

BOOK REVIEW

ALBERTO CAPPELLI AND LUIS ALBERTO PARRA SÁNCHEZ. ENGLISH TRANSLATION BY EDMONDO GRILLI. 2022. **Agaricus L. from European Mediterranean Countries.** (ISSN 1128-6008, pbk). Candusso Editrice, Via Saronnino, 41-47, I-21040-Origgio-VA, ITALY. (**Orders:** www.edizionicandusso.it; lidiacandusso@libero.it). Price unknown, 520 pp., 677 mostly color photographs, 6.75"×9.5".

Table of Contents: Preface; Introduction; Acknowledgments; Genus *Agaricus* L.—Taxonomic arrangement; Subdivisions into subgenera, sections and subsections; Key to sections and subsections; Taxonomy; References; Index

The book contents will have limited usage in the U.S.A since it is targeted for habitats and mushroom enthusiasts in mostly Italy and European adjacent areas. This book is not for beginners especially since the authors plunge the reader first into the taxonomic arrangement and identification keys of fungi and fleshy mushroom genus *Agaricus* without any illustration of the structural morphology of the fruiting body. There is no glossary of terms to guide the reader into classification and species descriptions that follow.

The genus *Agaricus* is subdivided into 18 sections and four subsections. This group of fungi are represented by the highly prized edible and commercially grown *Agaricus campestris* described and illustrated on pages 233–237 with highlighted foremost synonyms, etymology, descriptions, notes, and habit photographs included for about 97 species and subspecies. Each species has 4 to 10 color photographs with species morphological descriptions featuring the pileus (cap), stipe, context, and microscopy. Habitat and collections give where the species can be found.

There is a short list of references cited and an index to guide the reader to species page numbers. The habit photographs are excellent but appear to be redundant in some cases and fewer images would have illustrated the species satisfactorily. This book will appeal to mushroom collectors in European countries but especially in Italy.

—Harold W. Keller, PhD., Professor Emeritus, Botanist and Mycologist, Researcher,
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BOOK NOTICE

GIUSEPPE CARUSO. FOREWORD BY MARIKA JOSEPHSON. TRANSLATED BY KOSMOS, REGGIO EMILIA, ITALY. 2022. **The Botany of Beer: An Illustrated Guide to More Than 500 Plants Used in Brewing.** (ISBN 978-0-2312-0158-2, hbk; 978-0-2315-5417-6, ebook). Columbia University Press, 61 West 62 Street, New York, New York 10023, U.S.A. (**Orders:** www.cup.columbia.edu). \$34.95 US, 621 pp., illustrated, 8.5"×11".

From the Publisher: This book is a comprehensive and beautifully illustrated compendium of the characteristics and properties of the plants used in making beer around the world. The botanical expert Giuseppe Caruso presents scientifically rigorous descriptions, accompanied by his own hand-drawn ink images, of more than 500 species. For each one, he gives the scientific classification, common names, and information about morphology, geographical distribution and habitat, and cultivation range. Caruso provides detailed information about each plant's applications in beer making, including which of its parts are employed, as well as its chemical composition, its potential toxicity, and examples of beers and styles in which it is typically used. The book also considers historical uses, aiding brewers who seek to rediscover ancient and early modern concoctions.

This book is a phenomenal encyclopedia of all things botanical and beer related. More than 500 plants are covered in the main section (539 pp.) of the book, "Botanical Beer-Making Profiles." Each plant profile includes: Synonyms; Common Names; Description; Cultivar; Related Species; Geographic Distribution; Habitat; Beer-Making Parts (and Possible Uses); Chemistry; Style [of beer]; Beer; Source. This is reasonably priced for a beautiful book and it would be impressive for your home bar or coffee table.

—Barney Lipscomb, Fort Worth Botanic Garden | Botanical Research Institute of Texas,
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