PLANT FACT SHEET

Lactifluus volemus (Fr.) Kuntze

GENUS *Lactifluus* **FAMILY** Russulaceae

COMMON NAMES Orange-brown lactarius, Weeping milky cap

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus

It is edible with caution. It should be parboiled. It should then be cooked at high flame on a grill and not stewed. It can still cause stomach upsets in some people.

DESCRIPTION

A mushroom.

HABITAT

It grows in tropical and temperate places. It grows in conifer forest. In Yunnan.

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