PLANT FACT SHEET

Hypsizygus ulmarius (Bull.) Redhead

GENUS *Hypsizygus* **FAMILY** Tricholomataceae

COMMON NAMES Elm mushroom, Elm Oyster mushroom

EDIBLE PARTS AND USES

Edible parts: Fungus, Mushroom

The young fruiting bodies are used. It can be eaten providing it is completely unripe.

DESCRIPTION

A large white mushroom. It grows on the trunk and branches of the Elm tree, It has a thick, almost central stalk.

HABITAT

It is a temperate plant. It grows on elm trees and elm logs.

PRODUCTION

Cultivation

It is cultivated by sawdust bottle culture.

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