Just Grow Mushrooms

Guide to growing mushrooms at home, in the basement or in garden. Mushroom gardening and cultivation for beginners.

Thorsten Hawk

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contents

<u>Advice on growing mushrooms yourself in the basement,</u> <u>apartment or garden</u>

1. What are mushrooms?

2. Life cycle and way of life

3. Which mushrooms can you grow yourself?

4. Nutritional Values and Medicinal Effects of Mushrooms

5. Nutritional values and medicinal properties of oyster mushrooms

6. Nutritional Values and Medicinal Effects of Shiitake

7. The importance of cleanliness

8. How to practice cleanliness?

9. Optimal growing conditions

10. What is needed?

11. Which substrates are suitable?

<u>12. 6 steps to growing mushrooms</u>

13. 1. Pure culture production

14. Make 2nd Mushroom Spawn

15. 3. Inoculate

16. 4th growing through phase

17. 5. Fruiting body formation

18th 6th Harvest

19. Mushroom growing garden on wood chips or straw bales 20. Mushroom growing in the basement on sawdust, coffee grounds, straw pellets

21. Growing mushrooms in the apartment on sawdust, coffee grounds

22. Storing and preserving mushrooms

23. Tips for care

24. Tips against pests

25. Use mushrooms from the supermarket for breeding? Conclusion: grow mushrooms yourself

Advice on growing mushrooms yourself in the basement, apartment or garden

Fungi are the oldest and most diverse organisms on our planet. Unlike plants, they do not use photosynthesis and