**Mushroom Tills**

Growers and packers are always looking for the ‘best’ packaging for their mushrooms at retail. Styrofoam has been a good option for mushroom tills, but its environmental credibility is low. Thus the search for options. Current alternatives include cardboard, corrugated paper and recycled polyethylene terephthalate (RPET). The paper products can be recycled, recyclable and bio-degradable. They also provide more printable surface if you want to add information about your products. The plastic products can also be recycled and are recyclable, but are not bio-degradable. RPET can also be supplied in various colors to suit your marketing needs.

Don Simoni of Mushroom Adventures in Marysville, California, was featured in a July 5 Paradise Post interview with Chef Mary Moran and Wine Guru Duane Pemberton. The Moran and Pemberton discussed the possibilities of pairing various species of mushrooms with various wines and how to cook the mushrooms. Simoni spoke about his operation where he produces organic portabella, criminis, button, oyster and shiitake mushrooms. He sells the fresh mushrooms at farmers’ markets and also produces kits that he sells online. Simoni went on to provide some mushroom lore about the origins of criminis and portabella and how to clean mushrooms. He also discusses the potential for removing the gills from portabella. When portabella is added to a white sauce, the spores can turn the sauce brown. In that case he recommends removing the gills. As far as eating raw mushrooms, he says that’s ok, if they are fresh, but oysters should not be eaten raw. You can listen to the whole one-hour production at www.tinry.com/cmIRAdventures. Simoni is introduced about 17 minutes into the show.

**Poland Mushroom Production**

According to The Economist, June 28, agriculture has been the biggest beneficiary of Poland’s membership in the European Union. Cash infusions from the EU of $55 billion from 2007 to 2013 and another $42.2 billion before 2020 have helped increase farmer incomes and renovated farming facilities. As a part of this, Poland has become Europe’s leading producer of cultivated mushrooms.

**Cordyceps Violence in Nepal**

Inter Press Service, June 27, reports that harvesters of wild Cordyceps sinensis are facing violence in Nepal. Apparently two pickers have died as a result of fighting among those harvesting the mushrooms. Strong demand from China has reportedly led to a world-wide market of over $11 billion. Nepal serves around 2% of this market and is the second largest producer of wild Cordyceps, after Tibet. The influx of foreign pickers has reduced the quantity each picker is finding and breeds conflict with local residents. Uttam Babu Shrestha of the Institute of Agriculture and the Environment at the University of New South Wales found that, during the 2011 season, 95.1% of pickers believe the quantity of the fungus is declining while 67% consider current harvesting practices to be unsustainable. Central regulation of the system by the government of Nepal is seen as the solution. The whole situation is reminiscent of the matsutake harvest season in Central Oregon several years ago. Since most of that harvest was from National Forest lands, the U.S. Forest Service established requirements for training, to improve the sustainability of the harvest, and provided services like special campgrounds where pickers could have the safety and security they expect. Since these changes, violence has been eliminated. Aloha Medicinals says they produce more than half of the Cordyceps consumed world-wide. If you are interested in cultivating this species, they have a great background video and a supporting article on their website at alohamedicinals.com/cordyceps.html

**Bits and Pieces**

**Mushroom Adventures**

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**Cambodia Mushroom Farm**

According to The Phnom Penh Post, July 16, Kim Phutkiri inherited the 54,000 square foot Cambodia Mushroom Farm, just outside Phnom Penh, Cambodia, in 2010. The farm produced oyster mushrooms profitably, unfortunately Cambodians do not like to eat them. They prefer straw mushrooms. Phutkiri failed to grow straw mushrooms on his own, so he hired an ‘expert’ that also failed to produce the mushrooms. Finally, he sent his wife, Vireak Daliss, to Thailand...
Jester King Mushroom Beer
Jester King Brewery specializes in creating rare and first beer: Jester King Snödröll, a farmhouse ale with woodland smoked sea salt and oyster mushrooms grown by nearby Logro Farms. Logro is led by Jester King to grow its oyster mushrooms. Jester King brings the process full circle by using mushrooms grown from their spent grain to make a new beer. Snödröll will be released at Jester King Brewery on August 15th. Jeremy Bastian and Ryan Santry of Logro Farms will be on hand to celebrate the release, provide information about their mushroom farm, and sell their Harvest Mushroom Kits. Jester King Snödröll will have about 250 cases of the bottled beer to sell. The first batch will not be distributed, but they plan on making a second batch later this summer that will be partially distributed in Texas.

