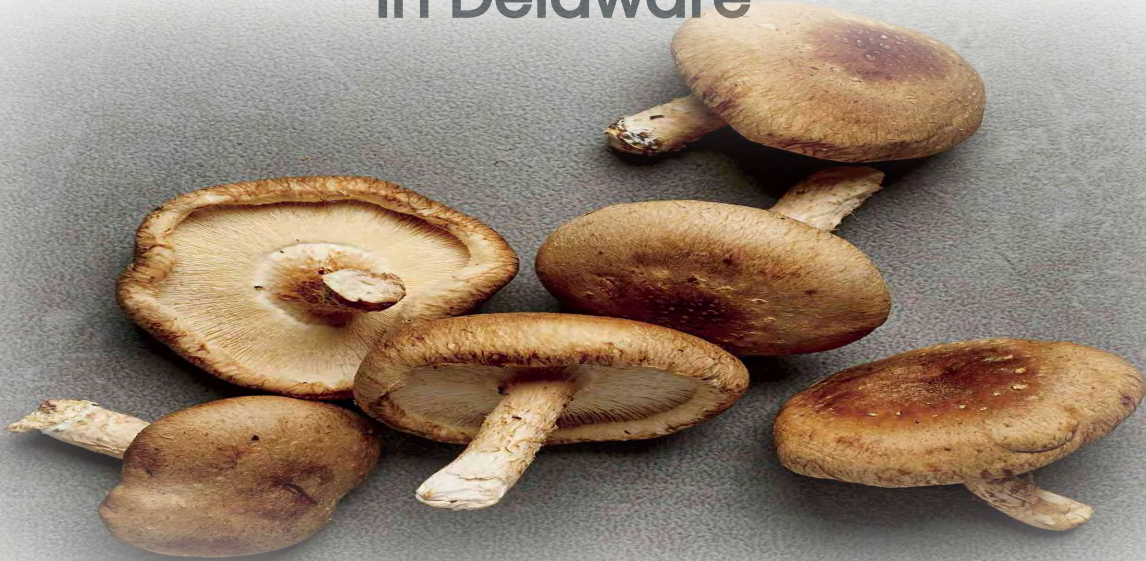


Tips to Grow Mushrooms in Delaware



Mushrooms or toadstools are the fleshy, spore-bearing fruiting body of a fungus. They are typically produced above ground, on soil, or on its food source.

- Choose the right strain: strain selection is one of the commonly overlooked but extremely important factors to successfully growing mushrooms. The strain is similar to a plant breed. Individual species of mushrooms like *Pleurotus Ostreatus* (commonly known as oyster mushrooms) will have thousands of different strains or expression of the genetic make-up.
- Prepare the substrate: Substrate preparation is the process of taking a raw material and turning it into a suitable food source for mushroom mycelium.
- Inoculate: Inoculation is the process of introducing mushroom mycelium to a substrate.
- Incubate: Incubation is the period of time where mycelium is colonizing the substrate.
- Initiate: Initiation is the process of triggering mushroom formation.
- Fruit: Fruiting is the period where mushrooms are growing and being harvested.
- Harvest: Harvesting is the process of removing mature mushrooms from the substance.



Delaware State University
Cooperative Extension

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