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NOTES ON THE ETHNOMYCOLOGY OF HUEYAPAN, MORELOS, MEXICO

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Hueyapan is a village in the *municipio* of Tetela del Volcan, in the state of Morelos, Mexico. It is located in the highlands just south of Popocatepetl volcano. The fungi reported in this paper were collected by A. de Avila in Hueyapan and in the forest and fields east of the town, in the localities named Montecillo and Capultitlan, in August of 1977. The specimens, identified by A. L. Welden and G. Guzmán, are deposited in the Mycology Herbarium of the Escuela Nacional de Ciencias Biologicas, Mexico City. Fifty-three species are listed here, eight of which are determined only to genus because of immaturity, lack of critical field notes, or the state of the taxonomy of the group. They are numbered according to the sequence of collecting. In addition, some information is included on species which could not be collected.

The spelling of both Spanish and Nahuatl words (Hueyapan is a bilingual community) follows Hueyapan pronunciation rather than conventional orthography. The Nahuatl etymologies given are the informants' own interpretations of the terms. As will become evident to the reader, names given by different informants to the same species are not always consistent. Some of the names, moreover, were not confirmed by other *jongueros* (people who collect fungi regularly and sell them in the village); these names are marked with an asterisk. Even though the reliability of these terms is questionable, they are included because they may constitute a personal classification of the main informant for this study — doña Gabina Rivera. These terms have been compared with those given by Guzmán (1977) from other parts of Mexico, and in many cases they are similar, although not always identical.

Fungi in general are called nanagame (nanagatl the singular) in Nahuatl, jongos and hongos in Spanish. A species which is not eaten will be called hongo loco ("crazy fungus") or cimarrón ("wild one") in Spanish; in Nahuatl it will be referred to as tlaljuiznanagatl ("whatever-it-is fungus") when there is no specific name for it. Various wood-rotting fungi were indicated as inanagayo de gogohtzin ("its fungus of the tree", the -yo suffix

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perhaps marking inherent possession) by doña Gabina. A word for "mold" was not elicited, but the verb "to become moldy" was given: "yopoxcavix notlaxcal" ("my tortilla has become moldy"). Some fungi are recognized to be poisonous: "Dicen los ladinos de Tetela 'se honguea'; aqui decimos en mexicano 'monanagavia'." Both se honguea and monanagavia mean literally "he bemushrooms himself", he is poisoned by fungi. These terms are apparently not applied to intoxication by hallucinogenics1. Hallucinogenic fungi were, and may still be, used in Hueyapan in association with the ceremonies of the aguadores or quiotlazque, the rainmakers. The name ananacame ("water fungi"), given by Barrios' (1949, p. 65) informant, was not encountered; doña Gabina called them, instead, yehyegananagame ("wind fungi" - the aires, or winds, are the water supernaturals). Although she pointed out five species as hongos de tiempo ("fungi of the weather") which are supposedly used by the aguadores, none of these are hallucinogenic. The authors are wary of the informant's claims about these species but include them in the list as a curiosity.

Fungi associated with the rains are thought to be a "cold" food in the traditional hot-cold division of nourishment and illness². "Los hongos son frios, por eso los viejitos antes de comer hongos se echan su copita, para que no les duela la barriga ... el que acostumbra, pues." ("Fungi are cold, that is why the old people, the people who are accustomed, have a drink of liquor, so that they will not get a stomach ache.") Perhaps because of this "coldness" many species are believed to be inedible when raw. One informant stated that all fungi eaten raw are toxic⁴. Another informant added, while commenting on a man who is known to eat two species not considered edible, that, if they were to be very well fried, not even those species should be unhealthy.

There are several ways of cooking fungi. Soft mushrooms such as matlalitztle and tzompilotetl are often baked on the comal griddle or in the embers and eaten with salt on a tortilla, with or without lemon. Various species are cooked in caldo, a watery soup with herbs, or in mole, a thick sauce with chili pepper. The latter dish is called nanagamole ("mushroom stew") in Nahuatl. Some species are also fried in lard. The tough chilnanagatl is finely minced or slightly ground on the metate, cooked with herbs, and

¹In classical Nahuatl as recorded by Sahagún, *monanacahuia* is used as "intoxicating oneself with hallucinogenic fungi" (Dibble and Anderson (1963); Book 11, p. 130).