Basciani Diversifies
According to The Packer, July 21, Basciani Mushroom will be offering blackberries to its customers. The company wants to fill its customers’ desire for fresh strawberries and blackberries on the vine. They have contracted with a family farm to provide them with the blackberries from which they will make a juice that will be partially distributed in Texas.

Fruits, Nuts and Vegetables LLC
St. Cloud Times, July 22, reports that mushrooms have become the “golden ticket” for Fruits, Nuts and Vegetables LLC in Fort Ripley, Minnesota. Matt Rastfri and Christy Paulson began growing produce four years ago then discovered mushrooms. Now they grow 22 species and produce 40 to 50 pounds per week. Some species are produced on natural logs and some are grown in plastic buckets on straw and grain waste. They also teach mushroom cultivation classes and sell natural log mushroom kits and spawn. They sell their mushrooms at local farmers’ markets – where they have sold out in as little as 20 minutes – and to grocery stores, restaurants and co-ops.
script of the radio spot on its website at tinyurl.com/MRSpotlight links to some additional information, along with the audio and tran- markets them to the local food co-op and local restaurants. The one- right.” He produces crimini, oyster and lion’s mane mushrooms and conservative on them because you have to make sure that they taste Doubting Thomas Farms, installed a hydroponic system so plants its farm budget to subsidize agriculture. One of the programs offers its farm budget to subsidize agriculture. The Minnesota Department of Agriculture has started a series of culture projects. The maximum cash grant for mushroom farm proj- ets is about $520. According to Inspector Roxanne Barker said: “The risks associated with unguard- ed winches or rollers are well-known in many industries, including agriculture. Incidents involving this type of machinery can cause seri- ous, life-changing injuries, which is why onus is on employers to ensure that appropriate guards are in place to protect workers from dangerous moving parts.” If you have such winches or rollers on your farm, it’s a perfect time to check them for safety. Mushroom Subsidy in Nepal According to The Kathmandu Post, July 16, Nepal is using most of University of Exeter. The company then matched the hand side of his chest and back. He had to stay off work for over a year. The investigation found that Littleport had failed to identify that the machine’s roller was unguarded when they purchased it, and had not provided guarding for the dangerous part of the machine. After the incident, the company fully enclosed the rotating part of the machine with fixed guard fitted with a key exchange system. The Health and Safety Executive, England’s version of the Occupational Health and Safety Administration in the U.S., announced on July 24 that Littleport Mushroom Farm LLP of Ely, Cambridgeshire, England, was fined over $20,000 and ordered to pay costs of $4500 after pleading guilty to a regulation related to the use of equipment. The incident involved an employee who was working on clearing compost out of growing tunnels after the harvest of a crop of mushrooms on January 25, 2013. He was rolling a net and poly sheet – which lined the growing shelves – onto a specially- designed emptying machine, when the sheet dropped away. He attempted to turn it back into the machine without stopping it, but his left gloved hand became caught into the winding mechanism. The machine continued to wind the net and sheet onto its roller, pulling the worker’s arm with it up to his shoulder. On hearing him shout, another employee ran to the machine and stopped it. He then used the reverse button to free the worker’s arm, which by then was crushed in several places. The worker suffered a fracture to his left forearm and another to his upper arm, as well as bruising on the left To-Jo Mushrooms presented a $1000 check to the Lupus Foundation on June 22. Julie Petrovics, a marketing director at To-Jo says: “We believe that Farm Star Living, which celebrates USA farms, is an ideal partner to help people nationwide feel good about the locally grown products they are serving to their families like our To-Jo mushrooms.” Reference to To-Jo’s locally grown mushrooms makes sense in Southeastern Pennsylvania where the farm is located; not so much in the cities across the U.S. where To-Jo ships. The press release seems to blur the meaning of “locally grown” to such an extent that anything grown in the U.S. is considered locally grown anywhere in the U.S. Or, maybe it’s that everything is locally grown, somewhere. In either case, the FSL/To-Jo approach expands “locally grown” well beyond the ideas promoted within the locavore movement or the U.S. Department of Agriculture. The loosely organized, or perhaps unorganized, locavore movement is based upon the notion that food in the U.S. travels an average of 1,500 miles from producer to consumer. There are a variety of envi- ronmental costs associated with shipping food this far. Further, food shipped this distance is not as fresh as it should be. In addition, the distance from the farmer to the consumer leaves consumers with lit- tle knowledge of the source of their food. These issues are seen as overriding the benefit of having a year-round supply of a wide variety of food items that can not always be found locally. The USDA is more concerned with helping small farms and rural economies thrive. Still, the result has become supportive of the loca- ve movement. Many of the small farms mentioned in this newsletter sell their wares locally at farmers’ markets, to restaurants and to grocery stores. Farmers markets typically take a flexible view of locally grown with the goal of food traveling 100 to 200 miles or less, depending upon where farmland is located relative to the market. Most allow flexibil- ity where certain items are not available within their chosen distance. Blue Oyster Cultivation brings their mushrooms from Ithaca to Queens, New York, a distance of 235 miles even though there are many mushroom farms much closer that could be serving these mar- kets. Still, when the owner of the farm is there with his mushrooms, it resolves the issue of not knowing the source of the food. As a small farm gets bigger, it becomes necessary to either expand its marketing area, as Blue Oyster is doing and as the largest farms have done for decades, or establish farms at locations around the country to serve more local markets. Unlike To-Jo Mushrooms, Monterey Mushrooms has farms across the U.S. (Madisonville, Peanut Products Performance You Can Trust. Eastern U.S. & Eastern Canada: 800-795-1657 • Western U.S.: 800-995-4289 • Western Canada: 888-856-4124 The Mushroom Growers' Newsletter 6 Volume XXIII Number 4 August 2014 The Mushroom Growers' Newsletter 3 Volume XXIII Number 4 August 2014 6 3 800-310-4933 or visit us online at www.C02Meter.com Chocolate with Less Sugar MycoTechnology Inc. of Aurora, Colorado, has been using mush- rooms to reduce the bitterness of coffee by partly fermenting coffee beans. The firm has now turned this approach to cacao. They report that they can now produce chocolates that tastes great with half the sugar normally used. The fermentation process also adds valuable beta-glucan to the chocolate. Details at: mycotechcorp.com
### U.S. Wholesale Market Prices

