

Mushroom Regulations

- Harvesting small quantities of mushrooms at Fort Stevens is allowed for personal use only. Commercial picking is prohibited.
- Picking in the campground is prohibited. Limit your search to the day-use areas.
- Park only in designated parking areas. Do not park on the road shoulders.
- Picking of psilocybin (hallucinogenic) mushrooms is a felony and therefore prohibited.

Equipment and Tools

- A field guide to identify mushrooms.
- A knife or trowel to cut or dig up mushrooms.
- Bucket, basket or container to store mushrooms. Avoid using plastic bags. Mushrooms “sweat” in plastic bags.

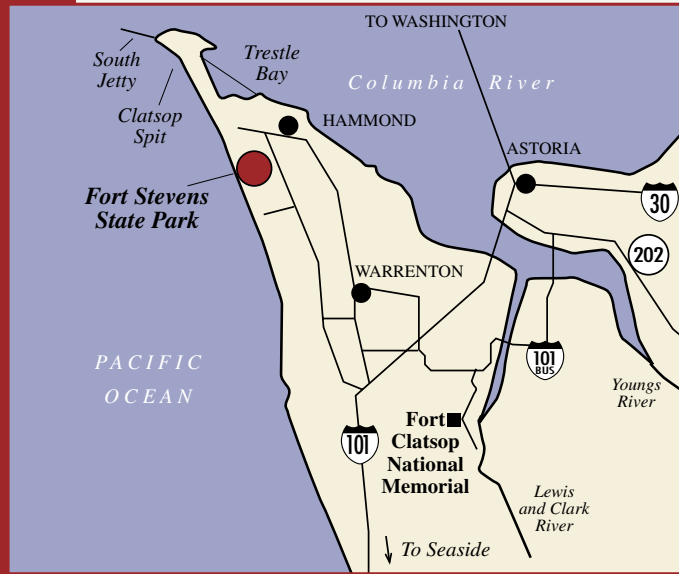
*And always remember-
When in doubt, throw it out!*



Fort Stevens State Park & Historical Site



Vicinity Maps



Nature
HISTORY
Discovery

Fort Stevens State Park



Copyright Joy Spurr

63-400-8153 (6/05) Printed on recycled paper.

More information?

Call the Oregon State Park Information Center:

1-800-551-6949

or visit the Oregon state parks website:

www.oregonstateparks.org

This publication is available in alternative formats. Call (503)986-0707
For hearing impaired, call: 1-800-735-2900





A number of mushroom species lives and grows in Fort Stevens State Park. This brochure is an introduction to some of the more common fungi found in the park. Please use a reliable field guide to identify mushrooms you intend to eat.

Remember: Don't eat it if you don't know what it is.

King Bolete (*Boletus edulis*)

The King Bolete is a very large mushroom that grows in the fall after the first heavy rains. A bulbous fungus with a sponge-like layer on the underside of the cap, the King Bolete is considered a choice edible. Sold in stores under its Italian name, Porcini.



Oyster Mushroom (*Pleurotus ostreatus*)

Oyster mushrooms grow on dead trees (typically alders) year-round. The mushrooms vary in color from white to brown and are the shape of an oyster shell. The oyster mushroom is delicious.



Russula Species

The varieties of Russula mushrooms number in the hundreds. They range in color from bright red to green to white. Some are edible and some are poisonous. The species is common and can be identified by their stems, which break in half like a piece of chalk.



Copyright Joy Spurr

Lobster Mushroom (*Hypomyces lactifluorum*)

The Lobster mushroom is a fascinating fungus that grows on other mushrooms. Lobsters usually attack the short-stemmed Russula. The Lobster mushroom is most abundant in late summer and early fall and is delicious when still crisp — a definite improvement over the Russula host.



Copyright Joy Spurr

Fly Amanita (*Amanita muscaria*)

Fly Amanita is beautiful but poisonous, and should never be eaten. The Fly Amanita is one of the most well-known species because of its bright red color and white spots.



Copyright Joy Spurr

White Matsutake (*Tricholoma magnivelare*)

The White Matsutake is found occasionally in late fall in the Fort Stevens forests. Also called the pine mushroom, it typically grows beneath shore pine trees. This mushroom is highly prized in Japan and Asia, where it garners high prices in markets and restaurants. The Matsutake smell is unforgettable; a spicy odor described as a cross between cinnamon candy and dirty socks!



Copyright Joy Spurr

Prince (*Agaricus augustus*)

The Prince is considered to be a delicious edible. Identified by its golden cap and almond-like smell, the Prince can be found from late summer through fall. They are rare, and if you are lucky enough to find a patch, you are in for a treat.



Copyright Joy Spurr

