

TO EAT OR NOT TO EAT MUSHROOM

In autumn, after heavy rains, we go to the forest to pick mushrooms. Mushrooms are an ornament of nature, but also delicious food. Some mushrooms taste great. Unfortunately, not all. Many are inedible or poisonous. Culinarily, mushrooms are divided into four groups. When it comes to **edible mushrooms**, it is important to know them well. This way, we can avoid fatal mistakes. **Conditionally edible** mushrooms can be excellent if we know how to prepare them. Some do not like alcohol, others are bitter or poisonous. However, when cooked, they lose this property. Hedgehogs have a bitter substance in the spines under their caps. If we remove them, we remove the bitterness. **Inedible mushrooms** can be so bitter that even a single piece makes the entire dish bitter, while others are too hard to eat. Most **poisonous mushrooms** are not life-threatening. The exception is the green fly agaric, in which signs of poisoning appear when the poison is already in the blood. However, poisonous mushrooms can cause serious health complications. Mushrooms are considered **insignificant** if they are too small to use or found only in negligible quantities.



Postcard of the Belarusian Post Office 2010, postmark 18. 8. 2010 Minsk, stamp 18. 8. 2010, Author: Aleksander Mityanin; IvanLukin, Anna Malash

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1. Edible mushrooms

a) Boletus (Boletus Edulis)

Spring and autumn Bolete, affectionately called »Jurček«, are the most recognizable and also the most popular type of mushroom. The light to dark brown cap is slightly sticky. The spore is white to light yellow. The stem is slightly thickened at the base. It becomes reticulate with age.

Postcard: Swedish Post Office postage paid, priority worldwide. Design: Carina Länk; photo: Shutterstock

Postmark: 20. 8. 2015 Stockholm, Carina Länk.

Postmark: 20. 8. 2015, design by Norbert Tamas based on an illustration from a book by mycologist Elias Fries.



It grows under both coniferous and deciduous trees. It mostly grows in groups. That's why whenever I find a nice mushroom, I look around to see if there are any more nearby.

The excellent taste and smell make this mushroom suitable for preparing dishes in various ways. It is also very good for drying.

Postcard: maximum postcard of the Åland Post Office (Finland). Design: Carina Länk; photo: Jonas Forsberg.

Postmark: 2. 1. 2003 Mariehamen, design by Anki Williams.

Stamp: 2. 1. 2003, design by Staffan Ulstrom.

The most delicious is the autumn mushroom. We also find more of them because the autumn rains have a good effect on their growth. Since they live in symbiosis with trees, they cannot be grown industrially.

Recreation in the forest and the joy of finding a beautiful mushroom are also worth something.

The maximum card of the Swedish Post Office issued on 23. 8. 1996, illustration by Bo Mossberg

Postmark: 23. 8. 1996, Karistad

Stamp: 23. 8. 1996, design Bo Mossberg, engraver: L. Sjööblom.



The red fly agaric got its name in Slovenia because it was used to kill flies. The mushroom was crushed and soaked in cow's milk. This milk was then given to the flies, who were poisoned by it.

Postcard: Ministry of Communications of the Soviet Union 1986, painter Ivan N. Kozlov.

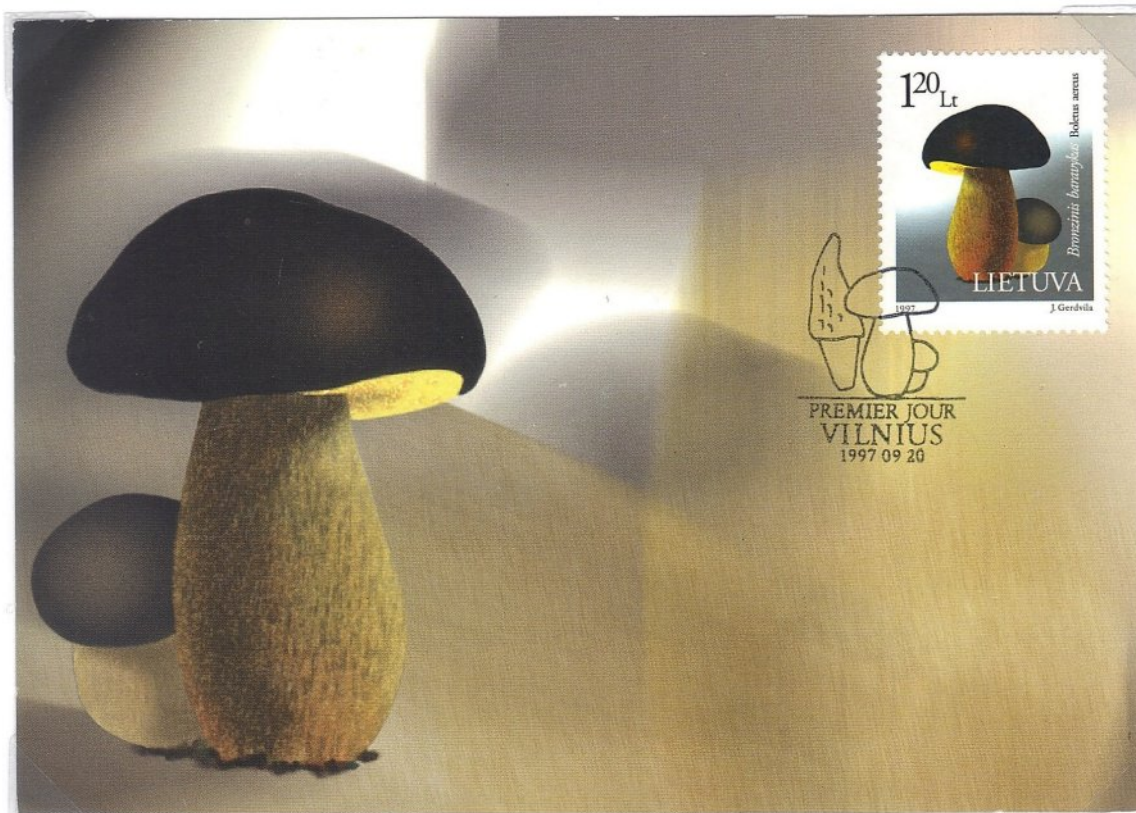
Postmark: 15. 5. 1986 Moscow, design Ivan N. Kozlov.

Stamp: 2. 1. 2003, design Ivan N. Kozlov.



In addition to the autumn and spring boletus, there are several other types of boletus. One of these is the blue boletus. It got its name because it has a slightly blue color and turns blue when pressed. The great thing is that even an old mushroom is usually not wormy.

Postcard: issued by the French Post Office (CARTE POSTALE 1er JOUR), printed by: Imprimerie des Timbre Poste, Paris; Postmark: 5. 9. 1987 Paris, Stamp: 5. 9. 1987, design by Pierrette Lambert, printed by: Imprimerie des Timbre Poste, Paris.



The black mushroom (*Boletus aereus*) gets its name from the Latin word for bronze (aes), after the bronze color of the cap. The cap is chestnut brown to almost black. It becomes darker with age with bronze spots. When young, it is hemispherical, then becomes increasingly upright. The surface is velvety with a whitish coating. It has a diameter of 4 to 18 cm, in exceptional cases up to 40 cm.

Postcard: Lithuanian Post 1997, design: Julijus Gerdvilia. Postmark: 20. 9. 1997 Vilnius. Stamp: 20. 9. 1997, design: Julijus Gerdvilia.

b) Chanterelle Mushroom (*Cantharellus cibarius*)

The chanterelle is the second most recognizable and most popular type of mushroom in our country. It is the mushroom that is easiest to recognize. Its characteristic light yellow to orange color and funnel-shaped shape are very recognizable. It grows singly, but there are always other specimens quite close by.

Postcard: issued in 1986 by philatelic firm Budapest.
Design: Varga Pal; printing: Hungexpo Budapest
Postmark: 16. 10. 1984 Budapest 4.
Stamp: 16. 10. 1984, design Varga Pal.



It grows in harmony with trees such as spruce, pine, oak and beech.

Its strong, pleasant aroma is the reason why we like to add it to soups with all the soup vegetables. They are very good baked, alone or with eggs.

Postcard: maximum postcard of the Åland Post Office (Finland). Design: Carina Länk; photo: Göte Eroksson.

