

Lactarius Taxa of Turkey

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Summary

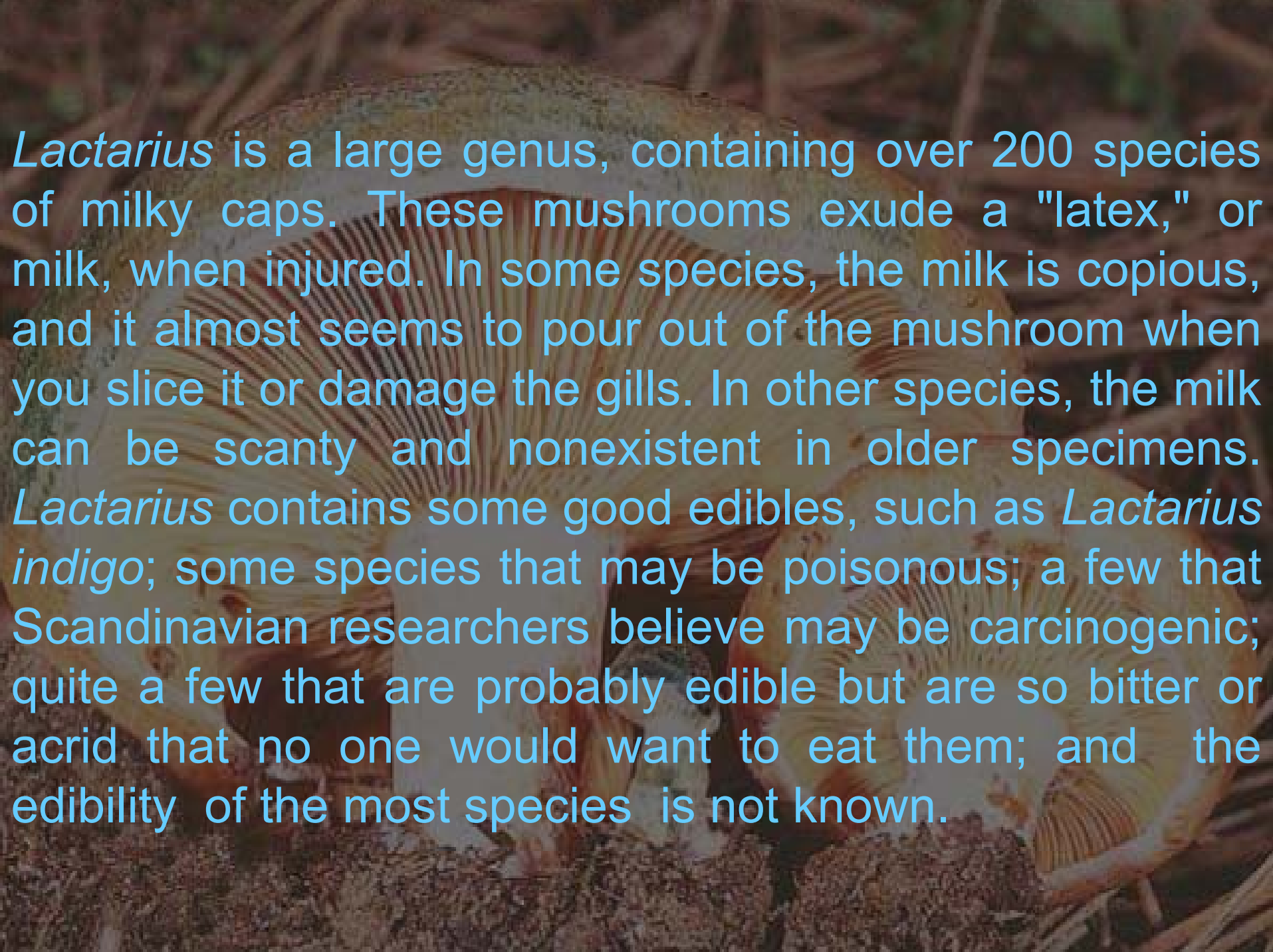
Many *Lactarius* species grows in different parts of Turkey. Some of these are sold in the open markets and collected for culinary use by local people.

In this study, the situation of these taxa is discussed.

