



THE 9TH INTERNATIONAL WORKSHOP ON  
EDIBLE MYCORRHIZAL MUSHROOMS  
(IWEMM9) JULY 10-14 | TEXCOCO, MEXICO

**TRADITIONAL ETNOMYCOLOGICAL KNOWLEDGE AND CHANGE  
PROCESS IN MAPUCHE-CREOLE COMMUNITIES: A STUDY ON WILD  
EDIBLE FUNGI FROM PATAGONIAN *Nothofagus* FORESTS, ARGENTINA**

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Key words: edible mushrooms, traditional knowledge, cultural importance, *Morchella*, *Suillus luteus*, *Cyttaria*, *Grifola gargal*, *Fistulina antarctica*

Practices, perceptions, beliefs and other forms of relationship between rural inhabitants and fungi in Patagonia are scarcely studied. In this work we analyze the richness, cultural importance and modes of appropriation of wild edible fungi in four Mapuche-creole communities settled in *Nothofagus* spp. Forests in Patagonia. Through an ethnobiological approach, we conducted semi-structured interviews with 36 informants, visits to the environment and participant observation. Data were analyzed qualitatively and quantitatively using non-parametric statistics. The settlers collect 20 species in environments with different degrees of anthropic intervention (surrounding houses, pasture fields and forests with high coverage and low degree of anthropization). The specimens are consumed fresh "in situ", after some processing, or stored for self-consumption or trade. The species with the greatest cultural importance are *Morchella* aff. *tridentina*, *M.* aff. *septimelata*, *Morchella* sp. and *Suillus luteus*, all with high commercial value, but not an extensive history of use at regional level. Next in importance, *Cyttaria hariotti*, *Grifola gargal* and *Fistulina antarctica* are highly valued, but current use is sporadic and often associated with the consumption by children ("marginal" uses). The differential use of edible fungi (marginal / main), the simultaneity and complementarity of supply strategies, the transfer and recreation of old practices in new ones, and technologies were analyzed. Fungi studied reflect important features of the Patagonian tradition, but also processes of change in response to complex and dynamic socio-economic and ecological contexts.

TOPIC: Conocimiento Tradicional

TIPO DE PRESENTACIÓN: Oral