

**Workshop:**

# **Cultivation of Oyster and Shiitake Mushrooms**

Learn Oyster Mushroom Cultivation and Shiitake Log Cultivation and grow your own gourmet mushrooms at home.



**When: Saturday 24<sup>th</sup> April 2021** (9 am till approx. 4pm)

Limited to 8 students - so book early

**Cost: \$190**

See more overleaf

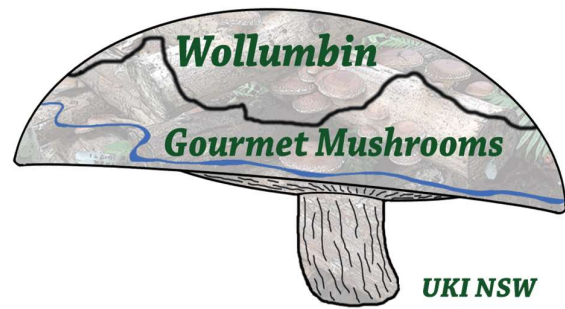
Book online at:

<http://www.wollumbingourmetmushrooms.com.au>

**Contact: Gary on 0437 646 230**



[info@wollumbingourmetmushrooms.com.au](mailto:info@wollumbingourmetmushrooms.com.au)



## **You will learn:**

- How the spawn is made.
- How to cultivate Oyster mushrooms on Straw
- How to cultivate Shiitake mushrooms on logs

## **You will:**

- Make your own grow at home straw kit.
- Cultivate your own Shiitake log.
- Enjoy a farm tour
- Learn all the tips and tricks for cultivation

## **You will take home:**

- 1 grow at home kit that you prepared and cultivated
- 1 log that you prepared and inoculated.
- Knowledge on how to make much more at home.

## **Note:**

A minimum of 6 persons to be booked in for workshop to run.