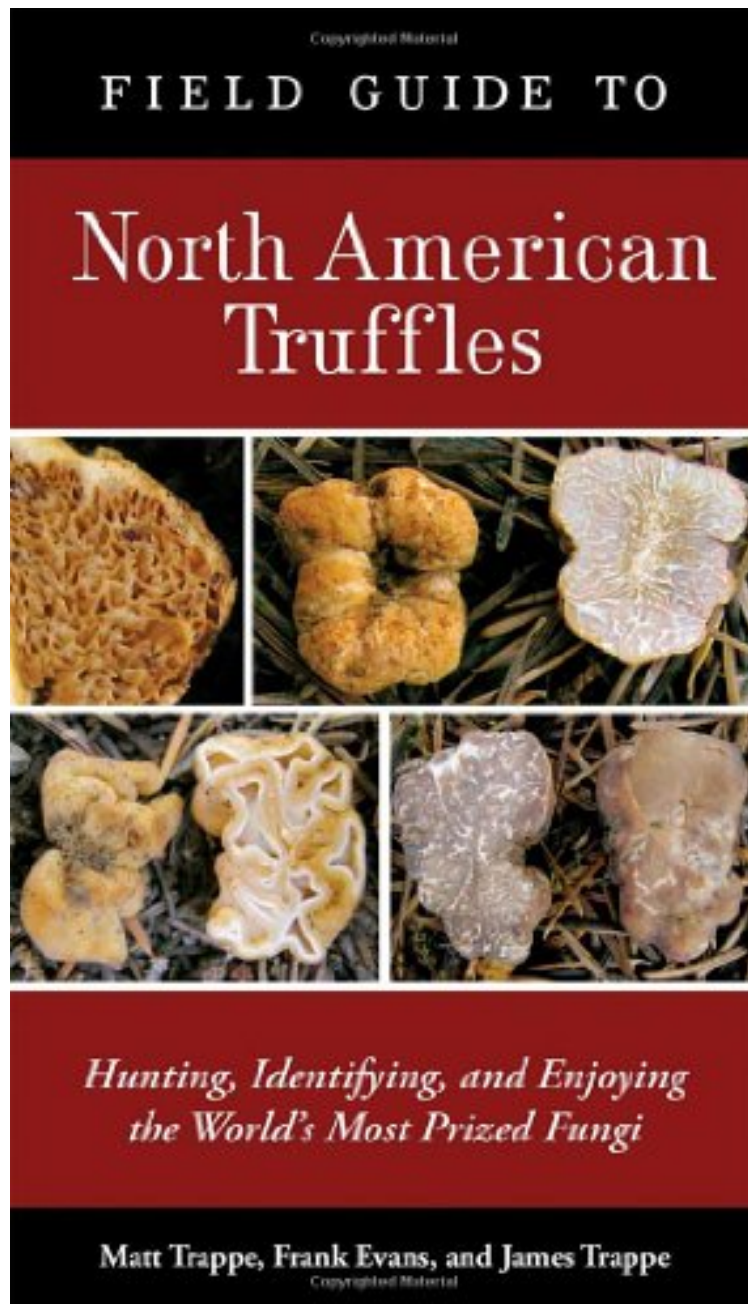


[Download free pdf] Field Guide to North American Truffles: Hunting, Identifying, and Enjoying the World's Most Prized Fungi

Field Guide to North American Truffles: Hunting, Identifying, and Enjoying the World's Most Prized Fungi

Matt Trappe, Frank Evans, James Trappe
*Download PDF / ePub / DOC / audiobook / ebooks



DOWNLOAD



+

READ ONLINE

#76246 in Books Ten Speed Press 2007-10-01 2007-10-01 Original language: English PDF # 1 7.02 x .40 x 4.041, .40 #File Name: 1580088627144 pages | File size: 67.Mb

Matt Trappe, Frank Evans, James Trappe : Field Guide to North American Truffles: Hunting, Identifying, and Enjoying the World's Most Prized Fungi before purchasing it in order to gauge whether or not it would be worth my time, and all praised Field Guide to North American Truffles: Hunting, Identifying, and Enjoying the World's Most Prized Fungi:

0 of 0 people found the following review helpful. Five StarsBy Mr. Ronald E. HubbardGreat reference book0 of 0 people found the following review helpful. Four StarsBy JPI like this book, but wish it was organized differently. Maybe by region or appearance instead of alphabetically.0 of 0 people found the following review helpful. Truffle AroundBy Walter L. GutshallLove it.Pics are excellent and info is very informative.Can't wait to go out to the woods and see if I can find some.

The second most expensive food in the world after saffron, truffles are treasured, coveted, and savored for their mysterious and exotic flavor. This complete field guide shows chefs and fungi aficionados how to forage for and identify the wide variety of truffles that grow in temperate forests throughout North America. Written by expert horticulturalists who have studied, classified, and enjoyed truffles for decades, the FIELD GUIDE TO NORTH AMERICAN TRUFFLES makes these celebrated underground jewels accessible to all. The first full-color illustrated guide to identifying North American truffles by their key features, including profiles of more than 80 species of truffles. Includes more than 80 photographs of rare and hard-to-find truffle species. Features flavor profiles, delectability index, and culinary tips for each species. Perfect size for carrying in a pocket or daypack.Reviews"It's the first book of its kind, complete with photographs, cross-sectional views of indigenous truffle varieties, guides to seasonal availability, and foraging tips for hundreds of kinds of truffles (both the edible and inedible kinds), as well as tasting notes and cooking tips."-Saveur

From the Publisher*The first full-color illustrated guide to identifying North American truffles by their key features, including profiles of more than 80 species of truffles. *Includes more than 80 photographs of rare and hard-to-find truffle species. *Features flavor profiles, delectability index, and culinary tips for each species. *Perfect size for carrying in a pocket or daypack.About the AuthorFRANK EVANS, a founding member of the North American Truffling Society, lives in Portland, Oregon. JAMES TRAPPE, PhD, serves on the faculty of Forest Science at Oregon State University and works with the Australian government as a specialist in truffles and other forest fungi. He lives in Corvallis, Oregon. MATT TRAPPE has served as the Trufflemaster for the North American Truffling Society since 1998. He leads monthly truffle forays near his home in Corvallis, Oregon.