

#### 4/17 report by Belle Sullivan, Mia Water, and Marc Rubin

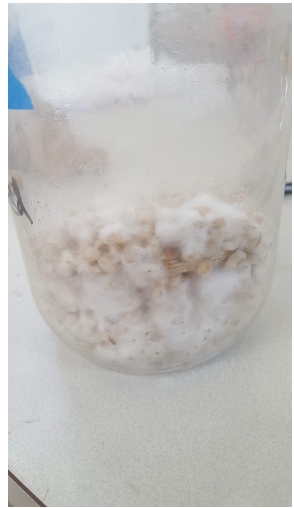
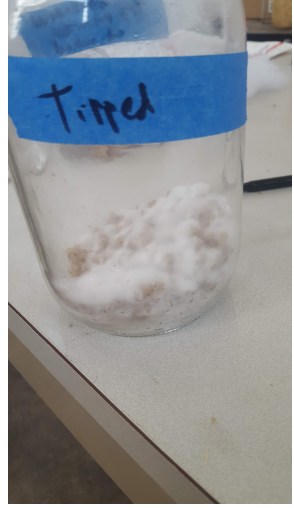
Most interested in jars started in 3/27. Both are full of mycelium, updated pictures are below. We are starting grow bags with the mycelium from 3/27 both jars 1 and 2. We are adding them to straw we pasteurized through boiling and placing the mixture in grow bags.

#### Questions

What temperature and humidity is ideal for incubating grow bags?

Is it important for there to be air flow around the bags?




#### Spawn Jars


Date	Description	Results	Photos
3/27 #1	Barley. Soaked for two nights, dried, cooked, and pasteurized.  Pressure cooked for about 1:15	4/10: Less growth than #2  Kept at room temp and is still healthy.	
3/27 #2	Barley. Soaked for two nights, dried, NOT cooked, and pasteurized.  Pressure cooked for about 1:15	4/10  Almost completely full of growth - ready to go into a grow bag  Kept at room temp and is still healthy.	
Near Future	Start millet jars		

	Soaked, cooked and pasteurized		
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**Over all notes:** The 3/27 jars are the most promising. It appears that the grains do not need to be completely cooked. The pasteurization process is necessary unless there is a very sterile work space.

## Grow Bags

Trial	Description	Results	Photos
#1 3/6	Moist straw in a grow bag with two plugs left to sit in a dark box	No results until 4/1 Fuzzy growth around the plugs Note: very exciting because of lack of effort, but extremely slow  Still minimal growth as of 4/17	
#2 3/27	Garbage bag filled with sawdust and spawn from the 3/6 #1 jar	Giving more time before we open. Feels very loose. No reason to suspect any growth has occurred. - no growth, ended 4/17	
#3	Started with spawn from 3/6 Put in pasteurized straw grow bag.	Started with good growth but became a contaminated mold bag because the spaw was already contaminated	

4/10 #1	<p>Boil straw to pasteurize. Started with good spawn from Jar #2 started 3/27</p> <ul style="list-style-type: none"> <li>- Straw is less wet than trial #3</li> </ul>	Some growth as of 4/17. Needs more time, probably would do better with a cooler environment?	
4/17 #1	<p>Started with spawn from 3/27 #1 Put in grow bag with pasteurized straw. Place in an incubator kept at 19 degrees Celsius.</p>		
4/17 #2	<p>Started with spawn from 3/27 #2 Put in grow bag with pasteurized straw. Kept in cool dark area with cardboard and styrofoam insulators.</p>		

**Overall Notes:** The sawdust is not a good substrate alone. Should be using straw. Want to consider adding wood chips to substrate. We really need a thermometer to tell if the straw is being properly pasteurized. Should take 17 days for growth to spread.