



ORANGE
ENVIRONMENT, INC.

PRACTICE SUSTAINABLE LIVING:

HOW TO GROW MUSHROOMS IN YOUR OWN BACKYARD!!

WHERE: Warwick Valley Winery & Distillery, 114 Little York Rd, Warwick, NY 10990

WHEN: Saturday, April 6, 2024



Mushrooms are a remarkable source of food and medicine that have been cultivated and wildcrafted by humans for thousands of years. This workshop will introduce participants to the world of mushrooms: their role in making healthy soils and forests and their potential in growing them in a home environment or on a commercial scale. Participants will inoculate shiitake mushroom spores into logs and then take them home to see them grow and reap a harvest.

9:30 AM – 12:30 PM / \$65.00

Mushrooms: History & Medicinal Applications and Cultivation

Intro:

Mushrooms & Medicinal Applications

Three Methods of Cultivation: Shiitake on tree logs, Lions Mane/ Oyster on totems, Stropharia in woodchip beds
Culture steps and bed and log preparation
Maintenance and harvesting
Laying yard management considerations
Economics of growing mushrooms as a small farm enterprise

Mushroom Inoculation Procedures & Tools

Group hands-on workshop on tree log inoculation
Each participant will receive two FREE 3” – 5” x 35” – 42” tree logs to cultivate & harvest at home.

Instructors: Peter Lai, Permaculture Design instructor, and Joseph Gregoire, experienced mushroom grower in Warwick.

Sign up ASAP at <https://orangeenvironment.square.site/>

For more information please contact Peter Lai at 845-313-4246 or at peterl@frontiernet.net.

Sponsored by Orange Environment, Inc., a 501(c)(3) non-profit organization, whose mission is to protect Orange County, NY's, natural resources and to promote the sustainability of its communities.