Every year, people become sick from eating mushrooms picked during mushroom hunts. NEVER eat a wild mushroom without speaking to an expert first. Contact the specialists with your Michigan Poison & Drug Information Center and Michigan Mushroom Hunters at michiganmushroomhunters.org to seek advice and to participate in expert-guided hunts.

Take a picture of the mushroom if any is left, or another of the same, intact mushroom. Put mushroom in paper bag and label “DO NOT EAT” and place in the refrigerator. If no symptoms have developed after 24 hours, throw out the mushroom. If symptoms develop within 24 hours of eating an unknown mushroom seek emergency medical care immediately and bring the mushroom with you.

TRUE MORELS (EDIBLE)

- True morels are edible, but may be poisonous if prepared and eaten incorrectly.
- Consuming large amounts, eating raw or undercooked, or eating with alcohol can cause toxicity.

FALSE MORELS (NON-EDIBLE)

- NEVER eat unknown mushrooms.
- False morels contain the harmful toxins.
- Start of symptoms is typically 6-24 hours after eating.

Symptoms of poisoning include:
- Nausea
- Vomiting
- Stomach pain
- Diarrhea
- Headache
- Muscle cramps
- Bloating
- Tiredness
- Confusion
- Severe stomach pain
- Hepatitis (liver inflammation)
- Yellowing of the skin
- Bleeding & blood loss

IF UNTREATED, CAN LEAD TO:

MICHIGAN POISON & DRUG INFORMATION CENTER
1-800-222-1222
Visit michigan.gov/dnr to learn more about morel foraging in Michigan

MIPoisonHelp.ORG