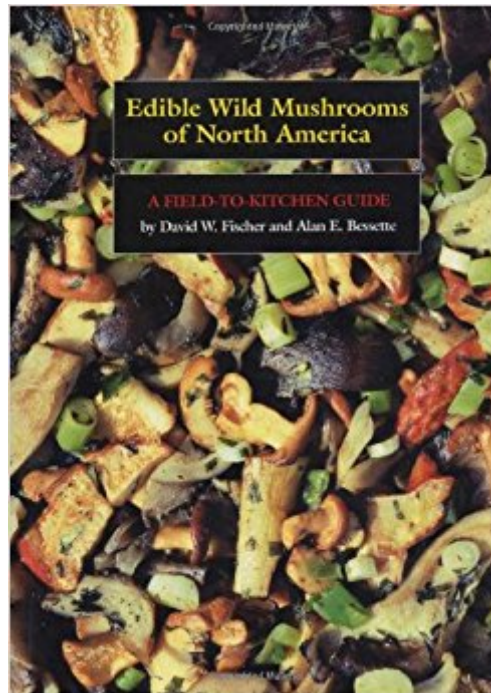




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Edible Wild Mushrooms Of North America: A Field-to-kitchen Guide



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.

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Customer Reviews

"Some new mushroomers will find this single volume all the library they need to harvest and enjoy wild mushrooms for the table." (Mushroom the Journal)"The publication is of excellent quality and print, well edited, authoritative, and provides an excellent introduction to edible and poisonous wild mushrooms." (Mycologia)

Alan E. Bessette is a mycologist and distinguished emeritus Professor of Biology from Utica College of Syracuse University. He has published numerous professional papers in the field of mycology and has authored more than twenty books.

10 Years ago I bought this book. I have used it every year. If you find a mushroom in the woods and want to identify it...this book is probably not for you. If you study the book FIRST and understand that these are the mushrooms you are looking for then this book is an absolute must. Too many people think that this book is a field guide for identification....It is not. It is a compilation of the BEST mushrooms that are out there that are easily identifiable. This book and the Audobon field guide for mushrooms is all you will need to begin your mushroom journey. The "Mushrooms Demystified" book is good also, but it is not for the light hearted as it is very comprehensive and just way too much for the beginner. Like I said Edible Wild Mushrooms of North America: A Field-to-kitchen Guide is the book that made me not afraid.

I love the Information in this book. Love the colorful and tastefully (haha...no pun intended!) presented photographs...and of course the recipes! The introduction is VERY informative and includes the Mycophagist's 10 Commandments...very nice! This Book Inspires me to start scouring the land for these delicacies every time I pick it up. I especially appreciate the sections on Poisonous Mushrooms!! Chapters 12 & 13! Oh My Gosh!.....Knowing what NOT to eat is vital for those of us that love gathering our own mushrooms. I was not aware that the Half-free Morel has what I call a look alike poisonous counter part! The Wrinkled Thimble-Cap! (While it states that the Wrinkled Thimble-Cap may not be one of the most Toxic of Poisonous Mushrooms out there....it is still to be respected!) I love how the information is presented in in this book. Every Mushroom Identified in this book is accompanied with a beautiful colored photograph of the Mushroom, and then Information pertaining to that particular Mushroom is broken down into 5 orderly, condensed, easy to read and understand sections as follows; 1. Key Identifying Characteristics, 2. Description, 3. Fruiting, 4. Similar Species, 5. Edibility. Still learning and absorbing all this fabulous info! Such an informative as well as entertaining book. So glad I purchased it!

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. The book is organized in a manner that makes it easy to use (much better than the other guides I own). The authors give great descriptions of each mushroom, any look a likes, where and when they can usually be found. They also include helpful cooking tips as well as some recipes. You will not be able to identify every mushroom you find with this book but it is very useful in identifying most of the great eating mushrooms. I like that the authors primarily use the common names vs. the Latin names (which are also included). If you like to forage & eat wild mushrooms, you will find this book very valuable.

Would have given five stars if the recipes didn't take up so much real estate. A guide to storing and general cooking techniques for various kinds would have been better for me, although I could see a lot of people wanting full recipes. I just wish more of those pages were dedicated to covering additional mushrooms. In general descriptions, etc. are excellent. After getting a super beginner book this was my "level up," and it's pretty perfect. Recommend the hardcover version though, you want this one to last for a long time.

Great descriptions, I would like more pictures, less personal information about author.

A great addition to our "Mushroom Library" Any knowledge we can gain in this field is a benefit. There were some realistic recipes and a few that made us wish Spring would hurry up so we could go "shrooming" for some of the mushrooms we haven't tried yet. The photos and key to identification were excellent. We checked this on the dozen or so mushrooms we know well and everything was right on, so we feel confident that we can identify a few that we were not sure of in the past. Of course we'll check them out in our other books and with our foraging friend who is a lot more experienced than we are at identifying mushrooms. He has 60 plus years of knowledge from gathering mushrooms with his extended family in this area of the country and a vast library of well used mushroom books. We raise Shiitake and Oyster mushrooms and freeze or dry them for later use, so that's mostly what we're using in the recipes until we can gather wild ones. While the taste and texture are not exactly the same, we can see which recipes we would want to try when we have a small amount of wild ones and don't want to waste them on a recipe we aren't sure would work for us. This is one book we expect to use frequently.

Very pleased with this product.

Pictures too small to be of use.

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