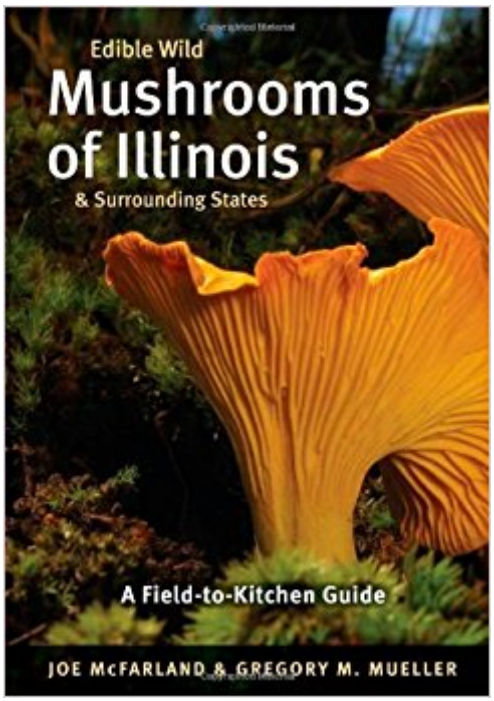
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# Edible Wild Mushrooms Of Illinois And Surrounding States: A Field-to-Kitchen Guide (Field-To-Kitchen Guides)




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## Synopsis

Lavishly illustrated with nearly three hundred gorgeous full-color photos, this engaging guidebook carefully describes forty different edible species of wild mushrooms found around Illinois and surrounding states, including Iowa, Wisconsin, Missouri, Indiana, and Kentucky. With conversational and witty prose, the book provides extensive detail on each edible species, including photographs of potential look-alikes to help you safely identify and avoid poisonous species. Mushroom lovers from Chicago to Cairo will find their favorite local varieties, including morels, chanterelles, boletes, puffballs, and many others. Veteran mushroom hunters Joe McFarland and Gregory M. Mueller also impart their wisdom about the best times and places to find these hidden gems.Edible Wild Mushrooms of Illinois and Surrounding States also offers practical advice on preparing, storing, drying, and cooking with wild mushrooms, presenting more than two dozen tantalizing mushroom recipes from some of the best restaurants and chefs in Illinois, including one of Food & Wine magazine’s top 10 new chefs of 2007. Recipes include classics like Beer Battered Morels, Parasol Mushroom Frittatas, and even the highly improbable (yet delectable) Morel Tiramisu for dessert.As the first new book about Illinois mushrooms in more than eighty years, this is the guide that mushroom hunters and cooks have been craving.Visit the book’s companion website at www.illinoismushrooms.com.

## Book Information

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## Customer Reviews

"Perfect for any mushroom hunter or wannabe hunter."--Illinois Country Living "[A] beautifully

photographed, chummily written guide."Chicago Reader"Essential information for naturalists and cooks alike."--Illinois TimesÃ Â "Edible Wild Mushrooms of Illinois and Surrounding States should be required reading by all wild mushroom hunters in the Midwest, especially beginners. It will be an instant success throughout the Midwest and beyond!"--FungiÃ Â "A lively, beautifully produced read."--Mushroom the Journal

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This is a fantastic must have mushroom guide. Last late summer we had in our deep So. Indiana woods a bounty of beautiful egg yoke color 3-6" mushrooms. Wife and I took some back to cabin, looked them up in the book and they were just like the cover. Chanterelles. We are, were, novice mushroom hunters but were very comfortable with the identity. Imagine we had the confidence to identify and then harvest the mother load of the rarest of all gourmet mushrooms. Tasty! Wonderful and we had so many we gave to good friends. I’d give the book 6 stars due to the great photos and no-nonsense articles. Particularly and important is the pictures of the supposed look alike mushrooms that are dangerous. Shoom in confidence with this fantastic book!

After purchasing so many mushroom guides with muddy, poorly-lit [or drawn] illustrations,

mind-numbing lists of obscure sub-species, and detailed accounts of taxonomic histories from the dawn of time, it is wonderful to open this new guide and actually learn useful stuff about mushrooms.The book is perfectly organized, with clear descriptions and first-rate photographs of common toxic and then edible area fungi and their habitats, and is extremely helpful in identification.I would strongly recommend this guide to both experienced and novice mushroom hunters.

Although I'm in southern Wisconsin, thankfully this excellent book covers my area also. I really appreciate the look-alike comparisons and the clear instructions on how to tell them apart. The section of recipes is fabulous, although many are probably too advanced for me to try! Still, it's great fun to see what creative chefs can do with exotic ingredients. "Fry 'em up in butter" is my speed, and that's the first cooking test recommended for a wild mushroom of any sort.This book is great winter reading, but it makes me long to get out in the woods and hunt for these rare goodies! As other reviewers have said - wonderful photography and excellent, expert advice is in this book; it's the best mushroom book I've found.

I like the fact that this is not an encyclopedia of all mushrooms one might encounter. Instead, the authors target 40 commonly found, tasty mushrooms. Each chapter shares their first-hand experience, helping beginners distinguish the correct species from similar-looking mushrooms that one should not attempt to eat. The descriptions and photos of both good and bad mushrooms are marvelous. As one reads, one gains confidence, and that is what a great book should do. The outstanding food photography in the 44-page "Let's Eat" chapter, with the mouth-watering recipes and cooking advice, make this book a must-own. This is the only mushroom book I own that has a companion website: [...]. It is a treat to visit that website. From it, one may find out how to get together with knowledgeable people and go on a mushroom foray, perhaps the safest of all ways to learn about mushrooms. Beautifully photographed recipes may also be found on this website.As Vice President of Iowa's Prairie States Mushroom Club, I've twice purchased boxes of "Mushrooms of Illinois." I love to take them with me whenever I do presentations so that I may sell the books at a discount.

Pros: It actually tells ya what's in the area, compared to the more comprehensive books on edibles of these things, which are extremely vague on locations and time of year.It's got really good photos, I feel pretty comfortable identifying some and being able to pick out the imposters.Overall, a pretty

well done book and I’m happy with the purchase. It would have been 30$ at our local book store, and here it was only 16.Cons: As someone else stated, the selection is a bit smaller and I noticed immediately that it didn’t include a couple mushrooms that I’d just seen in my yard. Which I can suppose they’re not edible anyways, but I’d still like to know a little about them.It doesn’t SCREAM what’s poisonous. You gotta more or less sift through the (what I found weird and didn’t like) categorization and actually notice that it’s a fake or in the first chapter to know not to eat it. Or some didn’t even include whether it was known to be edible or not, just said "unknown".The general set up is just paragraphs, and I would’ve preferred what I’ve seen in other books which is the list setup with general information, and then the paragraphs on what it’s deal is.Still not a bad deal, though and gets the job done.

It’s ok for a reader, but not very good as a field guide. The Missouri Department of Conservation sells a book that is a perfect field guide. I do like that this book goes into a little more detail on each mushroom, but it’s a little difficult to identify a mushroom using this book. The mushrooms are more ordered by season rather than identifying features or species.

This was an exceptional book and it totally filled my requirements! For the "average layperson" who wants to have the confidence to harvest an array of common mushrooms, this is the book. The author’s information is straightforward, concise and they sprinkle it with enough levity to keep it fun. I have prepared my first Pheasant Backs and the Morels are just popping! Thank you for a great book though I may not rest until I find my first Black Trumpets!

Good mushroom book. Big pictures. Very clear descriptions.

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