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Other foods associated with rains, such as squash and all other vegetables, are "cold". There is a saying involving mushrooms and the first rains: "Tlategüini, xcaguigan, in moguitlax cactia in nangame' ... es palabra que tienen los viejitos, pues." ("It is thundering, listen you all, the mushrooms are putting their shoes on ... it is an expression the

³Moreover, a person intoxicated by poisonous fungi is said to be given alcohol as a remedy. Ground cornsilk or corn tassels are also considered a cure for such cases.

⁴ Sahagún's informants in the 16th century thought likewise: "... mushrooms of the forest, are not edible uncooked: ... Those which are eaten uncooked ... are fatal." (Dibble and Anderson (1963); Book 11, p. 132).

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xicating 130). i, are aguigan thunion the

ol as ases. of the (Dibble used as filling for *clacloyos*, tortilla turn-overs. *Tres picos* are sometimes dried and stored; before cooking they are soaked in water. The people of Hueyapan consider fungi, like other local foods, to be inferior. Many species are, nevertheless, regarded as quite delicious. "*Tlalmachia*, *huela a tierrita*, *la tierrita lo produce* ..." ("[A fungus] smells and tastes [pleasantly] like earth, the soil produces it ...").

Notes on fungi collected

- Amanita sp. Young specimen. On soil in pine forest. Not eaten. Coll. No. 65. Cuacicitlal chichiguiton*.
- Amanita sp. In cornfield. Eaten. Coll. No. 1. Guatelac. Said to be toxic unless well cooked. Reported to be the only edible mushroom that grows on the soil in the cornfields.
- Amanita sp. sect. Lepidella. On soil in pine forest. Not eaten. Coll. No. 4. Cuacicitlal del blanco*.
- Amanita caesarea (Scop. ex Fr.) S. F. Gray. In abandoned comfield at edge of pine forest. Eaten. Coll. Nos. 54, 74. Totoltenanagatl, blanquillo, hongo huevo. Said to grow early in the season with the first rains and to be toxic if eaten raw.
- Amanita crocea (Quél.) Sing. On soil in pine forest. Eaten. Coll. No. 17. Tzompiloteguztle, tzombilotetl amarillo.
- Amanita fulva Schaeff. ex Pers. On soil in pine forest. Eaten. Coll. No. 38. Tzompilotetl, tzombilotetl, vitetl. Not thought to be toxic if broiled rare, unlike other fungi which are believed to be edible only if well cooked.
- Amanita gemmata (Fr.) Gill. On soil in pine forest. Not eaten. Coll. No. 55. Cuacicitlal amarillo*.
- Amanita muscaria ssp. flavivolvata Sing. On soil in pine forest. Not eaten. Coll. No. 5. Cuacicitlal. Thought to be very poisonous. One old man reported that some people in Hueyapan use it to rid a room of flies, but other informants denied this.
- Armillaria luteovirens (A. & S. ex Fr.) Gill. On soil in open pine forest. Not eaten. Coll. No. 36. Nanagame de yehyegatl kuztigue*. Used by the quiotlazque, according to doña Gabina.
- Astraeus hygrometricus (Pers.) Morg. On soil along roadside in pine forest. Edible when young, according to doña Gabina. Coll. No. 51. Popoctzi. Azules. Lactarius indigo. See matlalitztle.

Blancos. Hygrophorus sp. See iztacnanagatl.

Blanquillo. Amanita caesarea. See totoltenanagatl.

- Cantharellus cibarius Fr. On soil in pine-oak forest. Eaten. Coll. No. 12.

 Teguza.
- Clavulina rugosa (Fr.) Schroet. On soil in pine forest. Eaten. Coll. No. 8. Xeljuaznanagatl, mano de raton.

Clitocybe gibba (Pers. ex Fr.) Kumm. On soil in open pine forest. Eaten. Coll. No. 40. Tlagualxicti. Thought to be especially tasty by doña Gabina.

Cogogogue ("Cogoc, hot tasting, like chili pepper"; cogogogue is the plural, "the hot tasting ones."). Lactarius deliciosus. Other informants called these chilnanaga cogoc.

Cogohtlantzi ("Cohtlan, gohtlan, the forest; gogohtzitzin are the trees, Tlantzi is the inside."). One informant gave this name for specimens of both Lactarius salmonicolor and L. deliciosus. There is said to be a cogohtlantzi cimarron.