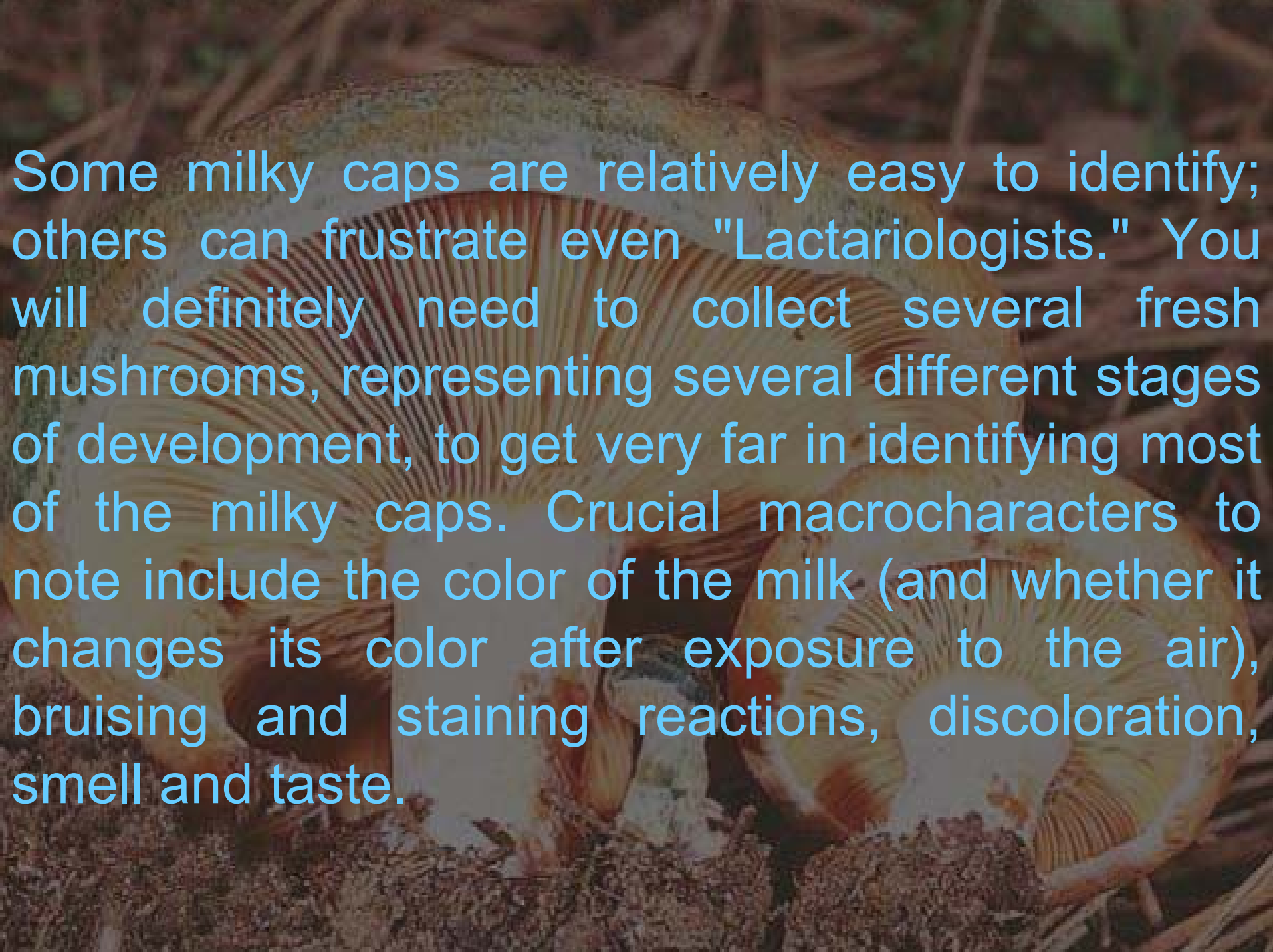
Keywords : Turkish Macromycota, *Lactarius*.

