

Tips to Grow Oyster Mushrooms in Delaware



Oyster mushrooms are a common mushroom found in the wild. The taste of oyster mushroom is very mild and some describe as subtly woody or like seafood.

- Oyster mushrooms can be grown from scratch using spores and spawns.
- You will need to find a medium to help them grow, like sawdust, limestones, sugar and rice bran in organizing the growing media of your fruit bags.
- There are three basic approaches to growing oyster mushrooms at home: Purchase a ready-made, already colonized kit; Purchase spawn and inoculate an appropriate substrate in bags or other containers; Produce your own spawn and inoculate an appropriate substrate.



Delaware State University
Cooperative Extension

Contact:
Dr. Lekha Nath Paudel
Farm Management Specialist
Lnpaudel@desu.edu