

Texas Mushrooms A Field Guide

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Explore the diverse world of Texas mushrooms with this essential field guide, perfect for enthusiasts and foragers alike. Learn to accurately identify various wild mushroom species found across the Lone Star State, understand their unique characteristics, and safely navigate the fascinating realm of Texas fungi.

These articles serve as a quick reference for both beginners and advanced learners.

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Texas Mushrooms

Hundreds of species of mushrooms flourish in Texas, from the desert and semiarid regions of West Texas to the moist and acid soils of East Texas, where species that can also be found in South America live alongside those that might be spotted in Malaysia and Europe. Texas Mushrooms was the first—and is still the only—guide to all of the state's mushrooms. This colorful, easy-to-follow book will surprise and delight uninitiated nature enthusiasts while also supplying the experienced mushroom hunter with expert identification information. Excellent color photographs and precise descriptions of over 200 species will enable the mushroom hunter—even the amateur—to make quick, careful, easy distinctions between the edible varieties and the potentially toxic ones. In addition, kitchen-tested recipes are included, along with charts giving spore sizes and a list of recommended further reading. In Texas, mushroom hunting can be a year-round, state-wide activity, and with this enticing field guide, collecting, identifying, and preparing wild mushrooms will become an activity the entire family can enjoy while appreciating the beauty of Texas from a new and fascinating angle.

Texas Mushrooms

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.

Mushrooms of the Gulf Coast States

All around us there are wild plants good for food, medicine, clothing, and shelter, but most of us don't know how to identify or use them. Delena Tull amply supplies that knowledge in this book, one of the first focused specifically on plants that grow in Texas and surrounding regions of the South and Southwest. Extensively illustrated with black-and-white drawings and color photos, this book includes the following special features: Recipes for foods made from edible wild plants. Wild teas and spices. Wild plant dyes, with instructions for preparing the plants and dyeing wool, cotton, and other materials. Instructions for

preparing fibers for use in making baskets, textiles, and paper. Information on wild plants used for making rubber, wax, oil, and soap. Information on medicinal uses of plants. An identification guide to hay fever plants and plants that cause rashes. Instructions for distinguishing edible from poisonous berries. Detailed information on poisonous plants, including poison ivy, oak, and sumac, as well as herbal treatments for their rashes.

Edible and Useful Plants of Texas and the Southwest

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 Texas a Guide to Common Edible and Poisonous Species

With more than 600 brilliant color photographs, detailed line drawings, informative and illuminating descriptions, and critical identification keys, NORTH AMERICAN MUSHROOMS is the definitive guide to the fungi of the United States and Canada. This comprehensive book for expert and amateur alike offers tips on how, where, and when to collect wild mushrooms; suggestions for culinary uses; a section on mushroom toxins; and pictorial keys and glossaries to aid the user in precise identification. This is a must-have reference book for anyone interested in wild mushrooms, their uses, and their habitats. Dr. Orson K. Miller, Jr. is one of the preeminent mycologists in the United States. His wife and research partner, Hope H. Miller is the author of a wild mushroom cookbook.

Mushrooms of the Southeast

This book is a comprehensive field guide to the mushrooms of the southeastern United States. Although it will stand on its own, it is intended to compliment and serve as a companion to Mushrooms of Northeastern North America, also published by Syracuse University Press. Together these volumes form a foundation and reference for identifying mushrooms found in eastern North America from Canada to the subtropics of Florida and Texas. This book features more than 450 species that are fully described and illustrated with photographs, many for the first time in color. The photographs were selected for high-quality color fidelity and documentary merit, and reflect some of the aesthetic appeal of our subject. The number of species described and illustrated in color is substantially more than has previously appeared in any other single work devoted to the mushrooms of the southeastern United States. Cross referencing to additional species occurring in the region that are illustrated in Mushrooms of Northeastern North America is provided. Although this book contains the necessary detail required by advanced students and professional mycologists, it emphasizes identification based primarily on macroscopic field characters for easier use by a general audience. Each illustrated species is accompanied by a detailed description of macroscopic and microscopic features based on the concepts of their original authors.

