

# Great Plains Growers Conference

Mushroom Workshop  
January 7, 2016

**Mushrooms of the  
Midwest  
Are These Edible?**

Presented by Stan Hudson

Amateur Mycologist

This is the most poisonous  
mushroom you will find in Missouri...



*Amanita bisporigera*  
The Destroying Angel



Know this mushroom!



# Identifying features of the *Amanita bisporigera* or Destroying Angel

This is a very common, all white mushroom with a flaring to ragged ring on the stalk and a large, sac-like cup around the base.





# *Amanita bisporigera* or Destroying Angel



Stalk is white, thick, shaggy, has ring



Has a large, sac-like cup around the base



Which one has a sac-like cup?





Anyone know this mushroom???



# These are both Morels



Yellow morel  
*Morchella esculenta*



Black morel  
*Morchella elata*



- Morels have ridges and pits:



- They are hollow inside:



# When do we find Morels?

- In the spring - usually the end of March through April sometimes into May
- When the ground has warmed up
- When there has been sufficient rain



# Where do we find Morels?

In the woods, In back yards, In disturbed areas



But if you want to HUNT for Morels,  
try these places....

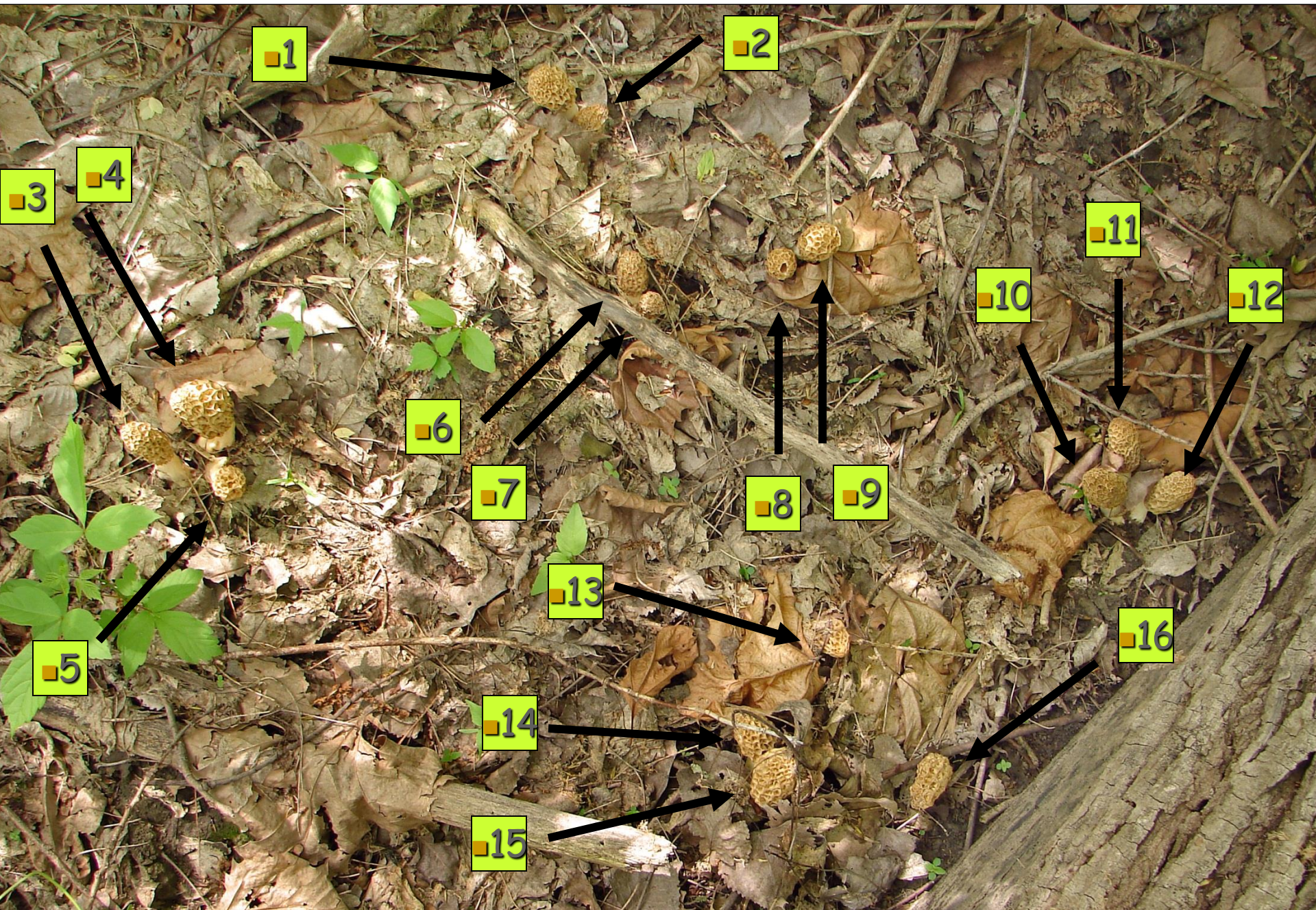
- Under dying elm trees
- Under white ash trees
- Under cottonwood trees





