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 portobello 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.