PLANT FACT SHEET

Agaricus campestris (L.) Fries

GENUS *Agaricus* **FAMILY** Agaricaceae

COMMON NAMES Field mushroom

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus, Vegetable

The fruiting bodies are eaten cooked. The are used to flavour casseroles and rice dishes. They can be fried in butter and thickened with a little flour and milk.

DESCRIPTION

A mushroom. The cap is 3-7 cm wide.

HABITAT

A temperate plant. It grows in most temperate regions. They need special compost and a farily dark humid location with temperatures between 10-13°C. It suits hardiness zones 5-11.

PRODUCTION

Harvesting and Seed Production

They are usually harvested within 5 weeks of planting.

NOTES

There are about 300 Agaricus species.

PICTURES



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)

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