

Best Mushroom Field Guide

Full-color illustrated guide to identifying 200 Western mushrooms by their key features.

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

"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

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.

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

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photograph with an in-depth description, as well as notes on ecology, 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.

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.

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

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order, keeping families of mushrooms together for easy identification. This is the essential source in the field, both informative and beautiful to peruse.

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.

A unique and useful reference guide to some of the more common and best color-producing dye mushrooms of North America. The book includes step-by-step instructions to the process from collecting the mushrooms to dyeing the wool. There is an accurate and up-to-date description for each species along with over 200 color photographs. The scope of this work goes beyond the identification of species. The authors provide information about dyeing equipment, mordants, preparing and dyeing the wool, and the dazzling array of colors that can be obtained from mushroom.

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.

Eight rules of mushroom gathering, color photographs, identification checklist, recipes, advice on handling, and more.

Mushrooms of the Southeast is a compact,

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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.

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.

A must-have guide for mushroom hunters in the Pacific Northwest Mushrooms of the Pacific

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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

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

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field guide for North and South Carolina mushrooms, from the mountains to the coast, presented in a single, portable volume.

Fungi are diverse, delicious and sometimes deadly. With interest in foraging for wild food on the rise, learning to accurately identify fungi reduces both poisoning risk to humans and harm to the environment. This extensively illustrated guide takes a 'slow mushrooming' approach – providing the information to correctly identify a few edible species thoroughly, rather than many superficially. *Wild Mushrooming: A Guide for Foragers* melds scientific and cultural knowledge with stunning photography to present a new way of looking at fungi. It models 'ecological foraging' – an approach based on care, conservation and a deep understanding of ecosystem dynamics. Sections on where, when and how to find fungi guide the forager in the identification of 10 edible species. Diagnostic information on toxic fungi and lookalike species helps to differentiate the desirable from the deadly. *Wild Mushrooming* then takes us into the kitchen with cooking techniques and 29 recipes from a variety of cuisines that can be adapted for both foraged and cultivated fungi. Developing the skills to find fungi requires slowness, not speed. This guide provides the necessary information for the safe collection of fungi, and is essential reading for fungus enthusiasts, ecologists, conservationists,

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medical professionals and anyone interested in the natural world.

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.

Identifies over two thousand species, answers common questions about mushrooms, and gives advice on collecting, preserving, and cooking with mushrooms

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, 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.

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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.

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

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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.

A must-have for mushroom hunters in the northeast The Northeast is one of the best places to find mushrooms; they are both abundant and spectacularly diverse.

Mushrooms of the Northeastern United States and Eastern Canada is a compact, beautifully illustrated guide packed with descriptions and photographs of more than 500 of the region's most conspicuous, distinctive, and ecologically important mushrooms. Covers Connecticut, Delaware, Illinois, Indiana, Maine, Massachusetts, Minnesota, New Hampshire, New Jersey, New York, Ohio, Pennsylvania, Rhode Island, Vermont, Wisconsin, and the Canadian provinces of New Brunswick, Newfoundland, Ontario, and most of Quebec More than 550 superb color photographs Helpful keys for identification Clear, color-coded layout An essential reference for mushroom enthusiasts, hikers, and naturalists

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.

"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.

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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.

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.

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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.

A detailed and comprehensive guide for growing and using gourmet and medicinal mushrooms commercially or at home. “Absolutely the best book in the world on how to grow diverse and delicious mushrooms.”—David Arora, author of *Mushrooms Demystified* With precise growth parameters for thirty-one mushroom species, this bible of mushroom cultivation includes gardening tips, state-of-the-art production techniques, realistic advice for laboratory

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and growing room construction, tasty mushroom recipes, and an invaluable troubleshooting guide. More than 500 photographs, illustrations, and charts clearly identify each stage of cultivation, and a twenty-four-page color insert spotlights the intense beauty of various mushroom species. Whether you're an ecologist, a chef, a forager, a pharmacologist, a commercial grower, or a home gardener—this indispensable handbook will get you started, help your garden succeed, and make your mycological landscapes the envy of the neighborhood.

