

# WILD MUSHROOMS IN ETHIOPIA and OUR EATING HABIT

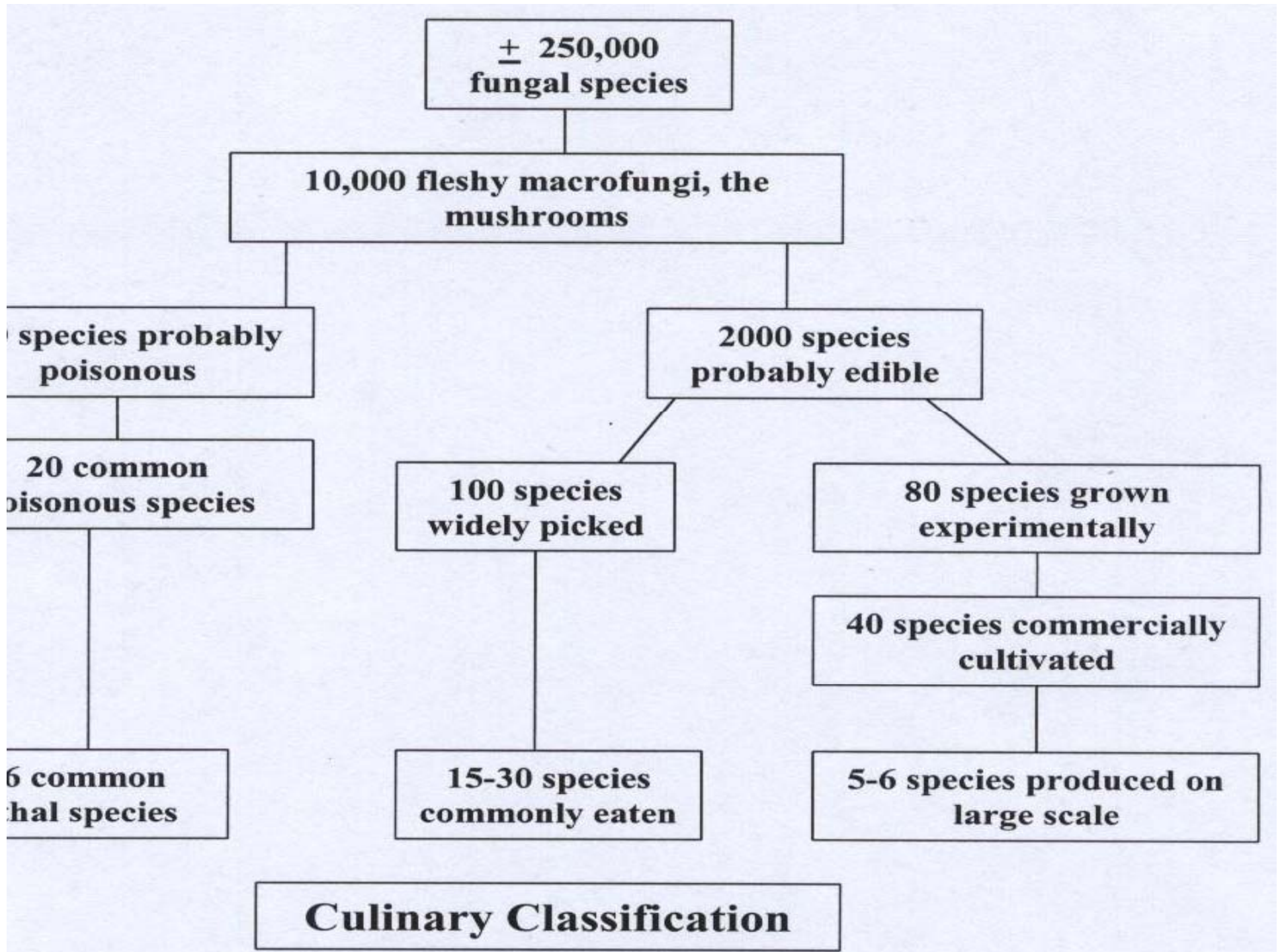


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# Background

- Mushrooms are fruit body of higher fungi
  - the gill fungi, the bracket (pore) fungi, puffballs, morels, truffles
- Diversity and distribution dependent on variety of substrates/hosts, rainfall, temperature
- Due to variation in vegetation, geography, etc Ethiopia's mushroom diversity is presumed to be high.



# METHODOLOGY

- Collection during the rainy season
- Identification using flora of the region
- Information on edibility from the community very limited
- Grazing fields (meadows), acacia woodland, dry montane forests, wet montane forests, pinus and cupressus plantations, Eucalyptus plantations



# With graduate students



# Grazing fields



# The Meadow mushroom (*Agaricus campestris*)





# Macrolepiota spp – Gazing fields



# Puballs (Vascellum sp)







# Termitomyces – Termite associated Mushrooms

- An important group of edible mushrooms in Africa
- Obligately associated with termites
- Easily distinguished by the pseudorhiza
- All small and big species are edible



# WOOD EAR (*Auricularia* sp)



# Other species of Auricularia









# COLLECTION TRIPS



# Mushrooms in the rift valley



# Armillaria sp



# *Agaricus campestris*



# *Agaricus campestris*



# *Laetiporus sulphureus*



# Armillaria sp





# Gymnopilus sp



# Auricularia sp



# Poisonous mushrooms (*Chlorophyllum molybdites*)



# Poisonous mushroom (*Omphalotus olearius*)



# Poisonous (*Hypholoma sp.*)



# Agaricus sp



# *Chlorophyllum molybdites*



# *Schizophyllum commune*





# *Chlorophyllum molybdites*









# Lentinus sp



# Suilus sp



# Agaricus sp



# Mushroom Utilization in the Central Highlands of Ethiopia

- Most communities are mycophobic – dislike mushrooms



# Mushroom Utilization by the Majangir

- The South western escarpment
- Utilize wild mushrooms effectively
- They even utilize such xerophytic species as *Lentinus* and *Schizophyllum* commune.
- They consider mushrooms as a kind of meat



# OUR WILD MUSHROOM RESOURCES

- Must gradually come to our kitchen based on local traditional knowledge and proper identification
- A systematic, Biodiversity and Ecological studies
- In situ and ex situ conservation for endangered and selected species
- A Field Pictorial Guide for the common edible and poisonous mushrooms be published.
- A mushroom club (of mushroom lovers) with the motto “let us know, conserve, and utilize Ethiopian mushrooms will be established.