



# **Summary of Mushrooms observed in the hills surrounding Ngalzaang Village, July 2015**

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(1). *Amanita hemibapha*

Edibility: edible



(2). *Amanita rubrovolvata*

Edibility: unknown, neither edibility nor toxicity have been established



(3). *Amanita chepangiana*

Edibility: edible but morphologically similar to other deadly poisonous white *Amanita* species, so I do not recommend anyone to eat this if you are not absolutely sure.



(4). *Amanita sychnopyramis*

Edibility: poisonous



(5). *Agaricus trisulphuratus*

Edibility: unknown



(6). *Austroboletus subflavidus*

Edibility: edible with bitter taste



(7). *Boletellus emodensis*

Edibility: edible



(8). *Russula rosacea*

Edibility: edible but need long cooking period



(9). *Russula xelampelina*

Edibility: edible



(10). *Russula albida*

Edibility: edible



(11). *Russula virescens*

Edibility: *edible* mushroom considered to be one of the best of the genus *Russula*



(12). *Strobilomyces polypyramis*

Edibility: *edible*



(13). *Tylopilus balloui*  
Edibility: edible



(14). *Tylopilus virens*  
Edibility: edible





(15). *Xerocomus pruinatus*

Edibility: edible



(16). *Heimioporus japonicus*

Edibility: edible



(17). *Leucocoprinus birnbaumii*  
Edibility: poisonous



(18). *Tremella mesenterica*  
Edibility: edible



(19). *Phylloporus dimorphus*  
Edibility: unknown



(20). *Phylloporus rubiginosus*  
Edibility: unknown



(21). *Agaricus* sp.

**Notes:** in order to identify *Agaricus* in to species, more details are needed. Scheffer/KOH chemical reactions, odor are very important. When the mushroom is bruised, if it goes yellow the mushroom belongs to the section *Xanthodermati*, and the section is poisonous.