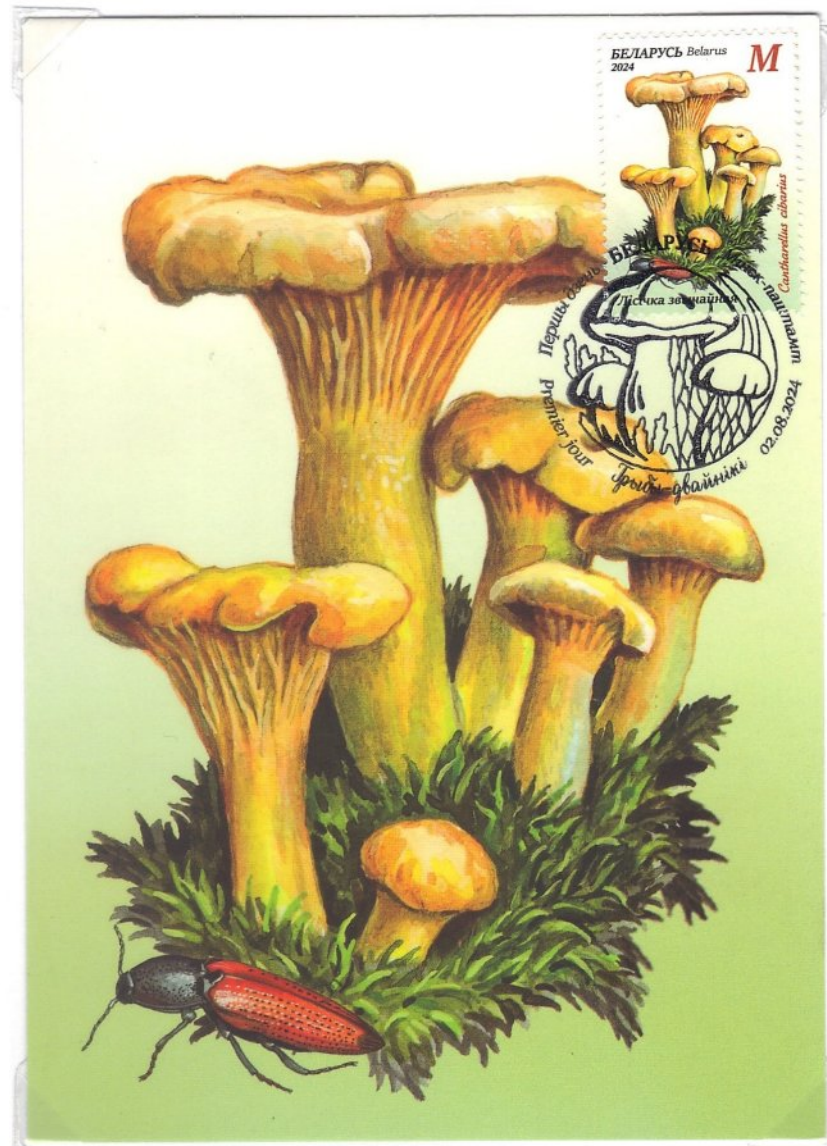
Postmark: 2. 1. 2003 Mariehamn, design by Anki Williams.

Stamp: 2. 1. 2003, design by Staffan Ulstrom.



Chanterelles are small mushrooms and therefore you wouldn't see them so quickly if they didn't have a very distinct beautiful yellow-orange color. This color stands out strongly from the usually green background. That's why chanterelles are a beautiful decoration of the forests.

Postcard: Sweden Post, design: Carina Länk; photo: Jan Häkan; Postmark: 20. 8. 2015 Stockholm, design: Carina Länk, Stamp: 20. 8. 2015, design Norbert Tamas



The edges of the funnel are initially curved downwards. As the fungus grows, they turn upwards into a characteristic shape with a thin edge. Some specimens, however, retain the downward curvature even into adulthood.

Postcard: Belpost 2024, Budapest, design: M. Krazzo; painter: A. Mičjanin; printing: Integralpapirpaf printing house.
Postmark: 2. 8. 2024 Minsk
Stamp: 2. 8. 2024, design Marina Krezo, printing: Bobruisk Integral Printing House

Chanterelles love to grow on mossy ground. The combination of conifers and mossy ground is especially suitable for them. Older mushrooms may be a shade lighter, but there is no possibility of confusion with other mushrooms.

Postcard: Swedish Post's maximum card, from 1996, design by Bo Mossberg.

Postmark: 23. 8. 1996 Karlstadt.

Stamp: 23. 8. 1996, design by Bo Mossberg.



The chanterelle grows in symbiosis with trees, in groups.

When we find a chanterelle, we make an effort and search the surroundings well. We will most likely find more chanterelles in the area.

Postcard: MAGYAR FILATÉLIA VÁLLALAT, Budapest, design: Pal Varga.

Postmark: 30. 12. 1986 Budapest,

Stamp: 30. 12. 1986, design: Pal Varga

c) Parasol mushroom (*Macrolepiota procera*)

With its large and wide cap, it really does resemble an umbrella. Young mushrooms have a closed cap. That's why the Italians call this mushroom after a drummer's stick, which the young mushroom closely resembles.

Postcard: postal unit of the Belarusian Post Office, issued in 1999, edition of 3000 copies

Photo: U Galadnol; printing: Minskaja drukarskaja fabrika

Postmark: 10. 8. 1999 Minsk

Stamp: 10. 9. 1998, design by Varga Pal.



It grows in the grass in meadows right next to the forest. It can also be found inside the forest, at the edge. As a rule, the umbrellas in the meadows are larger than those in the forest. Only the cap is edible, which is most often breaded like steaks.

Postcard: maximum postcard of the Aland Post Office (Finland). Design: Carina Länk; photo: Göte Eroksson. Postmark: 2. 1. 2003 Mariehamen, design by Anki illiams.

Stamp: 2. 1. 2003, design by Staffan Ulstrom.



Unopened umbrellas should be left in the growing area until they grow fully and open their umbrellas. However, in practice, many people take home an umbrella that is not fully open yet. In such a case, we leave it, overnight at least, in a glass of water. It will drink at least 1 dl of water and open its umbrella..

Postcard: published by Belpošta 1999; photo: U. Galadnoy, printed by Minskaja drukarskaja fabrika, edition of 3,000. Postmark: 10. 9. 1998 Minsk. Stamp: 10. 9. 1998, edition of 60,000 stamps.



The umbrella mushroom has a movable ring under its cap. The very mobility of the ring is proof that the mushroom is real. The ring is the remnant of the envelope in which the young mushroom was.

Postcard: Publisher and printing: PLANET VERLAG BERLIN; drawing: Gernhardt Schmidt. Postmark: 28. 10. 1999 Harzgerode.

Stamp: 28. 10. 1980, circulation 3,500,000 stamps.

a) Russula Mushrooms

Russelas are very common in our forests. I pick them when there are no other mushrooms, so that's why I don't come home with an empty basket. The flesh is a little tougher, but still suitable for a good mushroom dinner. The cap is wavy or rolled up. In older mushrooms, leaflets are visible on the upper part and outer edge of the cap. They are found in different colors. All are edible, except for a few doves in reddish shades. The most famous poisonous russels is the vomiting dove. It is not fatal. But it causes severe vomiting. That's why I don't pick reddish russelas, although some are also edible.

The maximum card of the Swedish Post Office issued on 23. 8. 1996, illustration by Bo Mossberg
 Postmark: 23. 8. 1996, Karistad
 Stamp: 23. 8. 1996, design Bo Mossberg, engraver: L. Sjöblom



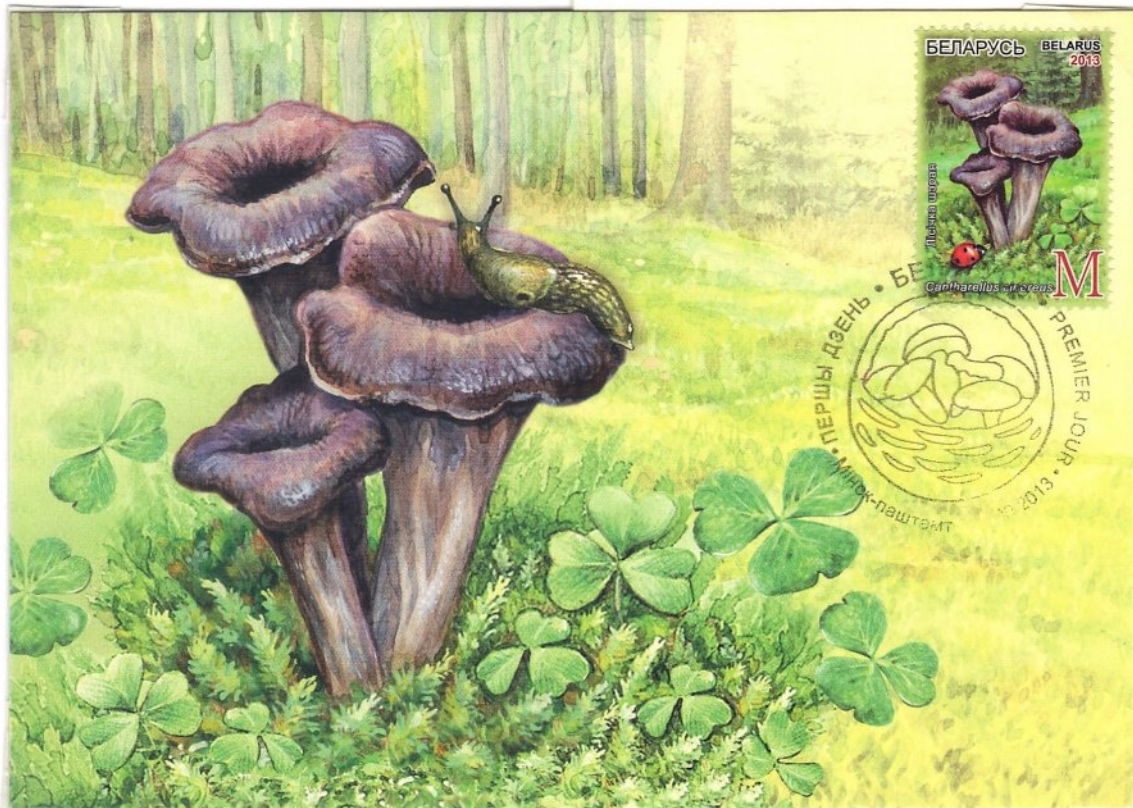
It grows in groups or singly, under deciduous and coniferous trees, from early summer to late autumn. It is relatively common in our country.

