

You can also grow these beauties in containers if you don't have space outdoors.

Growing Almond Portabella in Containers

For growing Almond portabella indoors, we use plant nursery pots, cause they have holes on the bottom for water drainage, and they can be used over and over again.

Follow the same method for prepping media. After Step 4, mix the spawn with your media, and stuff the media in the pots.

The next step is to let them colonize for about 2 weeks, and then you would add a casing soil.

You need a casing soil to trigger the mushrooms to fruit. Almond Portabella cannot fruit without a symbiotic relationship with the microbial populations to fulfill their lifecycle.

For each pot, you will need about 1-2" of soil. Get some potting soil, wet it down, adjust the PH to 7 by adding a small amount of garden lime, and add a handful of your native soil (1/4 cup per gallon of potting media). This is going to seed the media with fresh microbes. Spread the media in the pot, and roughen the top of the soil. This will create a microclimate for baby mushrooms to form in the irregularities. After about a week you should be able to see mycelium colonizing the casing and stopping just below the surface in the valleys before fruiting.

Fruiting

After 2-3 weeks, the casing will colonize and

over the top of the surface. These mushrooms typically do not cluster, they mature in about 4-8 days and should be harvested while they are still in the button stage for best storage. Store the mushrooms in a paper bag in the fridge.

Other dry substrates to try: cereal straw, cotton waste, water hyacinth, hemp fiber, banana fronds, lemon grass, and much more. Also try spent oyster mushroom or shiitake substrate.



Mushroom Mountain

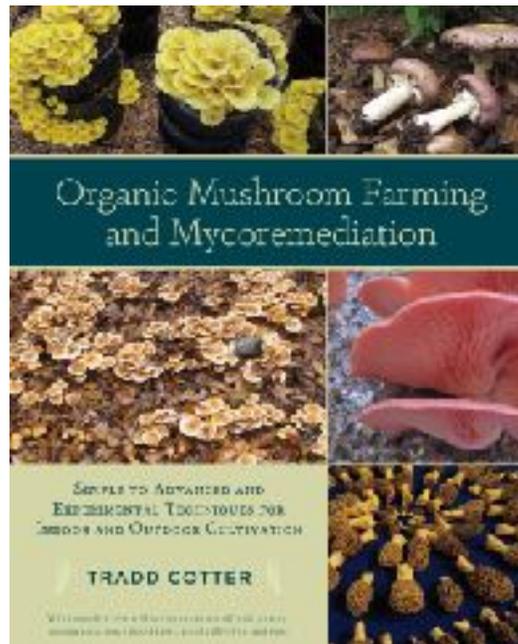
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For more in-depth instruction and advice pick up a copy of Tradd's book **Organic Mushroom Farming and Mycoremediation**



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Cultivating Almond Portabella

Agaricus brasiliensis, *A. blazei*,
A. subrufescens

DO NOT REFRIGERATE! This is a semi-tropical fungus and it is sensitive to cold. Store at room temperature for immediate use. If spawn is stored below 40F for over 2 weeks, it may result in spawn failure and cell death. Avoid temps above 95F for a prolonged period of time.



What You Will Need

- Spawn
- Square bale of cereal straw (wheat, oat)
- 5 lb wheat bran for increasing nitrogen (can sub corn meal, urea or common ammonia)
- Tarp
- Temperature gauge
- (You could also use composted livestock manure instead of cereal straw, in this case, start at Step 5)



Method

Almond portabella prefers to fruit on partially decomposed substrates. They are not very good at decomposing wood and lignin, which makes them more efficient as secondary decomposers.

Step 1. Soak wheat straw in cold water for two days.

Step 2. Drain and mix in wheat bran.

Step 3. Let compost on a tarp for 7

days at 130-140F turning it to allow the ammonia to burn off and bacteria to convert it into a nitrogen rich substrate.

Step 4. When the temp drops to 120F it is ready to pasteurize in the sun by wrapping it in the tarp for 24 hours at 140-160F.



Step 5. Dig three shallow trench about 6 feet long each, and 2 feet deep in a shady area.

Step 6. Lay a layer of media into the trench. Do not break up the spawn.

Step 7. Space golf-ball size chunks on top of that layer every 6" across surface.

Step 8. Lay another layer of media on top of the spawn, and repeat steps until you have created a nice flat mound.