

Gourmet & Mushroom Products

*GMHP*

P. O. Box 515

Graton, CA 95444

FIRST-CLASS MAIL

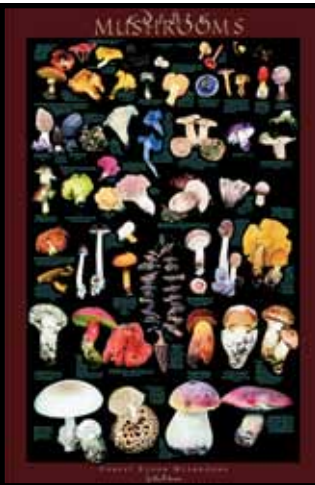
U. S. POSTAGE

PAID

Sebastopol, CA

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*The Morel Habitat  
and Morel Mouse Pad*

Grow Morel Mushrooms in  
Your Own Backyard

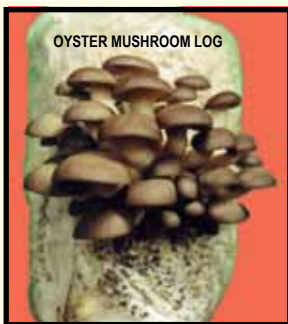
*Mushroom  
Posters*

Forest Floor  
Edible Mushrooms

*The Gourmet  
Mushroom Basket™*

Fresh Organic Mushrooms





## INDOOR ORGANIC MUSHROOM GROWING KITS

**“Best Overall, Best Value... Best flavor, too.”**

The Wall Street Journal - Catalog Critic

*Organic, Earth & Eco Friendly Mushroom Growing Kits*

*All Components of Mushroom Kits are Recyclable as are all materials used to pack & ship the kits.*

*Mushroom Spawn Grown Certified Organic by Quality Assurance International.*

**Enjoy watching delicious organic mushrooms grow in your own home.**

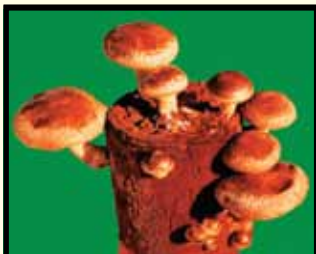
**Your Mushroom Log arrives ready to burst out with mushrooms.**

The Mushroom Kit allows you to grow the same mushrooms used by the finest chefs in the world easily, quickly, and almost anywhere in your own home or office. The Mushroom kit takes only a 6" by 6" space, requires no more care nor knowledge than a common tropical plant and comes with complete instructions. Each kit may produce 1/2 pounds or more of mushrooms in 2 to 4 flushes. Mushroom Kits may be placed on a coffee table, counter, or desk - they will produce mushrooms virtually anywhere room temperature is maintained! Now you have the opportunity to enjoy watching these exotic mushrooms grow and then enjoy eating the freshest organic mushrooms possible. The total number of mushrooms you can expect to get on each log may vary from log to log, and depend on your care of the log and the environmental conditions in your home.

### GOURMET'S DELIGHT - *Save over \$16.00*

**Includes: 1 Morel Habitat Kit™, 1 Shiitake Mushroom Kit, 1 Pom Pom Blanc Mushroom Kit & 1 Oyster Mushroom Kit**

**Gourmet's Delight (GD) - \$81.95 + S/H**



### SHIITAKE MUSHROOM KIT - (SMP) - \$19.95 + S/H

This classically shaped mushroom is very versatile. Its earthy fragrance and meaty texture enhances a wide variety of dishes. The results are beautiful whether they are sautéed, broiled, baked, grilled, stir fried, or sliced thin and used in salads. Shiitake mushrooms have traditionally been used to add complexity to stews or soups, and the stems create deeply flavorful stocks. Shiitake may also be stuffed and broiled.

### POM POM BLANC MUSHROOM KIT - (HMP) - \$18.95 + S/H

Also called the Lion's Mane or Beard Mushroom, this *Hericium* forms pure white, finely toothed spherical mushrooms which have always been a rare and prized find in the woods. The Pom Pom Blanc has a very firm texture and a flavor reminiscent of fresh crab meat. When baked whole, it makes a dramatic garnish or unique appetizer. The feathery condition is best preserved by brushing with melted butter and baking in a very hot oven for 3 - 5 minutes. Delicious shredded and tossed into a hot seafood pasta.



