

Summer Series Mushroom Workshop Evaluation Results 2019

In the summer of 2019, Cornell Small Farms and Harvest NY CCE coordinated a series of workshops at Isabahlia Farms, Red Hook Farm, and Kelly St. Community Garden. Participants learned to inoculate a shiitake log, grow oysters on straw, and plant wine cap in wood chips. The evaluations are a tool to assess baseline knowledge and experience before and after each workshop, to determine how learning has changed among all agricultural service providers. 51 participants completed evaluations for all workshops.

Pre-course Evaluations

What drew you to learn about mushrooms?

Consumption	Health/Medicine	Sell	History/Culture	Curious	Other
65%	47%	47%	16%	80%	0%

What experience do you have growing mushrooms?

Buy/Cook	Foraging	Outdoor Grow	Indoor Grow	Class/Books	Other
80%	20%	10%	12%	24%	0%

What is your current knowledge?

I know some	I know a little	I know nothing
12%	57%	31%

In what ways do you intend to use information about mushroom cultivation?

Grow for self	Sell	Teach Others	Not Sure	Other
71%	37%	53%	31%	0%

Where would you like to grow mushrooms?

Garden	Farm	Inside home	Inside Building	Not Sure	Other
51%	45%	49%	27%	25%	2%

Post-course Evaluations

What is one new thing you learned about mushrooms today? (Out of 51)

That they require Oxygen
Growing mushrooms is easier than I thought
That we seal the logs with wax
How to grow blue oysters and wine cap
Everything! How Mushrooms Grow
How to inoculate logs with shitake spawn from start to finish
They don't grow on pine
inoculation tools; using paper, cardboard
Different places, conditions, methods, and tools for growing mushrooms
Sterilization and inoculation
i didn't know about using sawdust to inoculate shitake
Lasagna method, how to colonize substrate
That pine has antifungal properties
Sunlight isn't needed at all to grow
How easy you can utilize common things toilet paper to grow fungi
lots!
Oyster and shitake inoculation techniques
Mushrooms need oxygen
That shitake takes a year to grow
How to grow them
Mushroom life cycle
Jargon, how to inoculate, what conditions i need to cultivate
I learned that each mushrooms unique in its process and growth, and that mushrooms do require a lot more care than i anticipated
how mushrooms grow
They are east to grow
The environment they can grow in
knowing when to open bags for fruiting
mycelium is the key
certain mushrooms only grow in only certain dry materials
nomenclature
Shiitakes grow on logs
Everything! How to grow, what some differences are between different kinds
winecaps! They're amazing
Inoculation
They're resilient enough to grow through a layer of wax, and smaller varieties are tastier
The life cycle of a mushroom
The different stages of the growth process
I learned that they have very specific food preferences
Mushrooms that can be grown easily at home

Morels can't be cultivated because they're mycorrhiza-the difference between decomposing and mycorrhizal mushrooms
It takes about a year to inoculate shitake mushrooms; that substrate = food, that coffee grounds is full of nitrogen so it's a good as a substrate
That they can be intercropped with veggies
Intercropping
How to grow mushrooms
growing inside an apartment
inoculation mediums
Best Materials to utilize for which mushrooms
various substrates
inoculating logs
How to grow these at home

What is one thing you hoped to learn and did not? (Out of 51)

How to cultivate almond agaricus on compost
The potential for growing mushrooms as a small enterprise
where to by mycelium
What can go wrong and how to fix common problems
about costs of necessary equipment
How to grow mushrooms on a commercial/small scale
I'd like to hear more about the business aspect of mushroom cultivation
where to purchase spores from
Psylocybine Mushrooms and their growth processes
sources for free suitable substrates
Sources to do this cheap and easy
About them magic mushrooms
nothing
I learned everything i wanted to know
I didnt know anything about mushrooms so this covered all of the bases
Didnt know what to expect but I am satisfied
Learned enough for a few hours
mushrooms for soil health improvement/remediation
Would like class to be longer/ more in depth
I had no expectations
I learned it all
I learned everything I wanted to know
Almond Agaricus growing
How to identify poinsonous mushrooms
I was hoping to learn how to grow w/o ordering spores-all in house growing
growing at home
more about foraging
Where to forage mushrooms in NYC? How to tell if mushrooms are poisonous?

how to cook mushrooms
nothing
A source for logs if you are not connected w/ community gardens

Knowledge Change (Out of 51)

I learned a lot	I learned a little	I learned some	I learned nothing
69%	4%	25%	2%

What mushrooms or methods can you see doing again in the future? (Out of 51)

Shiitake Logs	Oyster Straw	Wine Cap	Almond Agaricus	Other
67%	80%	84%	16%	6%

What barriers or challenges do you have in producing mushrooms? (Out of 51)

Materials	Time	Cost	Place	Learn More	Other
18%	22%	10%	35%	29%	Access to mycelium Travel means my schedule is tough to control Not sure yet No barriers Organization Practice Mold/humidity log source molds

One way to improve workshop?

Have a reoccurring series
I realized its easy/less time consuming than i thought
Be clearer about flow of the space (Knowing where to go)
really appreciated the handouts and varied instruction styles from each leader
more of a focus on small-scale commercial production
Hard to hear speakers, perhaps hold in a classroom setting
need microphone with big group and noisy street
Megaphone
Megaphone, it's hard to talk loud enough in NYC. You did good!
Longer

learn more
Examples of already grown mushrooms
You guys did great! 10/10
perfect
talk more about free sources for recycles substrates
10/10
to not have people drilling around people without eye protection
the beginning
it was great
One way to improve workshop?
Maybe more space/area so everyone has a chance to participate
Best workshop hands down
tasting of mushrooms
Talk about mushroom types
All great
Don't do it on a super sunny afternoon with music playing in the background
amazing
I thought this was a great intro
Do it on a weekend while its earlier
Spanish translations. Would love to have had this workshop in my garden (Woodycrest Community Garden)
Grants for folks to get materials
It could move faster
I found the lace a bit too slow
It was great! Loved getting to take materials home
Everything was so well thoughtout and organized-thank you! Maybe more info on foraging would be great!
more time