A close-up photograph of a forest floor. The ground is covered in a dense layer of bright green moss. Scattered across the moss are numerous dry, brown sticks and twigs of various sizes. Some small, dried leaves are also visible. The lighting is natural, creating soft shadows and highlighting the textures of the moss and wood.

Paradise for
a mushroom pickers,
so species of mushrooms
in Tarnawka's forest

The background of the slide is a close-up photograph of a forest floor. It is covered in a thick layer of green moss, with numerous dry, brown twigs and fallen leaves scattered across the surface. The lighting is natural, highlighting the textures of the moss and the dry vegetation.

Richness of Tarnawka's forest

We are taking you on a trip around Tarnawka's forests to show you the most interesting specimen and familiarise you with the richness of the woods.

Undoubtedly it will be a real feast for mushroom pickers.

Tarnawka is a village situated in Łańcut district, which is 16,5km away from town Łańcut. This village characterizes enormous biodiversity.

Location of Tarnawka in Podkarpackie voivodeship and Łańcut district



We would like to invite you to watch our selection of mushrooms specimen, which can be found in „*A Red Book of Plants and Mushrooms*“, and which can be found in the Tarnawka's forest. To begin with, we would like to present well-known and eatable mushrooms. Among the most renown we can mention: *Boletus edulis*, *Suillus luteus* or *Xerocomus badius*.



Boletus edulis





Suillus luteus



Xerocomus badius





Armillaria mellea

Mushrooms which have the scent of Camembert cheese are subtle in taste, a bit sour.



Morchella esculenta

Morels are eatable mushrooms, which have very pleasant smell. In the woods we can find them from April until June.

Continuing our journey through Taranwka's forest we can come across species which are partially protected by law in Poland.



Morchella elata

Now let's go deeper into this issue to take a closer look at unusual and incredible species of mushrooms. The observant ones will notice less popular but also interesting pericarps of cauliflower fungus (*Sparassis crispa*) or Have's ear (*Otidea onotica*).



Sparassis crispa
protected specie listed
in „A Red Book of Plants
and Mushrooms” as a rare one.
It can be found from July
to November in coniferous
and mixed woods, usually
accompanied by pines.



Otidea onotica

It brings forth its pericarp from July until October.
Of hardly any interest among mushroom pickers
because of its lack of taste values.

Among less known there are also *Polyporus umbellatus* and *Strobilomyces strobilaceus*.

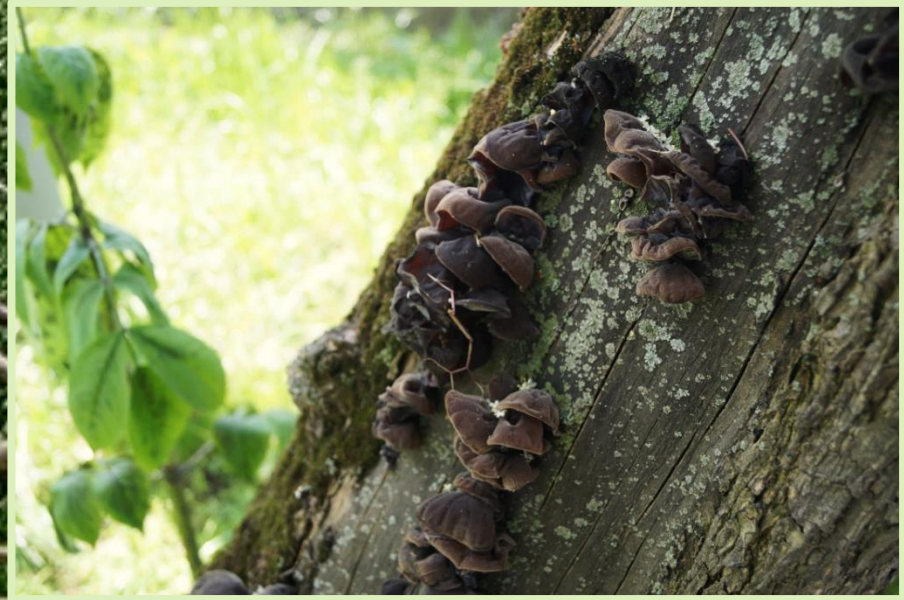


Polyporus umbellatus



Strobilomyces strobilaceus

An interesting specie is *Auricularia*. It is believed that this mushroom has healing properties. In this mushroom there is a really big amount of special ingredients, which can effectively inhibit excessive blood clotting and have anti-inflammatory properties.



Auricularia

In the Tarnawka's forest we not only find eatable mushrooms, but also the ones, which every mushroom picker should beware during his harvest. These are poisonous mushrooms for human.

Mushroom collector! You should avoid them!