Postcard: foto: Van derWesthulzen, postmark: 19. 3. 1987, stamp: 19. 3. 1987, design by H. Botha

e) **Trumpet of the Dead**

I have never seen it in nature. The shape and color, along with the morbid name, suggested to me that it was poisonous. The truth is far from it, the mushroom is edible and excellent. It is good as an addition to meat dishes. It can also be dried.

Postcard: Swedish Post's maximum card, from 1996, design by Bo Mossberg.
Postmark: 23. 8. 1996 Karlstadt.
Stamp: 23. 8. 1996, in a booklet of 4 stamps, the bottom edge is not perforated, designed by Bo Mossberg, engraver: L. Sjööblom



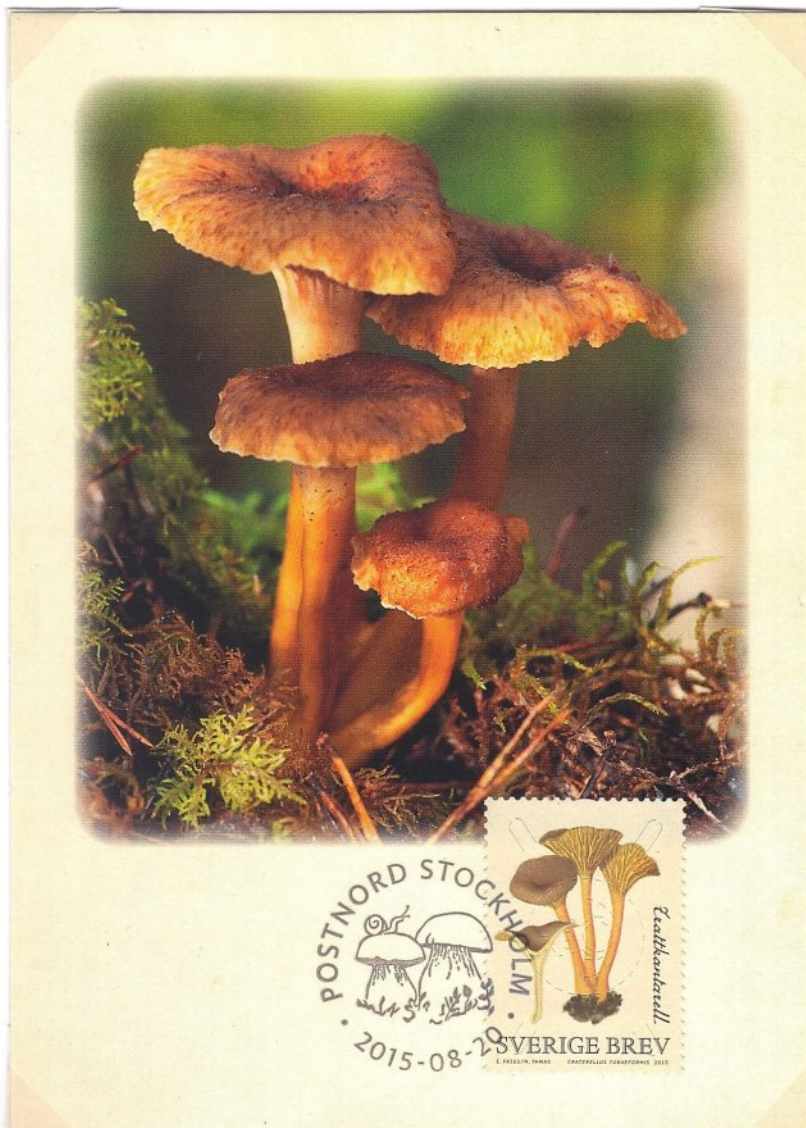
It grows on the forest floor, under deciduous trees, in groups, sometimes in bunches. The best time to pick it is late summer and autumn.

Postcard: issued by the Belarusian Post, author of the picture: Alexander Mitjanin. Postmark: 10. 9.2013 Minsk, Stamp: 10. 9. 2013 in a small sheet of 4 x 2 stamps in a circulation of 60,000 sheets.

f) Winter Chanterelle (*Craterellus tubaeformis*)



The mushroom has a funnel-shaped, yellow-brown cap 2–5 cm, initially convex, soon flattened, strongly depressed in the middle. It has grayish sporangia on a long, yellow, hollow stem. It grows singly or in groups, under conifers until late autumn. Postcard: printed by Tiskarna Linden Luxemburg photo: Klaus Rödder; postmark: 3. 6. 2015 Luxemburg, stamp: 16. 3. 2004, design by Norbert Tamas



It is edible. Versatile, for various dishes. Due to its thin flesh, it is less abundant. When cleaning, we must watch out for insects that find shelter in the pulp. It grows on forest floors, in mixed forests, preferably under conifers, all summer until late autumn.

Postcard: design by Carina Lank, photo by ScottCamazine/Alamy.

Postmark: 20. 8. 2015 Stockholm; design by Carina Lank
Stamp: 20. 8. 2015, design: GustavMartensson, painter: Elias Fries, print: Lars Sjöblom

2. Conditionally Edible Mushrooms

a) Common Morel (*Morchella Esculanta*)

Mushrooms are a group of mushrooms, similar in shape. They have a characteristic, phallic, hat shape. On the right is the edible morel (*Morchella Esculanta*). Generally not popular among collectors, but some people like them very much. It is poisonous raw, but excellent cooked or roasted.

Postcard: postal continent of the Belarusian Post with paid postage in domestic traffic. Publisher Belpošta; 1999 in a print run of 3,000 postcards.

Printing: Minsk Printing Plant. Photo: U. Galadnoj.

Postmark: 10/08/1999Minsk.

Stamp: 10/09/1998, circulation 90,000.



A relative is the false morel(*Gyromitra esculenta*)

It grows in forests, orchards, meadows, often near stumps or roots of conifers, on bare ground and in grass, from early spring to early summer, relat

ively common.

It is poisonous raw. Boiled with drained water, some people eat it, but you have to be careful with the amount.

Postcard: issued in 1984 (Budapest philatelic firm. Design: Varga Pal; printing: Hungexpo Budapest.

Postmark: 16/10/1984 Budapest 4.

Brand: 16/10/1984, designed by Varga Pal.

Morels are prized by gourmet chefs, especially in Catalan and French cuisine, but can be poisonous if eaten raw or undercooked. Due to the difficulty of growing them, commercial harvesting of wild morels has become a multi-million dollar industry, particularly in North America, Turkey, China, the Himalayas, India, and Pakistan, where these prized fungi are common.

Postcard: maximum card, printing: Offset Fernand Quintus, Esch-sur-Alzette, painter Pierre-Joseph Redoute (1759-1840).

Postmark: 4. 3. 1991 Luxembourg.

Stamp: 23. 8. 1996, design Pierre-Joseph Redoute



fungus in the family Morchellaceae. It is one of three scientific names used to describe black morels, the others being *M. angusticeps* and *M. elata*.

Over the years, various authors have used the name *M. conica* for several species, but DNA analysis in 2014 showed that the morels known as "*M. conica*" actually belong to the species *Morchella deliciosa*, *Morchella purpurascens*, *Morchella tridentina*, and *Morchella vulgaris*.

Postcard: Belarusian Post postal unit with paid postage in domestic traffic. Publisher: Belpošta; 1998, edition of 3000 postcards.

Printing: Minsk Printing Factory. Photo: U. Galadnoj.

Postmark: 10. 9. 1999 Minsk.

