[eBooks] Amanita Of North America

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**Amanitas of North America**-Britt Bunyard
2020-06 Amanitas of North America features images and descriptions of more than 120 species and species groups of Amanitas found in North America. Along with the most commonly seen species, rare or poorly known Amanita species are included. Plus, there are chapters on the history of mushroom research and mythology, mushroom physiology and chemistry, and toxicology. Amanitas of North America also features chapters on the genus Limacella, a small but closely allied group in the Amanitaceae, and on commonly encountered fungal parasites of
Amanitas. Amanitas of North America is the first-ever complete reference for mushroom hunters and mycophiles, citizen scientists, and academics mycologists. Each species profile includes basic information on where and when this species is known to occur, ecology, edibility/toxicology, etymology, and detailed information on macro- and micro-morphology characters. And every species described is depicted with stunning photography.

**Amanita of North America**-David T. Jenkins 1986


**A taxonomic and nomenclatural study of the genus Amanita, section Amanita for North America**-David T. Jenkins 1977

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**The Amanita Caesarea-complex**-Gastón Guzmán 2001 A rather extensive study of more than 240 herbarium collections from the Amanita caesarea-complex from Mexico, the Eastern U.S.A., Canada, Europe, Africa, and Asia provided the basis of the present work. Amanita caesarea and A. hemibapha, both sensu auct., are misidentifications of several species. Amanita caesarea s. qtr. is unknown in the U.S.A. and Canada, but it grows in Mexico, although it is a rare fungus. Amanita hemibapha s. qtr. is unknown in America. All the Mexican species of this complex have a great traditional and economic importance as foodstuff, also in Guatemala. A list of more than 60 common names in Mexico and Guatemala is provided, several of them in Indian languages. A critical revision of taxonomic features is discussed. Color, form, and striation of pileus and length, color and desquamation of the stipe are the main macroscopic features, and spore size, and subhymenium sickness are among the main
microscopic features. The *A. caesarea*-complex belongs to Section Caesareae and is formed by at least 13 species. This complex is divided in Stirps Caesareae (with *A. caesarea* s. qtr. as the type) and Stirps Hemibaphae (with *A. hemibapha* as the type), according to the thickness of the subhymenium (3-5 cells thick in the former and 1-3 cells in the latter). Species in the Stirps Caesareae here described besides *A. caesarea* are: *A. basil* sp. nov., *A. tecomate* sp. nov., *A. tullossii* sp. nov., and *A. yema* sp. nov. Species in the Stirps Hemibaphae here discussed are: *A. arkansana*, *A. caesareoides*, *A. hemibapha*, *A. jacksonii*, *A. Iaurae* sp. nov. *A. mafingensis*, *A. masasiensis*, and *A. tanzanica*, of which *A. jacksonii* and *A. Iaurae* are full described. A key with all these taxa is presented.

**Mycoepithalamia**-Art Goodtimes 2016-07-25 Anthology of mushroom-related poetry.

**Field Guide to Mushrooms of Western North America**

**America**-R. Michael Davis 2012 "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

**Mushrooms of North America**-Orson K. Miller 1972 A full-color guide to American fungi including how, when and where to collect mushrooms, a pictorial key to the major groups, and a special section on mushroom toxins.

**Edible Wild Mushrooms of North America**-David W. Fischer 2010-03-01 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.

**Hallucinogenic Plants of North America**
Jonathan Ott 1976

**Mushrooms and Other Fungi of North America**
Roger Phillips 2010
Presents an introduction to the physical characteristics, edibility, habitat, and growing season for a variety of mushrooms and fungi found in North America.

**Familiar Mushrooms**
Peter Katsaros 1990
Covers eighty of the most common mushrooms in North America and includes basic facts, a description of key identifying features, notes on edibility, habitat, and geographical range.

