

4/24 report by Belle Sullivan, Mia Water, and Marc Rubin

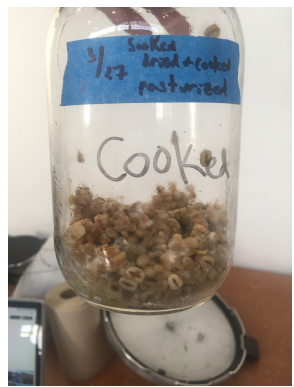
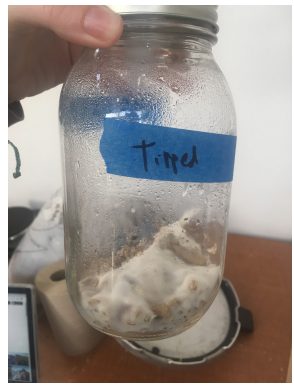
Most interested in jar started in 3/27, first one has expired. We are starting grow bags with the mycelium from 3/27 both jars 1 and 2. We are adding them to straw we pasteurized through boiling and placing the mixture in grow bags. Started four new mycelium jars to use in future grow bag trials.

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


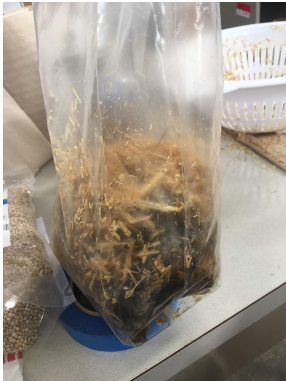
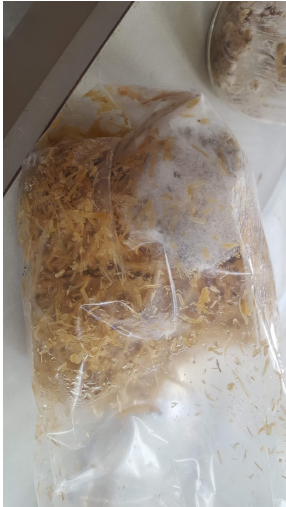
| Date | Description | Results | Photos |
|-------------------|--|--|---|
| 3/27 #1 | Barley. Soaked for two nights, dried, cooked, and pasteurized. Pressure cooked for about 1:15 | 4/10: Less growth than #2 Diminishing growth Almost gone by 4/22 Should look the same as jar #2 |  |
| 3/27 #2 | Barley. Soaked for two nights, dried, NOT cooked, and pasteurized. Pressure cooked for about 1:15 | Almost completely full of growth - ready to go into a grow bag Kept at room temp and is still healthy. Picture from 4/22 |  |
| 4/24 Millet #1 | Start millet jars Soaked (4/22 to 4/24), cooked and pasteurized -Not fully cooked left | Nothing yet - just started | |



| | | | |
|--------------------|--|----------------------------|--|
| | slightly raw - dried on paper towels -pasteurized from 2:12 pm to | | |
| 4/24 Millet #2 | Start millet jars Soaked(4/22 to 4/24), NOT cooked and pasteurized | Nothing yet - just started | |
| 4/24 Barley # 1 | Started Barely jars Soaked (4/22 to 4/24) cooked and pasteurized -Not fully cooked left slightly raw - dried on paper towels | Nothing yet - just started | |
| 4/ 24 Barley #2 | Started Barely jars Soaked (4/22 to 4/24) NOT cooked and pasteurized | Nothing yet - just started | |

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 | <p>Moist straw in a grow bag with two plugs left to sit in a dark box</p> | <p>No results until 4/1 Fuzzy growth around the plugs Note: very exciting because of lack of effort, but extremely slow</p> <p>Still minimal growth as of 4/17</p> |  |
| #3 | <p>Started with spawn from 3/6 Put in pasteurized straw grow bag.</p> | <p>Started with good growth but became a contaminated mold bag because the spaw was already contaminated</p> <p>Ended 4/22</p> |  |
| 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"> - Straw is less wet than trial #3 | <p>Some growth as of 4/17. Needs more time, probably would do better with a cooler environment?</p> <ul style="list-style-type: none"> - Got contaminated and ended 4/22 |  |

| | | | |
|--------------------|--|-------------------------------|---|
| <p>4/17 #1</p> | <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> | <p>- No growth as of 4/22</p> |  |
| <p>4/17 #2</p> | <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> | <p>- No growth as of 4/22</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.