## OYSTER MUSHROOM KITS

PLEUROTUS, commonly called the Oyster Mushroom because many have oyster shell shaped caps, has been sought in the wild in the United States for centuries because of their unique flavor. Three varieties of colorful Oyster Mushrooms are available. Each type is distinct in Flavor, Texture, and Appearance.

### SONOMA BROWN OYSTER MUSHROOM KIT - (PMP) - \$16.95 + S/H

An extremely vigorous mushroom, Sonoma Brown™ Mushroom Kits often start to produce mushrooms within a week of being set up. The mushroom has a firm texture when cooked and a "meaty" or oyster-like flavor which will add both texture and zest to most sauces or dishes.

### BLUE OYSTER MUSHROOM KIT - (BMP) - \$17.95 + S/H

This mushroom has a strong visual appeal. Clusters of the blue-gray caps are contrasted against creamy white stems. The texture follows with a silky feel to the palate. They are an excellent accompaniment to fish or poultry dishes. These mushrooms should be cooked in a hot, fast method such as sautéing, grilling, or flash broiling. Brush the Baby Blue Oysters™ with olive oil, sprinkle with herbs and then bake in a hot oven for 2 to 3 minutes; when served in clusters, they make a wonderful appetizer. The mild shellfish flavor produces a delicious side dish when clusters of mushrooms are dipped in a light batter and prepared tempura style.



### TRUMPET ROYALE™ MUSHROOM KIT - (TRK) - \$18.95 + S/H

Trumpet Royale™ has a wonderful nutty flavor and a resilient firm texture. Unlike many mushrooms, the stem has the same superb flavor and porcini-like texture as the cap - nothing is wasted. Different aspects of its subtle, aromatic flavor will emerge depending on the style of preparation. Trumpet Royale can be sautéed, grilled, braised, stewed or broiled, and its savory richness is emphasized by high-heat cooking. Slice the stem thickly to make tender medallions perfect for searing and reminiscent of scallops. Sauté these mushrooms with butter, grill or roast with olive oil and complement with cream, walnut, sherry, parmesan, rosemary or balsamic.

# NUTRACEUTICAL PRODUCTS - FOR GOOD HEALTH & NUTRITION FROM ORGANICALLY GROWN MUSHROOMS

*Certified Organic by Quality Assurance International (QAI)*

Specially selected strains of mushrooms are used in the Mushroom Nutraceutical Capsules and Powder. Their growth is carefully monitored and maintained. These strains are cultivated into a biomass that is grown on a sterilized (autoclaved) substrate of **organic whole grain** until they have reached the most active stage of the mushroom life cycle. Then this biomass is processed into powder. Nothing is added or removed - purity is always maintained. Production of organic biomass eliminates the variations found in harvested wild mushrooms and allows control over every aspect of culturing, processing, and quality assurance. This results in a **pure and reliable product**.

## Synergistic Formulations:

### ReiShi Plus

50% Reishi (*Ganoderma*) - 50% Shiitake (*Lentinus*)

Bottle 200 ea. (600 mg) Capsules (RE2) - \$32.00 + S/H

ReiShi Plus Powder (REP) - 375 Grams - \$38.00 + S/H

### TriMyco-Gen™

33% *Cordyceps sinensis*, 33% Reishi, 33% Shiitake

Bottle 100 ea. (600 mg) Capsules (TRI) - \$24.00 + S/H

Powder (TRP) - 375 grams - \$50.00 + S/H

### MycoPlex-7™ Powder

14% *Cordyceps sinensis*, 14% *Tremella fuciformis*, 14% *Agaricus blazei*, 14% *Coriolus versicolor*, 14% *Poria cocos*, 14% *Schizophyllum commune*, 14% *Hericium erinaceus*