Introduction

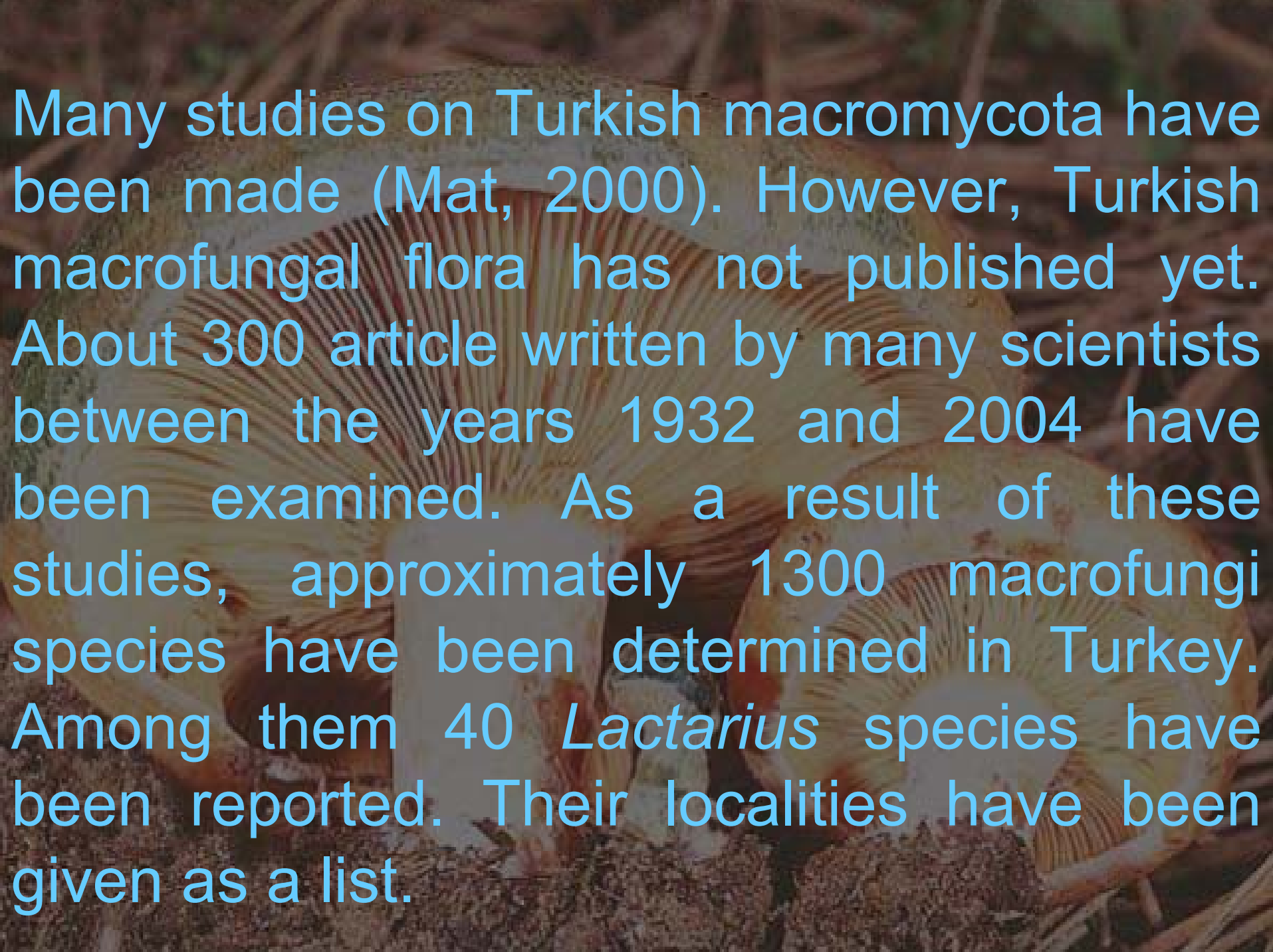
The mushrooms belonging *Lactarius* can be distinguished by their milk. These species have different colours of milk, such as white, yellow, orange or violet. Their habitat is in pine and oak forest. Local people in Turkey collect and sell the mushrooms in open market, those mushrooms have also been exported to European countries. Climate and vegetation especially in the northern and southern regions in Turkey are suitable for wild mushroom growing. The vegetation of the regions shows a great variety and complexity. It ranges from coniferous forest to broad leaves. The Black Sea is rainy through the year. Aegean and mediterranean regions show mild and rainy climate on the coast, and cooler in the inner parts of the regions.



