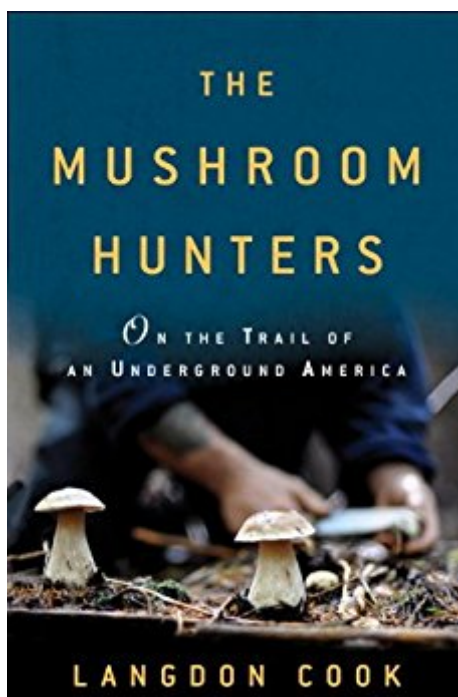


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The Mushroom Hunters: On The Trail Of An Underground America



Synopsis

In the tradition of Michael Pollan's *The Omnivore's Dilemma*, Susan Orlean's *The Orchid Thief*, and Mark Kurlansky's *Cod*, a renowned culinary adventurer goes into the woods with the iconoclasts and outlaws who seek the world's most coveted ingredient . . . and one of nature's last truly wild foods: the uncultivated, uncontrollable mushroom. Within the dark corners of America's forests grow culinary treasures. Chefs pay top dollar to showcase these elusive and beguiling ingredients on their menus. Whether dressing up a filet mignon with smoky morels or shaving luxurious white truffles over pasta, the most elegant restaurants across the country now feature an abundance of wild mushrooms. The mushroom hunters, by contrast, are a rough lot. They live in the wilderness and move with the seasons. Motivated by Gold Rush desires, they haul improbable quantities of fungi from the woods for cash. Langdon Cook embeds himself in this shadowy subculture, reporting from both rural fringes and big-city eateries with the flair of a novelist, uncovering along the way what might be the last gasp of frontier-style capitalism. Meet Doug, an ex-logger and crabber now an itinerant mushroom picker trying to pay his bills and stay out of trouble; and Jeremy, a former cook turned wild food entrepreneur, crisscrossing the continent to build a business amid cutthroat competition; their friend Matt, an up-and-coming chef whose kitchen alchemy is turning heads; and the woman who inspires them all. Rich with the science and lore of edible fungi from seductive chanterelles to exotic porcini, *The Mushroom Hunters* is equal parts gonzo travelogue and culinary history lesson, a rollicking, character-driven tour through a world that is by turns secretive, dangerous, and tragically American. Praise for *The Mushroom Hunters*

• "The Wall Street Journal" • "The Mushroom Hunters lends fresh, sharp illumination to a little-known but vigorously contested patch of gastronomic turf. . . . [It's an] entertaining ramble through the woods with a group of ragtag characters."

• "The Washington Post" • "Like Susan Orlean in *The Orchid Thief*, Seattle author [Langdon] Cook shines a light on a shady subculture operating at the seam between wilderness and commerce. Like author Michael Pollan, he knows that every bite of food these days has a complex, often unsavory backstory. Like the late Hunter Thompson, he not only goes along for the ride with the shifty characters he's writing about, but drives the getaway car. After reading *The Mushroom Hunters*, you'll never look at a portobello the same way. . . . [A] beguiling, surprising book."

• "The Seattle Times" • "Not simply about mushrooms, this book examines human behavior, economics, food, society, and nature. In the end, readers will have learned a great deal about U.S. economic and social structures all while being entertained and enlightened by stories of gastronomy and mushrooms. Highly recommended."

• "Library Journal" •

Intrepid and inspired. Publishers Weekly "Uncultivated mushrooms are one of our last truly wild foods; it often takes truly wild and rough mushroom hunters to bring them to our table. Cook travels and hunts with them in a riveting, crazy undertaking, told in often-poetic prose." Shelf Awareness From the Hardcover edition.

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Customer Reviews

To most people, mushrooms are still those bland, greying semicircles found on top of a pizza or in a bowl of pasta. But to anyone who has tasted a sautéed wild morel or chanterelle or lobster mushroom, or had fresh truffle shaved over their eggs or fettuccini, mushrooms can be the most amazing, sublime, delicious flavors to be found on Earth. Why this is the case is still a puzzle- what would be the evolutionary advantage for mushrooms to be so attractive to the human palate?- but they are. Mushrooms have, in recent years, changed from being a curiosity collected in this country by eccentrics and foreigners, into one of the most sought after delicacies presented in high end restaurants by top chefs. That kind of demand means money, and where there's money, there's bound to be both a legal, and an illegal trade- which leads us into the story at the center of this book. Author Langdon Cook describes himself as an avid amateur forager and mushroom hunter. As

such, he's a member of a rapidly growing group in this country. More and more Americans head into the woods every year looking for wild berries, tasty greens, and exotic mushrooms. But along with the amateurs there are also a number of professional mushroom hunters in search of exotic varieties, some of which can fetch \$20/pound or more. Those hunters are part of a complex network of hunters, buyers, wholesalers, retailers and finally chefs willing to pay for an exotic mushroom. Cook's pursuit of that chain led him into the world of legal and not-so-legal mushroom hunters and traders, and in particular to a buyer named Jeremy Faber through whom he meets a number of hunters, both legal and illegal.

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