

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 22nd January 2022 (9 am till approx. 4pm)

Limited to 8 students - so book early

Cost: \$190

See more overleaf

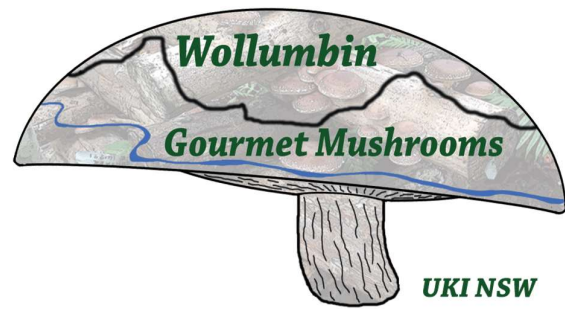
Book online at:

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

Contact: Gary on 0437 646 230



info@wollumbingourmetmushrooms.com.au



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.