

***MINNESOTA MYCOLOGICAL SOCIETY***

***NEWCOMER'S PACKET***

# INTRODUCTION

This packet represents several months of effort by members of the Information Packet Committee of the Minnesota Mycological Society. We have tried to present basic information about mushroom hunting in a simple, direct manner to eliminate much of the confusion commonly experienced by beginners. Mycology can be extremely technical, but it need not be so. We feel that everyone should be able to proceed at his or her own pace to the level of knowledge about wild mushrooms desired. This packet will serve as a foundation for that study. This information should help you learn which mushrooms are edible and which are not, in a safe scientific manner. Further knowledge about this fascinating subject may be gained by attending Society meetings, forays, and special programs. Workshops and classes are available from other sources as well.

So, proceed to learn what you will, and safe hunting...

## MYCOLOGY VS. MYCOPHAGY

Many people take up mushroom hunting in order to find mushrooms to eat. Eating mushrooms is called *Mycophagy*. In order to learn which mushrooms are safe to eat, one must first study them in some detail. This study of mushrooms is called *Mycology*.

The only way we know whether a mushroom is safe to eat or not, is that we have a record of someone having eaten it in the past. Most prospective mushroom hunters know that some mushrooms are deadly poisonous. While that is true, there are many other degrees of poisoning as well. Anyone who plans to pick mushrooms to eat must be aware of the facts of mushroom poisoning.

## A FEW NOTES ON POISONOUS MUSHROOMS AND TOXINS

We should first note that very few of the thousands of wild mushrooms have been tested for edibility or the presence of toxins. While relatively few species are poisonous, some of the most poisonous are quite common.

Toxins, or poisons, are compounds that produce abnormal effects on the human body. These abnormal effects may take many forms. The toxins in most species are not usually fatal. They merely cause various levels of discomfort, or in some cases, hallucinations. However, a few species have toxins that are potentially fatal or extremely debilitating.

Mushrooms can cause poisoning in a number of ways:

**Allergic Reactions:** Individuals can have an allergy or hypersensitivity to an otherwise edible mushroom, just as they could with any other food.

**Overindulgence:** Eating too much of any food can cause upsets. Raw mushrooms are especially bad. Always cook adequately.

**Food Poisoning:** Ingestion of rotten mushrooms will always cause trouble.

**Contaminated mushrooms:** Insecticides, fungicides, mercury and lead can all contaminate mushrooms found outdoors.

**Toxic Mushrooms:** Some mushrooms in fact produce poisonous substances which are contained in the fruiting bodies themselves.

**Alcohol Reaction:** Some species of mushrooms produce a toxic reaction only when consumed with alcohol.

**Imagination:** Having doubts about the safety of what a person has eaten can cause discomfort whether there is any physiological basis for it or not.

# MUSHROOM POISONING

The two most common causes of mushroom poisoning are carelessness and ignorance. These causes can be readily eliminated. Learn about mushrooms and be careful.

## **IF YOU ARE NOT SURE OF WHAT IT IS: DON'T EAT IT!!!**

There is no rule of thumb for distinguishing edible from poisonous mushrooms. The only safe method is to make an accurate identification of the mushroom to genus and species. You then must rely on the most up to date information available for that species. You can forget all the Old Wives Tales you may have heard. Learning to identify mushrooms that are safe to eat is not difficult, but it does require careful study and should not be taken lightly. There is no substitute for a positive identification.

Much more specific information on poisonous mushrooms, including their identification, toxins, symptoms of poisoning and treatment can be found in some of the better guide books. We recommend that you purchase one or more of these guides and learn to use them.

**If you suspect you may have eaten any poisonous mushrooms, the two most important steps are:**

**SEEK IMMEDIATE MEDICAL ATTENTION!**  
**ISOLATE AND IF POSSIBLE IDENTIFY THE MUSHROOM RESPONSIBLE**

**CALL POISON CONTROL CENTER: 1-800-222-1222**

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## SCIENTIFIC NAMES

A few fungi have common names while all are given scientific names just like every other living plant and animal. Scientific names are made up of two parts. The first is always capitalized and indicates the *Genus*. It is equivalent to its family name. The second part of a mushroom name refers to its *species* and is similar to a person's first name. Species names are not capitalized.

Scientific names are made up of Latin and Greek words which describe some feature of the mushroom. For example *Amanita muscaria* is a mushroom whose generic name *Amanita* is Greek for "mushroom". The specific name, *muscaria* is Latin for "flies", because it was believed to attract and kill flies when they sipped some fluid from the cap.

Scientific names for plants and animals are used to avoid confusion in the technical literature. Common names may vary from place to place while the same scientific names are used everywhere, with some confusing exceptions. Taxonomy is the science of classification by which all Plants and Animals are placed in some genus and given a specific species name. Unfortunately professional mycologists follow different schools of thought about which mushrooms belong to which genera (plural of genus) and to some extent what species names should be. It is a source of constant frustration and irritation for amateurs like us, who "just want to know what the \*#@#\* thing's name is". We should remember that while mycologists may follow different schools of thought, they do so consistently. This will become clearer as your study of mushrooms progresses.

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Disclaimer: *The purpose of this packet is to provide a foundation for people interested in fungi. The Minnesota Mycological Society cannot accept any responsibility for your misidentification of specimens or any reactions you may have from eating them. It is up to you to know what you are eating. Just as birdwatchers do not have to eat the birds they watch, neither do you have to eat every mushroom you find. You eat at your own risk.*

# Background Information On the Minnesota Mycological Society

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The Minnesota Mycological Society is the second oldest organization of its kind in the United States. Originally organized in the 1890s, the Minnesota Mycological Society was officially incorporated in 1899.

The original purpose of the group was, "...scientific study and experimentation on upon fungi as a food product, gathering and dissemination of knowledge on that subjects and the perpetuation of same by publication of facts obtained and collectors made.

