

Mushrooms are grown in tiers in a temperature and humidity controlled buildings. Here Fons Blommesteyn, the owner of Triple

A Mushrooms in Gormley, inspects the current crop.



Mushrooms can double in size every 24 hours, and as the bigger ones are harvested, new ones crowd up to take their place.

Destroy photos — group

Darlington Nuclear Ontario Hydro, Generating Station has turned into a controversy over pictures taken at the strators. demonstration.

A spokesman for the

Greenpeace Foundation, charged with trespassing. has asked that the photos, site of the proposed taken by police and destsroyed in the presence of the demon-John Bennett said

> Arthur Maloney, the dinary Ontario Police Com- citizens from making mission, Ontario their political views Provincial Police, known publicly. Durham Regional Police, the Ontario Solicitorgeneral's office and Ontario Hydro for what he called indiscriminant photographing of demonstrators who were

not breaking any laws. Twelve persons were arrested at the site and

Mr. Bennett said the demonstrators were not photographing under arrest but the type of surveillance by plainsclothes OPP and protests have been lodged Durham intelligence with Ontario Ombudsman officers inhibited orlaw-abiding

> He said Ken Young, superintendent of Durham Regional Police, confirmed that two intelligence officers took pictures on the site although the forcer doesn't have jurisdiction in that area until next

Thieves

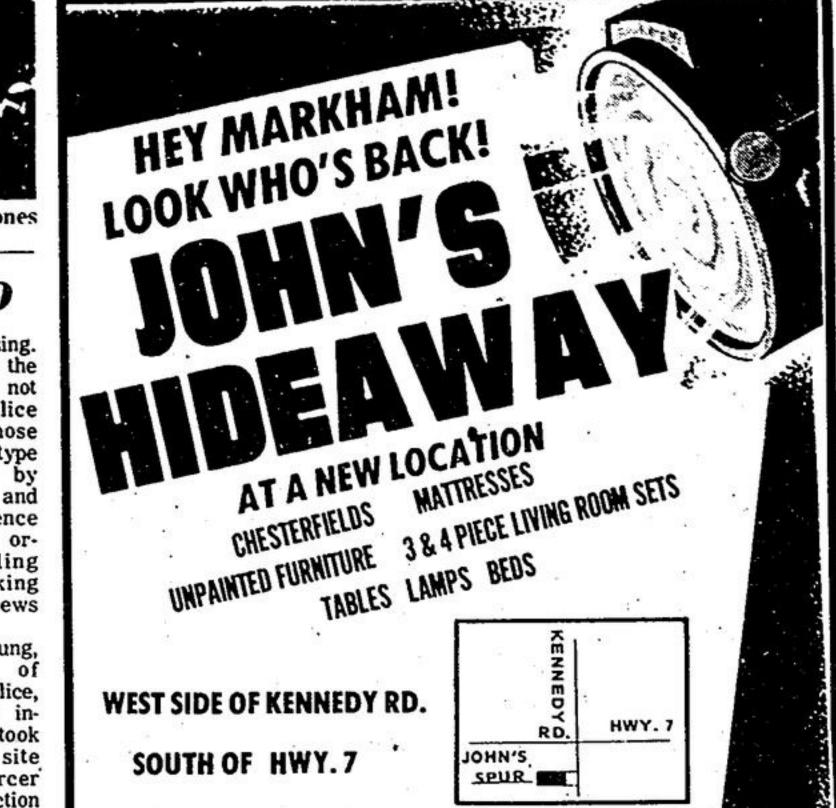
October 1, which netted

thieves about \$2,000 in

goods.

Great Vintage Police are investigating a break-in at Chianti Classico the Country Fair, 61 from Italy Main St., Mount Albert on the night of September 30-





Want mushrooms, just sow Preparing the building smells mostly of

He uses a mixture of

LAMURE To grow radishes,

By ANNEGRET

you sow radish seeds. To grow carrots, you plant carrots seeds. So it would seem reasonable to suppose that to grow mushrooms, you plant mushroom seeds, right? Wrong! To plant mushrooms,

you sow wheat. Of course this comes

as no surprise to those of us who regularly sow out a patch of beans in the spring and end up with a fine crop of thistles in the fall, but it does amaze a lot of people. . However, Fons

Blommesteyn (better known as the mushroom man) maintains that nothing miraculous about growing mushrooms

from wheat. "The mycelium is grown on wheat grains," he says, "so that what you really do is sow wheat on the beds to plant the mycelium." Simple. But

what is mycelium? Fons, who has been more than 20 years and . now runs Triple A Mushrooms in Gormley, took me into one of the long dark buildings and removed a board. Revealed there was a shelf which appeared to hold a 10 inch layer of mouldy hay. He pointed to the white fuzz which filled every space bet-

growing mushrooms for

when a spore germinates, mycelium results, and that the mushrooms will sprout up from that.

quick to point out that the worst thing that can happen on a mushroom farm is to let the crop go.

uniformity and as perfect a mushroom as possible, mycelium is grown from the tissue culture of perfect mushrooms. One of the mediums used to grow the culture is wheat, and this is planted on prepared beds.

planting beds is a whole earth and mushrooms science in itself since the care taken here will determine the final crop. "You have to feed them, said Fons. horse manure, hay and

ween the stalks from top to bottom. "That's 'mycelium." Fons explains that of nitrogen. However, he was

This nourishing mixture is left outside for 14 days to compost and is then piled eight inches high on shelves inside the growing sheds. Later the Instead, to ensure mix is pasteurized by pumping hot steam into

the buildings. . "This kills insects, pests and harmful fungi," explained Fons.