**Mushrooms of the Gulf Coast States**
Alan E.
Bessette 2019-07-15 The weather patterns and topography of America's Gulf Coast create favorable growing conditions for thousands of species of mushrooms, but the complete region has generally gone unchartered when it comes to mycology. Mushrooms of the Gulf Coast States at last delivers an in-depth, high-quality, user-friendly field guide, featuring more than 1,000 common and lesser-known species—some of which are being illustrated in color for the first time. Using easily identifiable characteristics and a color key, the authors enable anyone, whether amateur mushroom hunter or professional mycologists, to discern and learn about the numerous species of mushrooms encountered in Texas, Louisiana, Mississippi, Alabama, and Florida. Wild-food enthusiasts will appreciate the information on edibility or toxicity that accompanies each description, and they will also find the book’s detailed instructions for collecting, cleaning, testing, preserving, and cooking wild mushrooms to be of great interest. Providing encyclopedic knowledge in a handy format that fits in a backpack, Mushrooms of the Gulf Coast States is a must-have for any mushroom lover.

**The Beginner's Guide to Mushrooms**-Britt Bunyard 2020-12-08 The Beginner's Guide to Mushrooms is your ultimate guide to mycology. Whether you've never picked a mushroom before in your life or you've been cultivating mushrooms at home for ages, the expert advice in this comprehensive mushroom manual will transform your practice. Never before have mushrooms generated so much interest, for their health benefits and medicinal properties, as well as a new understanding of their crucial role in a healthy environment and ability to regenerate damaged ones. If you are a newcomer, mycology, or the study of mushrooms and other fungi, can seem daunting. While other field guides are geared toward experts with advanced knowledge or regional in scope and aimed at only a few easy-to-recognize mushrooms, The Beginner’s Guide to Mushrooms by veteran mycologists Britt A. Bunyard and Tavis Lynch is a complete
reference and guidebook to get you started identifying, cultivating, cooking, and preserving mushrooms. The Beginner's Guide to Mushrooms opens with important basics about wild mushrooming and how to use the book. Information about what fungi are and their role in the environment and around the home is provided in brief and very understandable terms. Basic wild mushroom anatomy is discussed along with how to identify mushrooms and various characteristics to look for—of great importance if you are interested in learning how to recognize edible wild species...as well as dangerous look-alikes. The guide then covers: All the major groups of wild mushrooms, pointing out habitat, region, and notable characteristics—large photographs with easy-to-view characteristics facilitate correct identification. Mushroom cultivation—with easy-to-follow illustrated instructions, learn how to grow mushrooms at home, including how to collect wild specimens and domesticate them. Culinary uses and how to preserve wild mushrooms to be enjoyed in the kitchen all year round. Begin your wonderful exploration of wild mushrooms with this accessible yet thorough beginner's guide.

**Chanterelle Dreams, Amanita Nightmares**

Greg Marley 2010-09-09 2011 Winner, International Association of Culinary Professionals Jane Grigson Award 2011 Finalist, International Association of Culinary Professionals in the Culinary History category

Throughout history, people have had a complex and confusing relationship with mushrooms. Are fungi food or medicine, beneficial decomposers or deadly "toadstools" ready to kill anyone foolhardy enough to eat them? In fact, there is truth in all these statements. In Chanterelle Dreams, Amanita Nightmares, author Greg Marley reveals some of the wonders and mysteries of mushrooms, and our conflicting human reactions to them. With tales from around the world, Marley, a seasoned mushroom expert, explains that some cultures are mycophilic (mushroom-loving), like those of Russia and Eastern Europe, while others are
intensely mycophobic (mushroom-fearing), including, the US. He shares stories from China, Japan, and Korea—where mushrooms are interwoven into the fabric of daily life as food, medicine, fable, and folklore—and from Slavic countries where whole families leave villages and cities during rainy periods of the late summer and fall to traipse into the forests for mushroom-collecting excursions. From the famous Amanita phalloides (aka "the Death Cap"), reputed killer of Emperor Claudius in the first century AD, to the beloved chanterelle (cantharellus cibarius) known by at least eighty-nine different common names in almost twenty-five languages, Chanterelle Dreams, Amanita Nightmares explores the ways that mushrooms have shaped societies all over the globe. This fascinating and fresh look at mushrooms—their natural history, their uses and abuses, their pleasures and dangers—is a splendid introduction to both fungi themselves and to our human fascination with them. From useful descriptions of the most foolproof edible species to revealing stories about hallucinogenic or poisonous, yet often beautiful, fungi, Marley's long and passionate experience will inform and inspire readers with the stories of these dark and mysterious denizens of our forest floor.

