

MYCOLOGY LANGUAGE

Mycology :The study of fungi

Fungi : Fungus, plural fungi, organisms of the kingdom Fungi, which includes the yeasts, rusts, smuts, mildews and molds.

Mushroom - The fleshy, spore-bearing fruiting body of a fungus, typically produced above ground on soil or on its food source.

Mycelium - Mycelium is the vegetative part of a fungus. It is an interconnected network of living threadlike strands (hyphae) which colonize a material and potentially give rise to a mushroom.

Hyphae - A long, branching filamentous structure. In most fungi, hyphae are the main mode of vegetative growth, and are collectively called a mycelium

Spores : Reproductive structure of a fungus, usually a single cell

Primordia/Pins : Mushroom tissue in its earliest recognizable stage of development. Usually a small white mass

Substrate: The mix of ingredients/materials one uses as a growth media for mycelium cultivation.

Inoculate : To add mycelium to a substrate.

Colonize: When the mycelium is growing through the substrate, eating the available nutrients.

Incubate : Putting the inoculated substrate in a place for the mycelium to grow undisturbed.

Fruiting : Putting the myceliated substrate to light for mushrooms to fruit from the container.

Flush : Essentially a crop. One properly nutrient-filled substrate can produce several crops or flushes.

Spawn : Mushroom spawn is simply any substrate that has been inoculated with mycelium. The spawn is used to transfer mycelium onto another substrate from which mushrooms will grow. It is like a first meal.

Filter Patch bag : An autoclavable (ie:it can go in a pressure cooker) spawn incubation bag with a micro-porous filter patch that allows gas exchange but prevents the passage of contaminants.

Pasteurize - A process of partial sterilization - one which only kills the bad bacteria, and leaves the beneficial bacteria alive - In mushroom cultivation you pasteurize your substrate but sterilize your utensils.

Sterilize - The process of killing all bacteria and contaminants. In mushroom cultivation you sterilize your materials (ie gloves, containers, and utensils) but you pasteurize your substrate.