

Making WBS (Wild Bird Seed) Grain Spawn

Ingredients

- WBS (Wild Bird Seed) - Pennington Classic is Excellent
- Water

Supplies

- Mason Jars w/ Rings
- Mason Jar Lids w/ Self Healing Injection Ports and Filter Stickers
- Aluminum Foil
- Stock Pot
- Slotted Spoon
- Strainer
- Sink

Directions

Part 1

- Place strainer in sink.
- Fill stock pot with as much WBS as you'd like to prepare.
- In stock pot, cover WBS with water, and stir.
 - While you stir, water will become dirty. Pour off as much excess water as possible into strainer without losing seed, and fill again.
 - Use slotted spoon to strain off and remove floaters. These will typically be sunflower seed shells.
 - Repeat this until water covering WBS is clear, 2 - 3 times.
- Allow WBS to soak for 12 - 24 hours.

Part 2

- Rinse WBS one additional time and cover with water in stock pot.
- Bring to a simmer and immediately remove from heat.
- Strain WBS in sink by pouring into strainer, and allow to drain.
 - Depending on volume of WBS being prepared, this may need to be done in several steps.
- Cover table with aluminum foil.
- Spread strained, still hot WBS onto aluminum foil and allow to dry.
 - This can be sped up using a fan.
 - WBS can be considered dry once seed placed on a paper towel no longer leaves moisture marks.
- Fill mason jars 80% full with prepared WBS.

- Loosely fit each mason jar with lid w/ self healing injection ports and filter stickers
- Cover each mason jar with aluminum foil.
- Pressure cook at 15 PSI for 120 minutes.
- Once pressure cooker has cooled, tighten each lid, then remove foil.
- Once jars have cooled, shake each jar to redistribute moisture and prevent clumping.