

Field Guide To Mushrooms Of Britain And Europe

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. 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.

A comprehensive and user-friendly field guide for identifying the many mushrooms of the northern California coast, from Monterey County to the Oregon border. Mushrooms of the Redwood Coast will help beginning and experienced mushroom hunters alike to find and identify mushrooms, from common to rare, delicious to deadly, and interesting to beautiful. This user-friendly reference covers coastal California from Monterey County to the Oregon border with full treatments of more than 750 species, and references to hundreds more. With tips on mushroom collecting, descriptions of specific habitats and biozones, updated taxonomy, and outstanding photography, this guide is far and away the most modern and comprehensive treatment of mushrooms in the region. Each species profile pairs a photograph with an in-depth description, as well as notes on ecology, edibility, toxicity, and look-alike species. Written by mushroom identification experts and supported by extensive field work, Mushrooms of the Redwood Coast is an indispensable guide for anyone curious about fungi.

A must-have for mushroom hunters in the northeast The Northeast is one of the best places to find mushrooms; they are both abundant and spectacularly diverse. Mushrooms of the Northeastern United States and Eastern Canada is a compact, beautifully illustrated guide packed with descriptions and photographs of more than 500 of the region's most conspicuous, distinctive, and ecologically important mushrooms. Covers Connecticut, Delaware, Illinois, Indiana, Maine, Massachusetts, Minnesota, New Hampshire, New Jersey, New York, Ohio, Pennsylvania, Rhode Island, Vermont, Wisconsin, and the Canadian provinces of New Brunswick, Newfoundland, Ontario, and most of Quebec More than 550 superb color photographs Helpful keys for identification Clear, color-coded layout An essential reference for mushroom enthusiasts, hikers, and naturalists

Lavishly illustrated with nearly three hundred gorgeous full-color photos, this engaging guidebook carefully describes forty different edible species of wild mushrooms found around Illinois and surrounding states, including Iowa, Wisconsin, Missouri, Indiana, and Kentucky. With conversational and witty prose, the book provides extensive detail on each edible species, including photographs of potential look-alikes to help you safely identify and avoid poisonous species. Mushroom lovers from Chicago to Cairo will find their favorite local varieties, including morels, chanterelles, boletes, puffballs, and many others. Veteran mushroom hunters Joe McFarland and Gregory M. Mueller also impart their wisdom about the best times and places to find these hidden gems. Edible Wild Mushrooms of Illinois and Surrounding States also offers practical advice on preparing, storing, drying, and cooking with wild mushrooms, presenting more than two dozen tantalizing mushroom recipes from some of the best restaurants and chefs in Illinois, including one of Food & Wine magazine's top 10 new chefs of 2007. Recipes include classics like Beer Battered Morels, Parasol Mushroom Frittatas, and even the highly improbable (yet delectable) Morel Tiramisu for dessert. As the first new book about Illinois mushrooms in more than eighty years, this is the guide that mushroom hunters and cooks have been craving. Visit the book's companion website at www.illinoismushrooms.com.

A refreshing new book on mushrooms and other fungi in South Africa, covering 200 species - more than any mushroom book in the region to date. Text covers each species' distribution (both regionally and worldwide), description, typical habitat, edibility and toxicity. Magnificent photographs accompany each species, making this both a practical guide and a beautiful book. It will be welcomed by all mushroom enthusiasts, and by nature-lovers in general.

A Field Guide to Amazon Mushrooms offers an introduction to an extremely diverse group of organisms from the most biodiverse area in the western hemisphere, the Upper Amazon Basin, extending along the western border of Brazil to the eastern Andean slopes of Colombia, Ecuador, Peru and Bolivia. Presented here are images and brief descriptions of over 80 fungi, including their ecological niche and human uses. Inside you will find are over 20 mushrooms unique to the Amazon, over 50 that are found from Mexico to Argentina, and many more species found in tropical zones around the world. This guide seeks to provide assistance in the general identification of the most representative fungi from all the important and commonly encountered groups with special attention to the most common, most stunning and best edible Amazon mushrooms.

Mushrooms: A Falcon Field Guide covers 80 of the most common and sought-after species in North America. Conveniently sized to fit in a pocket and featuring full-color, detailed illustrations, this informative guide makes it easy to identify mushrooms in the backyard and beyond. Each mushroom is accompanied by a detailed listing of its prominent attributes and a color illustration showing its important features. Mushrooms are organized in phylogenetic order, keeping families of mushrooms together for easy identification. This is the essential source in the field, both informative and beautiful to peruse.

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.

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.

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.

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.

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.

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.

When you're in the wild and you spot a nice-looking mushroom, how do you know if it is safe to eat? Question no more with the *The Pocket Guide to Wild Mushrooms*. This tiny companion is the perfect book to bring along when foraging for delectable fungi. Inside its neatly arranged pages are fifty-two edible mushrooms as well as the mushrooms with which they are often confused, whether edible or toxic. Beautiful photographs adorn the pages with mushrooms in the wild as well as picked, showing them from a multitude of angles. Study these photographs and you will become adept at recognizing edible and safe mushrooms. Even those who are unfamiliar with the mushroom forest can make a start at foraging with this instructional work, and, with the help of *The Pocket Guide to Wild Mushrooms*, can become experts in no time. Using practical symbol systems, distribution maps, and tips on picking, cleaning, cooking, and canning, the reader will also become familiar with a wide variety of wild mushrooms, including morels, black trumpets, chanterelles, sheep polypore, porcini, a variety of boletes, and many more. Grabbing this guide on the way out to go hunt for mushrooms will ensure a successful foraging experience.

