PLANT FACT SHEET

Laccaria laccata (Scop. ex Fr.) Cooke

GENUS *Laccaria* **FAMILY** Tricholomataceae

COMMON NAMES Deceiver, Waxy Laccaria

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus

Only the cap is eaten and the stalk is discarded. It is stewed or fried.

DESCRIPTION

A mushroom. It grows in large groups. The cap curves but can be flattened. It is pale red. The stem is 5-10 cm long. The stem is often twisted. The gills are spread wide. The spore print is white.

HABITAT

It is a temperate plant. It grows in conifer and deciduous forests. In Yunnan.

PRODUCTION

Harvesting and Seed Production

It can be stored by drying.

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