MycoPlex-7™ (MP7) - 375 gram - \$54.00 + S/H

## Single Mushrooms Tablets:

**Coriolus** - *Coriolus versicolor* tablets contain both mycelium and primordia (young fruit body). (CR90)

90 Tablets (500 mg. each) - \$26.00 + S/H

**Cordyceps** - *Cordyceps sinensis* is derived from a master strain of Cordyceps sourced from Nepal. The tablets contain both mycelium and primordia (young fruit body). (CC90)

90 Tablets (500 mg. each) - \$36.00 + S/H

**Reishi** - *Ganoderma lucidium* tablets contain both mycelium and primordia (young fruit body). (R90)

90 Tablets (500 mg. each) - \$22.00 + S/H

**Maitake** - *Grifola frondosa* tablets contain both mycelium and primordia (young fruit body). (M90)

90 Tablets (500 mg. each) - \$26.00 + S/H

*\*This is an informational summary of the health and medicinal benefits of mushrooms suggested by recent research. It does not constitute claims for any product. This information has not been evaluated by a Health Professional or Practitioner. A complete list of references can be found on:*

[HTTP://www.gmushrooms.com/Health/](http://www.gmushrooms.com/Health/)

**15% off price per bottle for orders of 4 bottles or more.**

## Mushroom Nutraceuticals Suggested Use:

Capsules: 3 - 6 per day (1800 mg - 3600 mg per day)

Powder: Up to one level teaspoon (600 mg) per 30 - 40 pounds of body weight per day.

Or as directed by a health professional.

Maximum benefits of Mushroom Nutraceuticals (daily nutritional supplements) occur with continuous long-term use.

*~ Always consult an Health Professional before taking any supplement for medicinal purposes ~*

## Mushroom Plugs for Log and Stump Inoculation

**Shiitake, Maitake (Hen-of-the-Woods), Lion's Mane (Hericium), Ganoderma, Reishi, Blue Oyster & Sonoma Brown Oyster**

These sterilized birch plugs are grooved and fully colonized by pure mushroom mycelium, and are available in packages of approximately 100 or 300 dowels (Shiitake is also available in packages of approximately 1000 dowels). Plug Spawn comes complete with user-friendly instructions. Approximately 100 plugs are needed to inoculate 3 logs 4 - 6 inches in diameter and 3 to 4 feet in length. The best times for cutting the logs are either in the winter months for spring inoculation or after July 15 for mid-summer or fall inoculation. All grow & fruit in a wide range of climates. Cheese wax is used to seal in the spawn once the log has been inoculated. One pound of cheese wax will cover 5 - 10 logs @ 50 plugs per log:

Blue Oyster 100 ea.	<b>PLBLU100</b> (\$21.95 + S/H)
Blue Oyster 300 ea.	<b>PLBLU300</b> (\$33.95 + S/H)
Lion's Mane 100 ea.	<b>PLGLION100</b> (\$21.95 + S/H)
Lion's Mane 300 ea.	<b>PLLION100</b> (\$33.95 + S/H)
Maitake 100 ea.	<b>PLMA100</b> (\$21.95 + S/H)
Maitake 300 ea.	<b>PLMA300</b> (\$33.95 + S/H)
One lb. Cheese Wax	<b>CW1</b> (\$9.95 + S/H)



## Morel Row Mug

Full Color

11 oz. Ceramic Mug

Seven Morels Wrap Around Mug

**(MRMUG)**

\$13.95 + S/H

Save! Set of 4 Mugs:

\$49.95 + S/H

**(MRMUG4)**

Brown Oyster 100 ea.	<b>PLSB100</b> (\$21.95 + S/H)
Brown Oyster 300 ea.	<b>PLSB300</b> (\$33.95 + S/H)
Ganoderma 100 ea.	<b>PLGAN100</b> (\$21.95 + S/H)
Ganoderma 300 ea.	<b>PLGAN300</b> (\$33.95 + S/H)
Shiitake 100 ea.	<b>PLSH100</b> (\$21.95 + S/H)
Shiitake 300 ea.	<b>PLSH300</b> (\$33.95 + S/H)
Shiitake 1000 ea.	<b>PLSH1000</b> (\$58.95 + S/H)

## MUSHROOM POSTERS

24" X 36" Posters worth Framing

Posters include a short description of each mushroom.