Lactarius is a large genus, containing over 200 species of milky caps. These mushrooms exude a "latex," or milk, when injured. In some species, the milk is copious, and it almost seems to pour out of the mushroom when you slice it or damage the gills. In other species, the milk can be scanty and nonexistent in older specimens. *Lactarius* contains some good edibles, such as *Lactarius indigo*; some species that may be poisonous; a few that Scandinavian researchers believe may be carcinogenic; quite a few that are probably edible but are so bitter or acrid that no one would want to eat them; and the edibility of the most species is not known.



Some milky caps are relatively easy to identify; others can frustrate even "Lactariologists." You will definitely need to collect several fresh mushrooms, representing several different stages of development, to get very far in identifying most of the milky caps. Crucial macrocharacters to note include the color of the milk (and whether it changes its color after exposure to the air), bruising and staining reactions, discoloration, smell and taste.



Many studies on Turkish macromycota have been made (Mat, 2000). However, Turkish macrofungal flora has not published yet. About 300 article written by many scientists between the years 1932 and 2004 have been examined. As a result of these studies, approximately 1300 macrofungi species have been determined in Turkey. Among them 40 *Lactarius* species have been reported. Their localities have been given as a list.



Lactarius deliciosus



Lactarius semisanguifluus



Lactarius sanguifluus

Results

Lactarius species recorded in Turkey, their outhors, localities have been given Table1.

Table. 1. Localities to species

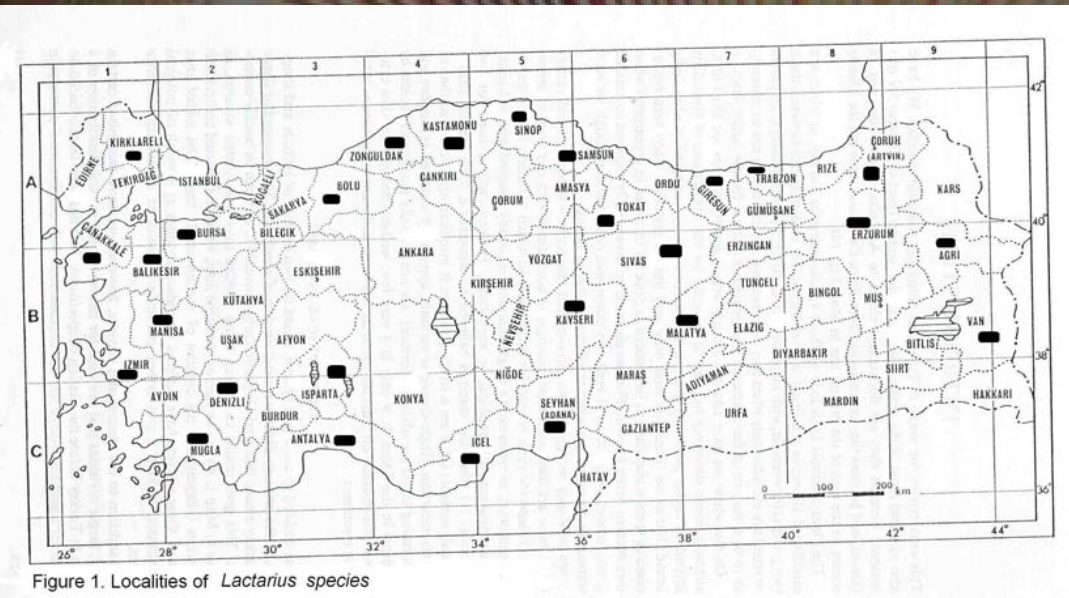


Figure 1. Localities of *Lactarius* species

Lactarius species	Localities
1. <i>Lactarius accerrimus</i> Britzelm.	Malatya
	Tokat
2. <i>L. azonites</i> (Bull.) Fr.	Samsun
3. <i>L. affinis</i> Peck	Trabzon
4. <i>L. blennius</i> Fr.	Bursa
5. <i>L. chrysorrheus</i> Fr.	Antalya
	Çanakkale
6. <i>L. cilicioides</i> Fr.	İzmir
7. <i>L. circellatus</i> Fr.	Samsun
8. <i>L. camphoratus</i> (Bull. : Fr.) Fr.	Trabzon
9. <i>L. controversus</i> (Pers. : Fr.) Pers.	Bolu
	Samsun
10. <i>L. decipiens</i> Quéł.	Sinop