#### Chi Dal Mia NY SF

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<tr>
<th>Week of July 7</th>
<th>Week of July 14</th>
<th>Week of July 21</th>
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<tr>
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<tr>
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<td>Criminis</td>
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#### The Mushroom Growers' Newsletter

**U.S. Wholesale Market Prices**

Chicago • Dallas • Miami • New York • San Francisco

### About Wholesale Market Prices

The prices listed here were reported by the Agricultural Marketing Service, Fruit and Vegetable Division of the U.S. Department of Agriculture. These prices were seen at the terminal markets in the listed cities and are typically for the prices retailers or food service outlets pay to brokers or distributors of those markets. If you sell high quality product directly to retail outlets in these cities your prices should be higher. If you sell to a broker or distributor who sells at these markets, your prices will be lower. This information should be used only as a guide and an indicator of the relative stability of prices from week to week.

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### World Spot Prices Per Pound - U.S. Dollars

<table>
<thead>
<tr>
<th>Week of July 28</th>
<th>Package (as Indicated)</th>
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<td><strong>LOBSTER</strong></td>
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### SPECIES

| Monterrey, MX 28July14 | Agaricus (1 kg): 1.37-1.40 |
| Guadalajara, MX 28July14 | Agaricus (1 kg): 1.37-1.40 |
| Poznan, POL 23July14 | Agaricus (1 kg): 0.74-0.88 |
| Paris, FR 26June14 | Agaricus (1 kg): 1.17-1.19 |

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### Passion for Quality

**GTL Europe**

GTL Europe is one of the foremost suppliers of equipment and projects regarding composting, anaerobic digestion and systems as well as turn key facilities. GTL Europe is a capable and reliable partner working with its customers in close cooperation on innovative solutions and developments.

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### About Wholesale Market Prices

*Week of July 14*

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<th>Week of July 14</th>
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WORLD SPOT PRICES Per Pound - U.S. Dollars (Packaged as Indicated)

SPECIES

Agaric = Agaricus bisporus
Shiitake = Lentinula edodes
Oyster = Pleurotus eryngii
Flammulina velutipes
Maitake = Hydnum repandum
Porcini = Boletus edulis
Porcini = Auricularia sp.
Maitake = Grifola frondosa
Beech = Hypholoma tessulatum
King Oyster = Pleurotus eryngii
Wood ear = Cantharellus cibarius
Yellow Foot = Cantharellus tubaeformis

Monterrey, MX 28July14
Agaricus (1 kg): 1.37-1.40

GUADALAJARA, MX 28July14
Agaricus (1 kg): 1.37-1.40

POZNA\N, POL 23July14
Agaricus (1 kg): 0.74-0.88

PLODuv, BUL 25May14
Agaricus (1 kg): 1.17-1.19

PARIS, FR 26June14
Shiitake (1 kg): 4.27-4.88
Oyster (1 kg): 1.95-2.74
Agaricus (1 kg): 1.03-1.16

Texas; Zellwood, Florida; North Ladora, Tennessee; Royal Oak, Michigan; Morgan Hill, California; Arroyo Grande, California; Watsonville, California; Temple, Pennsylvania; Princeton, Illinois. Monterey Mushrooms would be considered locally grown for more people than any other grower. In fact, the company boasts "We’re Local. Nation wide." That claim, of course, depends upon your definition of local. Monterey is not within 100 or even 200 or more miles of everyone in the nation, yet they are more broadly local than other farms. To get within 200 miles of most people in the U.S., one would need to build a network of many more, but much smaller, farms strategically scattered across the country.

Another way to grow while remaining local is to broaden your farm’s clientele by reaching out to more local customers. After you’ve saturated your local farmers’ markets, restaurants and grocery stores, you’ll need to look to institutional buyers. The Associated Press, July 16, distributed a story about how some farms are gaining access to hospitals, schools, grocery chains and other institutional consumers that have been getting their food through national distributors. “Food Hubs” are the key.

The Secretary of Agriculture said: “Skyrocketing consumer demand for local and regional food is an economic opportunity for America’s farmers and ranchers. Food hubs facilitate access to these markets by offering critical aggregation, marketing, distribution and other services to farmers and ranchers. By serving as a link between the farm or ranch and regional buyers, food hubs can keep more of the retail food dollar circulating in the local economy. In effect, the success of regional food hubs comes from entrepreneurship, sound business sense and a desire for social impact.”

According to the current federal list (tinyurl.com/USFoodHubs), there are now 301 food hubs scattered across the U.S. Their operating models vary, but the AP article highlights a simple one used by Common Market in Philadelphia (commonmarketphila.org). The non-profit Common Market explains it this way:

“We aggregate food in our warehouse from about 75 regional producers and deliver 6 days a week to almost 150 public and private schools, colleges and universities, hospitals, workplaces, grocery stores, nonprofits and faith institutions throughout the Delaware Valley.

“Customers order case-load quantities of food from our consolidated availability list, representing the full bounty of seasonal food produced in our region by Common Market’s network of sustainable farmers. Common Market staff works year-round with farmers and artisanal producers to develop a dependable supply of the freshest foods grown sustainably in our region.

“Our role is to take care of getting good food from the farm gate to the wholesale customer as efficiently and cost-effectively as possible: one order, one delivery, and one bill.”

Yeatsman’s Mother Earth Organic Mushrooms is a participant in Common Market. In 2008, Common Market’s first year, they sold $125,000 worth of products. This year they expect to exceed $2.5 million in sales. USDA is helping support efforts like this with research funding, technical support, loans, infrastructure and equipment.

If you would like to take advantage of the Food Hub concept, start with the list of existing food hubs (tinyurl.com/USFoodHubs) to see if there is one serving your area. If so, contact them and see if you can participate. If not, check out the website links provided in the list to begin to understand the various approaches that are being used. Then, study the Regional Food Hub Resource Guide (tinyurl.com/foodHubGuide) to learn how you can create a food hub in your area.

