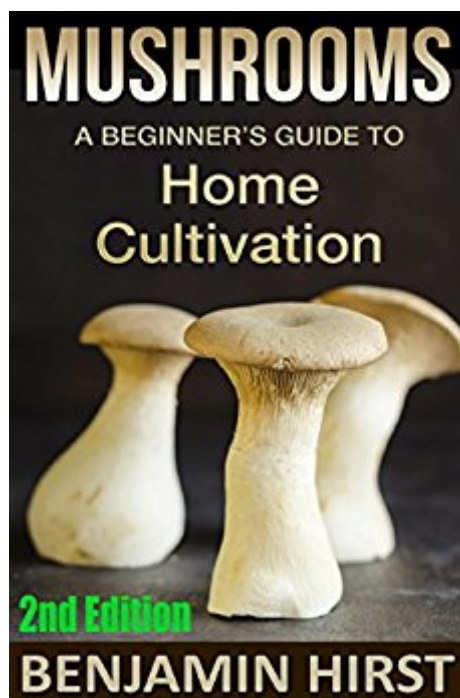




The book was found

Mushrooms: A Beginner's Guide To Home Cultivation (2nd Edition) (edible, Fungi, Cultivating, Wild Plants, Compost, Forest Farming, