



Organic Mushroom Farming and Mycoremediation

Simple to Advanced and Experimental Techniques for Indoor and Outdoor Cultivation

Tradd Cotter

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Full Color Photos and Illustrations

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“ This book is much more than a cultivation guide. It is about healing the people and the planet, one mushroom and one cultivator at a time, reversing destructive cycles into creative forces. ”

What would it take to grow mushrooms in space? How can mushroom cultivation help us manage, or at least make use of, invasive species such as kudzu and water hyacinth and thereby reduce dependence on herbicides? Is it possible to develop a low-cost and easy-to-implement mushroom-growing kit that would provide high-quality edible protein and bioremediation in the wake of a natural disaster? How can we advance our understanding of morel cultivation so that growers stand a better chance of success?

For more than twenty years, mycologist Tradd Cotter has been pondering these questions and conducting trials in search of the answers. In *Organic Mushroom Farming and Mycoremediation*, Cotter offers readers an in-depth exploration of best organic mushroom-cultivation practices, shares the results of his groundbreaking research, and offers creative ways to apply cultivation skills—whether the goal is to help a community clean up industrial pollution or simply to settle down at the end of the day with a cold Reishi-infused homebrew ale.

The book guides readers through both indoor and outdoor cultivation. Covered skills include:

- Integrating wood-chip beds spawned with king stropharia into your garden;
- Building a “trenched raft” of hardwood logs plugged with shiitake spawn; and,
- Producing oysters indoors on spent coffee grounds in a 4-by-4-foot space or on pasteurized sawdust in vertical plastic columns.

Geared toward readers who want to grow mushrooms without the use of pesticides, Cotter takes “organic” one step further by introducing an entirely new way of thinking—one that looks at the potential to grow mushrooms on just about anything, just about anywhere, and by anyone.



Tradd Cotter is a microbiologist, professional mycologist, and organic gardener, who has been tissue culturing, collecting native fungi in the Southeast, and cultivating both commercially and experimentally for more than twenty-two years. In 1996, he founded Mushroom Mountain, which he owns and operates with his wife, Olga, to explore applications for mushrooms in various industries and currently maintains over 200 species of fungi for food production, mycoremediation of environmental pollutants, and natural alternatives to chemical pesticides.

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