This beautifully illustrated guidebook provides specific, easy-to-understand information on finding, collecting, identifying, and preparing the safer and more common edible and medicinal mushroom species of New England and Eastern Canada. Author David Spahr, a trained commercial photographer, here combines his mycological expertise and photographic skill to produce an attractive and detailed overview of his subject. Based on decades of practical experience and research, the book is written in a clear and forthright style that avoids the dry, generic descriptions of most field guides. *Edible and Medicinal Mushrooms of New England and Eastern Canada* also provides useful ideas for cooking mushrooms. Rather than simply providing recipes, the book discusses the cooking characteristics of each variety, with advice

about matching species with appropriate foods. Many mushrooms contain unique medicinal components for boosting the immune system to fight cancer, HIV, and other diseases, and Spahr offers practical and prudent guidelines for exploration of this rapidly emerging area of alternative therapeutic practice.

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, 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

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experts, throughout Appalachia and beyond. Field Guide to Edible Mushrooms of Britain and Europe is an invaluable source of information 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.

The American Southwest is not usually thought of as a habitat for mushrooms, yet its various life zones are home to a surprising number of fungi and related species. This first book on the region's mushrooms and truffles provides descriptions and color illustrations for 156 major species and additional descriptive references for 155 more. Also included are selected slime molds and lichens, which, like truffles, usually are not covered in mushroom guides at all. The book's range is Arizona, New Mexico, and parts of Colorado, Utah, Nevada, California, and northern Mexico. It is designed to help fungiphiles not only identify mushrooms but also find them. The author describes the life zones where fungi can be

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found in association with characteristic plant communities and provides maps--with major landmarks indicated--designating conifer forests on public land where mushrooms are most often found. The major classifications covered are Club Fungi (Basidiomycetes), Stomach Fungi (Gasteromycetes), Sac Fungi (Ascomycetes), and Tuberlike Ascomycetes and Basidiomycetes. A special feature of the guide is the provision of cross references to other field guides, reinforcing the need to confirm identification before consuming mushrooms. Notations on toxicity and edibility are provided. 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.

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.

With a dash of humor and a dollop of science, Michael Kuo selects the top 100 mushrooms best suited for cooking. Like

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Kuo's very popular book *Morels, 100 Edible Mushrooms* is written in the author's inimitable, engaging, and appealing style, taking the reader on the hunt through forest and kitchen in search of mycological pleasures and culinary delights. Kuo describes in detail how to identify each species, where and when to find them, and how to cook them in creative and delicious recipes. The mushrooms presented in the book are the most often eaten varieties, and a description of the button mushrooms found in the grocery store is included. All of the mushrooms have at least one full-color illustration and some several more to aid in identifying and distinguishing look-alike and nonedible species. An indispensable book for mushroom hunters, naturalists, and cooks Michael Kuo, an English teacher in Illinois, is the developer of mushroomexpert.com, a popular online resource for mushroom identification and morel hunting.

Mycelium Running is a manual for the mycological rescue of the planet. That's right: growing more mushrooms may be the best thing we can do to save the environment, and in this groundbreaking text from mushroom expert Paul Stamets, you'll find out how. The basic science goes like this: Microscopic cells called "mycelium"--the fruit of which are mushrooms--recycle carbon, nitrogen, and other essential elements as they break down plant and animal debris in the creation of rich new soil. What Stamets has discovered is that we can capitalize on mycelium's digestive power and target it to decompose toxic wastes and pollutants (mycoremediation), catch and reduce silt from streambeds and pathogens from agricultural watersheds (mycofiltration), control insect populations (mycopesticides), and generally enhance the health of our forests and gardens (mycoforestry and myco-gardening). In this comprehensive guide, you'll find chapters detailing each of these four exciting branches of what Stamets has coined "mycorestoration," as well as chapters

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on the medicinal and nutritional properties of mushrooms, inoculation methods, log and stump culture, and species selection for various environmental purposes. Heavily referenced and beautifully illustrated, this book is destined to be a classic reference for bemushroomed generations to come.

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 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.

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

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Amazon mushrooms.

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, 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.

Identifies over one thousand species with detailed descriptions and illustrations.

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

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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.
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