



Mushroom spawn: Definition: the mycelium, or primary filamentous growth, of the mushroom; also cakes of earth and manure containing this growth, which are used for propagation of the mushroom.

The Life Cycle of a Cultivated Mushroom:

First, one must grow the spawn of the mycelium. Grain such as rye is often used for this task. While the spawn is starting to grow, composting of the manure takes place. Components such as manure, straw, chicken droppings, and/or turkey droppings can all be added to the mixture (but not acidic pine needles). Once this compost reaches the proper temperature, mushroom growers will add the spawn to the nutrient-rich compost.

In turn, the mycelium will run throughout the compost, eagerly digesting the organic material. In

order to coerce the fungus into creating mushrooms, a low-nutrient casing is placed on top of the compost. Thinking it is about to run out of food, the fungus will produce fruiting bodies (mushrooms) to disperse spores. When just the right time has come, harvesters will come along and cut the mushrooms away from the mycelium.

What you need:

12 half-pint jars(wide mouth)with lids,
Organic brown rice flour,
vermiculite,
water,
large pot with lid.



In a large mixing bowl mix 2-2/3 cups of the brown rice flour



and a cup of vermiculite (also is recommended, fine is ok) and mix with large spoon.



Make sure they are well combined



Add 2-3 cups of water and continue mixing until everything is equally combined and there are



Spreads with a paper towel. **CANNOT PACK TIGHT!** Then with the rubber seal at the base of the



bring in the water and the jars will be put in the dark for 24 hours. A 100% humidity is not needed, but a little bit of humidity is needed. The jars will be put in the dark for 24 hours.



Now on to the next step:INOCULATION.



Never use brown stuff at the test tag, thinking down any always later by spraying the entire growth