A Taxonomic and Nomenclatural Study of the Genus Amanita Section Amanita for North America—David T. Jenkins 1977

The Book of Fungi—Peter Roberts 2014-06-30
The fifth order of the natural kingdom is made up of an estimated 1.5 million species of fungi, found in every habitat type worldwide. The Book of Fungi takes 600 of the most remarkable fleshy fungi from around the world and reproduces each at its actual size, in full colour, and accompanied by a scientific explanation of its distribution, habitat, association, abundance, growth form, spore colour and edibility. Location maps give at-a-glance indications of each species known global distribution, and specially commissioned engravings show different
fruitbody forms and provide the vital statistics of height and diameter. There's a place, too, for readers to discover the more bizarre habits of fungi from the predator that hunts its prey with lassos to the one that entices sows by releasing the pheromones of a wild boar. Mushrooms, morels, puffballs, toadstools, truffles, chanterelles fungi from habitats spanning the poles and the tropics, from the highest mountains to our own gardens are all on display in this definitive work.


Tricholomas of North America-Alan E. Bessette 2013-01-15 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, varietial differences, explanations of species' epithets, and other useful or interesting information. In
addition, the authors provide a general introduction to Tricholomasses that discusses identification features, ecology, simple chemical tests (for identification), and how to use the keys provided in this book.

**Mycophilia** - Eugenia Bone 2011-10-25 An incredibly versatile cooking ingredient containing an abundance of vitamins, minerals, and possibly cancer-fighting properties, mushrooms are among the most expensive and sought-after foods on the planet. Yet when it comes to fungi, culinary uses are only the tip of the iceberg. Throughout history fungus has been prized for its diverse properties—medicinal, ecological, even recreational—and has spawned its own quirky subculture dedicated to exploring the weird biology and celebrating the unique role it plays on earth. In Mycophilia, accomplished food writer and cookbook author Eugenia Bone examines the role of fungi as exotic delicacy, curative, poison, and hallucinogen, and ultimately discovers that a greater understanding of fungi is key to facing many challenges of the 21st century. Engrossing, surprising, and packed with up-to-date science and cultural exploration, Mycophilia is part narrative and part primer for foodies, science buffs, environmental advocates, and anyone interested in learning a lot about one of the least understood and most curious organisms in nature.

**Mushrooms of the Pacific Northwest** - Steve Trudell 2009-09-01 A must-have guide for mushroom hunters in the Pacific Northwest Mushrooms of the Pacific 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 westernmost Montana Essential reference for mushroom enthusiasts, hikers, and naturalists

**Fly Agaric**-Kevin M Feeney 2020-10-31 With more than two-dozen contributors and over 450-pages of content Fly Agaric is the most comprehensive book on the iconic red and white-spotted mushroom ever assembled. In the 29 chapters contained herein the reader is taken on a journey through history, folklore, and the magical landscapes experienced under the influence of the Fly Agaric, and its many close relatives. The reader of this book will learn: How to recognize and identify over a dozen types of psychoactive Amanita species, subspecies, and varieties occurring in North America, and how to distinguish them from look-alikes. What psychoactive and other active compounds are found in psychoactive Amanitas, and how they affect the mind and body. The differences between the effects and experiences produced by psychoactive Amanitas and psychedelic Psilocybe mushrooms. How the Fly Agaric can be detoxified and safely prepared for the dinner table. The history of medicinal and homeopathic use of the Fly Agaric. How the Fly Agaric can be used topically and internally to treat conditions such as pain, inflammation, insomnia, and anxiety. Theories regarding the historical and religious use of psychoactive Amanitas around the world based on archaeological, folkloric, and other evidence.

**A Field Guide to Mushrooms**-Kent H. McKnight 1998-02-15 Identifies over one thousand species with detailed descriptions and illustrations.

