Think mushrooms and a damp, musty, moss-covered forest floor floats up in your mind's eye. Such imagery, however, seems incongruent with the southern Arizona desert, and yet this is exactly where mushrooms, of all kinds, are being cultivated in specialized growhouses @ CEAC under the watchful and enthusiastic eyes of UofA mycologists.

Mushrooms are the consummate recyclers of the planet, thriving on landscape and post-consumer waste materials such as tree trimmings, mesquite pods, discarded cardboard, coffee grounds, just to mention a few substrates. They are vitally important in breaking down rocks to form soil and bioremediating both natural and human-derived toxins and contaminants. They also are an amazingly nutritious food, providing a number of important vitamins and minerals, a complete protein source, and produce a variety of antibiotics (e.g. penicillin), anti-virals, and health promoting nutraceutical compounds.

In today's seminar, Dr Pryor an internationally acclaimed fungal expert will discuss on-going research designed to optimize growing conditions of this wonderfully versatile specialty crop.

An informal networking & get acquainted session will start about 3:45pm. Light Refreshments will be served

https://uanews.arizona.edu/story/ua-grows-gourmet-mushrooms-that-recycle-waste
https://cals.arizona.edu/PLP/pyrrolab/ https://cals.arizona.edu/mycocats/
https://www.ted.com/talks/paul_stamets_on_6_ways_mushrooms_can_save_the_world