

Chapter 1 : Types of Fungi: Mushrooms, Toadstools, Molds | Owlcation

Some kinds of fungi. The types of fungi that cause wood decay are important in recycling nutrients from fallen trees but are a menace in homes and other buildings.

Thank you for sharing this great gift to the world. I kicked it and it opened up and gold dust went flying. Any name for this mushroom? We have far too many and fear the dog will think it is one of her tennis balls. This is the 2nd year we have spotted this type. Thanks mark fatouch Oct Jeremiah Pick I found an unusual mushroom, could you please identify it with a picture? Mari Knutson Aug Any help with ID would be appreciated. It looks like a marshmallow atop a stalk of dried gorilla glue. The stalk is hard and morphs upwardly from brown to gold and appears as if shellacked. The top looks almost exactly like a marshmallow in shape, size and texture. Does anyone know what this could be? It is very interesting to look at! I keep pulling them out, are they poisonous? When dug up the cap disintegrated into a rust powder form and the stem look as if it had seeds in it. The mushroom was a rust dark brown color. I live in vero florida and have never seen anything like it. JPG And does it have purple to black spores? Kinsey Baker Mar They are orange, average about "" in height, and are shaped like square houses with large windows and a like hole in the "roof". As they emerge from the ground, they look like they have an eggshell top with a slimy eyeball beneath. Wanda Porter Dec I live in Hawaii Thank you for your time! Michael melchiorre Nov It was taken in Bucks County, Pennsylvania. Could I send this photo to you for possible identification? Any help would be highly appreciated! Please let me know how or where to send this photo. Thanks so much for your time. But it was a redish pinkish colour and look almost like a nerf dart thingy.. But it had this blackish goo covering the top of it, wondering if anyone knows what it is name of it I have looked through your wonderful gallery of mushrooms and I have printed out some pix that resemble these mushrooms, but I have actual pictures that I can upload and send to you for identification. Have looked thru the gallery and did not see them. One type grew at the base of 2 burr oak trees, it was really beautiful - looked just like a salmon colored rose. I would like to send a picture of these mushrooms for someone to identify.

Chapter 2 : 15 Fascinating Fungi around the World Â«TwistedSifter

Some common types of fungi are, yeasts, rusts, mushrooms, puffballs, truffles, morels, and molds. They are generally distinguished by the type of spores and the structure of the fruiting bodies they produce for reproduction.

Introduction There are literally thousands of different kinds of fungi. Two hundred thousand species have been identified world wide and there are likely to be well over a million species. We identify different species mostly by the structure of their fruiting bodies and the arrangement and types of spores which they produce. There are a great many fungi which are very small microfungi. They will not be covered here. However, there are many other fungi with large enough fruiting bodies to be easily seen. There are over of these larger fungi in Britain. Many fungi have fruiting bodies e. This helps to raise the spores some distance off the ground, so that when they are released, they can easily catch wind currents and be carried to new places. Fruiting bodies of fungi will generally produce millions of spores. A single fruiting body like a mushroom, may produce more than 10, million spores! Even though they are tiny, finding room for all these spores on a relatively small fruiting body presents a major problem. The fruiting bodies of fungi are therefore cleverly engineered to provide space for the production of enormous numbers of spores, without having to produce an enormous fruiting body to accommodate them all. Different types of fungi have accomplished this in different ways. Fungi such as mushrooms, have hundreds of paper-thin folds, called gills, on the underside of the mushroom cap. The spores are produced all over these gills, which provide an enormous surface area base for the spores. Gills are sometimes also known as lamellae. Some other fungi have small tubes or pores within the fruiting body. The spores develop all over the inside of the pores, which again help to produce a large surface area. Still other fungi have developed fruiting bodies covered with enormous numbers of tooth-like structures which bear the spores. Others just have large numbers of folds all over the fruiting body. All of these different methods for increasing surface area of the fruiting body and the different structures which result, provide a useful way to identify different kinds of fungi.