GTL EUROPE

GTL Europe is one of the foremost suppliers of equipment and projects regarding composting operations and manure treatment. Our product line includes biogas production, composting and control systems as well as turn-key facilities. GTL Europe is a reliable and viable partner working with its customers in close cooperation on innovative solutions and developments.
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The Mushroom Growers’ Newsletter 6 Volume XXIII Number 4 August 2014

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right.” He produces crimini, oyster and lion’s mane mushrooms and
small on mushrooms because it takes quite a bit of being fiscally con-
could add oxygen to his grow room. He says: “I would definitely start
Doubting Thomas Farms, installed a hydroponic system so plants
could grow and poly sheet – which lined the growing shelves – onto a specially-
designed emptying machine, when the sheet dropped away. He
tried to turn it back into the machine without stopping it, but his
left gloved hand became caught into the winding mechanism. The
machine continued to wind the net and sheet onto its roller, pulling
the worker’s arm with it up to his shoulder. On hearing him shout,
another employee ran to the machine and stopped it. He then used
the reverse button to free the worker’s arm, which by then was
crushed in several places. The worker suffered a fracture to his left
forearm and another to his upper arm, as well as bruising on the left
hand side of his chest and back. He had to stay off work for over a
year. The investigation found that Littleport had failed to identify
that the machine’s roller was unguarded when they purchased it, and had
not provided guarding for the dangerous part of the machine. After
the incident, the company fully enclosed the rotating part of the
machine with fixed guard fitted with a key exchange system.
Inspector Roxanne Barker said: “The risks associated with unguard-
whines or rollers are well-known in many industries, including
agriculture. Incidents involving this type of machinery can cause seri-
ous, life-changing injuries, which is why onus is on employers to
ensure that appropriate guards are in place to protect workers from
dangerous moving parts.” If you have such winches or rollers on
your farm, it’s a perfect time to check them for safety.

Mushroom Subsidy in Nepal

According to The Kathmandu Post, July 16, Nepal is using most of
its farm budget to subsidize agriculture. One of the programs offers
cash grants of up to 50% of project costs for youth-proposed agri-
culture projects. The maximum cash grant for mushroom farm proj-
ects is about $520.

To-Jo Contributres

To-Jo Mushrooms presented a $1000 check to the Lupus
Foundation on June 22. Julie Petrovits, To-Jo’s general sales
manager hosted a number of bake sales at the farm to raise funds. The company then matched
the amount the employees contributed.

Growing Locally

Farm Star Living (FSL) is a website and lifestyle brand that pro-
 motes the farming lifestyle so that the public can better understand,
 appreciate and support farmers. To-Jo Mushrooms has partnered
with FSL according to a June 26 press release from FSL. Mary
Blackmon, founder of FSL says: “We are so excited to help raise
awareness of this fabulous company that is family-owned and pro-
duces locally grown mushrooms.” A press release by FSL director
at To-Jo says: “We believe that Farm Star Living, which celebrates USA
farmers, is an ideal partner to help people nationwide feel good about
the locally grown products they are serving to their families like our
To-Jo mushrooms.”

Reference to To-Jo’s locally grown mushrooms makes sense in
Southeastern Pennsylvania where the farm is located; not so much in
the cities across the U.S. where To-Jo ships. The press release
seems to blur the meaning of “locally grown” to such an extent that
anything grown in the U.S. is considered locally grown anywhere in
the U.S. Or, maybe it’s that everything is locally grown, somewhere.
In either case, the FSL-To-Jo approach expands “locally grown” well
beyond the ideas promoted within the locavore movement or the
U.S. Department of Agriculture.

The loosely organized, or perhaps unorganized, locavore movement
is based upon the notion that food in the U.S. travels an average
of 1,500 miles from producer to consumer. There are a variety of envi-
nronmental costs associated with shipping food this far. Further, food
shiped this distance is not as fresh as it should be. In addition, the
distance from the farmer to the consumer leaves consumers with lit-
tle knowledge of the source of their food. These issues are seen as
overriding the benefit of having a year-round supply of a wide variety
of food items that can not always be found locally.

The USDA is more concerned with helping small farms and rural
economies thrive. Still, the result has become supportive of the loca-
vore movement.

Many of the small farms mentioned in this newsletter sell their wares
locally at farmers’ markets, to restaurants and to grocery stores.
Farmers markets typically take a flexible view of locally grown
with the goal of food traveling 100 to 200 miles or less, depending upon
where farmland is located relative to the market. Most allow flexibil-
ity where certain items are not available within their chosen distance.
Blue Oyster Cultivation brings their mushrooms from Ithaca to
Queens, New York, a distance of 235 miles even though there are
many mushroom farms much closer that could be serving these mar-
kets. Still, when the owner of the farm is there with his mushrooms,
resolves the issue of not knowing the source of the food.