■ How Many Did You Find ?







# Does anyone know this mushroom?



Poisonous look-alike (even though it doesn't look like a morel)

# *Gyromitra caroliniana* or False Morel



- Despite the fact that the False Morel is consumed by many people in Missouri, this mushroom is not a safe edible!
- It has a toxin (rocket fuel is made from it) in it that builds up in the body
- Deaths have occurred

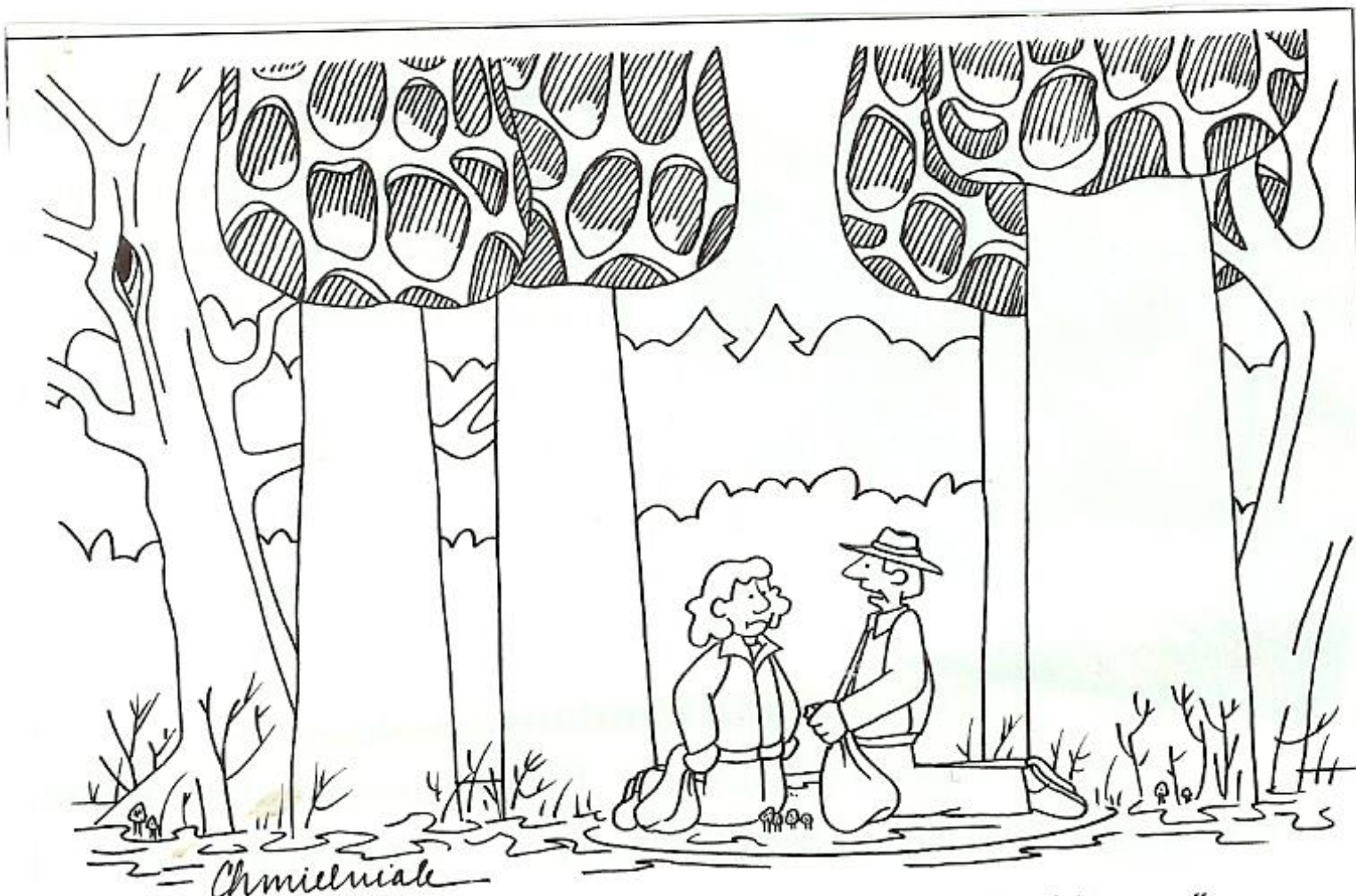


Which one is ridged and pitted?  
The False Morel is more "brain-like"



# Which one is hollow?





Chmielniak

"There just don't seem to be any *really* big ones this year."





## Morel Tagliolini

[http://www.feastmagazine.com/article\\_56880fd8-b4fe-11e3-b54a-0017a43b2370.html](http://www.feastmagazine.com/article_56880fd8-b4fe-11e3-b54a-0017a43b2370.html)





This is a Chanterelle!  
*Cantharellus cibarius*





# There are a few different species of chanterelles



*Cantharellus lateritious*  
Smooth Chanterelle



*Cantharellus cibarius*  
Chanterelle

Yellow-ochre to orange:





The underside has ridges:



*Cantharellus cibarius*



or it can be smooth



*Cantharellus lateritius*

It is usually funnel shaped:



# When do we find chanterelles?

- In the middle of the summer when it is hot, humid and ticks abound!
- July is chanterelle time, occasionally the end of June and into August



# Poisonous look-alike:

*Omphalotus olearius* or  
Jack O'Lantern



- The Jack O'Lantern is considered poisonous. It can cause gastric upset for 2 hours - 2 days
