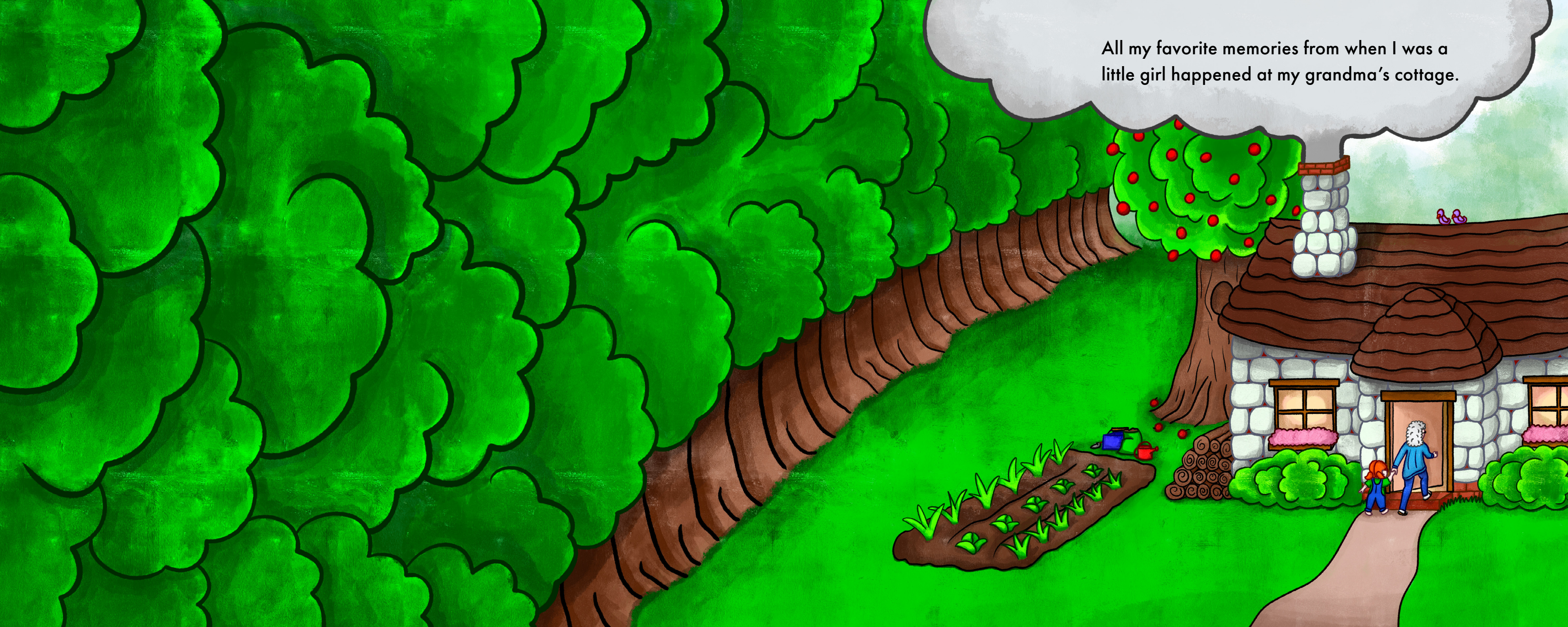


SHROOMAN!



