morels to the plate and garnish with any remaining green onion tops. Pair with a nice white 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 for our April meeting April 5th where, after a few short announcements, we will be joined by up-and-comer Logan Borosch!

Logan is a highschool student with an advanced interest in and knowledge of fungi. He is on the Poisons team on Facebook where he helps identify mushrooms in sometimes life or death situations. He is the president of the Florida Academic Lichen And Fungi Enthusiasts League and is planning to attend University of North Florida where he will be pursuing a degree relevant to mycology. He will be talking to us about the genus Amanita and how to identify these fascinating fungi to section. This is going to be a talk you won't want to miss!

[Zoom Link](#)

Meeting ID: 893 6624 2938

Passcode: 18

2023 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 2023 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