Chapter 3 : Types of fungi continued

Some fungi are beneficial: they decompose dead organisms, they can be used in production of food, they are part of normal human flora. Other fungi are pathogenic, meaning they may cause diseases (mycoses) in plants, animals and human.

Edible mushroom species have been found in association with 13,000-year-old archaeological sites in Chile. The Chinese value mushrooms for supposed medicinal properties as well as for food. Ancient Romans and Greeks, particularly the upper classes, used mushrooms for culinary purposes. Mushrooms are cultivated in at least 60 countries [8] with China, the United States, Netherlands, France and Poland being the top five producers in A fraction of the many fungi consumed by humans are currently cultivated and sold commercially. Commercial cultivation is important ecologically, as there have been concerns of depletion of larger fungi such as chanterelles in Europe, possibly because the group has grown popular, yet remains a challenge to cultivate. Commercially cultivated Japanese edible mushroom species - clockwise from left, enokitake, buna-shimeji, bunapi-shimeji, king oyster mushroom and shiitake *Agaricus bisporus* dominates the edible mushroom market in North America and Europe, in several forms. It is an edible basidiomycete mushroom native to grasslands in Europe and North America. As it ages, this mushroom turns from small, white and smooth to large and light brown. *Volvariella volvacea*, the paddy straw mushroom or straw mushroom. *Flammulina velutipes*, the Enoki mushroom. *Tremella fuciformis*, the snow fungus, snow ear, silver ear fungus, and white jelly mushroom. *Hypsizygus tessellatus* aka *Hypsizygus marmoreus*, the beech mushroom, also known in its white and brown varieties as *Bunapi-shimeji* and *Buna-shimeji*, respectively Commercially harvested wild edibles[edit] Some species are difficult to cultivate; others particularly mycorrhizal species have not yet been successfully cultivated. Some of these species are harvested from the wild, and can be found in markets. When in season they can be purchased fresh, and many species are sold dried as well. The following species are commonly harvested from the wild: It also known as the king bolete, and is renowned for its delicious flavor. It is sought after worldwide, and can be found in a variety of culinary dishes. *Cantharellus cibarius* The chanterelle, The yellow chanterelle is one of the best and most easily recognizable mushrooms, and can be found in Asia, Europe, North America and Australia. *Gyromitra esculenta*, this "false morel" is prized by the Finns. This mushroom is deadly poisonous if eaten raw, but highly regarded when parboiled see below. They are usually found in open scrub, woodland or open ground in late spring. When collecting this fungus, care must be taken to distinguish it from the poisonous false morels, including *Gyromitra esculenta*. The morel must be cooked before eating.

Chapter 4 : 70 Totally Amazing Common Names for Fungi | Mental Floss

Fungal diseases are often caused by fungi that are common in the environment. Fungi live outdoors in soil and on plants and trees as well as on many indoor surfaces and on human skin. Most fungi are not dangerous, but some types can be harmful to health.

Currently there are over 10, known types of mushrooms. We can put these various species in one of 4 categories: These categories describe how the the organism feeds itself. Saprotrophs - Thriving on Decay Saprotrophic mushrooms are decomposers. They release acids and enzymes that break down dead tissue into smaller molecules they can absorb. Thus decaying wood, plants, and even animals can become food for a saprotroph. Think of all the dead matter on the ground. Now imagine what would become of it if there were fewer organisms to recycle it into compost or soil. You can easily see how important saprotrophs are to the food chain! Some examples are below: Morels *Morchella angusticeps*, *Morchella esculenta*, etc - These elusive, delicious species are very popular with mushroom hunters see picture at right. Known to be mycorrhizal as well. Reishi *Ganoderma lucidum* - Highly prized in Chinese medicine, this mushroom is now the subject of many medical studies. Shiitake *Lentinula edodes* - Famous for both its great taste and medicinal properties. White Button *Agaricus bisporus* - Common in supermarkets all over the world. The average mushroom-loving American eats about 2 lbs of these a year! Come learn the real difference between a cremini and a portobello. Oyster *Pleurotus ostreatus* - Another popular edible, also known for its cholesterol-reducing effects. Maitake *Grifola frondosa* - Edible, known anti-tumor properties, and it looks like a brain! Turkey Tail *Trametes versicolor* - Although too tough to be edible in any manner other than a tea, this is one of the most well-studied medicinal mushrooms. Giant Puffball *Calvatia gigantea* - These large mushrooms are only edible when young. Chicken of the Woods *Laetiporus sulphureus* - Younger specimens are known to taste similar to, you guessed it, chicken. Also known to be parasitic. Enokitake *Flammulina velutipes* - Easy to cultivate and often used in soups. Shaggy Mane *Coprinus comatus* - This unique looking mushroom melts mere hours after being picked.

