

Match That Mushroom

Directions: Go to R&R's website at <https://rrcultivation.com> and go to their mushroom page. Look for the mushrooms shown below. Read about each mushroom (white beech mushrooms, maitake mushrooms, chestnut mushrooms, pink oyster mushrooms) and match them with one of the descriptions.



The mushrooms are popular in Chinese, Japanese, and Korean cooking, but they can be added to any kind of cuisine. They taste like bacon or ham, and their flavor intensifies when cooked.



This mushroom is said to have earned its name because forgers often danced with joy after finding this delicious and healthy mushroom growing in the wild.



Popular edible mushrooms in East Asian cuisine and culture. They are often found growing on beech trees in the wild.



This mushroom's cultivation began with the Greeks and the Romans! Now they are cultivated around the world and are revered for their versatility and purported medicinal benefits.