

## Official Edibles for NMA Survivors Banquet

Below is a list of acceptable edible mushrooms you may include in your potluck dish. Limit them to commercially raised fungi, such as from Cascade Farms, or if they're wild and collected by you, only these:

Boletus edulis- porcini, cape, king bolete, etc.

Boletus rex-veras- spring king

Boletus mirabilis- admirable bolete

Cantharellus species- chanterelle

Coprinus comatus- shaggy mane

Hericium species- lion's mane and bear's head

Hydnum repandum and Hydnum umbilicatum- hedgehogs

Morchella species- morel; no Verpa, Ptychoverpa, Helvella or Gyromitra

Tuber gibbosum & Tuber oregonense- Oregon white truffles

Lactarius fragilis

Lepista nuda- wood's blewit

Leucangium carthusianum- Oregon black truffle

Pleurotus pulmonarius, Pleurotus populinus & Pleurotus ostreatus (& other cultivated NW oysters and cultivated (in PNW) oysters

Sparassis crispa- cauliflower

Tricholoma magnivelare- American matsutake

Hypomyces lactifluorum on Russula brevipes- lobster

Agaricus augustus- prince agaricus

Agaricus brunnescens (=A. bisporus)- cultivated crimini, portobello

Lentinula edodes- cultivated shiitake

Flammulina velutipes- cultivated (only) enokitake

Tuber melanosporum- French black truffle

Tuber magnatum- Italian white truffle

***Please label your dish with the species and ingredients.*** No raw mushrooms: even store bought and dried mushrooms (after rehydration), should be thoroughly cooked.

(dated March 16, 2019)