While the group is still very committed to the identification and dissemination of knowledge about mushrooms, it has also become a social activity for members and their families. Today, it is just as important for the society's members to enjoy an outing in the woods, as it is to identify various fungi.

The Minnesota Mycological Society is putting the "Fun" back in Fungi.

The Minnesota Mycological Society holds meetings on the second Monday of each month, with additional meetings during the mushroom season on the fourth Mondays of April, May, September and October. These meeting provide information on various fungal topics including fungi that are available in the area, how to safely forage for them and help identify mushrooms brought in by members and visitors. In addition recipes using wild edible mushrooms are discussed as well as how to safely store or preserve mushrooms for later use.

Four times a year, the Minnesota Mycological Society publishes a newsletter to keep its members informed of the various activities of the group. Those members who are not able to attend the regular meetings especially appreciate these.

The Minnesota Mycological Society sponsors regular forays to help both novice and experienced members learn how to collect and identify mushrooms in their natural habitat.

The Minnesota Mycological Society is an affiliate of the North American Mycological Association, and is one of about 75 similar organizations in the United States.

Membership in the Minnesota Mycological Society is open to anyone interested in fungi. the annual dues are just \$20 for individuals, \$25 for families and \$15 for students who opt for electronic newsletter delivery. Those opting for hardcopy postal delivery pay and additional \$20.

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**The Minnesota Mycological Society welcomes and encourages those interested in fungi, and in particular mushrooms, to become an active member. More information about the Minnesota Mycological Society and how to become a member can be obtained by writing the group at the address below or by going to our web site.**

**MINNESOTA MYCOLOGICAL SOCIETY**  
PO Box 211444  
Eagan, MN 55121

<http://www.minnesotamycologicalsociety.org>



## HOW TO GET INVOLVED IN THE MMS

If you enjoy the Society here's how you could get more involved!

**FORAYS:** Participate in them yourself.

You could organize and lead one of your own.

Suggest foray locations, where you think there are lots of mushrooms.

**WRITING:** Write an article for the newsletter. Anything with the word "mushroom" in it will be printed. Relate your personal experiences.

Report on a foray. Share your knowledge. Share a recipe.

Say what you think about the society.

Write a letter to the editor.

Volunteer to help with the newsletter publication.

**MEETINGS:** Arrive early to help set up .

Stay a little late and help clean up.

"Show and tell", bring in fungi you have found.

Speak up at the meetings.

Give a talk on something you know about

Bring a friend. All our meetings are open to visitors.

Bring photos, slides, news clippings... anything else to share or trade.

Plan a program for one of our meetings. Invite a guest speaker.

**IDENTIFICATION:** Learn by doing.

Help "ID" mushrooms at the meetings and on forays..

Be a mentor to newcomers in the art of mushroom identification.

**EVENTS:** : We can always use people to help out at community events.

Environmental Expos, nature centers, Science Museum of Minnesota, Minnesota Landscape Arboretum, and area school events.

Enter the Annual MMS Photo Contest

Come to the annual pot luck dinner.

Come to the annual Awards Banquet.

**TALENTS AND RESOURCES:**

Tell us if you have any talents or resources you'd like to share with your society. Don't be shy, tell anyone who seems to know what they're doing what you would like to do.

**THE BOARD:** Run for office! If the idiots who run things now can do the job why can't you?



## **10 MUSHROOM FACTS**

### **From the Minnesota Mycological Society**

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- 1. Mushrooms are actually the fruiting bodies of fungi.**
  - 2. Mycology is the study of the kingdom fungi which became its own kingdom in 1969.**
  - 3. The nation's second oldest organization dedicated to the study of mushrooms is located in Minnesota. The Minnesota Mycological Society has been in existence since the 1890's.**
  - 4. There are literally thousands of deferent types of mushrooms found in Minnesota. VERY FEW have been tested for edibility or the presence of toxins.**
  - 5. There is no rule of thumb for distinguishing edible mushrooms from poisonous ones.**
  - 6. While relatively few species are poisonous, some of the most poisonous types of mushrooms are very common. Unless you are positive of the type of mushroom, don't eat it.**
  - 7. The mushrooms most often found in your grocers produce department are *Agaricus bisporus*.**
  - 8. The Morel mushroom is perhaps the best-known variety of wild mushroom in Minnesota. It is also one of the most expensive to buy.**
  - 9. The Morel mushroom is Minnesota's official state mushroom.**
  - 10. The best time of the year to find Morels in the wild is in the month of May.**
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[www.minnesotamycologicalsociety.org](http://www.minnesotamycologicalsociety.org)

OR

MINNESOTA MYCOLOGICAL SOCIETY  
PO Box 211444  
Eagan, MN 55121  
952-890-8744 email: JML313@aol.com



## TIPS FOR MOREL HUNTERS

**WHEN:** Morels fruit during the month of May. When they appear depends on the amount of rain and on the temperature. In general they are most numerous during the second and third week of the month.

**WHERE:** Morels grow just about anywhere. They like alkaline soils and disturbed areas; they are frequently found under dead or dying American elm. To find morels look for them in the right habitat. Check the area carefully and then check again. Morels are masters of camouflage. If you find a morel in a place, the chances are you will find more if you keep looking.

**HOW:** Cut the mushroom near the base with a knife. Place it in a basket or a paper bag. Never collect mushrooms in a plastic bag where spoilage could begin very quickly. Store them in a refrigerator wrapped in wax paper or in a rigid container with a lid, and they will remain fresh for a week or longer. Morels can also be dried. A food drier is best for this, but an oven on "warm" setting with the door ajar will also serve the purpose. Store the dried morels in a container that will protect them from moisture. Dried morels can be reconstituted by soaking them in water. Get rid of the excess moisture using a salad spinner or pat them dry with a paper towel, and use like fresh morels. Some claim that long storage in the dried condition improves the flavor. Sautéed morels are delicious as a side dish or added to scrambled eggs. They are also good made into a cream soup or cut in half stuffed and baked.

