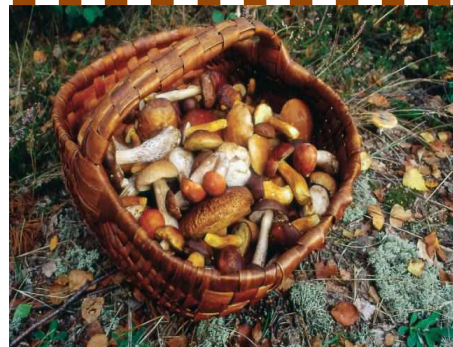




From wild mushrooms to dried mushrooms

Wild mushroom are very famous in Poland. We collect them from July to November. We dry them and then we use them to fill dumplings. Dried mushrooms are the most important ingredients in Polish Christmas dishes.

Cut the pictures and match them to the captions



<p>1. Learn to recognize edible and inedible wild mushrooms.</p>	
<p>2. Collect edible wild mushrooms.</p>	
<p>3. Check if the collected mushrooms are edible.</p>	
<p>4. Wash the mushrooms</p>	
<p>5. Cut the big mushrooms into smaller parts.</p>	

6. Put the cut mushrooms onto **paper towels** to **drain** (let water evaporate)

7. **String** the mushrooms

8. Dry them in the sunlight, in the stove, in special dryers or **on the fire place.**