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.
10,000 fleshy macrofungi, the mushrooms

+ 250,000 fungal species

2000 species probably edible

100 species widely picked

15-30 species commonly eaten

20 species probably poisonous

80 species grown experimentally

40 species commercially cultivated

5-6 species produced on large scale

6 common chal species

Culinary Classification
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)*
Poisnous mushroom *(Omphalotus olearius)*
Poisonous (*Hypholoma* sp.)
Agaricus sp
Chlorophyllum molybidites
Schizophyllum commune
Chlorophyllum molybidites
Suillus 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 exitu 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.