

# Mushroom Field Guide Online

Peterson Field Guide to Mushrooms of North America, Second Edition  
Edible Wild Mushrooms of North America  
The Audubon Society Field Guide to North American Mushrooms  
A Field Guide to Mushrooms of the Carolinas  
Field Guide to Wild Mushrooms of Pennsylvania and the Mid-Atlantic  
Field Guide to Mushrooms of Western North America  
Appalachian Mushrooms  
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Mushrooms of West Virginia and the Central Appalachians  
A Field Guide to Edible Mushrooms of the Pacific Northwest  
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Mushrooms  
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Texas Mushrooms  
Keys to Lichens of North America  
Mushrooming Without Fear  
Hallucinogenic and Poisonous Mushroom Field Guide  
Mushrooms of Hawai'i  
A Field Guide to Mushrooms of the Carolinas  
The Complete Guide to Edible Wild Plants,

Mushrooms, Fruits, and Nuts  
North American  
Mushrooms

## **Peterson Field Guide to Mushrooms of North America, Second Edition**

This handy volume begins with a short introduction explaining everything a mushroom picker needs to know, followed by a fully-illustrated A-Z guide in which the author describes the identifying features and habitats of edible and inedible mushrooms.

## **Edible Wild Mushrooms of North America**

"This is a wonderful addition to the mycological literature for both professionals and amateur mycophiles! A field guide with an emphasis on California mushrooms is long overdue."--Greg W. Douhan, Department of Plant Pathology and Microbiology, University of California, Riverside. "The perfect update to a classic mushroom field guide. This book combines excellent images and useful keys with up-to-date scientific findings on mushrooms." David Rizzo, Professor of Plant Pathology, University of California, Davis

## **The Audubon Society Field Guide to North American Mushrooms**

From one of the region's foremost mushroom hunters—Walter E. Sturgeon—comes a long-overdue field guide to finding and identifying the mushrooms

and fleshy fungi found in the Appalachian mountains from Canada to Georgia. Edibility and toxicity, habitat, ecology, and detailed diagnostic features of the disparate forms they take throughout their life cycles are all included, enabling the reader to identify species without the use of a microscope or chemicals. Appalachian Mushrooms is unparalleled in its accuracy and currency, from its detailed photographs to descriptions based on the most advanced classification information available, including recent DNA studies that have upended some mushrooms' previously accepted taxonomies. Sturgeon celebrates more than 400 species in all their diversity, beauty, and scientific interest, going beyond the expected specimens to include uncommon ones and those that are indigenous to the Appalachian region. This guide is destined to be an indispensable authority on the subject for everyone from beginning hobbyists to trained experts, throughout Appalachia and beyond.

### **A Field Guide to Mushrooms of the Carolinas**

From the author of GROWING GOURMET AND MEDICINAL MUSHROOMS comes the only identification guide exclusively devoted to the world's psilocybin-containing mushrooms. Detailed descriptions and color photographs for over 100 species are provided, as well as an exploration of their long-standing (and often religious) use by ancient peoples and their continued significance to modern-day culture. Some of the species included have just been discovered in the past year or two,

and still others have never before been photographed in their natural habitats.

## **Field Guide to Wild Mushrooms of Pennsylvania and the Mid-Atlantic**

A must-have guide for mushroom hunters in the Pacific Northwest Mushrooms of the Pacific Northwest is a compact, beautifully illustrated field guide to 460 of the region's most common mushrooms. In addition to profiles on individual species, it also includes a general discussion and definition of fungi, information on where to find mushrooms and guidelines on collecting them, an overview of fungus ecology, and a discussion on how to avoid mushroom poisoning. More than 500 superb color photographs Helpful keys for identification Clear coded layout Covers Oregon, Washington, southern British Columbia, Idaho, and western-most Montana Essential reference for mushroom enthusiasts, hikers, and naturalists

## **Field Guide to Mushrooms of Western North America**

A Field Guide to Edible Mushrooms of the Pacific Northwest is a pocket-sized guide with full-colour photographs of mushrooms from Pacific Northwest trails and roadsides, forests and lawns. With this guide, identify over thirty common and easily-recognized edible mushrooms--and stay away from their not-so-edible look-alikes. Discover boletes, chanterelles, matsutake, shaggy mane, cauliflower, candy cap and many other tasty wild mushrooms.

