



# LINKS TO AGRICULTURE



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## Fungi Fun

Mushrooms are valuable to Pennsylvania because we are the top mushroom producers in the United States! Mushrooms are unique and different from plants. First and most importantly, mushrooms are NOT plants. They are a member of kingdom fungi. Other members of The Fungi Kingdom besides mushrooms are yeasts and molds.

### Kingdom Classifications

| Animal   | Fungi  | Plant  |
|--|--|--|
| <ul style="list-style-type: none"> <li>• Largest kingdom</li> <li>• Feeds on other organisms for food</li> <li>• Multicellular</li> <li>• 1 million known species in this kingdom</li> <li>• Within their kingdom they are characterized by their</li> </ul> | <ul style="list-style-type: none"> <li>• Most are multicellular, some single celled</li> <li>• They obtain food by absorbing plants decaying in the soil</li> <li>• Contains mushrooms, mildew, mold, and yeast</li> </ul> | <ul style="list-style-type: none"> <li>• Second largest kingdom</li> <li>• Make their own food through photosynthesis</li> <li>• Multicellular</li> <li>• Second largest kingdom</li> <li>• Contains all flowering plants, ferns, and mosses.</li> </ul> |

### How to Windowsill Compost

1. Put your food wastes in your jug
2. Sit your jug on the window sill with the blinds open
3. One time per week shake the jug and add a little water if the compost is dry
4. In 4-6 weeks your compost will be ready to use

**Remember:** During warmer seasons your compost will be ready sooner!

### Windowsill Composting

#### Before Starting:

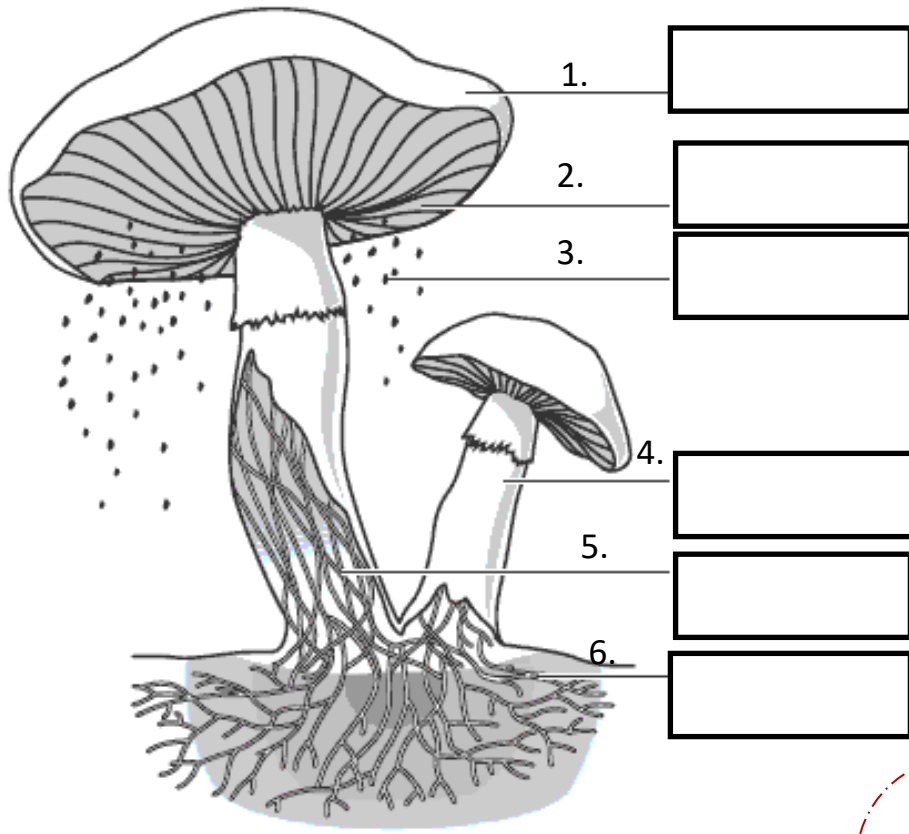
- ⇒ Locate a gallon jug with a lid
- ⇒ Decide if you want to gather yard or food wastes
- ⇒ Gather whichever waste you chose into a pile.

### Yard Waste

| Do's  | Don'ts   |
|---|--|
| <ul style="list-style-type: none"> <li>- Brown and green materials</li> <li>- Paper</li> <li>- Wood chips</li> <li>- Grass clipping</li> <li>- Dried up leaves</li> <li>- Food items</li> </ul> | <ul style="list-style-type: none"> <li>- Plants and shrubs that are still alive</li> </ul> |

### Food Waste

| Do's  | Don'ts  |
|---|---|
| <ul style="list-style-type: none"> <li>- Vegetables</li> <li>- Fruit</li> <li>- Coffee grinds</li> <li>- Egg shells</li> <li>- Tea bags</li> <li>- Bread/ grains</li> <li>- Corn Cobs</li> <li>-Melon rinds</li> <li>-Banana peels</li> </ul> | <ul style="list-style-type: none"> <li>- Dairy</li> <li>- Meat</li> <li>- Animal waste</li> </ul> |



**Match the number to the part's function by writing the number next to the correct definition!**

\_\_\_ Tiny part of the mushroom that produces new mushrooms

\_\_\_ The button or umbrella like part of the mushroom that supports the reproduction process for the mushroom

\_\_\_ Short stem-like part of the fungus that supports the cap

\_\_\_ Underground mass of interwoven filaments that collect the nourishment for the mushroom

\_\_\_ The vertical plates arranged radially on the underside of the mushroom caps that form the spores


\_\_\_ A branching filamentous structure that together make-up mycelium


**Word Bank**  
 Gills    Stalk/Stipe    Spores    Hyphae    Mycelium    Cap


(Labeling) 1. Cap. 2. Gills 3. Spores 4. Stalk/Stipe 5. Mycelium 6. Hyphae  
 (Definitions: Top to Bottom)  
 3,1,4,5,2,6


**Answers:**  
 1. Poisonous  
 2. Edible  
 3. Edible  
 4. Poisonous

**Poisonous or Edible?**

1.  Fly Amanita

2.  Shiitake

3.  Agaricus

4.  Muscarine

## Career Corner

**Microbiologist** - A field developed due to the microscope, microbiologists research microorganisms to study their behaviors, physiology, and interactions with the environment. They work with bacteria and fungi in laboratory settings using extensive and up-to-date technology.

### How Microbiologists Benefit Agriculture:

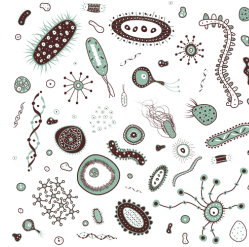
- Study organisms that are harmful to ag

### Microbiologists Study:

- Chemistry
- Microbiology



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## Farm Facts



- 1 acre can produce 1 million pounds of mushrooms
- Potting soil is recycled soil from harvested mushrooms
- Mushrooms contain Vitamin D which helps to build strong bones.
- 400 million pounds of mushrooms are grown in Chester County every year.

### Did you know....

- Mushrooms are vegetables
- You can not eat all mushrooms
- There are 8 types of mushrooms you can eat: *Agaricus*, *Maitake*, *Oyster*, *Crimini*, *Shiitake*, *Beech*, *Portabella*, and *Enoki*



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