

Matchmaker: Mushrooms of the Pacific Northwest

Below are written descriptions and images of fruiting bodies, mushrooms, of the fungal species in this ectomycorrhizal association. The information is from the web version of the Matchmaker: Mushrooms of the Pacific Northwest (MMPNW) created by the Canadian Forest Service and based on the Windows MMPNW version 1.3 by Ian and Eli Gibson.

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LATIN NAME(S) *Russula xerampelina* (Secr.) Fries Epicr. Myc.: 356. 1838

ENGLISH NAME(S) shrimp *Russula*

NOTES recognized by viscid cap, stem usually tinted pinkish and always staining yellowish and then brown when handled or bruised, fishy odor at maturity, mild taste, yellow spore deposit, and olive green reaction of flesh and stem surface to FeSO₄; vari

CAP 5-12(18)cm, margin inrolled for a long time; bright red, brownish red, maroon, deep purple, also in forms with brown caps and black centers, greenish yellow or completely honey tan; viscid when wet, drying velvety matte, cap skin peeling to 1/2, margin even, (PNW keys), 5-30cm, convex becoming flat or centrally depressed; typically red to dark red, purple or brownish-olive, but often laced with (or sometimes entirely) green, brown, yellow-brown, purple-brown, etc.; smooth, viscid when moist, margin usually striate when old (at least obscurely), (Arora), peeling only at margin, (Phillips)

FLESH pale buff turning rusty brown on bruising or exposure to air, (PNW keys), thick, brittle; creamy white, bruising yellowish and then brown or discolored brownish when old, (Arora)

GILLS crowded, broad, very brittle; creamy yellow, bruising brown, (PNW keys), adnate to adnexed, close; creamy-white becoming dull yellowish, staining brownish like the flesh, drying brownish or grayish, (Arora), quite distant, broad, (Phillips)

STEM white or pale buff, often pink tinged, becoming brown where handled, (PNW keys), 3-12cm x 1-4cm, equal or with slightly enlarged base, spongy; sometimes entirely rose-pink, but more often white with just a tinge of pink, or occasionally pure white, staining yellowish where scratched, then slowly brown; dry, often longitudinally lined, (Arora)

VEIL none



Hannah Nadel



Christine Roberts



Ben Woo

ODOR none when young and fresh, becoming distinctly fishy or like crabshells in older specimens or after mushrooms have been collected and stored for a short time, (PNW keys), mild becoming shrimpy or crablike in old age, (Arora)

TASTE mild (PNW keys, Arora)

EDIBILITY edible and good, smells fishy while cooking but doesn't taste fishy

HABITAT coniferous or mixed woods, (PNW keys), solitary to gregarious under conifers, (Arora)

SPORE DEPOSIT pale yellow, Crawshay D-F, (PNW keys), yellowish (Arora), deep yellow, Crawshay E-F, (Phillips)

MICROSCOPIC spores 8.2-11 x 7-9 microns, ornamentation Patterson type B2, B-3, (PNW keys), spores 8-11 x 6-8.5 microns, elliptic to nearly round, amyloid warts, (Arora), spores 8-10 x 7-8.5 microns, warts up to 1 micron high, few connectives, (Phillips); spores (7.7)8.2-9.75(11.5) x 7-8.5 microns, oboval; basidia 42-58 x 10.5-13(15) microns; cystidia rare, 57-100 x 8-11 microns, fusiform, (Romagnesi)

NAME ORIGIN xerampelina means "color of dried vine leaves"

SIMILAR elaeodes which is treated either as a variety of xerampelina or a separate species, is distinguished by its cap color which varies from green to dark brown to olive-green or a mixture of these colors (blotches or tints of other colors may also be present), (Thiers)

SOURCES Arora*, Phillips*, Lincoff(2)*, Ammirati*, Schalkwijk-Barendsen*, Courtecuisse*, Barron*, PNW keys, Thiers(3), Smith(15), Cripps(2)

FAMILY Russulaceae of Order Russulales



Cy and Mary Hampson



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