

## **Introductory Parachute Games – some suggested questions and responses for running under the ‘mushroom’**

1. Who has seen a wild mushroom or toadstool growing?
2. Who likes mushroom soup?
3. Who has eaten Quorn burgers?
4. Who likes drinking hot chocolate?
5. Who likes drinking lemonade?
6. Who's taken penicillin medicine – the pink tasty stuff that isn't Calpol?
7. Who's seen mouldy bread?
8. Who likes soya sauce on their food?
9. Who's parents make wine or beer at home?
10. Who likes marmite?
11. Who likes Stilton Cheese?
12. Who had toast for breakfast?
13. Who had milk on their cereals this morning?
14. Who has eaten a mushroom product already today?

### **Brief comments that can be made between questions once everybody is back around the edge of the ‘chute. N.B. keep it simple and fun.**

1. The mushroom or toadstool that you saw is just one part of the fungus – the bit that makes the spores – more about that later.
2. Made with mushrooms – like the ones you see in the shops.
3. Quorn is the trade name for a food product (myco-protein) made from a thread like fungus – not all fungi produce a big mushroom or toadstool – we might see some different shapes today.
4. Chocolate is made from cocoa beans that grow in a pod on a tree. A fungus is used to ferment (break down) the bean and separate it from the pod.
5. Citric acid is used in fizzy drinks – look on the labels! Citric acid is a chemical produced when certain fungi ferment sugars.
6. Penicillin is a fungus that sometimes forms a blue/green crust on old cheese or bread. In 1928, Alexander Fleming discovered that Penicillin contains substances that can kill bacteria and these have been the basis of many antibiotic medicines ever since.
7. Well you have probably seen a member of the Penicillin family – don't try and use it for medical purposes though!
8. Soya sauce is made from soya beans that are soaked, mashed and then fermented with two different mold fungi.
9. Alcohol is one of the other main products of a yeast fungus fermenting sugars – sugars from cereal grains for beer and grapes for wine.
10. Marmite is made from the used yeast fungus from the brewing industry.
11. Most of today's cheese is made using a fungal extract to solidify the milk. Stilton cheese has an extra fungus growing through it to give it more flavour!
12. Toast is bread and we like our bread light and fluffy – a yeast fungus makes that happen.
13. Milk comes from cows and the cows have tiny fungi in their stomachs to help them digest all the grass that they eat. Without the fungi to help there would be no milk.
14. This should be everybody who ate a breakfast!

