

(Mobile pdf) The new savory wild mushroom

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Margaret McKenny

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Margaret McKenny : The new savory wild mushroom before purchasing it in order to gauge whether or not it would be worth my time, and all praised The new savory wild mushroom:

2 of 2 people found the following review helpful. I liked it so much I have recommended it to all ...By Keith Markham I have had this book for years, found it to be one of the most accurate and instructive of all the books on mushrooms I have used. It warns of look alike mushrooms and has the most accurate photos of all the books I have used. I liked it so much I have recommended it to all my friends to use. Great for the beginner, besides using Latin names it uses the common names of mushrooms so that you don't have to be a rocket scientist to understand it. Great book! 6 of 6 people found the following review helpful. The New Savory Wild Mushroom By Terrie This is an excellent and sometimes difficult to find mushroom book. We live in the mountains of Eastern Oregon where mushrooms abound. We purchased our first copy of this book in 1991 and have referred to it during the Spring, Summer and Fall months on an annual basis. The book's illustrations are clear, colorful and of good size. We especially appreciate the descriptions listed below each photo, that assist in identification. Additional information includes the most common locations for each species to be found and final recommendation for the consumption or the avoidance of a particular mushroom, which of course is crucial knowledge for any mushroom hunter. 8 of 8 people found the following review helpful. Exceptional and Updated! By T. Cady The 5 Star rating is due to the fact I live in the geographical area that this book is focused toward. (Pacific NW) It gives very clear descriptions and key indicators that help in determining which mushrooms are edible, as well as information regarding those that are not. It explains toxicity, advises about being careful with certain fungi, and informs greatly! I do wish Margaret was still with us, but am pleased that the book was

updated by her colleague.

"He hunts only at the crack of dawn and wears his shirt inside out. To ask why is to ask why fire burns. His credo may be stated thus: he has sworn an oath to keep his mushroom patches secret and to find and to poach on the patches of other hunters. When mushrooms are the prize, the scope of all his aspirations is narrowed to these two goals. Though in all else he may be as Saintly as St. Francis, in the pursuit of these ends he is more Satanic than Satan. He will betray his nearest and dearest without the slightest twitch of flesh or spirit. He is amoral."--Definition of a mushroom hunter by Angelo Pellegrini
This classic field guide answers the amateur mycologist's two most important questions: "What is it?" and "Is it good to eat?" Color photographs illustrate 199 species of mushrooms ranging from boletes to puffballs, chanterelles to truffles. Full descriptions clearly identify the edible or poisonous qualities of each.

From Library Journal
The third edition of this field guide (first published as *The Savory Wild Mushroom*) describes 199 edible, non-edible, and poisonous mushrooms commonly found in the Pacific Northwest, but omits the recipes included in the 1962 and 1971 editions. Grouped by the general types of the fruiting bodies, the entries feature a color photograph, give common and scientific names, describe the mushroom, and remark on its edibility and similarity to other species. The guide includes an up-to-date chapter on mushroom poisons. Beginners will appreciate the well-printed photographs and clear, nontechnical language. Advanced mycophiles will prefer the Audubon Society Field Guide to North American Mushrooms (Knopf, 1981). William Brockman, Drew Univ. Lib., Madison, Copyright 1987 Reed Business Information, Inc. ". . . useful local guidebook . . . They treatise at the end of the book by ex-UW professor Angelo Pelligrini is a marvelously funny, not to be missed look into the mindset of the dedicated 'table hunter.'"
Wayne Kruse, *The Seattle Times*, October 2011
About the Author
Joseph F. Ammirati is professor of biology at the University of Washington and a member of the Toxicology Committee of the North American Mycological Association.