

**POISONOUS PLANTS OF TURKEY**  
**WEEK 10**

**POISONOUS FUNGI**

**Fungi are very diverse in terms of shape, size and environment: Single-celled, filamentous or capped, they are fresh water, land and sea inhabitants...**

**This taxon covers up to 60,000 species, from mold fungi to poisonous or edible mushrooms grown in the countryside.**

**Fungi are divided into different groups, such as edible, poisonous, medicinal, antibiotic producers, alcohol producers (due to fermentation), as well as those causing diseases in humans, animals and plants.**

**About 2200 identified macroscopic fungi species are naturally grown in Turkey.**

**The number of edible mushrooms in Turkey is around 300. Among them, the most preferred mushrooms are morel mushroom (*A-Morchella* sp.), porcino/penny bun (*B-Boletus edulis*), truffles (*C-Tuber* sp.), saffron milk cap (*D-Lactarius deliciosus*), Chanterelle (*E-Cantharellus cibarius*), Caesar's mushroom (*F-Amanita caesarea*).**

**There are some big, glossy and easily visible fungi (which are usually in the group of macroscopic mushrooms) that grown in meadows and under forests may cause some health problems (=mushroom poisoning) or even death due to the toxic compounds they contain.**

**Macroscopic fungi including many poisonous mushrooms belong to «Eumycetes» class.**

**Classis : Eumycetes**

**Class : True Fungi**

Most mushrooms in this group live in soil. The hyphae of these fungi are branched and divisible.

They are more advanced and larger than the others.

## **Ordo : Agaricales**

**These mushrooms are found in forest and meadow areas.**

**They form a large number of spores.**

**It is the most recognized mushroom taxa.**

*Many poisonous mushrooms are included in this Ordo.*



**Fam: Agaricaceae**

**In Agaricaceae, fruiting body carries a  
«cap» and hymenium is as the form of  
«gills»**

**Especially in rural areas, habit of eating and picking up fungi which grown naturally is quite common.**

**When these people migrate to the cities, they keep their habits.**

**However, in the spring and autumn especially following the rains, in the suburban meadows poisonous mushrooms are grown side by side edible ones and this situation increases the risk of poisoning and sometimes causes tragic deaths.**

**If the mushroom  
consumption entirely  
depends on  
fungiculture the  
danger of poisoning  
may be completely  
eliminated.**

**In Turkey, around 100 cases of mushroom poisoning are recorded annually.**

**When the non-registered poisoning cases are also included then the actual number would be much higher.**

**SOME CASES OF FUNGAL POISONING HAVE NOTHING  
TO DO WITH THE FUNGAL TOXIN:**

**1. Poisoning may occur as a result of ingestion of edible mushrooms contaminated with pathogenic bacteria, heavy metals or toxic chemicals**

**2. Food poisoning**

**3. Allergy.**

**4. Psychological poisonings**

**5. Excessive ingestion of some edible fungi**

**6. Inhalation of spores**