



# RECREATION OPPORTUNITY GUIDE

## Olympic National Forest

<http://www.fs.fed.us/r6/olympic>

**Recommended Season**  
SPRING SUMMER FALL WINTER



## Mushroom Picking

**GENERAL INFORMATION:** Mushrooms are the reproductive structures or “fruit” of certain fungi. Unlike green plants, fungi cannot use sunlight to make food, but the web-like root structures called mycelium decompose organic matter, which the organism utilizes for food.

Mushrooms and truffles are important wildlife food. They are consumed by deer, elk, bear, small mammals, and mollusks. Some rodents rely on mushrooms for over 90% of their food supply and are, in turn, primary prey for larger species such as the northern spotted owl.

*Preserving the diversity of fungal species in forest ecosystems is essential to the well-being of our National Forests.*

**HARVEST TECHNIQUE:** For the best possible recovery of mushroom sites year after year, proper harvesting techniques are necessary and required for both personal and commercial gathering. Mushroom stems are to be cut at or above ground level keeping the growing site as undisturbed as possible. Use of tools other than a knife or scissors is prohibited. Equip yourself properly before going to the field.

**EQUIPMENT CHECKLIST:** Prepare for a safe and efficient trip by carrying the following:

1. Extra food, water and clothing
2. Compass and map of the area
3. Whistle
4. Mushroom field guide
5. Small knife for harvesting and trimming
6. Bucket to carry mushrooms
7. Waxed paper or waxed bags (not plastic) for separating and protecting the mushrooms

**USE CAUTION:** Know the mushroom before you pick it. There are many poisonous mushrooms, but there also are many edible, delicious, and easily identified species. Use guidebooks and pamphlets for identification.

**PERSONAL USE:** No permit is required for incidental gathering of mushrooms for personal use. For a single species, the daily limit for personal use is one (1) gallon or, when it’s a large-sized mushroom, one mushroom, whichever is greater. For multiple species, the daily limit is three (3) species, one (1) gallon each. See State Law for transport/harvest limit per vehicle. Harvested chanterelle mushrooms must have a cap diameter of one inch or greater. This policy allows for the incidental removal of mushrooms by those intending to simply gather enough for a meal.

**COMMERCIAL USE PERMITS:** A Commercial Use Permit is required for any individual intending to sell the mushrooms, or harvesting more than the daily three (3) gallon multiple species limit. Permits are available at F.S. field offices and the cost is based on the length of time the permit is valid.

**14 Day Permit costs \$50.00**

**30 Day Permit costs \$80.00**

**Calendar Year Permits costs \$120.00**

Conditions of the Commercial Use Permit, including areas available for mushroom gathering, will be authorized at the F.S. field office where the permit is issued.

**REGULATIONS – WA STATE LAW:** A Specialized Forest Products Harvesting Permit must be obtained to harvest and/or transport more than three (3) gallons of a single species of wild edible mushrooms and not more than an aggregate total of nine (9) gallons of wild edible mushrooms.

The Specialized Forest Products Harvesting Permit is provided, free of charge, with the Commercial Use Permit. Contact the nearest F.S. field office for Commercial Use Permits and other information.