### Spring mushrooms of NW Oregon



Coprinellus micaceus, Mica cap. In large clusters at the base of dead/dying hardwoods. One of the first spring mushrooms in NW Oregon.

By Jordan S. Weiss

Here is a slide presentation of twenty-three species of mushrooms that can be found in NW Oregon in the spring. There are dozens more that you may find in the spring and 100's more in the fall. Learn how to identify one species at a time, using MIC's=Macroscopic Identification Characteristics, listen to zoom presentations and attend mushroom shows.

Here are a few tips for new and old mushroom foragers-

Never eat morels raw! Always cook them in a well-ventilated area.

Dried morels are still raw! Reconstitute and cook all dried morels well before eating them.

Do not mix several types of wild mushrooms in the same dish unless you have already done so and suffered no stomach upset.

Do not insist that your family must eat the mushrooms you found: some people know their bodies really well and their dietary adventures

or lack thereof must always be respected

Avoid consuming alcohol when eating cooked inky caps.

Use moderation when eating cooked mushrooms. Good news you found five LBS of morels. Bad news you cooked and ate

you found five LBS of morels. Bad news you cooked and ate all five pounds and now you never want to eat another mushroom!



Coprinus comatus, Shaggy mane is one of the original foolproof four. Four mushrooms that could not be mistaken with poisonous and/or deadly species.

Long cylindrical, white cap with tufts. In grass, gravel, woodchips spring-fall. Parboiling shaggy manes will keep them from deliquescing! The ink can be used for art projects and mature, caps into an old-timey catsup. Coprinopsis lagopus, Hare's foot mushroom. This is another easily recognized species that occurs in gardens, straw bales, in compost and woodchips.





Pleurotus ostreatus, pulmonarius, Oyster mushrooms



Pleurotus pulmonarius, Oyster mushroom on Acer spp. Maple in the spring. When firm, the Oyster mushroom is delicious when using a flat-iron grill, in stirfries, ceviche, and pickled!



*Hygrocybe spp.*, Waxy caps. Are ECM (Ecto-mycorrhizal) fungi that grow in the drip-zones of conifers, doug fir. Waxy caps are some of the most colorful mushrooms you will observe in NW Oregon forests.



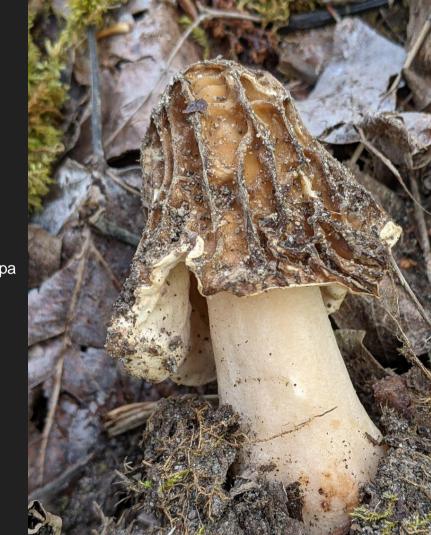


Enteloma sericeum, Spring enteloma





Peziza vesiculosa, Brown cups



Verpa bohemica, Verpa



Gyromitra esculenta, False morel

Morchella importuna, Landscape morel





Melanoleuca verrucipes, Warty foot

Young & old mushrooms



Leucoagaricus barsii





Ganoderma applanatum, Artist's conk





Trametes versicolor, Turkey tail



Cyathus striatus, Fluted bird's nest fungi



Schizophyllum commune, Split gill

# Top view







## Spore print

Deconica coprophila on dairy screenings in January that overwintered outdoors here in NW Oregon.



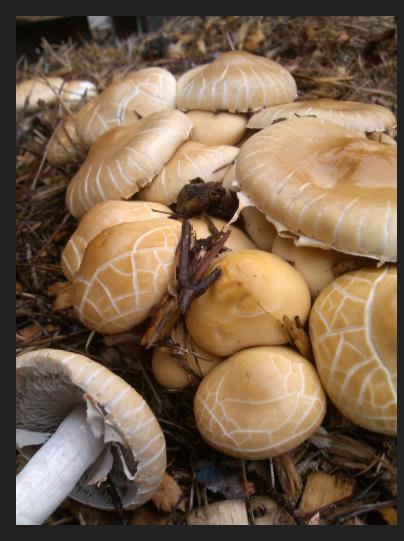
Hypholoma fasciculare, Yellow sulphur tuft are much easier to recognize when the caps expand. This colorful mushroom is a primary, white-rot saprobic species and can fruit in the spring through fall on conifers.





Stropharia rugoso-annulata, King stropharia in a mother-patch. Just lay down fresh cardboard and wood-chips AFTER your King stropharia fruit and they will come back next year. Harvest before the caps expand: these look better than they taste! A little "Gamey".





Agrocybe praecox, Spring agrocybe





List of species	Common name	Edibility
Coprinellus micaceus	Alcohol inky cap	yes- not with alcohol
Coprinus comatus	Shaggy mane	yes- " " "
Coprinopsis lagopus	Hare's foot	yes- flavorless
Pleurotus pulmonarius	Oyster mushroom	yes- a choice-edible
Hygrocybe spp.	Waxy caps	inedible
Pluteus cervinus	Deer mushroom	yes- mediocre
Enteloma sericium	Spring enteloma	no- poisonous
Peziza vesiculosa	Spreading brown cup	no- not recommended
Verpa bohemica	Verpa's	yes- in moderation
Gyromitra esculenta	False morel	no- not recommended
Morchella importuna	Inconsiderate morel	yes- cook well, choice-edible
Melanoleuca verrucipes	Warty foot	no- not recommended
Leucoagaricus barsii		no- " " "
Ganoderma applanatum	Artist conk	inedible- makes good tea
Trametes versicolor	Turkey tail	u u u
Cyathus striatus	Fluted bird's nest fungi	inedible
Schizophyllum commune	Split gill	"
Deconica coprophila		Inedible and flavorless
Hypholoma fasciculare	Yellow sulphur tuft	no- poisonous
Stropharia rugoso-annulata	King stropharia	yes- choice-edible when young
Agrocybe praecox	Spring agrocybe	yes- not recommended
Laccaria laccata	Lacklustre laccria	yes- flavorless
Psilocybe ovoideocystidiata	Ovoid	hallucinogenic

### **Mycological resources**

#### Straw, compost

Linnton F & S 503) 644-8976

#### **Edible mushrooms**

Fidler's Fungus farm 503) 964-3951 Springwater farm 503) 396-9766

#### **Mushroom supplies, spawn**

Fungi perfecti 800) 780-9126 Field & forest 800) 792-6220

Northspore <u>info@northspore.com</u>

### Field guides

Mushrooms of Cascadia Dr. Michael Beug

Mushrooms of the Redwood Coast N. Siegel & C. Schwarz

All the rain promises David Arora

#### Electronic, open-source, identification platforms

www.mushroomobserver.org

www.inaturalist.org

www.fundis.org

www.mycomatch.com

Identification forays, cultivation workshops, mushroom cookery classes & dinners

### Jordan S. Weiss 503) 504-5351

Please do not eat any mushroom that YOU cannot identify as an edible species



Lyophyllum decastes group, Fried chicken mushroom



Boletus edulis, King bolete



*Tricholoma populinum*, Poplar trich



Hypholoma capnoides, Smoky gilled woodlover