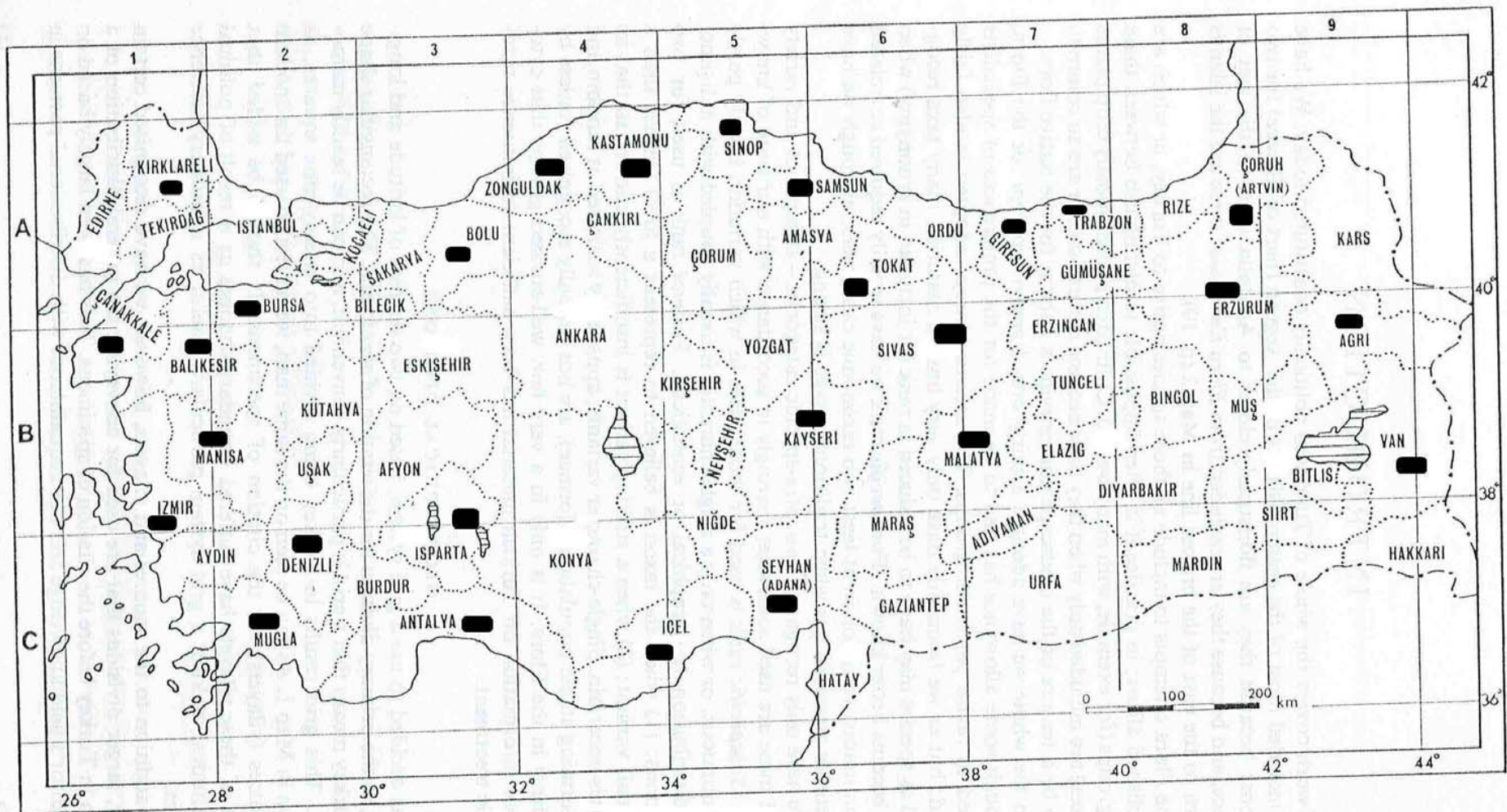


Figure 1. Localities of *Lactarius* species

11. *L. deliciosus* (L. : Fr.)
Gray.

