

*Librería*  
***Bonilla y Asociados***  
*desde 1950*



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Novices eager to collect tasty wild mushrooms will find this unique guide invaluable. Unlike others, it focuses only on those types that are both safe to eat and delicious. Most important, it presents the eight rules of mushroom gathering in a straightforward fashion\_including "Never, never take a mushroom with gills" and "If a mushroom smells rotten, it is rotten." Among the many mushrooms covered are the cep; the red-cracked, larch, bay, and birch boletes; hen of the woods, chanterelle, trumpet chanterelle, hedgehog fungus, common puffball, horn of plenty, and cauliflower mushroom. Each is identified with several color photographs and identification checklist, and there's also information on mushroom season, handling, storage, and cooking, complete with recipes.