
Mushroom Growing Guide Format

Organic Mushroom Farming and Mycoremediation
 Fresh Food from Small Spaces
 The Beginner's Guide to Mushrooms
 Magic Mushroom Cultivation
 Psilocybin Mushroom Handbook
 How to Grow Mushrooms from Scratch
 Psilocybin Mushrooms
 Healing Mushrooms
 A Field Guide to Tropical Amazon Mushrooms
 Magic Mushroom Cultivation
 DIY Mushroom Cultivation
 The Mushroom Cultivator
 The Woodchip Handbook
 Mushroom Hunting (Collins Need to Know?)
 The Easy Mushroom Growers Guide
 New Guide on Microdosing Psilocybin Mushroom
 Field Guide to Mushrooms of Western North America
 Commercial Mushroom Growing
 Mushrooms of the Upper Midwest
 A Field Guide to Mushrooms of the Carolinas
 The Living Soil Handbook
 Growing Mushrooms for Beginners: A Simple Guide to Cultivating Mushrooms at Home
 Mushrooms
 The Essential Guide to Cultivating Mushrooms
 Magic Mushroom Grower's Guide Simple Steps to Bulk Cultivation
 Handbook on Mushroom Cultivation and Processing (with Dehydration, Preservation and Canning)
 Growing Gourmet Mushrooms for Profit
 Shiitake Growers Handbook
 Grow Your Own Mushrooms: A Beginner's Guide
 The Mushroom at the End of the World
 The Psilocybin Mushroom Bible
 Growing Gourmet and Medicinal Mushrooms
 Mushroom Pest and Disease Control
 The Cultivated Mushroom ...
 Psilocybin, Magic Mushroom Grower's Guide
 Mushroom
 Mushrooms of the Midwest
 Psilocybin Mushrooms
 Mushrooms of the Gulf Coast States
 How to Grow Magic Mushrooms

Mushroom Growing Guide Format

Downloaded from <ftp.wtvq.com> by guest

JAMAL BOOKER

Organic Mushroom Farming and Mycoremediation The Experiment

"Offering clear and comprehensive instructions for low-tech growing for a range of budgets, interests, and scales, this book offers practical inspiration and a sense that "hey, I can do this!" — DANIELLE STEVENSON, owner, DIY Fungi DIY Mushroom Cultivation is full of proven, reliable, low-cost techniques for home-scale cultivation that eliminate the need for a clean-air lab space to grow various mushrooms and their mycelium. Beautiful full-color photos and step-by-step instructions accompany a foundation of mushroom biology and ecology to support a holistic understanding of the practice. Growing techniques are applicable year-round, for any space from house to apartment, and for any climate, budget, or goal. Techniques include: Setting up a home growing space Inexpensive, simple DIY equipment Culture creation from mushroom tissue or spores Growing and using liquid cultures and grain spawn Growing mushrooms on waste streams Indoor fruiting Outdoor mushroom gardens and logs Harvesting, processing, tinctures, and cooking. Whether you hunt mushrooms or dream about growing and working with them but feel constrained by a small living space, DIY Mushroom Cultivation is the ideal guide for getting started in the fascinating and delicious world of fungiculture.

Fresh Food from Small Spaces Penguin

A foolproof and practical guide for safe growing and using of psilocybin mushrooms indoors. There are hundreds of magic mushroom varieties spread across the globe. So, whenever you plan to experiment with these mushrooms, you must know the exact species you are dealing with. This ultimate guide shows you, with photographs, how to identify some of the most popular types of psilocybin mushrooms by their visual characteristic. More and more people are growing psilocybin mushrooms at home to provide a reliable, year-round supply and to eliminate the risk of misidentifying mushrooms in the wild. Whatever your motive for growing mushroom, you will learn the step-by-step, easy to understand instruction for growing mushrooms indoors, from scratch to harvesting and storing. The information you will find in the Psilocybin Mushrooms for beginners also includes: A general overview of psilocybin mushrooms, including facts and myths, risks of use, and side effects. Tips and guidelines for safe use of magic mushrooms Different ways to safely consume your psilocybin mushrooms and more! This book is indispensable to get you started and help your garden succeed, whether you are a home or commercial grower. Buy now!

[The Beginner's Guide to Mushrooms](#) Chelsea Green Publishing

This one-stop practical guide will show you how to identify, pick and cook edible mushrooms. To make your progress easier, it comes in a handy format with colour photos and expert advice throughout.

