

FUNGI PART 1

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INTRODUCTION:

To find microscopic FUNGI at home is very easy, they appear on plants, food, even on walls; the requisite is a humid surface and in most cases, dark and cold places.

FUNGI are the most ubiquitous forms of life the enthusiast microscopist can observe, they appear in many different forms and colors.

By the way, they were my first encounter with the microscopic world, since the first time that I placed a sample under the objective it was a FUNGUS that I found upon a rotten fruit.

I thought that what I was observing was bacteria, but now that I have experience observing I know that it was not and that they were FUNGI. Unfortunately, I did not keep a picture of that observation because I did not have a camera at that time.

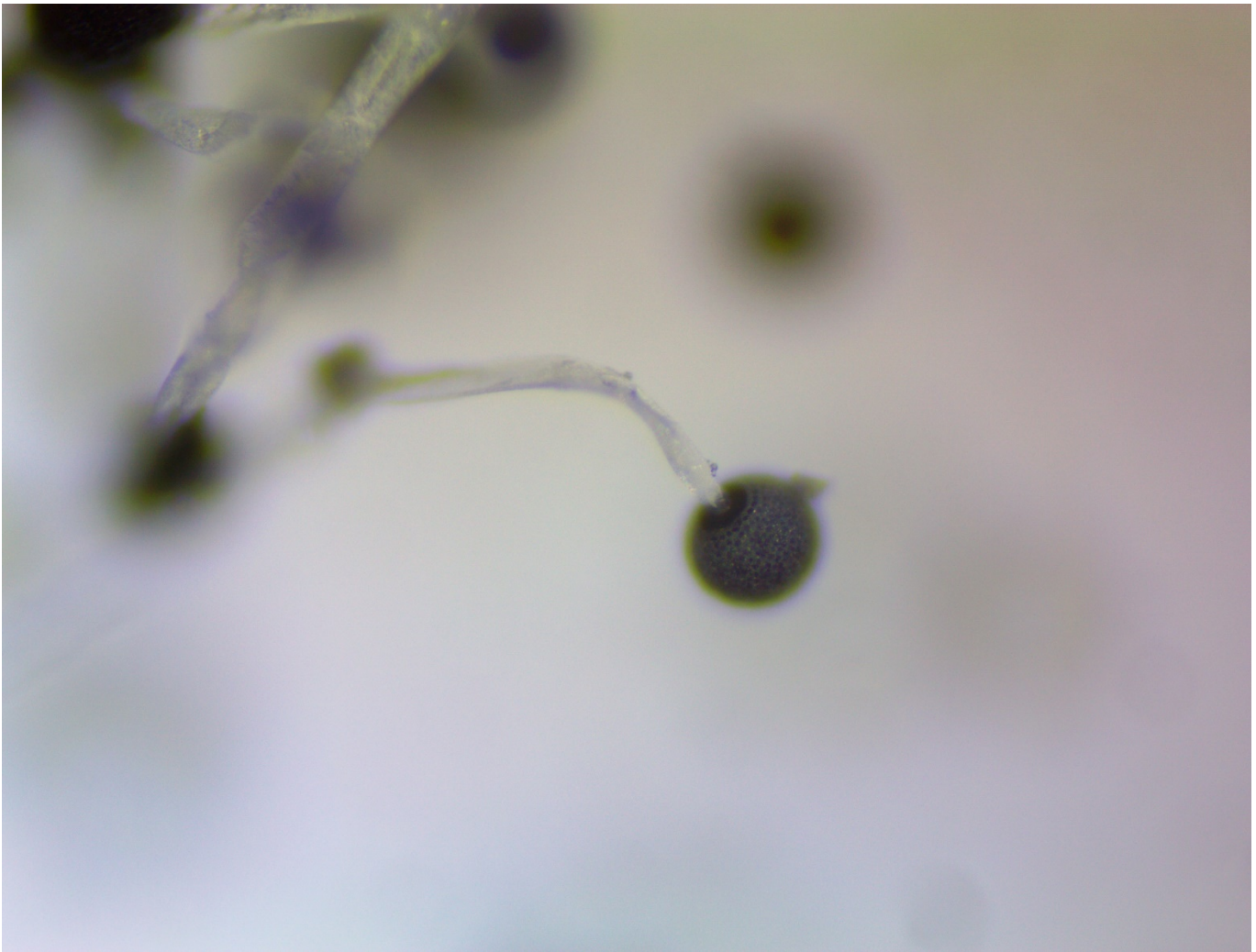
In this article I am going to show different species of FUNGI that I have found during the time I have been observing, though for most of them I do not have the scientific name because they are diverse and a taxonomic classification is out of the scope of this presentation. I just call everyone "A species of FUNGI or FUNGI found on OR in....", see below.