Chapter 5 : Types of fungi - introduction

Some specialists would insist that the Fungi Imperfecti are not a real phylum at all, but rather just an artificial grouping of fungi of various kinds that are not well understood, and there's something to that argument.

These organisms are classified as a kingdom, Fungi, which is separate from plants, animals, and bacteria. The discipline of biology devoted to the study of fungi is known as mycology. Mycology has often been regarded as a branch of botany, even though it is a separate kingdom in biological taxonomy. Genetic studies have shown that fungi are more closely related to animals than to plants. They have long been used as a direct source of food, such as mushrooms and truffles, as a leavening agent for bread, and in fermentation of various food products, such as wine, beer, and soy sauce. Fungi are also used as biological pesticides to control weeds, plant diseases and insect pests. Many species produce bioactive compounds called mycotoxins, that are toxic to animals including humans. The fruiting structures of a few species contain psychotropic compounds and are consumed recreationally or in traditional spiritual ceremonies. Fungi can break down manufactured materials and buildings, and become significant pathogens of humans and other animals. Losses of crops due to fungal diseases e. Below you will find a collection of some of the most fascinating looking fungi I came across in my search. If you any suggestions for other interesting looking fungi, please let me know in the comments below!

Photograph by Dan Molter Mushroom Observer *Lactarius indigo*, commonly known as the indigo milk cap, the indigo or blue *Lactarius*, or the blue milk mushroom, is a species of agaric fungus in the family Russulaceae. A widely distributed species, it grows naturally in eastern North America, East Asia, and Central America; it has also been reported from southern France. The fruit body color ranges from dark blue in fresh specimens to pale blue-gray in older ones. The milk, or latex, that oozes when the mushroom tissue is cut or broken—a feature common to all members of the *Lactarius* genus—is also indigo blue, but slowly turns green upon exposure to air. The cap is typically between 5 to 15 cm 2 to 6 in broad, and the stem 2 to 8 cm 0. It is an edible mushroom, and is sold in rural markets in Mexico, Guatemala, and China. A common and widely distributed species, it is found in Asia, Australasia, Europe, and North America, where it grows in groups or dense overlapping clusters on the logs, stumps, and trunks of deciduous trees, especially beech, oak, and birch. *Panellus stipticus* is one of several dozen species of fungi that are bioluminescent. Strains from eastern North America are typically bioluminescent, but those from the Pacific regions of North America and from other continents are not. The luminescence is localized to the edges of the gills and the junction of the gills with the stem and cap. It is most frequently found on dead but attached and on recently fallen branches, especially of angiosperms, as a parasite of wood decay fungi in the genus *Peniophora*. The gelatinous, orange-yellow fruit body of the fungus, which can grow up to 7. It grows in crevices in bark, appearing during rainy weather. Within a few days after rain it dries into a thin film or shriveled mass capable of reviving after subsequent rain. This fungus occurs widely in broadleaf and mixed forests and is widely distributed in temperate and tropical regions that include Africa, Asia, Australia, Europe, North and South America. Although considered bland and flavorless, the fungus is edible. *Tremella mesenterica* produces carbohydrates that are attracting research interest because of their various biological activities. It is a monotypic genus and consists of the single mushroom species *Rhodotus palmatus*, known in the vernacular as the netted *Rhodotus*, the rosy veincap, or the wrinkled peach. This uncommon species has a circumboreal distribution, and has been collected in eastern North America, northern Africa, Europe, and Asia; declining populations in Europe have led to its appearance in over half of the European fungal Red Lists of threatened species. Typically found growing on the stumps and logs of rotting hardwoods, mature specimens may usually be identified by the pinkish color and the distinctive ridged and veined surface of their rubbery caps; variations in the color and quantity of light received during development lead to variations in the size, shape, and cap color of fruit bodies. It produces striking tubular, purple to pinkish-violet fruit bodies that grow up to 10 cm 3. The extreme tips of the fragile, slender branches are usually rounded and brownish. A typical member of the clavarioid or club fungi, *Clavaria zollingeri* is saprobic, and so derives nutrients by breaking down organic matter. The fruit bodies are typically found growing on the ground in woodland litter, or in grasslands. It is found in North