Magic Mushroom Cultivation Createspace Independent Publishing Platform

As with any other plants, magic mushrooms requires some guidelines and care to make them grow well. If you are new to psilocybin mushroom, this

book is a comprehensive guide to all your needs to know about magic mushrooms. If you have not grown a mushrooms before, you may be tempted to begin with magic mushroom grow kit. These are ready to use packs that contains a living mycelium substrate (the material that helps mushroom growth), and this grower's kit need to be cared for. Also, your grower's kit needs to be free from any form of mushroom pest and diseases, to enable them grow well. This book has also outline how to make your grower's kit and mushroom farm free from pest and disease. Working with Agar is also detailed here.

Psilocybin Mushroom Handbook Princeton University Press

This book is a comprehensive manual on the bulk cultivation of psilocybin mushrooms, using do-it-yourself equipment made of common materials wherever possible. It walks you through every step of the procedure, providing easy-to-follow instructions, essential information, and useful advice about growing these magical fungi using a simple and economical methodology. This book provides hundreds of photos and diagrams to help you understand the process--also offering helpful resources for sourcing equipment and materials. Advanced procedures are also presented, allowing for rapid progression from the basics to more sophisticated methods of cloning and growing with agar.

How to Grow Mushrooms from Scratch ASIA PACIFIC BUSINESS PRESS Inc.

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

Psilocybin Mushrooms Adventure Publications

Boom times for gourmet mushroom growers. In recent years, demand for gourmet mushrooms has skyrocketed, creating opportunity for new growers. The most profitable culinary mushrooms are shiitake and oyster mushrooms. Both oyster and shiitake are easy to grow and can be produced on "waste" products like sawdust or straw. They are quick to grow to maturity - about 6-8 weeks from start to harvest. Best of all, you can grow a lot of both varieties in a small area. Using the "grow bag" method, experienced growers can grow 12,000 pounds of gourmet mushrooms in a 500 square foot space every year. At current prices of \$6/pound wholesale and \$10/pound retail - well, I'll let you do the math. In this book, you'll discover: 5 steps to growing gourmet mushrooms. 6 best "value-added mushroom products. 24 free and low-cost ways to sell your mushroom crop. Sources for mushroom growing supplies and videos.

Healing Mushrooms Elsevier

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 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.

A Field Guide to Tropical Amazon Mushrooms New Society Publishers

*2022 GardenComm Media Awards Gold Medal of Achievement The first and only complete guide to sourcing and using woodchip—an abundant, inexpensive, and ecologically sustainable material—for savvy growers and landscapers at any scale, from farm to garden to greenhouse. The *Woodchip Handbook* is the essential guide to the many uses of woodchip both in regenerative agriculture and horticulture. Author Ben Raskin, Head of Horticulture and Agroforestry at the Soil Association, draws on his extensive practical experience using woodchip, provides the latest research from around the world, and presents inspiring case studies from innovative farmers. The book explores and unlocks the tremendous potential of woodchip to enhance soil health and plant growth: As a natural mulch for weed suppression, temperature buffering, and water conservation As a growing medium for propagating plants As a decomposing source of warmth for hotbeds in the greenhouse or hoop house As a carbon-rich compost ingredient that supports beneficial fungi and microorganisms As a powerful soil health booster, when applied as small-sized ramial chipped wood As an ideal substrate for growing many kinds of edible or medicinal mushrooms As a sustainable, versatile, and durable material for foot paths and ornamental landscaping Some of these techniques, like mulching—or the renewable harvest potential from coppicing and pollarding trees—have been around forever. Yet there is always new science to be discovered, such as the role that salicylic acid from willow woodchip can play in preventing tree diseases or promoting livestock health when used as a bedding material. Whether you are a commercial grower or farmer, a permaculture practitioner, or a serious home gardener producing your own fruit and vegetables, *The Woodchip Handbook* will show you how to get the most out of this readily available and renewable material.

