

Armillaria mellea (Vahl. :Fr.) Kummer

Identifiants : 3166/armimell

Association du Potager de mes/nos Rêves (<https://lepotager-demesreves.fr>)

Fiche réalisée par Patrick Le Ménahèze

Dernière modification le 18/07/2024

- **Classification/taxinomie traditionnelle :**

- Règne : Fungi ;
- Division : Basidiomycota ;
- Classe : Agaricomycetes ;
- Ordre : Agaricales ;
- Famille : Tricholomataceae ;
- Genre : Armillaria ;

- **Synonymes :** Armillariella mellea (Wahl. ex fries) Karsten, Clitocybe mellea (Wahl.: Fries) Ricken ;

- **Nom(s) anglais, local(aux) et/ou international(aux) :** Boot-lace fungus, Honey mushroom, , Chiodini, Cottonwood mushroom, Honey fungus, Mantchkvala, Nara-take, Rangagno, Xopitza, Yema, Yemita, Zhenmo ;

- **Rapport de consommation et comestibilité/consommabilité inférée (partie(s) utilisable(s) et usage(s) alimentaire(s) correspondant(s)) :**

Parties comestibles : champignon^{{{(0+X)}} (traduction automatique) | **Original :** Mushroom, Fungus^{{{(0+X)}}} Les jeunes coiffes ou organes de fructification sont consommés cuits. Ils sont également marinés, salés, séchés, marinés ou ajoutés aux soupes. Il doit être bien cuit et le liquide sécrété pendant la cuisson est jeté, car il est toxique. Certaines personnes peuvent être intolérantes à ce champignon}



cf. consommation

- **Illustration(s) (photographie(s) et/ou dessin(s)):**

- **Liens, sources et/ou références :**

dont classification :

dont livres et bases de données : ⁰"Food Plants International" (en anglais) ;

dont biographie/références de ⁰"FOOD PLANTS INTERNATIONAL" :

Akata, I., et al, 2012, Chemical Composition and Antioxidant Activities of 16 Wild Edible Mushroom Species Grown in Anatolia. International Journal of Pharmacology 8(2): 134-138 ; Alexopoulos, C.J., 1962, Introductory Mycology. Wiley Toppan. p 516 (As Armillaria mellea) ; Ambasta S.P. (Ed.), 2000, The Useful Plants of India. CSIR India. p 53 ; Boa, E. R., Wild edible fungi and their importance to people. FAO Non Wood Forest Products Booklet 17 ; Bussman, R. W. et al, 2017, Ethnobotany of Samtskhe-Javakheti, Sakartvelo (Republic of Georgia), Caucasus. Indian Journal of Traditional Knowledge Vol. 16(1) pp 7-24 ; Chestnut, 1902, ; Ciesla, W.M., 1998, Non-wood forest products from conifers. Non-wood forest products 12, FAO, Rome, p 91 ; Christensen, M., et al, 2008, Collection

and Use of Wild Edible Fungi in Nepal. *Economic Botany*, 62(1), 2008, pp. 12-23 ; Cocchi, L. et al, 2006, Heavy metals in edible mushrooms in Italy. *Food Chemistry* 98: 277-284 ; Cortes, L.E.U., et al, 2018, Ethnomycology and mushroom selling in a market from Northwest Puebla, MÃ©xico. *Scientia Fungorum* vol. 47: 47-55 ; Denchev, C. M., et al, The wild edible mushrooms in Bulgaria. *Bulgarian Academy of Science.* ; Devkota, S., 2008, Distribution and Status of Highland mushrooms: A study from Dolpa, Nepal. *J.Nat.Hist.Mus.*Vol.23,2008, 51-59 ; Dongol, et al, 1995, *Edible Mushrooms in Nepal* ; Estrada-Martinez, E., et al, 2009, Contribucion al conocimiento etnomicologico de los Hongos Comestibles Silvestres de Mercados Regionales y Comunidades de la Sierra Nevada (Mexico). *Interciencia* Jan 2009 Vol. 34 No. 1 ; Facciola, S., 1998, *Cornucopia 2: a Source Book of Edible Plants*. Kampong Publications, p 25 ; Fan, L., et al, The Use of Edible Wild Plants and Fungi in Korean-Chinese Villages. *Journal of Environmental Information Science* 44-5 p 71-79 ; Gryzenhout, M., 2010, *Mushrooms of South Africa. Pocket Guide*. Struik. p 30 ; Guild, B., 1979, *The Alaskan Mushroom Hunter's Guide*. Alaska Northwest Publishing Company. p 40 ; Hall, I. R., et al, 2003, *Edible and Poisonous Mushrooms of the World*. Timber Press. p 137, 317 ; <http://www.mykoweb.com/CAF/edible.html> ; Imai, 1938, ; Jordan, P., 2000, *The Mushroom Guide and Identifier*, Hermes House, p 36 ; Kalac, P. and Svoboda, L., 1999, A review of trace element concentrations in edible mushrooms. *Food Chemistry* 69: 273-281 ; Kaufmann, B. et al, 1999, *The Great Encyclopedia of Mushrooms*. Konemann. p 76 ; Kiple, K.F. & Ornelas, K.C., (eds), 2000, *The Cambridge World History of Food*. CUP p 318, 1819 ; Lentini, F. and Venza, F., 2007, Wild food plants of popular use in Sicily. *J Ethnobiol Ethnomedicine*. 3: 15 (As *Armillaria mellea*) ; Montoya, A., et al, 2003, Traditional Knowledge about Mushrooms in a Nahua Community in the State of Tlaxcala, Mexico. *Mycologia* 95(5) pp. 793-806 ; Ouzouni, P. K., et al, 2009, Nutritional value and metal content of wild edible mushrooms collected from West Macedonia and Epirus, Greece. *Food Chemistry* 115: 1575-1580 (As *Armillaria*) ; Pace, G., 1998, *Mushrooms of the world*. Firefly books. p 110 ; Perez-Moreno, J. et al, 2008, Wild Mushroom Markets in Central Mexico and a Case Study at Ozumba. *Economic Botany*, 62(3), 2008, pp. 425-436 ; Pieroni, A., 1999, Gathered wild food plants in the Upper Valley of the Serchio River (Garfagnana), Central Italy. *Economic Botany* 53(3) pp 327-341 ; Rila Monastery Nature Park Management Plan 2004 - 2013 (Bulgaria) p 380 ; Schneider, E., 2001, *Vegetables from Amaranth to Zucchini: The essential reference*. HarperCollins. p 314 ; Stryamets, N., et al, 2015, From economic survival to recreation: contemporary uses of wild food and medicine in rural Sweden, Ukraine and NW Russia. *Journal of Ethnobiology and Ethnomedicine* 11:53 ; Stubbs, R. D., 1966, *An investigation of the Edible and Medicinal Plants used by the Flathead Indians*. MA thesis University of Montana. p 41 ; Tibuhwa, 2013, Wild Mushroom - an underutilized healthy food resource and income generator: experience from Tanzania rural areas. *Journal of Ethnobiology and Ethnomedicine* 9:49 ; Vetner, J., 2004, Arsenic content of some edible mushroom species. *Eur. Food Res. Technol.* 219: 71-74 ; www.plantnames.unimelb.edu.au