



Manitoba Association of Cottage Owners

Health and Safety

Updated: September 11, 2015

Mushroom Toxicosis

Issue: Risk of Toxicity from Consuming Some Species of Mushrooms.

Background to the Issue:

- Some species of mushrooms can be extremely toxic (such as ***Amanita muscaria***).
- Consumption of this type of mushroom in the raw state can lead to severe liver damage and death.
- Parboiling (cooking) reduces the toxic components, but there still can be sufficient toxins present to cause digestive upsets.

Cautionary Notes:

- Be sure you keep an eye on your pets at the cottage to make sure they are not consuming some of these unusual food sources, which could be harmful.
- Get your pet immediate veterinary care if it is found to be suffering a severe digestive upset.
- Check the terrain around your cottage and other places where you walk or exercise your dogs and try to minimize exposure to hazardous food sources.
- A single mushroom cap of ***Amanita muscaria*** contains sufficient toxin to be lethal for an average size adult human being.

Action Taken by MACO:

- Issuing of warnings to cottagers through newsletters.
- Persons interested in wild mushrooms as food sources should seek advice from knowledgeable sources so as to be able to identify edible species.