America and Europe and is found growing on rotting wood. It is considered inedible by mushroomers, because of its bitter taste. It is a common mushroom, but collections are at their peak during late summer. The opening of the outer layer of the fruiting body in the characteristic star shape is thought to be due to a buildup of calcium oxalate crystals immediately prior to dehiscence. Found in gardens on mulch and in grassy areas, it resembles a red star-shaped structure covered in brownish slime on a white stalk. It attracts flies, which spread its spores. The family contains 7 genera and species. Collectively, they are commonly known as coral fungi due to their resemblance to aquatic coral, although other vernacular names including antler fungi, finger fungi, worm mold, and spaghetti mushroom are sometimes used for similar reasons. Coral fungi can be similar in appearance to jelly fungi. They are often brightly colored, mostly oranges, yellows, or reds, and usually grow in older mature forests. Some coral fungi are saprotrophic on decaying wood, while others are commensal or even parasitic. It is found in China, Europe, and North America. The distinguishing feature of all puffballs is that they do not have an open cap with spore-bearing gills. As the spores mature, they form a mass called a gleba in the centre of the fruiting body that is often of a distinctive color and texture. This mushroom was first described by Giovanni Antonio Scopoli in 1762. This mushroom was a favorite of early rulers of the Roman Empire. It has a distinctive orange cap, yellow gills and stem. Organic acids have been isolated from this species. Similar orange-capped species occur in North America and India. It was known to and valued by the Ancient Romans, who called it *Boletus*, a name now applied to a very different type of fungus. The caps of *Mycena interrupta* range from 0. They are globose when emergent and then become a broad convex as they mature, with the centre of the cap slightly depressed. The caps are often sticky and appear slimy looking, particularly in moist weather. Recognized by its bright orange or red pigmentation, this species grows on rocks, often near bird or rodent perches. It has a circumpolar and alpine distribution. It was one of the first lichens to be used for the rock-face dating method known as lichenometry, a technique of estimating the age of rock faces by measuring the diameter of the lichen thalli growing on them. After an initial period of one or two decades to establish growth the ecesis interval, X . It is one of three related species commonly known as the black morel. *Morchella*, the true morels, is a genus of edible mushrooms closely related to anatomically simpler cup fungi. These distinctive mushrooms appear honeycomb-like in that the upper portion is composed of a network of ridges with pits between them. The ascocarps are prized by gourmet cooks, particularly for French cuisine. Commercial value aside, morels are hunted by thousands of people every year simply for their taste and the joy of the hunt. Native throughout the temperate and boreal regions of the Northern Hemisphere, *Amanita muscaria* has been unintentionally introduced to many countries in the southern hemisphere, generally as a symbiont with pine plantations, and is now a true cosmopolitan species. It associates with various deciduous and coniferous trees. The quintessential toadstool, it is a large white-gilled, white-spotted, usually red mushroom, one of the most recognisable and widely encountered in popular culture. Although it is generally considered poisonous, there are no documented human deaths from its consumption, and it is eaten as a food in parts of Europe, Asia, and North America after parboiling. *Amanita muscaria* is noted for its hallucinogenic properties, with its main psychoactive constituent being the compound muscimol. It was used as an intoxicant and entheogen by the peoples of Siberia, and has a religious significance in these cultures.