DEVELOPMENT:

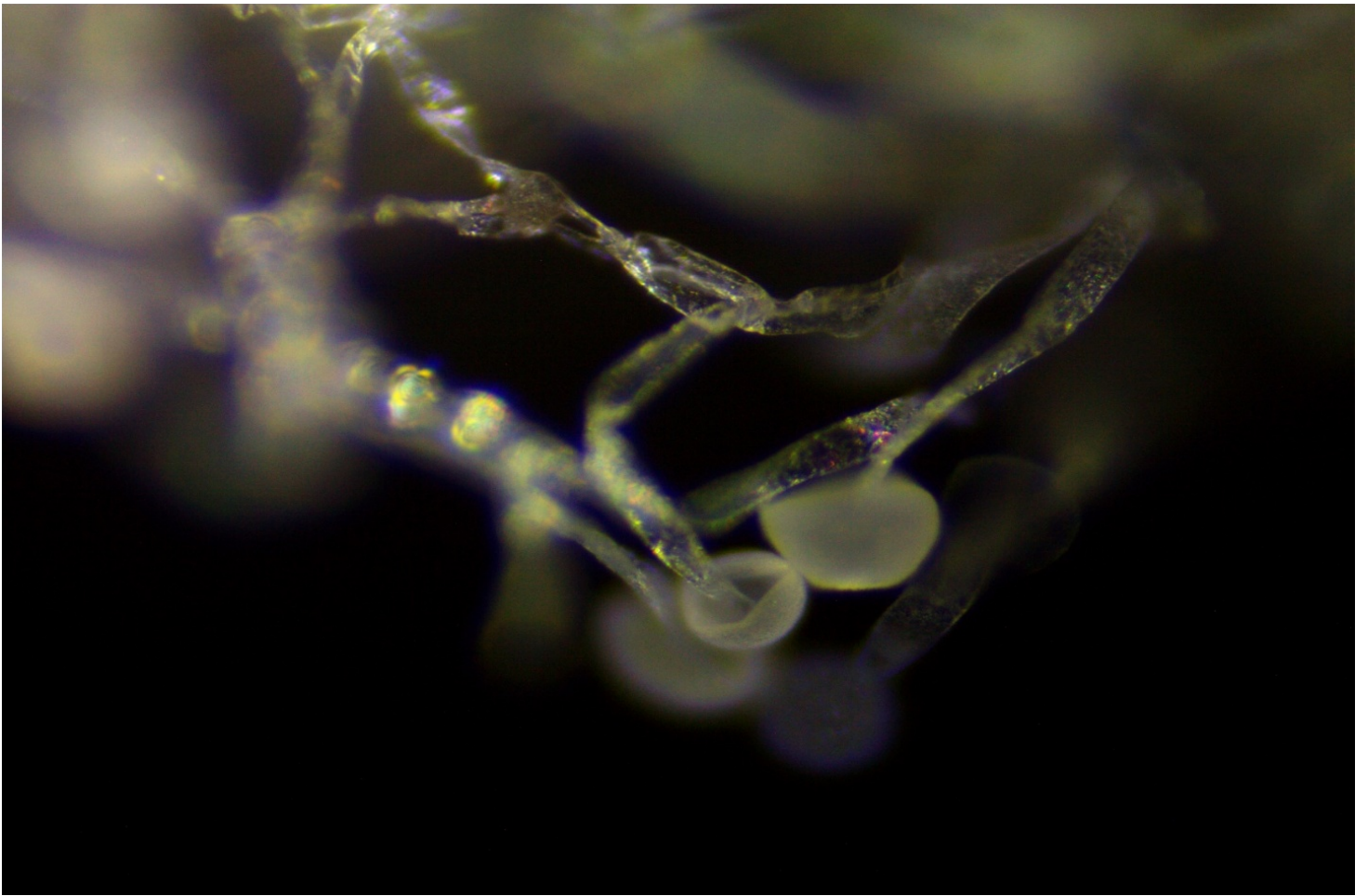
It is true that most of these samples have been found serendipitously because most of them are taken from spoiled food that was accidentally left and that when it was noticed they each had a lot of fungal growth.

