New mushroom strains are rated superior

UNIVERSITY PARK -New achievements in mushroom research - supporting a Pennsylvania crop valued at \$160,000,000 annually - were reported recently by scientists of the Agricultural Experiment Station at The Pennsylvania State University.

Current research has developed nine improved strains of the cultivated mushrooms brown (Agaricus bisporus). The new strains are rated superior to the best two commercial strains of brown mushrooms, according to Dr. Daniel J. Royse, assistant professor of plant pathology.

The results come from long-term experiments which have contributed to increased yields by Pennsylvania growers producing 57 per cent of the nation's mushroom crop.

"Best estimates indicate a 15 per cent yield increase," Dr. Royse claimed. "This has already resulted in expanded commercial production of about 3 million pounds" which would "have wholesale value of \$2,000,000," he affirmed.

In production tests of 16 off-white strains, three have emerged as superior to presently used commercial 2 per cent less weight after

strains and are available to the mushroom industry, he said. In addition to total yield, valuable data was taken on earliness of growth, pattern of yield, average size, and surface features such as scales on the cap. Off-white mushrooms are larger and have a better shelf life on the fresh market than white strains, he indicated.

Two major accomplishments on maintenance of mushroom cultures evolved from this project, Dr. Royse said. First, Penn Staters found that stock cultures of commercial mushrooms can be frozen in liquid nitrogen and remain stable for at least five years-compared to the same culture maintained by transferring plugs of fungus tissues to fresh culture medium every 60 days.

"This could result in substantial saving of labor and materials while helping to assure the stablility of valuable stock cultures used by the mushrom spawnmaking industry of Pennsylvania," he stated.

In the second development, four mushroom strains-developed at Penn State and used widely in the industry-were found to lose

processing than present commercial varieties.

Since about 60 per cent of the U.S. mushrom crop is processed, reduction of shrinkage through genetic selection can be very beneficial, it was noted. In fact, said Dr. Royse, use of Penn State's genetic selection for Pennsylvania's 220,000,000 pound annual mushroom crop could mean , a saving of nearly 2,640,000 pounds annually.

As part of the project, nearly 1,500 different mushroom strains and microorganisms associated with a mushroom crop are maintained on agar or grain media with regular tissue transfer every 60 days. This collection is the best of its kind in the country, and perhaps in the world, Dr. Royse claimed. More than 3300 culture tubes were provided over the past four years to commercial and research laboratories in response to specific requests.

These stock cultures form the basis for more than half of all mushrooms produced commercially in the United States and Canada, it was reported, as well as substantial quantities in a dozer other countries.



(Approximate Average 10% Increase)

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