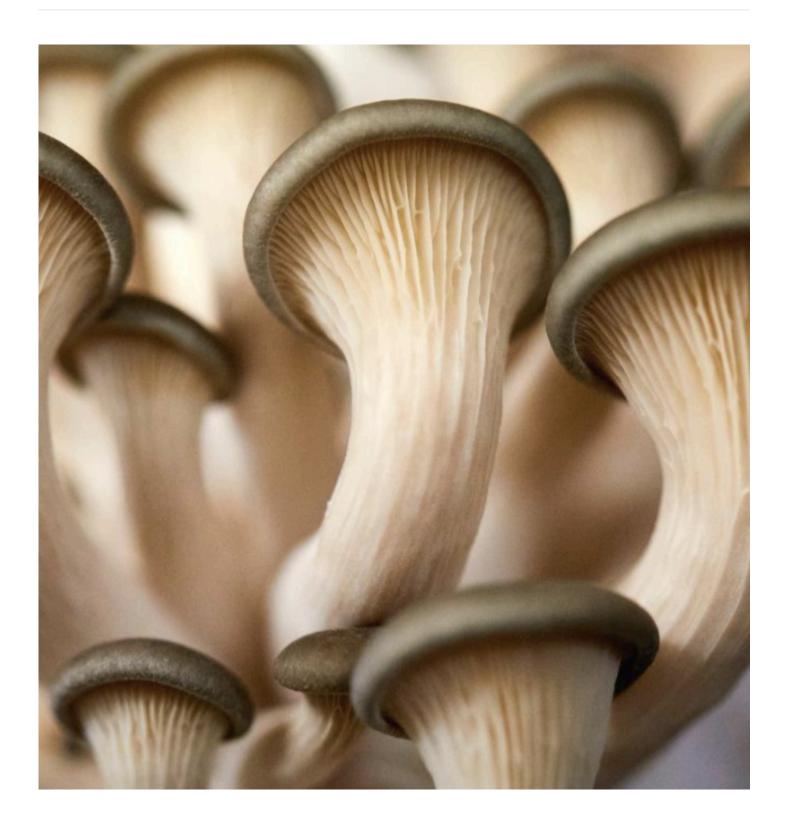
10 Mushrooms & Coffee Underground Farms Growing Mushrooms on Coffee Grounds

LIVE ESL – APIBECI ENVIRONMENTAL NEWS ®2023



NOVEMBER

STUDENT

SCORE

ENVIRONMENTAL NEWS

Mushrooms & Coffee

Underground Farms Growing Mushrooms on Coffee Grounds



NOT GIVEN

PRE - ASSESSMENT



PRE 1 - True, False, Not Given

Listen to the audio carefully and determine whether the statements provided are True, False or Not Given based on the information you hear. Mark True if the statement is correct, mark False if the statement is incorrect, and Not Given if the information is not mentioned in the audio.

TRUE

FALSE

	for growing apples.		
2 The	e oyster mushrooms go from cellar to table.		
$\mathbf{\circ}$	hrooms are some of the fastest growing foods he planet.		
_	y also grow psylocybin mushrooms in their ee grounds.		
口》	PRE 2 — Re-Tell Listen to the audio carefully After the audio ends, re-tell what you supporting details, and any examples mentioned in the audio in 3		

01

00:16

Article Transcription Reading.

The following text below is a transcribed text from the listening article. Feel free to **mark other words** that you are **not familiar** with or are not highlighted below. Notes are available at the last page of this lesson.



Mushrooms & Coffee



These oyster mushrooms go **from cellar to table** in about two months. They grow fast in used coffee grounds, a rich source of carbon and nitrogen.

A Belgian company called PermaFungi found a way to give coffee grounds a second life.

