Fig. 1. Amanitas (*Amanita* spp.) are the most widely eaten and prized edible mushrooms in Mexico, and can be seen in markets across much of the country during the summer rainy season. The species shown here is known by the highland Maya as *jayal yuy* and is described in this issue as a new species (see article by Shepard et al.).

Mesoamerica and South America.

A wide variety of wild mushrooms are eaten in Mexico and Guatemala, and of course Mexico is well known for its sacred mushroom usage. Few articles have been published on mushroom uses in South America. Charles Darwin noted that the natives of Tierra del Fuego ate large quantities of *Cyttaria* species, and these mushrooms are still eaten (and marketed) today in southern Chile and Argentina. The Andean countries export dried slippery jacks (*Suillus* spp.) associated with pine plantations. (David Arora, all rights reserved).

Fig. 2. A fire-roasted amanita.

Fig. 3. Huitlacoche or corn smut, *Ustilago maydis*, is a delicacy in central Mexico, fetching a higher price than the ears of corn on which it grows.

Fig. 4. Azules or añiles (*Lactarius indigo*) are popular edible mushrooms in Mexico.

Fig. 5. A Michoacan woman gathering coral mushrooms (*Ramaria* spp.) for sale (Mexico).

Fig. 6. A Michoacan family after a morning of mushroom gathering. The *Lactarius indigo* will be sold in a local market; other species gathered in smaller quantities will be eaten.