

# 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 all five pounds and now you never want to eat another mushroom!



*Coprinus comatus*, Shaggy mane is one of the original fool-proof four. Four mushrooms that could not be mistaken with poisonous and/or deadly species. Long cylindrical, white cap with tufts. In grass, gravel, wood-chips 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 stir-  
fries, ceviche, and pickled!



A feast of fresh, firm oyster mushrooms!

*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.



*Pluteus exilis*, *cervinus*, Deer mushroom. Another easy-to-identify spring -fall mushroom. The gills turn pink-salmon color and by that time, the deer mushroom culinary aspects decrease past the point of no return and not worth eating.



*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 (Left) and *Stropharia rugoso-annulata*, King stropharia (Right)



*Agrocybe praecox*, Spring agrocybe



*Laccaria laccata*, Lacklustre laccaria. This unassuming little brown mushroom (LBM) is an ECM fungus that is used in ECM fungal inoculant products and replanted forests. It is not collected for food because of its size and lack of taste, but it is edible. A close-relative is the *Laccaria amethysteo-occidentalis*, Amethyst deceiver, which is better observed than picked for the table



*Psilocybe ovoideocystidia*, Ovoids. This species fruits in the spring and fall. It was first described and discovered on the east coast almost twenty years ago. It is a primary, white-rot saprobic species.

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

### **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](http://www.mushroomobserver.org)

[www.inaturalist.org](http://www.inaturalist.org)

[www.fundis.org](http://www.fundis.org)

[www.mycomatch.com](http://www.mycomatch.com)

## Mycological resources -continued

Identification forays, cultivation workshops, mushroom cookery classes & dinners

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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

A typical, plasmodial slime mold.

# The end

