

## **Intro to Growing Mushrooms on Logs**

on Saturday March 25  
from 10 am - 3:30 pm  
at Rolling Ridge Study Retreat  
for \$40 per person\*  
Bring your own bag lunch  
or add \$10 to have one provided

Most of the mushrooms that are consumed in this country are from one species mostly grown in large energy-intensive production facilities. With insights toward a healthier present and a more sustainable future, many people are seeking clean and local sources for the necessities of things like food and medicine in their lives. Thankfully, when done thoughtfully and responsibly, home grown mushroom production can meet those goals.



For anyone interested in getting started growing their own healthy organic mushrooms at home or on the farmstead, a little hands-on experience and instruction can go a long way. This workshop is designed to deliver just such an experience. Through a fun and active learning environment, each participant will:

- understand the basic phases of mushroom log planning and production
- be able to evaluate which mushroom species will work for them
- gain hands-on experience of each stage of inoculation
- ***go home with 1 inoculated Shiitake mushroom log***



With experience inoculating more than 100 logs, Josh Evans and Scot Degraf will facilitate this workshop and share their experience in mushroom growing adventures. The logs for this workshop will come from the work of a forest stewardship and conservation plan on the property.

The Study Retreat Community is located 20 min outside of Charles Town, WV in the Blue Ridge Mountains on the Rolling Ridge Foundation Land, a 1400 acre land trust. After the workshop, participants are welcome to walk the trails or take a guided tour of the annual, perennial, and edible forest gardens.

\*If the cost is an issue, please let us know how we can make it work for you.

**For questions or registration, contact Josh at:**  
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