



## Species list (winter 2018/19) – (20 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 badius*, Bay Bolete – An excellent relative of the penny bun, usually free of maggots.

*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.

*Cantharellus 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.

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

*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 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.

*Morchella* sp., Yellow 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.

(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.)