Collybia acervata (Fr.) Gill. On soil in open pine forest. Not eaten. Coll. No. 37. Hongos de tiempo*. Doña Gabina reports this species as one used by the quiotlazque.

Colly bia confluens (Pers. ex Fr.) Kumm. On soil in pine forest. Not eaten. Coll. No. 31. See tzotzojiague*, jonguitos de tzotzojiague*.

Collybia dryophila (Bull. ex Fr.) Quél. At dry stream edge in a ravine. Not eaten. Coll. No. 23. Yehyegananagame*, hongos de tiempo*. Used by the quiotlazque, according to doña Gabina. She believes they grow where the rainbow, cosemalotl, has sat.

Coloraditos* (Spanish for "little red ones"). Russula lepida. Doña Gabina also referred to this species as chichiltic nanagatl.

Cuacicitlal, Cuacicitlalnanacatl, Cuacitlalnanacatl ("Cua, the head; cicitlal, stars [referring to the scales on the pileus]."). Amanita muscaria ssp. flavivolvata⁵.

Cuacicitlal amarillo* ("Yellow cuacicitlal."). Amanita gemmata.

Cuacicitlal chichiguiton* ("Small cuacicitlal."). Indeterminate young Amanita sp. The name may not refer to a certain species but to the fact that the specimen looked like a young Amanita muscaria.

Cuacicitlal del blanco* ("The white kind of cuacicitlal."). Amanita sp. sect. Lepidella.

Cuatelac. Amanita sp. See guatelac.

Cucharitas (Spanish for "little spoons"). Helvella macropus.

Cucharones (Spanish for "ladles"). Helvella macropus.

Chichigaztle inanaga* ("Chichicaztle its fungus, the mushroom of the chichicaztle plant."). Tricholoma vaccinum. Ijonguitos de chichicaztle* ("Its little fungi [Nahuatl possessive on the Spanish noun] of the chichicaztle.")

Chichiltic nanagatl ("Red mushroom."). Russula lepida. Chilnanaga. Hypomyces lactifluorum. See chilnanagatl. Chilnanaga cogoc ("Hot-tasting chilnanagatl."). See cogogogue.

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lactarius sp.

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⁵Though Dibble and Anderson (1963; Book 11, p. 132, footnote) suppose Amanita muscaria is the tzontecomananacatl described to Sahagún, this species is probably the citlalnanacatl mentioned by Hernández (1970) as a very poisonous mushroom: "Ergo sunt quidam e Fungis apud eam gentem natis lethales, mortiferique, Citlalnanacame vocati..." (Hernández, Liber IX, Caput XCV, p. 357).

Chilnanagatl ("Chili-pepper mushroom", referring either to its bright red color or to the peppery flavor some informants claimed it has.). Hypomyces lactifluorum. Chilnanaga.

Chilnanagatl meco ("Meco, mecohtic, means brownish."). Hypomyces macrosporus.

Cachupines. Helvella crispa. See tres picos.

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Gomphidius rutilus (Schaeff. ex Fr.) Lundell & Nannf. On soil in pine forest. Eaten. Coll. Nos. 22, 57. Teguza itio. Some of the informants did not know this name but recognized the species as edible.

Guatelac, Cuatelacnanagatl ("Cua, head, telahuac, thick, it has thick skin on top." Cuatelacti is the plural form.). Amanita sp. Cuatelac is a variant of this name.

Gymnopilus sp. On an oak stump. Not eaten. Coll. No. 53. Lengüitas*. Helvella crispa Scop. ex Fr. On soil in pine forest. Eaten. Coll. No. 7. Tres picos, gachupines.

Helvella elastica Fr. On soil in open pine-oak forest. Eaten. Coll. No. 13.

Tres picos kaputztigue.

Helvella macropus (Pers. ex Fr.) Karst. On soil in abandoned cornfield at edge of pine forest. Eaten. Coll. No. 39. Cucharitas, cucharones, chilnanagati meco.

Hongo de huevo. See totoltenanagatl.

Hongos de tiempo*. Collybia acervata. See yehyegananagame.

Hygrophorus sp. On soil in open pine—oak forest. Eaten. Coll. No. 14. Iztac-nanagatl, blancos. Said to grow early in the season where there has been a fire or where charcoal has been made, and to be toxic if eaten raw.

Hypomyces lactifluorum (Schw. ex Fr.) Tul. Ascomycete parasitizing mushrooms, probably Lactarius. In pine forest. Eaten. Coll. No. 72. Chilnanagatl, chilnanaga. It is tetelquic ("it produces puckering in the mouth").