Magic Mushroom Cultivation HarperCollins UK

Mushrooms are the health food of the world. These are that fast growing basidiomycetous fungi which produce fleshy fruit bodies. They are rich in proteins, vitamins and minerals, so they are consumed as energy rich food. Mushroom has been attracting attention of mankind since ancient times and use of mushroom, as food is as old as human civilization. Mushrooms are superior to many vegetables and beans in their nutritive value. It is very rich in protein, vitamins and minerals. Fresh mushrooms contain about 85% water and 3.2% protein. But dried mushrooms water content is low and protein level is high as 34 to 44% and the fat content is less than 0.3%. There are about 100 species of edible mushrooms all over the world. But only three of them are cultivated in India which are *Agaricus bisporus*, *Volvariella volvacea* and *pleurotus sajor caju*. Unfortunately, it is realized that mushrooms did not receive universal acceptance over the years since a number of naturally growing mushrooms are poisonous. Now the situation

has been changed because the cultivated edible mushrooms are totally safe for human consumption. Mushroom cultivation fits in very well with sustainable farming and has several advantages: it uses agricultural waste products, a high production per surface area can be obtained, after picking; the spent substrate is still a good soil conditioner. They have less carbohydrate so they are believed to be suitable for diabetic patients. Fresh mushrooms have very limited life and hence they need to be consumed within few hours. But processing and canning increases their shelf life to few months. Osmotic dehydration is one of the important methods of processing mushroom which involves drying technology of mushroom. Mushrooms are very popular in most of the developed countries and they are becoming popular in many developing countries like India. Applications and market for mushrooms is growing rapidly in India because of their nice aroma, nutritious values, subtle flavour and many special tastes. Mushroom cultivation has been declared as a major thrust area by Government of India. Mushroom dish is a common item in all the big hotels. Mushroom production has increased many folds during the recent past. Mushrooms have found a definite place in the food consumption habits of common masses and there is a constant demand for it throughout the year. Some of the fundamentals of the book are nutritive value of edible mushrooms, medicinal value of mushrooms, advantages of mushrooms, symptoms of mushroom poisoning, morphology of common edible mushrooms, classification of fungi a brief survey, chemical composition, anti nutritional factors and shelf life of oyster mushroom , osmotic dehydration characteristics of button mushrooms, mushroom cultivation, cultivation of white button mushroom (*agaricus bisporus*), actors determining the amount of spawn needed, fungicides for mushroom diseases insecticides for mushroom pets etc. The present book contains cultivation, processing, dehydration, preservation and canning of various species of mushrooms. It is resourceful book for agriculturists, researchers, agriculture universities, consultants etc. TAGS Button Mushroom Cultivation, Button Mushroom Production, Cultivation of *Agaricus Bitorquis*, cultivation of button mushroom and its processing, Cultivation of Oyster Mushrooms, Cultivation of *Stropharia Rugoso Annulata*, Cultivation of White Button Mushroom, Cultivation Technology of Paddy Straw Mushroom, Edible and Poisonous Mushrooms, Edible fungi (mushrooms), Food Processing Industry in India, Get started in small-scale food manufacturing, Growing Mushrooms: How to Grow Mushrooms, how to grow mushroom farm, how to grow oyster mushroom, How to Start a Food Production Business, How to Start a Mushroom Production Business, How to Start Food Processing Industry in India, How to Start Mushroom Cultivation, How to start mushroom farming business, How to Start Mushroom Packaging, How to Start Mushroom Processing, How to Start Mushroom Processing Industry in India, indian mushroom recipe, Most Profitable Food Processing Business Ideas, Most Profitable Mushroom Processing Business Ideas, Mushroom business profit, Mushroom Business: Profitable Small Scale Manufacturing, Mushroom cultivation business plan pdf, Mushroom farming for profit, Mushroom Farming: Profitable Business Opportunity, mushroom growing business plan, Mushroom packing materials, Mushroom Processing Industry in India, Mushroom Production Technology, Mushroom Production: Beginning Farmers, mushroom-based packaging, new small scale ideas in Mushroom processing industry, Nutritional Facts and Uses of Edible Mushrooms, oyster mushroom cultivation, Paddy Straw Mushroom Cultivation: Mushroom Farming, poison mushroom identification, production of paddy straw mushroom, Setting up your Mushroom cultivation and processing Business, Small Scale Mushroom Cultivation: Mushroom Business, Starting a Mushroom Farming Business, Starting a Mushroom Processing Business, types of edible mushroom, White Button Mushroom (*Agaricus bisporus*) Production, White button mushroom on compost

DIY Mushroom Cultivation Chelsea Green Publishing

This well-illustrated book allows anyone with common sense, a clean kitchen, and a closet shelf to grow bumper crops of mushrooms. Besides step-by-step guides to cultivating four species of psilocybin-containing mushrooms, the book offers a wealth of additional information, including an introduction to mushroom biology, a resource guide for supplies, advice on discreetly integrating psychedelic mushrooms into outdoor gardens, and insights into the traditional use of psilocybins in sacred medicine. Also included are appendices with a summary of all included recipes.