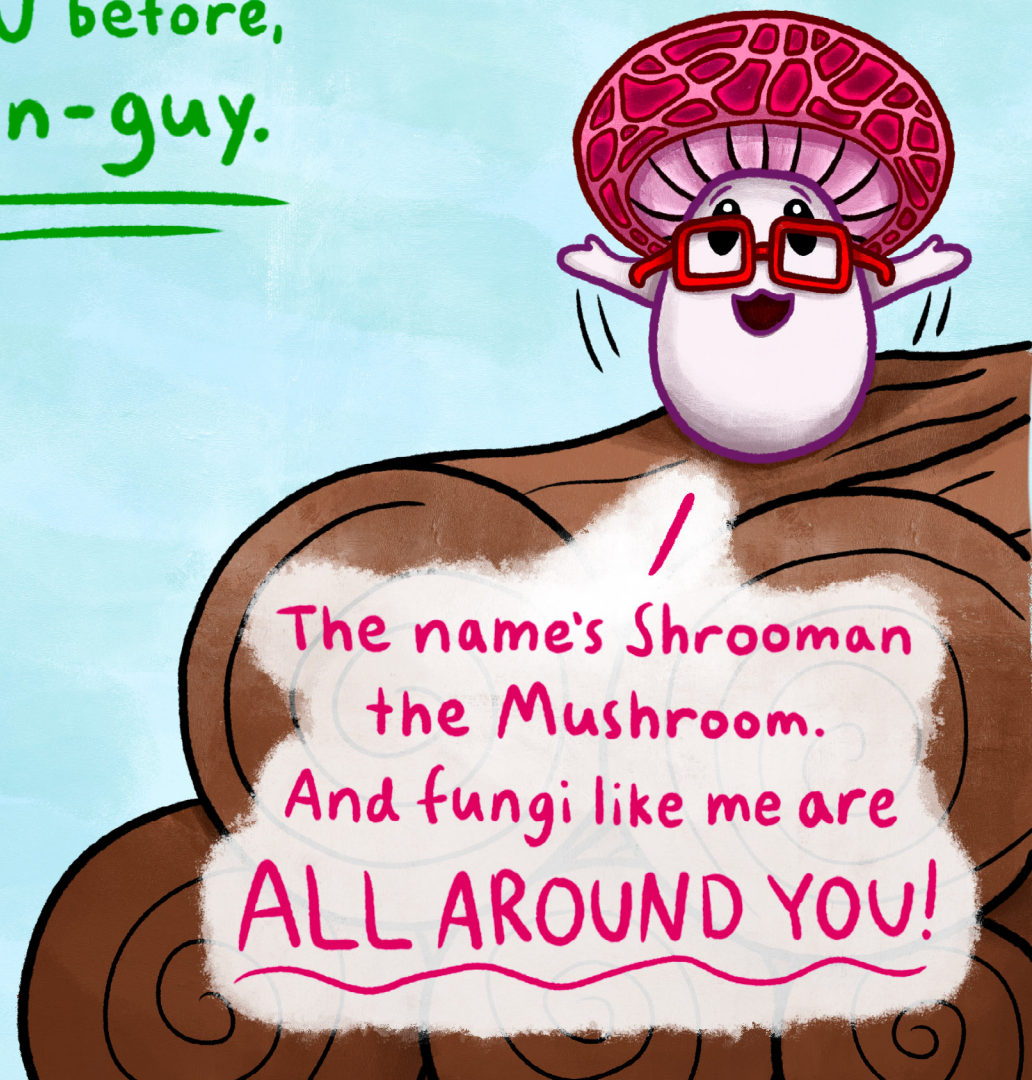
By Charlize Bernhardt

All my favorite memories from when I was a little girl happened at my grandma's cottage.





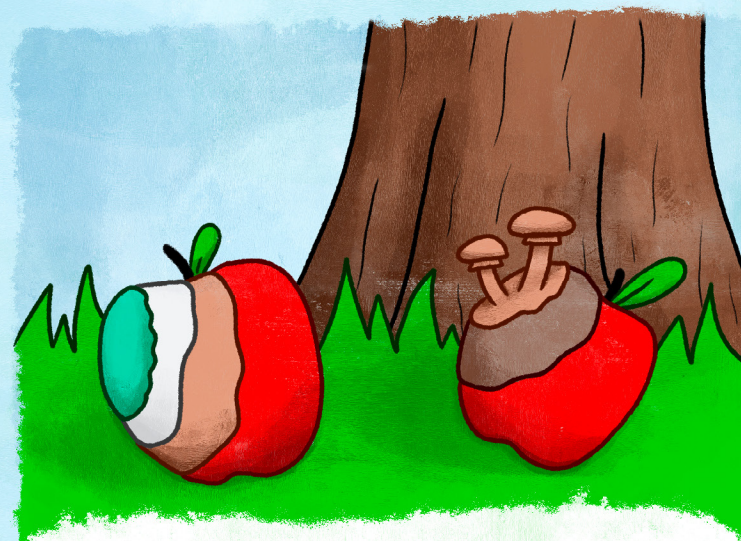
Oh really?
I've never seen
YOU before,
fun-guy.



