
Casing Soil Application

It is beneficial to add a tablespoon of your native soil into your wet potting soil in case the microbes are not present in a sterile/store bought potting soil medium.

1. Add a wet layer of potting soil, about 1-2 inches deep evenly over the surface.
2. Keep moist by watering gently or misting to keep the layer from drying out.
3. A plastic bag placed loosely over the pot can maintain humidity without suffocating the mycelium.
4. A thin layer of annual grass or wheat seeds can also be applied to create a beautiful, functional micro climate and habitat for mushroom formation that elevates oxygen, and provides a dewy hideout for the baby mushrooms.

Fruiting

As the baby mushrooms start appearing, mist them often to prevent drying. It is critical that the baby mushrooms never dry out. Place the pots in bright, indirect light.

As they enlarge, reduce misting to occasionally. Excessive watering can attract bacteria that will cause rot and decay.

Picking and Storing

Mushrooms generally double in size every day. Pick them as the

mushrooms start to slow or stop doubling in size. Do not water before picking. Wet mushrooms do not store well. Pick by twisting them gently out of the soil, trim clean, and store refrigerated up to 1 week in a paper bag. Mushrooms that are not cooked in a week, can be dehydrated and stored in an airtight container for other culinary uses.



Mushroom Mountain

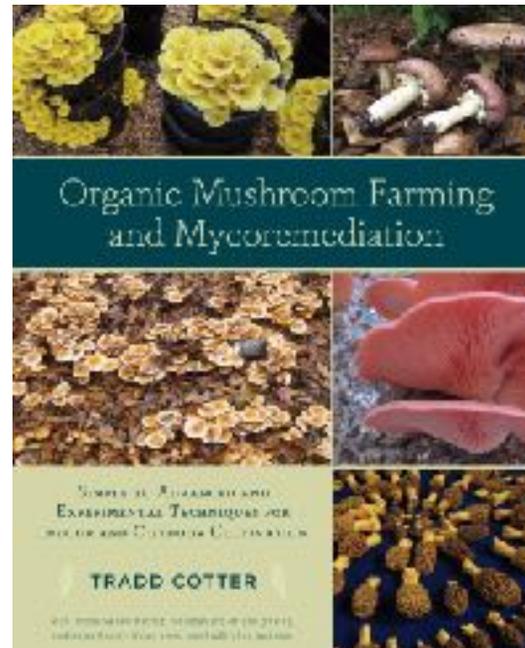
200 Finley Rd. Easley, SC 29657

864-859-3080

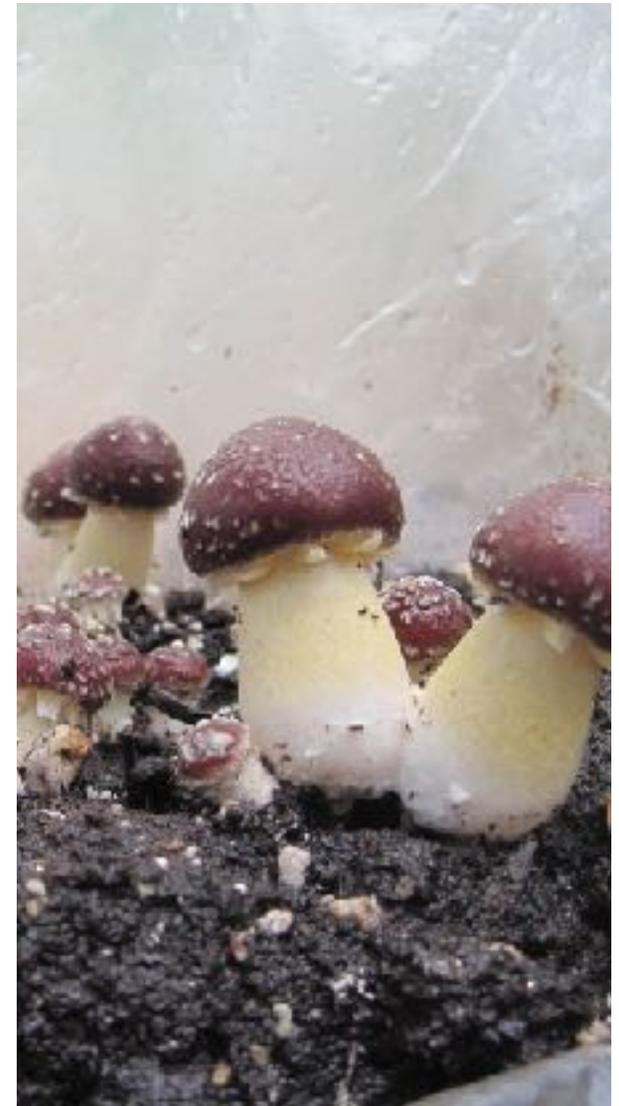
www.mushroommountain.com

Find us on Facebook and Instagram

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



Mushroom Mountain



Cultivating Woodland Mushrooms in Pots

King Stropharia, Blewit, Portabella, Almond Portabella, King Oyster

Don't have a garden? No problem. If you have a balcony or a shelf where you keep plants, you can keep mushrooms there as well.



Just because some mushrooms grow on the ground in the woods or your lawn, this doesn't mean that you cannot grow them in containers. In the wild they need soil bacteria to stimulate the fruiting, which you can recreate for them in a container. This layer of microbial soil is called a "casing layer".



What You Will Need

1. Spawn
2. Substrate (**up to 1 cubic yard = 27 cubic feet = 20 - 5 gal. Buckets = 30-40 three gallon pots**): **King stropharia** - fresh hardwood chips, **Blewit** - composted leaves or composted manure/straw, **Portabella / Almond Portabella / Button Mushroom** - composted manure and straw, **King Oyster** - fresh hardwood sawdust and beet pulp as a supplement (up to 5lb).
3. Container and water for soaking wood chips, straw and sawdust substrates.
4. Potting soil + handful of your native soil

Method

Step 1. Soak substrate for 2 days, so it becomes nice and hydrated. Drain.

Step 2. Mix the spawn with the substrate well. If your pots do not have drain holes, make a few, so it drains well.

Step 3. Stuff in pots, but leave two inches below the top for the casing layer. Store out of direct sunlight.



Step 4. Water your pots thoroughly every few days to keep the media from dehydrating. Let drain well.

Step 5. Check a few inches down a week later, to see if the spawn is colonizing the media. If you see any green mold in there, carefully scoop it out and spray that area with diluted bleach 1:10 solution.

Step 6. Once the media is nicely colonized (turned white), it is time to add your casing layer.