

Growers & Distributors of Specialty Mushrooms since 1985

Wild Mushrooms and Spring Greens Calendar

Common Name	Scientific Name	Harvest Season
Morel	Morchella spp.	March - July
Ramps (wild leeks)		April - May
Fiddlehead ferns		May - June
Gold chanterelle	Cantharellus cibarius	July - December
Lobster		August - December
Chicken of the woods	Laetiporus sulphureus	August - October
Puffball	Calvatia gigantea	August - September
Hen of the woods	Grifola frondosa	September - October
Porcini	Boletus edulis	Sept - Nov, April - May
Cauliflower	Sparassis radicata	October - November
Matsutake	Armillaria ponderosa	November - January
Truffles	Tuber spp.	November - February
Black trumpet	Craterellus cornocopioides	December - March
Hedgehog	Dentinum	December - March
Yellowfoot chanterelle	Cantharellus xanthopus	December - March

Wholesale customers: Pricing on all wild harvested mushrooms and spring greens varies according to availability. We send pricing updates to our wholesale customers as changes occur, generally each weekend for the following week. Please e-mail Forest Mushrooms at **mail@forestmushrooms.com** or call **320-363-7956** or **888-363-7957** for current pricing.

Certified mushroom expert: Forest Mushrooms is a Minnesota Department of Agriculture certified mushroom expert, licensed to sell wild fresh and dried mushrooms to customers in Minnesota. While this certification is required by law, it is not uncommon to find unlicensed dealers active in this market.

Poisonous mushrooms: Eating certain poisonous mushrooms can destroy the liver and lead to death. Others cause stomach flu, cramps, diarrhea, vomiting or nausea. An estimated 250 varieties of poisonous mushrooms grow in the wild. It is important that wild mushrooms be identified as safe to eat by a certified wild mushroom expert.