

Mushroom Cultivation at



Mushroom Vocabulary (pt.1)

- Mycelium- The white fuzzy net-like growth which constitutes most of the life of fungi
- Mushroom- The edible fruiting body of a fungus
- Substrate- The organic material mycelium is grown on
- Inoculate- Introducing a fungus to an uncolonized substrate
- Spawn- Grain or sawdust colonized by mycelium, used to inoculate substrate
- Incubation- Period in which substrate is fully colonized by mycelium

Mushroom Vocabulary (pt. 2)

- Flush- A wave of fruiting mushrooms maturing simultaneously
- Spent Substrate- Substrate which has produced at least one flush or mushrooms
- Block- A 3-5 lb bag of substrate, colonized and held together by mycelium.
- Autoclave- The vessel in which we heat 'sterilize' blocks
- Sterilization- Exposing substrate to steam at 15 psi for 3 hours

Our Mushroom Varieties



Our Mushroom Varieties



Our Mushroom Varieties



Our Mushroom Varieties



Nameko 2nd Flushes



Main Mushroom Facility



Kitchen



Spawn Lab



Substrate Lab



Autoclave and Boiler



Filled Autoclave



Incubation Room



Grow Room 1



Hydronic Control Panel



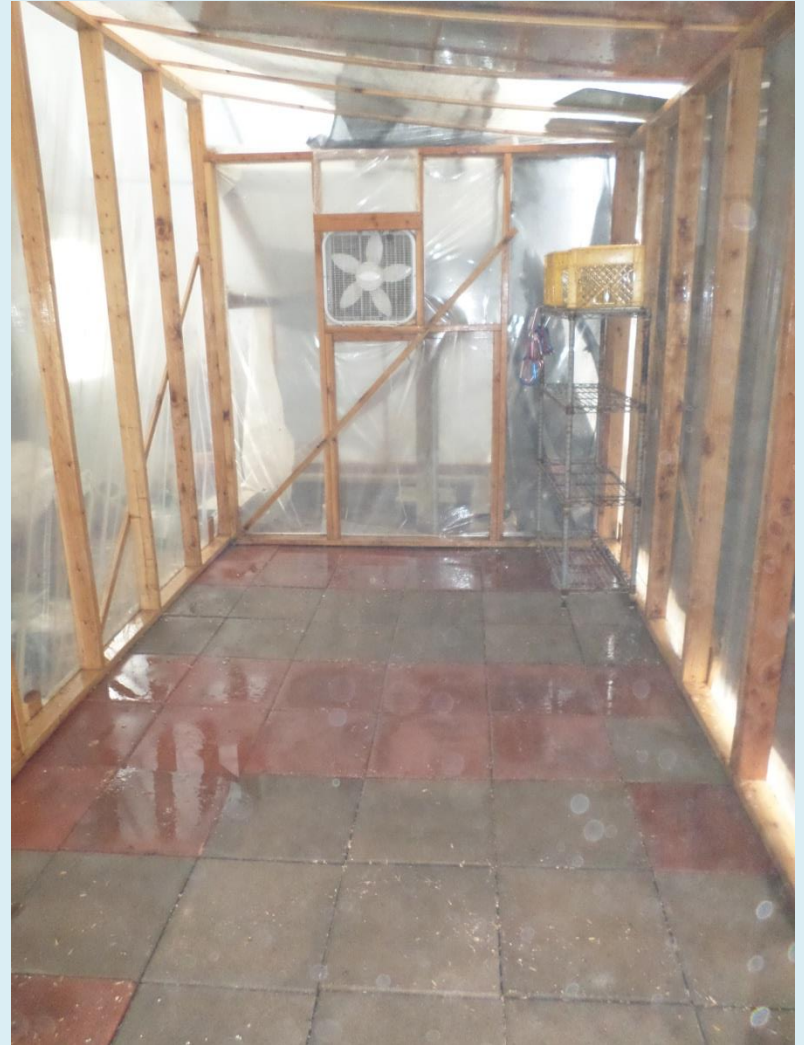
Picking/Overflow Incubation Room



Grow Room #2



Grow Room #3



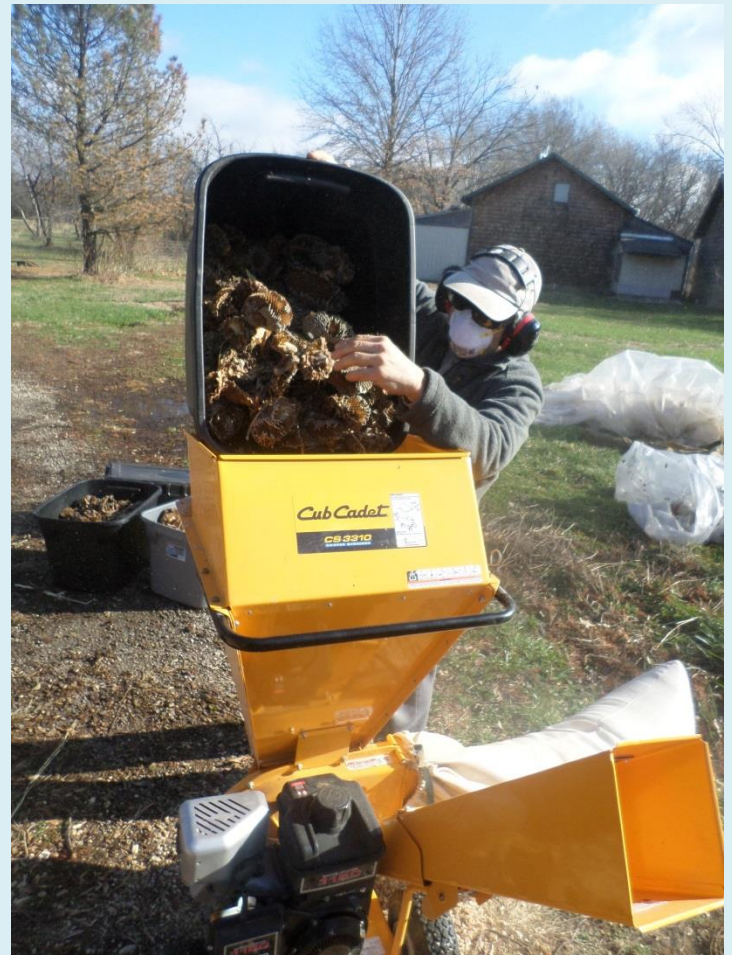
The Cave



Substrate Hoophouse



Sunflower Shell Substrate



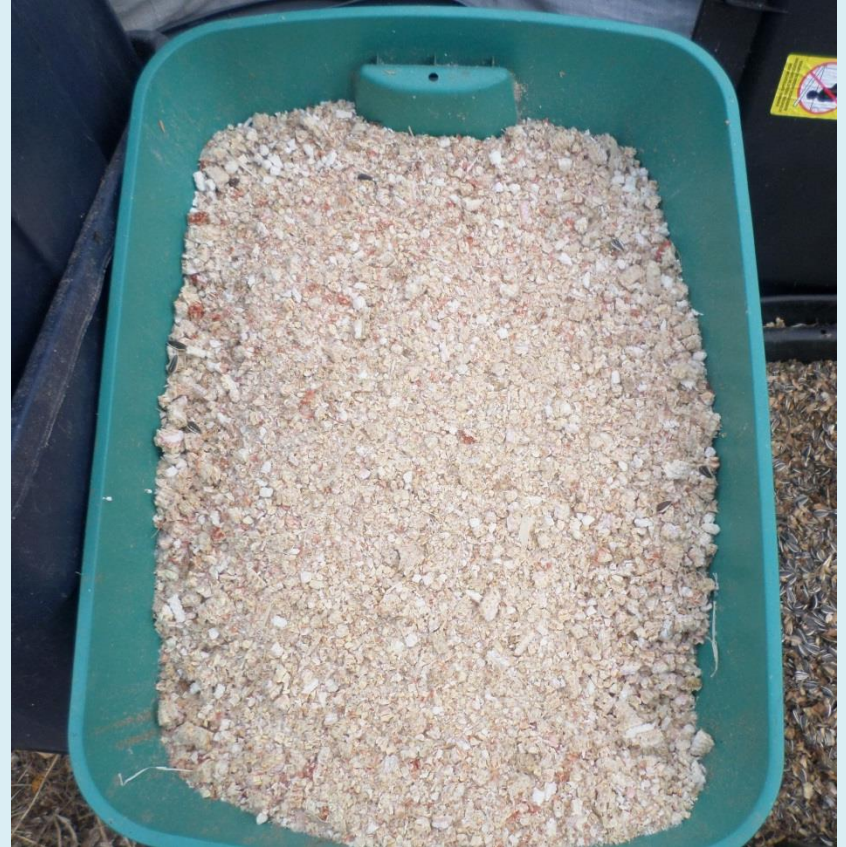
Substrates-Sawdust



Substrates- Milled Shell



Substrates-Corn Cob



Substrates- Rice Hull



Substrates- Wood Chips



Preparing Substrates for Sterilization



Wood Lot



2 Row Planter



Sunflowers in Cultivation



Stages of Sunflower Threshing via Pounding



Sunflower Threshed via Wood Chipper



Exposed Sunflower Hulls



Unshelled Feed Corn



Corn Shelling-Two Methods



Corn Varieties Grown for SARE Grant



More Corn



SARE Grant Substrate Comparisons

