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The Essential Guide to Cultivating Mushrooms: Simple and Advanced Techniques for Growing Shiitake, Oyster, Lion's Mane, and Maitake Mushrooms at Home eBook: Russell, Stephen: Amazon.co.uk: Kindle Store

The Essential Guide to Cultivating Mushrooms: Simple and ...

The Essential Guide to Cultivating Mushrooms Book Description : From the basics of using mushroom kits to working with grain spawn, liquid cultures, and fruiting chambers, Stephen Russell covers everything you need to know to produce mouthwatering shiitakes, oysters, lion's manes, maitakes, and portobellos.

[PDF] The Essential Guide To Cultivating Mushrooms ...

The Essential Guide to Cultivating Mushrooms: Simple and Advanced Techniques for Growing Shiitake, Lion's Mane, Oyster, and Maitake Mushrooms at Home by Stephen Russell (Storey Publishing 2014) (635.8). This is an extremely easy-to-use guide to the cultivation of mushrooms.

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The Essential guide to cultivating mushrooms : simple and advanced techniques for growing shiitake, oyster, lion's mane, and maitake mushrooms at home Russell, Stephen D With clear instructions and step-by-step photographs, this comprehensive guide shows you how to cultivate mushrooms in your own home, producing shiitakes, oysters, lion's manes, maitakes, and portabellas for your kitchen or for a small business.

The essential guide to cultivating mushrooms : simple and ...

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Mother Earth News - THE ESSENTIAL GUIDE TO CULTIVATING ...

Part 1 includes four chapters—Getting to Know Mushrooms (a brief primer including some biology, human uses of mushrooms, an overview of the cultivation process, and summary information about the four mushrooms mentioned in the book's subtitle); Basic Growing Options (including ready-to-grow kits, using pre-made grain and plug spawn, growing on logs, and using spore or liquid culture syringes for inoculation); Combating Contaminants (the importance of sterile technique and a summary of ...

Essential Guide To Cultivating Mushrooms - North American ...

The Essential Guide to Cultivating Mushrooms Growing mushrooms is simple when you have the right information. The Essential Guide to Cultivating Mushrooms will help you grow them for profit or hobby. \$ 24.95 \$ 22.95

The Essential Guide to Cultivating Mushrooms

The Essential Guide to Cultivating Mushrooms and Organic Mushroom Farming and Mycoremediation emphasize that you should start small and gain proficiency. Organic Mushroom Farming and Mycoremediation goes a step further, showing how you can continue to scale up ... and up, if you want to, becoming a full scale mushroom farmer.

The Essential Guide to Cultivating Mushrooms: Simple and ...

The Essential Guide to Cultivating Mushrooms and Organic Mushroom Farming and Mycoremediation emphasize that you should start small and gain proficiency. Organic Mushroom Farming and Mycoremediation goes a step further, showing how you can continue to scale up ... and up, if you want to, becoming a full scale mushroom farmer. I say go for it!

The Essential Guide to Cultivating Mushrooms: Simple and ...

The Essential Guide to Cultivating Mushrooms: Simple and Advanced Techniques for Growing Shiitake, Oyster, Lion's Mane, and Maitake Mushrooms at Home Paperback – Aug. 12 2014 by Stephen Russell (Author) 4.6 out of 5 stars 146 ratings See all formats and editions

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The Essential Guide to Cultivating Mushrooms: Simple and Advanced Techniques for Growing Shiitake, Oyster, Lion's Mane, and Maitake Mushrooms at Home Stephen Russell Storey Publishing 2014 232 pages \$24.95 SB353 Taking the guess work out of growing mushrooms, Russel gives the reader step by step instructions and practical advice on cultivating ...

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From the basics of using mushroom kits to working with grain spawn, liquid cultures, and fruiting chambers, Stephen Russell covers everything you need to know to produce mouthwatering shiitakes, oysters, lion's manes, maitakes, and portobellos. Whether you're interested in growing them for your own kitchen or to sell at a local market, you'll soon be harvesting a delicious and abundant crop of mushrooms.

Offers guidance and instructions for creating ideal environments for growing oyster, shiitake, lion's mane, and maitake mushrooms.