### WORDS TO THE WISE! !!!

- Morels, in fact wild mushrooms in general should not be eaten raw. They contain chemicals that break down during cooking, but could make you ill when eaten raw.
- Morels are frequently found in old orchards but we advise against picking morels there. Many of the insecticides that were used to protect the fruit harvest persist in the soil for years and could find their way into the mushroom.


**Before you eat wild mushrooms verify the identity of the mushroom, check in a field guide, such as The Audubon Society Field Guide to North American Mushrooms, paying special attention to the cautions. In addition you should check with experienced mushroom hunters.**

You are welcome to bring your questions to the Minnesota Mycological (mushroom) Society which meets the second and fourth Monday evenings during the month of May. For more info visit our web site: [www.minnesotamycologicalsociety.org](http://www.minnesotamycologicalsociety.org)






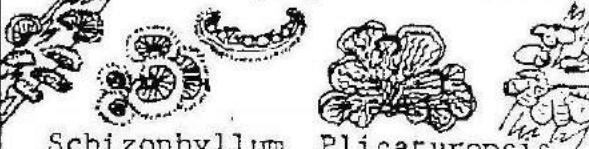


PICTURE KEY TO COMMON MINNESOTA MUSHROOM GROUPS AND GENERA

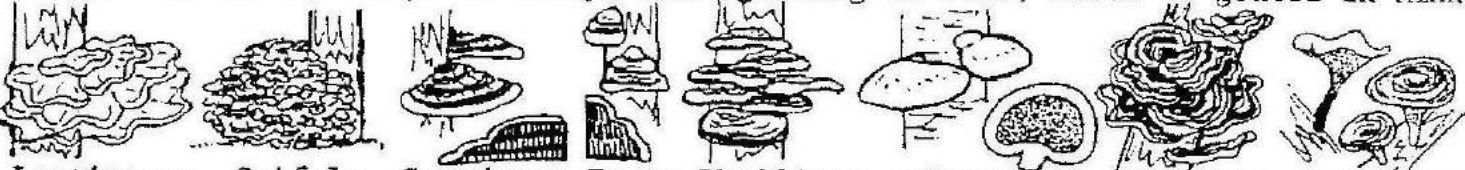
**BASIDIOMYCETES, "Club" Fungi**  4 spores on basidium; Hymenium & Stomach Fungi

**HYMENOMYCETES, Exposed Hymenium Fungi, spore bearing surface exposed.**

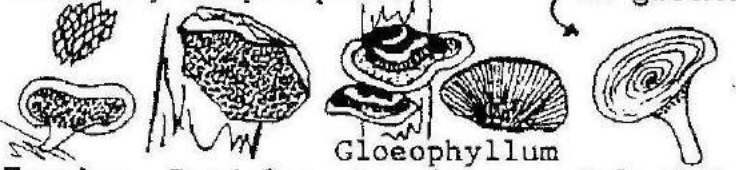

<p>Agarics for gilled mushroom genera see Page Three</p> 	<p>Boletes, fleshy mushrooms with a spongelike tube layer.</p>  <p>Boletus Suillus Leccinum Strobilomyces Boletinus</p>
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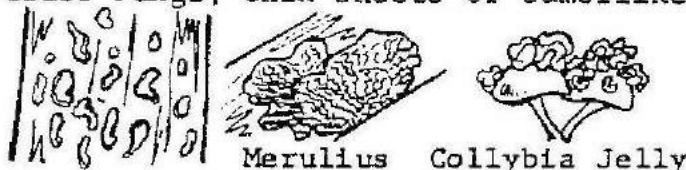

<p>Chanterelles &amp; Trumpets, vase-shaped mushrooms a spore surface gill-like, ridged, wrinkled or smooth</p>  <p>Cantharellus Craterellus Gomphus</p>	<p>Common Split Gill &amp; Crimped Gill with radiating, gill-like folds.</p>  <p>Schizophyllum Plicaturopsis</p>
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Polypores, fleshy-tough to woody, most growing on wood, about 40 genera in Minn:

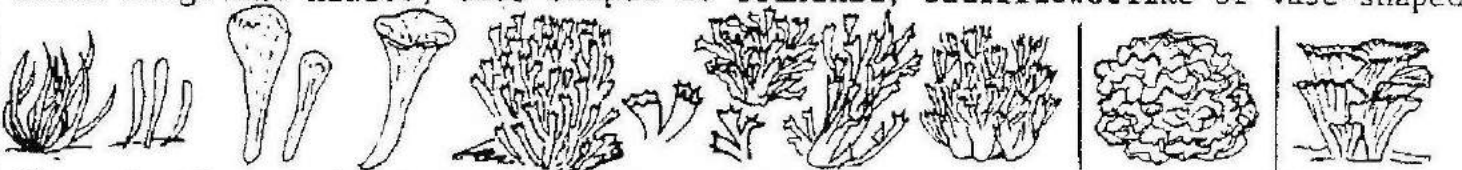


Laetiporus Grifola Ganoderma Fomes Phellinus Piptoporus Trametes Polyporus

<p>variously shaped pores</p>  <p>Favolus Daedalea Lenzites Coltricia</p>	<p>on ground</p> <p>Parchment Fungi, smooth spore surface</p>  <p>Stereum (False Turkey Tail) Xylobolus</p>
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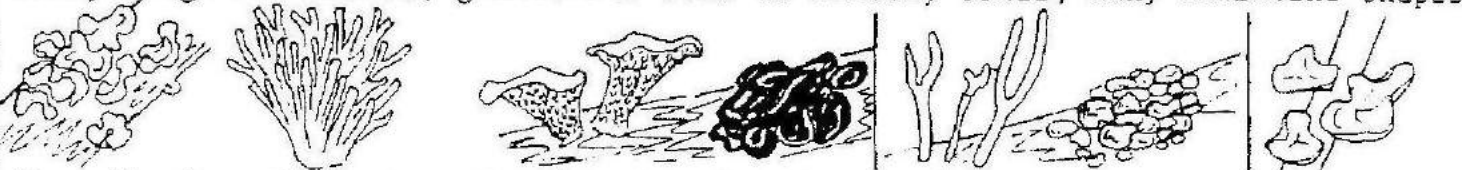
<p>Crust Fungi, thin sheets or tumorlike</p>  <p>Merulius Collybia Jelly Aleurodiscus Phlebia Christiansenia</p>	<p>Tooth Fungi, hanging spinelike teeth</p>  <p>Hericium Dentinum Hydnum Auriscalpium</p>
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Coral Fungi and Allies, club-shaped to branched; cauliflowerlike or vase-shaped