Stamp: 10. 9. 1998, edition of 90,000.

b) Shaggy Ink Cap(Coprinus comatus)



These mushrooms look unusual. The surface is scaly, young mushrooms are ovoid-elongated, the whitish cap is almost at the ground at first. In older ones, it rises and takes on a bell-shaped form and a black edge. The mushroom is edible when young, excellent as long as the gills are still white. It should not be consumed with alcohol.



Postcard: Swedish Post Office postal unit with prepaid priority worldwide postage. Design: Carina Länk; photo: Imago/McPhoto

Postmark: 20. 8. 2015 Stockholm, Carina Länk.

Postmark: 20. 8. 2015, design by Norbert Tamas based on an illustration from a book by mycologist Elias Fries.

The shaggy ink cap grows in rich, organically rich soils, in groups, in meadows, gardens, parks or along paths, wherever organic matter decomposes, from spring to late autumn. Due to its characteristic shape and habitat, it cannot be confused with any other mushroom.

Postcard: Design: Bo Mossberg Traveled: 16.10. 2012, Helsinki

Postmark: 23. 8. 1996, Stockholm

Stamp: 23. 8. 1996, design Bo Mossberg

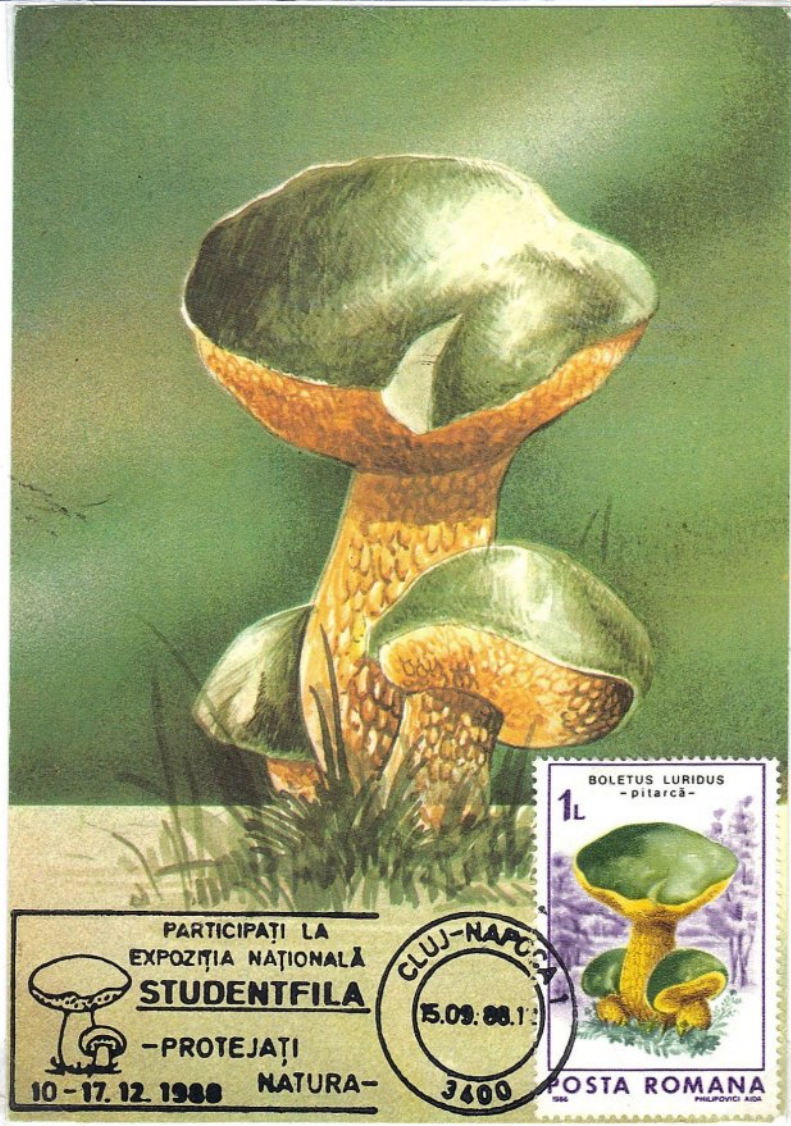
a) Lurid Bolete (*Boletus Luridus*)

The mushroom has orange-red holes under the cap and a net on the stem. The velvety cap, which in adults reaches 8 to 20 cm, is olive to orange-brown, sometimes brown-red in shades, and is initially semicircular, then flattens, but never becomes cushion-like. The skin is dry and velvety.

Postcard: published by Zimbrul Carpatin S. R. L.

Postmark: 15. 8. 1986, 3400 Cluj.

Stamp: 15. 8. 1986, design by Aida Tasgian Philipivici, printed by: Fabrica de timber, Bucharest. The stamp was issued in a series of 6 stamps. The series has a circulation of 1,500,000 pieces.



This mushroom grows in deciduous, mixed or coniferous forests. It can be found in the grass on forest edges, from early summer to late autumn. It is a fairly common, conditionally edible mushroom. It is harmful raw or in combination with alcohol. In terms of alcohol, the effect is similar to that of the large ink mushroom. However, cooked it is very tasty and suitable for various dishes.

Postcard: issued by Complexul Muzeal Judetean Bihor

Postmark: 15. 8. 1986 3400 Cluj.

Stamp: 15. 8. 1986, design by Aida Tasgian Philipivici, printing: Fabrica de timber, Bucharest. The stamp was issued in a series of 6 stamps. The circulation of the series is 1,500,000 pieces.



3. Inedible Mushrooms

e) **Rooting Bolete (*Boletus Radicans*)**

A smaller mushroom with a longer root base. It is similar to boletus. The spore print is distinctly yellow and turns blue when pressed. It is most commonly found on limestone soils under oaks and other deciduous trees. It occurs from early summer to autumn. It is not common. I have only found it a few times myself.

Although it is considered non-toxic, it is inedible. Due to its bitter taste, no one picks this mushroom. It is definitely not suitable for consumption.

Postcard: drawn by Egle Jakutavičiute, printed by UAB Petroofsetas, traveled on 27. 7. 2020; postmark: 13. 2. 2016, first day Vilnius and regular postmark added on the day of travel; stamp: 13. 1. 2016, design by Egle Jakutavičiute



Old wood mushrooms are too hard and tasteless to eat. Some are edible when very young. They were once used to start fires, but today they are used for medicinal purposes. They grow from the trunks of dead trees. The most famous of these is the beech oyster mushroom. Here we see its relative.

Postcard: issued in Thailand, postmark: 4. 7. 2001 Bangkok, stamp: 4. 7. 2001, printed by House of Questa

b) Blancaccio (*Lactarius Piperatus*)

is a creamy pale yellow mushroom that is funnel-shaped when mature. When cut, it exudes a whitish milky, peppery-tasting fluid. *L. piperatus*, which is widespread throughout Europe and eastern North America, was accidentally introduced to Australia. It forms a symbiotic relationship with various deciduous species, including beech and hazel, through mycorrhiza, and fruiting bodies are found on the forest floor in deciduous forests.

Postcard: maximum card, issued by the Provincial Museum of Bihor, ,

Postmark: 23. 8. 1986 Karlstadt.

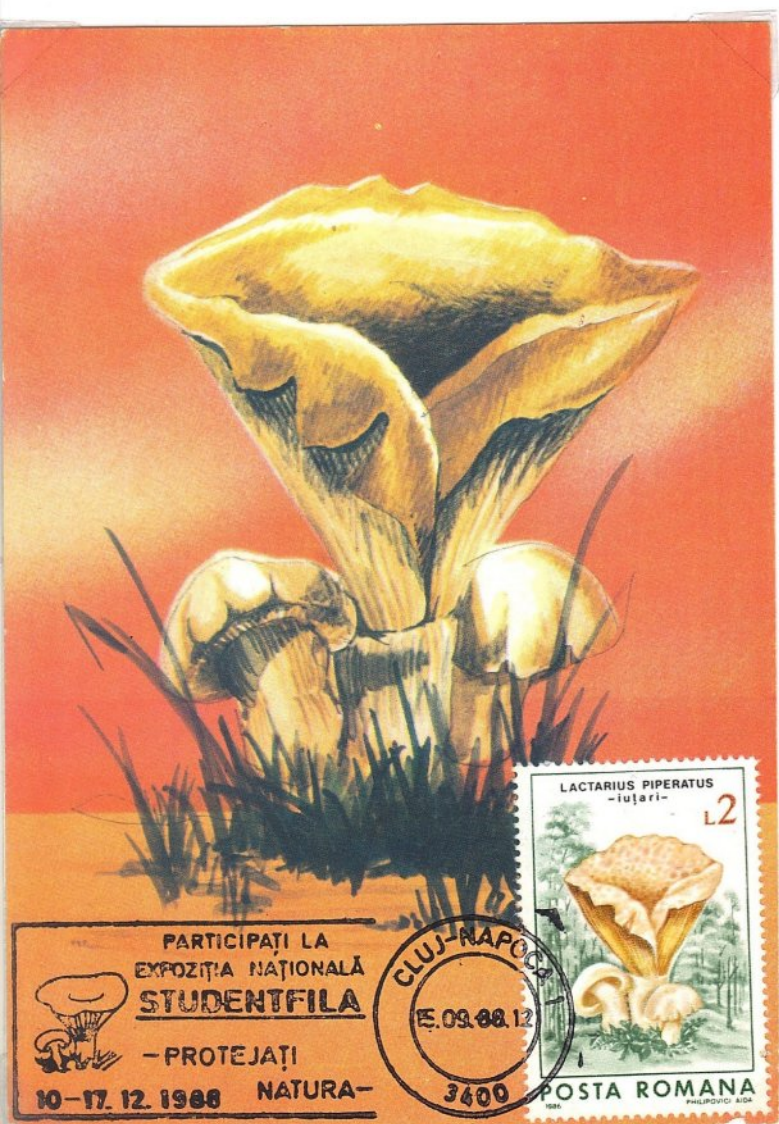
Stamp: 15. 8. 1986, printed by: Fabrica de Timbre Bucharest, designed by: Aida Filipović.



