

SUGGESTED SPECIES FOR CULINARY EVENTS

NEW MEMBERS who haven't completed a basic identification course are encouraged to use commercially cultivated mushroom species such as Shitake, Crimini and Portabella.

Agaricus augustus, campestris, osecanus, arvensis, lilaceps

Boletus edulis, aereus, appendiculatus

Cantharellus cibarius, subalbidus, infundibuliformis (Golden, White, Winter Chanterelles)

Coprinus comatus

Craterellus cornucopioides (Black Trumpets)

Hydnum repandum and umbilicatum (Hedge hogs)

Lactarius rubidus, rufulus (Candy Cap)

Leccinum insigne, manzanitae (Aspen and Manzanita Boletes)

Lepista nuda (Blewitt)

Morchella sp. (Morel)

Pleurotus ostreatus (Oyster Mushroom)

Russula cyanoxantha (Varicolored Russula)

Russula xerampelina (Shrimp Russula)

Sparassis sp. (Cauliflower Mushroom)

Suillus sp. (Slippery Jacks)

Tricholoma magnivelare (Matsutake)

Mushrooms that are generally deemed to be unsafe for consumption, or to which some people are sensitive, are prohibited, i.e.: No species of *Amanita* may be served. *Chlorophyllum brunneum* (*Macrolepiota rachodes*) or *Coprinus atramentarius* may not be served. All mushrooms must be thoroughly cooked, with the exception of "store" mushrooms, *Agaricus bisporus*, which may be served raw.