

Mushroom Field Guide App

Recognizing the quirk ways to get this ebook Mushroom Field Guide App is additionally useful. You have remained in right site to start getting this info. acquire the Mushroom Field Guide App associate that we have the funds for here and check out the link.

You could purchase guide Mushroom Field Guide App or get it as soon as feasible. You could quickly download this Mushroom Field Guide App after getting deal. So, past you require the book swiftly, you can straight get it. Its correspondingly agreed simple and as a result fats, isnt it? You have to favor to in this look



[Mushrooms of the Redwood Coast](#) New Society Publisher
Guidebook to mushrooms of Pacific Northwest of North America.
A Field Guide to Mushrooms Timber Press

“ A wealth of ideas for adults to engage children and themselves in the wonders of the natural world with suggested activities for all seasons. ” Robert Bateman, artist and author of *Life Sketches: A Memoir* The Big Book of Nature Activities is a comprehensive guide for parents and educators to help youth of all ages explore, appreciate, and connect with the natural world. This rich, fully illustrated compendium is packed with crafts, stories, information, and inspiration to make outdoor learning fun! The Big Book of Nature Activities features: · Nature-based skills and activities such as species identification, photography, journaling, and the judicious use of digital technology · Ideas, games, and activities grounded in what 's happening in nature each season · Core concepts that promote environmental literacy, such as climate change and the mechanisms and wonder of evolution, explained using a child-friendly, engaging approach · Lists of key species and happenings to observe throughout the year across most of North America
[Tricholomas of North America](#) Peterson Field Guides

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.

[The Big Book of Nature Activities](#) Chelsea Green Publishing
The comprehensive guide to wild mushrooms in the heartland--perfect for the coffee table, glove box, and kitchen
Mushrooming Timber Press

With more than 700 mushrooms detailed with color photographs and descriptive text, this is the most comprehensive photographic field guide to the mushrooms of North America. The 762 full-color identification photographs show the mushrooms as they appear in natural habitats. Organized visually, the book groups all mushrooms by color and shape to make identification simple and accurate in the field, while the text account for each species includes a detailed physical description, information on edibility, season, habitat, range, look-alikes, alternative names, and facts on edible and poisonous species, uses, and folklore. A supplementary section on cooking and eating wild mushrooms, and illustrations identifying the parts of a mushroom, round out this essential guide.

[Mushrooms](#) UNC Press Books

NEW YORK TIMES BESTSELLER • A “brilliant [and] entrancing” (The Guardian) journey into the hidden lives of fungi—the great connectors of the living world—and their astonishing and intimate roles in human life, with the power to heal our bodies, expand our minds, and help us address our most urgent environmental problems. “Grand and dizzying in how thoroughly it recalibrates our understanding of the natural world.”—Ed Yong, author of *I Contain Multitudes* ONE OF THE BEST BOOKS OF THE YEAR—Time, BBC Science Focus, The Daily Mail, Geographical, The Times, The Telegraph, New Statesman, London Evening Standard, Science Friday When we think of fungi, we likely think of mushrooms. But mushrooms are only fruiting bodies, analogous to apples on a tree. Most fungi live out of sight, yet make up a massively diverse kingdom of organisms that supports and sustains nearly all living systems. Fungi provide a key to understanding the planet on which we live, and the ways we think, feel, and behave. In *Entangled Life*, the brilliant young biologist Merlin Sheldrake shows us the world from a fungal point of view, providing an exhilarating change of perspective. Sheldrake's vivid exploration takes us from yeast to psychedelics, to the fungi that range for miles underground and are the largest organisms on the planet, to those that link plants together in complex networks known as the “Wood Wide Web,” to those that infiltrate and manipulate insect bodies with devastating precision. Fungi throw our concepts of individuality and even intelligence into question. They are metabolic masters, earth makers, and key players in most of life's processes. They can change our minds, heal our bodies, and even help us remediate environmental disaster. By examining fungi on their own terms, Sheldrake reveals how these extraordinary organisms—and our relationships with them—are changing our understanding of how life works. Winner of the Wainwright Prize, the Royal Society Science Book Prize, and the Guild of Food Writers Award • Shortlisted for the British Book Award • Longlisted for the Rathbones Folio Prize

[Mushrooms of the Southeast](#) Running Press Adult

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.

[Texas Mushrooms](#) Adventure Publications

Picking mushrooms in the woods on a sunny day can be fun for the whole family . . . but only if you do it safely! There are thousands of different species of fungi, so it can be hard to tell which are edible and which are poisonous when you are picking them for yourself in the wild. Safe and unsafe species often closely resemble each other, and worrying about which mushrooms are safe

and which might be deadly can take all the fun out of mushrooming. Enter *Mushrooming with Confidence!* Improving on the usual overwhelming and exhaustive wild plant guidebook, *Mushrooming with Confidence* is a slim, handy manual that focuses on the tastiest and most common mushrooms, so that you can easily spot those that are not only safe to eat, but also a delight to cook and share! Here mushrooms are divided into four identification categories so that anyone will be able to recognize what he or she is looking at quickly and correctly. Thirty of the most common and delicious types are explained in detail, from the common field mushroom to the pretty purple amethyst deceiver and the prolific and tasty charcoal burner. Each mushroom includes a “Positive ID Checklist” that the reader can go through to be absolutely certain they have the right species, and more than 300 color photographs make it a snap to know exactly what kind of mushroom you've found . . . and whether you really want to pick it! With lists of the best tools for mushrooming, the best techniques for getting a mushroom out of the ground in one piece, and even how to remove worms, *Mushrooming with Confidence* will extinguish any fear or doubt that might stop you from hunting down your own delicious mushrooms. This will prove a fun and essential guide for novice and experienced pickers alike!