**The Beginner's Guide to Mushrooms**-Tavis Lynch 2020-12 From foraging to cultivating, The Beginner's Guide to Mushrooms is a complete introduction to everything a mushroom enthusiast might want and definitely needs to know.
**Simon & Schuster's Guide to Mushrooms**
Giovanni Pacioni 1981
A handbook on the identification of the various types of American and European mushrooms includes descriptions and discussions of their habitats and edibility.

**Macrofungi Associated with Oaks of Eastern North America**
Denise Binion 2008
This is the first field guide dedicated to fungi in oak forests, and will be a welcome addition to many bookshelves and libraries, including those of mushroom enthusiasts, as well as botanists, foresters, natural historians, and other field biologists. High-quality photographs with up-to-date and highly informative taxonomic information for each species.

**The Ultimate Guide to Mushrooms**
Guillaume Eyssartier 2020-05-05
Everything You Could Ever Want to Know about Mushrooms!

Mushrooms are an incredibly vast range of species, including all shapes and sizes and colors. This exciting collection includes a wealth of information on two hundred essential mushroom varieties, including their: Scientific names Habitats Modes of development Botanical specificities Uses in culinary cuisine And more! Spread throughout this book are hand-drawn illustrations and full-color photographs of every mushroom you can imagine. Whether you want to identify mushrooms, study mushrooms, or use edible mushrooms in your recipes, The Ultimate Guide to Mushrooms is for you!

**The North American Guide to Common Poisonous Plants and Mushrooms**
Nancy J. Turner 2009-09-01
If people knew how many poisonous plants are commonly found in homes and gardens, they'd be shocked. Plants as common as monkshood, castorbean, and oleander are not just dangerous, they're deadly. The North American Guide to Common Poisonous Plants and Mushrooms is a comprehensive, easy-
to-use handbook. The book is split into four main categories: mushrooms, wild plants, ornamental and crop plants, and houseplants. Each plant entry includes a clear photograph to aid the task of identification, a description of the plant, notes on where they commonly occur, and a description of their toxic properties. Plants are listed by common name to assist the non-specialist.

**Ectomycorrhizal Fungi** - John W.G. Cairney
2013-03-09 Mycorrhiza - the symbiosis between plants and fungi - plays a key role in plant life. This book reviews for the first time the current knowledge of 15 individual genera of ectomycorrhizal fungi. It is unique in that each chapter is dedicated to a single fungal genus, each written by internationally recognized experts on the respective fungal genera. It is thus an invaluable reference source for researchers, students and practitioners in the fields of mycorrhizal biology, mycology, forestry, plant sciences and soil biology.

**California Mushrooms** - Dennis E. Desjardin
2016-06-06 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.
Soma Divine Mushroom of Immortality-R
Gordon Wasson 2021-01-26 One of the key
enigmas of cultural history has been the identity
of a sacred plant called Soma in the ancient Rig
Veda of India. Mr. Wasson has aroused
considerable attention in learned circles and
beyond by advancing and documenting the thesis
that Soma was a hallucinogenic mushroom - none
other than the Amanita muscaria, the fly-agaric
that until recent times was the centre of
shamanic rites among the Siberian and Uralic
tribesmen. In his presentation he throws
fascinating light on the role of mushrooms in
religious ritual. A section on the post-Vedic
history of Soma is contributed by the Sanskrit
scholar Wendy Doniger O'Flaherty.Brian C.
Muraresku in his best selling book, The
Immortality Key: The Secret History Of The
Religion With No Name, used Robert Gordon
Wassons work: Soma The Divine Mushroom Of
Immortality as one of his research tools. Brian C.
Muraresku's book features a brilliant Foreword
by Graham Hancock, the New York Times
bestselling author of America Before: The Key to
Earth's Lost Civilization. Amanita muscaria or the
Fly Agaric is not a well-known mushroom based
on its scientific name or common name. Yet, the
picture on the left, of this mushroom, will
probably be familiar to the reader. In recent
time, it is the mushroom that has been adopted
as the "prototype" mushroom in western
cultures. Its image can be seen in Christmas and
greeting cards, children's stories, science fiction
and fantasy illustrations, and in mushroom
models. There has even been a great deal made
of its connections with Christmas, but probably
too much has been made of this connection and
different interpretations of this theory is
available. However, it is more than just a "pretty
mushroom". It is a species that is thought to have
had tremendous impact on some of today's
cultures for at least four thousand years and has
been thought by some to be at the root of the
origin of some of today's religions. In 1968,
Gordon Wasson put forth the concept that this
mushroom was the "plant" that was referred to
as Soma, in his now much cited "Soma, Divine
Mushroom of Immortality". Wasson believed
Soma was the mushroom that was utilized in religious ceremonies, over 4000 years ago, before the beginning of our Christian era, by the people who called themselves "Aryans". Wasson also believed the hallucinogenic properties of the A. muscaria to be the cause of the "ecstasy" described in the Rig Veda, the holy book of the Hindu.