North American Mushrooms

Welcome to the world of mushrooms! A Field Guide to the Mushrooms of Georgia is the first highly illustrated, comprehensive mushroom field guide dedicated to the entire state of Georgia. Written in a relaxed style and using terminology that is easily accessible for both beginners and more experienced mushroom enthusiasts, this book emphasizes identification based primarily on macroscopic field characters, including observational data based on the authors' years of experience. The authors provide a step-by-step identification process that makes mushroom foraging fun and informative, and the guide's 750+ color photographs make fungi species identification easy. Each species description contains information on edibility and/or toxicity, which is essential for foragers interested in eating wild mushrooms. Additionally, the descriptions provide enough detailed information to be of use for advanced students and professional mycologists. The highest quality documentary color images, as well as black-and-white illustrations by Anthoni Goodman, further assist in the identification process. This is the definitive guide for mushroom identification in the state of Georgia.

Mushrooms of the Southeastern United States

Descriptions and photographs of two hundred one edible and poisonous species found in western North America are accompanied by comments on edibility, habitat and range, and microscopic characters.

A Field Guide to the Mushrooms of Georgia

Edible Wild Mushrooms of North America: A Field-to-kitchen Guide By David W. Fischer

A Field Guide to Western Mushrooms

Approximately 75 percent of all fungi that have been described to date belong to the phylum Ascomycota. They are usually referred to as Ascomycetes and are commonly found and collected by mushroom enthusiasts. Ascomycetes exhibit a remarkable range of biodiversity, are beautiful and visually complex, and some, including morels and truffles, are highly prized for their edibility. Many play significant roles in plant ecology because of the mycorrhizal associations that they form. Thus it is remarkable that no book dedicated to describing and illustrating the North American Ascomycetes has been published in over sixty years. Filling the gap between technical publications and the limited representation of Ascomycetes in general mushroom field guides, *Ascomycete Fungi of North America* is a scientifically accurate work dedicated to this significant group of fungi. Because it is impossible to describe and illustrate the tens of thousands of species that occur in North America, the authors focus on species found in the continental United States and Canada that are large enough to be readily noticeable to mycologists, naturalists, photographers, and mushroom hunters. They provide 843 color photographs and more than 600 described species, many of which are illustrated in color for the first time. While emphasizing macroscopic field identification characteristics for a general audience, the authors also include microscopic and other advanced information useful to students and professional mycologists. In addition, a color key to the species described in this book offers a visual guide to assist in the identification process.

Edible Wild Mushrooms of North America

"Whether you get your mushrooms from the supermarket or the forest floor, a worthy addition to your library." —Star Tribune Get ready to fall in love with wild mushrooms! Absolutely everything you need to know to make mushrooming a lifestyle choice, from finding, storing, preserving, and preparing common and unusual species. Packed with content and lore from more than 20 skilled foragers around the country, *Wild Mushrooms* will help mushroom hunters successfully utilize their harvest, and includes practical information on transporting, cleaning, and preserving their finds. One of the best things about cooking wild mushrooms is that every time you open your dried caches, their unique aroma recalls your foraging experience creating an immediate and visceral connection back to the forest. There is no finer way to appreciate food. You will not only learn the best ways to locate, clean, collect, and preserve your mushrooms from the experts, the book will also discuss safety and edibility, preservation techniques, mushroom sections and flavor profiles, and more. Recipes will be categorized by mushroom species, with 115 recipes in total. Recipes include: Smoked Marinated Wild Mushrooms Black Trumpet, Blood Orange, and Beet Salad Maitake Beef Stew Candy Cap and Walnut Scones Baked Brie with Chanterelle Jam Porcini with Braised Pork Medallions Yellowfoot Mushroom Tart And more! From pickling to rich duxelles, soups, salads, and even mushroom teas, tinctures, jams, and ice cream, these recipes and invaluable insider tips will delight everyone from the most discerning mycophiles to brand new fungus fanatics.

