

# WILD MUSHROOM

## Scavenger Hunt *pg.1*



*As spring emerges, so do many different types of mushrooms! They are fun to find, but never eat a wild mushroom unless you are 100% sure it is edible! And always wash your hands if you touch these fungi.*

**S**helf fungus always grows horizontally and parallel to the ground. If you find one on a downed log, you can determine whether it grew on the tree before or after it fell!



**O**range mycena mushrooms are quite small, but they're neon orange, which makes them easier to see! Look closely at a mossy log to find them.



**T**urkey tail mushrooms are vibrant and colorful when they're fresh. As they age, they will fade to mostly brown or gray. Look for these on a stump.



**E**yelash cup fungus is a tough one to spot. The cup is tiny—less than two centimeters. Look for black, fuzzy “eyelashes” on the rim.



**W**itches' butter is bright yellow and tends to grow all over a fallen limb. This fungus swells after a good rain.



**B**ird's nest fungus is easy to miss; try looking for it among woodchips. Inside the tiny cups are spore capsules that splash out as it rains, spreading its spores.



# Nature at Home

# WILD MUSHROOM

## Scavenger Hunt *pg.2*



*As spring emerges, so do many different types of mushrooms! They are fun to find, but never eat a wild mushroom unless you are 100% sure it is edible! And always wash your hands if you touch one.*

**L**ittle brown mushrooms belong to a group of mushrooms that are little and brown, without many other physical descriptors. This makes them difficult to identify in the field!



**C**oral fungi produce beautiful mushrooms that resemble coral in the oceans. These mushrooms pop out of soil instead of wood.



**S**lime molds actually aren't a type of fungus! These amoeba-like creatures can move as they collectively feed on decaying plant material.



**C**ucumber cap mushrooms smell like freshly cut cucumber, though some think it smells like fish instead! They can be found among leaf litter.

