



Mushroom Cultivating Workshop

April 16, 2018

1:00 – 4:00 pm

Central Park Pavilion
2nd & Forest
Chanute, KS

This hands-on workshop will help you discover easy, low-cost methods for growing delicious gourmet mushrooms such as skiitake, wine cap and oyster. Learn how to inoculate logs and wood chip beds so that you can harvest and enjoy or even sell your own mushrooms year after year! Each participant will make their own skiitake mushroom inoculated log to take home.

Topics Covered

- Growing oyster mushrooms on straw and sawdust
- Inoculating shiitake mushrooms (hands-on)
- Growing wine cap mushrooms in woodchips or straw mulch
- Log selection and harvest

Cost of workshop is \$25

Please bring hand drill – corded is better than cordless

Registration deadline: April 9th

For more information and to register, contact:

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