

**Mushrooms** are steeped in lore and mystery. Their study is known as the science of mycology, derived from the Greek word myco. Oriental medicine has revered mushrooms for thousands of years for their health-related benefits.

**Modern** studies show that polysaccharides contained in some mushroom species act as immune system stimulants, blood pressure regulators and cholesterol watchdogs.

**Growing** your own mushrooms is a healthy, fun and educational experience. Mushroom kits for indoor growing and logs or spawn for outdoor garden culture give you flexibility. Specialty mushroom kits make great gifts.

**Cooking** with mushrooms is simple yet delightful. Mushrooms do not need long cooking periods and lend themselves to almost any dish from pizza or risotto to barbeque. To clean, wipe mushrooms gently with a damp towel.

**Storing** mushrooms is best done in brown paper, never plastic. If left in the fridge crisper drawer, mushrooms may dehydrate naturally. Just soak for 20 min. in warm, not hot water.

**Wylie Mycologicals Ltd.** is a specialty mushroom facility which includes a mycological laboratory, spawn rooms and growing chambers. We offer:

- cultivation support
- grow your own mushroom kits
- medicinal fungi

**Wylie Mycologicals Ltd.** is located just North of Owen Sound, Ontario, Canada, some 2.5 hours drive North West of Toronto, on the scenic Bruce Peninsula. Visits may be arranged by calling - (519) 534-1570

**Specialty Mushroom Growing Kits**

- Kits are ready-to-fruit - inoculated, sterile mushroom substrate, sealed in special bags. Each mushroom kit comes with instructions on fruiting methods and growing conditions. Generally, specialty mushrooms need light, good air exchange and humidity. The yield from a mushroom kit depends on all of the above conditions and skill and patience. Each mushroom kit and spawn bag weighs approximately 6 lbs. at shipping.

- Since they are live cultures, mushroom kits are inoculated upon receipt of order and payment. Spawn run differs for each type, from 3 to 8 weeks, before the mushroom kits are ready for shipping.

- No matter how many mushrooms are harvested, you will enjoy seeing them pin and grow, then rest and repeat the process. When the mushroom kits stop producing indoors, they may be used to inoculate outdoor garden spots or logs. They can also be worked into the garden soil for enrichment.

- Specialty mushroom kits need light, oxygen and humidity.



**We ship spring, fall and as temperatures permit in winter and summer.**



**Specialty Mushroom Cultivation**

**Grow blocks indoors**

Grow blocks are purchased for growing in an indoor setting usually at 60-70 F. Shiitake, Oyster, Elm Oyster, Beech, Enoki, Reishi, and Maitake can all be grown indoors, year round by following the directions included with the kits. Different types of mushrooms require different types of environments, some cooler, some warmer, but always humid airy and well lit.

**Grow blocks outdoors**

Mushrooms can be grown in your garden on a hardwood sawdust mulch. Wine Cap and Shaggy Mane can be grown in this fashion. Puff Ball and Morel can be attempted but success depends on environmental conditions and mother nature cooperation. The outdoor cultures may take 2-3 years to establish.

**Hardwood logs indoors & outdoors**

Hardwood logs can be inoculated with sawdust spawn or dowels placed in drilled holes in the log. Shiitake, Oyster, Elm Oyster and Reishi can be grown in this method.

You may wish to experiment with Sulphur Shelf on Cherry Logs and inoculate pine tree seedlings with Chanterelle spawn.

Mushroom hardwood logs can be fruited indoors year round, or can be grown outside, in a shady, moist area that gets snow cover in winter.

**Wylie Mycologicals Ltd.** is a member of:

- Canadian Mushroom Growers Association
- Mycological Society of Toronto

**Indoor Mushroom Kits**

- Shiitake / Shiang Ku *A dark, meaty taste, for beef.*
- Lentinula edodes *A light tasting delicate texture good with fish.*
- Oyster *A denser oyster to go with vegetables.*
- Pleurotus ostreatus *Stays crisp and crunchy when cooked.*
- Elm Oyster *Nutty-tasting caramel colour caps to float in miso soup.*
- Hypsizygus ulmarius *Eastern medicinal remedy, simmered covered for a dark tea.*
- Beech *Chicken-breast meat-like, wonderful seared in hot oil.*
- Hypsizygus tessulatus *Sweet, crunchy taste.*
- Enokitake *Delicate caps for a white sauce.*
- Flammulina velutipes *Dense, satisfying white flesh.*
- Reishi / Ling Zhi *Bake the the mushroom basted with olive oil.*
- Ganoderma lucidum & tsugae
- Maitake
- Grifola frondosa
- Pink Oyster
- Pleurotus djamor
- Yellow Oyster
- Pleurotus citrinopileatus
- Kiing Oyster \*
- Pleurotus eringii
- Lion's Mane \*
- Hericium erinaceus



**Kits are for home growing only, not for commercial use.**



**For commercial orders - call (519) 534-1570**



**Specialty Mushrooms**

**Grow-blocks Home Garden Patches Mushroom Kits**

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**Garden Mushroom Kits**

- Wine Cap *Hazelnut flavour on pasta, or with meat.*
- Stropharia rugoso-annulata *Fruiting needs mother nature help - fruiting trials ongoing.*
- Morel \* *Chicken-meat like, can be grown on stumps.*
- Morchella esculenta *Sauteed in butter and parsley or served with maple syrup.*
- Sulphur Shelf *Abundent where the spawn finds soil nutrients - fall.*
- Laetiporus sulphureus *The purple flesh looks great in stir-fry or risotto.*
- Puffball \*
- Calvatia gigantea
- Shaggy Mane
- Coprinus comatus
- Wood Blewit
- Lepista nuda

**\* experimental only\***



**Order Form:** Please mail with cheque or M.O. or order at [www.wyliemycologicals.ca](http://www.wyliemycologicals.ca)

Kit Name	#	@Cdn \$34	@US \$24
Ontario 8%			
Canada 7%			
<b>TOTALS</b>			