As a small farm gets bigger, it becomes necessary to either expand
its marketing area, as Blue Oyster is doing and as the largest farms
have done for decades, or establish farms at locations around the
country to serve more local markets. Unlike To-Jo Mushrooms,
Monteys Mushrooms has farms across the U.S. (Madisonville,

Chocolate with Less Sugar

Mycotech Inc. of Aurora, Colorado, has been using mush-
rooms to reduce the bitterness of coffee by partly fermenting coffee
beans. The firm has now turned this approach to cacao. They report
that they can now produce chocolate that tastes great with half the
sugar normally used. The fermentation process also adds valuable
beta-glucans to the chocolate. Details at: mycotechcorp.com

Growing Locally

Doubting Thomas Farms

The Minnesota Department of Agriculture has started a series of
one-minute radio spots to explore interesting enterprises
on Minnesota farms. The second spot titled “Sharing a Mushroom
Business” featured Carsten Thomas. Carsten, son of the owners
of Doubting Thomas Farms, installed a hydroponic system so plants
could add oxygen to his grow room. He says: “I would definitely start
small on mushrooms because it takes quite a bit of being fiscally con-
servative on them because you have to make sure that they
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markets them to the local food co-op and local restaurants. The one-
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to learn how to grow them. She brought back the needed knowledge and became the technical expert on the farm. The farm now has two oyster houses and 17 straw mushroom houses producing a total of 6,600 pounds of mushrooms per month. Pauli is quoted as saying: "I have heard a lot about farmers failing in growing straw mush-rooms. I too was a failure in straw mushroom business – the biggest loser in Cambodia – but I also want to be the most successful person this business in Cambodia. I see lots of opportunities for this straw mushroom business." He also supplies spawn to other grow-ers and will buy their mushrooms for wild and cultivated mush-rooms directly to restaurants and organic vegetable stores in Cambodia and also sells 110 pounds per day to a food distributor that resells them to Japanese restaurants in Cambodia.

Jester King Mushroom Beer

Jester King Brewery of Austin, Texas just announced its latest beer: Jester King Snërkel, a farmhouse ale with aged woodsmoke smoked sea salt and oyster mushrooms grown by nearby Logro Farms. Logro has worked with Jester King to grow its oyster mushrooms. Jester King brings the process full circle by using mush-rooms grown from their spent grain to make a new beer. Snërkel will be released at Jester King Brewery on August 15th. Jeremy Bastian and Ryan Sansbury of Logro Farms will be on hand to celebrate the release, provide information about their mushroom farm, and sell their mushroom kits. Jester King will have about 250 cases of the bottled beer to sell. The first batch will not be distributed, but they plan on making a second batch later this sum-mer that will be partially distributed in Texas.

Basciani Diversifies

According to The Packer, July 21, Basciani Mushrooms will be offer-ing blackberries to its customers. The company wants to fill its consumer education and market expansion.

Dave & Dee’s

The Virginia-Pilot covered Dave & Dee’s Homegrown mushrooms of Sedgley, Virginia, on July 20. Dave and Debi Scherr started growing oyster mushrooms in 2003. They are now producing around 150 pounds per week. With this year’s addition of a new partner, the company wants to fill its customers’ needs with its mushrooms. Dave is able to be selective with whom he deals and can require immediate payment with cash or check.

Blue Oyster cultivation

Fortune.com highlighted the success of Blue Oyster Cultivation. The reporter visited with Joe Rizzo at Forest Hills Greenmarket in Queens, New York. Rizzo owns Blue Oyster Cultivation in Ithaca, New York. Like most of the other growers, Rizzo has had to adjust his business model. He has increased his prices and expanded into new markets. He is quoted as saying: “Growing mushrooms can be a pain in the butt – that’s why you don’t see many businesses stay in it for very long, especially from Washington, a larger producer of specialty mushrooms although, even there, some people seem wary of his products. When potential customers ask if his mushrooms are safe, it provides the opening to a discussion that can create increased sales. The article notes that Americans eat 4 pounds of mushrooms per year while Europeans eat twice that and the Chinese eat 25 pounds per year, so there is plenty of room for consumer education and market expansion.

