

Human use of mushrooms for food preparation and preservation is extensive and has a long history. They are a delicious food on the palate, capable of flavoring many dishes, even different ones, in an exceptional way. The dangers deriving from the consumption of mushrooms, in addition obviously to the rather widespread specific intolerance, can concern both edible and poisonous species.



The Italian Cuisine Academy is a cultural association whose aim is to "safeguard, together with the traditions of Italian cuisine, the culture of the civilization of the table, a living and active expression of the entire country". Mushrooms are one of the most recurring ingredients in Italian cuisine. The association aims to protect the Italian gastronomic tradition.

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Mushrooms are used to make many things, from sauces for meat to fillings for some traditional dishes. Many typical dishes of Belarusian cuisine are based on mushrooms: "hribnoy sup", barley and mushroom soup; "hryby v smtane" (mushrooms with sour cream); "kotleta pokrestyansky", a pork cutlet in mushroom sauce.

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