Easy to use and light to carry, this compact text is a must-have for all mushroom lovers who delight in searching for the next macrofungi bonanza.

## **Appalachian Mushrooms**

"Arleen Rainis Bessette and mycologist Alan E. Bessette provide information about dyeing equipment, mordants, preparing and dyeing the wool, and the dazzling array of colors that can be obtained from mushrooms. Written in easy-to-follow, nontechnical language, this is a comprehensive field guide resource that contains detailed species descriptions emphasizing macroscopic features, a balanced representation of eastern and western species, as well as a number of new dye mushrooms not featured anywhere else."--Jacket.

## **Ascomycete Fungi of North America**

This revised and expanded edition of mushroom expert Bill Russell's popular Field Guide to Wild Mushrooms of Pennsylvania and the Mid-Atlantic provides both novice and experienced mushroom foragers with detailed, easy-to-use information about more than one hundred species of these fungi, including twenty-five varieties not found in the previous guide. From the Morel to the Chanterelle to the aptly named Chicken of the Woods, mushrooms of the mid-Atlantic region can be harvested and enjoyed, if you know where to look. Each entry in this field guide contains a detailed description, current scientific classification, key updates and information

from recent studies, and high-quality color photographs to aid in identification. Thoughtfully organized by season, the guide shows you how to locate and identify the most common mushrooms in the region and recognize look-alikes—and explains what to do with edible mushrooms once you've found them. Featuring over one hundred full-color illustrations and distilling Russell's fifty years of experience in hunting, studying, and teaching about wild mushrooms, *Field Guide to Wild Mushrooms of Pennsylvania and the Mid-Atlantic* is an indispensable reference for curious hikers, amateur biologists, adventurous chefs, and mycophiles of all stripes.

## **Mushrooms of West Virginia and the Central Appalachians**

Covers 725 species, with full-color photographs, descriptions, identification keys, notes on folklore, and advice on edibility

## **A Field Guide to Edible Mushrooms of the Pacific Northwest**

'Roger Phillips has written the best mushroom book I know.' Hugh Fearnley-Whittingstall The culmination of over thirty years' work, Roger Phillips's authoritative and superbly illustrated reference work is packed with the most up-to-date information and original photographs. The essential illustrated mycological encyclopedia, this book is also clear, user friendly and will appeal to a wide range of readers. Unsurpassed in both illustrative and descriptive detail, *Mushrooms*

contains over 1,250 photographs, often showing the specimens in various stages of growth, and includes all the latest botanical and common names as well as current ecological information on endangered species. Having sold more than 750,000 copies in Europe of his previous title on mushrooms, Roger Phillips's *Mushrooms* once again sets the benchmark. Quite simply, nobody with an interest in the subject can afford to be without this book.

### **All That the Rain Promises and More**

How to find, identify, and cook them.

### **The Kingdom of Fungi**

Hundreds of species of mushrooms flourish in Texas, from the desert and semiarid regions of West Texas to the moist and acid soils of East Texas, where species that can also be found in South America live alongside those that might be spotted in Malaysia and Europe. *Texas Mushrooms* was the first—and is still the only—guide to all of the state's mushrooms. This colorful, easy-to-follow book will surprise and delight uninitiated nature enthusiasts while also supplying the experienced mushroom hunter with expert identification information. Excellent color photographs and precise descriptions of over 200 species will enable the mushroom hunter—even the amateur—to make quick, careful, easy distinctions between the edible varieties and the potentially toxic ones. In addition, kitchen-tested recipes are included, along with charts giving spore sizes and a list of

recommended further reading. In Texas, mushroom hunting can be a year-round, state-wide activity, and with this enticing field guide, collecting, identifying, and preparing wild mushrooms will become an activity the entire family can enjoy while appreciating the beauty of Texas from a new and fascinating angle.

