



Guide to Mushrooms

While some mushrooms types are edible, many are toxic.
Do not consume mushrooms that have not been identified by an expert.



Turkey tail

Forms fan-shaped caps or rosettes along hardwood logs. Found May - November and may last several seasons.



Morel

Spongelike cap that is attached to a hollow stalk. Favorite spring edible, but beware of look-alikes that are not. Found in April - August.



Lobster mushroom

Large, white mushroom that is transformed by an orange parasite that coats it's host. Choice edible mushroom found July - August.



Ghost pipe

Often mistaken for a mushroom, this is actually a wildflower that lacks chlorophyll. Found June - August.



Orange jelly

Gelatinous mass found on decaying conifer wood. Found May - November.



Birch polypore

Found on dying birch trees, birch snags and fallen logs. Starts as a round knob, enlarging to a shelf-like form. Year-round.



Black trumpet

Dark brown to black-colored, trumpet-shaped mushrooms with a pleasant odor. Choice edible found in hardwood forests July - October.



Yellow-tipped coral

Forms clusters of many-branched "fingers" 3-6 inches high. Found July - October.



Chicken of the woods

Multiple overlapping, bright yellow-orange brackets on oaks, 2-16 inches in diameter. Choice edible found May - October.



Oyster mushroom

Edible mushrooms the color of raw oysters, found on soft-wood trees like poplars. Found March - May.