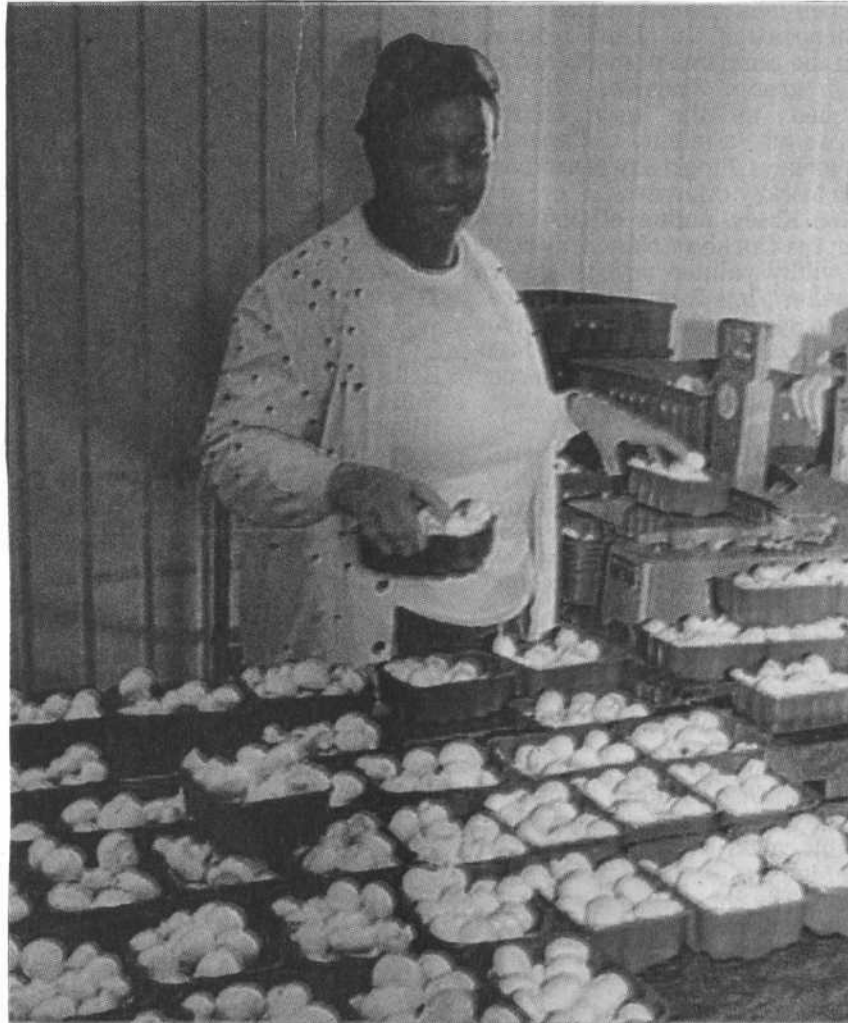


WELLINGTON MUSHROOM FARM (con't)



maintains a seven-days-a-week store where many area residents and even stores and restaurants buy direct from the farm at discount prices.

While white mushrooms are by far the most common variety grown, the farm also grows portabello and coffee mushrooms.

Mushrooms, said Krystalyn are "92 per cent water" and therefore require a lot of watering in the growing period. The total time from breaking open bales of straw to make compost to harvesting a crop of mushrooms is a 60-day process, he said.



In top photo is mushroom picker Dawn Evans. In bottom photo is farm manager John Krystalyn.

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