Mushrooms, mildew and yeast are all types of fungi. Of the estimated million types of fungi, approximately of them are known to cause health problems in humans, according to the Centers for Disease Control.

Biology for Kids Fungi Fungi are a group of living organisms which are classified in their own kingdom. This means they are not animals , plants , or bacteria. Unlike bacteria, which have simple prokaryotic cells, fungi have complex eukaryotic cells like animals and plants. Fungi are found throughout the Earth including on land, in the water, in the air, and even in plants and animals. They vary widely in size from microscopically small to the largest organisms on Earth at several square miles large. There are more than , different identified species of fungi. How are fungi different from plants? Fungi were once classified as plants. However, they are different from plants in two important ways: Characteristics of Fungi They get their food by decomposing matter or eating off their hosts as parasites. They do not possess chlorophyll like plants. They reproduce through numerous spores rather than pollen, fruit, or seeds. They are usually not motile, meaning they cannot actively move around. Roles of Fungi Food - Many fungi are used as food such as mushrooms and truffles. Yeast, a type of fungi, is used when baking bread to help it rise and to ferment beverages. Decomposition - Fungi play an important role in the decomposition of organic matter. This decomposition is necessary for many of the cycles of life such as the carbon, nitrogen, and oxygen cycles. By breaking down organic matter, fungi release carbon, nitrogen, and oxygen into the soil and the atmosphere. Medicine - Some fungi are used to killed bacteria that can cause infections and disease in humans. They make antibiotics like penicillin and cephalosporin. Types of Fungi Scientists often divide fungi into four groups: Some of the more common fungi that you are likely to see or use everyday are described below. Mushrooms - Mushrooms are part of the club fungi group. Mushrooms are the fruiting body of a fungus. Some mushrooms are good to eat and are used as food, while others are very poisonous. Never eat a mushroom you find in the woods! Mold - Molds are formed by filaments called hyphae. Molds tend to form on old fruit, bread, and cheese. They sometimes look furry as the hyphae grow upward and release more mold spores from their tips. Yeast - Yeasts are small round single-celled organisms. Yeasts are important in making bread rise. Interesting Facts about Fungi Scientists who specialize in the study of fungi are called mycologists. The fungi kingdom is more similar to the animal kingdom than the plant kingdom. The word "fungus" is a Latin word meaning "mushroom". It is estimated that there are at least 1. The top of a mushroom is called the cap. The small plates under the cap are called gills. The fungus Trichoderma is sometimes used in the process when making stone-washed jeans. Activities Take a ten question quiz about this page.

Chapter 7 : Mushrooms and Fungi Photo Gallery by Tom Murray at calendrierdelascience.com

Some species may be resistant to certain types of treated lumber. Epicoccum A secondary invader of plant materials, Epicoccum can grow at higher temperatures than many fungi, allowing it to be a human skin pathogen.

