Edible and poisonous mushrooms



Natural mushroom flora contains both edible and poisonous types and so far no well perfected technique available to distinguish edible ones from poisonous ones. Some of the criteria suggested by mycologist for general classification is given below

Character COLOUR

**SMELL** 

**SCALES** 

**COOKING:** 

Using silver spoon

Cooking with onion

Presence of Latex

Presence of tough volva

**Edible mushroom** 

White or Grey

Absent

Pleasant smell

No change in the color of spoon No color change in onion

Absent

Absent

Poisonous mushroom

Ornamental

Present

Unpleasant smell

Color of spoon changes to black

Color of onion changes to black

Present

Present

## EDIBLE MUSHROOMS



Boletus edulis



Boletus badius



Conthorelus pharius



**Kuehneromyces** mutabilis



Lactarius pubescens



Macrolepiota procera



Suitus luteus



Tricholomia terreum.



Boletus impointus



Gomphidius glutinosus



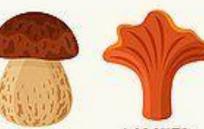
Lactarius deterrimus



Cortinarius. colinitus

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## NON-EDIBLE MUSHROOM



PORCINI edible



LOBSTER edible



MOREL edible



FLY AGARIC non-edible



YELLOW FOOT





DEATH CAP non-edible

HONEY

MUSHROOM

edible



BLACK TRUMPET edible

DESTROYING

ANGEL

non-edible



STROPHARIA

edible

BLEWIT

edible



CONOCYBE FILARIS



non-edible



THE WOODS



HEN OF

SHAGGY MANE



## Thank you...