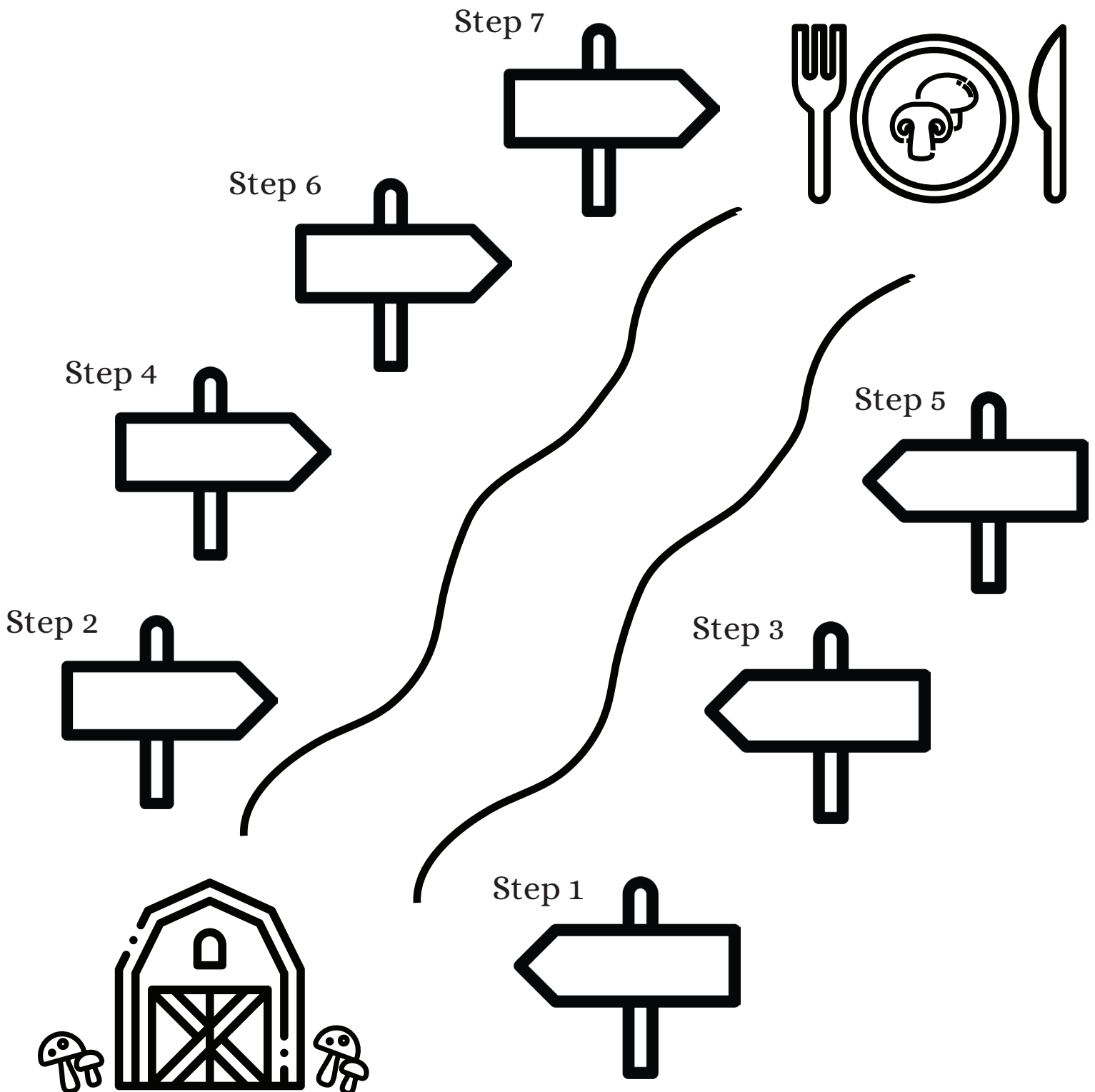


Name _____

Date _____

Mushrooms: Farm to Table!

Directions: Cut out the vocabulary words and place the steps of the mushroom growing process in the correct order on the path that leads from the mushroom farm to the dinner plate!



Word Bank

Directions: Cut out the vocabulary words and place the steps of the mushroom growing process in the correct order on the path that leads from the mushroom farm to the dinner plate!

Casing

Cooling

Composting

Pasteurizing

Spawning

Processing &
Packaging

Harvesting

Farm to Table Activity: Teacher Answer Key

1. **Composting** for 23 – 24 days. During decomposition the compost can reach over 170 degrees Fahrenheit.
2. **Pasteurization** for 7-8 days. Growing trays are filled with compost and placing them in a peak heating room for pasteurization and conditioning for 7 – 8 days. During pasteurization, undesirable insects, microbes and pathogens are eliminated.
3. **Spawning** for 15 – 17 days to allow the spawn to grow in the compost.
4. **Casing** 16 days – a layer of peat moss and lime are added to the surface of the compost.
5. **Harvesting** - mushrooms are harvested by hand, trimmed, and sorted into baskets.
6. **Cooling** - Mushroom baskets are moved to the cooler.
7. **Processing & Packaging** - Mushrooms are processed and packaged for delivery