

Organic Mushroom Cultivation



Learn how to grow gourmet mushrooms from mushroom scientist Chris Wright and long-time mushroom grower Michael Levine. Adding mushrooms to your diversified farm or backyard garden can be rewarding both financially and nutritionally. Chris and Mike will share their expertise and teach how to inexpensively grow oyster, shiitake, morel and other lucrative, high demand fungi.

Presentations will include a brief overview of fungal biology and then focus on cultivating mushrooms via log, straw and mushroom bed production systems. The program will include hands-on demonstrations.

Time	Topics
9:00	Introduction: Fungal biology and overview of mushroom growing and species
10:30	Break
10:45	Log culture: <i>Lentinula edodes</i> (shiitake) <i>Pleurotus</i> spp (oyster) <i>Hericium</i> spp (lions mane, bear's head, comb fungus) <i>Pholiota nameko</i> (nameko) <i>Ganoderma</i> spp (reishi) <i>Laetiporus</i> spp (chicken of the woods) <i>Grifola frondosa</i> (maitake)
12:15	Lunch

Time	Topics
	Bed culture: <i>Stropharia rugoso-annulata</i> (composter, wine-cap)
1:30	<i>Agaricus subrufescens</i> (almond agaricus) <i>Macrolepiota procera</i> (parasol) <i>Clitocybe nuda</i> (blewit) <i>Morchella</i> species (morel)
3:00	Break
3:15	Straw Culture: <i>Pleurotus</i> spp (oyster) Other candidates?
	Hands on log and straw culture
4:45	Evaluation & Wrap-up
5:00	Adjourn to reception in Conservatory

More information about Organic Intensives, scholarships, and how to register: moffa.net/oi-2019.html.