Clavaria Clavariadelphus Clavicornia Clavulina Ramaria Sparassis Thelephora

Jelly Fungi and Allies, gelatinous-soft to rubbery-stiff, many different shapes



Tremella Tremellodendron Pseudohydnum Exidia Calocera Dacrymyces Auricularia

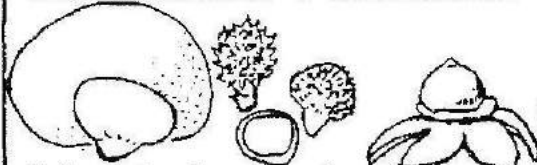


**BASIDIOMYCETES** Continued

PICTURE KEY TO COMMON MINNESOTA MUSHROOM GENERA

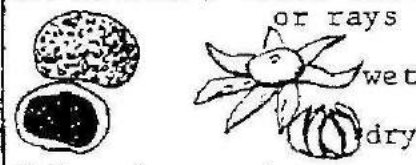
**GASTEROMYCETES**, Stomach Fungi, spores borne within fungus in gleba (spore mass)

True Puffballs & Earthstars



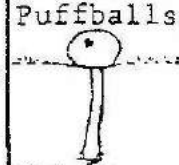
Calvatia Lycoperdon Geastrum

Earthballs, thick rind or rays



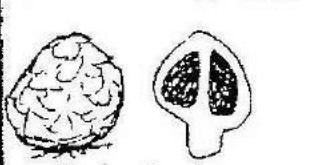
Scleroderma Astraeus

Stalked Puffballs



Tulostoma

Gastroid Agarics



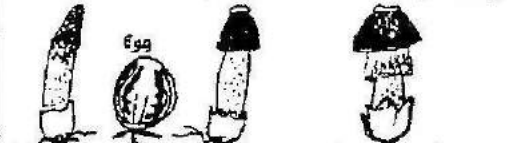
Endoptychum & False Truffles

Bird's Nest Fungi, cups w/ eggs



Crucibulum Cyathus Nidularia

Stinkhorns, green slimy top

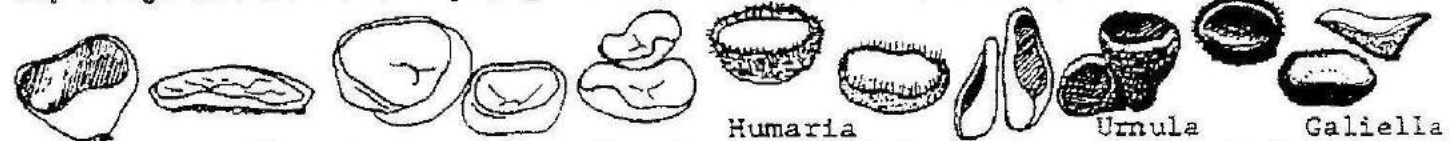


Mutinus Phallus Dictyophora

**ASCOMYCETES**, "Sac" Fungi 8 spores in ascus; Disk & Flask Fungi

**DISCOMYCETES**, Disk Fungi, fertile surface exposed (except in tuber-like fungi)

Cup Fungi and Allies, cups, goblets, urns, pitted, folded, saddle-shaped heads



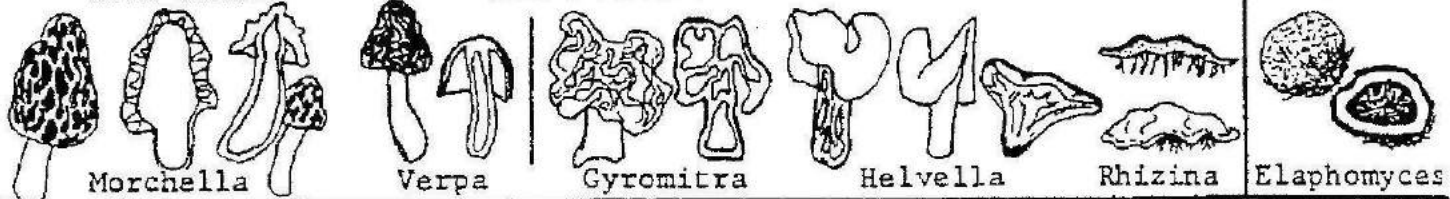
Peziza Pachyella Sarcoscypha Aleuria Scutellinia Otidea Humaria Urnula Galiella Pseudoplectania

True Morels

False Morels

Saddles

Tuber-like



Morchella

Verpa

Gyromitra

Helvella

Rhizina

Elaphomyces

Earth Tongues and Allies, small and variously shaped, many brightly colored.



