

I'm not a bot



This glossary is to serve as a reference for both beginners and the advanced. Please e-mail us if you have any definitions that you feel should be added here.You are also invited to pay a visit to The Shroomery Mycology Glossary.ABCDEFGHIJKLMNOPQRSTUVWXYZaAll Abort A mushroom that for some reason ceases to grow and never reaches maturity Acidic Having a pH lower than 7. Adnate Where the Gills or tubes under the Cap of a Fungus are perpendicular to the Stipe or Stem at the point of attachment Adnexed Where the Gills or tubes under the Cap of a Fungus sweep upwards before being attached to the Stem Aerial mycelium Hyphal elements growing above the Agar surface. Agar An extract from a seaweed used to solidify media. The agar used in mushrooms cultivation is usually available in powder form Agaric A term describing mushrooms and toadstools having Gills beneath a Cap that is connected to a Stipe or Stem Alkaline Having a pH greater than 7. Annulus A ring of tissue left attached to the Stem of a mushroom or toadstool when the Veil connecting the Cap and Stem ruptures as the young fruitbody develops Antibiotic A class of natural and synthetic compounds that inhibit the growth of or kill other microorganisms. Ascomycetes A group of fungi that have in common that they produce their sexual Spores inside specialized cells (asci), which usually contain eight Spores Aseptic Sterile condition: no unwanted organisms present Aseptic technique Also Sterile technique. Manipulating sterile instruments or Culture media in such a way as to maintain sterility. Autoclave Basically a big Pressure cooker, sometimes operating at higher pressure than 15 PSI, thus achieving Sterilization temperatures above 250F. Axenic Not contaminated; Gnotobiotic: Said esp. of a medium devoid of all living organisms except those of a single Species B Bacteria Unicellular microorganisms that may cause Contamination in Culture work. Grain Spawn is very easily contaminated with bacteria. On the other hand there are some bacteria that are needed for the Fruiting of Agaricus. These are present in the Casing soil. Basidiomycetes A group of fungi which produce their Spores externally on so called basidia. Often four Spores are produced per basidium. Many basidiomycetes show clamp connections on their hyphae, Ascomycetes never do Basidium (pl. basidia): A cell that gives rise to a basidiospore. Basidia are characteristic of the Basidiomycetes. Biological efficiency The definition of biological efficiency (BE) in mushroom cultivation is: 1 pound fresh mushrooms from 1 pound dry Substrate is 100% biological efficiency. This definition was first used by the Agaricus industry to be able to compare different grow setups and Substrate compositions. Note that this is not a true efficiency in thermodynamical terms! The BE of Psilocybe cubensis is easily somewhere in the range of 200%. Birthing Removing the fully colonized growth medium (like a cake from its jar) from whatever container it was kept in for Agarization purposes and placing in an environment conducive to Fruiting. Bolete A group of fungi having tubes rather than Gills beneath the Cap BRF Abbreviation for brown rice flour Brown Rice Flour Ground Brown Rice Buffer A system capable of resisting changes in pH even when acid or base is added, consisting of a conjugate acid-base pair in which the ratio of proton acceptor to proton donor is near unity. Buffer A chemical system capable of resisting changes in pH even when acid or base is added, consisting of a conjugate acid-base pair in which the ratio of proton acceptor to proton donor is near unity. C CaCl2 Calcium Chloride(Brand names: Damp-Rid, Damp-Gone, Damp B Gone, Damp Away.) Used as Desiccant. CaCO3 Calcium carbonate, a Casing ingredient. Calcium carbonate CaCO3, a Casing ingredient, contained in Limestone. Cap The top part of a mushroom. Often conical or saucer-shaped, at least in the varieties generally discussed round here. Carbon Dioxide A colorless, odorless, incombustible gas, CO2. Formed during respiration, combustion, and organic decomposition. Carpophore(s) Commonly known as "Mushrooms", the reproductive organs of