### FIELD & GARDEN MUSHROOMS

Depicts numerous edible mushrooms that are cultivated, found on stumps, in open spaces, or in backyards and gardens. (CMP) - \$16.00 + S/H

### FOREST FLOOR MUSHROOMS

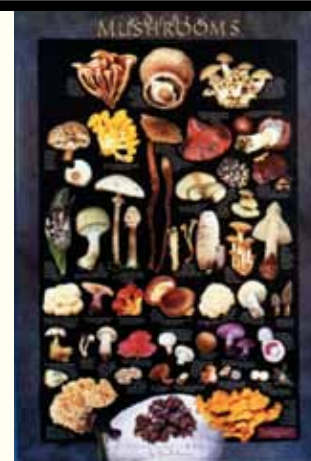
Illustrates numerous edible mushrooms that are found on the forest floor. (FFP) - \$16.00 + S/H

### POISONOUS & PSYCHOTROPIC MUSHROOMS

Features an illustration & short description of each mushroom. (POPMP) - \$16.00 + S/H

### MEDICINAL MUSHROOMS

Illustrates and describes numerous cultivated & wild medicinal mushrooms. (POMMP) - \$16.00 + S/H



Field & Garden Mushrooms

All four Mushroom Posters (PO4MP) - \$62.00 + S/H

# FRESH MUSHROOMS - THE MUSHROOM BASKET™



Produced by the leader in exotic mushroom cultivation, we are proud to offer a wonderful assortment of the **world's finest organic mushrooms**. Shipped Federal Express Overnight in Hand Selected Baskets as Pictured. May not be shipped with any other product.

THE CHEF'S GOURMET MUSHROOM BASKET™

(2 lb. of mushrooms) (MB) - \$59.00 + \$11.95 S/H\*

Add a (3.5 oz) bottle of White Truffle Oil (MBT) - \$71.00 + \$12.95 S/H\*

Shipped Next Day Federal Express to:

STREET ADDRESSES ONLY

U S A Only - Contiguous 48 States

\*Price subject to change - Mushroom Baskets have a separate, additional shipping charge if ordered with other products since they must be shipped separately.

## Educator's Mushroom Growth Kit

Our exclusive Mushroom Modules™ make growing mushrooms easy and fun!

Bring the amazing world of fungi into your home or classroom with a complete, standards-based lesson plan, anatomy and life cycle worksheets & Mushroom Module



**Why learn about fungi?** As Earth's recyclers, fungi are essential components of our ecosystems; cycling nutrients for plants, animals and bacteria. It has recently been discovered that over 90% of all land plants grow in conjunction with a fungal partner that protects them from disease and aids in the absorption of nutrients from the soil. Many plant-fungal partnerships are even required for plant growth and survival. Finally, if you've ever eaten bread, enjoyed blue cheese dressing, drank wine, taken an antibiotic, or ordered mushrooms on a pizza, then you've benefited from this incredible group of organisms! Each **Module** contains one bottle ready to produce mushrooms for you.

Educator's Mushroom Kit 1-Module - (EDK) - \$25.95 + S/H K - 4 Lesson Plan

2 Module Educator's Kit - (EDK2) - \$35.95 + S/H Advanced Lesson Plan Middle & High School

## ESSENCE OF GOURMET MUSHROOMS

### TRUFFLE & PORCINI

in EXTRA VIRGIN OLIVE OIL

Add a dash to indulge your palate with exquisite flavor

**Black Truffles:** (*Tuber melanosporum*), often called black diamonds, are usually used in hot dishes like omelettes or sauces due to their pungent and lasting flavor. Several drops on scrambled eggs creates a special breakfast.

**White Truffles:** (*Tuber aestivum*), often called Autumn Truffles, are even more rare than Black Truffles. Their distinctive, subtle flavor uniquely complements pasta, cheese and fish dishes. Makes a fantastic truffle oil & vinegar salad dressing.

