

# MUSHROOM NEWSLETTER

**9 August 2017**

After a prolonged drought of newsletters and fungi . . . well, you know what they say? It never rains but pours. Spurred on by stories of people making huge cep finds across England, I set out on a 'recce' of local hotspots. At first I was disappointed – a dearth of the Boleti I was hoping to find, collect and dry, but in their stead was a fantastic explosion of chanterelles! One of the best I've ever seen . . .



*Unless you know what you're doing, at first glance chanterelles can be hard to spot . . .*



*But peel aside the bracken . . .*





*For my own nefarious purposes, I am leaving these for a couple of days, but I estimate there are a good 2kgs here . . .*

On the same foray I also spotted a big outcrop of false chanterelles. These ostensibly look very similar, but they grow on rotting softwood (true chanterelles have a symbiotic relationship with living trees – usually broadleaf). They also have finer, sharper, gills. Some books label them as toxic. They aren't, but they aren't worthless gastronomically and there is some suggestion eating them for prolonged periods might not be good for you.



*False chanterelles – note the conifer brash (they live on decaying timber and needles)*

I've had some take-up for my summer holiday, family-friendly, forays. Anyone coming out over the next few weeks looks set to go home with plenty of goodies . . . the ceps/porcini/penny buns aren't far away!

A two – three hour foray starts at £100, but numbers are immaterial: so get together a few friends and split the cost for a cheap educational morning in the woods. And if you are money-minded, you should go home with fungi worth more than the cost of the trip.

My formal forays start in September check the website for details.

Daniel Butler

[www.fungiforays.co.uk](http://www.fungiforays.co.uk)

01597 811168 / 0779 429 4221

P.S. As always, let me know if you want to be removed from the list and I will do it forthwith.