

Workshop

Growing Mushrooms on Straw

Learn all the tips and trick on how to grow mushrooms on straw mediums.



When: Saturday 19th January 2019 10am till approx. 3:30pm

Limited to 8 students - so book early

Cost: \$130 Early Bird / \$160 after 1st January

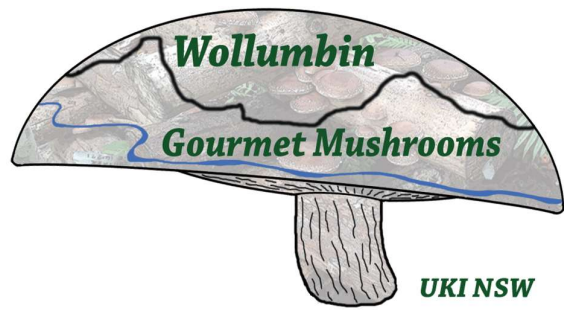
See more overleaf.

Book online at:

<http://www.wollumbingourmetmushrooms.com.au>

info@wollumbingourmetmushrooms.com.au

Contact: Gary on 0437 646 230



You will learn:

- Pasteurization Methods
- How to prepare the straw
- How to pasteurize the medium
- How to pack and inoculate the straw

You will:

- Pack and inoculate your own take home mushroom kit
- Assist (depends on numbers) in packing a larger oyster mushroom bag (40 litre bag) used for production

You will take home:

- The mushroom kit that you packed from the course
- 2 Mushroom filter patch bags.
- 2 Large Oyster Mushroom bags.
- 1 small tub of mushroom grain spawn.
- 1 bag of mushroom grain spawn (2 litres approx.)
- 3 cups of Hydrated Lime to get you started.

You will be able to purchase any additional Oyster Mushroom grow at home kits on course day at a reduced price of \$25 each.