Geoglossum Trichoglossum Microglossum Mitrula Spathularia Neolecta Leotia Calycella Bisporella Bulgaria Green Stain Chlorociboria

**PYRENOMYCETES**, Flask Fungi, spore sacs(asci) in many minute flasks (perithecia)

Ostiole Flasks, perithecia pores seen as tiny pustules; on wood, insects, fungi



Xylaria Daldinia Hypoxylon Ustulina Apiosporina Cordyceps Hypomyces

**MYXOMYCETES**, Slime Molds; amoebalike protoplasm able to move & ingest nutrients First slimy & moldlike, soon changing color, shape, and texture as they develop

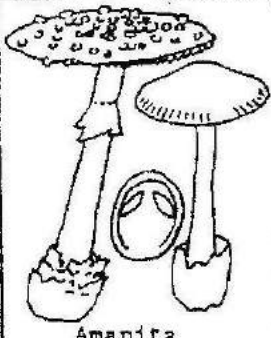
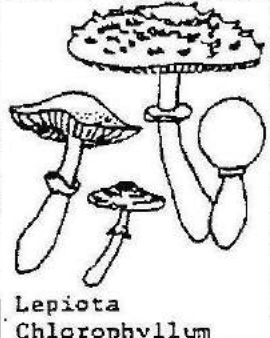
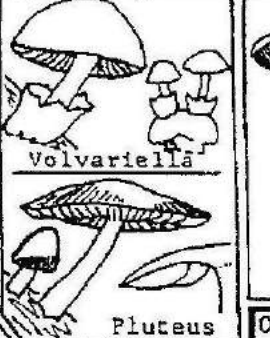
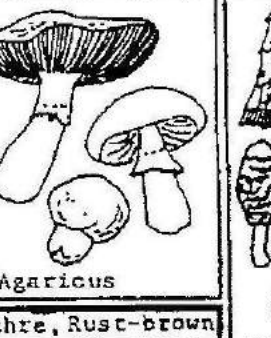
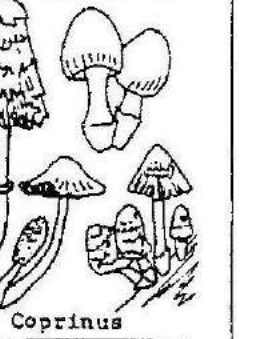



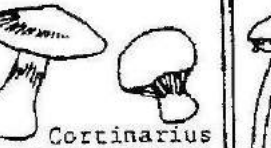

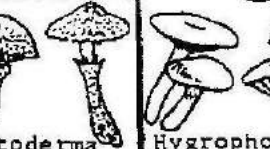








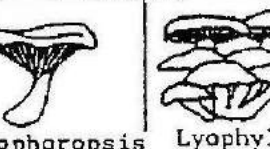

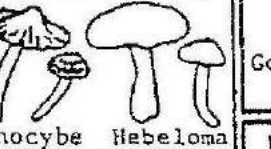
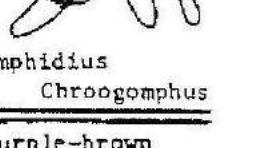




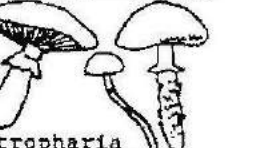




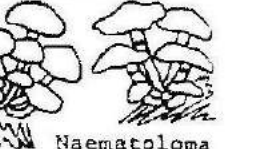
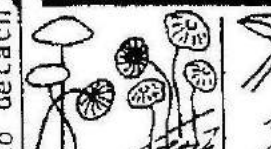




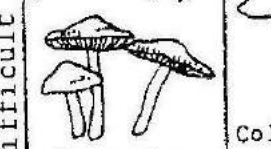






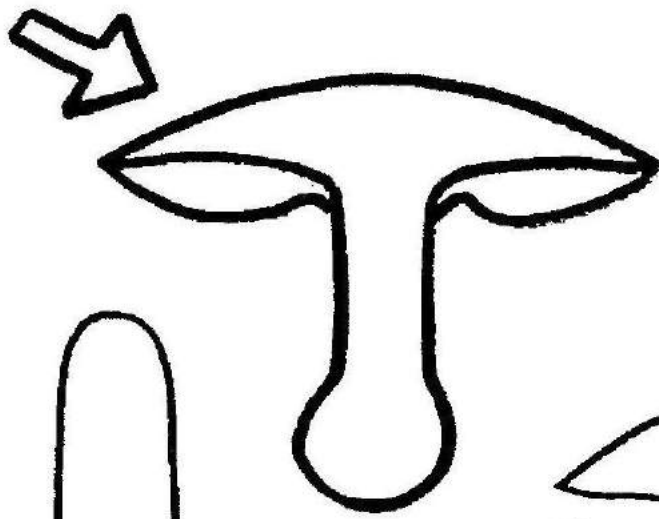
Lycogala Fuligo Leocarpus Physarum Dictydium Stemonitis Ceratiomyxa

MUSHROOM CHARACTERISTICS	SPORE PRINT COLOR (not necessarily gill color)			
	White, Buff, Cream, Yellow, Lilac, Green	Pink, Salmon Brownish-pink Flesh Color	Ochre- to Rust-brown, Earth Brown	Purple-brown Dark Brown Blackish
Cap of different structure than stalk. Easily separated. Gills free (or slightly attached)	1 Amanita			
	2 Amanita	Volvariella		
	3 Lepiota Chlorophyllum Limacella			Agaricus Coprinus
	4 Limacella	Pluteus		Coprinus
Cap & stalk of same structure, not easily separated. Stalk fleshy to fibrous. 5 Ring and volva or remnants. 6 Veil and ring but no volva. Veil may be cobwebby leaving only a fibrous zone on stalk. Check young mushrooms. 7 No veil, ring, or volva. Gills adnexed or notched. 8 No veil, ring, or volva. Gills adnate to decurrent. 9 No volva, may have veil. Stalk consistently off-center, lateral or absent. Growing on wood. Similar fungi: Schizophyllum, Plicaturopsis, Lenzites, and Gloeophyllum - white-spored bracket-like fungi with leathery false gills - not true gilled mushrooms.	5 Amanita			
	6 (Amanita) Armillaria Armillariella Cystoderma Lentinus		Agrocybe Cortinarius Gymnopilus Inocybe Pholiota Rozites Hebeloma	Chroogomphus Gomphidius Panaeolus Psathyrella Naematoloma Psilocybe Stropharia
	7 Hygrophorus Lactarius Russula Tricholoma (A) Tricholomopsis	Entoloma  Clitocybe	Agrocybe Hebeloma Inocybe	Panaeolus Psathyrella Naematoloma
	8 Cantharellus Clitocybe (B) Hygrophoropsis Laccaria Leucopaxillus Lyophyllum Omphalotus Hygrophorus Lactarius Russula	Clitopilus Entoloma  Clitocybe	Paxillus Phylloporus	Gomphidius Chroogomphus
	9 Pleurotus (C) Panellus (D) Panus Lentinellus Lentinus	Claudopus Phyllotopsis	Crepidotus Paxillus	
	10 + Collybia (E) ! Cystoderma + Flammulina (Hygrophorus) Marasmius * Mycena + Omphalina (F)	Entoloma (G)	+ Agrocybe ! Boletus ! *Conocybe ! Galerina ! Inocybe + Naucoria (H) ! +Tubaria (H)	! Coprinus (I) ! Panaeolus ! Psathyrella ! Psilocybe ! Melanophyllum