Fresh herbs offer a healthy and delicious way to spice up any meal, but growing and cooking with these delectable plants are endeavors fraught with uncertainty. What herbs will grow year-round on my kitchen windowsill? What foods complement rosemary? Which part of a lemongrass plant has the best flavor? Can I really eat the geraniums growing in my flower bed? This indispensable guide from The Herb Society of America takes the guesswork out of using herbs in the garden and in the kitchen by providing detailed information for cultivating a wide variety of herbs, along with easy-to-follow recipes that will surely impress even the most discerning palate. Ranging from Alliums (onions, chives, and garlic) to Zingiber (ginger), the volume's first section provides horticultural information for each of the sixty-three herbs found in the National Herb Garden's Culinary Garden, including common and botanical names, family, place of origin, hardiness, and general light and soil requirements. Botanical sketches accompany many of the entries. Each entry also includes a short history of the herb, gardening basics, and suggestions for using the herb in your kitchen. Culinary herbs without Generally Recognized as Safe (GRAS) Status are included in a separate section, with an explanation of their history and ornamental value. An informative introduction to this section compares several different definitions of the word herb, explains the advantages of fresh over dried herbs, describes the proper storage and use of spices, and suggests the best timing and methods for harvesting herbs. In the second part of the book, HSA members offer classic and creative recipes for more than two hundred dishes incorporating a variety of herbs. Learn how to use the aromatic and flavorful herbs in your garden to enhance stews and casseroles, create dips and pestos, and add a new dimension to your favorite liquors. Among the mouth-watering recipes featured are Lemon Basil Tea Bread, Chicken Linguine with Fennel and Tarragon, Five-Herb Pasta Salad, and Rosemary Fizz. The concluding section of the book contains a fascinating personal tour of the two-and-one-half-acre National Herb Garden, which lies in the heart of Washington, D.C., at the center of the United States National Arboretum, and of its various themed areas, including the Knot Garden, the Antique and Heritage Rose Garden, the Dye Garden, the Colonial Garden, the Native American Garden, the Beverage Garden, the Medicinal Garden, and many others. Complete plant lists accompany the description of each garden. Green thumbs and gourmets alike will find inspiration in these pages to look at herbs in new ways – perhaps to see beyond their cupboards and into their own yards for ways to liven up their meals – and will gain the knowledge and confidence to grow and use herbs effectively. More than a gardening book, more than a cookbook, The Herb Society of America's Essential Guide to Growing and Cooking with Herbs will prove to be an indispensable companion for all herb lovers.

A detailed and comprehensive guide for growing and using gourmet and medicinal mushrooms commercially or at home. "Absolutely the best book in the world on how to grow diverse and delicious mushrooms."—David Arora, author of Mushrooms Demystified With precise growth parameters for thirty-one mushroom species, this bible of mushroom cultivation includes gardening tips, state-of-the-art production techniques, realistic advice for laboratory and growing room construction, tasty mushroom recipes, and an invaluable troubleshooting guide. More than 500 photographs, illustrations, and charts clearly identify each stage of cultivation, and a twenty-four-page color insert spotlights the intense beauty of various mushroom species. Whether you're an ecologist, a chef, a forager, a pharmacologist, a commercial grower, or a home gardener—this indispensable handbook will get you started, help your garden succeed, and make your mycological landscapes the envy of the neighborhood.

Yes, you can grow mushrooms from scratch! Why grow mushrooms? Mushrooms are a joy to grow—for food, as a garden feature, or just for fun—and it's easier than you think! How to Grow Mushrooms from Scratch covers 19 varieties, from button (always versatile) to reishi (a medicinal powerhouse). Plus, here are delicious recipes, preserving methods, and more. Where can you grow mushrooms? Mushrooms will thrive in your garden, on your windowsill, and even in your basement. The key is to pick the right growing medium for your mushroom—a log, a bale of hay, or a simple pot of dirt—and give it a little shade. How to grow mushrooms! Experts Magdalena and Herbert Wurth explain every step of cultivation—whether starting from a kit, a culture, or a grown mushroom you'd like to propagate. From protecting mushrooms in extreme weather, to troubleshooting pests, here is expert advice for beginners and experienced growers alike!

Learn how to grow wild and exotic, medicinally important, sustainable, and deeply delicious mushrooms right at your own home, just as people throughout the world have been doing for centuries. Mushrooms are healthy, packed with vitamins and antioxidants, rich with flavor, an excellent source of the fifth flavor know as umami; and can be used medicinally in teas and tinctures. By growing your own, you can enjoy these benefits while also enriching your soil, speeding up your composting, and even suppressing weeds—though the biggest draw may be the magic of watching this unique form of life grow. Understanding how mushrooms grow is crucial to successfully cultivating them, and Mushroom Cultivation offers photo-illustrated instruction both on how mushrooms grow and how you can cultivate them yourself, with a focus on six types of mushroom—shiitake, oyster, wine cap, hericium, blewit, and agaricus. You'll learn how to: Grow mushrooms, step by step, in a variety of different mediums: logs, straw, wood chips and sawdust, and compost Troubleshoot problems, including identification, underwatering, overwatering, and insects Store, dry, and freeze your mushroom harvest Cook with mushrooms, including variety-specific cooking tips and 8 tasty recipes Find supplies and more information with the resources listed at the back of the book After reading Mushroom Cultivation, you'll discover that growing a mushroom is really no more difficult than growing a tomato. You just need a slightly different set of skills. Picking your own fresh mushrooms at the peak of their flavor and nutrition is within your reach with this comprehensive, step-by-step guide.

