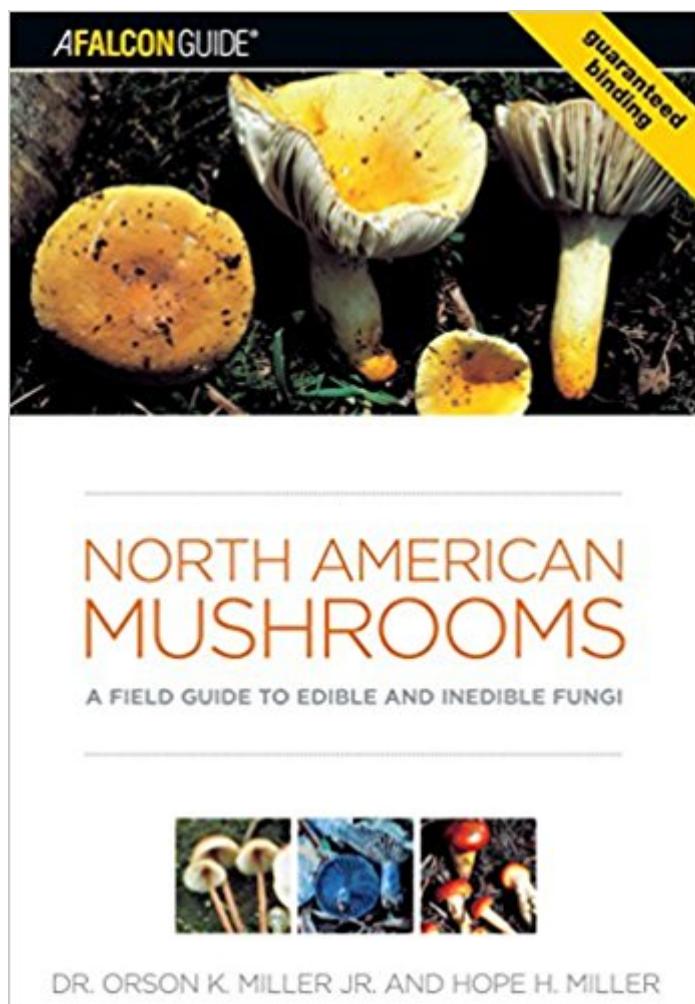


The book was found

# North American Mushrooms: A Field Guide To Edible And Inedible Fungi (Falconguide)



## Synopsis

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.

## Book Information

Series: Falconguide

Paperback: 592 pages

Publisher: Falcon Guides; 1st edition (May 1, 2006)

Language: English

ISBN-10: 0762731095

ISBN-13: 978-0762731091

Product Dimensions: 1 x 6 x 9 inches

Shipping Weight: 2.6 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 74 customer reviews

Best Sellers Rank: #62,232 in Books (See Top 100 in Books) #21 in Books > Science & Math > Biological Sciences > Plants > Mushrooms #1223 in Books > Science & Math > Nature & Ecology

## Customer Reviews

With more than 600 brilliant color photographs, detailed line drawings, informative and illuminating descriptions, and critical identification keys, NORTH AMERICAN MUSHROOMS is the definitive guide to the fungi of the United States and Canada. This comprehensive book for expert and amateur alike offers tips on how, where, and when to collect wild mushrooms; suggestions for culinary uses; a section on mushroom toxins; and pictorial keys and glossaries to aid the user in precise identification. This is a must-have reference book for anyone interested in wild mushrooms, their uses, and their habitats. Dr. Orson K. Miller, Jr. is one of the preeminent mycologists in the United States. His wife and research partner, Hope H. Miller is the author of a wild mushroom cookbook.

Dr. Orson K. Miller Jr. is one of the premier mycologists in the United States. His career has included work with the U.S.D.A. Forest Service, many books and articles on mushrooms, and national television and radio appearances as a mushroom expert. He taught biology and mycology

at Virginia Tech for many years. Hope Miller is a mushroom expert in her own right and is the author of cookbooks featuring the bounty of North American mushrooms.

This is a very good read your knowledge of mushrooms that can be harvested to eat or to use as medicine and what mushrooms to avoid

Unless you know the exact name of the mushroom it's difficult to find a match especially when it's not organized by region, it also has mushrooms that are known but are listed with vague or no detail.

nice pictures, good resource book

excellent. IT has great pictures and good descriptions.

I still use this book often. Over the years I've used this book as a reference for many of the mushrooms shown on my YouTube channel, MiWilderness. Two things that make me want to recommend this book are the emphasis the author puts on describing impostors or "look-a-likes" and the section on toxicity in mushrooms. The author takes great effort to prevent you from accidentally poisoning yourself by eating the wrong mushroom. If you do poison yourself, at least you'll have an idea of the toxin and effects it may have on your system. Many mushrooms are covered and the book is easy to read and cross-reference. I always use and strongly recommend using multiple sources for identification of plants and fungi. If you're serious about hunting fungi for the table this book is a must have.

Excellent field guide! Pictures help to adequately identify mushrooms found in the field. The descriptions provide a good starting point of knowledge on every mushroom in the book.

excellent source and very well put together book. there are numerous blurry photographs or, just plain poor, but the information is incredible!

A little bigger than I was hoping but that makes it more comprehensive. Great pictures- we've already harvested using it as a guide.

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

North American Mushrooms: A Field Guide To Edible And Inedible Fungi (Falconguide) Growing Mushrooms for Profit: The Definitive Step-By-Step Guide to Growing Mushrooms at Home for Profit (Growing Mushrooms for Profit, Growing Mushrooms ... Mushrooms, Growing Oyster Mushrooms) Foraging: A Guide to Discovering Delicious Edible Wild Plants and Fungi (Foraging, Wild Edible Plants, Edible Fungi, Herbs, Book 1) Mushrooms 101: A Beginner's Guide to Growing Mushrooms at Home (edible, fungi, cultivating, wild plants, compost, forest farming, foraging) Foraging: A Beginners Guide To Foraging Wild Edible Plants (foraging, wild edible plants, foraging wild edible plants, foraging for beginners, foraging wild edible plants free,) Fungi: Mushrooms, Toadstools, Molds, Yeasts, and Other Fungi (Class of Their Own (Paperback)) Mushrooms: A Beginner's Guide To Home Cultivation (2nd Edition) (edible, fungi, cultivating, wild plants, compost, forest farming, foraging) How to Grow Edible Mushrooms at Home: A Step-by-Step Guide to Growing Oyster Mushrooms Fruit: Edible, Inedible, Incredible Foraging Mushrooms Maine: Finding, Identifying, and Preparing Edible Wild Mushrooms (Foraging Series) 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 Mushrooms and Other Fungi of North America National Audubon Society Field Guide to North American Mushrooms (National Audubon Society Field Guides (Hardcover)) A Field Guide to Mushrooms: North America (Peterson Field Guides) Field Guide to North American Truffles: Hunting, Identifying, and Enjoying the World's Most Prized Fungi Mushrooms and Other Fungi of the Midcontinental United States (Bur Oak Guide) Diseases and Pests of Mushrooms and Other Fungi - With Chapters on Disease, Insects, Sanitation and Pest Control The Kingdom Fungi: The Biology of Mushrooms, Molds, and Lichens Divine Mushrooms and Fungi

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)