Hypomyces macrosporus Seaver. Ascomycete parasitizing mushrooms, probably Lactarius. In pine forest. Eaten. Coll. Nos. 18, 73. Chilnanagatl meco.

Icompanero de mecohtin* ("Its companion of [chilnanagame] mecohtin [Spanish construction with the Nahuatl possessive; the -tin suffix marks the plural]."), su companero del meco* ("Its [using the Spanish possessive] companion of the [chilnanaga] meco."). Lactarius sp. I'Icnin cucharitas* ("Its brother [of the] cucharitas."). Lactarius subdulcis. Ijonguitos de chichicaztle*. Tricholoma vaccinum. See chichicaztle inanaga*.

Iztacnanagatl ("Iztac, white, white mushrooms."), Blancos (Spanish for "white ones"). Hygrophorus sp.

Jonguitos de tzotzojiague*. Colly bia confluens. See tzotzojiague*.

Laccaria laccata (Scop. ex Fr.) Berk. & Br. On soil in pine forest. Eaten. Coll. No. 20. Xogoyolli, xocoyoles.

Lactarius sp. On soil in pine forest. Not eaten. Coll. No. 16. Icompañero de mecohtin*, su compañero del meco*.

Lactarius deliciosus (L. ex Fr.) S. F. Gray. On soil in pine forest. Eaten.	3/1041
Coll. Nos. 16, 34. Specimen 16 was called by one informant cogoht-	Matl
lantzi; specimen 34 was called chilnanaga cogoc and cogogue by	3.5
other informants.	Maz
Lactarius indigo Schw. ex Fr. On soil in open pine-oak forest. Eaten.	5.5
Coll. Nos. 9, 15, 76. Matlalitztle, azules.	Mazı
Lactarius piperatus (L. ex Fr.) S. F. Gray. On soil in pine forest. Eaten.	
Coll. Nos. 19, 75. Mantegananagatl.	Mezı
Lactarius salmonicolor Heim & Le Clair. In pine forest. Eaten. Coll. Nos.	
44 78 Specimen 44 was called materials at I. I. attent Coll. Nos.	More
44, 78. Specimen 44 was called <i>matlalitztle del monte</i> , <i>matlalillo</i> . One informant called specimen 78 as rabble to the little of the little	
informant called specimen 78 cogohtlantzi. Matlalillo is said to be	Nane
common in the high altitude oyamel forest north of Hueyapan.	Nana
Lactarius subdulcis (Bull. ex Fr.) S. F. Gray. On soil in pine forest. Not	
eaten. Coll. Nos. 32, 61. Specimen 32 was called teguza cimarron; 61,	Ogor
two small specimens, was called i'icnin cucharitas* by doña Gabina.	Ogon
Lactarius zonatus (Bull. ex St. Amans) Fr. On soil in pine forest. Not eaten.	Olon
Coll. No. 50. Mantega cimarron. One Huevapan man is reported to eat	
this species and also Russula lepida.	
Lengüitas* (Spanish for "little tongues"). Gymnopilus sp.	Panu
Lepiota clypeolaria (Bull. ex Fr.) Kumm. On soil in pine forest. Not eaten	2 0010004
Coll. No. 48. Sombrerito*.	Parag
Lycoperdon sp. Immature. On soil in pine forest. Eaten while young.	Parag
Popoctzi,	rarag
Majadananagame ("Majada, manure, mushrooms of the manure" [majada, a	Pleuri
Spanish word, is thought to be Nahuatl for the Spanish abone manurel	1 ieur
Volvariella bombycena. The name is probably applied to other copro-	.). (
pinne lungi as well.	
Mano de ratón. See xeljuaznanagatl.	1
Mantega cimarron ("Wild mantegananagatl" [the Spanish cimmarón is	Pleurc
Nahuatlized in this instance by shifting the stress to the penultimate	I
syllable].) Also referred to as Mantega tuhmio ("woolly mantega") by	Popoc
one informant. Lactarius zonatus.	1
Mantega tuhmio. Lactarius zonatus. See mantega cimarron.	а
Mategananagatl ("Mantega, lard" [from the Spanish manteca].). Lactarius	n
piperatus.	le
Matlalillo ("Small matlalitztle" [the -illo suffix is a Spanish diminutive].).	Psathy
Lactarius salmonicolor.	e e
Matlalitztle ("Matlalitztle because they are blue, matlalectic is the bluish	Quimi-
color of a bruise on the body: itatle because it is the bluish	d
color of a bruise on the body; -itztle because it is 'cold', mushrooms are 'cold' litztle is the adjective macrine and little 'cold', mushrooms	Quimi
are 'cold' [itztic is the adjective meaning cold].") ⁶ , Azules (Spanish for "blue ones"). Lactarius indigo.	p
The state of the s	