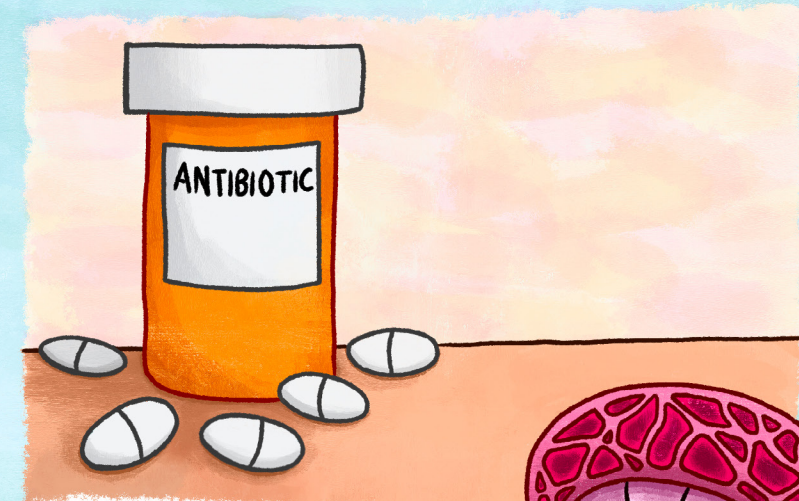
The name's Shrooman
the Mushroom.
And fungi like me are
ALL AROUND YOU!



Fungi bring color to the dark forest...



And recycle
those fallen apples...



And we're even
in some types
of medicine!



You can even eat some of us,
like on a delicious mushroom Pizza!



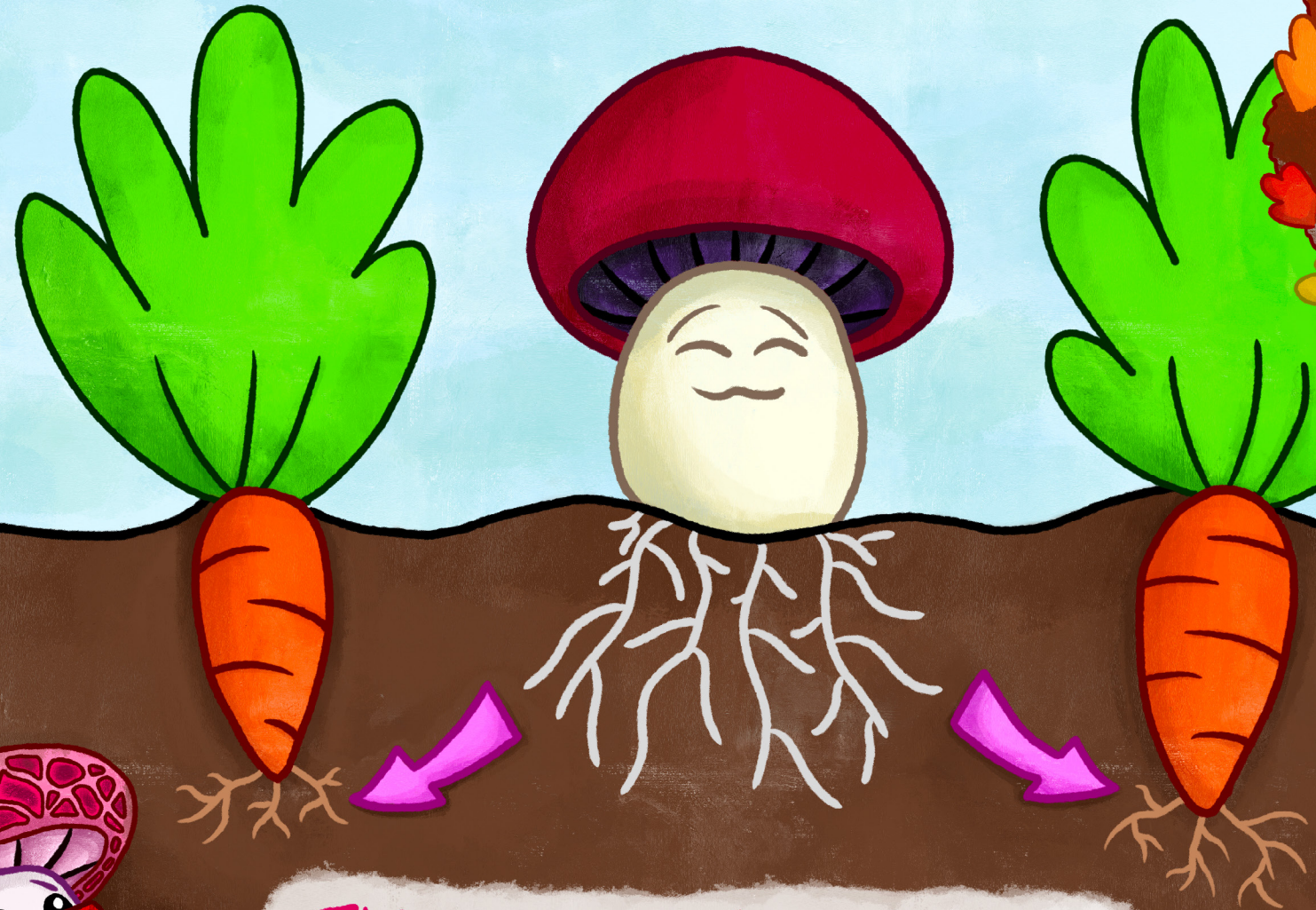
So if you really
are a mushroom...