Check new design of our homepage! Types of Fungi The Kingdom Fungi is one of the most important taxonomic kingdom in biological classification, which contains thousands of species. The members of this kingdom are classified on the basis of the types of spores, and the nature of specialized structures they produce for reproduction. BiologyWise Staff Fungi are eukaryotic organisms, as they contain membrane-bound nuclei in their cells. In biological taxonomy, they are the members of an independent taxonomic rank, known as the Kingdom Fungi. The discipline of biology that is concerned with the study of fungi is known as mycology. More than 70, species of fungi have been identified till now, including both unicellular and some really large organisms. Some common types of fungi are, yeasts, rusts, mushrooms, puffballs, truffles, morels, and molds. They are generally distinguished by the type of spores and the structure of the fruiting bodies they produce for reproduction. They are heterotrophic organisms, i. Fungi can be decomposers or saprobes that live and derive nutrition from organic matter, while some species can establish symbiotic relationships with plants, animals, and even prokaryotes for survival. Their cell wall consists of chitin, and most of them are found to grow as hyphae a long branching filament. The branching and filamentous hyphae collectively form the vegetative part of a fungus, which is known as mycelium. Different Kinds of Fungi Fungi are found to exhibit both sexual and asexual mode of reproduction. They are mainly classified into seven phyla or divisions on the basis of the types of spores, and the nature of the reproductive structures they form. Chytridiomycota Chytridiomycota can be found all over the world, and they are commonly known as chytrids. They produce mobile zoospores for propagation. The movement of these spores is facilitated by the single flagellum present on their body. Chytrids are quite distinct from other divisions of fungi, and they are composed of four main clades. Blastocladiomycota The fungi belonging to the phylum Blastocladiomycota were initially included in a clade that constituted the phylum Chytridiomycota. But recently, on the basis of the results of molecular data and the characteristic of their ultrastructures, they are placed as a sister clade to Zygomycota and Glomeromycota. They can be saprotrophs, and they can exhibit sporic meiosis. Neocallimastigomycota Initially, Neocallimastigomycota belonged to the phylum Chytridiomycota. The fungi that belong to this phylum are generally found in the digestive tract of herbivorous animals. The fungi of this phylum are anaerobic, i. They can exist both on land and in water. Like Chytridiomycotas, they form zoospores that contain single or multiple flagella. Zygomycota Most of the fungi belonging to the phylum Zygomycota are saprobes. They are commonly known as sugar or pin molds. They can reproduce both sexually and asexually. For sexual reproduction, they produce zygospores, while asexual reproduction is carried out by means of sporangiospores. Some common type of fungi that belong to this phylum are, black bread mold, mucor, rhizomucor, rhizopus, and pilobolus species. Glomeromycota This phylum contains approximately species of fungi, which mainly reproduce asexually. They draw nutrition from plants, and form arbuscular mycorrhizas with higher plants. The fungus basically penetrates the cortical cells of the roots of a plant, and form arbuscular mycorrhizas. These specialized structures help the plant derive nutrients from the soil. According to scientific estimates, the symbiotic relationship between plants and glomeromycotas dates back to million years. Ascomycota Ascomycotas are also known as sac fungi. Ascomycota is the largest phylum of fungi that contains more than 30, species. The fungi of this phylum reproduce sexually, and produce ascospores in a sac-like structure, called ascus. However, some species are found to reproduce asexually. Some common Ascomycotas are, mushrooms, morels, yeasts, and truffles. They can be saprotrophs and parasites. They can also establish symbiotic relationships with plants. Aspergillus, Penicillium, and Claviceps are some important genera that belong to the phylum Ascomycota. Basidiomycota The members of this phylum are also called club fungi or basidiomycetes. They produce basidiospores for reproduction. The spores are produced in a specialized club-like structure, called basidium. The phylum includes several species like mushrooms, rust, and smut fungi. Fungi play an important role in the ecosystem as decomposers. Though some of them are

pathogens, many of them are widely used for the preparation and preservation of food like wine, beer, bread, cheese, and soy products. Fungi like mushrooms and truffles are an important food source. Several species of fungi are also used to produce antibiotics like penicillin and cephalosporin, and some important vitamins.

Chapter 8 : Types of Fungal Diseases | Fungal Diseases | CDC

Yeast and mushrooms are two of the most common examples of fungi organisms. Fungi organisms can be decomposers, plant parasites and can cause diseases in humans and animals. Athlete's foot is caused by a fungus, and penicillin is made from a fungal mold.