Ascomycete Fungi of North America

With more than 700 mushrooms detailed with color photographs and descriptive text, this is the most comprehensive photographic field guide to the mushrooms of North America. The 762 full-color identification photographs show the mushrooms as they appear in natural habitats. Organized visually, the book groups all mushrooms by color and shape to make identification simple and accurate in the field, while the text account for each species includes a detailed physical description, information on edibility, season, habitat, range, look-alikes, alternative names, and facts on edible and poisonous species, uses, and folklore. A supplementary section on cooking and eating wild mushrooms, and illustrations identifying the parts of a mushroom, round out this essential guide.

Wild Mushrooms

Mushroom expert Daniel Winkler has returned with another easy-to-use field guide to help hunters track down their favourite fungi in California! Use this region-specific guide to identify over thirty common and easily-recognized edible mushrooms--and stay away from their not-so-edible look-alikes. From chanterelles and boletes to ascomycota and agarics, readers will learn vital details about fungi as well as clues to aid in the search for a good harvest. The water-resistant, 8-fold pamphlet is a cinch to carry in your pack as you head out on your next mushroom hunting expedition.

National Audubon Society Field Guide to North American Mushrooms

With the Rocky Mountains to the west, the Great Plains to the North, the Chihuahan Desert to the south and the Gulf of Mexico to the east, Texas lies at the biological crossroads of North America. More than 5,000 flowering plants, from tiny herbs to towering trees, grow in these vast and diverse habitats. This book describes more than 600 species of the most common Texas wildflowers, trees, shrubs, and cacti in a well-illustrated, easy-to-use format. With over 400 color photographs, drawings, identification keys, and range maps for each species, the book uses a step-by-step process to easily identify major plant features. (Wildflowers, for example, are arranged by color for easy identification.) Essentially three books in one, this handy guide will be invaluable for weekend naturalists, gardeners, and nature lovers in general.

A Field Guide to Edible Mushrooms of California

"Texas offers the opportunity to observe lizard diversity like no other part of the country," writes Laurie J. Vitt in the foreword to *Texas Lizards*. From the moist eastern Piney Woods to the western deserts, lizards can be found in every part of Texas. The state has forty-five native and six naturalized species of lizards, almost half of the 115 species that live in the continental United States. Yet Texas lizards have not received full coverage in regional field guides, and no other guide dedicated solely to the state's lizards has ever been published. *Texas Lizards* is a complete identification guide to all fifty-one native and established exotic lizard species. It offers detailed species accounts, range maps, and excellent color photographs (including regional, gender, and age variations for many species) to aid field identification. The authors, two of the state's most knowledgeable herpetologists, open the book with a broad overview of lizard natural history, conservation biology, observation, and captive maintenance before providing a key to Texas lizards and accounts of the various lizard families and species. Appendices list species of questionable occurrence in Texas and nonestablished exotic species. Informational resources on Texas lizards, a map of Texas counties, a glossary, a bibliography, and indexes of common and scientific names round out the volume.

Lone Star Field Guide to Wildflowers, Trees, and Shrubs of Texas

From the legendary, fear-inspiring Western Diamondback rattlesnake to the tiny, harmless Plains blind snake, Texas has a greater diversity of snake species than any other state in the country. Recognizing the public's need for a complete guide to identifying and understanding Texas' snakes, two of the state's most respected herpetologists have joined forces to create this definitive reference to all 109 species and sub-species of Texas snakes. Well-written species accounts describe each snake's appearance, lookalikes, size, habitat, behavior, feeding, and reproduction. The authors also include color photos and finely detailed line drawings to aid field identification, along with accurate range maps, a checklist of Texas snakes, a key to the species, and a brief discussion of classification and taxonomy. The authors round out this volume with essays on snake myths and misinformation, snakebite and its prevention, conservation, Texas biotic provinces, and a brief history of Texas herpetology.

Texas Lizards

Did you ever find a mushroom and wonder what species it was? This guide will help you learn about most common edible and poisonous species found in this region. Using crisp, clear photographs along with short, detailed descriptions you will learn which common mushrooms to watch for. Additional information included in this guide includes: How to make a spore print A diagram illustrating the parts of a mushroom Illustrations of the major mushroom groups With this guide you will look at the mushrooms around you in a whole new light! This 12-panel guide, conveniently folds up in to a packet narrow enough to fit in a back pocket, glove box or backpack yet sturdy enough to stand up to outdoor use durable lamination also makes it waterproof. Size: 4 x 9 folded; 9 x 24.5 unfolded.