NOTE: One of the samples was taken from the leaves of a plant called geranium. That plant had upon its leaves brown stains that when observed under the microscope they showed cells of a FUNGI.

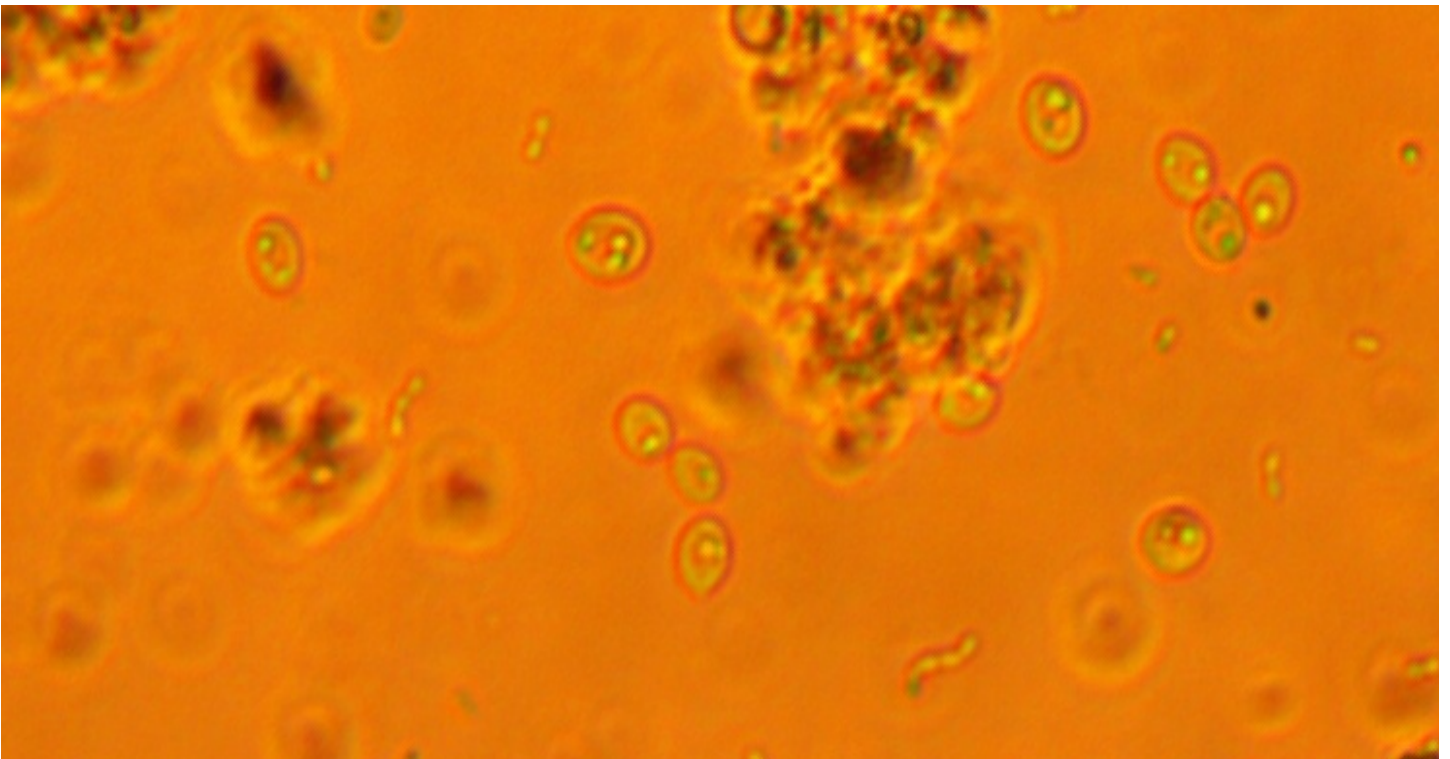
RESULTS:



