

MAMI

Sample Test Wild Mushroom Foraging Certification Program

1. While *Ganoderma* mushrooms do not have any poisonous lookalikes, what should the fruit bodies be carefully inspected for?
 - a. Insects in the gills
 - b. Blue bruising reactions
 - c. Mold
 - d. Mildew
2. With which species of trees are *Grifola frondosa* mushrooms most commonly associated?
 - a. Maple trees
 - b. Oak trees
 - c. Pine trees
 - d. Aspens/poplars
3. What color are the pores of the *Grifola frondosa* mushrooms?
 - a. Yellow
 - b. White
 - c. Orange
4. Two of the below are common names for *Grifola frondosa* mushrooms. Which two?
 - a. Maitake
 - b. Shiitake
 - c. Chicken of the woods
 - d. Hen of the woods
 - e. Enoki
 - f. Pink bottoms/pinks
5. Do *Polyporus umbellatus* mushrooms grow with conifers or hardwoods?
 - a. Conifers
 - b. Hardwoods
6. Which two characteristics distinguish *Polyporus umbellatus* mushrooms from their look-alikes (*Grifola frondosa*, *Meripilus giganteus*, *Bondarzewia berkeleyi*)?
 - a. Centrally attached stalks
 - b. Growth in a roseate pattern
 - c. Round caps
 - d. Growth with conifers
 - e. Growing attached to a tree

7. When do *Hydnum repandum* mushrooms usually fruit in Michigan?
 - a. June to August
 - b. July to August
 - c. July to October
 - d. September to October
8. What are the differences between Chanterelles and Jack O' Lanterns (*Omphalotus illudens*)?
 - a. Chanterelles grow singly or in small clusters while Jack O' Lanterns grow in large clumps;
 - b. Chanterelles grow on the ground while Jack O' Lanterns usually grow on wood;
 - c. Chanterelles produce their spores on blunt edges while Jack O' Lanterns produce their spores on true gills;
 - d. Chanterelles are a choice edible and Jack O' Lanterns are poisonous;
 - e. All of the above
 - f. None of the above
9. Which of the following mushrooms can safely be eaten raw?
 - a. Morels;
 - b. Chanterelles;
 - c. Hen of the Woods (*Grifola Frondosa*)
 - d. All of the above;
 - e. None of the above
10. When storing or transporting wild mushrooms for sale to the public:
 - a. It is not necessary to hold them at a cool temperature.
 - b. They should be held at a cool temperature.
11. True or False: In selling wild mushrooms to the public consumers should be advised that in eating a species for the first time only a small amount should be consumed so as to test for allergic reactions.
 - a. True
 - b. False
12. The following species grow on or parasitize wood and are edible:
 - a. *Gymnopilis spectabilis*; Big laughing Jim
 - b. *Grifola frondosa*; Hen of the woods
 - c. *Ompholotus illudens*; Jack O' Lantern
 - d. *Galerina marginata*
 - e. All of the above;
 - f. None of the above
13. True or false. In addition to breaking down wood, oysters feed on microscopic worms and bacteria?
 - a. True
 - b. False

14. How many species make up the native Upper Midwest oyster mushroom complex?
- Two
 - Three
 - Four
 - Five
15. True or False. When harvesting mushrooms, freshly collected fruiting bodies should be placed in plastic bags or compressed tightly in air-tight containers.
- True
 - False
16. *Lentinus* and *Lentinellus* species are shaped like oysters. What distinguishes them from *Pleurotus* species?
- Jagged edged gills
 - Hairy caps
 - Distinct long stems
 - Different cap colors
17. True or False – Deadly toxic *Amanita* species are saprophytic and grow directly on wood chips and rotten wood.
- True
 - False
18. What distinguishes *Hydnum albomagnum* from *Hydnum repandum* and *Hydnum refescens*?
- Spine color
 - Cap size
 - Spore print
 - Growth on trees and dead wood
19. When picking wild mushrooms for sale to the public:
- Each species should be stored separately.
 - All species may be mixed together.
20. In advising the public about cooking wild mushrooms the following should be mentioned:
- Some species of wild mushrooms can kill you;
 - Some species of wild mushrooms can make you very sick;
 - No wild mushrooms should be consumed unless they have first been positively identified as wholesome by an expert;
 - When eating a species of wild mushroom for the first time only a small amount should be consumed so as to test for allergic reactions;
 - Wild mushrooms should be thoroughly cleaned before cooking;
 - All of the above
 - None of the above
 - A, B and C.

