

# CREEL AND GOW



## SILVERED AMANITA MUSHROOM

**\$225.00**

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**SKU:** 5089\_AM

**Categories:** [Silvered Fruits & Vegetables](#),  
[Nature](#), [Gift List](#)

## PRODUCT DESCRIPTION

# CREEL AND GOW

Sterling silver Amanita Mushroom. Molds cast from real fruits and vegetables: Measures: 3" x 3" x 4.5" The Creel and Gow signature silver fruit and vegetable collection is a stunning work of art, expertly crafted in partnership with an atelier in Rome, Italy. The atelier, run by a family with generations of experience in silverwork, has been working with Creel and Gow for over 20 years. The result is a collection of functional and beautiful pieces that showcase the skill and creativity of both parties. The atelier's reputation for excellence in silverwork is further evidenced by their restoration work for the Vatican. Overall, the Creel and Gow collection is a valuable and treasured investment, with each piece a true masterpiece of craftsmanship. The genus *Amanita* contains about 600 species of agarics, including some of the most toxic known mushrooms found worldwide, as well as some well-regarded edible species. This genus is responsible for approximately 95% of the fatalities resulting from mushroom poisoning, with the death cap accounting for about 50% on its own. The most potent toxin present in these mushrooms is  $\alpha$ -amanitin. The genus also contains many edible mushrooms, but mycologists discourage mushroom hunters, other than experts, from selecting any of these for human consumption. Nonetheless, in some cultures, the larger local edible species of *Amanita* are mainstays of the markets in the local growing season. Samples of this are *Amanita zambiana* and other fleshy species in central Africa, *A. basii* and similar species in Mexico, *A. caesarea* and the "Blusher" *Amanita rubescens* in Europe, and *A. chepangiana* in South-East Asia. Other species are used for colouring sauces, such as the red *A. jacksonii*, with a range from eastern Canada to eastern Mexico. Many species are of unknown edibility.