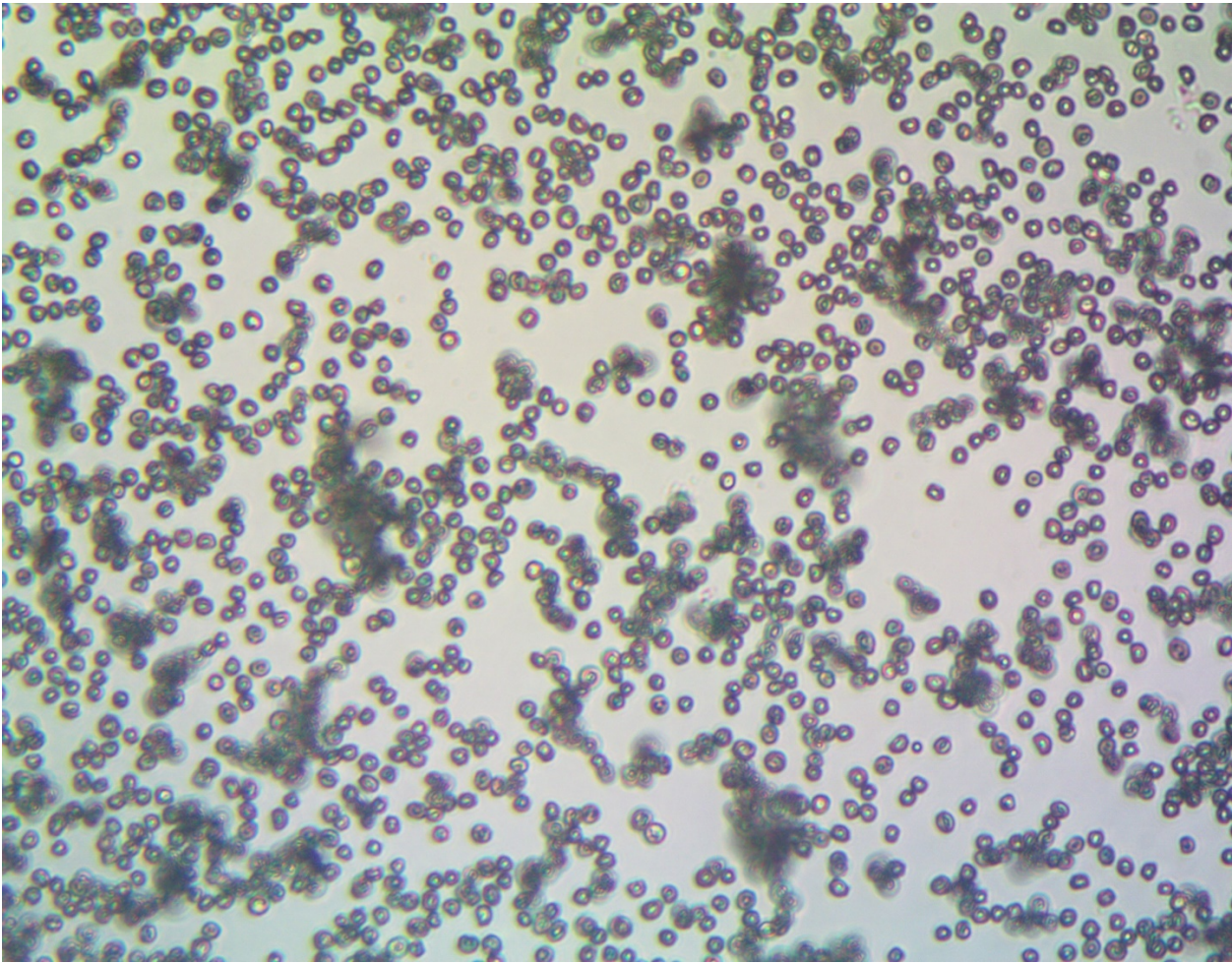
A species of FUNGUS found on some spoiled yogurt 10x epi-brightfield