Although it is not a poisonous mushroom, it is very hot. It can be compared to a hot pepper or chili pepper. .

The mushroom was once dried and ground into a powder. The powder was used as a substitute for the then-expensive pepper.

The hot taste can be reduced by special preparation of the mushroom.



Postcard: ZIMBRUL CARPATIN S. R. L. 1986

Postmark: 15. 9. 1986 Cluj-Napoca,

Stamp: 15. 8. 1986, design: Aida Filipović, printing:

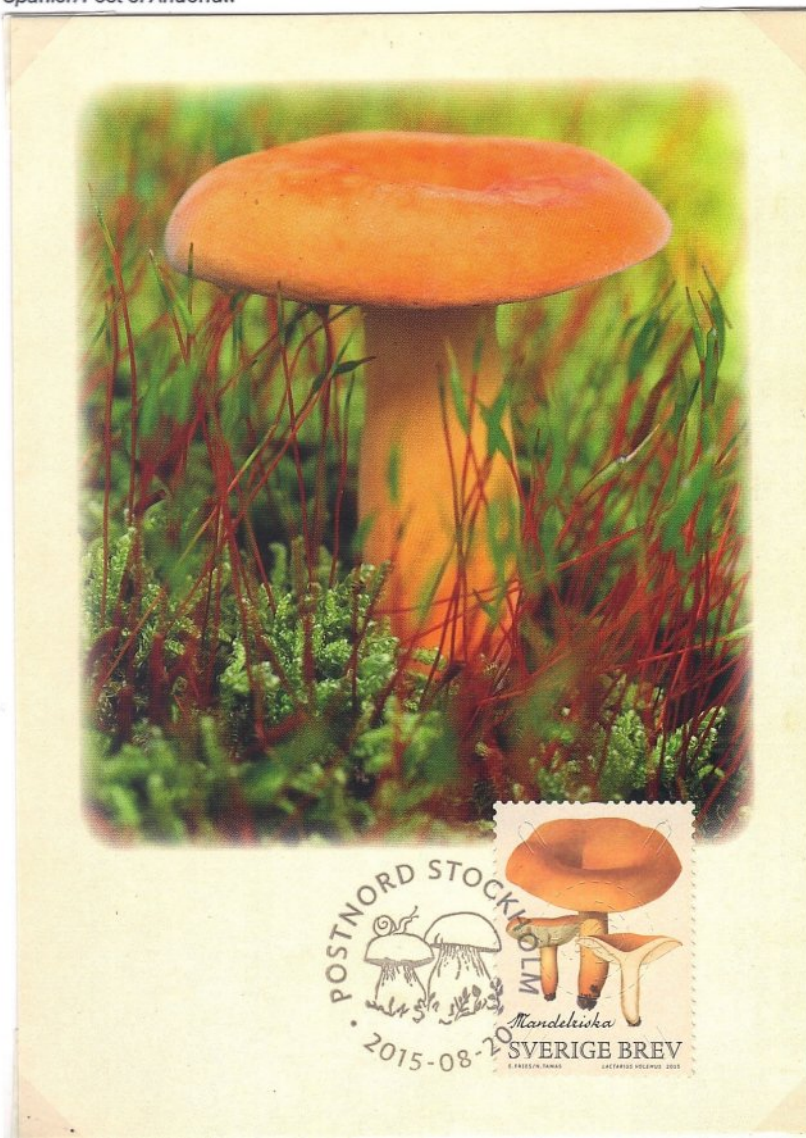
Fabrica de Timbre Bucharest

c) **Bloody Milk Cap**



The mushroom has a funnel-shaped, yellow-brown cap 2-5 cm long, initially convex, soon flattened, strongly depressed in the center, with grayish, lath-like hyphae and a long, yellow and hollow stipe. It grows singly or in groups under conifers until late autumn.

Postcard: Issuer: INSCRITA EN EL MUSEO POSTAL 20. 7. 1983, printing: 5-color raster printing. Postmark: 20. 7. 1983 Andorra la Vella. Stamp: 20. 7. 1983 Spanish Post of Andorra..



It is edible, good, versatile, for various dishes, but due to its thin flesh it is less abundant. When cleaning, we must be careful of insects that find shelter in the pulp. It grows on forest floors, in mixed forests, especially under conifers, from summer until late autumn.

Postcard: design: Carina Lank; photo: Scott Camazine/Alamy.

Postmark: 20. 8. 2015 Stockholm, design: Carina Lank
Stamp: 20. 8. 2015, Design: Gustav Mårtensson, painting: Elias Fries, printing: Lars Sjööblom.

c) Devil's Snuff-Box

The common puffball (*Lycoperdon perlatum*) has a perlatum shape, which is why it is named after it. The head is almost round, has a barely noticeable hump at the top, is entirely white, and is covered with fragile, needle-like warts. It grows on the forest floor, in groups, from spring to late autumn, very often.

Postcard: Cluj-Napoca Military Circle.

Postmark: 24. 5. 1999 Cluj-Napoca.

Stamp: 5. 8. 1994, design by Aniko Gerendi, printed by Fabrica de Timbre, Bucharest.



Adult mushrooms have a hole at the top. If you walk on it, a dust of spores appears. That is why the popular name is Turkish tobacco. In this way, we participate in the reproduction of the mushroom.

The mushroom is edible only when young, good in taste and suitable for a variety of dishes. The shell and tough stem must be removed.

Postcard: printed by: Ideogram srl Cluj, designed by: Aniko Gerendi

Postmark: 5. 8. 1994 Bucharest.

Stamp: 5. 8. 1994, designed by Aniko Gerendi, printed by: Fabrica de Timbre, Bucharest.

a) Red Fly Agaric (*Amanita Muscaria*)

Among the mushrooms that we do not pick, the red fly agaric is the most recognizable. Its bright red cap with white spots is a beautiful decoration of the forest. The spots are the remains of a young mushroom's shell. Despite its toxicity, there are few incidents with it because it is not confused with edible ones. It is edible for some animals.

Postcard: Published by Carusel, graphic design: Gerendi Aniko.

Postmark: 25. 10. 1994, 3700 Oradea.

Stamp: 5. 8. 1994, design by Aniko Gerendi, printing: Fabrica de Timbre, Bucharest. The stamp is from a block of four stamps.



It grows in all forests, from summer to the first snow. It is associated with conifers. The flesh is white, yellowish under the skin of the cap, without a special smell and taste.

Young mushrooms have a spherical cap, which eventually turns into a hemisphere. The adult fly agaric has a slightly convex cap, which in some older specimens curls upwards.

Postcard: MAGYAR FILATÉLIA VÁLLALAT, Budapest, design: Pal Varga.

