Mushroom Website Prototype

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UI Design
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ShroomLearn - Home Page

Mission Statement:

ShroomLearn is dedicated to being the #1 interactive resource for learning about the wonderfield field of mycology. Our goal is to provide you with a seamless experience that will increase your knowledge of mushrooms.

Enter The Garden of Mushrooms

Go to slide 3 when this is clicked

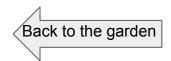
Numbers by mushroom indicate which slide to go to once you click on mushroom

Garden of Mushrooms

Click on a Mushroom to Learn More About It!

Every mushroom slide has a back button that takes you to the homepage





Psilocybe semilanceata

Common Names: Liberty Cap

Edible: Hallucinogenic



General Info: Psilocybe semilanceata mushrooms are one of the most potent hallucinogenic mushrooms. They are notable for their bell-shaped cap and grow in wet grassland habitats, most commonly in regions of Europe. The first documentation of Liberty Caps was by a British Family in 1799 who ate the mushrooms with a meal. The father and children subsequently had a psychedelic experience.

Hygrocybe miniata

Back to the garden

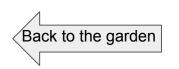
Common Names: Vermilion Waxcap

Edible: Yes, but rarely eaten.



General Info: Hygrocybe miniata mushrooms are small, bright red or red-orange mushrooms. They are found in Europe and Australia, as well as some rainforests. They are technically edible but almost never eaten as they are very small and have little nutritional value. Fun fact: 'miniata' omes from German 'miniat' which means 'painted with red lead'.

Omphalotus illudens

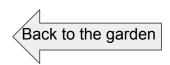




Common Names: Eastern Jack-o'-lantern Mushroom

Edible: No.

General Info: Omphalotus illudens mushrooms are often found growing together in clumps on decaying woods. They are found in parts of eastern North America. There is debate as to whether these mushrooms exhibit a weak green bioluminescence when fresh. Do not ingest these mushrooms, as they, similar to their relatives, Omphalotus olearius, will cause vomiting, cramps, and diarrhea. Fun Fact: There is research being conducted in the feasibility of using Omphalotus illudens for treating cancer.



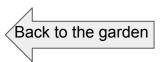
Amanita muscaria

Common Names: Fly agaric

Edible: Only with proper preparation



General Info: Amanita muscaria are one of the most recognizable mushrooms as they have bright red and white dotted caps. Amanita muscaria are natie to woodlands throughout parts of the Northern Hemisphere and thrive in higher elevations in warmer latitude regions. The mushrooms are technically classified as poisonous, but, if they are parboiled twice their toxic and halluncinogenic properties will be weakened. Fun fact: These mushrooms are very common in the Elder Scrolls Universe.



Psilocybe baeocystis

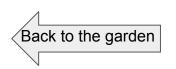
Common Names: Bottle Caps, Blue Bells, Knobby Tops

Edible: Hallucinogenic.



General Info: Psilocybe baeocystis is a hallucinogenic mushroom that often grows on ground bark, wood chips, and peat moss. It is notable for its blue color and stains items blue easily. It has a starchy taste and smell. Fun Fact: It was first collected in Oregon in 1945.

Amanita Phalloides



Common Names: Death Cap, Deadly Amanita, Destroying Angel

Edible: No.



General Info: Amanita Phalloides, often known as death caps, are one of the most poisonous mushrooms known. It only takes about half of a mushroom to kill an adult human. The mushroom is native to Europe and has symbiotic relationships with a variety of trees, including beech trees, chestnut trees, birch trees, and spruces. Fun fact: It is believed that the death cap was involved in the death of Holy Roman Emperor Charles VI.

Amanita Phalloides

Back to the garden

Common Names: Pricke Mushroom

Edible: Only at the egg stage.



General Info: Lyophyllum decastes are common throughout Europe and North America. They often grow in habitats with wood debris, like forests and mulched gardens. They are notable for their phallic shape and they can only be eaten when they are in the egg stage; pieces of the inner layer can be cut out and consumed. Fun Fat: In Northern Montenegro, peasants rub Phallus impudicus on the necks of bulls before bull fights as they believe doing so makes the bull stronger. Phallus impudicus are also thought to help reduce the risk of blood clots in veins.

Back to the garden

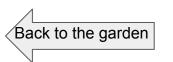
Stropharia rugosoannulata

Common Names: Burgundy Mushroom, Garden Giant

Edible: Yes.



General Info: Stropharia rugosoannulata are a large species of mushrooms, often found on wood chips across North America in summer and autumn. They have caps the color of burgundy, leading to their name 'Burgundy Mushroom'. Burgundy mushrooms are commercially cultivated and are often grilled or sautéed in butter. Fun Fact: They are best grown alongside corn.



Hygrocybe chlorophana

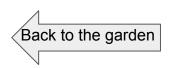
Common Names: Golden Waxcap

Edible: Yes.



General Info: Hygrocybe chlorophana mushrooms are distinguishable by their bright yellow caps. They grow throughout parts of Europe, North America, northern Asia, and southern Australia. They are an endangered species, and though they are edible, they are easily confused with other inedible yellow mushrooms, so be careful if you plan on consuming one! Fun Fact: Golden Waxcaps were featured on a postage stamp issued by the Faroe Islands.

Shiitake



Common Names: Sawtooth Oak, Black Mushrooms

Edible: Yes.



General Info: Shiitake mushrooms are a common edible species of mushroom. They often grow in clusters on decaying deciduous trees. Shiitake are popular in East Asian cuisine and are often served in soup or sautéed. Shiitake have also been used in some forms of traditional medicine.

Question #1:

What is this mushroom called?

- A. Psilocybe semilanceata
- B. Hericium erinaceus
- C. Hygrocybe miniata
- D. Omphalotus illudens



Submit

Question #2:

Select the Hygrocybe miniata mushroom:









Submit

Question #3:

What popular video game series is this

mushroom featured in?

- A. Elder Scrolls
- B. Mario Kart
- C. BioShock
- D. Call of Duty



Submit

Question #4:

Select the hallucinogenic mushroom:









Submit

Question #5:

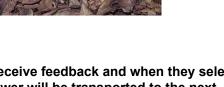
You're a chef preparing a meal. Which mushroom would you likely pick to mix in

with your dish?









Submit

FeedBack

You answered (correct #)/5 questions correctly!

Want to grow your own mushroom garden? Check out https://www.mushrooms.com/

Or

Play Again

(returns user to slide 3)