Life with a potted plant is undeniably better. And better yet is the ability to grow and replicate new, healthy houseplants without ever having to visit a garden centre again. Learn to share, swap and celebrate the miraculous methods of multiplying all of your favourites at almost no cost at all. And here's the secret: it's really, really easy. Plants are designed to multiply. They spread their roots, send off inquisitive shoots, and regenerate themselves in all sorts of exciting and unexpected ways without any help. Even for the beginner indoor gardener, a single leaf can hold enough life to be successfully grown into a brand new plant. With Root, Nurture, Grow, you'll quickly discover how to propagate any houseplant, take cuttings, cultivate runners and offsets, divide plants at the roots and even grow brand new root systems in the air. You'll learn pruning methods that produce no waste, organic rooting medium recipes, and eventually enjoy gifting and swapping newly grown greenery with friends, family and other houseplant boarders you'll meet along the way. As well as myriad propagation methods, the book includes practical DIY projects to better nurture and display your plant family, including a homemade propagation chamber and simple self-watering planters.

Succulents are plants that hold water in their leaves, such as cacti, aloe, and echeveria. They have captured the hearts of crafters, decorators, and plant lovers all over the world. Always popular as an outdoor plant in warm climates, succulents have found a new popularity as a try indoor plant that's easy to care for and fun to look at. Idiot's Guides: Succulents includes: + Everything needed to select, pair, pot, and care for succulent plants. + Snapshots of 100 of the most popular varieties of succulent plants, including care, color, hardiness, pairing, and a full-color photo for each. + 16 beautiful craft projects with how-to steps and color photos, including picture frames, wreaths, terrariums, centerpieces, and bouquets. + Tips on successfully propagating new succulents from existing plants. + Extensive advice on choosing pots and unique planters, repotting succulents, and pairing varieties for maximum impact. + An index of succulents by color and height that gives readers another tool for selecting the succulents that will look.

Do you want to know how you can harness the healing powers of mushrooms for profit and health? Are you interested in knowing how you can grow mushroom from scratch even if you are a complete beginner? 'Growing Mushrooms' is your comprehensive, go-to guide for understanding how to grow mushrooms at home in an exciting way even if you have no farming or gardening experience. Within the pages of this practical guide, you will discover how mushrooms grow, how to grow mushrooms, the best conditions for growing mushrooms, the types of mushrooms to grow at home, and the exceptional health benefits of consuming some varieties of these fungi. With lots of wrong information about the cultivation of mushrooms out there, it can be hard for beginners to separate fact from fiction. This is where this step-by-step playbook comes in to help. Inside this book, you'll find a beginner-friendly guide to everything there is to know about growing mushrooms and choosing the right medium for its cultivation. Whether your goal is to grow a small quantity of mushrooms at home as a hobby, or start a large-scale mushroom farming business, you find the knowledge you need in this book. Also, this book will give you the practical guidance and extensive information you need to take advantage of the nutritional benefits of mushrooms for yourself or your family. Within the Pages of This Book, You'll Discover: Easy techniques that show you how to grow magical mushrooms effortlessly in your home Transformational information on the origin and history of mushrooms The nutritional benefits of mushrooms and how you can use it to conquer health problems The various types of mushrooms and ways to grow them for commercial purposes How to consume mushrooms safely And much more... The is not one of those books filled with stories of mushrooms cultivation. It's a straight forward but friendly, no-nonsense approach based on years of documented practical research. Scroll Up and Click The "Buy Now" Button to Get This Book Today!

Bring mushrooms into your life as you dive into the practice of home-scale mushroom cultivation With applications in permaculture, urban farming, cooking, natural medicine, and the arts, interest in home-scale mushroom cultivation is exploding. Yet many beginners remain daunted by the perceived complexity of working with fungi. DIY Mushroom Cultivation is the remedy, presenting proven, reliable, low-cost techniques for home-scale cultivation that eliminate the need for a clean-air lab space to grow various mushrooms and their mycelium. Beautiful full-color photos and step-by-step instructions accompany a foundation of mushroom biology and ecology to support a holistic understanding of the practice. Growing techniques are applicable year-round, for any space from house to apartment, and for any climate, budget, or goal. Techniques include: Setting up a home growing space Inexpensive, simple DIY equipment Culture creation from mushroom tissue or spores Growing and using liquid cultures and grain spawn Growing mushrooms on waste streams Indoor fruiting Outdoor mushroom gardens and logs Harvesting, processing, tinctures, and cooking. Whether you hunt mushrooms or dream about growing and working with them but feel constrained by a small living space, DIY Mushroom Cultivation is the ideal guide for getting started in the fascinating and delicious world of fungiculture.

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