Postmark: 30. 12. 1986 Budapest,

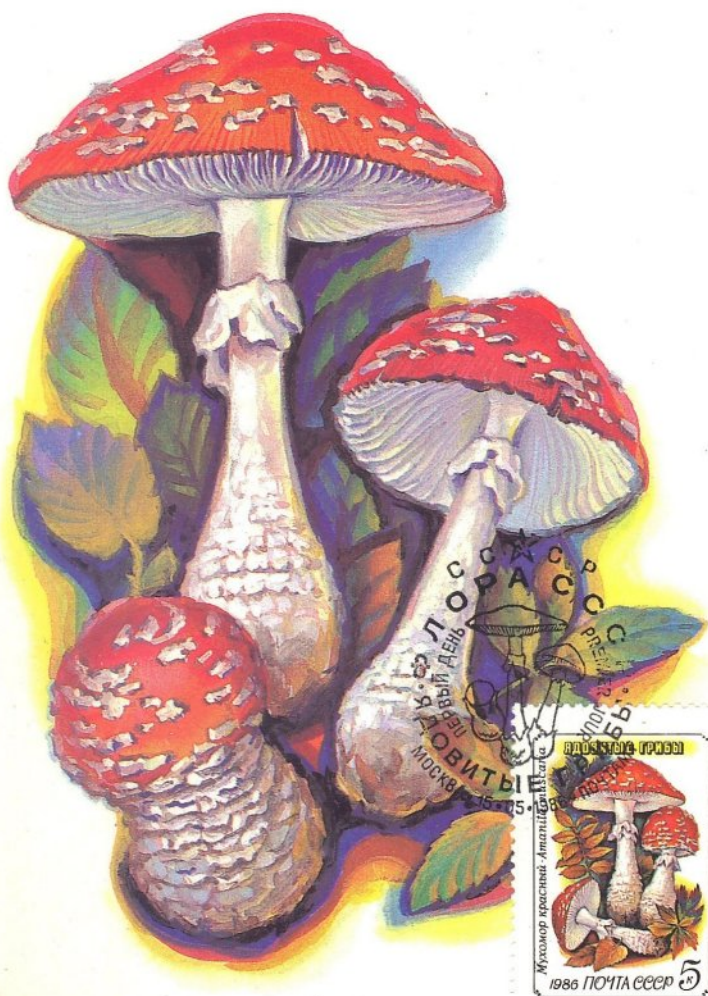
Stamp: 30. 12. 1986, design by Pal Varga.

Although the red fly agaric is very recognizable on its own, it has some other characteristics: the stem is thin and thickened at the bottom. In addition to trees, it likes to grow in the company of ferns and low shrubs.

Postcard: published by Carusel, graphic design: Gerendi Aniko.

Postmark: 23. 3. 1996 3700Chisinau, Moldova.

Stamp: 23. 3. 1996, Moldova.



The red fly agaric got its name in Slovenia because it was used to kill flies. The mushroom was crushed and soaked in cow's milk. This milk was then given to the flies, who were poisoned by it.

Postcard: Ministry of Communications of the Soviet Union 1986, painter Ivan N. Kozlov.

Postmark: 15. 5. 1986 Moscow, design Ivan N. Kozlov.

Stamp: 2. 1. 2003, design Ivan N. Kozlov.

b) Panther cap (*Amanita Pantherina*)

It is similar to the red fly agaric in all respects. The color of the cap is slightly more brown than red. The poison is similar and also works similarly. It can be fatal for children. Like the red fly agaric, it was once used as a fly poison. Dried powder of the mushroom or just pieces of the mushroom were soaked in milk and given to flies.

Postcard: MAGYAR FILATÉLIA VÁLLALAT, Budapest, design: Pal Varga.

Postmark: 30. 12. 1986 Budapest,

Stamp: 30. 12. 1986, design by Pal Varga.



It grows from July to December in the forest, from summer to the first snow. Symbiosis occurs with both conifers and deciduous trees.

Snails can eat mushrooms that are poisonous to us. Therefore, for sure we cannot say that mushrooms that are eaten are edible. Caution is definitely needed.

Young mushrooms have a spherical cap, which eventually turns into a hemisphere. Adult fly agaric has a slightly convex cap, which in some older specimens curls upwards.

Postcard: Belpošta, www.belpost.by, drawing: A. Michjanin; design: B. Vitkoiskaj, printing: Bobruisk Enlarged Printing House, circulation 21,000 stamps in a small field of 2 identical stamps in a small field. Posted 9. 4. 2023.

Postmark: 1. 6. 2022 Minsk,

Stamp: 1. 6. 2022, design Marina Vitkovskaya.

c) Death Cap (*Amanita Phalloides*)

This is the most dangerous mushroom. It is deadly. The reason is that the first signs of poisoning appear very late, when the poison is already in the blood and cleaning the stomach does not have any effect. Therefore, treatment is long and the mortality rate is high. In young mushrooms, it is possible to confuse it with the amanita or the prince's fly agaric (*Amanita Caesarea*).

Postcard: Published by Carusel, graphic design: Gerendi Aniko.

Postmark: 25. 10. 1994, 3700 Oradea,

Stamp:

5. 8. 1994, design Aniko Gerendi, printing: Fabrica de Timbre, Bucharest. The stamp is from a block of four stamps.



Initially, a spherical lump, wrapped in a smooth, white, leathery shell or velum, which cracks at the top as it grows, and a semicircular cap rises from the crack on a long stalk. It has a leathery ring under the leaves. The cap is semicircular. The color can be green, almost white or yellowish green.

It prefers to grow under oaks and chestnuts, from summer to late autumn, in groups and singly. The species is in symbiosis with deciduous trees.

Postcard: MAGYAR FILATÉLIA VÁLLALAT, Budapest, design: Pal Varga.

Postmark: 30. 12. 1986 Budapest,

Stamp: 30. 12. 1986, design by Pal Varga.

The green fly agaric is widespread throughout the world; it is found from July to October in Slovenia, in deciduous forests, especially where oaks and chestnuts predominate. It grows singly or in colonies.

When collecting edible mushrooms (green boletus, porcini mushrooms, various ring mushrooms), caution is required, as the green fly agaric is the mushroom that requires the most lethal force.

Postcard: Ministry of Communications of the Soviet Union 1986, painter: I. N. Kozlov.

Postmark: 15. 5. 1986 Moscow,

Stamp: 15. 5. 1986, design: I. N. Kozlov.

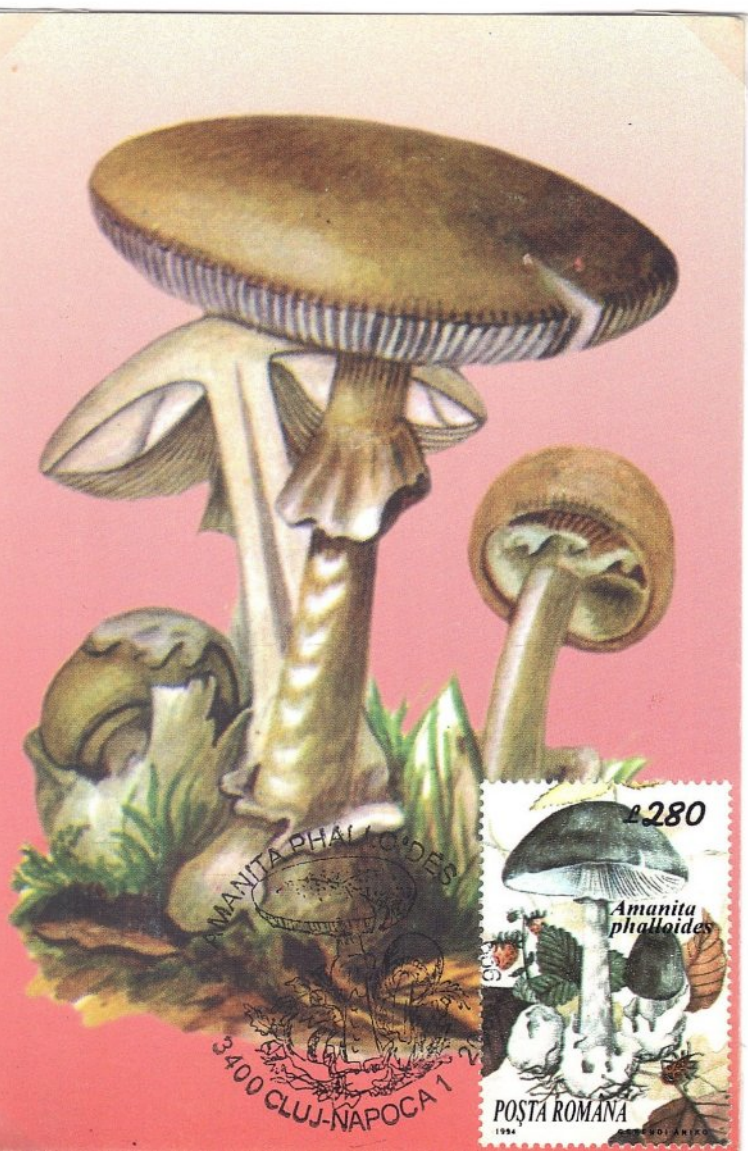


Despite its lack of distinctive features, it is easy to identify. It is easy to avoid in all stages of development. At first, it is wrapped in a shell that resembles an egg. We do not collect such ones. When it grows, the cap has a spherical shape. The remains of the shell are clearly visible. The adult mushroom has a characteristic green color and shape. However, it does not have white patches on the cap, like the red fly agaric.

Postcard: Cluj-Napoca Military Circle.

Postmark: 20. 5. 1999 Cluj-Napoca.