⁶ Sahagún's informants called a blue gemstone *matlalitztli*; *itztli* is Nahuatl for "obsidian". (Dibble and Anderson (1963); Book 11, p. 227).

⁷Tł Anderso 1. htMatlalitztle del monte ("Matlalitztle of the high altitude forest."). Lactarius salmonicolor.

Mazajielle, Mazayelle ("Deer's liver."), Mazatliyel ("The deer its liver".).

Tylopilus felleus, Tylopilus indecisus.

Mazajielle de tiempo* ("Mazajielle of the weather."). Xerocomus subtomentosus.

Mezorras ("Metl, the maguey [an agave], zorras [Spanish], foxes; foxes often climb on the maguey to drink its sap."). Pleurotus cornucopiae.

Morchella angusticeps Peck. At edge of road along ravine. Eaten. Coll. No. 42. Olonanaga.

Nanagame de yehyega. Panus crinitus. See yehyegananagame.

Nanagame de yehyega kuztigue. *Armillaria luteovirens*. See yehyega-nanagame.

Ogonanagatl ("Ogotl, pine, pine fungus."). Suillus punctipes. Ogonanagatl cimarron ("Wild ogonanagatl."). Suillus luteus.

Olonanaga ("Olotl, corncob, they are like corncobs."). Morchella angusticeps. There is said to be a black olonanaga. The name probably applies to various species of Morchella.

Panus crinitus (L. ex Fr.) Sing. On soil in pine forest. Not eaten. Nanagame de yehyega*. Doña Gabina says this species is used by the quiotlazque. Paraguas* (Spanish for "umbrella"). Russula olivacea.

Paraguas ihermanitos* (Paraguas its [Nahuatl possessive] little brothers [Spanish], the little brothers of paraguas."). Thelephora caryophyllea.

Pleurotus cornucopiae (Paul. ex Pers.) Gill. On a maguey (an agave) at the edge of a comfield. Eaten. Coll. No. 43. Mezorras. Thought to be tasty though tough. It grows with the first rains, before the fungi of the forest appear.

Pleurotus laevis (Berk. & Curt.) Sing. Attached to stump in pine forest. Eaten. Coll. No. 41. Tepetomananagatl. Said to be rare.

Popoctzi ("Popoca, smoke, little smoke [-tzin(n) is the Nahuatl diminutive].). The name designates gasteromycetes whose spore masses are powdery at maturity. Reported as growing abundantly where charcoal has been made. Species collected were Astraeus hygrometricus, Scleroderma laevis, and an immature Lycoperdon.

Psathyrella spadicea (Schaeff. ex Fr.) Sing. In open field among weeds. Not eaten. Coll. No. 25. Xoletl (according to doña Gabina).

Quimichmame ("Mouse hands."). Ramaria botrytis. The name probably designates various coral fungi. See xeljuaznanagatl.

Quimichnanagatzitzin* ("Little mouse fungi [-tzitzin marks the diminutive plural]."). See quimichmame.

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 $^{^{7}}$ This may be the mananacatl referred to in the Florentine Codex (see Dibble and Anderson (1963), Book 11, p. 132).

Ramaria botrytis (Fr.) Rick. On soil in pine forest. Eaten. Coll. Nos. 11 (R. botrytis var. holorubella (Pk.) Corner), and 28. Specimen 11 was called xeljuaznanagatl; specimen 28 was called by other informants quimichmame and quimichnanagatzitzin.

Russula lepida Fr. On soil in pine forest. Not eaten. Coll. No. 2. Coloraditos*, chichiltic nanagatl. One Hueyapan man apparently eats this species and

also Lactarius zonatus.

Russula olivacea (Schaeff. ex Schw.) Fr. On soil in open pine forest. Not eaten. Coll. No. 35. Paraguas*.