**CAN I EAT
YOU?**



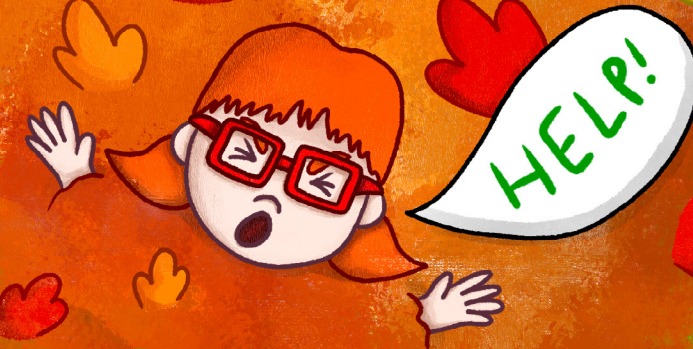
WAIT,
STOP!

When we eat, we release healthy nutrients into the soil.



This makes us decomposers, or nature's trash collectors.

Without fungi, the earth would be full of dead leaves and other nasty garbage.



Some fungi release spores
gently from their gills,
and others explode!



You see, all we want to do is grow
and live peacefully with humans!



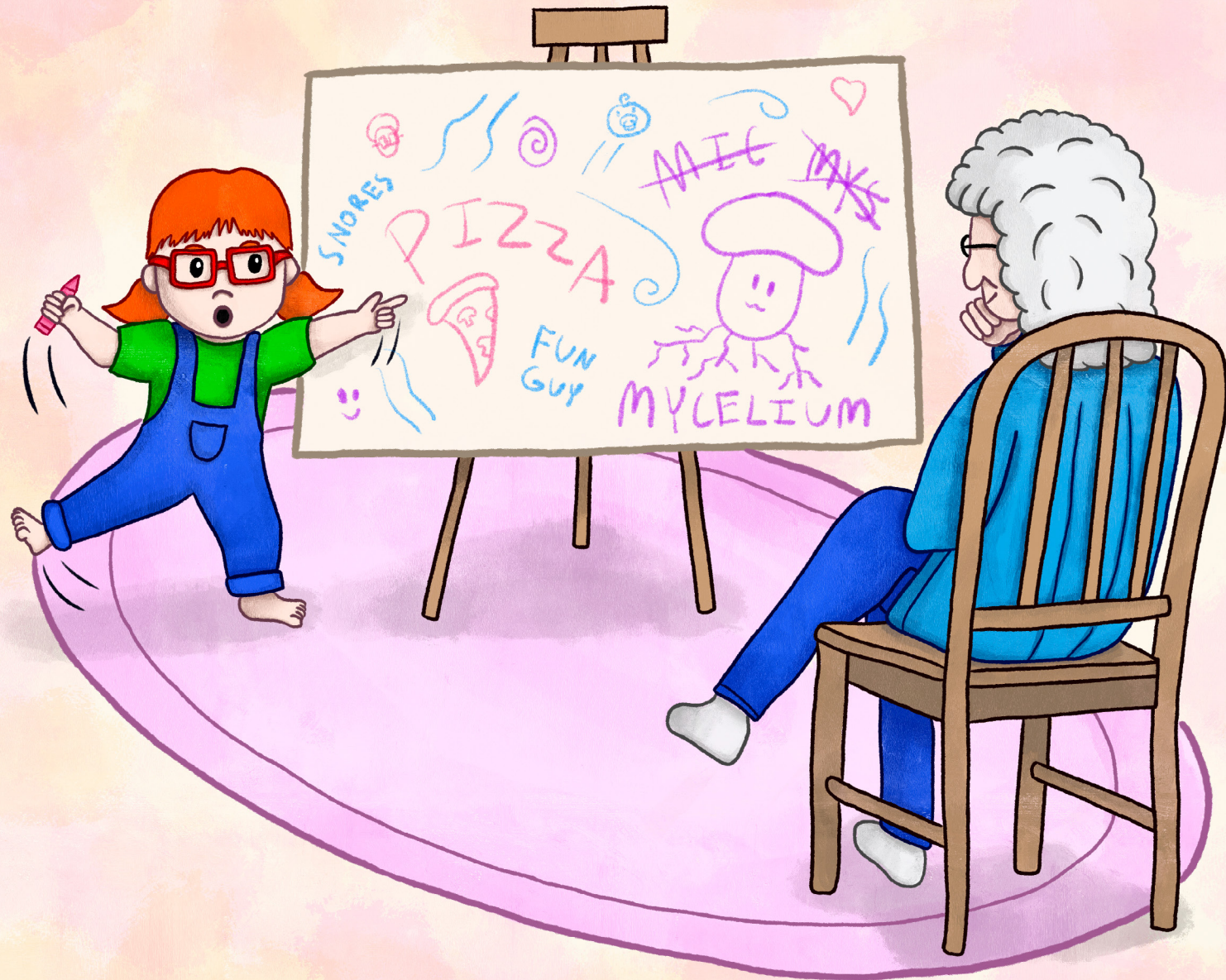


EEK!!

Get that dirty thing out of my kitchen!

His name's Shrooman, and he's my friend!
All he wants to do is help the garden, eat dead stuff, and spread his snores!

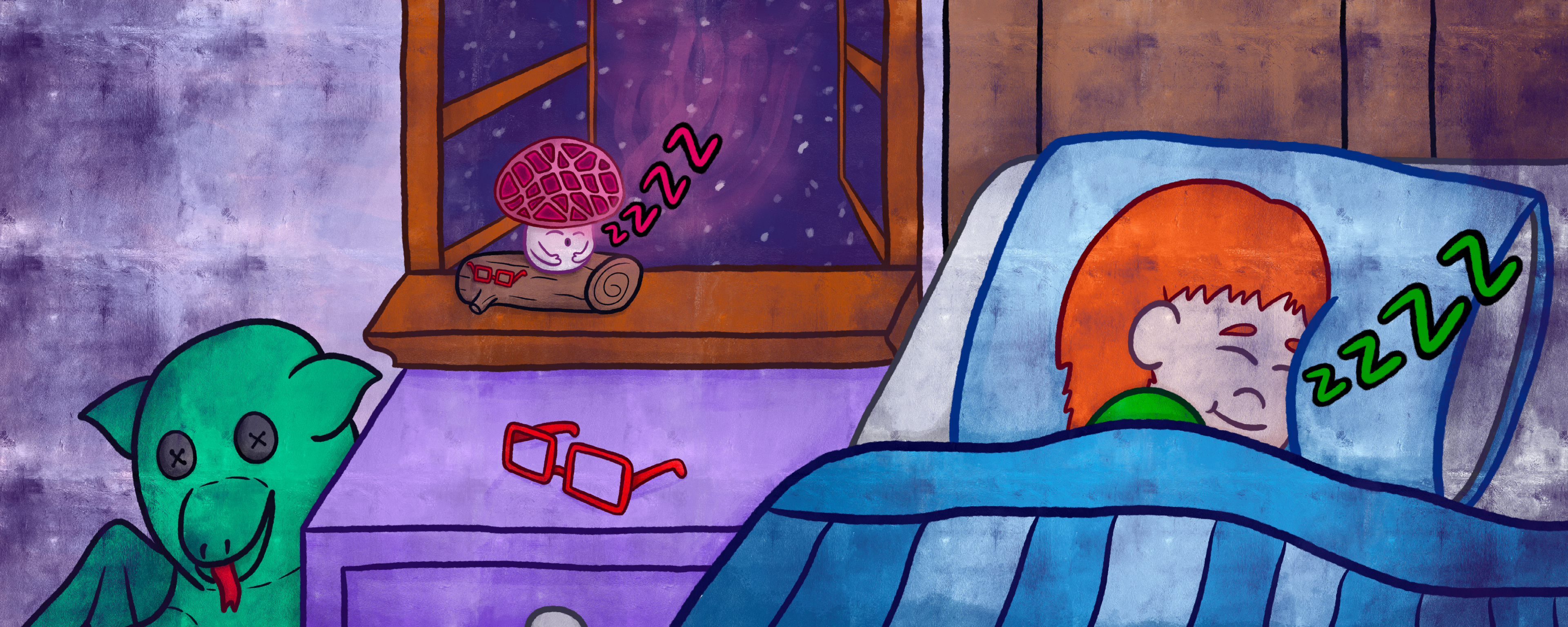
So I did it myself. I taught Grandma everything Shrooman told me and more.



