



Amanita groenlandica

In Greenland is the most common species of amanita. Edible, even if the typical and strong fishy smell is not appreciated by everyone.

It grows in small groups or as a solitary mushroom under willows and birches.

Class: Agaricomycetes

Order: Agaricales

Family: Amanitaceae

Issue: Mushrooms 2005
Greenland

Cancellation: Tasiilaq
17-01-2005. First day

Edition: Greenland Post

Amanita rubescens

Good edible with a sweet and strong flavour, to be eaten cooked.

Widespread, from the mountains to the plains, in all woods, both broad-leaved and coniferous

Class: Agaricomycetes

Order: Agaricales

Family: Amanitaceae

Issue: Mushrooms 2017

Romania

Cancellation: Bucarest 06-10-2017. First day

Edition: Romfilatelia