Fungi – Are All Fungi Microscopic? Not all fungi are microscopic. You can see mushrooms, mold and mildew, for example. But most fungi feed through microscopic threads called hyphae. These threads dig into a food source, such as dead wood, bread, leaves or plants. They release chemicals that break down the food. Then the fungi digest it and use the nutrients. For example mushrooms are fungi. Fungi feed on dead animals, bird droppings, manure, wallpaper paste, fruit or even living animals. Most fungi is helpful. They break down dead matter. Some fungi can cause problems when they destroy clothing, books or food , or when they cause disease. Molds and mildews hurt growing plants. Most fungi feed through microscopic threads called hyphae. These threads dig into a food source. Fun Facts about Fungi for Kids Many types of mushrooms grow wild. Some of these are edible, but some are very poisonous. The Destroying Angel mushroom is a white mushroom poisonous enough to kill you. The yeast that makes bread rise is a kind of fungus. Penicillin is made from the blue mold, Penicillium. Penicillin is an antibiotic that can cure ear infections and other illnesses. Fungus is used to make cheese. A video explaining all about fungi. How do fungi reproduce? Most fungi reproduce through fruiting bodies that release spores. The spores are microscopic bodies that float through the air. When the spores land on food, they start to grow and eat the food.

Despite the common notion that bacteria and fungi are infection-causing proponents, a variety of species are beneficial to people. In many cases, they are common food sources. Regularly consuming these organisms can improve your health, while providing a tasty addition to your everyday cuisine.

These are incited by different agents – bacteria, viruses, cell-worms and fungi; of these the fungi cause the most severe losses. They destroy field crops, forage crops, fruit and nut crops, vegetable crops, drug plant crops and ornamental crops. Disease causing fungi are found in class Phycomycetes, Ascomycetes, Basidiomycetes and Fungi Imperfecti. No species of Myxomycetes are known to cause disease in plants, except mushrooms. Some of the important diseases are listed in the given table. Fungi infect many economically important plants and minimize the yield of food grains considerably. In late blight of potato caused by *Phytophthora infestans* destroyed millions of acres of potato crop and caused famine in Ireland, it resulted in the death of about a million people and almost the same number of people migrated to other continents. Similarly, the Bengal famine which resulted in the death of two million people was due to destruction of rice crop by brown leaf spot disease caused by *Helminthosporium oryzae*. Several fungi are responsible for mycoses and tropical diseases of man and animals. Some of the important diseases caused by fungi are given in the related table. Several fungi like *Polyporus*, *Chlorosplenium*, *Penicillium divaricatum*, *Fusarium negundi*, *Pori microspora*, *Lentinus lepideus* are responsible for decay of standing trees, decay of felled timber, sap stains and decay of wood in various uses. This term applies to the destruction of such articles as textile, wool, tent age, binoculars, gunsights, cameras, leather goods, plastic articles, photographic films, paper and paper goods, radios, electronic goods etc. Besides microorganisms, members of Mucorales e. *Penicillium digitatum* are chief cause of food spoilage. These are saprophytic fungi which grow on food articles such as bread, jam, pickles, meat etc. For instance, food items are spoiled by yeasts, *Aspergillus otyzae*, *Penicillium digitatum* etc. Dairy products are spoiled by *Aspergillus repens*, *Mucor*, *Penicillium*, *Cladosporium*, *Oidium lactis*, etc. Fruits and fruit preparations are spoiled by *Penicillium digitatum*, *Debromyces*, *Zygosaccharomyces* etc. Vegetables are spoiled by *Rhizopus nigricans* and *R. A*. A number of fungi, particularly some Ascomycetes and Fungi imperfecti are highly destructive of food grains like wheat and maize, and make them unfit for human and cattle consumption. Many infected grains carry fungal hyphae which cause seed-borne diseases in crops. Seeds of rye infected with *Claviceps purpurea* ergot causes abortion in pregnant ladies. Deadly poisonous toadstools such as *Amantia* sp and others have invariably been mistaken for edible mushrooms and have taken a toll of life. Mushroom poisoning is known as mycetismus. Some fungi produce toxic alkaloids and other toxic compounds. *Claviceps purpurea*, a parasitic fungus causing ergot of rye contains a powerful poison. When eaten it causes gangrenes and convulsions. LSD Lysergic acid diethylamide, a hallucinogenic and hypnotic compound, is also obtained from *claviceps*. Besides this, some fungi secrete a group of toxic compounds called aflatoxins. *Aspergillus flavus*, an important toxin producing fungus frequently infects ground nut. Animals eating such nuts fall sick.