**Mushrooms of Northeast North America**
George L. Barron 1999-04-01 An authoritative and full-color photographic field guide to mushrooms and fungi of the northern United States, from the Midwest to New England. Featured in USA TODAY, this must-have reference has 700 spectacular photos and excellent species information.

**Mushroom**
Cynthia D. Bertelsen 2013-09-15 Known as the meat of the vegetable world, mushrooms have their ardent supporters as well as their fierce detractors. Hobbits go crazy over them, while Diderot thought they should be “sent back to the dung heap where they are born.” In Mushroom, Cynthia D. Bertelsen examines the colorful history of these divisive edible fungi. As she reveals, their story is fraught with murder and accidental death, hunger and gluttony, sickness and health, religion and war. Some cultures equate them with the rottenness of life while others delight in cooking and eating them. And then there are those “magic” mushrooms, which some people link to ancient religious beliefs. To tell this story, Bertelsen travels to the nineteenth century, when mushrooms entered the realm of haute cuisine after millennia of being picked from the wild for use in everyday cooking and medicine. She describes how this new demand drove entrepreneurs and farmers to seek methods for cultivating mushrooms, including experiments in domesticating the highly sought after but elusive truffles, and she explores the popular pastime of mushroom hunting and includes numerous historic and contemporary recipes. Packed with images of mushrooms from around the globe, this savory
book will be essential reading for fans of this surprising, earthy fungus.

**Mushrooms of North America in Color**-Alan E. Bessette 1995-08-01 This volume is the first guide to identify mushroom species not commonly classified or illustrated elsewhere in current literature. The book, which will serve as a companion to other popular field guides, shows how to distinguish lesser-known mushrooms from other common fungi. Found in a variety of habitats in North America, each species has an accurate and up-to-date description, a color illustration, and detailed information on its distinctive species characteristics.

**North American Mushrooms**-Orson K. Miller 2006 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.

**Allure of Fungi**-Alison Poulion 2018-09-01 Although relatively little known, fungi provide the links between the terrestrial organisms and ecosystems that underpin our functioning planet. The Allure of Fungi presents fungi through multiple perspectives – those of mycologists and ecologists, foragers and forayers, naturalists and farmers, aesthetes and artists, philosophers and Traditional Owners. It explores how a history of entrenched fears and misconceptions about fungi has led to their near absence in Australian ecological consciousness and biodiversity conservation. Through a combination of text and visual essays, the author reflects on how aesthetic, sensate experience deepened by scientific knowledge offers the best chance for understanding fungi, the forest and human interactions with them.
Poisonous Mushrooms of the Northern United States and Canada - Joseph F. Ammirati 1985

Chanterelle Dreams, Amanita Nightmares - Greg A. Marley 2010 Presents an introduction to edible mushrooms, describing their characteristics, the regions where they are found, and how to avoid poisonous varieties, along with a collection of recipes and cooking techniques.

Mushrooms of the Southeast - Todd F. Elliott 2018-01-24 Mushrooms of the Southeast is a compact, 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.

Mushrooms of Northeastern North America - Alan E. Bessette 1997-09-01 This encyclopedic Volume, including nearly 1500 species and 650 color photographs, illustrates the diversity of mycoflora throughout northeastern North America. Professional and advanced mycologists will welcome the inclusion of microscopic features, chemical reagent data, information on classification, and author citations. The user-friendly keys and nontechnical language will appeal to the novice mushroom collector, as will the introductory information on fungal anatomy, collecting techniques, and mushroom cooking and preservation.