[Field Guide to Mushrooms of Western North America](#) Springer

From the author of *GROWING GOURMET AND MEDICINAL MUSHROOMS* comes the only identification guide exclusively devoted to the world's psilocybin-containing mushrooms. Detailed descriptions and color photographs for over 100 species are provided, as well as an exploration of their long-standing (and often religious) use by ancient peoples and their continued significance to modern-day culture. Some of the species included have just been discovered in the past year or two, and still others have never before been photographed in their natural habitats.

[In Search of Mycotopia](#) Univ of California Press

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.

Burn Morels Simon and Schuster

“Whether you get your mushrooms from the supermarket or the forest floor, a worthy addition to your library.” —Star Tribune Get ready to fall in love with wild mushrooms! Absolutely everything you need to know to make mushrooming a lifestyle choice, from finding, storing, preserving, and preparing common and unusual species. Packed with content and lore from more than 20 skilled foragers around the country, *Wild Mushrooms* will help mushroom hunters successfully utilize their harvest, and includes practical information on transporting, cleaning, and preserving their finds. One of the best things about cooking wild mushrooms is that every time you open your dried caches, their unique aroma recalls your foraging experience creating an immediate and visceral connection back to the forest. There is no finer way to appreciate food. You will not only learn the best ways to locate, clean, collect, and preserve your mushrooms from the experts, the book will also discuss safety and edibility, preservation techniques, mushroom sections and flavor profiles, and more. Recipes will be categorized by mushroom species, with 115 recipes in total. Recipes include: Smoked Marinated Wild Mushrooms Black Trumpet, Blood Orange, and Beet Salad Maitake Beef Stew Candy Cap and Walnut Scones Baked Brie with Chanterelle Jam Porcini with Braised Pork Medallions Yellowfoot Mushroom Tart And more! From pickling to rich duxelles, soups, salads, and even mushroom teas, tinctures, jams, and ice cream, these recipes and invaluable insider tips will delight everyone from the most discerning mycophiles to brand new fungus fanatics.

Mushrooms of West Virginia and the Central Appalachians Ten Speed Press

“Mushrooms are having a moment. [A] natural sequel for the many readers who enjoyed Merlin Sheldrake's *Entangled Life*.”—Library Journal “Bierend writes with sensual verve and specificity, enthusiasm, and humor. . . . [He] introduces us to the staggering variety of mushrooms, their mystery, their funk, and the way they captivate our imaginations.”—The Boston Globe “Nothing is impossible if you bring mushrooms into your life, and reading this book is a great way to begin your journey.”—Tradd Cotter, author of *Organic Mushroom Farming and Mycoremediation* From ecology to fermentation, in pop culture and in medicine—mushrooms are everywhere. With an explorer's eye, author Doug Bierend guides readers through the weird, wonderful world of fungi and the amazing mycological movement. In *In Search of Mycotopia* introduces us to an incredible, essential, and oft-overlooked kingdom of life—fungi—and all the potential it holds for our future, through the work and research being done by an unforgettable community of mushroom-mad citizen scientists and microbe devotees. This entertaining and mind-expanding book will captivate readers who are curious about the hidden worlds and networks that make up our planet. Bierend uncovers a vanguard of mycologists: growers, independent researchers, ecologists, entrepreneurs, and amateur enthusiasts exploring and advocating for fungi's capacity to improve and heal. From decontaminating landscapes and waterways to achieving food security, *In Search of Mycotopia* demonstrates how humans can work with fungi to better live with nature—and with one another. “Comprehensive and enthusiastic. . . . This fascinating, informative look into a unique subculture and the fungi at its center is a real treat.”—Publishers Weekly “If you enjoyed Merlin Sheldrake's *Entangled Life* . . . I highly recommend this book. . . . In the vein of Louis Theroux, Bierend journeys deep in the wonderfully strange subculture of the mushroom-mad.”—*Idler* magazine “Engaging and entertaining. . . . Bierend proves his skill as a science journalist through interviews and experiences shared with mushroom experts and citizen scientists.”—Choice
[Mushrooms of the Northeastern United States and Eastern Canada](#) Simon and Schuster
“Roger Phillips has written the best mushroom book I know.” - Hugh Fearnley-Whittingstall, author of *River Cottage Veg Every Day!* The culmination of over thirty years' work, Roger Phillips's authoritative and superbly illustrated reference work is packed with information and original photographs. The essential illustrated mycological encyclopedia, this book is also clear, user friendly and will appeal to a wide range of readers. Unsurpassed in both illustrative and descriptive detail, *Mushrooms* contains over 1,250 photographs, often showing the specimens in various stages of growth, and includes all the latest botanical and common names as well as current ecological information on endangered species. Having sold more than 750,000 copies in Europe of his previous title on mushrooms, Roger Phillips's *Mushrooms* once again sets the benchmark. Quite simply, nobody with an interest in the subject can afford to be without this book.