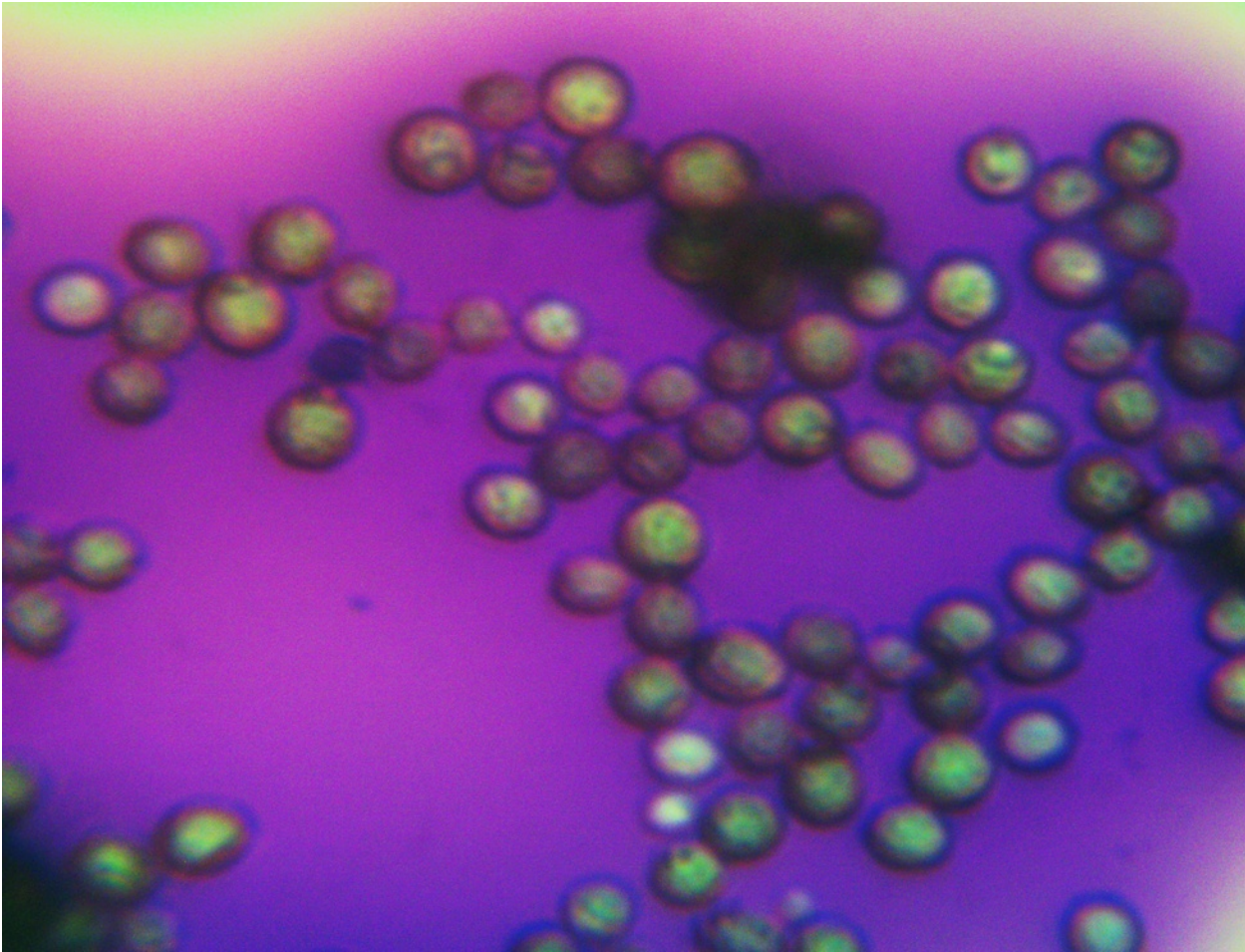
A species of FUNGUS found on some spoiled yogurt 10x DIY epi-dark field