Texas Snakes

From one of the region's foremost mushroom hunters—Walter E. Sturgeon—comes a long-overdue field guide to finding and identifying the mushrooms and fleshy fungi found in the Appalachian mountains from Canada to Georgia. Edibility and toxicity, habitat, ecology, and detailed diagnostic features of the disparate forms they take throughout their life cycles are all included, enabling the reader to identify species without the use of a microscope or chemicals. *Appalachian Mushrooms* is unparalleled in its accuracy and currency, from its detailed photographs to descriptions based on the most advanced classification information available, including recent DNA studies that have upended some mushrooms' previously accepted taxonomies. Sturgeon celebrates more than 400 species in all their diversity, beauty, and scientific interest, going beyond the expected specimens to include uncommon ones and those that are indigenous to the Appalachian region. This guide is destined to be an indispensable authority on the subject for everyone from beginning hobbyists to trained experts, throughout Appalachia and beyond.

Mushrooms of Appalachia a Guide to Common Edible and Poisonous Species

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.

Appalachian Mushrooms

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, varietal differences, explanations of species' epithets, and other useful or interesting information. In addition, the authors provide a general introduction to *Tricholomas* that discusses identification features, ecology, simple chemical tests (for identification), and how to use the keys provided in this book.

A Field Guide to Mushrooms of the Carolinas

This volume covers territory of tremendous mycological diversity ranging from the Northeast, the Mid-Atlantic States, the Midwest through the Plains States, and the Upper South to the provinces of Central and Eastern Canada. The 1500-some mushroom species are arranged in major groups based on similarities in their appearance. A superb section of detailed color photographs accompany each major mushroom group. Includes an introduction to mycology and appendices discussing mycophagy, microscopic examination of mushrooms, chemical reagents and mushroom ID, and classification. Paper edition (unseen), \$45.00. Annotation copyright by Book News, Inc., Portland, OR

Tricholomas of North America

This revised and expanded edition of mushroom expert Bill Russell's popular *Field Guide to Wild Mushrooms of Pennsylvania and the Mid-Atlantic* provides both novice and experienced mushroom foragers with detailed, easy-to-use information about more than one hundred species of these fungi, including twenty-five varieties not found in the previous guide. From the Morel to the Chanterelle to the aptly named Chicken of the Woods, mushrooms of the mid-Atlantic region can be harvested and

enjoyed, if you know where to look. Each entry in this field guide contains a detailed description, current scientific classification, key updates and information from recent studies, and high-quality color photographs to aid in identification. Thoughtfully organized by season, the guide shows you how to locate and identify the most common mushrooms in the region and recognize look-alikes—and explains what to do with edible mushrooms once you've found them. Featuring over one hundred full-color illustrations and distilling Russell's fifty years of experience in hunting, studying, and teaching about wild mushrooms, *Field Guide to Wild Mushrooms of Pennsylvania and the Mid-Atlantic* is an indispensable reference for curious hikers, amateur biologists, adventurous chefs, and mycophiles of all stripes.

Mushrooms of Northeastern North America

To help visitors, as well as local residents, identify and enjoy the wildlife of Costa Rica, Carrol L. Henderson published *Field Guide to the Wildlife of Costa Rica* in 2002, and it instantly became the indispensable guide. Now Henderson has created a field guide dedicated to the monkeys, sloths, treefrogs, lizards, crocodiles, and other animals that travelers are most likely to see while exploring the wild lands of Costa Rica. He includes fascinating information on their natural history, ecology, identification, and behavior gleaned from his forty years of travels, studies, and wildlife viewing in Costa Rica, as well as details on where to see these remarkable and beautiful creatures. The mammals, amphibians, and reptiles are illustrated by stunning and colorful photographs—most of which were taken in the wild by Henderson. A detailed and invaluable appendix that identifies many of Costa Rica's best wildlife-watching destinations, lodges, and contact information for trip-planning purposes completes the volume.

