

Mushroom Field Guide

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.

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.

Field Guide to Edible Mushrooms of Britain and Europe is an invaluable source of information

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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.

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.

The Mushroom Guide and Identifier

The Expert Guide to Identifying, Picking and Using Wild Mushrooms

Mushrooms of the Northeast

Field Guide to Common Macrofungi in Eastern Forests and Their Ecosystem Functions

Field Guide to Mushrooms of Western North America

A Field Guide to Southern Mushrooms

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.*

*When foraging for wild mushrooms, it is critical to be able to positively identify edible and poisonous species. **Mushrooms** is your guide to familiar, widespread North American species. This beautifully illustrated pocket guide highlights over 60 familiar edible species and 14 poisonous species and includes tips on identifying and harvesting wild mushrooms. Laminated for durability, this lightweight, pocket-sized folding guide is an excellent source of portable information and ideal for field use by visitors and residents*

alike. Made in the USA.

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 This guide is intended to serve as a quick reference to selected, common macrofungi (fungi with large fruit bodies such as mushrooms, brackets, or conks) frequently encountered in four broad forest ecosystems in the Lake States: aspen-birch, northern hardwoods, lowland conifers, and upland conifers. Although these fungi are most common in the ecosystems we list them in, many can be found associated with tree species in multiple ecosystems. We provide brief identifying characteristics of the selected mushrooms to allow you to identify some down to the species level and others to the genus or group to which they belong. Former scientific names are provided in parentheses. Also included in each mushroom description are details about its ecosystem function, season of fruiting, edibility, and other characteristics. Although we provide information about edibility in this guide, DO NOT eat any mushroom unless you are absolutely certain of its identity: many mushroom species look alike and some species are highly poisonous. Many mushrooms can be identified only by examining the color of spore prints or by examining spores and tissues under a microscope. As mushrooms age, changes in their shape, color, and general appearance make it necessary to examine several individuals for their distinguishing features. For additional information on other species of macrofungi, serious mushroom hunters may wish to consult any of the excellent illustrated guides and

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detailed keys available (see Suggested References at the end of this guide). Several useful mycological Web sites with images and descriptions of fungi are available and a few of these are also listed.

A Field Guide to Tropical Amazon Mushrooms

Mushrooms

Hallucinogenic and Poisonous Mushroom Field Guide

Edible Wild Mushrooms of North America

The Mushroom Book

The Audubon Society Field Guide to North American Mushrooms

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.

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

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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.

Hundreds of full-color photos with easy-to-understand text make this a great visual guide to learning about more than 400 species of common wild mushrooms found in the Northeast. 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 Teresa Marrone and Walt Sturgeon, is accessible to beginners but useful for even experienced mushroom seekers.

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 Edible Mushrooms Of Britain And Europe

Mushrooms of the Redwood Coast

Mushrooms of the Southeast

A Field-to-kitchen Guide

Mushroom Picker's Foolproof Field Guide

Mushrooms of the Gulf Coast States

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.

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

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

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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!

An indispensable guide to finding and identifying the mushrooms of the Northeast.

Illustrated Guide to Foraging, Harvesting, and Enjoying Wild Mushrooms - Including New Sections on Growing Your Own Incredible Edibles and Off-season Collecting

Texas Mushrooms

The Pocket Guide to Wild Mushrooms

Peterson Field Guide to Mushrooms of North America, Second Edition

An Illustrated Key

Mushrooms of the Pacific Northwest

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,

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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.

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.

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 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 Field Guide to Texas, Louisiana, Mississippi, Alabama, and Florida

The Comprehensive Identification Guide

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

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& Ireland

The Complete Mushroom Hunter, Revised

North America

A Field Guide

Identifies over one thousand species with detailed descriptions and illustrations.

From grassland fairy circles to alpine nano-shrooms, the Rocky Mountain region invites mushroom hunters to range though a mycological nirvana. Accessible and scientifically up-to-date, The Essential Guide to Rocky Mountain Mushrooms by Habitat is the definitive reference for uncovering post-rain rarities and kitchen favorites alike. Dazzling full-color photos highlight the beauty of hundreds of species. Easy-to-navigate entries offer essential descriptions and tips for identifying mushrooms, including each species' edibility, odor, taste, and rumored medicinal properties. The authors organize the mushrooms according to habitat zone. This ecology-centered approach places each species among surrounding flora and fauna and provides a trove of fascinating insights on how these charismatic fungi interact with the greater living world.

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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.

This 1923 guide provides readers with information on identifying and gathering edible mushrooms, as well as providing recipes for the mushrooms.

Revised and Expanded Edition

Mushrooms of the Upper Midwest

A Field Guide to Edible and Inedible Fungi

California Mushrooms

A Comprehensive Guide to the Fungi of Coastal Northern California

Appalachian Mushrooms

An authoritative photographic guide to edible (and poisonous) fungi offers clear, practical information for the mushroom forager. 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

unchartered 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: 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.

"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 Essential Guide to Rocky Mountain Mushrooms by Habitat
Field Guide to Wild Mushrooms of Pennsylvania and the Mid-Atlantic

A Simple Guide to Common Mushrooms

A Folding Pocket Guide to Familiar North American Species

A Field Guide to Mushrooms of the Carolinas

Mushrooms in the wild present an enticing challenge: some are delicious, others are

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deadly, and still others take on almost unbelievable forms. This field guide introduces 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 Carolina 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.

A comprehensive and user-friendly field guide for identifying the many mushrooms of 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,

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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.

Guidebook to mushrooms of Pacific Northwest of North America.

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.

An Expert A-Z to Identifying, Picking and Using Wild Mushrooms

A Field Guide to Edible Mushrooms of the Pacific Northwest

A Falcon Field Guide

Mushroom Book

North American Mushrooms

Mushrooms of the 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,

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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.

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,

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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.

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.

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.

Mushrooms of the Northeastern United States and Eastern Canada

Mushrooms of Cascadia

Helpful Tips for Mushrooming in the Field

Mushrooms of the Rocky Mountain Region

First Field Guide to Mushrooms of Southern Africa

A Field Guide to Mushrooms

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A guide to finding and identifying mushrooms in the Southern United States.
The Audubon Society Field Guide to North American Mushrooms National Audubon Society Field

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.

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