



Mycena carmeliana

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The genus *Mycena* contains many species of fungi. They are all decomposers, colonising and rotting dead organic material ranging from litter and small twigs to large logs. Most species of *Mycena*, including *Mycena carmeliana* fruit in the autumn. In Western Australia, *Mycena carmeliana* prefers to grow on dead jarrah logs and large fallen branches that are in the very early stages of decay—generally before the bark has fallen off. In other parts of southern and eastern Australia it can also be found fruiting on litter in young radiata pine plantations as well as eucalypt wood and logs.

Caps are generally 1-2cm diameter with a brown centre and radial grooves around the margin. The flesh of the cap is very thin. Gills are white, generally with two lengths. Stems are up to 3cm tall, slender, white, almost translucent, and have a distinctive ginger or chestnut coloured base which resembles a short fluffy sock. The whole fruit body has a weak to strong bleach- or ammonia-like odour.

Like many *Mycenas*, *Mycena carmeliana* grows in large colonies, protruding from behind the bark through cracks or along the edge of the bark where a portion of the wood is bare.

The scientific name refers to the ancient Greek/Latin term for mushroom and the describing scientist (Dr Cheryl Grgurinovic) honouring her mother. *Mycena*: the ancient term for mushroom, *carmel*:- named in honour of Carmel Grgurinovic, *-iana*: pertaining to.