Stamp: 5. 8. 1994, design by Aniko Gerendi, printing by Fabrica de Timbre, Bucharest.



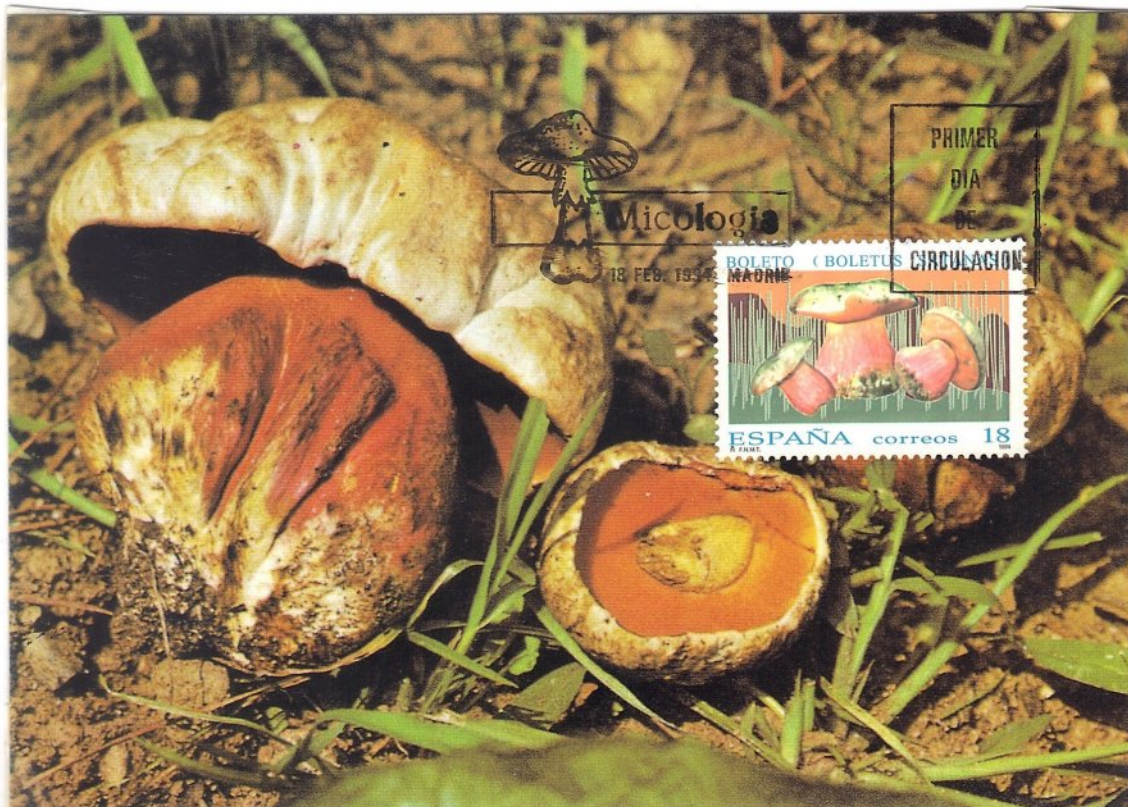
d) Satan's bolete (*Boletus Satanas*)

I have seen a beautiful boletus mushroom many times. But when I look closely, I notice a red hyphae and a red pistil. This mushroom is protected and on the Red List of endangered mushrooms. We must not pick it or destroy it. If we find this mushroom, let it go and let it be an ornament of nature! It is one of our most beautiful mushrooms. Although it is rare, it can be found in permanent places, as it is not interesting for food.

Postcard: Published by Carusel, graphic design: Gerendi Aniko, printing: IDEOGRAM srl Cluj.

Postmark: 23. 3. 1996, Kishinev,

Stamp: : 23. 3. 1996, the stamp is from a series of five stamps.



The devil's mushroom is poisonous and remains so even when cooked. Poisoning causes nausea and vomiting, which lasts for a long time and exhausts the body greatly. In rare cases, it can cause death. In our country, there is almost no poisoning by the devil's mushroom, as people recognize it because of its beautiful red color of the spore and the beta.

Postcard: issued by: ASEMA (Asociacion Espanola Maksimofilia), postmark: 18. 2. 1994 Madrid, stamp: 30. 12. 1986, issued and printed by the Royal Mint (Fábrica Nacional de Moneda y Timbre), circulation 2,500,000 stamps.

e) *Lepiota* (Agaricaceae)

Lepiota are a genus of fungi in the mushroom family (Agaricaceae). There are about 400 different species in the world. Many are poisonous, some even deadly.

The mushrooms form small scaly caps, have a sporangia consisting of white leaflets with whitish spores, and a ring on the stem.

Postcard: maximum card, issued by the Provincial Museum of Bihor.

Postmark: 9. 6. 1991 Ocratiți natura.

Stamp: 15. 8. 1986, printed by: Fabrica de Timbre Bucharest, designed by: Aida Filipović.



All *Lepiota* species prefer rich, calcareous soils. They are usually found in rich humus in deciduous or coniferous forests, in northern Europe often among nettles or hardy gorse. Some species thrive in calcareous meadows or on dunes. Umbrellas are distributed throughout the world, but prefer warm areas.

No species of *lepiota* are considered edible. Many species contain amatoxins and are fatally poisonous.



Postcard: maximum card, printing: Offset Fernand Quintus, Esch-sur-Alzette, painter Pierre-Joseph Redoute (1759-1840).

Postmark: 4. 3. 1991 Luxembourg.

Stamp: 4. 3. 1991, design Pierre-Joseph Redoute, printing: Courvosier Switzerland.

1. Insignificant mushrooms

a) *Clavaria Zollingeri*, *Ramaria Flava*



A group of mushrooms, commonly called manes or claws, are quite special to look at. Due to their small size, they are not interesting for picking. The purple coral (*Clavaria zollingeri*) is world wide distributed, but it is rarer in Europe. With their beautiful colors and unusual shapes, mushrooms are a beautiful decoration of forests.



Postcard: Issued by the Slovenian Post, foto: Pavol Smik.
 Postmark: 12. 10. 2017, Bratislava,
 Stamp: 12. 10. 2017, design: Jozef Česla & Karol Felix.

The yellow coral mushroom (*Ramaria flava*) is widespread in Europe and also in Slovenia. In Slovenia, it is known as bear's paw or fox claws. All claws are edible; only a few are inedible. No species of claws are poisonous, but a few of them have a slightly laxative effect.

Postcard: Swedish Post Office postage paid priority worldwide. Design: Carina Länk; photo: Kenneth Bengtsson/Johnér
 Postmark: 20. 8. 2015 Stockholm, design: Carina Länk.
 Stamp: 20. 8. 2015, design by Norbert Tamas based on an illustration from a book by mycologist Elias Fries.

b) *Caloscypha*



The picture shows the glowing mushroom (*Caloscypha fulgens*). It is also known as the orange peel. It is found in coniferous forests, early spring. It is rare, as its growth may be absent for several years. It is edible, but is on the red list of endangered mushrooms.

Postcard: published by the Slovakian Post; photo: Vojtech Pšenka. Postmark: 12. 10. 2017 Bratislava. Stamp: 12. 10. 2017, designed by Jozef Česla & Karol Felix, circulation 60,000 stamps.



Orange buttercup (*Aleuria aurantia*) is easily recognizable by its size and orange color. Smaller species of similar color are covered with fine hairs or darken at the edges. It grows in summer and autumn, singly or in groups, along the edges of forest roads on clay, siliceous soils, also among grass and greenery. It is edible but insignificant.

Postcard: Liechtenstein Post 1997, photo: Jean-Pierre Prongué. Stamp: design by Iris Heeb; postmark: 22. 8. 1997, travelled: 2. 6. 2020 Hamburg.

c) Wood mushrooms



Velvet Food (*Flammulina velutipes*) is a fungus from the genus *Flammulina*. It is poisonous and is listed as a least threatened species on the Red List of Threatened Mushrooms. It grows in clusters, on stumps and dead deciduous trees, rarely on coniferous wood.

Postcard: published by Belpošta 1999; photo: U. Galadnov, printed by Minskaja drukarskaja fabrika, edition of 3,000. Postmark: 21. 8. 1999 Minsk. Stamp: 21. 8. 1999, edition of 60,000 stamps.



Sheathed Woodtuft (*Kuehneromyces mutabilis*), grows in clusters on the stumps of dead trees. It is edible and good for pickling. It occurs year-round, except in winter. It often grows in large clusters on the stumps of deciduous trees. Other names are also *Galerina mutabilis* or *Pholiota mutabilis*.

Postcard: published by Belpošta 1999; photo: U. Galadnov, printed by Minskaja Drukarskaja Fabrika, edition of 3,000. Postmark: 21. 8. 1999 Minsk.