And after lots and lots of convincing...



She finally decided those freaky fungi aren't so bad!





Wrinkled Peach Mushroom

Scientific Name: *Rhodotus palmatus*

Fun Fact: The Wrinkled Peach mushroom is an endangered species.



Chanterelle

Scientific Name: *Cantharellus cibarius*

Fun Fact: Chanterelles were once popularly eaten in French royal palaces.



Fly Agaric

Scientific Name: *Amanita muscaria*

Fun Fact: The beautiful Fly Agaric is known for its appearances in art and popular culture.



Penny Bun

Scientific Name: *Boletus edulis*

Fun Fact: Also called porcini, this mushroom is commonly eaten in Europe.



True Morel

Scientific Name: *Morchella esculenta*

Fun Fact: While true morels are delicious, a lookalike species of "false morels" is toxic.



Garden Giant

Scientific Name: *Stropharia rugosoannulata*

Fun Fact: The cap on this giant mushroom can grow up to a foot wide.



Lilac Fibrecap

Scientific Name: *Inocybe geophylla*

Fun Fact: Inocybe mushrooms like this one are very poisonous if eaten.



Death Cap

Scientific Name: *Amanita phalloides*

Fun Fact: The Death Cap is one of the most deadly poisonous mushrooms in the world.



Blue Oyster Mushroom

Scientific Name: *Pleurotus ostreatus*

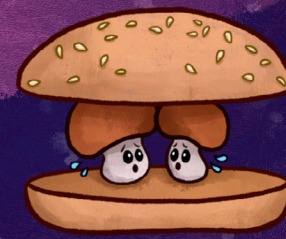
Fun Fact: Oyster mushrooms are one of the easiest types of mushrooms to grow at home.



Gemmed Amanita

Scientific Name: *Amanita gemmata*

Fun Fact: The "gems," or scales, on top of this mushroom can easily wash off in rain.



Cremini Mushroom

Scientific Name: *Agaricus bisporus*

Fun Fact: Cremini, portobello, and white button mushrooms are all the same species.



Common Puffball

Scientific Name: *Lycoperdon perlatum*

Fun Fact: Just a touch can trigger the puffball mushroom to shoot its spores into the air.

GLOSSARY

Decomposer – A living thing that breaks down dead things and waste.

Fungi – More than one fungus.

Fungus – A certain type of living thing that is not a plant or animal.

Gills – Thin lines under a mushroom's cap that hold spores.

Microscopic – So tiny that you can't see it.

Mushroom – A common type of fungus.

Mycelium – The white fuzz that helps a fungus eat.

Nutrients – Something found in food that helps things grow.

Spores – Tiny cells that grow into fungi.

SHROOMAN!

They're not plants, and they're not animals. They live underground and eat leaves and dead things. They wear funny hats and come in all shapes and colors. And they've made Grandma awfully upset. But are they really all bad?

Follow along with the tale of a plucky young girl as she befriends Shrooman, a quick-witted and friendly *Rhodotus palmatus* mushroom. Learn all about fungi and their important role in the ecosystem, and discover how lending a listening ear can resolve conflicts and build friendships.