Provisions Mushroom Farm

The News Tribune of Tacoma, Washington, July 23, reports that many small-scale mushroom growers are going into business in that area. The reporter mentions Ostrom’s Mushrooms of Lacey, Washington, a larger producer of Agaricus that has been in business since 1928. He continues with a more in-depth discussion of Provisions Mushroom Farm and Adam’s Mushrooms. Christian and Ria Kaelin own Provisions Mushroom Farm of Rochester, Washington. Christian moved to the area in 2004 and worked for Paul Stamets until 2007 when he started Provisions. He and Ria harvest and market wild mushrooms, but primarily grow ten species at a time including oyster (various types), shiitake, lion’s mane, enoki, maitake, nameko, reishi, turkey tail and pioppino (Agrocybe aegerita). They recently finished a new greenhouse and lab and expect an eight-foot autolav to go into operation soon. Provisions sells about a pound of mushrooms per week to members of Seattle’s Co-op. They also sell their mushrooms at local farmers’ markets and food co-ops.

Adam’s Mushrooms

The aforementioned article continued with a discussion of Adam’s Mushrooms. Adam and Astrid DeLeo own the farm. Adam, original-ly from Washington, met Astrid (from Denmark) in Scotland in 2011 and attended a Stamets presentation there in 2012 where they got the mushroom bug. They grew mushrooms in Scotland then moved to the family home near Uxbridge, England, and began grow-ing mushrooms there in 2013. Adam handles production of oyster and shiitake in an 8'x16' grow room. Astrid handles sales and has developed a distribution network wherein she also markets mushrooms from Mark Ma’s Green Mountain Mushrooms in Vaughn, Washington. The mushrooms are sold at local farmers’ markets and to several local restaurants. Adam is quoted as saying: ‘I get a lot of satisfac-tion from growing mushrooms.”

Forest Stumps

St. Cloud Times, July 22, also covered Kevin Doyle’s Forest Mushrooms of St. Joseph, Minnesota. In 1987, two years after start-ing his mushroom project, Doyle’s partners bailed as a result of unre-liable production. Doyle, however, continued. The farm now pro-duces 400 to 500 pounds of oyster and shitake mushrooms and dis-tributes a wide variety of other species – wild and cultivated. Doyle is quoted as saying: “Growing mushrooms can be a pain in the butt – that’s why you don’t see many businesses stay it in for very long, but it can be very rewarding.” The article notes that Forest Mushrooms is Minnesota’s largest mushroom distributor. Doyle dis-tributes his mushrooms to a variety of local and regional grocery stores, wholesale grocery, local restaurants, distributors and to frozen food companies like Stouffer’s and DiGiorno. You can find links to this farm and others mentioned this month at mushroomcompany.com or farmstems.com.

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Mushroom Tills

Growers and packers are always looking for the 'best' packaging for their mushrooms at retail. Styrofoam has been a good option for mushroom tills, but its environmental credibility is low. Thus the search for options. Current alternatives include cardboard, corrugated paper and recycled polyethylene terephthalate (RPET). The paper products can be recycled, recyclable and bio-degradable. They also provide more printable surface if you want to add information about your products. The plastic products can also be recycled and are recyclable, but are not bio-degradable. RPET can also be supplied in various colors to suit your marketing needs. Fabi-Kal of Kalama, Michigan, has recently introduced a till made of high density polyethylene (HDPE), the same stuff from which plastic milk cartons are made. By adding calcium carbonate to the mix, Fabi-Kal has been able to produce them with 20% less plastic, an environmental benefit. They do not use recycled HDPE due to issues with FDA compliance, however the packaging is recyclable with your milk cartons. More info: www.fabikal.com

