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An Investigation Into A Number Of Different Types Of Analytic Diversity of Poisonous Mushroom from Kondi, (North Solapur) (MS), India

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Abstract:
The present study is an attempt to study diversity of macrofungi from Kondi, tehsil Solapur North, Maharashtra state, due to availability of fine literature, in this study authors are come across with three different species belongs to the three different families. The division Basidiomycotina includes all poisonous mushrooms.

Keywords: Basidia, Basidiospores, Spores, Periphyses, Poisonous Mushrooms

Introduction:

Fleshymushrooms are the fruiting bodies of macro fungi, which is grow in decaying places like bunds, water channels, manure heaps, grassy grounds fields, soil, dung, forests, roots, bark, wood, stems, leaves, fruits and seeds (Kues and Liu 2000). The numbers of countries utilizes the fleshy mushroom traditionally as a delicious nutritional food and medicinal purposes (Saiqa et al. 2008). Generally environment not free from fungi human associated with this in daily life. Some of the people in the world looks fungi in the form of awful and slimy things, no redeming with their future, people generally love the fleshy fungi but afraid to handle it so overall fungi neither not good nor better in them moreover poisonous and some of the edible. The present study is an attempt to find only poisonous fleshy fungi. The fungi also plays a crucial role in the area of biotechnology, food, antibiotics, nutrient cycling, agriculture, biofertilizers, textiles and bioremediation industries (Danielson et al.1989).

Material and Methods:

Study Area:

The Kondi village come under the Solapur North Tehsil of Solapur district Maharastra state, geography of study region between 17.10 to 18.32 degrees

north latutude and 74.42 to 76.15 degrees east longitude respectively, the district place situated south east and come under the belt of Bhima and Seena basins drain with its tributaries, Researcher focus this area for the study of mushroom because no one can listed above three mushroom before from Kondi North Solapur area. The village Kondi located in tehsil Solapur Nroth of district Solapur Maharashtra, India. It is stayed near about 14 km away from Solapur, people complete their all economic need to connect with this district place, the village scattered in 1974.15 hectares areas, climatic condition raises partly cloudy, temperature require 31^0 C, average rainfall in this region is 542.2 mm, the village surrounded by subtropical evergreen forest, in kharif season bajra, sunflower, groundnut and in the rabi season crops like jowar, gram and safflower are grown in Black, Coarse Gray and Reddish type of soil, so soil is the most important natural source for development of various type of micro-organisms including edible and non-edible fleshy mushroom.

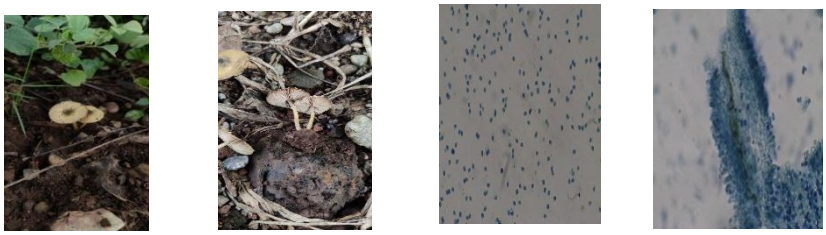
Collection of mushrooms:

Mushroom were collected with the help of scissor, digging tools, hunting knife and rigid plastic bottle as well as polythene bags. At the time of collection period some of the important character are noted in the field book. Photography is carried out with different angle this is helpful in future study also. At the time of mushroom collection opportunistic sampling of mushroom protocol was taking into consideration (Mueller et al. 2004). When brought all the collection from wild area in the laboratory immediately floristic characterization is carried out on the basis of fruiting body, cap, flesh, odor, gills, stalk, partial and universal ring, spores and edibility as describe earlier by (Kumar et al. 2015) and lastly identified method is fallowed to utilized some literature of Hard (2013), Largent & Stuntz (1977), Singer (1986), Lodge et al. (2004), (Simon and Schuster's, 1980,1981 and 1989), (Peter Jordan, 1995,), the book like Mushroom and their Habitat, American Publishers,

Results:

In the present study ***Termitomyces microcarpus***, ***Cyptotrama asprata*** and ***Lentinus crinitus*** of Fleshy Mushroom was first time newly recorded genus and species from the study area.

