3rd CLASS ADDED
(due to popular demand)

Basics of Oyster Mushroom Production

The Farm Administration is offering a course on the basics of oyster mushroom production.

Farm Food Program staff member, Matt Burtonshaw, who manages the daily operations of the farm's oyster mushroom production, will cover: the economics, growing requirements, equipment needed, sterilization, potential problems, packaging and harvesting in a hands-on learning experience. Participants will be taught how to make a miniature mushroom bag to take home.

The three-hour course will be offered from 1 to 4 p.m. on Friday, February 9, 2018. The cost is $50. Each class will be limited to 12 students (5 minimum to offer class). Participants must be at least 18 years old to register for the course.

For additional information or to register for the course, please contact the farm office at 216.368.0274 or email farm@case.edu.