After pasteurization, the beds are heated to 125 degree farenheit for 10 days. This promotes the growth of bacteria. "Mushrooms are not like other plants, they don't grow on chemicals, Fons commented, "they on microbial

protein, the bodies of bacteria. The higher the population of bacteria, the better your crop." The whole thing sounds rather smelly and

After the composting corn cobs supplemented pasteurization and with fresh chicken warming of the growing manure, bruised grain beds, or mycelium, or and soybean meal to mushroom spawn is sown

damp soil.

composting right,"

maintains Fons.

provide sound nutrition. The hay and corncobs provide carbon, which takes about two heats up the soil, the weeks for the mycelium grain and soy meal to penetrate right through supply protein, and the the compost, and at the manure is a good source end of that time, an inch of topsoil is put on top of

the beds. This prompts formation mushrooms and if the termperature somewhere around 60 degrees and the humidity is high, it is not uncommon to see the mushrooms doubling in size every day.

Fons figures he harvests roughly three pounds of mushrooms per square foot, three times a year. Since he has about 20,000 square feet of growing space under production at one time, ever," he said firmly.

that makes for a lot of mushrooms.

"In three days I can and the mushrooms rise pick 400 baskets (two clean and white out of the pounds) in a house like this, "said Fons. "If a mushroom farm One reason for the stinks, they don't do their

high yield is that six crops can be harvested from one planting before the beds have to be redone. Pickers gather the

mature fungi, and the smaller ones, that couldn't develop because of lack of space, now have room to 'mushroom.' This process continues until six spawns, or 'flushes' as the grower calls them, have been completed. After that further flushes are uneconomical and the beds are cleaned out and the whole process repeated.

After 20 years in the mushroom business, Fonz still gets enthusiastic about his product and says he'll never get tired of feasting on mushrooms. "I love them," he confessed. However, he was quick to add that there was one kind of fungi he would never touch. "I wouldn't eat a wild mushroom,

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UXBRIDGE - A Scarborough man has been arrested and charged with failing to remain following a four vehicle accident on Highway 47, one mile east of the Stouffville_town line.

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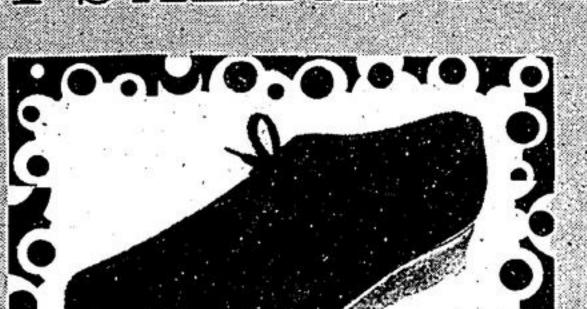
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36, of Pharmacy Ave., Scarborough has been charged with failing to remain at the scene of an accident.

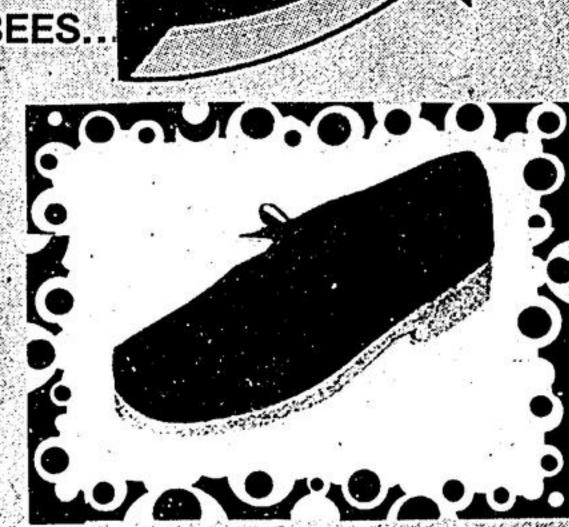
At least one person was hospitalized as a result of the accident. No further details were available at press time.







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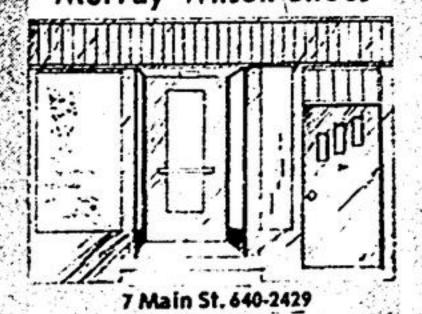
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