NOTES: (Amanita w/ Amanitopsis) (Lepiota w/ Leucoagaricus, Leucocoprinus) (Hygrophorus w/ Hygrocybe, Camarophyllum) (Clitocybe w/ Lepista)  
 (A) See also Melanoleuca (B) See also Calocybe, Cantharellula, Melanoleuca  
 (C) Pleurotus genera include Cheimonophyllum, Hohenbuehelia, Hypsizygus, Pleurocybella, Resupinatus (D) See also Tectella  
 (E) See also Clitocybula, Asterophora, Oudemansiella, Baeospora, Cyptotrama, and small Clitocybes  
 (F) See also Gerronema, Myxomphalia, Rickenella, Xeromphalina  
 (G) Entoloma (Rhodophyllum) genera include Leptonia, Nolanea, Eccilia  
 (H) See also Alnicola, Simocybe, Ripartites (I) Coprinus w/ Pseudocoprinus



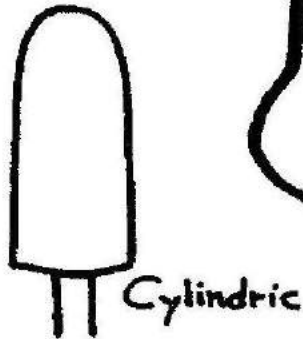
		COMMON MINNESOTA GILLED MUSHROOM GENERA				MINNESOTA MYCOLOGICAL SOCIETY					
SPORE COLOR		White, Buff, Cream, Lilac, Green		Pink, Salmon		Dark Brown		Blackish			
Gills are free from stalk. Cap of different structure & easily separated from stalk (ball & socket)	Gills are attached to stalk. Cap & stalk of same structure, not easily separated from each other.	 <p>Amanita</p>		 <p>Lepiota Chlorophyllum</p>		 <p>Volvariella Pluteus</p>		 <p>Agaricus</p>		 <p>Coprinus</p>	
		Stalk fleshy to fibrous. Gills are attached to stalk. Cap & stalk of same structure, not easily separated from each other.		 <p>Russula</p>		 <p>Lactarius</p>		 <p>Cortinarius</p>		 <p>Gymnopilus</p>	
Stalk thin, cartilaginous. Gills attached. Stalk structure unlike cap, difficult to detach				 <p>Armillariella</p>		 <p>Cystoderma</p>		 <p>Hygrophorus</p>		 <p>Entoloma</p>	
		 <p>Tricholoma</p>		 <p>Tricholomopsis</p>		 <p>Laccaria</p>		 <p>Clitocybe</p>		 <p>Rozites</p>	
 <p>Cantharellus</p>		 <p>Hygrophoropsis</p>		 <p>Lyophyllum</p>		 <p>Inocybe Hebeloma</p>		 <p>Gomphidius Chroogomphus</p>			
 <p>Clitocybe</p>		 <p>Omphalotus</p>		 <p>Lentinus Lentinellus</p>		 <p>Clitopilus</p>		 <p>Paxillus</p>			
 <p>Leucopaxillus</p>		 <p>Pleurotus</p>		 <p>Panus</p>		 <p>Phyllostopsis</p>		 <p>Crepidotus</p>			
 <p>Marasmius</p>		 <p>Collybia</p>		 <p>Mycena</p>		 <p>Galerina</p>		 <p>Naematoloma</p>			
 <p>Flammulina</p>		 <p>Omphalina (P)</p>		 <p>Entoloma (C)</p>		 <p>Conocybe</p>		 <p>Psilocybe</p>			