### **Field Guide to Mushrooms of Western North America**

Identifies over two thousand species, answers common questions about mushrooms, and gives advice on collecting, preserving, and cooking with mushrooms

### **The Complete Mushroom Hunter, Revised**

With its dense forests and plentiful rainfall, West Virginia and the rest of the Central Appalachian region is an almost perfect habitat for hundreds of varieties of wild mushrooms. For the mushroom hunter, this vast bounty provides sheer delight and considerable challenge, for every outdoor excursion offers the chance of finding a mushroom not previously encountered. For both the seasoned mycologist and the novice mushroom hunter, *Mushrooms of West Virginia and the Central Appalachians* serves as a solid introduction to the region. Some 400 species are described and illustrated with the author's own stunning color photographs, and many more are discussed in the text. Detailed mushroom descriptions assure

confident identifications. Each species account includes remarks about edibility and extensive commentary to help distinguish similar species. A comprehensive glossary of specialized mycological terms is provided.

### **Mushrooms of the Gulf Coast States**

After years of living in awe of the mysterious fungi known as mushrooms-chefs, health enthusiasts, and home cooks alike can't get enough of these rich, delicate morsels. With updated production techniques for home and commercial cultivation, detailed growth parameters for 31 mushroom species, a trouble-shooting guide, and handy gardening tips, this revised and updated handbook will make your mycological landscapes the envy of the neighborhood.

### **100 Edible Mushrooms**

Amateur mushroom collectors and mycologists alike will find over 300 species of the region's most distinctive and ecologically important mushrooms profiled in this comprehensive field guide.

### **Mushrooming with Confidence**

Fusing general interest in mushrooming with serious scholarship, *Mushrooms of the Midwest* describes and illustrates over five hundred of the region's mushroom species. From the cold conifer bogs of northern Michigan to the steamy oak forests of Missouri, the book offers a broad cross-section of the fungi, edible

and not, that can be found growing in the Midwest's diverse ecosystems. With hundreds of color illustrations, *Mushrooms of the Midwest* is ideal for amateur and expert mushroomers alike. Michael Kuo and Andrew Methven provide identification keys and thorough descriptions. The authors discuss the DNA revolution in mycology and its consequences for classification and identification, as well as the need for well-documented contemporary collections of mushrooms. Unlike most field guides, *Mushrooms of the Midwest* includes an extensive introduction to the use of a microscope in mushroom identification. In addition, Kuo and Methven give recommendations for scientific mushroom collecting, with special focus on ecological data and guidelines for preserving specimens. Lists of amateur mycological associations and herbaria of the Midwest are also included. A must-have for all mushroom enthusiasts!

### **California Mushrooms**

Picking mushrooms in the woods on a sunny day can be fun for the whole family . . . but only if you do it safely! There are thousands of different species of fungi, so it can be hard to tell which are edible and which are poisonous when you are picking them for yourself in the wild. Safe and unsafe species often closely resemble each other, and worrying about which mushrooms are safe and which might be deadly can take all the fun out of mushrooming. Enter *Mushrooming with Confidence!* Improving on the usual overwhelming and exhaustive wild plant guidebook, *Mushrooming with Confidence* is a slim,

handy manual that focuses on the tastiest and most common mushrooms, so that you can easily spot those that are not only safe to eat, but also a delight to cook and share! Here mushrooms are divided into four identification categories so that anyone will be able to recognize what he or she is looking at quickly and correctly. Thirty of the most common and delicious types are explained in detail, from the common field mushroom to the pretty purple amethyst deceiver and the prolific and tasty charcoal burner. Each mushroom includes a "Positive ID Checklist" that the reader can go through to be absolutely certain they have the right species, and more than 300 color photographs make it a snap to know exactly what kind of mushroom you've found . . . and whether you really want to pick it! With lists of the best tools for mushrooming, the best techniques for getting a mushroom out of the ground in one piece, and even how to remove worms, Mushrooming with Confidence will extinguish any fear or doubt that might stop you from hunting down your own delicious mushrooms. This will prove a fun and essential guide for novice and experienced pickers alike!

### **Psilocybin Mushrooms of the World**

Get This Great Visual Guide to Mushrooms! Hundreds of full-color photographs with easy-to-understand text make this a perfect visual guide. Learn about more than 400 species of common wild mushrooms found in the Upper Midwestern states of Illinois, Indiana, Iowa, Michigan, Minnesota, North Dakota, South Dakota, and Wisconsin. The species (from Morel

Mushrooms to Shelf Mushrooms) are organized by shape, then by color, so you can identify them by their visual characteristics. Plus, with the Top Edibles and Top Toxics sections, you'll begin to learn which are the edible wild mushrooms. The information in the book, written by expert foragers Teresa Marrone and Kathy Yerich, is accessible to beginners but useful for even experienced mushroom seekers.