21. Which of the following are hypogeous?
- Grifola frondosa*
 - Calvatia gigantea*
 - Pleurotus ostreatus*
 - Tuber canaliculatum*
 - Hydnum repandum*
 - All of the above;
 - None of the above
 - A, B, C, and E
22. True or False. It is perfectly acceptable to pick and sell Amanitas at the egg stage, as they do not become poisonous until they emerge.
- True
 - False
23. Which of the following produce their spores in pores.
- Grifola frondosa*
 - Trametes versicolor*
 - Pleurotus ostreatus*
 - Laetiporus cincinnatus*
 - B and C
 - A, B, and D
24. Which of the following species of mushrooms grow on wood.
- Hydnum repandum*
 - Pleurotus ostreatus*
 - Stropharia rugoso-annulata*
 - Coprinus comatus*
 - All of the above;
 - A and C
 - B and C
25. Amatoxins are toxic peptide compounds that are produced naturally by some fungi. These compounds inhibit the synthesis of messenger RNA, and hence protein synthesis. Ingestion of amatoxins causes severe liver damage with vomiting, diarrhea, hypothermia, and eventual death (if not treated rapidly, but the onset can be quite delayed).
- Name two genera of mushrooms that produce amatoxins. Describe the habitat of amatoxin producing fungi for each of the two genera.
 - Name two species of mushrooms that produce amatoxins. What are the defining features of these mushrooms? Be as specific as you can be.

26. *Tuber canaliculatum*, commonly known as the Michigan truffle, is an edible ectomycorrhizal fungus that grows in association with *Pinus* (pine) and *Picea* (spruce forests in pure and mixed forests).
- What specific set of characters can be used to distinguish *Tuber canaliculatum* from other hypogeous truffle fungi?
 - What does 'ectomycorrhizal' mean?
 - What are best practices for harvesting truffles?
 - How should truffles be cleaned and stored?
 - What should you do with slimy or rotten truffles?
27. True or False - *Galerina marginata* is a deadly poisonous mushroom that grows on wood debris and is sometimes mistaken as *Psilocybe spp.*
- True
 - False
28. True or False – Soil compaction is beneficial to present day and future fungal fruiting?
- True
 - False
29. What do you do if you or someone in your company believes they have been poisoned by mushrooms?
30. *Chlorophyllum molybdites* is a widespread mushroom and the most commonly consumed poisonous mushroom in North America, causing severe gastrointestinal symptoms of vomiting and diarrhea.
- What morphological characteristics distinguish *Chlorophyllum molybdites* from other fungi?
 - Where does *Chlorophyllum molybdites* grow?
 - What fungal species is *Chlorophyllum* confused with?
31. What are best practices for harvesting and handling mushrooms?
32. What should you do if you find a mushroom or truffle that looks very similar to known edibles, but you are unsure if it really is what you think it may be?
33. What are the three common mistakes a mushroom hunter most likely to make?
34. In what way are Latin binomials more effective than common names when communicating about and selling mushrooms and truffles?
35. Describe below in a few sentences best practices and etiquette for harvesting a patch of mushrooms or truffles.
36. True or False – When harvesting mushrooms, freshly collected fruiting bodies should be placed in plastic bags or compressed tightly in air-tight containers.
- True
 - False

37. True or False – Deadly toxic *Amanita* species are saprophytic and grow directly on wood chips and rotten wood.
- True
 - False
38. *Gyromitra* species are common known as ‘false morels’, and is often confused for morels (*Morchella* spp.). Unfortunately, *Gyromitra* produce monomethylhydrazine, a volatile toxin that can cause renal failure when consumed raw or inhaled when cooking these *Gyromitra* mushrooms.
- What characters can be used to distinguish *Gyromitra* from *Morchella* species?
39. What characteristics can be used to distinguish *Amanita* from other genera of mushrooms?