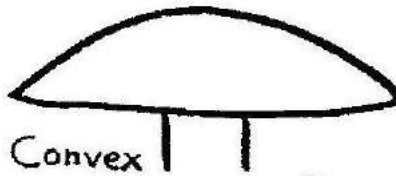
# Cap or Pileus

## PHYSICAL CHARACTERISTICS

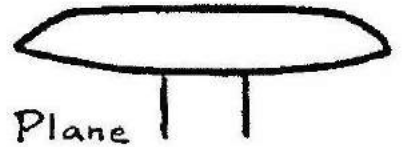
### CAP SHAPE



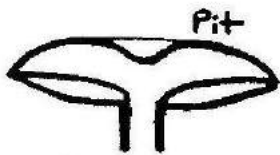
Cylindric



Convex



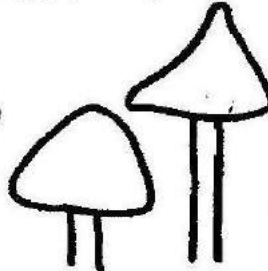
Plane



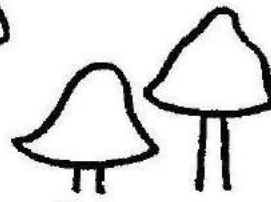
Umbilicate



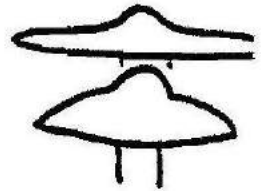
Depressed



Conical



Campanulate  
Bell-shaped



Umbonate  
Knobbed

### Margin



Straight



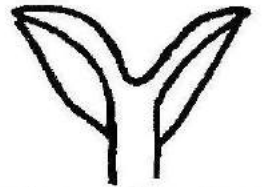
Decurved



Involuted



Uplifted



Infundibuliform



Annulus  
Ring



Superior



Inferior



Skirt-like



Pendant



Thick



Cortina  
Cobwebby



Fibrillate



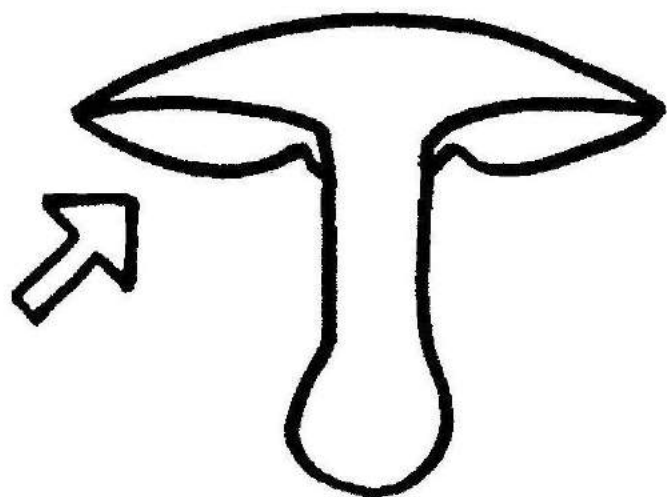
Floccose



Double

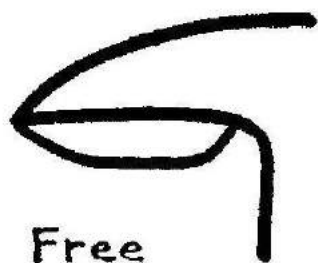


Stellate

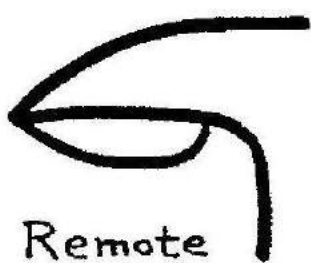


# Gills

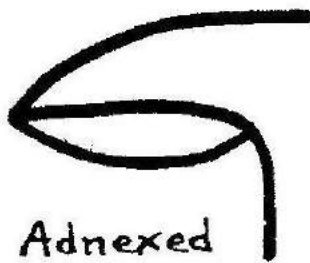
Attachment to Stalk,  
Spacing, Thickness,  
Depth, Forking



