

## Basics of Oyster Mushroom Production 2019 Course Offerings

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 the following Fridays

January 11  
January 25  
February 8  
February 22

Course Fee: \$50. Each class will be limited to 12 participants (5 minimum confirmed registrations to offer class). Participants must be at least 18 years old to register for the course.

To register and make course fee payment, please access registration link below. Payment must be made at time of registration.

[https://community.case.edu/Farm/rsvp\\_boot?id=437827](https://community.case.edu/Farm/rsvp_boot?id=437827)

