

Organic Mushroom Cultivation and Management



The Organic Mushroom Cultivation and Management session will detail how to produce mushrooms as a valuable addition to any production system. It will begin with basic information about the biology and physiology of mushrooms and proceed through production methods that can be used on a small scale or ramped up for increased production. The methods detailed will be compliant with NOP standards for organic mushroom production. Organic compliant management of pests and problems will also be covered. In the final portion of the session, attendees will then have the opportunity to build mushroom growing kits to take home with them. Our board member Shara LaFave and Brian McShane of Detroit Mushroom Company will present this session together.

Time	Topics
9:00	Welcome & Introductions
9:15	Anatomy and Plant Health Benefits
10:45	Break
11:05	Substrate Options: NOP Compliant and Low-tech Possibilities
12:30	Lunch

Time	Topics
1:45	Practical Applications Using Logs and Straw
2:45	Break
3:30	Organic Mushroom Pest Management and Outdoor Production
4:45	Wrap-up and Evaluation
5:00	Adjourn to Reception in Conservatory

Find more information about Organic Intensives, scholarships, and how to register at <http://moffa.net/oi-2022.html>.