The Mushroom Cultivator Ed Rosenthal

Principles and farm-tested practices for no-till market gardening--for healthier, more productive soil! From the host of the popular *The No-Till Market Garden Podcast*—heard around the world with nearly one million downloads! Discovering how to meet the soil's needs is the key task for every market gardener. In this comprehensive guide, Farmer Jesse Frost shares all he has learned through experience and experimentation with no-till practices on his home farm in Kentucky and from interviews and visits with highly successful market gardeners in his role as host of *The No-Till Market Garden Podcast*. The *Living Soil Handbook* is centered around the three basic principles of no-till market gardening: Disturb the soil as little as possible Keep it covered as much as possible Keep it planted as much as possible. Farmer Jesse then guides readers in applying those principles to their own garden environment, with their own materials, to meet their own goals. Beginning with an exploration of the importance of photosynthesis to living soil, Jesse provides in-depth information on: Turning over beds Using compost and mulch Path management Incorporating biology, maintaining fertility Cover cropping Diversifying plantings through intercropping Production methods for seven major crops Throughout, the book emphasizes practical information on all the best tools and practices for growers who want to build their livelihood around maximizing the health of their soil. Farmer Jesse reminds growers that “as possible” is the mantra for protecting the living soil: disturb the soil as little as you possibly can in your context. He does not believe that growers should anguish over what does and does not qualify as “no-till.” If you are using a tool to promote soil life and biology, that’s the goal. Jesse’s goal with *The Living Soil Handbook* is to provide a comprehensive set of options, materials, and field-tested practices to inspire growers to design a soil-nurturing no-till system in their unique garden or farm ecosystem. "[A] practical, informative debut. . . .Gardeners interested in sustainable agriculture will find this a great place to start."—Publishers Weekly "Frost offers a comprehensive, science-based, sympathetic, wholly practical guide to soil building, that most critical factor in vegetable gardening for market growers and home gardeners alike. A gift to any vegetable plot that will keep on giving."—Booklist (starred review)

The Woodchip Handbook Createspace Independent Publishing Platform

Mushrooms Best Guide on Mushroom Foraging With Pictures Mushrooms are one of those foods that contain several health benefits that affect our body in a positive way. Mushrooms are high in nutritious value o because their characteristics include being low in calories and high in proteins, fiber, iron, zinc, amino acids, minerals, and minerals. Since the olden history, Chinese cuisine has been using mushroom in their diet due to its richness in the health content. Chinese believe that the nutrition and health benefits of mushrooms help to promote good health and vitality. A recent scientific study has confirmed all the health benefits of mushrooms. These studies have shown that mushroom help to strengthen our body and even improve

our immune system. This is done by maintaining physiological homeostasis. Nutritional facts of mushrooms tend to differ from the type of mushrooms that are being consumed. Although all mushroom has significant health benefits for the human body and this book will help you understand all the positives about Mushrooms. The thing with Mushrooms is that you either love them, or you might hate them completely. It may be shocking that Mushrooms are a vegetable that tends to have hearty or meaty texture and the best part about them is that they can be used and served practically with every dish. Mushrooms can be served with stews, sides, soups, stir-fries, sandwiches and even salads. They are the best ingredient as it compliments breakfast, rice, bean dishes and can be made with sauces for pasta, meat, and noodles. As you will go through this book, you will understand all the benefits and the nutrients that Mushroom contains. Some of the chapters listed in this book are: Chapter 01: Best Foraging Tips for Mushrooms Chapter 02: Tips to Forage Mushrooms in summer Chapter 03: Mushroom Foraging in the Winter Season Chapter 04: Mushroom Foraging in the Spring and Autumn Chapter 05: Tips to Identify Poisonous Mushrooms

[Mushroom Hunting \(Collins Need to Know?\)](#) Chelsea Green Publishing

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 Amazon mushrooms.

The Easy Mushroom Growers Guide Chelsea Green Publishing

Amateur mushroom collectors and mycologists alike will find over 300 species of the region's most distinctive and ecologically important mushrooms profiled in this comprehensive field guide.

New Guide on Microdosing Psilocybin Mushroom Independently Published

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 uncharted 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.

