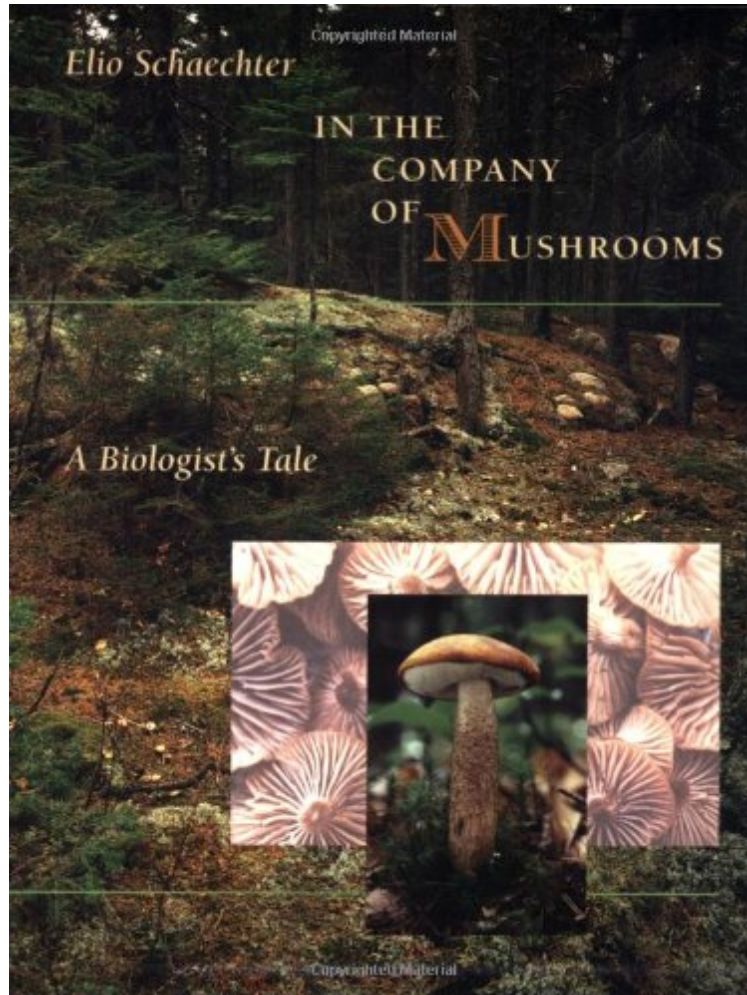


(Free) In the Company of Mushrooms: A Biologist's Tale

## In the Company of Mushrooms: A Biologist's Tale

*Elio Schaechter*

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**Elio Schaechter : In the Company of Mushrooms: A Biologist's Tale** before purchasing it in order to gage whether or not it would be worth my time, and all praised In the Company of Mushrooms: A Biologist's Tale:

11 of 11 people found the following review helpful. FANTASTIC !!!By Jack PepperAs a 'shroomer' of some years, I have collected more than my share of mushroom field guides, but have always wanted to know more than simply how to identify mushrooms. This is the perfect book for that purpose. Professor Scaechter covers everything and more, from history to language to cooking to biology to chemistry to toxins, and then onward to all kinds of interesting facts and insights that I wouldn't even have thought of asking about. Buy the field guides, of course, but buy this book if you love mushrooms and mushrooming.0 of 0 people found the following review helpful. Classic Mushroom bookBy David BabikThis one is one of the timeless classics if you are into mycology or just foraging for mushrooms. It covers a wide range of topics on all aspects of the fungal world-from Foraging to Cultivating to bioremediation.0 of 1 people

found the following review helpful. Great shape! By Marie I was very happy to find this book in great shape and for a low price. It used to be a library book so it has a nice laminated cover. And there was no writing or highlighting inside. Thanks!

We might slice them into a salad, savor them in a sauce, wonder at their power to intoxicate or poison, marvel at their multifarious presence in the forest--but few of us realize that mushrooms, humbly thriving on decay, are crucial to life on Earth as we know it. In this book a distinguished biologist, long intrigued by the secret life of fungi, reveals the power of these curious organisms--not quite animal, not quite plant--to enchant and instruct, to nourish and make way for all sorts of superior forms of nature. In a style at once learned and quirky, personal and commanding, Elio Schaechter imparts the fascinating minutiae and the weighty implications of his subject--a primarily microscopic life form that nonetheless accounts for up to two tons of matter for every human on the planet. He shows us how fungi, the great decomposers, recycle most of the world's vegetable matter--from a blade of grass to a strapping tree--and thus prevent us from sinking under ever-accumulating masses of decaying matter. With the same expertise and contagious enthusiasm that he brings to the biology of mushrooms, Schaechter conveys the allure of the mushroom hunt. Drawing on his own experience as well as that of seasoned pickers and amateur mycologists, he explains when and where to find mushrooms, how they are cultivated, and how they are used in various cultures. From the delectable to the merely tolerable, from the hallucinogenic to the deadly, a wide variety of mushrooms are covered in this spirited presentation.

.com Call them the foot soldiers of the forest floor. Unassuming and prolific, mushrooms clear a path for new life by expertly and efficiently recycling accumulated dead matter, from the tiniest leaf to the tallest tree. It may sound like a dirty, thankless job, but as microbiologist and author Elio Schaechter enthusiastically notes, we should be singing praises to the fungi of the Earth; without them, all but the tallest of creatures would be buried under a global blanket of decomposing matter. Schaechter is obviously fascinated by his subject, and his spirit is contagious, making *In the Company of Mushrooms* as entertaining as it is informative. Though the book serves as a guide to hunting, identifying, and classifying mushrooms--including where to look, what tools are necessary, and how to discern the flavorful from the deadly--its primary aim is to convey the wonders of the fungi world and its essential function in nature. Along the way Schaechter discusses the history of the mushroom and its role in the diets and healing practices of both ancient and modern cultures. He also offers such delectable tidbits as the fact that fungi are more closely related to humans than plants on the evolutionary scale. Mycology has never been so engaging. From *Library Journal* As a microbiologist and professor emeritus at Tufts University School of Medicine, Schaechter brings a scientist's perspective to this popular treatment of an increasingly popular subject. He covers the whole mushroom: biology and life history, common wild and cultivated species, clubs and collecting, eating, and hallucinogenic and poisonous mushrooms. The author enthusiastically entertains and informs the reader with his worldwide personal experiences as a mushroom gatherer and gourmet and as a consultant to the Boston Poison Center. He provides an annotated list of resources that includes books, periodicals, events, and names and addresses of U.S. and Canadian clubs. Not a detailed field guide, cookbook, or textbook, this work is an excellent choice for the curious but perhaps biology-deficient reader who would like to know a little more about mushrooms. Best for public libraries and browsing collections in academic libraries. ?William H. Wiese, Iowa State Univ. Lib., Ames Copyright 1997 Reed Business Information, Inc. From *Booklist* Schaechter's engaging book focuses on four major topics: the biology and history of fungi (he traces mushrooms back to the Stone Age), the art of mushroom collecting, the diverse tastes of a variety of edible species, and the biology of nonedible fungi (dealing with poisons and hallucinogens). Schaechter, a microbiologist, cautions readers that this is not a field guide to help distinguish between edible and poisonous species but rather a sharing of his enthusiasm for mushrooming. The finished book will contain 16 color illustrations and 18 halftones. George Cohen