

Quiz: RI.4.3

Read the passage. Then answer the question.

Fun With Fungi

- 1 In ancient times, Egyptian kings loved mushrooms so much that they would not let anyone else eat them. Some kings believed that mushrooms would help them live forever, or that mushrooms could help a person find lost objects. Some people even believed that eating mushrooms gave a person super-human strength. Today, mushrooms may not be so shrouded in mystery, but they are still quite popular.

Growing Mushrooms

- 2 Mushroom growing in the United States began in the nineteenth century. Early growers often had a tough time. Mushrooms had to be imported from England for growing. By the time they arrived in the United States, they were usually half rotten. However, over time, the Department of Agriculture developed its own way to grow mushrooms from scratch. It found that better mushrooms could be grown more easily. As a result, mushroom production began to increase throughout the country.

Mushroom Capital of the World

- 3 By 1924, Pennsylvania was growing nearly all of the country's mushrooms. According to the 1930 U.S. Census, more than half of the mushroom growers were in Chester County, Pennsylvania. Since then, Chester County has remained a center for mushroom research, growth, and promotion. In fact, it is often called the mushroom capital of the world.

Cooking Mushrooms

- 4 Today, many different kinds of mushrooms are grown in the United States. Most look like tiny umbrellas, but others have more unusual shapes. Some are tiny lollipops on thin sticks! The most common varieties can be found in your local grocery store. These include white, portobello, and shiitake mushrooms. To find the more unusual varieties, try a health-food store or farmers' market.
- 5 Each kind of mushroom has its own unique characteristics and is best served with a certain type of food. In general, keep mushrooms cool until you are ready to use them. You can sauté, microwave, roast, grill, or broil them. You can season them or leave them plain, slice them thick or chop them into tiny pieces—the possibilities are endless. Mushrooms are good for you, too! They are fat-free, sodium-free, cholesterol-free, and low in calories.
- 6 Many people enjoy making soup from their favorite fresh mushrooms. Here's a recipe if you want to make soup. First, gather your ingredients. The most important, of course, is fresh mushrooms. For enough soup for four people, use about 40 mushrooms. Choose the variety you like, although many people prefer white mushrooms for their soup. You'll also need 2 onions, 6 cups of milk, 6 tablespoons of flour, parsley, salt and pepper, and 2 teaspoons of cooking oil.