**Porcini:** (*Boletus edulis*), is one of the finest mushrooms and exceptionally delicious. Their nutty, earthy & meaty flavor complements most dishes or sauces; wonderful for salads.



White Truffle Oil - Sabatino Tartufi

OWT2A 8.4 oz \$26.00 + S/H

Black Truffle Oil - Sabatino Tartufi

OBT2A 8.4 oz \$23.50 + S/H

Porcini Oil - Sabatino Tartufi

OPC2A 8.4 oz \$20.75 + S/H

8 oz Truffle Oil Sampler - Sabatino Tartufi

2 (8.4 oz) Bottles: 1 - White Truffle Oil 1 - Black Truffle Oil

OTS \$45.00 + S/H

8 oz Gourmet's Collection - Sabatino Tartufi

3 (8.4 oz) Bottles: 1 - White Truffle Oil 1 - Black Truffle Oil 1 - Porcini Oil

OGC \$63.00 + S/H

3.5 oz Truffle Oil Sampler - Sabatino Tartufi:

2 (3.5 oz) Bottles 1- White Truffle Oil, 1- Black Truffle Oil

2OT1 \$25.75 + S/H

Olive Oil Gift Box - 4 (2 oz) Bottles: 1 - White Truffle, 1 - Black Truffle,

1 - Pico Oil, 1 - Oreganato Oil OGP \$33.00 + S/H

## PREMIUM QUALITY DRIED MUSHROOMS

Dried mushrooms should be stored in a cool place in an airtight container for up to a year or placed in the freezer for longest shelf life. It takes ten pounds of premium fresh wild mushrooms to make one pound of dried mushrooms. Dried mushrooms may be rehydrated and used in cooking just like fresh mushrooms. Use about one ounce of dried mushrooms for each 8 to 10 ounces of fresh mushrooms called for in a recipe. The rehydration process is easy: just soak as many mushrooms as you would like to cook in lightly salted or sugared water for an hour or so and they are ready to cook with. Some people prefer to rehydrate mushrooms in wine diluted with water (about 10:1). Availability of dried mushrooms may be limited and prices may be subject to change.

MOREL (M) 4 OZ - \$40.00 + S/H

PORCINI (P) 4 OZ - \$13.00 + S/H

SLICED SHIITAKE (SLS) 8 OZ - \$11.00 + S/H

BLACK TRUMPET (BLK) 4 OZ - \$16.00 + S/H

PORCINI POWDER (PP) 16 OZ - Quart jar of

Dehydrated Porcini Powder (-40 Mesh) - \$26.00 + S/H

WHOLE SHIITAKE (S) 8 OZ - \$10.00 + S/H

CHANTERELLE (CH) 4 OZ - \$16.00 + S/H

OYSTER MUSHROOMS (OYS) 8 OZ - \$13.00 + S/H

GOURMET PACK (GP) 1 lb - 4 oz. Morel, 4 oz. Porcini, and 8 oz. Shiitake. \$59.95 + S/H



# MOREL MUSHROOMS

**GROW MOREL MUSHROOMS LIKE THESE  
IN YOUR OWN BACKYARD - CITY OR COUNTRY**

**GUARANTEED**

The Morel Mushroom is known by many names: Morchella, Merkel, Morrel, Sponge Mushroom, Dry Land Fish, Pine Cone Mushroom, Molly Moochers and Hickory Chicks. **We provide the spawn and easy to use instructions on how to prepare and maintain an outdoor morel habitat. You just plant the morel spawn, maintain the Morel Habitat, and pick and enjoy pounds of fresh morels.**

Guarantee: We guarantee that, environment permitting; your morel spawn is capable of producing Morel mushrooms in a properly managed Morel Habitat. The total number of mushrooms you can expect to get in each habitat may vary from year to year, and will depend on the care of your Habitat and environmental conditions. We test each batch of spawn. If we find that any batch of spawn is unable to produce morel Mushrooms, we will send you new spawn free.

