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## The Principles of Mushroom Growing and Mushroom Spawn Making

By Benjamin Minge Duggar

Theclassics.us, United States, 2013. Paperback. Book Condition: New. 246 x 189 mm. Language: English . Brand New Book \*\*\*\*\* Print on Demand \*\*\*\*\*.This historic book may have numerous typos and missing text. Purchasers can usually download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1905 edition. Excerpt: .as there are present rapidly oxidizable food products) bacterial action is vigorous, and is unquestionably injurious to mycelial development. Wholly aside from the rise of temperature accompanying their activities, bacteria are otherwise injurious. In fact, manure which is put to ferment in a small test tube shows little or no rise of temperature above that of the place in which it is incubated. Nevertheless, the mycelium of the mushroom will not grow under such conditions. Rapid bacterial action is therefore prejudicial. Under those conditions where bacterial action is not rapid, fresh manure might be used to advantage; in other words, if the beds are so constructed that the manure ferments very gradually, without either excessive bacterial action or rise of temperature, then spawning might be made in fresh manure. The old belief that rotten manure does not have the necessary strength--that is, does not...



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