

Wine Cap

Stropharia rugosoannulata

Traits: up to 20 cm cap, yellow-redish; white stem turning brown, with enlarged base and thick ring; gills white to purple-grey with time; dark purple-brown spores; easy to cultivate and productive

Where: in rich soil, hard-wood mulch and chips, pastures

When: common, May → Oct.

Risk of confusion:

other non-edible
Stropharias; pinkish to
dark brown gilled
Agaricus, of which
many good edibles