Scleroderma laeve Lloyd em. Guzmán. On soil among grass at edge of road. Eaten when young, according to doña Gabina. Popoztzi.

Sombrerito* (Spanish for "little hat"). Lepiota clypeolaria.

Sparassis sp. aff. radicata Weir. At the base of a custard apple tree in an orchard. Eaten. Totomachnanagatl. Said to grow late in the season.

Stereum hirsutum (Pers. ex Fr.) S. F. Gray. On fallen wood in ravine. Not eaten. Tubitos*.

Su companero del meco*. Lactarius sp. See icompanero de mecohtin*. Suillus luteus (L. ex Fr.) S. F. Gray. On soil in pine forest. Ogonanagatl cimarron. This species is differentiated from the edible Suillus by the fact that the pore field is not white.

Suillus punctipes (Peck) Sing. On soil in pine forest. Eaten. Ogonanagatl. The viscid integument of the pileus is removed before cooking. This

species is considered less-desirable food.

Teguza ("Teguza because they are yellow, guztic is yellow. There is a yellow wild flower called teguza." Teguzahti is the plural form.). Cantharellus cibarius.

Teguza cimarron ("Wild teguza."). Lactarius subdulcis.

Teguza itio ("Teguza its uncle [the Spanish tio is Nahuatlized by shifting the stress to the i-prefix, the possessive], teguza's uncle."). Gomphidius rutilus.

Tepetomananagatl ("Tepetomatl is the madroño tree, this mushroom grows on the madroño."). Pleurotus laevis.

Thelephora caryophylla Fr. On soil in open pine forest. Not eaten. Coll. No. 63. Paraguas ihermanitos*.

Tlagualxicti ("Tlagual, food, and xictle means navel [referring to the umbonate pileus]." The -ti suffix marks the plural.). Clitocybe gibba.

Totomachnanagatl ("Totomachtle, the corn husk; they look like cornhusks, they are whitish."). Sparassis sp. aff. radicata.

Totoltenanagatl ("Totoltetl, egg"), Blanquillo (Spanish for "egg"), Hongo de huevo (Spanish, "egg mushroom). Amanita caesarea. Young tzompilotetl specimens are also called Blanquillitos ("little eggs").

Tres picos (Spanish for "three peaks" or "three beaks"), Gachupines (Colloquial Mexican Spanish for "Spaniards"). Helvella crispa. One informant thought tres picos is the Nahuatl name, gachupines its Spanish equivalent. There is said to be a large black tres picos that grows in the high altitude forest.

Tres picos Tricholom: in ope injong Tubitos* (thoug Tylopilus f 45. M kind; raw. I Tylopilus ii See M. del du Tzombilote Izompilote ("Yell Tzompilote young buzzar referre pilotes Tzotzojiagu indicat jiague 1 Vitetl, Vivit Volvariella i Coll. N Xeljuaznana de ratc botryti raton s A xelju Xerocomus: forest. quiotla. Xocoyoles, 1 Kogoyolli (" mushro plant w plural f

⁸A xelhua 1963); (2, Boc

Tres picos kaputztigue ("Black [plural] tres picos."). Helvella elastica. Tricholoma vaccinum (Pers. ex Fr.) Kumm. On soil under chichicaztle tree in open forest. Not eaten. Coll. No. 64. Chichigaztle inanaga*, injonguitos de chichicaztle*.

Tubitos* (Spanish for "little tubes"). Stereum hirsutum. Doña Gabina

thought this name to be Nahuatl.

Tylopilus felleus (Bull. ex Fr.) Karst. On soil in pine forest. Eaten. Coll. No. 45. Mazajielle, mazayelle, mazatliyel. This is recognized as the bitter kind; the pellicle and the stalk are discarded. Said to be toxic if eaten raw. It is thinly sliced before being broiled.

Tylopilus indecisus (Peck) Murr. On soil in pine forest. Eaten. Coll. No. 21. See Mazajielle, mazayelle, mazatliyel. One informant added that this is

del dulce (The sweet one, the non-bitter kind).

Tzombilotetl amarillo. Amanita crocea. See tzompiloteguztle.

Tzompiloteguztle ("The yellow tzompilotetl."), Tzombilotetl amarillo ("Yellow [Spanish] tzombilotetl."). Amanita crocea.

