

Boletes – Fleshy-pore Fungi

The boletes have mushroom-like fruit bodies, but instead of gills they have a spongy layer of pores on the underside of the caps. Boletes are generally sturdy, with a firm texture, and some are edible. Most appear early in the season. The northern hemisphere species, *Boletus edulis*, is the much prized ‘cep’ mushroom of Europe. The introduced Slippery Jacks, *Suillus luteus* (Plate B3 and p.48) and *Suillus granulatus* (Plate J10 and p.48), found in pine plantations, are reputedly good to eat (see also P.42). The Ridge-Stemmed Bolete, *Austroboletus occidentalis* (Plate C6, and below), has an extremely bitter taste even after a slight touch, whereas *A. lacunosus* (Plate L2), though similar in appearance, has none. However, this does not necessarily mean it is edible.