

Growing Edible Mushrooms: You Can Do It!



Topics Include

Fungi-mentals

- What are fungi? Overview of the mushroom life cycle, relation with plants and forest ecology

Growing Shiitake Mushrooms on Logs

- Learn how to inoculate logs with saw dust and plug spawn.

Growing Oyster Mushrooms and Other Species on Totems and Stumps

- Practice inoculating log totems to grow oyster mushrooms

Growing Winecap/Stropharia Mushrooms on Wood Chip and Straw

- Learn how to prepare a mushroom bed and integrate as a mulch with perennials and gardens

Getting Started at Your Home or Farm

- Sourcing materials, costs, setting up a growing area, management and marketing

**Thursday, April 11
1:00 – 5:00 p.m.**

Ozark Natural & Cultural Resource Center
202 S. Main, Salem

Cost of the workshop is \$20 which includes an inoculated log to take home.

****RSVP is required to ensure a space in the workshop. Class is limited to 30 participants. ****

To register or for more information, call Dent County Extension at 729-3196 or email hultines@Missouri.edu

