

NEW PUBLICATION
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EDIBLE MUSHROOMS

COOPERATIVE EXTENSION SERVICE
MICHIGAN STATE UNIVERSITY



From April to early June, morels can be found fruiting in most every area of Michigan, often in great abundance.

True morels, those with a hollow pitted head confluent with a hollow stalk, are among the most highly prized and widely collected of all edible wild mushrooms. *Morchella esculenta* and *Morchella angusticeps* (see illustration on page 2) are true morels. *Morchella crassipes* is another species native to Michigan.

False morels fruit during the same period but are to be regarded as questionable and even dangerous if used as food. False morels have a folded or wrinkled cap on top of a hollow or chambered stalk.

Verpa bohemica and *Helvella esculenta* are dangerous for some people.

Look for *Morchella angusticeps* in early May in moist aspen, cherry, white birch, balsam, and second-growth hardwood country. Look for *Morchella esculenta* later in May near dying elms, in old orchards, in ash and second-growth hardwood stands.

IN SEPTEMBER

Heavy fruitings of excellent edible mushrooms occur in Michigan during September. Some of them are:

Scientific Name	Common Name
<i>Armillaria mellea</i>	Stump or honey mushroom
<i>Coprinus comatus</i>	Shaggy mane
<i>Agaricus campestris</i>	Pasture mushroom
<i>Pleurotus ostreatus</i>	Oyster mushroom
<i>Naematoloma sublateritium</i>	Brick cap
<i>Leccinum aurantiacum</i>	Orange bolete

There are many other edible fall mushrooms.

But BEWARE of the heavy fruiting of poisonous fall mushrooms, particularly the deadly *Amanita* family. Species of *Lepiota* and *Rhodophyllus* are severely poisonous.

In pastures and lawns, on fallen logs and stumps, in hardwood and aspen stands, among blueberry brush and lichens in sandy pine plains, on the grassy roadsides along our highways — no matter where you travel in Michigan, if the rainfall is ample, you'll find many edible (as well as poisonous) mushrooms during September.

WHEN COLLECTING MUSHROOMS FOR FOOD

Know exactly what you're looking for.

Learn also any known poisonous species which resemble the mushroom you plan to eat.

Refer to an authentic guide or reference. (For Michigan mushrooms, Smith's "Mushroom Hunters Field Guide" and "Mushrooms of Michigan's Parks and Recreation Areas" and Groves' "Edible and Poisonous Mushrooms of Canada" are recommended.)

Trust the word of no one but an expert authority. Keep each species separate.

Eat only fresh sound specimens which have been promptly cleaned and thoroughly cooked.

Each person using this bulletin is assuming responsibility for his own identifications. The author of this bulletin and the Michigan State University Cooperative Extension Service assume no responsibility for the well being of user.

MAY is Morel Time in Michigan



Morchella angusticeps EXCELLENT-EDIBLE



Morchella esculenta EXCELLENT-EDIBLE



Verpa bohemica DANGEROUS *

SEPTEMBER is the "Big Month" for Mushrooms



Armillaria mellea EXCELLENT-EDIBLE



Agaricus campestris EXCELLENT-EDIBLE



Amanita muscaria EXTREMELY DANGEROUS *

*** AVOID THESE SPECIES**

Photos courtesy A. H. Smith, University of Michigan