

MYCOLOGY TERMINOLOGY

MYCOLOGY

The study of fungi.

CONTAMINATION

Anything unwanted in your substrate or culture media.

FUNGI

Any of a group of spore-producing organisms feeding on organic matter, including molds, yeast, mushrooms, and toadstools.

GAS EXCHANGE

The exchange of respiratory gases. Fungi breathe oxygen and release carbon dioxide.

GILLS

Mushroom gills are the thin, papery structures that hang vertically under the cap.
The sole purpose of these gills, called lamellae, is to produce spores.

HYPHAE

The individual cells of fungi. Tiny thread-like filaments that make up the mycelial network.
Each filament is a channel that can transfer water, nutrients, and information.

INOCULATE

Introducing mycelium to culture or spawn medium.

LIQUID CULTURE

Fragmented mycelium suspended in a liquid medium.

MYCELIUM

The vegetative part of the fungus that is composed of a vast network of hyphae.

SPORE

A microscopic, typically one-celled, reproductive unit of a fungus. Mushroom seeds

STERILIZE

To make objects or materials free of any living organisms.

STRAIN

A genetic variation of a fungal species.



Welcome to The Mushroom Conservatory, a place where curiosity and passion for fungi converge. Our mission is to inspire exploration by teaching people how to grow, learn, and experiment with cultivating mushrooms in their own homes. We believe that fungi have the potential to transform our world by producing food, sustainable biofuels, and restoring ecosystems. Growing mushrooms is a meditative process that encourages a more present, caring way of life.

At The Mushroom Conservatory, we are dedicated to regenerative agriculture, food security, and promoting independent food production. By integrating oyster mushrooms into these practices, we help create a more sustainable and self-sufficient food system. Oyster mushrooms not only provide a nutritious and delicious food source, but also contribute to soil health by breaking down organic matter and supporting nutrient cycling. Through our commitment to mycology and sustainable living, we strive to create a brighter future for both our planet and its inhabitants.

We are a woman-owned, family operated business from Michigan and we're honored to support your journey into the fungi kingdom and all of the wonderful foods, flavors and possibilities that you'll discover within it.

If you run into questions, you'll often find the answers on our site - themushroomconservatory.com and we're always delighted to hear from you - send us a note any time at grow@themushroomconservatory.com

DID YOU KNOW?

MUSHROOMS ARE MADE OF ABOUT 80% WATER

OYSTER MUSHROOMS HAVE BEEN FOUND TO HAVE A LANGUAGE OF THEIR OWN WITH AT LEAST 50 WORDS

MYCELIUM IS THE UNDERGROUND COMMUNICATION NETWORK OF THE FOREST

MUSHROOMS ARE ONE OF THE ONLY KNOWN NON-MEAT SOURCES OF VITAMIN D

THE FUNGI KINGDOM HOLDS ENDLESS POSSIBILITIES IN FOOD, SUSTAINABILITY AND THE FUTURE OF THE PLANET