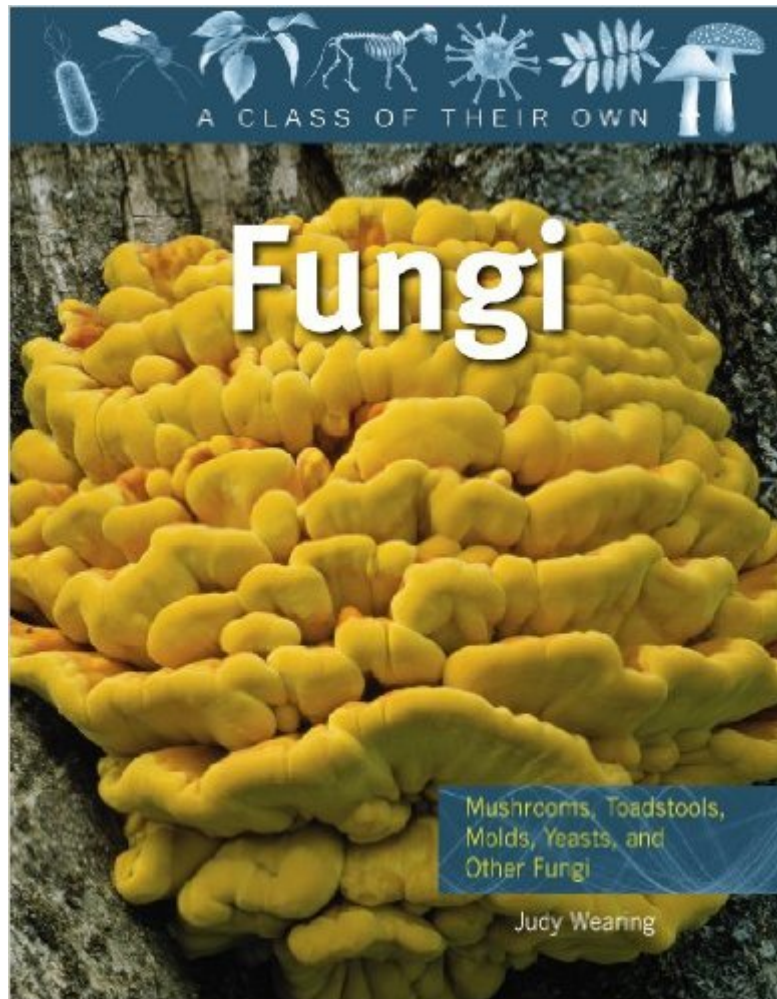


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Fungi: Mushrooms, Toadstools, Molds, Yeasts, And Other Fungi (Class Of Their Own (Paperback))



Synopsis

There are hundreds of thousands of different known fungi with many still to be discovered and developed. This interesting book features an examination of the four major groups: yeasts, toadstools, chytrids, and bread molds. Key characteristics of fungi are highlighted, such as spore production, fungi need to feed, and their use of long, branching cells known as hyphae to absorb nutrients from the environment. Special sections explore such varieties as saprophytes, which feed on dead and decaying matter; parasites, which often do considerable harm to other species; and species that form mutualistic relationships with other species to form composite organisms, such as lichen. Case histories involving fungi include penicillin and the fight against disease, and genetically modified (GM) products in food technology.

Book Information

Lexile Measure: 1070L (What's this?)

Series: Class of Their Own (Paperback)

Paperback: 48 pages

Publisher: Crabtree Publishing Company (February 1, 2010)

Language: English

ISBN-10: 0778753891

ISBN-13: 978-0778753896

Product Dimensions: 8 x 0.1 x 8.5 inches

Shipping Weight: 7.2 ounces (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (4 customer reviews)

Best Sellers Rank: #485,315 in Books (See Top 100 in Books) #104 in [Books > Children's Books > Education & Reference > Science Studies > Botany](#) #315 in [Books > Children's Books > Education & Reference > Science Studies > Biology](#) #6253 in [Books > Children's Books > Science, Nature & How It Works](#)

Age Range: 10 - 13 years

Grade Level: 5 - 8

Customer Reviews

Like the Bacteria book in the series that I read previously, this one is chock full of information and highly detailed photographs. I would highly recommend it as an introduction to the study of fungi. The book is easily read and contains dozens of fascinating facts about many different types of fungi, both helpful and dangerous to other species.

This item help to me in my job due to I'm a Microbiologist. The references pictures are very good to use as a reference species clasification.

The titles in 'A Class of Their Own' series provide excellent surveys for libraries interested in the six major classifications of living organisms based on the latest scientific data. Judy Wearing's BACTERIA surveys staph, strep and other bacteria while her FUNGI covers mushrooms, toadstools, molds and others, Shar Levine and Leslie Johnstone's ANIMALS surveys mammals, birds, reptiles and other animals and their PLANTS surveys flowering plants, ferns and other plants; David M. Barker's ARCHAEA covers salt-lovers and other types of archaeans, and Rona Arato's PROTISTS tells of algae and amoebas and other protists. All are perfect for elementary reports.

Wonderful overview of the Kingdom! Great stuff. I use it as review and support material for teaching fungi as a Naturalist! Some of the text can be hard to read on the background it is printed on without good light! A very good book nonetheless!

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