- Note: when gathered fresh and taken into a dark room, the gills give off an eerie green glow

The Jack O'Lantern  
has sharp gills



The Chanterelle has  
ridges (or is smooth)





# Where do we find chanterelles?

- Chanterelles like our native oak hickory forests.
- They are there and are easy to find because of their color. They grow on the ground, not on wood.
- Once you find one—look around, there will be more

Jack O'Lantern  
is usually clustered



Chanterelle  
is not clustered









Chanterelle Polenta—on the Grill  
Recipe found in Cooking Wild in MO





This is a Chicken of the Woods  
(Sulphur Shelf)  
*Laetiporus sulphureus*





This is also a Chicken of the Woods  
(Chicken Mushroom)  
*Laetiporus cincinnatus*



Chicken of the Woods are polypores:  
mushrooms that have pores, not gills



They can be bright yellow/orange/red:





and sulphur-yellow on the underside



Or they can be orangey-pink above and whitish on the underside



# When do we find Chicken of the Woods?

- March through November



# Where do we find Chicken of the Woods?

- On stumps, trunks and logs of deciduous and coniferous trees
- On living trees and buried roots
- They are easy to spot because of their bright color





"Chicken" with Rosemary and Garlic





This is a Hen of the Woods or  
*Grifola frondosa*









Hens are grayish brown on top/whitish on the underside, and have pores on the underside



Spoonshaped, layered caps - or fronds



# When do we find Hens?

- September - November!