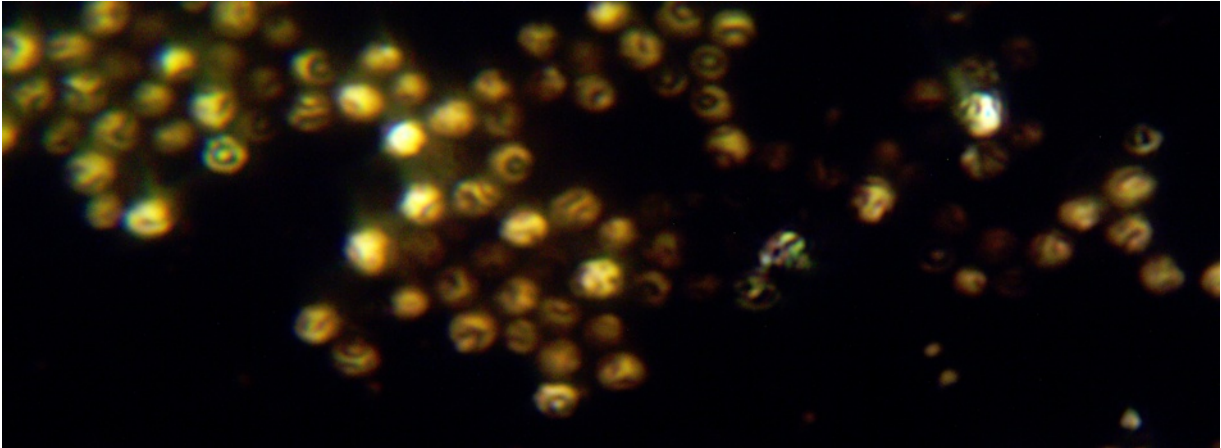
A species of FUNGUS found in a drop of spoiled yogurt 40x oblique illumination.



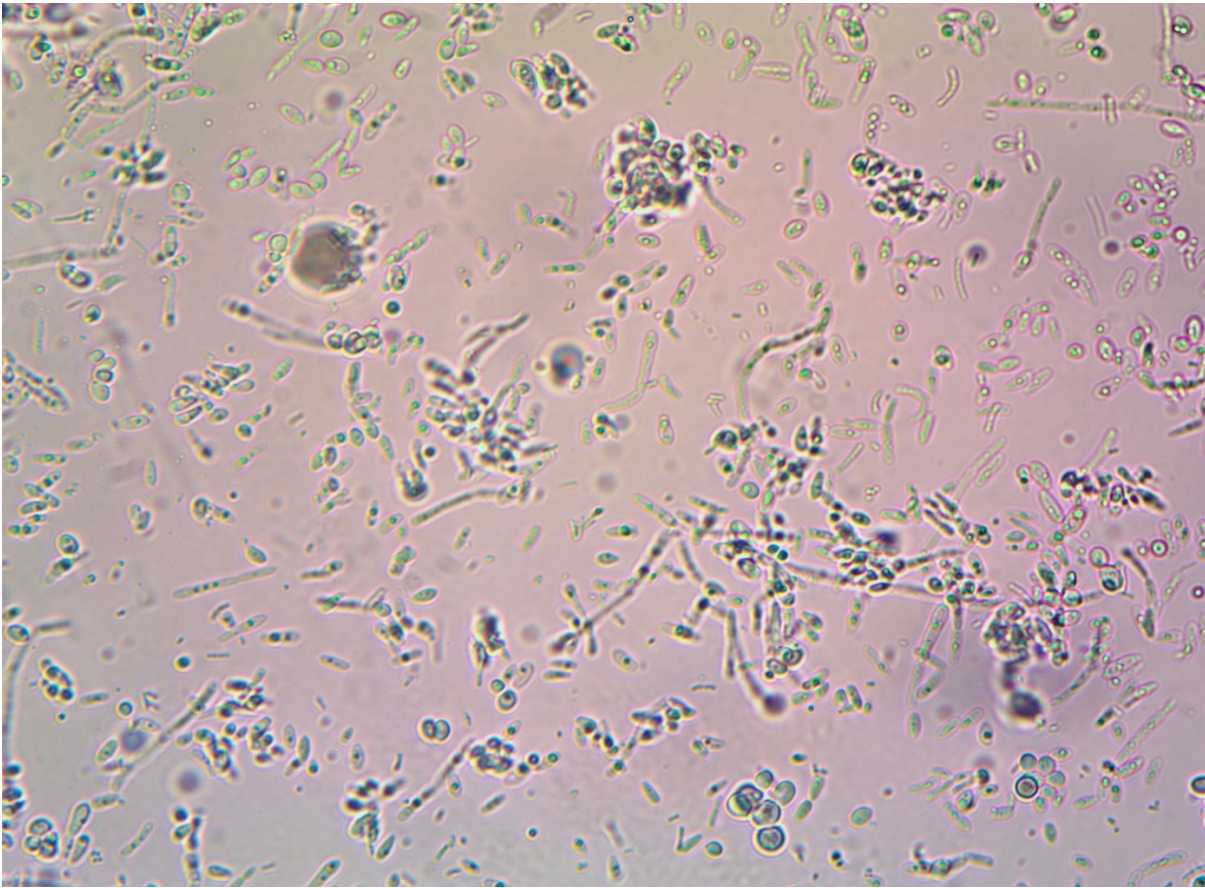
A species of FUNGUS found on spoiled bread 40x bright field