### **Mushrooms of Northeastern North America**

The essential photographic guide to the world's fungi  
The fungi realm has been called the "hidden kingdom," a mysterious world populated by microscopic spores, gigantic mushrooms and toadstools, and a host of other multicellular organisms ranging widely in color, size, and shape. The Kingdom of Fungi provides an intimate look at the world's astonishing variety of fungi species, from cup fungi and lichens to truffles and tooth fungi, clubs and corals, and jelly fungi and puffballs. This beautifully illustrated book features more than 800 stunning color photographs as well as a concise text that describes the biology and ecology of fungi, fungal morphology, where fungi grow, and human interactions with and uses of fungi. The Kingdom of Fungi is a feast for the senses, and the ideal reference for naturalists, researchers, and anyone interested in fungi. Reveals fungal life as never seen before  
Features more than 800 stunning color photos  
Describes fungal biology, morphology, distribution, and uses  
A must-have reference book for naturalists

and researchers

## **Collins Fungi Guide: The most complete field guide to the mushrooms and toadstools of Britain & Ireland**

Based on the acclaimed reference *Lichens of North America*, this resource for the classroom, field, and laboratory presents updated and expanded keys for the identification of over 2,000 species of lichens indigenous to the continent, twice the number covered by previous keys. The book includes a glossary illustrated with photographs by Sylvia Duran Sharnoff and Stephen Sharnoff and drawings by Susan Laurie-Bourque, all from the original book. The revised keys are an indispensable identification tool for botanists, students, scientists, and enthusiasts alike.--COVER.

## **The Rainbow Beneath My Feet**

This revised edition includes a history of mushroom hunting worldwide; how to get equipped for mushroom forays; an illustrated guide to the common wild edible mushrooms; and cultivating, preparing and serving the harvest.

## **The Mushroom Book**

*North American Mushrooms* is a field guide to more than 600 edible and inedible mushrooms that can be found across the United States and Canada. Filled with full color photographs, detailed identification

information, and illustrated keys and glossaries to assist with identification, this book also features mushroom lore and helpful information on gathering and using wild mushrooms.

### **Mushrooms and Truffles of the Southwest**

Illustrates more than 90 of the known hallucinogenic species from around the world, with an emphasis of the genus *Psilocybe* and includes information about their habitats, psychoactive powers and role in human cultures.

### **Mushrooms of the Pacific Northwest**

Mushrooms in the wild present an enticing challenge: some are delicious, others are deadly, and still others take on almost unbelievable forms. This field guide introduces 650 mushrooms found in the Carolinas--more than 50 of them appearing in a field guide for the first time--using clear language and color photographs to reveal their unique features. What's included: Hundreds of full color photographs of Carolina mushrooms Information on mushroom edibility and toxicity Microscopic information An overview of the Carolinas' role in the history of American mycology Perfect for those interested in learning more about mushrooms, the unusually large number of described species makes this book a must-have for experienced mushroom hunters as well as beginners. Here, at last, is the field guide for North and South Carolina mushrooms, from the mountains

to the coast, presented in a single, portable volume.

## **Mushrooms Demystified**

Mushrooms in the wild present an enticing challenge: some are delicious, others are deadly, and still others take on almost unbelievable forms. This field guide introduces 650 mushrooms found in the Carolinas--more than 50 of them appearing in a field guide for the first time--using clear language and color photographs to reveal their unique features. What's included: Hundreds of full color photographs of Carolina mushrooms Information on mushroom edibility and toxicity Microscopic information An overview of the Carolinas' role in the history of American mycology Perfect for those interested in learning more about mushrooms, the unusually large number of described species makes this book a must-have for experienced mushroom hunters as well as beginners. Here, at last, is the field guide for North and South Carolina mushrooms, from the mountains to the coast, presented in a single, portable volume.