Adana, Antalya, Artvin, Balıkesir, Bursa, Çanakkale, Denizli, Erzurum, Giresun, İzmir, Kastamonu, Kayseri, Kırklareli, Mersin, Muğla, Samsun, Sivas, Tokat, Zonguldak.

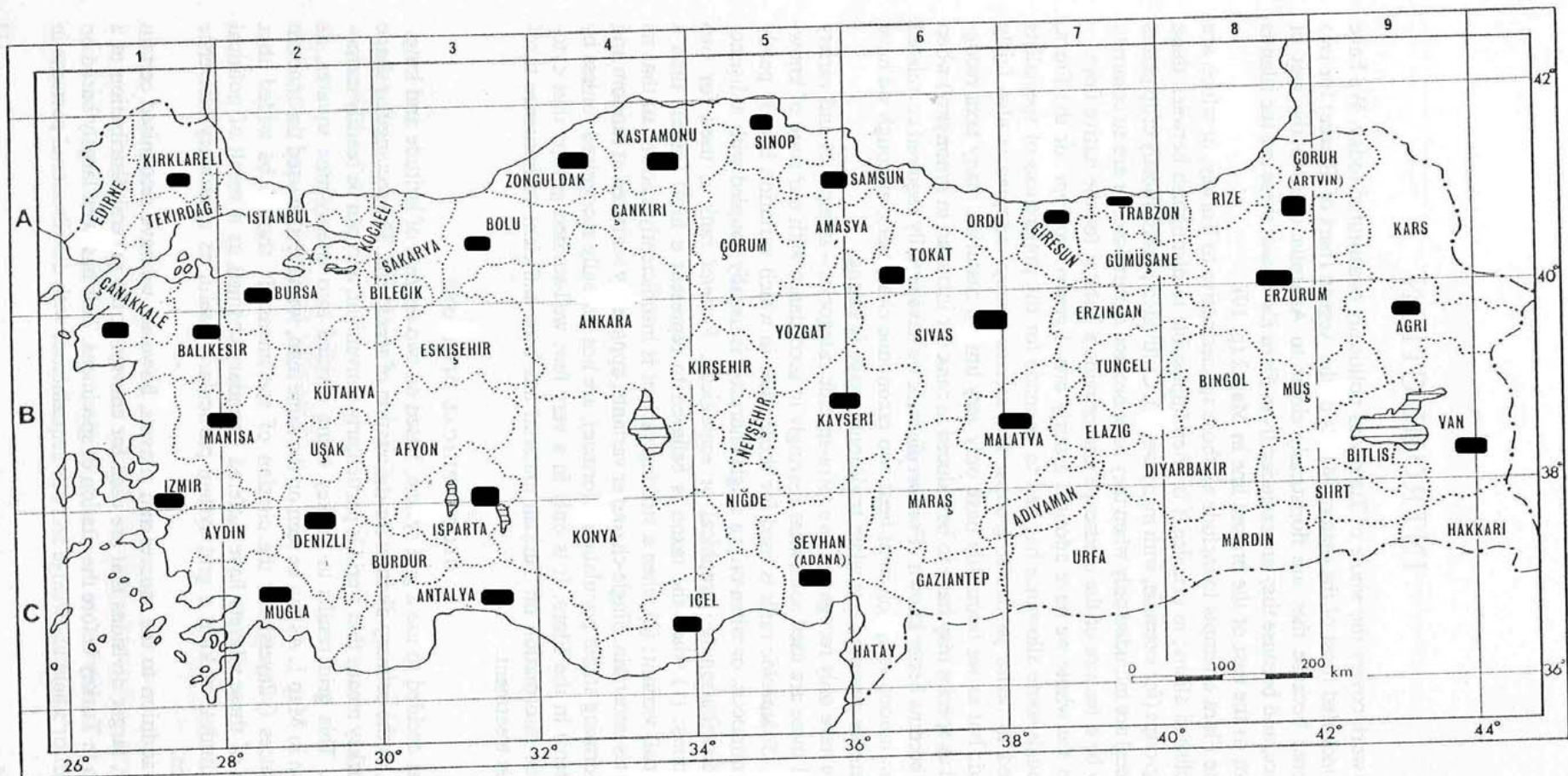


Figure 1. Localities of *Lactarius* species

12. <i>L. deterrimus</i> Groger.	Alanya, Antalya, Artvin, Balıkesir, Bursa, Çanakkale, Denizli, Erzurum, İzmir, Manisa, Muğla.
13. <i>L. flavidus</i> Boudier.	Trabzon
14. <i>L. fluens</i> Boud.	Samsun
15. <i>L. fuliginosus</i> Fr.	Samsun

