

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