Field Guide to Mushrooms of Western North America Quarry Books

As with any other plants, magic mushrooms requires some guidelines and care to make them grow well. If you are new to psilocybin mushroom, this book is a comprehensive guide to all your needs to know about magic mushrooms. If you have not grown a mushrooms before, you may be tempted to begin with magic mushroom grow kit. These are ready to use packs that contains a living mycelium substrate (the material that helps mushroom growth), and this grower's kit need to be cared for. Also, your grower's kit needs to be free from any form of mushroom pest and diseases, to enable them grow well. This book has also outline how to make your grower's kit and mushroom farm free from pest and disease. Working with Agar is also detailed here.

[Commercial Mushroom Growing](#) Quarry Books

An in-depth exploration of organic mushroom cultivation practices, groundbreaking research and myriad ways to incorporate mushrooms into your life "A clear, comprehensive guide that is a gift to amateur as well as professional mushroom growers. This book opens the doors wide to a diverse and fascinating fungal world."—Toby Hemenway, author of Gaia's Garden What would it take to grow mushrooms in space? How can mushroom cultivation help us manage, or at least make use of, invasive species such as kudzu and water hyacinth and thereby reduce dependence on herbicides? Is it possible to develop a low-cost and easy-to-implement mushroom-growing kit that would provide high-quality edible protein and bioremediation in the wake of a natural disaster? How can we advance our understanding of morel cultivation so that growers stand a better chance

of success? For more than twenty years, mycology expert Tradd Cotter has been pondering these questions and conducting trials in search of the answers. In *Organic Mushroom Farming and Mycoremediation*, Cotter not only offers readers an in-depth exploration of best organic mushroom cultivation practices; he shares the results of his groundbreaking research and offers myriad ways to apply your cultivation skills and further incorporate mushrooms into your life—whether your goal is to help your community clean up industrial pollution or simply to settle down at the end of the day with a cold Reishi-infused homebrew ale. Inside, you'll find: The Fundamentals of Mushroom Cultivation Innovative Applications and Projects Using Fungi Basic Laboratory Construction, Equipment, and Procedures Starting Cultures and Spawn Generation Detailed descriptions of over 25 different genus The book first guides readers through an in-depth exploration of indoor and outdoor cultivation. Covered skills range from integrating wood-chip beds spawned with king stropharia into your garden and building a "trenched raft" of hardwood logs plugged with shiitake spawn to producing oysters indoors on spent coffee grounds in a 4x4 space or on pasteurized sawdust in vertical plastic columns. For those who aspire to the self-sufficiency gained by generating and expanding spawn rather than purchasing it, Cotter offers in-depth coverage of lab techniques, including low-cost alternatives that make use of existing infrastructure and materials. Cotter also reports his groundbreaking research cultivating morels both indoors and out, "training" mycelium to respond to specific contaminants, and perpetuating spawn on cardboard without the use of electricity. Readers will discover information on making tinctures, powders, and mushroom-infused honey; making an antibacterial mushroom cutting board; and growing mushrooms on your old denim jeans. Geared toward readers who want to grow mushrooms without the use of pesticides, Cotter takes "organic" one step further by introducing an entirely new way of thinking—one that looks at the potential to grow mushrooms on just about anything, just about anywhere, and by anyone. "This comprehensive introduction to growing and utilizing fungi has something for all mushroom-inclined readers . . . Both practical and passionate, Cotter offers extensive and detailed information."—Publishers Weekly

[Mushrooms of the Upper Midwest](#) Ten Speed Press

You ever heard of magic mushrooms? This book details the fascinating history of these miracle mushrooms. Through the ages they have been used for medicinal purposes to help people heal. A psilocybin mushroom, or more popularly known as magic mushroom, is a fungus that has psilocybin, a naturally occurring hallucinogenic compound, which has been used to treat conditions such as obsessive-compulsive disorders, cluster headaches, addictions, anxiety, and depression. Whether grown in the wild or cultivated by horticulturalists, psilocybin mushrooms have been a staple of spiritual practices and medicinal practices. Their rich, colorful story helped to shape society in some cultures. In this book, Readers will learn how to produce their own magic mushrooms quickly, safely, and effectively. The book features various step-by-step photographic instruction guides to each step of the process, including: sterilizing the equipment to produce mushrooms; how to build the containers used during home mushroom cultivation; safety measures for preventing contamination of the mushroom cultures; and a guide to consuming magic mushrooms safely and enjoyably. This book's purpose - apart from teaching you how to grow healthy, succulent magic mushrooms - is to provide information that reduces the risk of harm among people who do decide to use them. So... Are you ready to take a magical trip?

A Field Guide to Mushrooms of the Carolinas Reaktion Books

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.