



25.31 Tomato russet mite; leaf damage.



26.1 Brown blotch; yellow to brown discoloration of caps.



26.2 Mummy; mushrooms dwarfed with slightly curved stem, tilted cap, and mycelial overgrowth of swollen base.



26.3 Cobweb; cottony growth habit of the pathogen *Cladobotryum dendroides*.



26.4a Green mold; distinctive green color of sporulating *Trichoderma* sp.



26.4b Green mold; white, fluffy mycelium of *Trichoderma* sp. grows on compost that has not been properly prepared.



26.5 Mat; white to yellow mycelial mats of *Chrysosporium* sp. on wooden sideboards of a mushroom production tray.



26.6 *Scedonum* yellow mold; characteristic yellow color develops in compost after three weeks of harvest.



26.7 Truffle; *Diehliomyces microsporus* mycelium forms dense knots in compost.



26.8 Dry bubble; sunken lesions on caps turn brown, mushrooms may be distorted.



26.9 Wet bubble; mushrooms fail to develop normally and form a ball- or coral-like mass.



26.11 Viral diseases; infected mycelium may have difficulty growing into the casing, leaving patches with no mushrooms.



26.12 Ink caps; *Coprinus* spp. grow quickly, eventually becoming black and liquefying.



26.13 Olive-green mold; fruiting bodies (top) resemble gray-green cocklebur.



26.16 Black whisker mold; spore-bearing bristles on incompletely composted straw.



26.18 Lipstick mold; *Sporendonema purpurascens* is red to buff and grows on casing or compost.



26.19 Brown plaster mold; white colony with brown center; spores feel smooth; spores of brown mold (26.17) feel gritty.



26.20 Cinnamon brown mold; small, saucer-shaped fruiting bodies of the perfect state *Peziza ostracoderma*.



27.1a Bacterial soft rot of alfalfa sprouts; fast-spreading, smelly rot destroys seedlings.



27.1b Bacterial soft rot of alfalfa sprouts; rot begins with yellowish, translucent appearance of roots.