## Basidiospores

Spore category. Produced by mushrooms, puffballs, shelf fungi, rusts, smuts, and many other fungi.

## Characteristics

## Distribution

Approx. 1,200 genera.

## Where Found

Saprophytes and plant pathogens. gardens, forests, woodlands.

## Mode of Dissemination

Wind; spore release (active mechanism) during periods of high humidity or rain

## Growth Indoors

Serpula lacrimans, the agent of "dry rot," and other fungi causing white and brown wood rot, grow and destroy the structural wood of buildings. Poria incrassata causes a particularly destructive dry rot in buildings.

## Industrial Uses

Many mushrooms are edible, and very important in the food industries.

## Other Comments

Occasionally, a benign, non-wood rotting mushroom will fruit inside a building, growing in some unique ecological niche if enough moisture is present. If mushrooms are found growing indoors, we ask clients to submit the entire mushroom for identification.

## Potential Health Effects

## Allergens

Probably common. Type I allergies (hay fever, asthma). Type III hypersensitivity pneumonitis: Lycoperdonosis (puffball spores), Mushroom culture hypersensitivity.

## Potential Opportunist or Pathogen

Asexual forms may cause rare opportunistic infections. The yeast Cryptococcus neoformans is a basidiomycete.

## Potential Toxin Product

Mushroom toxicosis (poisoning) is usually a result of ingestion of the following toxins: amanitins, monomethyl-hydrazine, muscarine, ibotenic acid, psilocybin.

## Laboratory Notes

## Growth/Culture Characteristics

Most Basidiomycetes will not fruit on laboratory media. Many will form arthrosporic or sterile mycelia on laboratory media.

## Spore Trap Recognition

Most basidiospores have a distinctive asymmetrical attachment point. Many basidiomycetes have recognizable spores. Serpula, the agent of dry rot, with tanorange basidiospores, can sometimes be identified on spore trap slides.