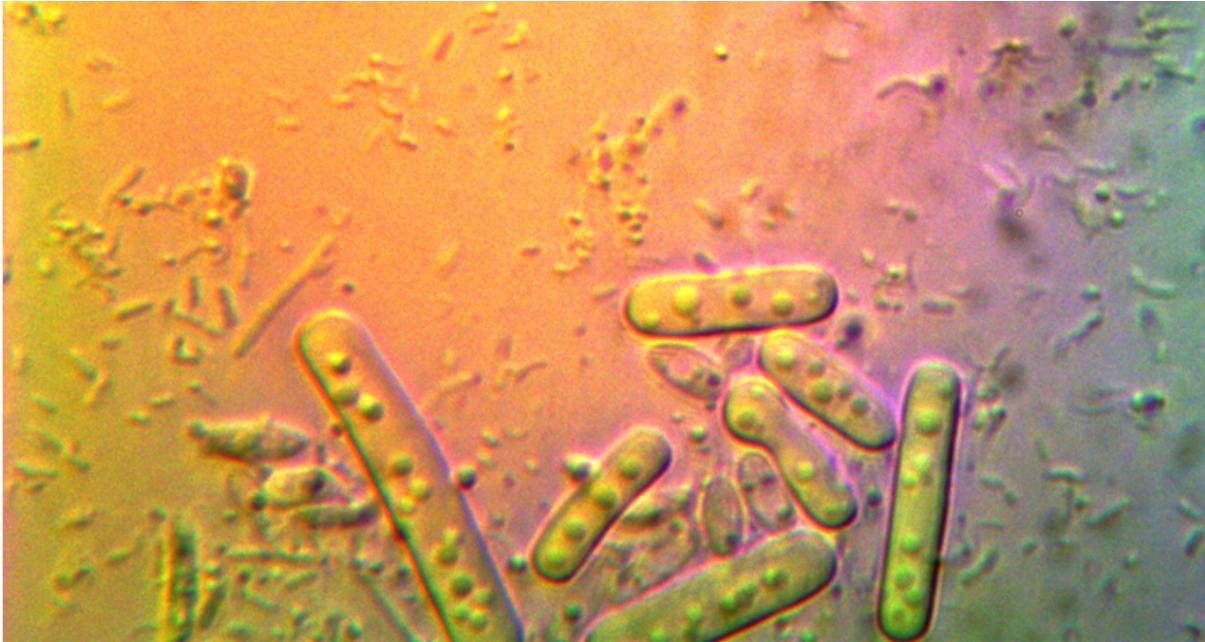
A species of FUNGUS found upon spoiled bread 100x stained with gentian violet.