# Where do we find Hens?

- Hen of the Woods grow at the base of Oak trees - sometimes on stumps
- They are often difficult to see as they blend in with leaves
- They can weigh up 100 pounds!







Hearty "Hen" Soup  
Recipe available on MDC website







This is a Giant Puffball or  
*Calvatia gigantea* .....





This is also a Puffball or  
*Lycoperdon perlatum*



Puffballs are usually all white and smooth



but can be tan and spiney





Giant puffballs are round or oval (looking like a baseball—or even a volleyball!)



- An edible Puffball should be completely white when cut through and look like marshmallow



# When do we find Puffballs?

- July - October



# Where do we find Puffballs?

- Open woods, grass, pastures, backyards
- Scattered or clustered

# Poisonous look-alike:



- Pigskin Puffball or *Scleroderma citrinum*

- The Pigskin Puffball is purplish-black inside and has a rind-like thick skin that is white
- It can cause nausea and vomiting



Edible Puffball  
All white when cut



Pigskin Puffball  
Blackish when cut









This is a Shaggy Mane or  
*Coprinus comatus*



Another fall mushroom...

Shaggy manes are cylindrical, and shaggy



Shaggy Manes can be 1-2" across and up to 6" in height.





- Shaggy Manes start out white, but turn dark and inky with age.





- Note: This mushroom auto-digests itself!





This is an Oyster Mushroom or  
*Pleurotus ostreatus*



Oysters are white, gray or brown capped



with white to light yellow gills





Oysters' cap is semicircular to elongated



The stalk or stem is off center



We can find the Oyster mushroom on logs and stumps of deciduous trees...



all year round after rainy, warm weather...could be today





"Oysters" Rockefeller

This is a Black Trumpet or  
*Craterellus cornucopioides*



- Black Trumpets are brownish black





- Black Trumpets are vase shaped



- Black Trumpets are very small









This is a Bearded Tooth or  
*Hericium erinaceus*



- Bearded Tooth can be large, are whitish and beard-like, with long teeth





- They grow on the side of living, deciduous trees



This is a Coral Tooth or *Hericium carolloides*







# This is a Lobster Mushroom or *Hypomyces lactifluorum*



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And yet another fall mushroom

- The Lobster mushroom is bright orange-red mold or parasite growing on various white species of *Lactarius* and *Russula* mushrooms



- The orange parasite grows on the host and smooths the gills





- It transforms an otherwise unpalatable mushroom (*Lactarius* or *Russula*) into an excellent edible







Lobsters!





This is a Milky Lactarius  
*Lactarius volemus*



- The cap of the Milky is dry, velvety and orange-brown



Hiroshi Takahashi



- The latex that exudes from this mushroom is white, turning brownish and abundant









The Indigo Milky  
*Lactarius indigo*





Remember, every mushroom is edible-

ONCE!

Always check with an expert until you are  
100% sure

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## MUSHROOM CLASSES for 2015

Do you go out in the woods, see mushrooms and have no idea what they are? Have you wanted to pick and eat the mushrooms you see but you don't know if they are edible or poisonous? Do you gather with other mushroom enthusiasts and feel that everyone is smarter than you? If you answered yes to any of these questions, I have the perfect solution.



### MOMS OFFERS FOUR CLASSES A YEAR

- See the [Event Calendar](#) for 2015 with Dates & Times -

10 Common Poisonous Mushrooms of Missouri

10 Common Mushrooms of Missouri - Part I

10 Common Mushrooms of Missouri - Part II

10 Common Edible Mushrooms of Missouri

Click [here](#) to download the above presentation.



Each class covers 10 mushrooms in its category. If you attend all 4 classes you'll know [40 mushrooms](#). We offer optional homework and a test for each class. If you successfully complete these, you will be awarded a beautiful pin for that particular class. Once you earn all 4 pins you will receive the [Harry Thiers Certificate for Mushroom Proficiency](#). A number of people have already been awarded pins and certificates. Their names are below.





What Questions Do You Have?

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