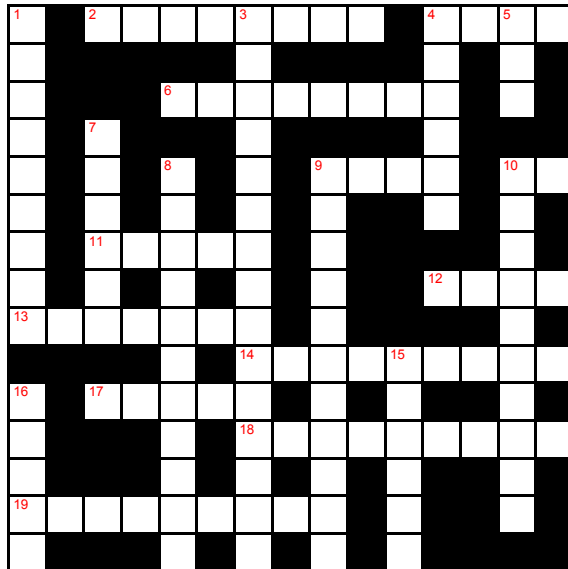# Mushroom_Cultivation_15x15_2008-10-17

B.B. Huria

Across

2 An asexually produced fungal spore formed on a conidiophore. (8)

4 A gel from seaweed extract which is resistant to microbial attack. (4)

6 Any of various fungi of the family Lycoperdaceae whose round fruiting body discharges a cloud of spores when mature. (8)

9 Any of the radiating leaflike spore-producing structures on the underside of the cap of a mushroom. (4)

10 A measure of the acidity or alkalinity of a substance. (2)

11 The stem supporting the cap of a mushroom. (5)

12 Plant or animal, especially one harmful to humans. (4)

13 A mixture of organic and inorganic substances subjected to a fermentation process to produce a nutrient suitable for mushroom growth. (7)

14 The first critical step in initiating differentiation. (9)

17 Any of the threadlike filaments forming the mycelium of a fungus. (5)

18 Common name for an inedible or poisonous agaric (contrasting with the edible mushroom). (9)

19 An organism with cells characteristic of all life forms except primitive microorganisms such as bacteria. (9)

Down

1 Life or process that occurs without free oxygen. (9)

3 Complex change in cellular or multicellular form. (15)

4 One of two alternate forms of a gene that can have the same locus on homologous chromosomes and are responsible for alternative traits (6)

5 The major source of energy for cellular reactions. (3)

7 A naturally occurring mineral consisting of calcium sulphate, used as a flocculating agent for mushroom compost and is considered a conditioning agent. (6)

8 A zone of biological activity around roots. (11)

9 Water below the water table. (6,5)

10 The branch of the biological sciences dealing with the functioning of organisms. (10)

15 Material used as a topdressing on compost on which mushrooms are grown. The most commonly used material for XXXXXX is neutralized peat. (6)

16 Any of various edible mushrooms of the genus Morchella having a brownish spongelike cap. (5)