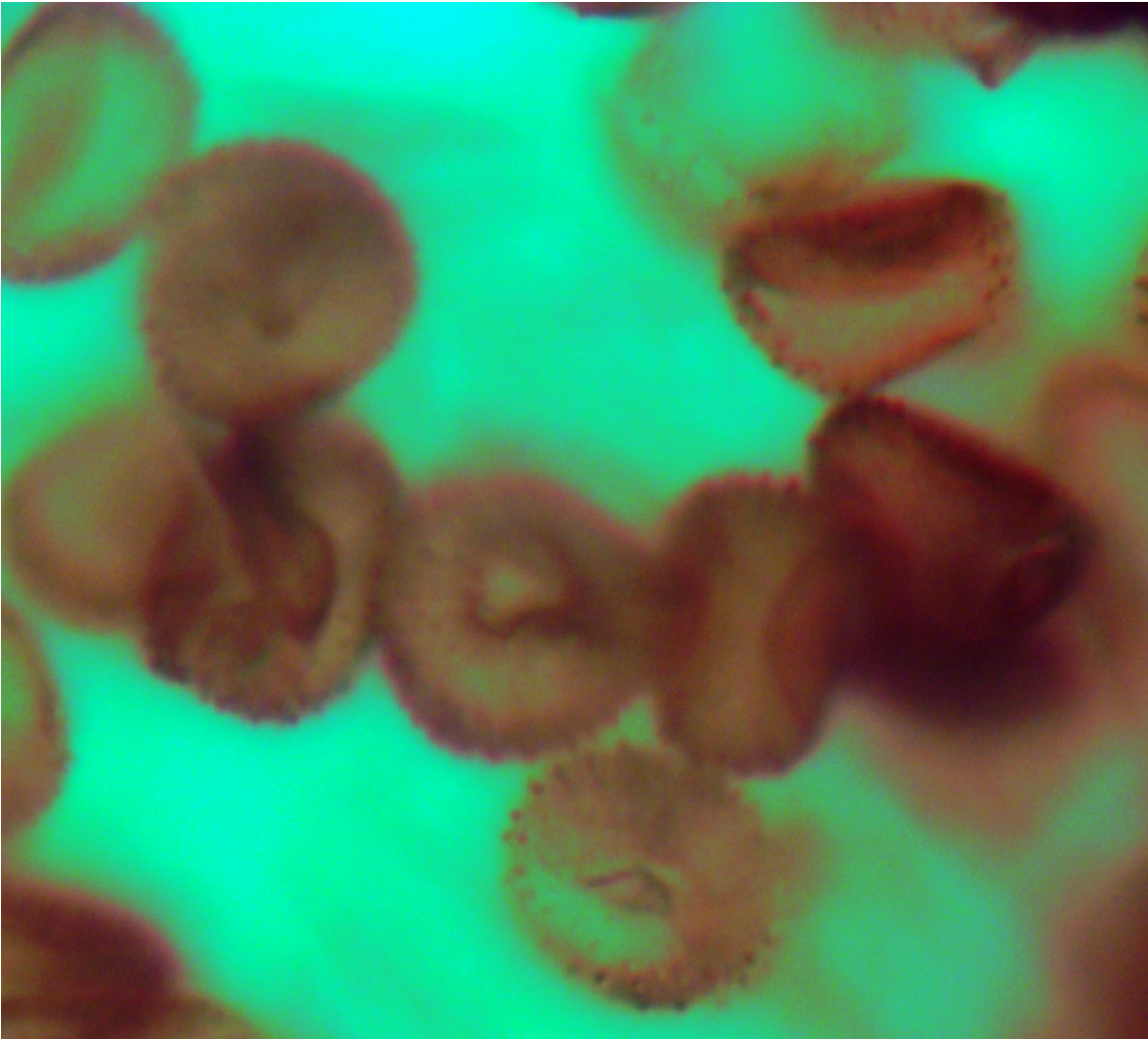
A species of FUNGUS found upon spoiled bread 100x stained negatively with liquid shoe wax



Species of FUNGI found in a drop of vinegar used in a Mexican food complement 10x bright field.



A species of FUNGUS found on a piece of spoiled papaya 100X bright field.



A species of FUNGUS found on a leave of geranium 40x bright field.

CONCLUSION:

To “culture” FUNGI is easy, it is just needed to leave somewhere a piece of bread, fruit or any food and by themselves they surely will appear.

And every time that one species of FUNGI appears beauty will surely be found.

If you do not believe me, look at this picture that I reserved for concluding my exposition. It is a species of FUNGI found on a piece of spoiled apple. The beauty that I want to remark on is that chains of FUNGUS cells are seen, streptococcus-like chains, they were taken with the 40x objective in bright field illumination.



They are beautiful aren't they?

Email author: doctor2408 AT yahoo DOT com DOT mx (Above in anti-spam format. Copy string to email software, remove spaces and manually insert the capitalised characters.)

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