Tzompilotetl, Tzombilotetl ("It is called tzompilotetl because when it is young it [the unexpanded pileus] is like a little head; tzompilotl is the buzzard."). Vitetl, Vivitehtzin. Amanita fulva. Young specimens are referred to as Blanquillitos (Spanish, "little eggs"). See also tzompiloteguztle.

Tzotzojiague* ("Tzojiac, it smells ugly, like gunpowder." [The -gue suffix indicates the plural.]), Jonguitos de tzotzojiague* ("Little tzotzojiague mushrooms."). Colly bia confluens.

Vitetl, Vivitehtzin. Amanita fulva. See tzompilotetl.

Volvariella bombycena (Schaeff. ex Fr.) Sing. On ox manure. Not eaten.

Coll. No. 24. Majadananagame.

Xeljuaznanagatl ("Xeljuaztle, the zaganeljuatl [grass root] brush."), Mano de raton (Spanish for "mouse hand")⁸. Clavulina rugosa, Ramaria botrytis var. holorubella. Xeljuaznanagatl, quimichmame and mano de raton seem to be equivalent generic names for various coral fungi. A xeljuaznanagatl cimarron was reported.

Xerocomus subtomentosus (L. ex Fr.) Quél. On sprouting stump in pine-oak forest. Not eaten. Coll. No. 27. Mazajielle de tiempo. Used by the

quiotlazque, according to doña Gabina.

Xocoyoles. Laccaria laccata. See xogoyolli.

Xogoyolli ("Because it is the smallest mushroom, it is the xogoyotl of the mushrooms. [Xogoyotl is the last child in the family.] There is a small plant with edible bulbs that is also called xogoyolli." Xogoyolti is the plural form, xocoyoles the Spanicized plural.). Laccaria laccata.

⁸ A xelhuaznanacatl is described in the Florentine Codex (Dibble and Anderson (1963); (2, Book 11, p. 132).

Xoletl ("It must be very delicate, xolectle is one easily hurt." Xoleme is the plural.). Psathyrella spadicea. Some informants did not know the species but were aware that the xoleme are eaten in nearby villages in the state of Puebla, where they are common.

Yehyegananagame ("Mushrooms of aire" [the aires are the water supernaturals in local belief].), Nanagame de yehyega (Yehyega, wind), Hongos de tiempo (Spanish, "mushrooms of the weather", i.e. mushrooms for predicting the weather.). Under these generic names doña Gabina pointed out three species: Armillaria luteovirens (nanagame de yehyega kuztigue, "yellow mushrooms of aire"), Collybia dryophila, and Panus crinitus. None of these are hallucinogenic and may not be used by the quiotlazque as she claimed.

Notes on fungi not collected

Cozavananagatl ("Cozavatl, the cazahuate tree: co, the tree, zavatl, the pimples on its barks."). Called in Spanish hongo de cazahuate. It is said to grow on cazahuate trees mainly in the tierra caliente, the drier tropical lowlands to the south of the village, and also around Hueyapan on oaks. Eaten.

Cuitlacoche ("Cuitla, excrement, cochi, the pig, pig's excrement."). [The original etymology probably involved the root cochi, "to sleep"—the smut causes the com ear to "sleep", to fail to mature.] Described as a black corn smut, probably Ustilago zeae Unger. Curiously, it is rarely eaten in Hueyapan; it is prepared as a sweet, boiled with sugar, but is not well liked. In the neighboring village of San Juan Amecac it is commonly eaten, fried in lard and seasoned with salt and epazote. Huitlacoche, as it is called in Spanish, is generally a common food in Mexico⁹.

Iczonanagatl ("Iczotl, the icciote [Yucca sp.]."). It grows on the rotten parts of the Yucca trunk. Described as similar to mezorras, q.v. Eaten. Some informants did not know this fungus.

Pancitas (Spanish for "little bellies"), *Panzahti* (Nahuatl plural on the Spanish *panza*, "belly"). May be another name for *Morchella angusticeps*, or a similar species. Eaten.

Tlachpavaznanagatl ("Tlachpavaztle, the hand broom, cohtlachpavaztle, the broom with a stick."). Described as a coral fungus similar to xeljuaznanagatl, but larger. Eaten.

Yelonanagatl ("Yelotl, elote, tender corn."). Not collected. Described as a white corn smut: "Se honga la mazorquita" ("The ear of corn is attacked by it."). Eaten.

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⁹The Florentine Codex includes a description of cuitlacochi (Dibble and Anderson (1963); Book 11, p. 281).

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