

## Species list (winter 2016/17 –

(24 species ectomycorrhizae)

Amanita fulva, Tawny Grisette – A beautiful mushroom and a good edible (must be cooked): commonly occurs with beech, oak, sweet chestnut, birch and pine.

Amanita rubescens, The Blusher – A very common mushroom, and an excellent edible (though it must be cooked), happy with a wide range of deciduous and coniferous trees.

Boletus edulis, Penny bun, - Also known as the Cep or Porcini, this is perhaps the best eating of all the wild fungi. Occurs with a very wide range of trees both deciduous and coniferous.

Boletus luridiformis, Scarletina Bolete – An excellent edible, like the Penny bun (Boletus edulis) except with startling blue and red colouration, likes beech, oak and pine.

Cantharellus cibarius, Chanterelle – Needs no introduction, one of the very best edible mushrooms and found principally with oak, beech and pine.

Cortinarius caperatus, The Gypsy – A large and delicious edible mushroom, common in the Scottish highlands and Scandinavia, associating with many trees.

Craterellus cornucopioides, Horn of plenty – One of the best edible mushrooms, excellent for drying and associates with many trees, especially beech.

Craterellus tubaeformis, Winter or Trumpet Chanterelle – A very good edible, excellent for drying, fruits in the autumn and early winter, surviving early frosts. At least partially saprotrophic – helps decompose dead wood and stumps. Happy with many trees both deciduous and coniferous.

Hydnum repandum, Hedgehog Mushroom - one of the best edible mushrooms, grows with a wide range of deciduous and coniferous trees.

Hydnum rufescens, Hedgehog Mushroom - as above, but with a distinctive reddish colour to the cap. Excellent eating.

Lactarius deterrimus, False Saffron Milk-cap – grows with spruce, pine, and bearberry (Arctostaphylos uva-ursi), a decent edible like the better known Saffron Milk-cap.

Laccaria amethystina, Amethyst Deceiver - A very common and gregarious mushroom, happy with almost any tree, and decent to eat.

Laccaria bicolor, Bicoloured Deceiver - Similar in form to the Amethyst Deceiver above, but tan coloured with a bicoloured stem.

Laccaria laccata, The Deceiver - As above, but purely flesh/buff coloured.

Leccinum scabrum, Brown Birch Bolete - A common mycorrhizal mushroom associated with birches. Good dried.

Leccinum versipelle, Orange Birch Bolete - Another excellent edible mushroom which associates with birches.

Lycoperdon perlatum, Common puffball – A saprobe that is sometimes also cited as mycorrhizal. something its habit strongly suggests to me. An extremely common mushroom, thought to form mycorrhizal associations with *Pinus*, *Cedrus* and *Picea* species.

Morchella spp., Black morel - One of the very best edible mushrooms, particularly when dried. Appears in the spring. Associates, unusually, with species which are largely or exclusively endomycorrhizal, including Malus, Ulmus and Fraxinus spp., as well as growing on its own as a saprobe. Morchella species have also been known to associate with non-woody plants such as sunflowers and orchids.

Russula atropurpurea, Blackish Purple Russula - a common species associating especially with oak and pine

Russula cyanoxantha, The Charcoal Burner – A good edible Russula, happy with most broadleaved trees, easily distinguished from other Russulas by its flexible (rather than brittle) gills.

Russula ochroleuca, Common Yellow Russula - happy with a wide range of trees, a good firm-fleshed mushroom.

Suillus bovinus, Bovine bolete – a much studied mycorrhiza found in association with pines. Best dried.

Suillus luteus, Slippery Jack - found in association with pines, a good edible (the cap skin should be peeled).

Suillus variegatus, Velvet bolete - grows in association with pines, a good edible.

(Also includes a mixture of native endomycorrhizal species, including *Rhizophagus intraradices* and *Glomus mossae*. These will benefit some tree and most non-tree species apart from brassicas and ericaceous plants, but do not form edible mushrooms.)