

May 27-29th, 2016

Cultivating Kingdom Fungi: Mushrooms for People and the Planet



Join us for a hands-on,
activity filled workshop

about growing mushrooms
and an in-depth exploration
into our myceliated planet.

Learn the best practices for cultivating fungi for food, medicine and mycoremediation. This workshop will be of particular interest for agrarians, homesteaders, permaculturists, and all who are practicing stewardship of the land and our communities.

\$390 includes tuition and meals

Topics for the Weekend Include:

- Biology and ecology of fungi
- Inter-kingdom interactions and symbioses
- Low-tech and modern mushroom cultivation methods including: spawn making and substrate preparation
- Laboratory design and tissue culture
- Mushrooms in perennial gardens and small farm designs
- Myco-Ecological design and microclimate modification
- Collecting and preserving wild mushroom strains
- Mushrooms as functional food
- Making mushroom medicine
- Mycoremediation of contaminated soil and water

Spawn the Myco-Cultural Revolution!

Take home advanced skills and living mushroom cultures

Workshop Leaders



Mark Jones
Sharondale Farm
Owner



Tradd Cotter
Mushroom Mountain
Owner & Author



Robert Dale Rogers
Northern Star College
Author, Herbalist & Educator

We will provide all meals from dinner Friday through lunch Sunday. Food will be high-quality and home-cooked and will include mushrooms and other local ingredients.

A vegetarian option will be available.

For more info email: cultivatingfungi@gmail.com



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