## **Mushrooms of the Midwest**

Approximately 75 percent of all fungi that have been described to date belong to the phylum Ascomycota. They are usually referred to as Ascomycetes and are commonly found and collected by mushroom enthusiasts. Ascomycetes exhibit a remarkable range of biodiversity, are beautiful and visually complex, and some, including morels and truffles, are highly prized for their edibility. Many play significant roles in

plant ecology because of the mycorrhizal associations that they form. Thus it is remarkable that no book dedicated to describing and illustrating the North American Ascomycetes has been published in over sixty years. Filling the gap between technical publications and the limited representation of Ascomycetes in general mushroom field guides, *Ascomycete Fungi of North America* is a scientifically accurate work dedicated to this significant group of fungi. Because it is impossible to describe and illustrate the tens of thousands of species that occur in North America, the authors focus on species found in the continental United States and Canada that are large enough to be readily noticeable to mycologists, naturalists, photographers, and mushroom hunters. They provide 843 color photographs and more than 600 described species, many of which are illustrated in color for the first time. While emphasizing macroscopic field identification characteristics for a general audience, the authors also include microscopic and other advanced information useful to students and professional mycologists. In addition, a color key to the species described in this book offers a visual guide to assist in the identification process.

### **Mushrooms of the Upper Midwest**

A new approach to identifying mushrooms based on five key features that can be observed while in the field. Toadstools, truffles, boletes and morels, witches' butter, conks, corals, puffballs and earthstars: mushrooms are both mysterious and ecologically essential. They can also be either delicious or deadly.

Thousands of different species of mushrooms appear across North America in the woods, backyards, and in unexpected corners. Learning to distinguish them is a rewarding challenge for a naturalist or chef. Covering most of the common edible and poisonous species readers are likely to encounter, this portable-sized field guide takes a new, simple approach to the method of mushroom identification based on key features that do not require a microscope or technical vocabulary. In addition to the watercolors from the original edition, hundreds more illustrations have been added. These paintings make use of the limited space available in a field guide and focus on the distinguishing details of each species, thereby serving as an ideal tool for beginner and intermediate mycologists alike.

### **Growing Gourmet and Medicinal Mushrooms**

Hallucinogenic and Poisonous Mushrooms Field Guide tells how to find wild mushrooms in America. It is a hip-pocket field guide that presents 24 hallucinogenic mushrooms that grow in the USA and 8 poisonous species that they are confused with. A reliable reference for beginners, the Field Guide opens up the world of mycology in a clear and precise way. A compact course in mycology as well as a handy tool for the professional. Features: How to collect, identify and dry, useful keys and charts, Chemical qualities, genus and species information, over 30 color photos and 50 line drawings, taxonomy, and glossaries: Latin terms, macroscopic and microscopic characteristics.

## **Mushroom Picker's Foolproof Field Guide**

The weather patterns and topography of America's Gulf Coast create favorable growing conditions for thousands of species of mushrooms, but the complete region has generally gone uncharted when it comes to mycology. *Mushrooms of the Gulf Coast States* at last delivers an in-depth, high-quality, user-friendly field guide, featuring more than 1,000 common and lesser-known species—some of which are being illustrated in color for the first time. Using easily identifiable characteristics and a color key, the authors enable anyone, whether amateur mushroom hunter or professional mycologists, to discern and learn about the numerous species of mushrooms encountered in Texas, Louisiana, Mississippi, Alabama, and Florida. Wild-food enthusiasts will appreciate the information on edibility or toxicity that accompanies each description, and they will also find the book's detailed instructions for collecting, cleaning, testing, preserving, and cooking wild mushrooms to be of great interest. Providing encyclopedic knowledge in a handy format that fits in a backpack, *Mushrooms of the Gulf Coast States* is a must-have for any mushroom lover.

## **Mushrooms**

The American Southwest is not usually thought of as a habitat for mushrooms, yet its various life zones are home to a surprising number of fungi and related species. This first book on the region's mushrooms and truffles provides descriptions and color

illustrations for 156 major species and additional descriptive references for 155 more. Also included are selected slime molds and lichens, which, like truffles, usually are not covered in mushroom guides at all. The book's range is Arizona, New Mexico, and parts of Colorado, Utah, Nevada, California, and northern Mexico. It is designed to help fungiphiles not only identify mushrooms but also find them. The author describes the life zones where fungi can be found in association with characteristic plant communities and provides maps--with major landmarks indicated--designating conifer forests on public land where mushrooms are most often found. The major classifications covered are Club Fungi (Basidiomycetes), Stomach Fungi (Gasteromycetes), Sac Fungi (Ascomycetes), and Tuberlike Ascomycetes and Basidiomycetes. A special feature of the guide is the provision of cross references to other field guides, reinforcing the need to confirm identification before consuming mushrooms. Notations on toxicity and edibility are provided.

