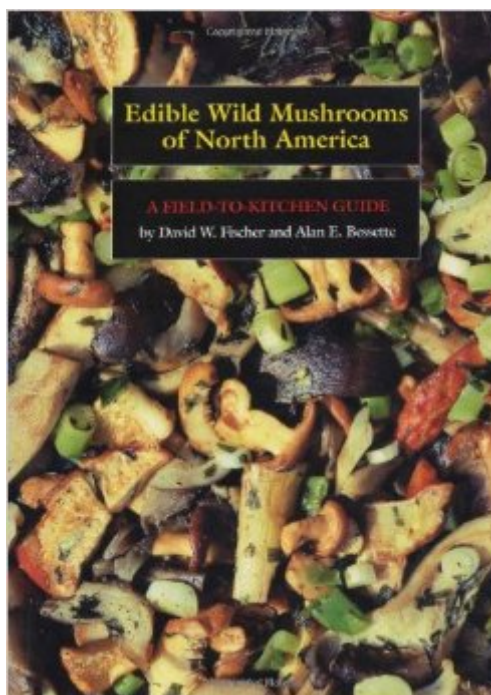


The book was found

Edible Wild Mushrooms Of North America: A Field-to-kitchen Guide



Synopsis

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.

Book Information

Paperback: 264 pages

Publisher: University of Texas Press; Not Stated edition (1992)

Language: English

ISBN-10: 0292720807

ISBN-13: 978-0292720800

Product Dimensions: 7 x 0.8 x 9.9 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (63 customer reviews)

Best Sellers Rank: #114,130 in Books (See Top 100 in Books) #5 in [Books > Medical Books > Basic Sciences > Bacteriology](#) #35 in [Books > Science & Math > Biological Sciences > Plants > Mushrooms](#) #124 in [Books > Science & Math > Biological Sciences > Botany](#)

Customer Reviews

Edible Wild Mushrooms of North America (David W. Fischer and Alan E. Bessette, University of Texas Press, Austin, 1992) is becoming a hard to find item. I bought it when it was newly published, but I needed another copy to give as a Christmas gift. The book itself is the best review of edible mushrooms you can find. Included are a lot of inedible mushrooms that you need to know about if you are going to go out and collect fungi to eat or even if you are going to buy them at a fresh

market. Never eat a mushroom if you cannot positively identify it. What a disappointment that could be if you have found a wonderful looking patch in the woods or in your yard but you are in doubt. This book will give you all the information you need to be informed and make your decision. A friend of mine told me about finding some attractive white mushrooms in his lawn. I asked him if he had any idea what they were. "Oh- they're the Destroying Angel. I saw the picture in a book." Well, he didn't read far enough because it was not the time of year for *Amanita virosa* to be fruiting, and the trees that they grow in association with were nowhere nearby. Yes, the mushroom had some of the characteristics of an *Amanita*, but there were crucial differences. If he had seen those differences, he would have recognized meadow mushrooms and known that he could have made a fine meal of them. Some people avoid wild mushrooms that way. They don't want to consider the possibility of mycophagy. I have hunted mushrooms for many years and have several mushroom guides - this book is my favorite by far. It concentrates on great tasting wild mushrooms and also identifies several of the most common toxic species. The photos are great and do a very nice job of showing the tops and undersides of most fungi.

[Download to continue reading...](#)

Edible Wild Mushrooms of Illinois and Surrounding States: A Field-to-Kitchen Guide
(Field-To-Kitchen Guides) Edible Wild Mushrooms of North America: A Field-to-kitchen Guide A
Field Guide to Edible Wild Plants: Eastern and central North America (Peterson Field Guides) North
American Mushrooms: A Field Guide To Edible And Inedible Fungi (Falcongide) Poisonous
Mushrooms You Shouldn't Be Tricked With: A Must Have Book For Mushroom Hunting: (Mushroom
Farming, Edible Mushrooms) Edible Mushrooms of Alaska (The Mushrooms Of Alaska) A Field
Guide to Mushrooms: North America (Peterson Field Guides) Edible Wild Plants: A North American
Field Guide to Over 200 Natural Foods Edible Wild Plants: Wild Foods From Dirt To Plate (The Wild
Food Adventure Series, Book 1) A Field Guide to Wildflowers: Northeastern and North-central North
America (Peterson Field Guides) Medicinal Plants of North America: A Field Guide (Falcon Guide
Medicinal Plants of North America) Wild Edible Plants of Texas: A Pocket Guide to the Identification,
Collection, Preparation, and Use of 60 Wild Plants of the Lone Star State The Edible Flower Garden
(Edible Garden Series) Cultivating Edible Fungi: International Symposium on Scientific and
Technical Aspects of Cultivating Edible Fungi (Developments in Crop Science) Mushrooms of the
Pacific Northwest: Timber Press Field Guide (A Timber Press Field Guide) Mushrooms of the Rocky
Mountain Region: Timber Press Field Guide (A Timber Press Field Guide) Mushrooms of the Upper
Midwest: A Simple Guide to Common Mushrooms (Mushroom Guides) Mushrooms of the
Northeast: A Simple Guide to Common Mushrooms (Mushroom Guides) Edible and Medicinal

Mushrooms of New England and Eastern Canada 100 Edible Mushrooms

[Dmca](#)