
Fruiting

In as little as 4-7 days, but typically in two weeks, paddy straw “eggs” will form on the surface, both in singles, but commonly in clusters, enlarging and quickly maturing in 2-3 days.

Harvesting

Harvest the fruiting bodies while they are still in an egg stage for best storage.

Storing

These mushrooms will keep in a paper bag in the fridge for a few days. You can also dry them out, and store them in an airtight container until ready to cook with.

The Next Flush

After the harvest, the bed will rest, and then fruit once more. Then the substrate is ready for cultivating another species called Almond Portabella. You can also compost this media with worms for a beautiful and rich soil for your plants.

Experimenting With Other Substrates

Experiment with other cellulose and nitrogen rich substrate like spent cotton waste, sugar cane waste, dried hyacinth, hemp fiber, beet pulp, and others.

Spinach and Mushroom Stir Fry

Ingredients: 1 packet spinach, 1 cup of straw mushrooms, 3 cloves garlic, fish sauce, oil.

Method: Blanch spinach, set aside. Saute garlic and mushrooms in oil. Add spinach and stir for another 5 minutes. Add fish sauce and serve.



Mushroom Mountain

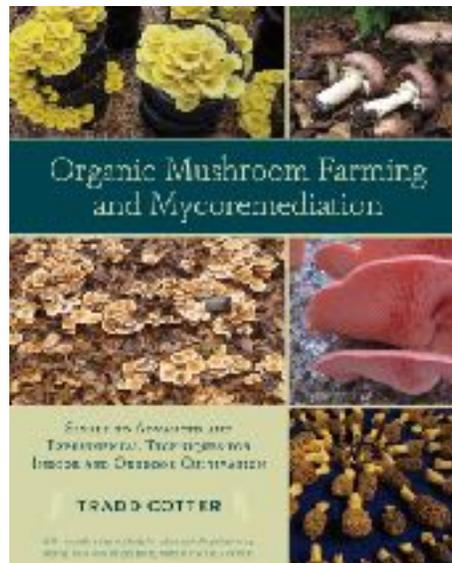
200 Finley Rd. Easley, SC 29657

864-859-3080

www.mushroommountain.com

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Cultivating Paddy Straw

Volvariella volvacea

DO NOT REFRIGERATE! This is a tropical fungus, and it is sensitive to cold. Store at room temperature for immediate use at 70-80F. If spawn is stored below 50F for over 2 weeks, it may result in failure and cell death.

Avoid temps above 110F for prolonged periods.

Paddy Straw has wispy mycelium that is very weak compared to other species. However, this mushroom is very fast to fruit. It can take as little as 1 week after planting.



What You Will Need

- Spawn
- Plastic tarp
- 50 lb bag of cotton seed hulls
- 1 square wheat bale of wheat straw, shredded is best
- 5 lb wheat bran - hydrated
- Hydrated lime



Method

Step 1. Prepare your media (cotton and wheat straw) by mixing each separately with water, and soaking it for 3 days allowing it to briefly ferment. Add 1 tablespoon of hydrated lime per gallon of water used to soak in baby pool.

Step 2. Remove the media from the water and supplement with wheat bran.

Step 3. Solar pasteurize media separately in the sun by wrapping it in plastic for 3 days. You can also steam the substrate for 2 hours at 140-160F if you are not able to wait 3 days.

Step 4. Lay the media out in stripes alternating between the wheat straw and cotton waste on the tarp.

Step 6. Add spawn on top of the cotton rows.



Step 7. Cover the media loosely with another tarp out of direct sunlight. If you are in a cooler climate covering in the sunny area is acceptable. Try to keep the temperatures of the inner media as close to 100F and not exceed 120F for too long.

Step 8. After 2 days, remove the cover and inspect the area where your spawn was placed. Look for a fine web like growth spreading from where you added spawn. Increase the air flow without allowing the substrate to dry out.

Step 9. Lift the plastic to create a humidity tent, a small hoop house like structure. Can be done with PVC pipes or rope.