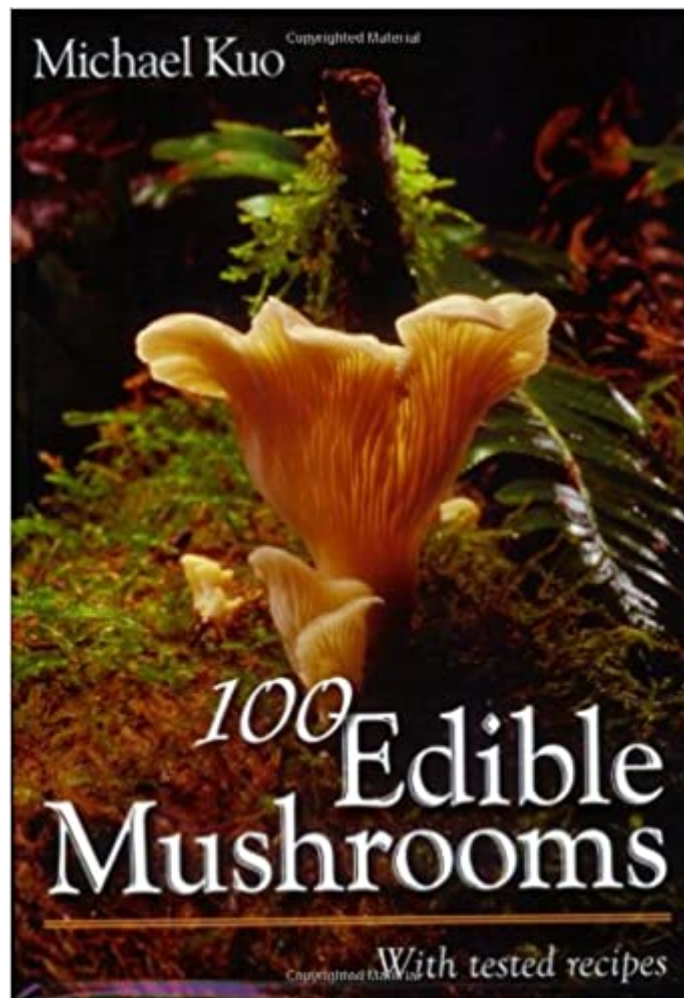


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# 100 Edible Mushrooms



## Synopsis

With a dash of humor and a dollop of science, Michael Kuo selects the top 100 mushrooms best suited for cooking. Like 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](http://mushroomexpert.com), a popular online resource for mushroom identification and morel hunting.

## Book Information

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## Customer Reviews

Michael Kuo, an English teacher in Illinois, is the developer of [mushroomexpert.com](http://mushroomexpert.com), a popular online resource for mushroom identification and morel hunting.

Excellent book! Highly recommend! Especially to those mushroom lovers who live in the Northwest since there is some bias toward mushrooms of that area in this book. Nevertheless, the majority of species presented here grows all over the U.S. No single book has yet been written to include all information needed for identification of everything. And this book doesn't cover everything but it's

very well written and helpful. In spite of limited amount of species described here, the book provides a good "ABC" of mushroom identification - hardly have I seen anything better elsewhere. So I see this book as a must for a novice in mushroom hunting. And not only for a novice... At first, I was a little disappointed with this book but the more I read it the more I value it. My only complaint: I wish some pictures were somewhat better. But still 5 stars without hesitation.

This is a beautiful book that is a wonderful addition to my collection of mushroom books. The large, full color photos are especially appreciated. If you want to expand your knowledge of mushrooms and enjoy reading well written and sometimes entertaining mushroom lore in easy-to-understand plain English, you will love this book. All the measurements are metric. Since my brain refuses to make the conversion, I read the descriptions with a ruler that features inches and centimeters in hand. The section on poisonous mushrooms is especially good, and the Focus Points are great. I keep returning to this book again and again after consulting other mushroom guides, and it often answers questions about specific mushrooms that the other books leave unanswered. I also use Michael Kuo's excellent online identification keys for mushrooms not covered in this book. Highly recommended.

Typical Michael Kuo. Delightful, yet detailed, writing with a touch of humor to hold your interest. He admits in the text that he had to "scrape the bottom of the edibility barrel" to get the number to 100. I suppose he could have left it at 50, but stretching it to 100 at least gives you some idea of those mushrooms you might as well not bother with. I also like the way he laid the book out starting with easy to identify species, including those you can buy at the store, through those only experienced 'shroomers should try. I did read a review where someone cited a "lack" of recipes. I'm guessing that person wanted a cookbook and not a mushroom identification book, which this is. There are enough recipes here to get you going. And what is a recipe other than, once you learn how to make it, an invitation to experiment!

This is an excellent book for the beginner to intermediate mushroomer. It does a good job, sparking enthusiasm, and at the same time keeping the novice safe from mistakes. Be forewarned though, the author, Michael Kuo clearly states in the book's intro, "...wild mushrooms scare me." This does shine through in a few places as he writes off several commonly eaten species as problematic.

Beautiful book! Well illustrated. Description are not long and boring. Just right to give a good

description. What can I say# Great Mushroom Book

Wild mushroom gathering requires caution: there's just no getting around this basic fact. There's no quick and easy solution that will turn a novice into an experienced forager overnight. Most recreational foragers know five to ten edible species of mushroom that are found in their area. A first-time mushrooer who does not have access to a knowledgeable guide must take a very conservative approach or else risk poisoning. To use this book correctly, harvest your samples first, bring them home, and then identify them using spore prints and other tools at your disposal. This is primarily an identification guide with a very few tested recipes. The recipe section is really more of an afterthought. Not all the mushrooms in the guide have recipes associated with them.

I love this book! Another great one by master mycophile Michael Kuo. Beautiful pictures, great descriptions, and thoughtfully organized by identification difficulty. A great place to start learning about edible mushrooms or to build on your usual repertoire. Also includes poisonous lookalikes, which is a definite plus.

Very detailed descriptions. I would only ask for a few more pictures.

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