AMAZING FUNGI: Friend and Foe

Bill McKnight (The Mad Botanist) themadbotanist.com

Fungi: mycology, 10,000+ species in Indiana, fungus v. fungi v. funguses, numerous and radically different groups incl lichens (1/2 fungus), hypha(e) & mycelium, cell walls of chitin, spores, nutrient & water uptake, habitat specific, heterotrophic—saprophytic (decay) & parasitic (disease),

protection/defense (toxins, antibiotics, antivirals) 2008 TED talk by Paul Staments

Optimum growing conditions: RH 60%+, warm (70°F), reduced air movement

achlorophyllose symptom v cause

Lichens - symbiotic relationship fungus (reprod) & alga (food); 500 spp in IND; <u>do not</u> harm trees Types: Crustose, Foliose (Shield), Fruticose, Squamulose

Slime "Molds" plasmodial & reproductive phases Dog Vomit, Chocolate Stem, Pretzel, Wolf's Milk

Birds Nest Fungi (Cyathus & Crucibulum)

Powdery Mildew (1,000+ spp. several genera)

Cedar Apple Rust (Gymnosporangium spp.)

Mayapple Rust (Puccinia [Allodus] podophylli)

Orange Shoe Rust (Puccinia graminis)

Ergot (Claviceps purpurea)

Early Blight (Alternaria solani)

Late Blight (Phytophthora infestans)

Devastating (acute) tree diseases - Chestnut Blight, Dutch Elm Disease

Chronic tree diseases - Phomopsis on Rocky Mtn Juniper, Smooth Patch (Aleurodiscus spp.)

Mushroom v Toadstool — It seemed like a good idea - Knowing a little, but thinking you know a lot All mushrooms are edible, but some only once

Amanita (hallucinogenic [muscimol] urine drinkers) A. muscaria & A. bisporigera (Destroying Angel)

Death Cap (A. phalloides) & Parasol Fungi (Green-spored Lepiota)

Field Mushrooms & Fairy Rings (Agaricus bisporus & A. campestris)

Puffballs (Calvatia & Lycoperdon)

Wood Ear (Auricularia auricula-judae) & other cup/jelly fungi O'Shiitake (Lentinula)

Yellow Morel (Morchella esculenta) Black & Half-free

Oyster (Pleurotus) Lion's Mane (Hericium)

Yellow Chanterelle v Jack O'Lantern

Honey Mushroom (*Armillaria mellea*) rhizomorph Chicken-of-the-Woods (*Laetiporus sulphureus*)

Habitat Preference & Seasonality (esp. late summer/early fall precipitation)

McFarland & Mueller book Edible fungi (never eat a fungus you do not know, and never uncooked)

Advantages of mycophagy—cuisine, stimulates immune system, antiviral & anticarcinogenic, reduces inflammatory response, mood & concentration booster, etc.

Bread, ALL Booze, Cheese (some), Medicines (antibiotics), Citrus Beverages, Soy Products (Clara Peeters, 1615)

mycorrhizae: 90%+ of plants have fungal beneficial associate(s), started as parasitism evolved to symbiotic relationship (mutualism), similar to cyanobacteria and Fabaceae, some are obligate, increases SA:vol, assists in the uptake of water & nutrients, protection (antibiotics), enhances seedling and transplant survival, produces more vigorous and healthier plant growth, enhances flowering & fruiting, improves plant tolerance to drought & salinity, optimizes fertilizer use (P), helps maintain soil quality (esp. structure), nutrient cycling & erosion control decrease dramatically in soil disturbed by human activity ("soil" becomes dry and alkaline) TYPES Ectomycorrhiza (10%) mainly forested) pines, spruce & some hardwoods (oak, beech, willow)

Endomycorrhiza (85%) 300,000 species both herbaceous & woody

Orchid & Ericad mycorrhizia mycoheterotrophic Monotropa uniflora & Russula

NOT MYCORRHIZAL ALL: Brassicaceae, Commelinaceae

SOME: Amaranthaceae, Chenopodiaceae, Caryophyllaceae, Polygonaceae, Fabaceae

MycoGrow combo of 30+ different soil inhabiting mycorrhizal fungi & bacteria; special mix for vegetables; preparation, sugar starter; root hair production; no harm in over-application, simply watering

Maybe we should rethink the synthetic fertilizer BS Fungi Perfecti (catalog) fungi.com