## *Morchella esculenta s. l.* The “good to eat” White Morels

The **MOREL HABITAT KIT™** was developed so everyone could enjoy growing their own morels in their own backyard and have a personal supply of fresh morel mushrooms to eat in the spring. The Morel Habitat Kit™ is not designed for commercial production of morel mushrooms, but it will supply an individual with pounds of morel mushrooms in a **garden area** as small as 4 - 5 sq. ft. Morel Habitats are perennial and may be started any time your soil is workable - Spring, Summer, Fall and even Winter in areas with a mild climate. Morel Habitats may be started in any type of soil, and have produced morel mushrooms in all areas of the United States that have a definite transition from winter to spring. We provide spawn (seed) which contains a unique morel strain and will allow you to seed a backyard Morel Habitat which can produce pounds of morels each year in a properly maintained four foot by four foot area. Typically, only a few pounds of morel mushrooms are found the first spring it produces; the next year provides the best crops, and crop size may vary in subsequent years. Customers have found morels in their Habitats 20 years after they were established! However, it may take two seasons to start producing. The Morel Habitat is sustainable, ecologically sound and actually allows you to improve the environment by recycling biodegradable material instead of adding it to already overburdened land and sea sites. You may already have all the materials necessary to create a Morel Habitat and **cultivate morels in your own backyard**, and everybody with a yard has all or most of the materials needed to create and maintain the Morel Habitat. Complete instructions for preparing and maintaining your Morel Habitat are included. **MOREL HABITAT KIT™ (Product Code MHK) \$32.95 + S/H**

### **DRIED MORELS**

#### *Morchella*

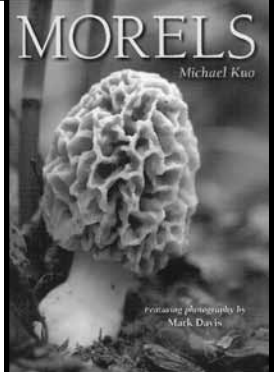
Simply rehydrate and these morels will add flavor and aroma to any type of food. This unique mushroom can be sautéed, and eaten whole or used to flavor almost any dish. No sauce is too heavy to smother its fantastic subtle flavor.

**Dried Morel (M) 4 oz. \$40.00 + S/H**

### **Morels**

by Michael Kuo

**Filled to the brim with information about the science and sport of finding, identifying, and savoring these world-renowned mushrooms.** Morels includes extensive information on the art of hunting morels and on current scientific knowledge regarding these delectable morels. In addition, Kuo compiles easy-to-understand information on the latest scientific research into morels. 216 pages. Over 202 Color and B&W photographs. **Morels (MOREL) \$27.95 + S/H**



### **Full Color Morel Mouse Pad**

Cloth Surface/Rubber Backing - 8" X 9.5" 3/16" Thick - See Color Image on Brochure Front

**Morel Mouse Pad (MPAD) \$8.95 + S/H**

Visit our Web Site: [www.gmushrooms.com](http://www.gmushrooms.com) for most recent product information and on-line specials.

Send CHECK, MONEY ORDER, OR CREDIT CARD PAYMENT TO: GMHP, P. O. BOX 515, GRATON, CA 95444

PRODUCT	PRODUCT CODE	#	PRICE EA.	TOTAL	NAME
					ADDRESS
					CITY STATE
					ZIP PHONE# ( )
					MasterCard - Visa - American Express - Discover
					# EXP. DATE
					CVV Ship Date if not ASAP
					<b>California Residents 9% Sales Tax</b>
					GIFT CERTIFICATES AVAILABLE
					All Payments Must be in U S Funds
					PLEASE ALLOW 1-5 WEEKS FOR DELIVERY
					- Products typically shipped within 7 days -
					Federal Express and UPS shipments to STREET
					ADDRESSES ONLY - Contiguous 48 States
					Prices subject to change - \$5 restocking charge for returns

Shipping & Handling

Shipping and Handling - U S A  
is based on the price of the products:

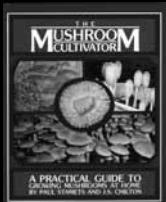
**S/H (USA, to each address):**

Up to \$32.95	\$7.95	Shipped Priority Mail (USPS)
\$32.96 - \$ 46.99	\$10.95	Shipped Best Method (UPS or USPS)
\$47.00 - \$86.99	\$11.95	Shipped Best Method (UPS or USPS)
Over \$87.00	\$16.95	Shipped Best Method (UPS or USPS)