Mushrooms Demystified Quarto Publishing Group USA

This is the culmination of many decades of field work and study and is the most comprehensive photographic field guide on Australian fungi yet published. This field guide covers more than 500 fungi species with 548 superb colour photographs. All fungi photographed in their natural environment- many for the first time with information on fungal biology, ecology, classification,

distribution, roles of fungi in nature, and spore prints.

Foraging Guide for Pacific Northwest Mushrooms Harry N. Abrams

Simply the best and most complete mushroom field guide and reference book, MUSHROOMS DEMYSTIFIED includes descriptions and keys to more than 2,000 species of mushrooms, with more than 950 photographs. Mushroom authority David Arora provides a beginner's checklist of the 70 most distinctive and common mushrooms, plus detailed chapters on terminology, classification, habitats, mushroom cookery, mushroom toxins, and the meanings of scientific mushroom names. Beginning and experienced mushroom hunters everywhere will find MUSHROOMS DEMYSTIFIED a delightful, informative, and indispensable companion.

Mushrooms of Cascadia Ten Speed Press

Illustrates more than 90 of the known hallucinogenic species from around the world, with an emphasis of the genus *Psilocybe* and includes information about their habitats, psychoactive powers and role in human cultures.

Mushroom Magick Knopf

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.

North American Mushrooms Houghton Mifflin Harcourt

A one-of-a-kind, vibrant, illustrated guide to more than a hundred common and charismatic mushroom species found across the northern hemisphere, with engaging storytelling that explores the intersection between mushrooms and art and over 120 colorful illustrations

Mushrooms of the Pacific Northwest Timber Press

Mushroom Foraging 101: Discover How to Expertly Identify and Pick Mushrooms, Even If You're a Complete Beginner to the Fascinating World of Fungi. If you live in the Pacific Northwest, you can count yourself among the luckiest people in the world. You see, you live in an area super-rich in one of the most precious gifts Mother Nature has given us -- mushrooms. Thousands of mushroom-enthusiasts envy you the luxury of being surrounded by these delicious woodland organisms. And no wonder. Mushrooms and other fungi have unique healing powers and are loaded with antioxidants, minerals, and vitamins. Plus, they're low-calorie, which makes them an essential part of every healthy diet. But despite these incredible benefits, many people don't dare to venture into the woods and forage mushrooms themselves. We hear about the dangers of food poisoning (or worse) all the time, so the fear is not irrational. But it is unjustified. The truth is, there's absolutely no danger in mushroom foraging... if you know your mushrooms. That means you need to know their shape, smell, texture, where they like to grow, and numerous other tiny details. Sounds tricky, right? Not with this guide! Foraging Guide for Pacific Northwest Mushrooms takes you on a journey through the mysterious world of fungi like no other field guide. Not only will you be able to recognize your boletes from chanterelles, but you'll be able to identify dozens of mushroom species. And that's just a fraction of what awaits inside. Here's what else you'll discover in this amazing guide: How mushrooms keep the world spinning -- from their crucial role in preserving all life on Earth to their extraordinary medicinal properties we are just starting to explore and utilize A complete breakdown of the mushroom anatomy from head to toe -- that is, from cap to mycelium Four absolutely crucial foraging rules all mushroom experts swear by What to bring on your mushroom picking adventure -- discover the most detailed guide on foraging equipment, including a helpful checklist to ensure you never venture into the woods unprepared Numerous safety guidelines that will ensure no dangerous specimens end up in your basket Top Pacific Northwest foraging spots other mushroom lovers don't want you to know A comprehensive guide on 40+ mushroom species common in the area -- including edible, inedible, and poisonous ones Heaps of helpful tips and tricks for storing and cooking mushrooms, including some delicious and simple recipes even kids will rave about And much more. Mushroom picking is an incredible hobby. You're out in the open, enjoying nature and the fresh air, and you're bringing home something that will have a fantastic impact on your health. Don't let the fear of the unknown stop you -- if you follow the rules closely and always play it safe, you're in no danger whatsoever. Mushrooms are just like every other type of life on Earth -- there are good guys, and there are bad guys. All you need to know is how to tell one from the other. And that's precisely what this guide will help you to do. Ready to start your mushroom foraging adventure? Scroll up and click the "Add to Cart" button right now.

Mushroom Picker's Foolproof Field Guide Pan Macmillan

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 Surgeon, is accessible to beginners but useful for even experienced mushroom seekers.