



MycoCulture

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MycоБulture

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Overview

MycoCulture is the beginning of Mushroom Farming and more at Claymont. With MycoCulture at Claymont we will be growing and selling Edible, Exotic and Medicinal Mushrooms like Portabella, Lions Mane, ShiiTake, Chanterelles, Morels, Oysters (Pink, Blue and King), Trumpet Mushrooms, Reishi, Turkey Tails and more.

Mushroom Farming has low overhead and low start up costs making this the perfect start up food producing sustainable endeavor.

The Future of MycoCulture at Claymont proposes to include Companion Planting Mushrooms with Trees in the PermaCulture Food Forest. This will allow various mushroom varieties to be added to the harvesting list of food producing crops in the Food Forest that will continue to produce year after year while providing trees with a nutrient rich companion.

Specifications

1. To Grow Edible Organic Mushrooms to sell to Market
2. To employ Mushroom Harvesters, People to Clean/ Prepare Mushrooms to be Market Ready and Sellers or Distributors for Market
3. To Study and Research (Companion Planting) the symbiotic relationship between Mushrooms and Plants to create a recurring annual Mushroom Harvest.
 - a. [Mushroom/ Tree Companion Planting Soil Benefits](#) [[Video](#)]
 - b. [Mushroom/ Tree Companion Chart](#) [[Website](#)]
4. To grow and store Medicinal Mushrooms for Claymont residential and apothecary use
5. To sell exotic and medicinal mushrooms Spores, Clones and [Substrate Mixture](#)
6. Create Workshops/ Educational/ Work-Trade Programs



Goals

Near Term [6 Mos - 1 Year]

- Self Funded (Little to No Overhead)
- Lab in Barn Room 37 for 6 Mos - 1 year or until Retreats begin again (Whichever Comes First)
- Quarterly Reviews: Fleshing out of Finances (Organizing Efficient Monthly Inventory Needs over Profits Per Product)
- Use What we have for ingredients or work with the land
 - Horse Manure
 - Dead Trees
 - Mulch Pits and Soil Regeneration work with Mycelium Network
 - Extra or 'To Be Donated' Office Supplies with Approval
 - File Cabinet
 - Desks
- Self-Employed for Year one to prepare and organize the following:
 - Budgeting (Monthly and Annual)
 - Research and Development
 - Increase Inventory

Mid-Long Term [1 - 2 Years]

- Claymont Sells Mushrooms produced for a percentage (To be proposed during 1 year evaluation between January - May 2021)
- To Employ through Claymont:
 - Harvesters
 - Clean, Prep and Package
 - Distribution (Selling)
- Move Mushroom Lab out of Barn room 37 and into a Shed funded by MycoCulture Income or During 1 Year Business Plan evaluation
- To have Edible Mushrooms growing throughout the Permaculture Food Forest
- To Utilize Mycelium to re-nourish soil for farming crops and speed up compost decomposition
- To have a steady income from edible Mushroom crops
- Start Exploring Workshops, Classes and Work-Trade WWOOF programs



Milestones

I. Small Indoor Lab with One Employee

This lab when approved will start in room 37 which is attached to room 39. This will allow me to work closely with a sanitized environment throughout the day without taking up shared space.

The lab will include a Fruiting Chamber, a Preserving Fridge and a sterile environment for processing and spawning.

With my night job the attached lab will allow me to work on growing Mushrooms during the day and process at night without disturbing other residents and while maintaining an efficient work environment for myself.

II. Detached Lab on Claymont Property

During the 1 year business review we will be deciding on what size and location for moving the lab would be ideal.

This will be submitted to the board for approval and review prior to building.

Why Mushrooms?

Fungi have always been fascinating to me and the discoveries of how they assist the environment and ecology are growing exponentially.

Science is just on the cusp of learning how [Mycelium connects forests with an underground network](#) that can send and receive nutrients to and from other plants as well as allows plants to communicate with one another.

Mushrooms are currently being found to hold incredible medicinal benefits in our current culture as well as continuing to be used medicinally by ancient Ayurvedic and Traditional Chinese Medicine practices.

Mushrooms are high in Protein and Vitamin D. They are delicious and can begin with low start up costs with a high return.

They are also fun to grow.



Expectations

III. What I am Asking For

- Short term use of room 37 to start the lab for a duration of between 6 months to 1 year with the ability to move should Retreats begin again sooner
- A 1 year review of Claymont - MycoCulture Partnership, Budgeting and Location

IV. What I will provide

- Employment
- Quarterly Progress Reports
- Shared Profits
- Organic Edible Mushrooms
- Organic Medicinal Mushrooms
- Contribution to Permaculture Food Forest
- Soil and Compost Enrichment

Research Sources

Underground Networking: The Amazing Connections Beneath Your Feet

<https://www.nationalforests.org/blog/underground-mycorrhizal-network>

How to Grow the Easiest Beneficial Companion Crop: Abc acres- episode #125. (2018). Retrieved from <https://www.youtube.com/watch?v=QQNI9ryjIPs&t=146s>

Mushroom Companion Plants

<http://medicinegarden.co.za/about/companion-planting/mushroom-companion-plants/>

Turn Your Mushroom Waste Into Rich Compost

Lorin Gardener-Kevin EspirituFounder -
<https://www.epicgardening.com/mushroom-compost/>

Duggar, B. M. (1920). *Mushroom Growing.* New York, NY: Orange Judd Company.

Understanding Mushroom Substrates

<https://blog.freshcapmushrooms.com/learn/understanding-mushrooms-substrates/>