



Alabama Mushroom Society Newsletter

November 2020

Written and Edited by Alisha Millican

Hello everyone! Welcome to the very first issue of the Alabama Mushroom Society's Monthly Newsletter. You can look forward to reading each month about what mushrooms are starting to pop up in our area, mushroom identification tips and tricks, trivia, see member submitted photos, learn about upcoming forays and events, read occasional guest articles by professionals in the field of mycology, and more!

It's been a bit of an unprecedented year with COVID restrictions and precautions. Thank you for everyone bearing with us while we postpone meetings and try to figure out what membership looks like with less frequent meetings and events. We have started hosting some smaller, socially distanced forays. Mask use is encouraged while near others or if indoors. If you are interested in hosting a small foray near you, please reach out to leadership to get further information. You do not need to be an expert to lead a foray! We are more than happy to help with identification after the fact. Anyone can help look for mushrooms.



Suspect Mushroom Poisoning?
Contact US Poison Control at
1-800-222-1222

AMS Officers

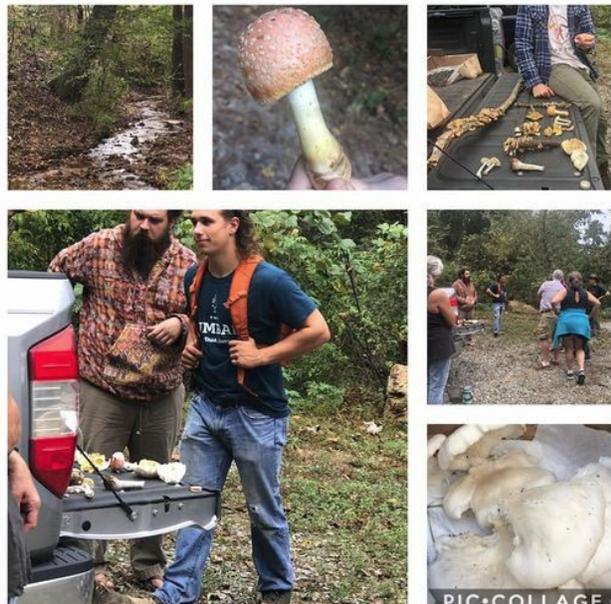
President
Anthoni Goodman

Vice President
Allen Carroll

Secretary
Tim Pfitzer



Photo by Anthoni Goodman, used with permission



Photos by Cammy Day, used with permission

Upcoming events

AMS will soon host Mycologist Jay Justice for a private lecture regarding Amanita of North America, with an emphasis on Southern species.

Monthly meetings will resume soon, primarily via Zoom so that anyone interested can attend.

If you would like to present a relevant topic at one of these meetings, please contact the leadership at <Almushroomsoc@gmail.com>

AMS will be taking nominations for leadership positions in the upcoming month. A separate correspondence will be sent with information.

Fungi Foragecast

We are starting to see those cooler fall and even winter temperatures and the cold-loving mushrooms that come with them. The Armillaria are out in force and we are seeing a lot of folks are finding the coveted Hericium erinaceus. There are a lot of colorful Russula popping up at my house along with the Amanitas. We are seeing many reports of Phallus species on the Facebook group and many of the various “puffballs”. Cantharellus season is just about over, though you may find a few stragglers in Southern Alabama. We are heading into Pleurotus season. Also be on the lookout for those Clitocybe (the blewits) who love mulch near tree-lines!



The October Calendar Contest

October's winner is Bill Wagnon with his photo of Lysurus periphragmoides. It seems especially appropriate for the Halloween month. We had a lot of great entries and this month was a particularly close call! Don't forget to submit your own photos on the Calendar Contest thread of our Facebook page. Photos must have been taken by or of the person submitting them, must be taken in the month you are submitting it for, and must be taken in Alabama. Label photos with the location and date and the identification if you know it. If you don't know it, we would be happy

to help you learn what it is! Winners will receive their very own AMS calendar. If you would like to purchase a calendar to help support The Alabama Mushroom Society, you can find them by clicking [here](#).

In The Kitchen

In honor of the abundance of *Armillaria mellea* I've been finding, I'll be sharing a recipe for an Italian mushroom soup. *A. mellea* is known as *chiodini* in Italian and is a common ingredient in the cuisine, but you could substitute any of the firmer edible mushrooms.

This soup is the perfect dish to warm you up on these cooler fall nights. As always, do not eat any mushroom that you have not 100% identified: when in doubt, throw it out! Also, if it is your first time eating a species of mushroom, be aware that anyone can have an allergic reaction to any new food. Use caution and do not overdo it.

A. mellea tends to have very fibrous stipes. To prepare your mushrooms, cut off the caps and rinse them well, removing any dirt, debris or hitchhikers, then set them on a towel to dry. Cut any especially large caps into more manageable pieces. All mushrooms should be cooked well before eating them, but some mycologists argue that *Armillaria* need to be cooked extra thoroughly to reduce the chance of gastrointestinal upset.

7 cups mushrooms (however much you have will work)

Olive oil

2 cloves of garlic, minced

1 onion, chopped

1 carrot, sliced thin

1 bunch fresh parsley

2 tbsp flour

2 tbsp tomato paste

grated Romano cheese

6 cups beef stock

Salt and pepper

Slices of a crusty bread



Photo by Ewan Munro in Trastevere, Roma Sparita - [Creative Commons](#).

In a large saucepan, saute the mushrooms, garlic, onion, and carrot in a bit of olive oil. When everything is a golden brown, sprinkle in 1 tbsp of flour and then add the tomato paste. Add the beef stock, stir well. Salt and pepper to taste. Traditionally, you would place a piece of the toasted, crusty bread into the bottom of your bowl, and pour the soup over top to serve. Top with grated Romano cheese, garnish with parsley.

Do you know about our year long scavenger hunt?

We do a year long contest where you try to find and properly identify as many mushrooms as you can from our contest list. You get credit for finding the mushrooms when you add them to the AMS project on iNaturalist. Read the full rules on our website [here.](#)

Joining the project on iNaturalist 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. **[Member Scavenger Hunt Registration Link](#)- Register your iNaturalist user name by joining the scavenger hunt event on our website so you get credit for your finds!**

Any observations you upload to iNaturalist will be automatically submitted to the project. If your photo is taken with a smartphone, the location and date will automatically be updated so Any mushrooms you found in 2020 counts!! If you are just learning about the contest and didn't take enough pictures, you are just in time to start the 2021 contest on Jan 1st! We offer AWESOME prizes, so make sure you register!

The last thing I'm going to leave you with is this time-lapse video of the growth and decay of several different mushroom species and a short article about its creation published by Smithsonian Magazine. You can read the article and view the short video [here.](#)

I hope you enjoyed the first issue of the AMS newsletter. 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 <Almushroomsoc@gmail.com>



One of Alabama's many Red-capped Russula, Photo by Alisha Millican