### **Mushroom Magick**

Eight rules of mushroom gathering, color photographs, identification checklist, recipes, advice on handling, and more.

### **Texas Mushrooms**

With a dash of humor and a dollop of science, Michael Kuo selects the top 100 mushrooms best suited for cooking. Like Kuo's very popular book *Morels*, 100

Edible Mushrooms is written in the author's inimitable, engaging, and appealing style, taking the reader on the hunt through forest and kitchen in search of mycological pleasures and culinary delights. Kuo describes in detail how to identify each species, where and when to find them, and how to cook them in creative and delicious recipes. The mushrooms presented in the book are the most often eaten varieties, and a description of the button mushrooms found in the grocery store is included. All of the mushrooms have at least one full-color illustration and some several more to aid in identifying and distinguishing look-alike and nonedible species. An indispensable book for mushroom hunters, naturalists, and cooks Michael Kuo, an English teacher in Illinois, is the developer of mushroomexpert.com, a popular online resource for mushroom identification and morel hunting.

### **Keys to Lichens of North America**

Winner of the CBHL Award of Excellence California is one of the most ecologically rich and diverse regions of North America, and home to hundreds of species of mushrooms. In California Mushrooms, mycologist experts Dennis Desjardin, Michael Wood, and Fred Stevens provide over 1100 species profiles, including comprehensive descriptions and spectacular photographs. Each profile includes information on macro- and micromorphology, habitat, edibility, and comparisons with closely related species and potential look-alikes. Although the focus of the book is on mushrooms of California, over 90% of the species

treated occur elsewhere, making the book useful throughout western North America. This complete reference covers everything necessary for the mushroom hunter to accurately identify over 650 species.

### **Mushrooming Without Fear**

Mushrooms of Hawai'i is filled with photographs of over 230 mushrooms species. An essential guide for the novice or advanced mycologist, this reference tool includes chapters on identification, mushroom-hunting spots, and the seasonality of Hawaiian mushrooms. From years of researched, this is the most complete book of the fungi of Hawai'i.

### **Hallucinogenic and Poisonous Mushroom Field Guide**

This encyclopedic Volume, including nearly 1500 species and 650 color photographs, illustrates the diversity of mycoflora throughout northeastern North America. Professional and advanced mycologists will welcome the inclusion of microscopic features, chemical reagent data, information on classification, and author citations. The user-friendly keys and nontechnical language will appeal to the novice mushroom collector, as will the introductory information on fungal anatomy, collecting techniques, and mushroom cooking and preservation.

### **Mushrooms of Hawai'i**

Filled with photographs of prized culinary fungi and notorious poisonous specimens, this book offers advice on where, when, and how to pick and prepare edible species.

## **A Field Guide to Mushrooms of the Carolinas**

The sixth title in the bestselling Collins Guide series, this book covers the fungi of the British Isles, with considerable relevance for Europe and the wider temperate world.

## **The Complete Guide to Edible Wild Plants, Mushrooms, Fruits, and Nuts**

Unusual shapes and colors make many mushrooms alluring to the eye, while the exotic flavors and textures of edible mushrooms are a gourmet delicacy for the palate. Yet many people never venture beyond the supermarket offerings, fearing that all other mushrooms are poisonous. With amateur mushroom hunters especially in mind, David Fischer and Alan Bessette have prepared *Edible Wild Mushrooms of North America*. This field guide presents more than 100 species of the most delicious mushrooms, along with detailed information on how to find, gather, store, and prepare them for the table. More than 70 savory recipes, ranging from soups and salads to casseroles, canapes, quiches, and even a dessert, are included. Throughout, the authors constantly emphasize the need for correct identification of species for safe eating. Each species is described in

detailed, nontechnical language, accompanied by a list of key identifying characteristics that reliably rule out all but the target species. Superb color photographs also aid in identification. Poisonous "lookalikes" are described and illustrated, and the authors also assess the risks of allergic or idiosyncratic reactions to edible species and the possibilities of chemical or bacterial contamination.

### **North American Mushrooms**

Full-color illustrated guide to identifying 200 Western mushrooms by their key features.

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