

European Non-Wood Forest Products (NWFPs) Network

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MUSHROOMS and TRUFFLES

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Cork oak plantations

Cork-oak (*Quercus suber* L.) stands are known as montados or dehesas. Montados ecosystems are currently maintained by thinning of Mediterranean woods, understorey agricultural practices and extensive grazing in original cork oak forests. Cork oaks crowns are pruned regularly in order to stimulate the production of cork bark. Shrubs are usually cleared out or artificially kept at low densities through soil tillage and clear-cuttings. These management practices promote spatial heterogeneity creating an abundance of ecological niches, which hosts a high mycological diversity.

In montado ecosystems several edible mushrooms are known to occur, namely: *Agaricus campestris* (Field mushroom), *Auricularia auricula-judae* (Jew's ear), *Amanita caesarea* (Caesar's mushroom), *Amanita ponderosa* (gurumelo, silarca), several species of Boletes (e.g., *Boletus aereus*, *B. aestivalis* and *B. edulis*), *Cantharellus cibarius* (chanterelle), *Craterellus cornucopoides* (black trumpet), *Coprinus commatus* (shaggy ink cap), *Ganoderma lucidum* (reishi), *Lepista nuda* (blewit), *Macrolepiota procera* (parasol mushroom), *Pleurotus ostreatus* (oyster mushroom), *Trametes versicolor* (turkey tail) and several species of desert truffles: *Terfezia arenaria*, *T. fanfani* and *T. leptoderma*.

Pine plantations

Portuguese stone pine (*Pinus pinea*) and maritime pine (*Pinus pinaster*) stands are frequent at the north of the Tagus. Stone pine is an economically important conifer distributed across the Mediterranean Basin. In Portugal it is cultivated mainly for the production of nut seeds for the food consumer market. Maritime pine is widely planted for timber and resin, being one of the most important trees in forestry in Portugal.

Pine stands mycological diversity varies greatly with climate, soil type and altitude. They host many edible species such as: *Boletus pinophilus* (pine bolete), some slippery caps (*Suillus bellinii*, *S. collinitus*), saffron milk cap group (*Lactarius deliciosus*, *L. sanguifluus*, *L. semisanguifluus*), *Macrolepiota procera* (parasol mushroom) and *Tricholoma equestre* (man on horseback). *T. equestre* was treasured as an edible mushroom in the past and is still one of the most consumed mushrooms in Portugal. Although it is regarded as quite tasty cases of poisoning from eating this mushroom have been reported.