

Name _____

Student Study Guide
America's Heartland

Episode 118 – Mushrooms

1. What is the location for this segment of America's Heartland _____,
_____ (county)
_____.
_____ (state)
2. What unique crop was started in the United States at this location? _____
3. How long has this family been producing this crop and how did they begin? _____

4. This crop is now Pennsylvania's _____ crop. The state now
produces _____ million pounds each year. Also, the state is responsible
for almost _____ of the entire crop in the United States.
5. The growth medium that is used to grow mushrooms is a _____ made of
_____ and _____.
6. Before it is used as a growth medium this mixture is _____
using a _____ cooking method that smells of ammonia that takes two weeks.
This sterilizes the medium to ensure food safety at a temperature of _____ degrees F.
7. Once the growing medium is ready, it is "seeded" with tiny cultured _____
called _____. As it starts to grow, it gains a
_____ color.
8. The Bascianis produce _____ pounds of mushrooms each week.
9. Two types of mushrooms grown in this operation are _____
and _____.
10. When and why are portbello or Crimini mushrooms called "hubcaps?" _____

Which mushroom is grown on logs rather than in compost? _____
11. There are fewer than _____ mushroom growers in the United States, but

they are busy because Americans eat more than _____ pounds of mushrooms each year.