Russula emetica



Amanita phalloides



Boletus satanas

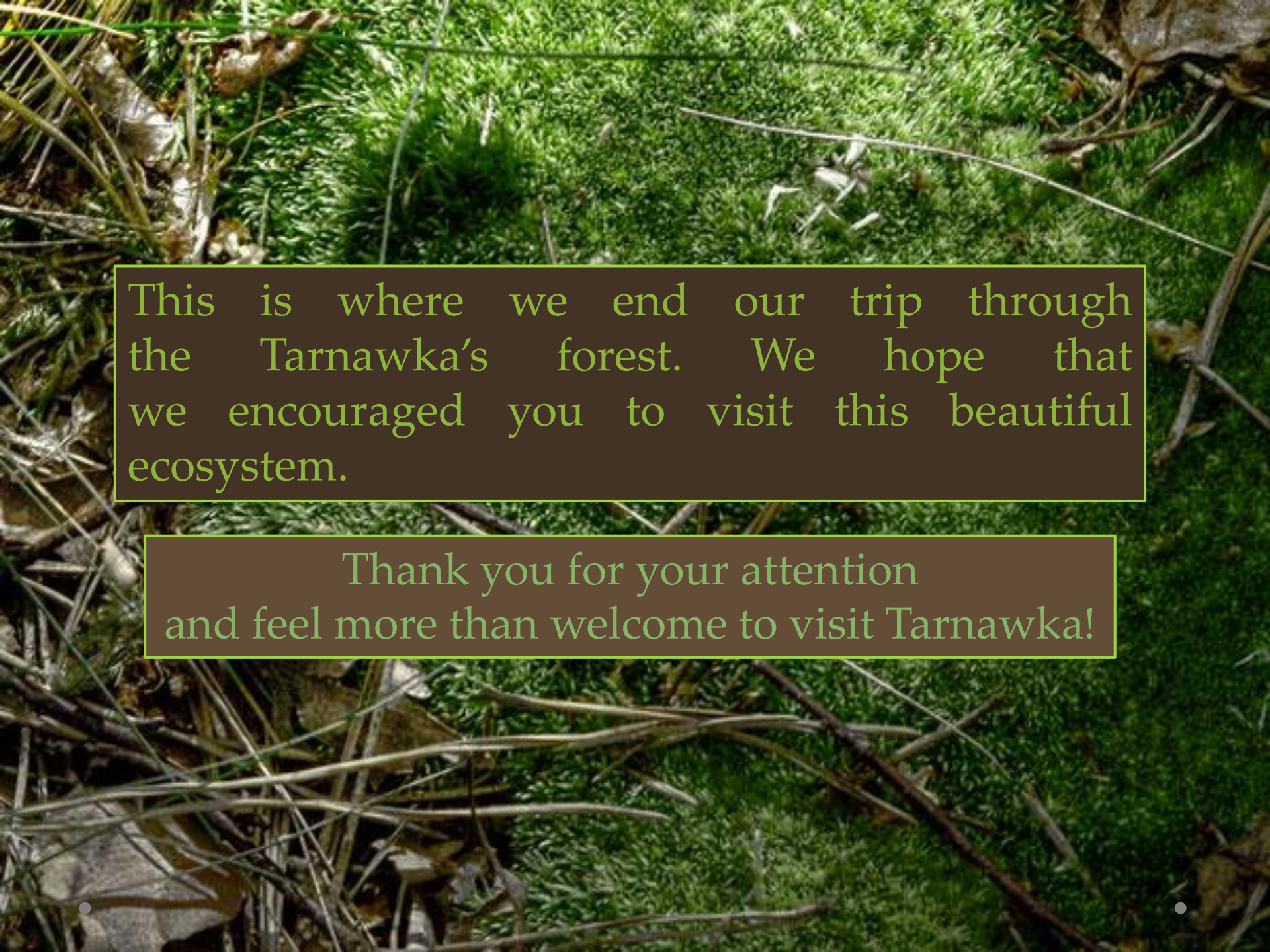


Lactarius torminosus

The most dangerous poisonous mushroom is death cap mushroom known also by name greenish flybane. It contains strong poison, which decomposes in the temperature of more than 260 Celcius degrees. It's very commonly confused with death cap mushroom or parasol mushroom .



To show contrast and the difference,
here are two commonly confused mushrooms.
From left: *Macrolepiota procera* and *Amanita
phalloides*.

A close-up photograph of a forest floor. The ground is covered in a thick layer of vibrant green moss. Scattered across the moss are numerous dry, brown twigs and some fallen leaves, creating a natural, textured background. The lighting is soft, highlighting the various shades of green and brown.

This is where we end our trip through the Tarnawka's forest. We hope that we encouraged you to visit this beautiful ecosystem.

Thank you for your attention
and feel more than welcome to visit Tarnawka!



Sources from which we used:

1. Researches of graduates of our school on the topic of observing mushrooms in Łańcut area
2. www.nagrzyby.pl
3. www.turystyka.powiat-lancut.com.pl/charakterystyka-powiatu



The presentation was prepared by:

Aleksandra Koba
Natalia Mierzwa
Wojciech Plizga

Class IIB
I Liceum Ogólnokształcącego
im. Henryka Sienkiewicza w Łańcucie