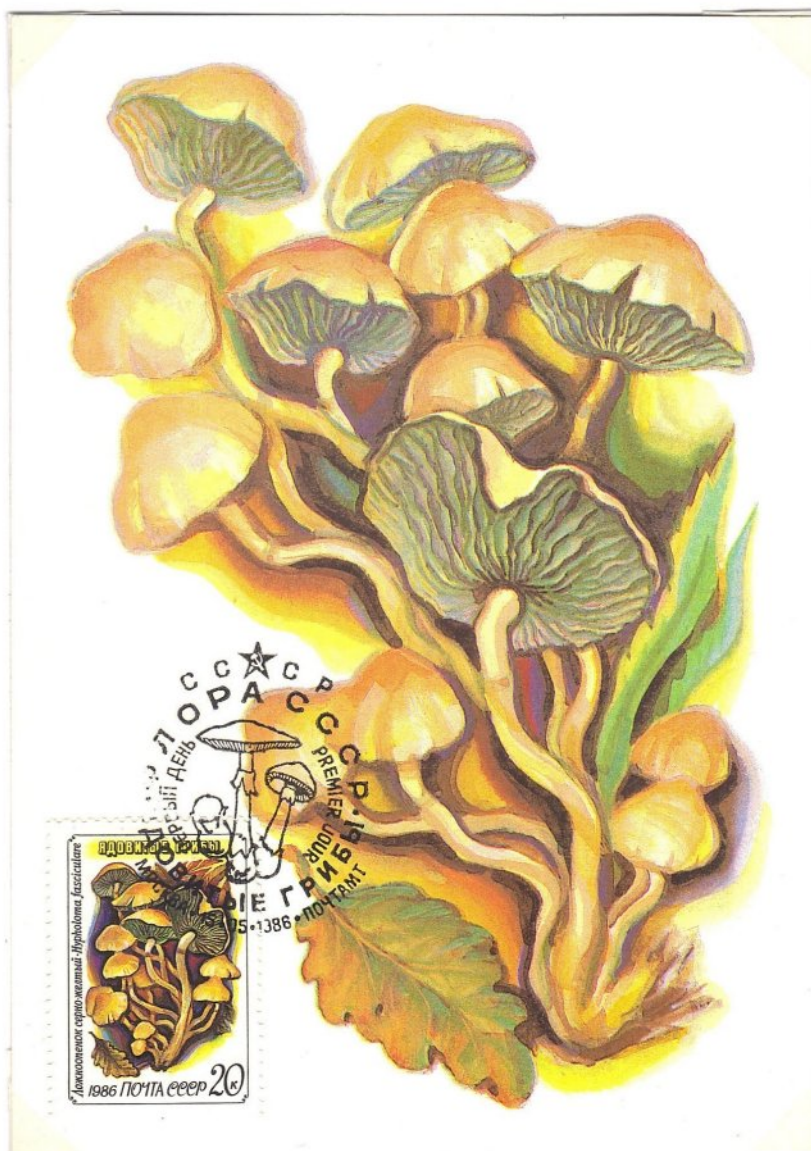
Stamp: 21. 8. 1999, edition of 60,000 stamps.



เห็ดหูหนู
Auricularia polytricha

Auricularia polytricha, known as the cloud ear, is not only an interesting mushroom to grow due to its distinctive appearance, but also a wonderful edible variety. It originates from the dense forests of Asia. It thrives on trees, especially elderberries, and draws nutrients from woody sources. This translucent fungus usually thrives in the warmer months, indicating its preference for moist, warm conditions. In Asia, it is a commonly grown mushroom, Liquid culture grafted onto wood.

Postcard: published by Belpošta 1999; photo: U. Galadnoy, printed by Minskaja Drukarskaja Fabrika, edition of 3,000. Postmark: 26. 11. 1986 Bangkok. Stamp: 26. 11. 1986, printed by the Government Printing Bureau, Tokyo, edition of 1,000,000 stamps.



Sulphur Tuft (*Hypholoma fasciculare*) has a 2 to 7 cm, wide hat. At first bell-shaped, then flattens. It is sulfur yellow in color. .

The leaves are dense, flat and attached to the stem. When young, they are sulfur yellow with a greenish tinge, later becoming olive brown to dark brown.

It has an unpleasant odor and a very bitter taste

Postcard: Ministry of Communications of the Soviet Union 1986, painter: I. N. Kozlov.
Postmark: 15. 5. 1986 Moscow,

Stamp: 15. 5. 1986, design: I. N. Kozlov.

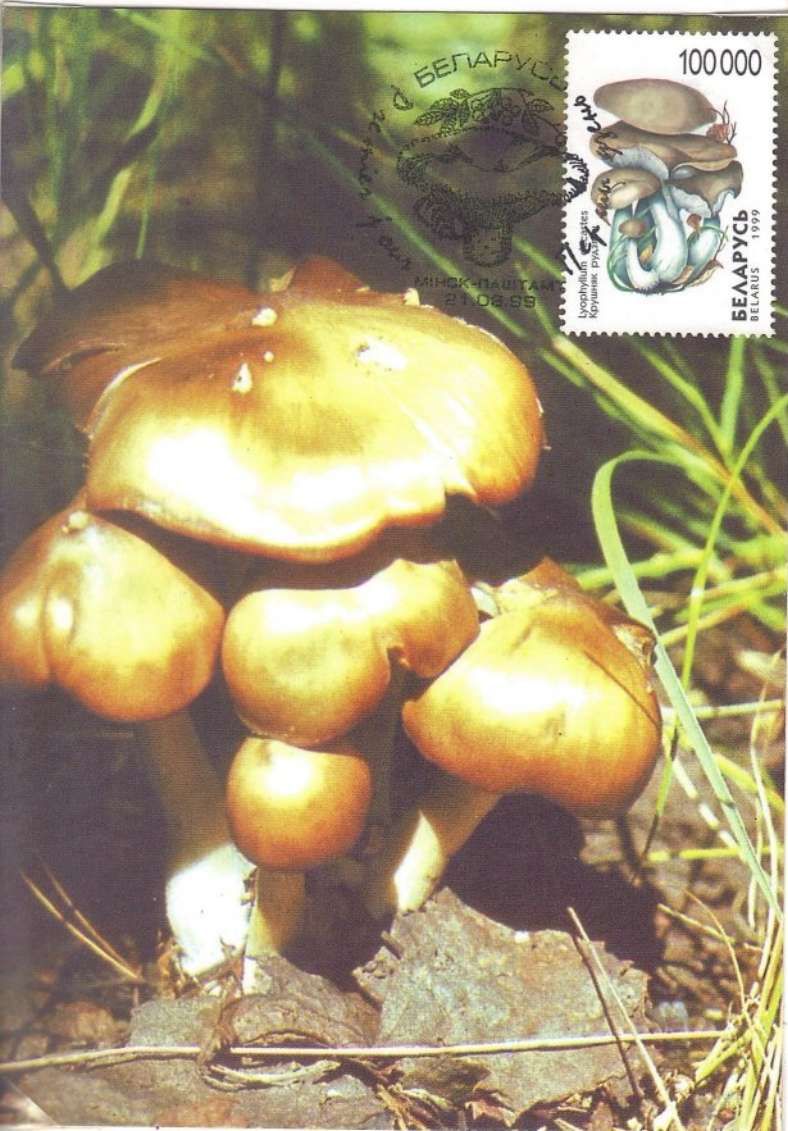
d) Little rabbits (rod: *Lyophyllum*)

Leucocybe, known as White rabbit (*leucocybe connata*) or white svetlovka. It grows in large clusters, in the grass along forest paths. It is entirely white. It has a pungent unpleasant odor. The cap is large, from 2 to 7 cm, initially convex, later flattened, white, smooth and with a dry surface. The leaflets are dense, white, attached to the stem or slightly hairy on the stem. White rabbit is inedible. It is poisonous for young people, as it causes genetic defects, including genetic changes in the unborn child.

Postcard: published by Belpošta 1999; photo: U. Galadnov, printed by Minskaja Drukarskaja Fabrika, edition of 3,000.

Postmark: 21. 8. 1999 Minsk.

Stamp: 21. 8. 1999, edition of 60,000 stamps



The brown hare (*Lyophyllum decastes*) grows in clumps, the cap is brown, and the stem is long. It is found in forests, parks and along paths in the grass. The cap is 5 to 8 cm wide, initially bell-shaped, but soon flattens. It is brown and dry, but old mushrooms fades. The hyphae are white.

It is an edible, versatile, but lesser-known mushroom, also suitable for canning.

Postcard: published by Belpošta 1999; photo: U. Galadnov, printed by Minskaja Drukarskaja Fabrika, edition of 3,000.

Postmark: 21. 8. 1999 Minsk.

Stamp: 21. 8. 1999, edition of 60,000 stamps