the true body of the Fungus, formed by the web of Mycelium that colonize a Substrate. Casing Some mushrooms need a covering layer of soil with a specific microflora for Fruiting. Casing materials include Peat, coco Coir and Vermiculite with addition of Limestone and crushed oystershells CaSO4 Gypsum Cellulose Glucose polysaccharide that is the main component of plant cell walls. Most abundant polysaccharide on earth. Clone A population of individuals all derived asexually from the same single parent. In mushroom cultivation placing a piece of mushroom tissue on Agar medium in order to obtain growing Mycelium is called cloning. CO2 Carbon Dioxide Cobweb Mold Common name for Dactylium, a mold that is commonly seen on the Casing soil or parasitizing the mushroom. It is cobweb-like in appearance and first shows up in small scattered patches and then quickly runs over the entire surface of the Casing soil. Coir Coco coir. A short coarse fiber from the outer husk of a coconut. Used as a Casing ingredient. Brand names include Bed-A-Beast . Colonization The period of the mushroom cultivation starting at Inoculation during which the Mycelium grows through the Substrate until it is totally permeated and overgrown. Compost The fermented (or fermenting) Substrate. The reason for composting Substrate in mushroom cultivation is to make it more selective for the desired mushroom Coniferous Pertaining to Conifers, which bear woody cones containing naked seeds. Contamination Undesired foreign organisms(contaminants) in a growing medium. Often occurring due to insufficient sterilisation or improper sterile technique. Cottony Having a loose and coarse texture. Referred to a growth pattern of some fungi Species or strains. Culture Mushroom Mycelium growing on a culture medium. Culture medium Micro organisms differ in their nutritional needs. A large number of different growth media have been developed. PD(Y)A(potato dextrose(yeast extract)) agar) and MEA (malt extract agar) can be used for most cultivated mushrooms D Deciduous Trees and plants that shed their leaves at the end of the growing season. Desiccant An anhydrous(waterless) substance, usually a powder or gel, used to absorb water from other substances. Two commonly used types are calcium hydroxide or silica gel Dextrose A simple sugar used in Agar formulations. Also called Glucose Dicycaryotic mycelium Contains the nuclei of both 'sexes' and can therefore produce Fruiting bodies Diffusion The movement of suspended or dissolved particles from a more concentrated region to a less concentrated region as a result of the random movement of individual particles. Diffusion tends to distribute particles uniformly throughout the available volume. Disinfection To cleanse so as to destroy or prevent the growth of microorganisms, usually referring to rubbing or spraying the surfaces one wants to disinfect with lysol, diluted bleach solutions or alcohol. E Endospore A metabolically dormant state of Bacteria in which they are more resistant to heat, chemicals, etc. Enzyme A protein, synthesized by a cell, that acts as a catalyst in a specific chemical reaction. F FC Fruiting Chamber Fermentation In mushroom cultivation the process of composting. Easily accessible nutrients will be degraded by micro organisms which makes the Substrate more selective. Unwanted fermentation may occur if the Compost is still very 'active' or if thick layers or large bags are used. In that case the temperature inside the Substrate will rise too high for the desired Mycelium Field capacity Content of water, on a mass or volume basis, remaining in a soil after being saturated with water and after free drainage is negligible. Flow Hood A fan powered and HEPA filtered device that produces a laminar flow of contam free air. The air moves across the workspace allowing for open sterile work without the hassle and inconvenience of a Glovebox Flush The sudden development of many Fruiting bodies at the same time. Usually there is a resting period between flushes Fractional sterilization A Sterilization method used to destroy Bacteria and Spores in preparation of grain spawn(rye, wheat, birdseed...) which