Field Guide to Wild Mushrooms of Pennsylvania and the Mid-Atlantic

"A field guide to the milk mushrooms of North America. Featuring over 150 species and varieties, it includes detailed descriptions and more than 250 photographs. Suitable for both amateur mushroom enthusiasts and professional mycologists, it includes sections for species related to *Lactarius* and hyperparasites of the genus." -- Publisher's description.

Mammals, Amphibians, and Reptiles of Costa Rica

Dragonflies and damselflies (together known as Odonata) are among the most remarkably distinctive insects in their appearance and biology, and they have become some of the most popular creatures sought by avocational naturalists. Texas hosts 160 species of dragonflies, nearly half of the 327 species known in North America, making the state a particularly good place to observe dragonflies in their natural habitats. *Dragonflies of Texas* is the definitive field guide to these insects. It covers all 160 species with in situ photographs and detailed anatomical images as needed. Each species is given a two-page spread that includes photographs of both sexes and known variations when possible, key features, a distribution map, identification, discussion of similar species, status in Texas, habitat, seasonality, and general comments. Many of the groups also have comparative plates that show anatomically distinctive characteristics. In addition to the species accounts, John Abbott discusses dragonfly anatomy, life history, conservation, names, and photography. He also provides information on species that may eventually be discovered in Texas, state and global conservation rankings, seasonality of all species in chronological order, and additional resources and publications on the identification of dragonflies.

Milk Mushrooms of North America

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.

Dragonflies of Texas

An illustrated mini-encyclopedia of fungal lore, from John Cage and Terrence McKenna to mushroom sex and fairy rings. With more than 180 entries, this collection will transport both general readers and specialists into the remarkable universe of fungi.

Edible Wild Mushrooms of North America

Many mushroom hunters prefer to do their foraging in the marketplace, where all the mushrooms are clearly labeled and safely edible. With this fact in mind, Arleen and Alan Bessette have written *Taming the Wild Mushroom*, one of the first cooking guides devoted exclusively to choosing and preparing the mushroom species now available in many grocery stores, supermarkets, and natural and whole foods markets. A dozen wild and cultivated species are covered in the book, including White Button, King Bolete, Oyster, Chanterelle, Morel, Paddy Straw, Wood Ear, Shiitake, Enokitake, White Mat-sutake, Black Truffle, and Wine-cap *Stropharia*. Easy-to-understand descriptions and excellent color photographs of each species help market foragers choose mushrooms in peak condition. Fifty-seven original, species-specific recipes, from appetizers, soups, and salads to meat and vegetarian entrees to sauces and accompaniments, offer dozens of ways to savor the familiar and exotic flavors of these mushrooms. A mouth-watering photograph accompanies each recipe.

The Mushroom Hunter's Field Guide

The sudden appearance of mushrooms after a summer rain is one of the more impressive spectacles of the plant world. John Tyler Bonner's *This Record Book* is a part of the *DIY Mushroom Series* from Fleming Publications and is aimed to be your companion while you conduct Mushroom Foraging. This book is divided into two parts. The first few pages give you insight into mushroom anatomy, mushroom tree compatibility, and spore printing technique. The next part is the logbook which records every minute detail from Environment Weather Growth Surface Cap Gill Stem Ring Type. Also, one page is provided for spore printing in each iteration. The last part of the book contains few blank pages for notes and diagrams. It also includes a glossary for the mushroom hunters for understanding the terminologies involved. Happy Hunting! Stephen Fleming

Fungipedia

With the surging interest in foraging for mushrooms, those new to the art need a reliable guide to distinguishing the safe fungi from the toxic. But for beginner foragers who just want to answer the question "Can I eat it?", most of the books on the subject are dry, dense, and written by mycologists for other mycologists. Frank Hyman to the rescue! *How to Forage for Mushrooms without Dying* is the book for anyone who walks in the woods and would like to learn how to identify just the 29 edible mushrooms they're likely to come across. In it, Hyman offers his expert mushroom foraging advice, distilling down the most important information for the reader in colorful, folksy language that's easy to remember when in the field. Want an easy way to determine if a mushroom is a delicious morel or a toxic false morel? Slice it in half – "if it's hollow, you can swallow," Hyman says. With Frank Hyman's expert advice and easy-to-follow guidelines, readers will be confident in identifying which mushrooms they can safely eat and which ones they should definitely avoid.

