

**BRITISH EDIBLE FUNGI:
HOW TO
DISTINGUISH AND
HOW TO COOK THEM**

Published @ 2017 Trieste Publishing Pty Ltd

ISBN 9780649405190

British Edible Fungi: How to Distinguish and How to Cook Them by M. C. Cooke

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M. C. COOKE

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BRITISH EDIBLE FUNGI.

BY THE SAME AUTHOR.

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PREFACE.

FUNGUS eating is on the increase, thanks to Field clubs and their fungus forays, but the complaint has been heard for many years that no efficient handbook for the guidance of young or inexperienced mycophagists could be found in the English language. One or two laudable attempts have been made, but they have left much to be desired, and for the past ten years my fungus eating friends have continued to urge me, as one of the oldest of fungus eaters, to give the results of my experience. Admirable as Dr Badham's book was when published, and fully as it answered its purpose then, no one will contend that it is "up to date." However, the world is large enough for both of us. The list given at the end will represent all the kinds that I remember to have eaten, and as sixty-five will be considered sufficient to establish my claim to be a fungus eater, it may also be regarded as sufficient to exonerate me from any charge of presumption or inexperience. It has usually been the custom to include poisonous and edible fungi in one book, but from this custom I have diverged, for two or three reasons. It is not commendable to popularize knowledge of vegetable

poisons easy to procure. It is not advisable to mix the descriptions and figures of good and bad species without distinct labelling, as on a chemist's bottle, of "poison" across each noxious species. And it is *not* desirable to increase the bulk and cost of a little book which was intended in furtherance of "fungus eating." Copious notes have been added on the preparation of the different species for the table, some old and some new, but all practical. By the aid of the descriptions in writing, as untechnical as possible, and the coloured figures, it is hoped that all reasonable care has been taken to prevent error, or danger, in eating mushrooms or toadstools. If I have rendered the art of fungus eating easier or safer I shall have accomplished my object.

M. C. COOKE.

LONDON, 1891.

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