Greenwood’s Compost Facility

Whitsy, This Week, July 5, notes that the Greenwood Mushroom Farm in Ashburn, Ontario, Canada, received approval for their site plan on June 30. The plan includes a 128,898 square-foot compost facility that incorporates scrubbers and biofilters intended to prevent noxious odors. The $16.5 million (Canadian) project is being aided by farmers’ markets and also produces kits that he sells online. Greenwood’s compost facility is said to be the second largest producer of wild mushrooms. Strong demand from China has reportedly lead to a world-wide market of over $11 billion. Nepal serves around 2% of this market and is the second largest producer of wild Cordyceps, after Tibet. The influx of foreign pickers has reduced the quantity each picker is finding and breeds conflict with local residents. Uttam Babu Shrestha of the Institute of Agriculture and the Environment at Australia’s University of Southern Queensland found that, during the 2011 season, 95.1% of pickers believe the quantity of the fungus is declining while 67% consider current harvesting practices to be unsustainable. Central regulation of the system by the government of Nepal is seen as the solution. The whole situation is reminiscent of the matsutake harvest season in Central Oregon several years ago. Since most of that harvest was from National Forest lands, the U.S. Forest Service established requirements for training, to improve the sustainability of the harvest, and provided services like special campgrounds where pickers could have the safety and security they expect. Since these changes, violence has been eliminated. Aloha Medicinals says they produce more than half of the Cordyceps consumed world-wide. If you are interested in cultivating this species, they have a great background video and a supporting article on their website at alohamedicinals.com/cordyceps.html

Cordyceps Violence in Nepal

According to The Economist, June 28, agriculture has been the biggest beneficiary of Poland’s membership in the European Union. Cash infusions from the EU of $55 billion from 2007 to 2013 and another $42.2 billion before 2020 have helped increase farmer income and modernized the food sector. As a part of this, Poland has become Europe’s leading producer of cultivated mushrooms.

Stamets Receives Patent

On July 1, Paul Stamets received U.S. Patent 8,765,138 for a series of compositions useful in restricting the growth, spread and survivability of viruses and bacteria in animals, especially humans. More particularly, the invention relates to methods and medicinal mushroom mycelium products for treating Herpes, Orthopox, influenza, SARS, Hepatitis, Tuberculosis, Escherichia coli and Staphylococcus aureus and other viruses and bacteria. The claims primarily involve Foxtopisis officinalis (agarikon), but one claim involves the addition of Ganoderma resinaeum, G. annulare extracts, Hericium erinaceus extracts, Hypholoma umbratum and H. tessulatum extracts and Trametes versicolor extracts to a Foxtopisis officinalis composition. Find the details at: terry.com/stametspatent

Poland Mushroom Production

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Mushroom Adventures

Don Simoni of Mushroom Adventures in Marysville, California, was featured in a July 5 Pandora interview with Chef Mary Moran and Wine Guru Duane Pemberton. The Moran and Pemberton discussed the possibilities of pairing various species of mushrooms with various wines and how to cook the mushrooms. Simoni spoke about his operation where he produces organic portabella, crimini, white button, oyster and shiitake mushrooms. He sells the fresh mushrooms at farmers’ markets and also produces kits that he sells online. Simoni went on to provide some mushroom lore about the origins of crimini and portabella and how to clean mushrooms. He also discusses the potential for removing the gills from portabella. When considering the potential for removing the gills from portabella. When Simoni went on to provide some mushroom lore about the origins of crimini and portabella and how to clean mushrooms. He also discusses the potential for removing the gills from portabella. When portabella is added to a white sauce, the spores can turn the sauce brown. In that case he recommends removing the gills. As far as eating raw mushrooms, he says that’s ok, if they are fresh, but oysters should not be eaten raw. You can listen to the whole one-hour production at www.terry.com/Pandora. Simoni is introduced about 17 minutes into the show.

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Mushroom Adventures

Don Simoni of Mushroom Adventures in Marysville, California, was featured in a July 5 Pandora interview with Chef Mary Moran and Wine Guru Duane Pemberton. The Moran and Pemberton discussed the possibilities of pairing various species of mushrooms with various wines and how to cook the mushrooms. Simoni spoke about his operation where he produces organic portabella, crimini, white button, oyster and shiitake mushrooms. He sells the fresh mushrooms at farmers’ markets and also produces kits that he sells online. Simoni went on to provide some mushroom lore about the origins of crimini and portabella and how to clean mushrooms. He also discusses the potential for removing the gills from portabella. When portabella is added to a white sauce, the spores can turn the sauce brown. In that case he recommends removing the gills. As far as eating raw mushrooms, he says that’s ok, if they are fresh, but oysters should not be eaten raw. You can listen to the whole one-hour production at www.terry.com/Pandora. Simoni is introduced about 17 minutes into the show.