We do NOT ship Mushroom Kits to Hawaii

Subtotal
CA Sales Tax
<b>Total</b>

### DVDs and Select Books



**The Mushroom Cultivator** (CULT) by Stamets & Chilton. *A Practical Guide to Growing Mushrooms at Home.* Easily the best source of information on mushroom growing in general and on growing mushrooms at home. Techniques for sterile culture and spawn production to growing mushrooms on the kitchen table, in a small-scale growing room, or in the backyard. 415 pages. 242 B & W photos and illustrations; color plates; extensive appendices of useful information; index. \$34.95 + S/H

**Growing Gourmet and Medicinal Mushrooms** - Third Edition (GG) by Paul Stamets. *Cultivation techniques* and growth requirements for 25 types of mushrooms. Includes state-of-the-art production techniques for home cultivation of mushrooms. 592 pages, 390 figures & b/w plates; 58 color plates. \$45.00 + S/H

**Morels** (MOREL) by Michael Kuo. *Filled to the brim with information* about the science and sport of finding, identifying, and savoring these world-renowned mushrooms. Kuo compiles easy-to-understand information on the latest scientific research into morels. 216 pages. Over 202 Color and B&W photographs. \$27.95 + S/H

**Morel Hunters 101 DVD** (DVD) *20 Minute DVD* Showing all the little tricks to looking for and locating the elusive yellow Morel Mushroom. Journey the woods with Mid-Western Morel Hunters who have over 40 years of experience in finding the delicious & delightful Morel Mushroom. \$21.95 + S/H

**Let's Grow Mushrooms! DVD** (LGM) by Marc Keith. *225 minute 2 DVD set - How to Grow Mushrooms.* A complete hands-on guide to cultivating edible and medicinal mushrooms at home or school! Highly recommended for both novices and experienced mushroom growers. \$49.95 + S/H

**Mushrooms Demystified** (MD) by David Arora. *A Comprehensive Guide to the Fleshy Fungi.* "This is the top of the line in single volume (mushroom) identification guides ... thousands of species, macroscopic keys, splendid illustrations, perceptive and engrossing text..." MUSHROOM THE JOURNAL. 1020 pages. Over 700 B&W photos and 250 COLOR photos, 80 pg full color, index, bibliography. \$39.95 + S/H

**Mushrooms - Smithsonian Handbooks** (MVG) by Thomas Laessle & Gary Lincoff. *Color Visual Guide to more than 500 species of mushrooms from around the world.* Full Color mushroom recognition guide. Mushroom characteristics shown in color, each mushroom has one or more color photographs to help in recognition. 304 pages, 291 pages of color plates, index, bibliography. \$20.00 + S/H

**North American Mushrooms** (NAM) by Dr. Orson K Miller & Hope H. Miller. *A Field Guide to Edible and Inedible Fungi.* The definitive guide to the fungi of the United States & Canada. A comprehensive book for expert & amateur alike. Detailed & informative descriptions, crucial identification keys. 583 pages. Over 600 Color Photographs, line drawings. Glossary, index. \$25.95 + S/H

**Let it Rot!** (LIR) by Stu Campbell. *The Gardeners Guide to Composting.* Campbell simplifies the technical terminology to make composting easy and illustrates the correct material and some of the methods which can be used for your Morel Habitat. 160 pages. Line Drawings; index. \$12.95 + S/H

**Totally Mushroom Cookbook** (TMC) by Helen Siegal & Karen Gillingham. *Inventive recipes* for mushrooms and soup, salad, appetizers, stuffing, entrees... Cute die cut book. 95 pages, line drawings. \$5.95 + S/H

**MasterCard - Visa - American Express - Discover - CREDIT CARD ORDERS: (800) 789-9121**

**GOURMET & MUSHROOM PRODUCTS - P. O. BOX 515, GRATON - CA 95444**

**(707) 829-7301 - www.gmushrooms.com - www.gmushrooms.org - FAX: (707) 823-9091**