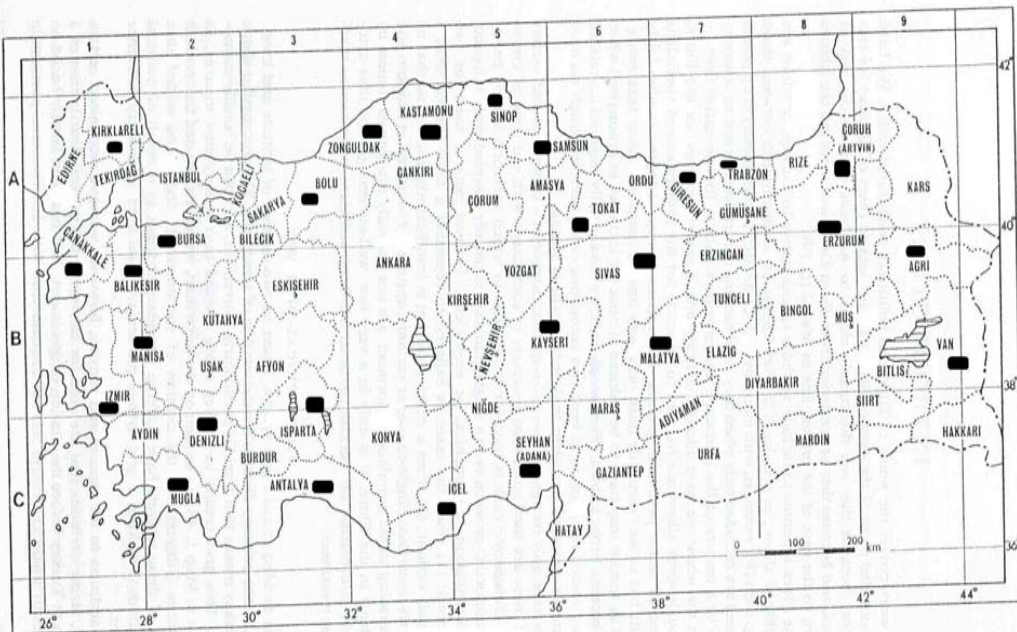


Figure 1. Localities of *Lactarius* species

16. <i>L. glyciosmus</i> Fr.	Zonguldak
17. <i>L. helvus</i> Fr.	Bolu
18. <i>L. intermedius</i> Krombh.	Bursa
19. <i>L. luteolus</i> Peck.	Trabzon
20. <i>L. mairei</i> Malençon	Antalya
21. <i>L. mitissimus</i> Fr.	Bursa
22. <i>L. pallidus</i> Pers.: Fr.	Samsun
23. <i>L. piperatus</i> (Scop.) Fr.	Artvin
	Balıkesir
	Bursa
	Erzurum
	Kırklareli
	Sinop
24. <i>L. porninsis</i> Rolland	Balıkesir
25. <i>L. pyrogalus</i> (Bull.) Fr.	Samsun

26. *L. quieticolor*
Romagn.

Muğla

27. *L. quietus* Fr.

Sivas

28. *L. resimus* Fr.

Sinop

29. *L. rufus* (Scop.: Fr.)
Fr.

Trabzon

30. *L. salmonicolor*
Heim. et Lecl.

Antalya

Artvin

Balıkesir

Bursa

İzmir

Kastamonu

Manisa

31. *L. sanguifluus*
(Paulet: Fr.) Fr.

Balıkesir

Manisa

32. *L. semisanguifluus*
(Paulet) Fr.