Instead of letting grounds **wind up** in a landfill, Julien's team collects them, uses them to grow mushrooms and then sells the mushrooms to local shops and restaurants. And now, they're using wood wastes and mushroom **spores** to make **insulation** panels. We went to Brussels to see how to harvest fungus from worldwide waste. Workers from PermaFungi head out by bike to pick up excess coffee grounds from coffee shops around their city.

SOURCE: A CURRENT AFFAIR READING 03

O1:05 The grounds were brought back to the underground growing facility. They're mixed with other ingredients inside this giant drum. Then they're packaged into bags with straw to create a nutritious soil for the mushroom spores.

After about two weeks in a dark, **damp** room the bags are brought to a brighter space, where the mushrooms begin to **sprout**. Mushrooms are some of the fastest growing foods on the planet. They don't require sunlight to grow, just a **substrate** and moisture. PermaFungi has been using coffee grounds since 2013. Up to 2, 000 kilograms of mushrooms grow here every month. Once they're **harvested**, the team delivers the mushrooms to local restaurants. It's a circular process in which **byproducts** are reused rather than wasted.

PermaFungi's operation has global potential. Every year, coffee drinkers around the world generate about 18 million metric tons of used grounds. Every year, the company recycles about 20 of those tons. It's also figured out a way to make a biodegradable insulation and packing material.

"When we grow mushrooms at the end of the production, we do produce a lot of organic waste. And the idea with this new line of production was to reuse our own waste."

Across the border in Paris, one Michelin-starred chef is also **repurposing** used grounds. Simone Zanoni gets his mushrooms from La Boîte à Champignons, a local **startup** that recycles coffee grounds and wooden packaging.

On a typical day, the company collects about 2, 000 kilograms of grounds from offices around Paris, including the Upper House of the French Parliament. The mushrooms are available in restaurants and a few major supermarket chains. The company also sells grow-your-own mushroom kits online. For Arnaid, this system is a return to old practices.

04:23 For PermaFungi, it's all about reestablishing natural cycles.

02:50

03:03

03:39

SOURCE: INSIDER BUSINESS READING 04

A1 – Pairing Meanings.

Match the words on the first column to its corresponding meaning on the second column.

Α	from cellar to table	1	first stage of operation
В	spores	2	fungi; moss or ferns
С	insulation panels	3	sth that is produced during manufacture
D	sprout	4	bud; seeds begin to grow
E	byproducts	5	shield; screen
F	startup	6	obtaining mushroom directly from the farm

A2 — Fill in the Right Wrods

Supplement the right words to complete the given sentence below. Use the words you have understood from the article.

These oysters 1	go from 2	to
table in about two month	ns. They grow fast in used 3	
grounds, a rich 4	of carbon and nitrogen.	
A Belgian 5	called PermaFungi found a way to gi	ve cof-
fee grounds a 6	life.	

Speak Up.

You are welcome to authentically share your thoughts as you go through the following questions.

1	Do you eat mushrooms? Are you aware of its health benefits?
2	Do you think this type of business is sustainable?
3	There are many type of mushrooms including the psychedelic ones, are you aware of those?
4	If you were given a chance to grow something, what would you grow?

Building Deeper.

Choose the words from the article, or the vocabulary activity before. Write them under their corresponding categories. Do your best to **create examples** that can **help you remember** and understand the word better.

FAVORITE WORDS

INTERESTING WORDS

DIFFICULT WORDS

Words that you thin you will use on a daily basis

Words that you find interesting for the first time

Words that you find difficult to say or understand

WORD	01
+ example	

WORD	01
+ example	

WORD			01
how can I understand better	+	example	

WORD	02
+ example	

WORD	02
+ example	

WORD		02
how can I understand better		

One man's trash is another man's treasure.

Notes

Good job for finishing the lesson through. If you were to **give yourself stars** for doing your best, how many stars will you give to yourself for today's hardwork?











KEY ANSWERS

Α1

1F 2B 3E 4D 5C 6A

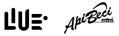
1 mushrooms 2 cellar

3 coffee 4 source

5 company 6 second

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