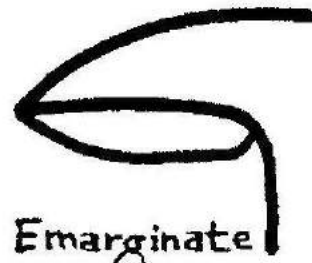
Free



Remote



Adnexed



Emarginate

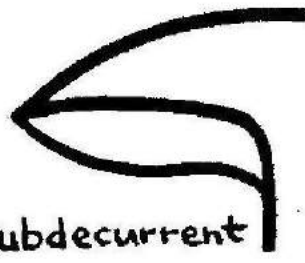
# Attachment



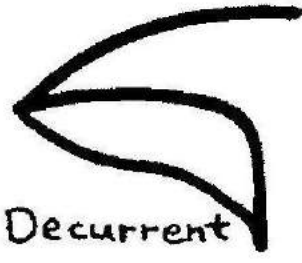
Adnate



Sinuate  
= notched

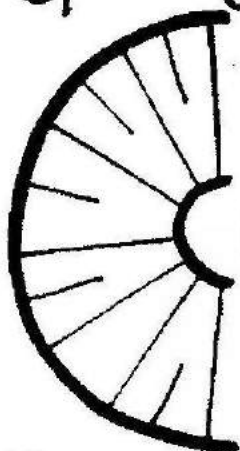


Subdecurrent

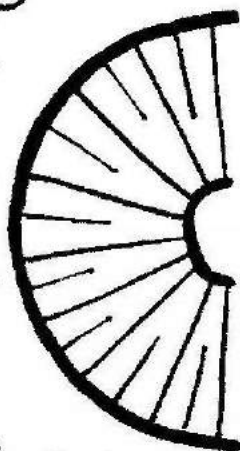


Decurrent

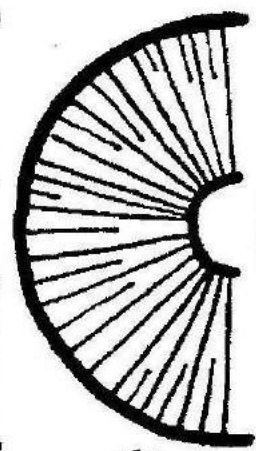
# Spacing



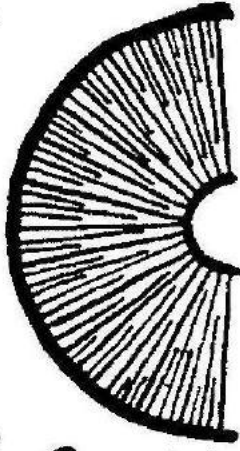
Distant



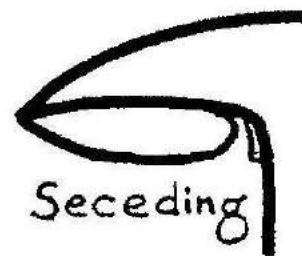
Subdistant



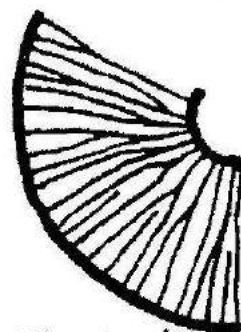
Close



Crowded



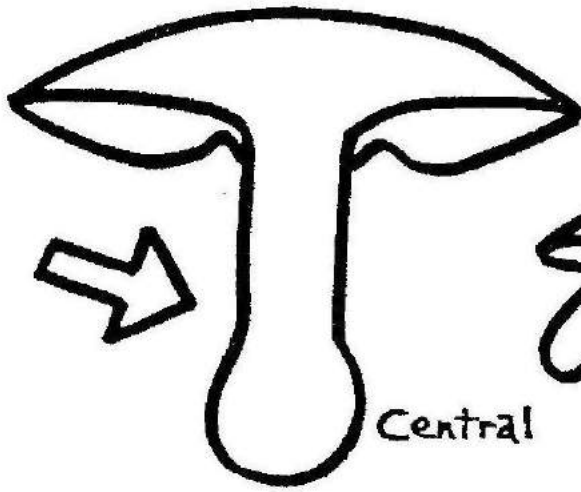
Seceding



Forked



# Stalk or Stipe



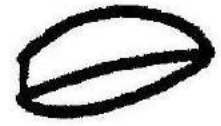
Central



Eccentric

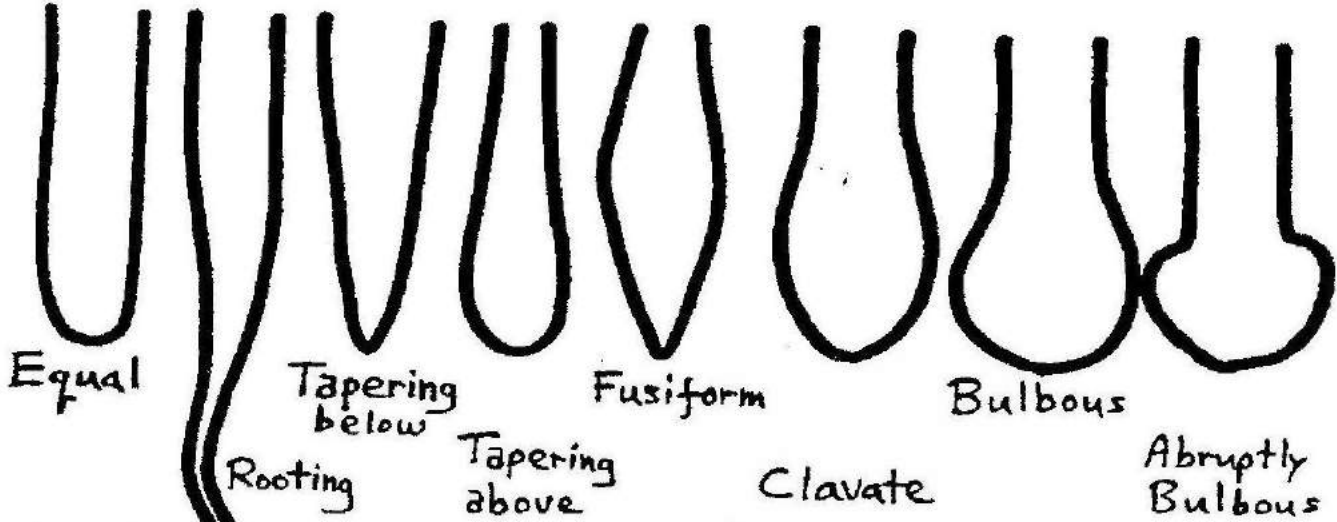


Lateral



Absent

STALK PLACEMENT



Equal

Tapering below

Fusiform

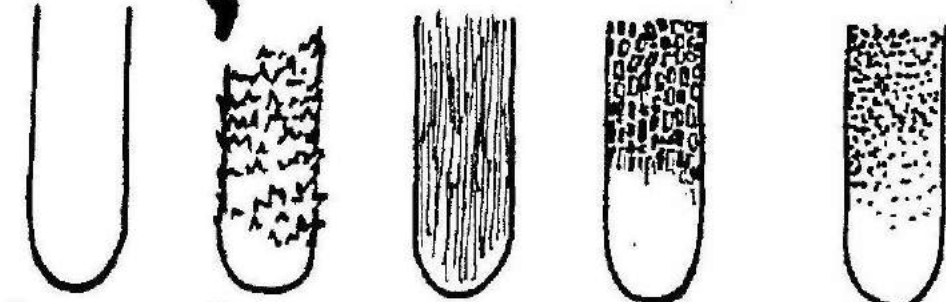
Bulbous

Rooting

Tapering above

Clavate

Abruptly Bulbous



Smooth

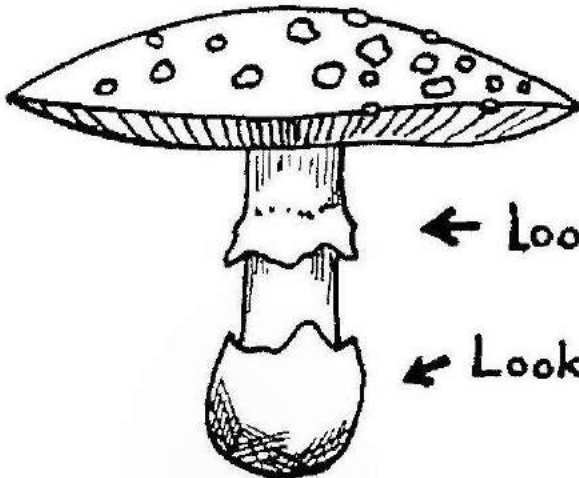
Scaly

Fibrillose

Reticulate

Dotted

Texture:  
 fleshy, fibrous  
 cartilaginous,  
 solid, hollow,  
 stuffed,  
 chambered



← Look for Partial Veil

← Look for Universal Veil