Taming the Wild Mushroom

Before modern binoculars and cameras made it possible to observe birds closely in the wild, many people collected eggs as a way of learning about birds. Serious collectors called their avocation "oology" and kept meticulous records for each set of eggs: the bird's name, the species reference number, the quantity of eggs in the clutch, the date and location where the eggs were collected, and the collector's name. These documented egg collections, which typically date from the nineteenth and early twentieth centuries, now provide an important baseline from which to measure changes in the numbers, distribution, and nesting patterns of many species of birds. In *Oology and Ralph's Talking Eggs*, Carrol L. Henderson uses the vast egg collection of Ralph Handsaker, an Iowa farmer, as the starting point for a fascinating account of oology and its role in the origins of modern birdwatching, scientific ornithology, and bird conservation in North America. Henderson describes Handsaker's and

other oologists' collecting activities, which included not only gathering bird eggs in the wild but also trading and purchasing eggs from collectors around the world. Henderson then spotlights sixty of the nearly five hundred bird species represented in the Handsaker collection, using them to tell the story of how birds such as the Snowy Egret, Greater Prairie Chicken, Atlantic Puffin, and Wood Duck have fared over the past hundred years or so since their eggs were gathered. Photos of the eggs and historical drawings and photos of the birds illustrate each species account. Henderson also links these bird histories to major milestones in bird conservation and bird protection laws in North America from 1875 to the present.

Mushroom Identification Logbook

At the biological crossroads of the Americas, Costa Rica hosts an astonishing array of plants and animals—over half a million species! Ecotourists, birders, and biologists come from around the world, drawn by the likelihood of seeing more than three or four hundred species of birds and other animals during even a short stay. To help all these visitors, as well as local residents, identify and enjoy the wildlife of Costa Rica, Carrol Henderson published *Field Guide to the Wildlife of Costa Rica* in 2002, and it instantly became the indispensable guide. Now Henderson has created a dedicated field guide to more than one hundred tropical butterflies, moths, and other invertebrates that travelers are most likely to see while exploring the wild lands of Costa Rica. He includes fascinating information on their natural history, ecology, identification, and behavior gleaned from his forty years of travels and wildlife viewing, as well as details on where to see these remarkable and beautiful creatures. The butterflies, moths, and other invertebrates are illustrated by over 180 stunning and colorful photographs—most of which were taken in the wild by Henderson. A detailed and invaluable appendix that identifies many of Costa Rica's best wildlife-watching destinations, lodges, and contact information for trip-planning purposes completes the volume.

How to Forage for Mushrooms without Dying

Mushrooms are exciting to find, beautiful to look at, fascinating to identify, and delicious to eat. When you know what to look for, a mushroom hunt is as safe and enjoyable as a treasure hunt. Katya Arnold ranges through the world to find hundreds of varieties of mushrooms, as well as fascinating anecdotes and fun facts that make these wonders of nature exciting and immediate. A walk in the woods will never be the same!

Oology and Ralph's Talking Eggs

Wild, wacky, and weird mushrooms from around the world

Butterflies, Moths, and Other Invertebrates of Costa Rica

Congo-Zaire contains Africa's largest remaining tracts of intact rain forest, making it one of the most important regions for biodiversity conservation. Its Ituri Forest is home to plants and animals native to nowhere else on earth, including the elusive and little-known okapi. In this popularly written book, three long-time observers of the okapi present a complete, contemporary natural history of this appealing relative of the giraffe. They recount its discovery by European explorers and describe its appearance and life cycle. They also discuss current efforts to preserve the species, both in the wild and at zoos around the world. Illustrated with charming line drawings, *The Okapi* will be a valuable resource for conservationists and zoo visitors alike—indeed anyone fascinated by the mysterious animal of Congo-Zaire.

Katya's Book of Mushrooms

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.

100 Cool Mushrooms

A guide to finding and identifying mushrooms in the Southern United States.

