Australia and the South Pacific. Most Anglo-Australians are mycophobic and care little about wild mushrooms. Some immigrants, however, gather chanterelles from native forests or porcini from pine plantations. Aboriginal usage of wild mushrooms is poorly documented and is dying out (see article by Trappe et al. on Outback truffles). In both Australia and New Zealand, European black truffles (*Tuber melanosporum*) are now being grown in orchards. In the highlands of New Guinea and other large islands with ectomycorrhizal tree hosts, many russulas, boletes, etc. are eaten by the various ethnic groups. On the smaller islands and in lowlands, wood-decayers and other saprotrophic mushrooms are eaten opportunistically but typically do not form an important part of the diet.

Fig. 1. In this painting by Aboriginal artist Betsy Napanardi Lewis, the circles on the left are desert truffles and the blue areas are waterholes. The concentric circles on the right represent a claypan, and the U-shapes are women with digging sticks for unearthing truffles; see article by Trappe et al. on Outback truffles for more details. (Courtesy of Songlines Aboriginal Art Gallery, San Francisco; all rights reserved).

Fig. 2. On the Moluccas (Spice Islands), several saprotrophic wild mushroom species are eaten opportunistically; one example is *Volvariella volvacea*, better known in cultivated form as the straw mushroom. (David Arora, all rights reserved).

Fig. 3. *Lentinus sajor-caju* is one of several tropical wood-inhabiting *Lentinus* species that are eaten in the South Pacific as well as many other tropical areas. (Heino Lepp, courtesy of Australian National Botanic Gardens, all rights reserved).