Mushrooms of the Southeast is a compact, beautifully illustrated guide packed with descriptions and photographs of more than 400 of the region's most important mushrooms. The geographic range covered by the book includes northern Florida, Georgia, South Carolina, North Carolina, Virginia, Delaware, Maryland, West Virginia, Kentucky, Tennessee, Arkansas, Louisiana, Mississippi, and Alabama. In addition to profiles on individual species, the book also includes a general discussion and definition of fungi, information on where to find mushrooms and collection guidelines, an overview of fungus ecology, and information on mushroom poisoning and how to avoid it.

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.

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.

A unique and useful reference guide to some of the more common and best color-producing dye mushrooms of North America. The book includes step-by-step instructions to the process from collecting the mushrooms to dyeing the wool. There is an accurate and up-to-date description for each species along with over 200 color photographs. The scope of this work goes beyond the identification of species. The authors provide information about dyeing equipment, mordants, preparing and dyeing the wool, and the dazzling array of colors that can be obtained from mushroom.

Learn how to recognize mushrooms in the wild with this handy guide.

More than 100 mushrooms in the genus *Tricholoma* have been reported in North America. Most are relatively large, showy mushrooms that grow on the ground near many species of temperate forest trees, both hardwoods and conifers. They typically fruit from late summer through early winter or even into spring in warmer areas. Some are fine edibles, including the matsutake. Others are inedible or even poisonous. Filling the gap between technical publications and the limited representation of *Tricholomas* in general mushroom field guides, this book is the first comprehensive guide to North American *Tricholomas*. It contains more than 170 of the best documentary photographs available, often with more than one image of a species to illustrate the dramatic variation exhibited by many *Tricholomas*. The species descriptions provide extensive identification information including scientific and common names, macroscopic and microscopic features, occurrence/habit, edibility, and a comment section that addresses such things as synonymy, comparisons with similar species, varietal differences, explanations of species' epithets, and other useful or interesting information. In addition, the authors provide a general introduction to *Tricholomas* that discusses identification features, ecology, simple chemical tests (for identification), and how to use the keys provided in this book.

Mycologists Alan and Arleen Bessette offer a field guide for the identification of common edible and poisonous mushrooms of New York State. Written for readers interested in the safe collection and consumption of a variety of mushrooms, this book includes identification keys for each species and detailed descriptions of poisonous species. In addition, the book is filled with vivid color photographs. Celebrating the culinary adventure of mushroom gathering, the authors include attractive recipes accompanied by photographs of the recipes' preparation. With concise, accurate, and easy-to-follow descriptions, the book provides a safe and reliable introduction to mushroom gathering.

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.

The Audubon Society Field Guide to North American Mushrooms National Audubon Society Field

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.

Field Guide to Edible Mushrooms of Britain and Europe is an invaluable source of information and advice on when and where to look for edible fungi throughout Europe. It features over 65 of the very best edible mushroom species and 30 poisonous confusion species for extra safety. A clear summary for each species provides information on edibility, habitat, season, size and key identification features. The book is fully illustrated with over 200 superb species photographs, shot in situ using natural light and highlighting unique characteristics. Useful and practical advice is given on the storage and cooking of each species, to help make the best culinary use of them.

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

"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

Identifies over one thousand species with detailed descriptions and illustrations.

Sasol First Field Guide to Mushrooms of Southern Africa has been redesigned and fully revised to include new photographs and the most recent taxonomic changes. With the help of full-colour photographs and easy-to-read text, the young adult and budding naturalist will be able to identify the more common mushroom species found in southern Africa, discover where they grow, learn about their unusual features and determine their edibility. Sales points: A straightforward introductory guide to the region's mushrooms. Suitable for both adult and younger enthusiasts. Informative, uncomplicated text written by an expert. Useful introductory section. Full-colour photographs of each mushroom. Compact enough for ease of use in the field.

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.

Mushroom expert Daniel Winkler has returned with another easy-to-use field guide to help hunters track down their favourite fungi in California! Use this region-specific guide to identify over thirty common and easily-recognized edible mushrooms--and stay away from their not-so-edible look-alikes. From chanterelles and boletes to ascomycota and agarics, readers will learn vital details about fungi as well as clues to aid in the search for a good harvest. The water-resistant, 8-fold pamphlet is a cinch to carry in your pack as you head out on your next mushroom hunting expedition.

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

Recommended as a Great Summer Read by Colorado Public Radio In Mushrooms of the Rocky Mountain Region, Vera Evenson, curator of the Sam Mitchel Herbarium of Fungi at the Denver Botanic Gardens, covers species of mushrooms found in Colorado, New Mexico, Utah, and Wyoming. This comprehensive guide features introductory chapters on the basics of mushroom structure, life cycles, and habitats. Profiles for 220 mushroom species include color photographs, keys, and diagrams to aid in identification, and tips on how to recognize and avoid poisonous mushrooms.

This field guide covers the wild edible mushrooms of California that are most suitable for novice mushroom pickers. Learn how to confidently identify mushrooms based on key characteristics and how to distinguish look-alikes. This comprehensive and lightweight guide is ideal for hikers, foragers, and other nature enthusiasts. over 170 full color photos of edible mushrooms 70 detailed species descriptions and key features of each edible mushroom 110 look-alike mushrooms and how to tell them apart culinary notes, including tips on preparation and preservation

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.

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.

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