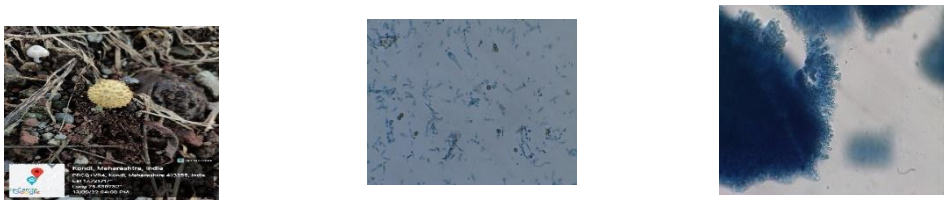
1.***Termitomyces microcarpus*** (Berk. & Broome) R.Heim (1942)



a b c d

Termitomyces microcarpus (Berk. & Broome) R.Heim (1942)Fig-1: a-Habit b-Spores c-Basidia and Basidiospores

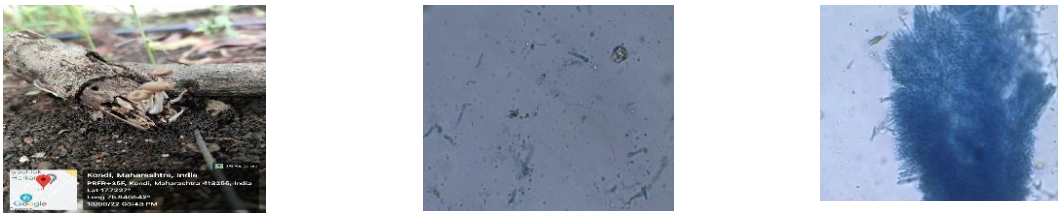
2. ***Cyptotrama asprata*** (Berk.) Redhead &Ginns (1980)



a **b** **c**

Cyptotrama asprata (Berk.) Redhead &Ginns (1980). Fig-2 a-Habit b-Spores c-Basidia and Basidiospores

3.*Lentinus crinitus* (L.) Fr. (1825)



a b c

Lentinus crinitus (L.) Fr. (1825)Fig.3 a-Habit b-Spores c- and Basidia and Basidiospores

Description:

1. ***Termitomyces microcarpus***

(Berk. & Broome) R.Heim (1942),

Family: Lyophyllaceae

Fruiting body solitary, scattered, total height 2.2-3.4 cm, large, medium, light, Cap 0.1-0.4 cm in length, 0.9- 1.8 cm across, Flesh when exposed in the air it is turn in to yellowish white to dark olive blackish brown in color, texture smooth, rough, soft, watery, spongy, corky, fleshy, delicate; Odor mushroom have distinctive taste, mild, flavor pleasant; Gills crowded, seceding, free, Partial ring absent, Universal veil absent; Spores blackish white in color, limy, Edibility poisonous.

2.***Cyptotrama asprata*** (Berk.) Redhead &Ginns (1980), **Family:** Physalacriaceae

Fruiting body total height 2.9 cm, large, white, Cap aculeate, fruit of dhatura, globose, Flesh white, Odor mushroom have distinctive taste, mild, flavour pleasant; Gills crowded, adnate, Stalk rhizoidal, equal, Partial ring absent; Universal veil absent; Spores smooth, globose, spherical, Edibility poisonous.

3. ***Lentinus crinitus*** (L.) Fr. (1825)**Family:** Polyporaceae

Fruiting body growing on decaying wood, Cap hygrophonous, soggy, Flesh brown, Odor mushroom have distinctive taste, mild, flavour pleasant; Gills brown in color, Stalk rhizoidal, club shape, Partial ring absent, Universal veil absent; Spores blackish to yellowish brown, Edibility poisonous.

Discussion:

In the present study, three genera with one species each were recorded. *Termitomyces microcarpus, Cyptotrama asprata*and *Lentinus crinitus*, respectively belongs the family of them belongs to different families like Lyophyllaceae, Physalacriaceae and Polyporaceae respectively, which come under the division Basidiomycotina.. The species come under the division Basidiomycotina are poisonous, Kirk et al. (2001). In present study, all the three species are poisonous.

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