resist grass is not available. The color of hay is greenish-grey. HEPA High Efficiency Particulate Air filter. A high efficiency filter used in Flow Hood Hygrometer: An instrument applied to a Substrate to destroy unwanted organisms but keeping favourable ones alive. The temperature range is 60C to 80C(140F-175F). The developmental unit of a Mycelium. I In vitro From the Latin, in glass, isolated from the living organism and artificially maintained, as in a Petri dish or a jar. Incubation The period after Inoculation (preferably at a temperature optimal for mycelial growth) during which the Mycelium grows vegetatively Inoculation Introduction of Spores or Spawn into Substrate Isolate A Strain of a Fungus brought into pure Culture (i.e. isolated) from a specific environment L Lamellae The Gills of a mushroom LC Liquid Culture Lignin A complex polymer that occurs in woody material of higher plants. It is highly resistant to chemical and enzymatic degradation. The white rot fungi are known for their lignin degrading capability. Limestone Calcium carbonate - CaCO3. A white powder. Used to rise the pH of a Casing. Liquid culture Liquid cultures are used to expand Mycelium into a liquid solution to inoculate grain Spawn. M Magic Mushroom Any of a number of Species of fungi containing the alkaloids psilocybin and/or psilocin. Common Species are the 'Liberty Cap' (Psilocybe semilanceata) and Psilocybe cubensis. There are dozens of others. Maltose Malt sugar, used in Agar formulations Martha Refers to a Fruiting chamber based on a Martha Stewart translucent vinyl closet. MEA Malt Extract Agar Metabolism The biochemical processes that sustain a living cell or organism. Multispore Refers to an Inoculation of spore suspension into a Substrate where multiple germinations and matings occur. Typically used for PF cakes. Mycelium The portion of the mushroom that grows underground. Plants have roots; mushrooms have mycelium. Mycelium networks can be huge. The largest living thing in the world is a single underground mycelium complex. Mycorrhiza A symbiotic association between a plant root and fungal hyphae. O Overlay A dense mycelial growth that covers the Casing surface and shows little or no inclination to form pinheads. Overlay directly results from a dry Casing, high levels of Carbon Dioxide and/or low humidity. Oyster shells Ground oyster shells are used as an additive in a Casing. They give the Casing a buffer the pH. P Parasitic Fungi that grow by taking nourishment from other living organisms Pasteurization Heat treatment applied to a Substrate to destroy unwanted organisms but keeping favourable ones alive. The temperature range is 60C to 80C(140F-175F). The Mycelium of some mushroom strains. Rhyzomorphic growing Mycelium is usually a sign of a well Fruiting Strain. Rice Cake Many of the growing methods involve making a 'cake' of brown rice flour (BRF), Vermiculite and water, and injecting it with mushroom Spores. Not a rice cake like you'd buy in a supermarket! Rye A hardy annual cereal grass related to wheat. Lat..Secale cereale. In mushroom cultivation rye grain is used as Spawn medium. Ryegrass A perennial grass widely cultivated for pasture and Hay and as a lawn grass. Lat..Lolium perenne. Seeds used as Substrate for P. mexicana and P. tampanensis. S Saprophyte A Fungus that grows by taking nourishment from dead organisms Sclerotium A hard surfaced resting body of fungal cells resistant to unfavorable conditions,which may remain dormant for long periods of time and resume growth on the return of favorable conditions. Secondary metabolite Product of intermediary Metabolism released from a cell, such as an antibiotic. Selective medium Medium that dead organisms the growth of certain types of microorganisms in preference to others. For example, an antibiotic-containing medium allows the growth of only those microorganisms resistant to the Antibiotic. Set, Setting, and Dosage Where you are, what you're doing/feeling/thinking and how much mushroom you have taken. By the time you've read the FAQs, and grown a batch of your own, you'll probably have a good idea of how much mushroom you'll need to get where you