



Fuligo septica
SCRAMBLED-EGG SLIME (not a fungus!)

DO NOT base your decision to eat a wild-crafted mushroom on this brochure alone, especially if you have never collected or eaten wild mushrooms before.

Call the **Oregon Poison Center** (1-800-222-1222) if you suspect that you, another human or pet has eaten a poisonous mushroom. If you see it happening get a sample and put it in a paper bag.

ONLINE MYCOLOGICAL RESOURCES

- Visit **www.wildmushrooms.org** to find information about the **Oregon Mycological Society**, the best place in Portland, Oregon to learn about mushroom identification.
- **www.mushroomobserver.org** is a good place to look at and post good-quality photographs of mushrooms from Portland, Oregon and the rest of the world.
- **www.iNaturalist.org** is an all-inclusive, online community of nature lovers using the latest technology in an easy-to-use open-source format.
- **North American Mycoflora Project** (mycoflora.org) is a collaboration between professional mycologists and citizen scientists to create a comprehensive, online compedium of all species of macroscopic fungi (Macro-fungi) in North America.

DO NOT eat any mushroom that you cannot safely identify as an edible species.

Recommended field guides:

- **All the Rain Promises and More: a Hip Pocket Guide to Western Mushrooms** by David Arora
- **Mushrooms of the Pacific Northwest: a Timber Press Field Guide** by Steve Trudell & Joe Ammirati
- **Mushrooms of the Redwood Coast-A Comprehensive Guide to the Fungi of Coastal Northern California** by Noah Siegel and Christian Schwarz

Send all inquiries to **jordansmushrooms@gmail.com**

Thanks to Leah Bendlin for help with identification.

Larger, light-colored gills/spores

Spring, Summer, Fall



Amanita muscaria
FLY AGARIC



Amanita pantherina
THE PANTHER



Chlorophyllum rachodes
SHAGGY PARASOL



Leucoagaricus leucothites
MA'AM ON A MOTORCYCLE



Melanoleuca verrucipes
WARTY FOOT



Pluteus petasatus
THE STINKER

Non-gilled fruitbodies

Spring, Summer, Fall



Boletus regineus
QUEEN BOLETE



Ganoderma applanatum
ARTIST CONK



Photo by Eileen Belanger
Morchella importuna
INCONSIDERATE MOREL



Peziza phylogena
BROWN CUP



Scleroderma cepa
EARTHBALL



Trametes versicolor
TURKEY TAIL



31 Mushrooms of Portland, OR

is to be used with recommended field guides and with reliable, online mycological resources.

Jordan S. Weiss

Smaller, dark-colored gills/spores

Spring

<i>Bolbitius titubans</i>	nontoxic	SAP
<i>Coprinellus disseminatus</i>	edible	SAP
<i>Coprinellus micaceus</i>	edible	SAP
<i>Coprinopsis lagopus</i>	unknown	SAP
<i>Coprinus comatus</i>	edible	SAP
<i>Parasola plicatilis</i>	nontoxic	SAP

Larger, dark-colored gills/spores

Spring, Summer, Fall

<i>Agaricus augustus</i>	edible	SAP
<i>Agaricus xanthodermus</i>	poisonous	SAP
<i>Agaricus deardorffensis</i>	poisonous	SAP
<i>Agrocybe praecox</i>	not recommended	SAP
<i>Gymnopilus luteofolius</i>	not recommended	SAP
<i>Hypholoma fasciculare</i>	poisonous	SAP
<i>Clitocybe nuda</i>	edible	SAP
<i>Leratiomyces ceres</i>	unknown	SAP
<i>Paxillus cuprinus</i>	poisonous	ECM
<i>Psathyrella candolleana</i>	edible	SAP
<i>Stropharia ambigua</i>	not recommended	SAP
<i>Stropharia coronilla</i>	not recommended	SAP

Larger, light-colored gills/spores

Spring, Summer, Fall

<i>Amanita muscaria</i>	not recommended	ECM
<i>Amanita pantherina</i>	poisonous	ECM
<i>Chlorophyllum rachodes</i>	edible	SAP
<i>Leucoagaricus leucothites</i>	not recommended	SAP
<i>Melanoleuca verrucipes</i>	unknown	SAP
<i>Pluteus petasatus</i>	edible	SAP

Non-gilled fruitbodies

Spring, Summer, Fall

<i>Ganoderma applanatum</i>	medicinal	SAP
<i>Boletus regineus</i>	edible	ECM
<i>Morchella importuna</i>	edible	SAP
<i>Peziza phylogena</i>	unknown	SAP
<i>Scleroderma cepa</i>	poisonous	ECM
<i>Trametes versicolor</i>	medicinal	SAP
<i>Pleurotus ostreatus</i> (cover photo)	edible	SAP

PAR: Parasitic fungi lives off a live host
SAP: Saprobic fungi lives off dead or dying organic material
ECM: Ecto-mycorrhizal fungi forms a mutualistic relationship with host on the outside of the root structure
END: Endophytic fungi lives with the plant for part of its life cycle, neither harming nor helping.

⚠ Mushrooms must be cooked before eating. Blewitts and Morels are toxic raw and avoid drinking alcohol when eating Inky Caps. Eat one species at a time-in moderation-and DO NOT insist that everyone needs to try the mushrooms you picked and cooked.

Smaller, dark-colored gills/spores

Spring



Bolbitius titubans
SUNNY SIDE UP



Coprinellus disseminatus
FAIRY HELMETS



Coprinellus micaceus
MICA CAP



Coprinopsis lagopus
RABBIT'S FOOT INKY CAP



Coprinus comatus
SHAGGY MANE



Parasola plicatilis
PARASOL INKY CAP

Larger, dark-colored gills/spores

Spring, Summer, Fall



Agaricus augustus
THE PRINCE



Agaricus xanthodermus
YELLOW STAINER



Agaricus deardorffensis
FLAT TOP AGARICUS



Agrocybe praecox
SPRING AGROCYBE



Gymnopilus luteofolius
PURPLE GYM



Hypholoma fasciculare
SULFUR TUFT

⚠ Once you can safely identify edible species of mushrooms do not collect in areas that have been sprayed, are near busy roads or have been exposed to industrial pollution.



Clitocybe nuda
BLEWITT



Leratiomyces ceres
CHIP CHERRIES



Paxillus cuprinus
COPPERY PAX



Psathyrella candolleana
COMMON PSATHYRELLA



Stropharia ambigua
AMBIGUOUS STROPHARIA



Stropharia coronilla
GARLAND STROPHARIA