Balıkesir

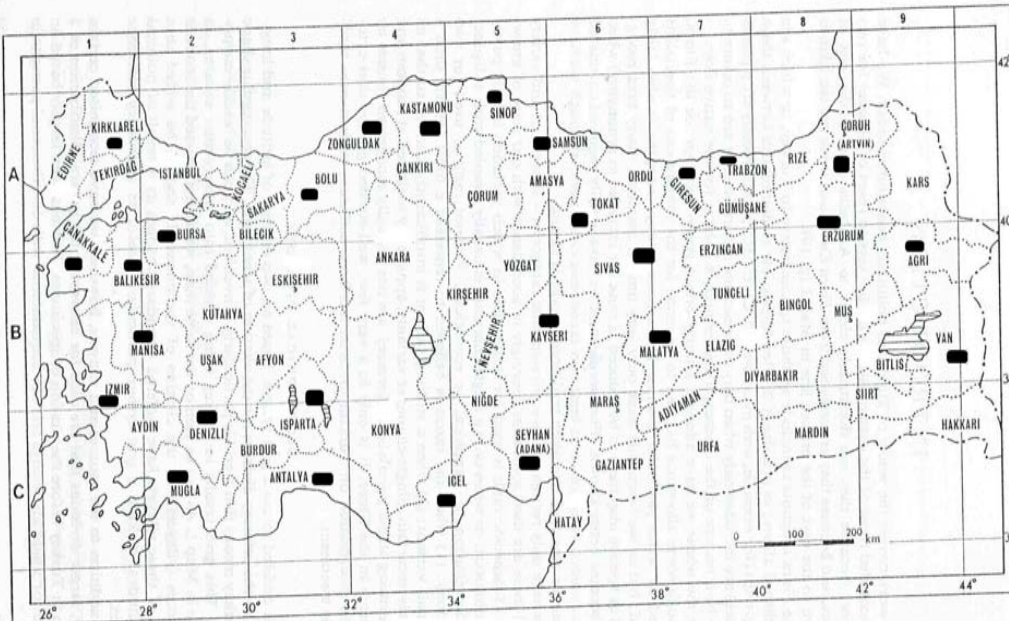


Figure 1. Localities of *Lactarius* species

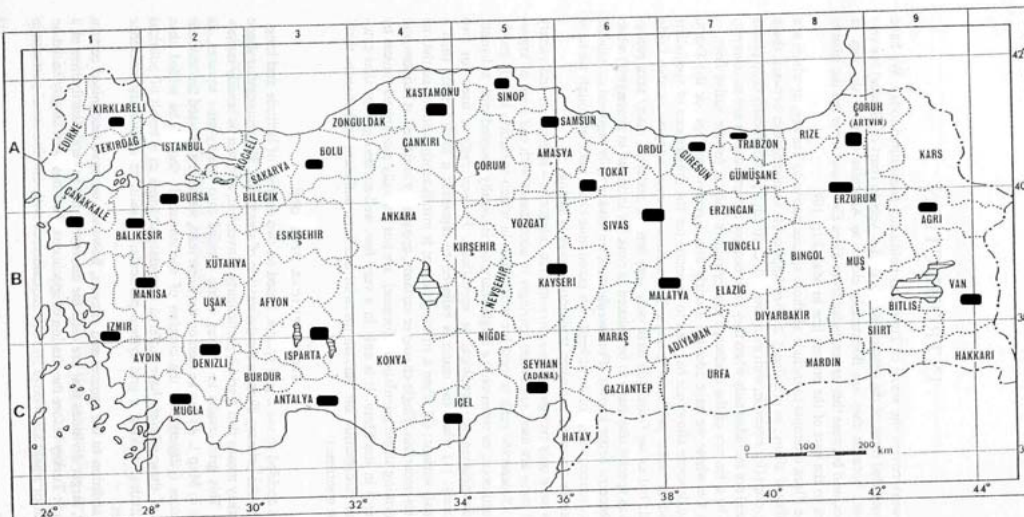


Figure 1. Localities of *Lactarius* species

33. <i>L. uvidus</i> Fr.	Isparta
	Trabzon
34. <i>L. volemus</i> Fr.	Antalya
	Muğla
	Sinop
	Sivas
35. <i>L. scrobiculatus</i> (Scop. ex Fr.) Maire.	Erzurum
36. <i>L. vellereus</i> (Fr.) Fr.	Erzurum
	Samsun
37. <i>L. subsericatus</i> (Kühner & Romagn.) ex Bon.	Samsun
38. <i>L. vinosus</i> Barla ex Bataille.	Samsun

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