want to go. Recommended settings are: anywhere natural with as few people as possible (the woods, the beach, a park, a nature reserve); anywhere you know you'll have privacy for the duration. If you're living with your parents, you probably don't want them walking in on you while you're curled up in a corner, giggling happily at the wallpaper. Simmer To cook just below or at the boiling point. Slant A test tube with growth medium, which has been sterilized and slanted to increase the surface area Spawn The pure Culture of Mycelium on grain, sawdust, etc., used to inoculate the final Substrate Spawn run The vegetative growth period of the Mycelium after spawning the Substrate Species Fundamental unit of biological taxonomy. Generally spoken, two individuals belong to the same species if they can produce fertile offspring Spore Print A piece of paper or glass that has the Spores that have fallen off of a Cap. Spore Syringe Many of the techniques for growing mushrooms indoors involve mixing up a Spore Print with some water, and injecting the result into a sterile container full of something the Spores can infect, produce Mycelium in, and eat. Several companies will sell you ready-to-use spore syringes for a few pounds/dollars. This site has links to, or address for, many of these companies. Spores What mushrooms have instead of seeds. Absolutely microscopic, but produced by the millions by each and every mushroom. Stamets, Paul The owner of Fungi Perfecti and mushroom guru. The co-author of The Mushroom Cultivator and many other helpful books. Stem The Stipe or stalk of a growing mushroom. Sterilization Completely destroying all micro organisms present, by heat(autoclave, pressure cooker) or chemicals. Spawn Substrate always has to be sterilized prior to Inoculation. Stipe The Stem of a mushroom at the top of which the Cap or Pileus is attached Strain The equivalent of race in plants and animals. The same Species may consist of strains that vary considerably in genetic make up, but all are sexually compatible Straw The dried remains of fine-stemmed plants(wheat, Rye, barley...) from which the seed has been removed in threshing. Straw has a golden color. Stroma Dense mycelial growth without Fruiting. Stromas occur if Spawn is mishandled or exposed to harmful petroleum-based fumes or chemicals. It also occurs in dry environments. Substrate Whatever you're using to grow the mushrooms on. Different varieties of mushroom like to eat different things (rice, Rye grain, Straw, Compost, woodchips, birdseed). Different techniques involve infecting substrates with anything from Spores, to chopped-up Mycelium, to blended mushroom. T Tek Short for Technique. Often prefaced with something to tell you what type of Tek; e.g. PF-Tek, for Psilocybe Panaticus Technique, one of the original home growing techniques on which many others are based. Terrarium A small enclosure or closed container in which selected living plants, fungi and sometimes small land animals, such as turtles and lizards, are kept and observed. Tissue culture Tissue cultures are the simplest way to obtain a mycelial Culture. A tissue Culture is essentially a Clone of a mushroom. Clone is defined as an identical duplicate of an organism. The basic procedure is to sterily remove a piece of the mushroom Cap or Stem, and place it on an Agar plate. After a week to ten days, Mycelium grows from the tissue and colonizes the Agar. Great care should be taken to select a Fruiting body of the highest quality, size, color, shape or any highly desired characteristic. TIT 'Tub in Tub', refers to an incubator consisting of 2 plastic tubs and an aquarium heater. Trichoderma Green mold Trip What happens when you eat the finished product. Can last from three to six hours. May range from mild visual effects and lightly enhanced perceptions, to a totally altered state of consciousness. Generally, this can be controlled to some degree by set, setting and dosage. Read some of the trip reports to get an idea of what other people have experienced. Please always remember, although many of the effects seem to be experienced by many different people, you're going to have *your* trip, not someone else's. Tyndallization = Fractional sterilization U Umbonate Used to describe a Cap with a raised central area above the point where the Stipe meets the Pileus V Veil When a mushroom is growing, the edges of the Cap are joined to the Stem. As the mushroom grows larger, the Cap spreads and the edges tear away, often leaving a very thin veil of material hanging from the Stem. Vermiculite A highly absorbent material made from puffed mica. Used in rice cakes to hold water, and to stop the cake being too sticky. The Mycelium likes room to breathe and grow. W WBS Wild Bird Seed. Millet based birdseed; used as Spawn and Substrate in mushroom cultivation. Z Zonate Marked with concentric bands of colour. Refers to the appearance of Mycelium of some mushroom Species on Agar, for instance P. mexicana. : 18287; 38 [] mcone 2023-12-26 11:04 / / / top.zip (7.22 KB, - 450) 2023-12-26 2.0 / top2.0.zip (7.79 KB, - 475) ha----- / type: horizontal-stackcards - type: custom:mushroom-template-card primary: secondary: | {% set all = expand('light,quan_wu_deng_guang') list -%} {% set ND1 = all | selectattr('state','eq','on')|list|count%} {% set D1 = all | selectattr('state','eq','off')|list|count%} {{ND1}} icon: | {% if is state('light,quan_wu_deng_guang','on') %} mdi:lightbulb-group {% else %} mdi:lightbulb-group-off {% endif %} icon color: | {% if is state('light,quan_wu_deng_guang','on') %} orange {% else %} grey {% endif %} badge: icon: | {% set all = expand('light,quan_wu_deng_guang') list -%} {% set open1 = all | selectattr('state','eq','on')|list|count%} {% if open1 == 0 %} mdi:numeric-0 {% elif open1 == 1 %} mdi:numeric-1 {% elif open1 == 2 %} mdi:numeric-2 {% elif open1 == 3 %} mdi:numeric-3 {% elif open1 == 4 %} mdi:numeric-4 {% elif open1 == 5 %} mdi:numeric-5 {% elif open1 == 6 %} mdi:numeric-6 {% elif open1 == 7 %} mdi:numeric-7 {% elif open1 == 8 %} mdi:numeric-8 {% elif open1 == 9 %} mdi:numeric-9-plus {% else %} none {% endif %} badge color: | {% set all = expand('light,quan_wu_deng_guang') list -%} {% set open1 = all | selectattr('state','eq','on')|list|count%} {% if open1 == 0 %} grey {% else %} orange {% endif %} layout: vertical tap action: action: more-info hold action: action: call-service service: homeassistant.turn_off data: {} target: {} double tap action: action: more-info multiline secondary: true card_mod: style: | ha-card { background-color: rgb(255 255 255 / 70%) !important } !2type: custom:mushroom-title-cardtitle: Hello, SmartHomeScenes/subtitle: >- Currently { { states.light | selectattr('state','eq','on') | list | count } } #lights are on! 2024-3-11 19:40:14 | moshroom auto-entitiesfold-entity-rowVertical Stack In Card Moshroom | 2024-3-13 07:40:13 | longtor 2024-3-13 16:24 -----light group 6# | 2024-3-14 16:10:11 | longtor 2024-3-17 11:05 B HAA type: custom:button-card name: icon: mdi:lightbulb-group-off size: 10% tap action: action: call-service service: light.turn_off service data: entity_id: all hold action:action: call-serviceservice: light.turn_offtarget:area_id: ke tingdevice id: 28336549c5686505c0ec1d942b805486entity id: light.can ting ju dengdata: {} 10# 2024-3-17 20:46:26 | 2024-3-17 14:41 type: custom:auto-entitiesshow empty: falsecard: type: entities state_color: true show header toggle: true title: filter: include: - domain: light options: type: custom:mushroom-light-card use_light_color: true show_brightness: control: true layout: horizontal hold_action: action: more-info - domain: climate options: type: custom:mushroom-climate-card show_temperature_control: true hvac_modes: - heat - cool layout: horizontal hold_action: action: more-info - domain: fan options: type: custom:mushroom-fan-card icon_animation: true hold_action: action: more-info - domain: vacuum options: type: custom:mushroom-vacuum-card commands: - return home - locate - clean spot - start_pause icon_animation: true tap_action: action: url url_path: mihome:/device?did=577508595&uid=224179353&server=cn layout: horizontal hold_action: action: more-info exclude: - state: 'off' - state: unavailable - state: docked - entity_id: fan.espwml_fan

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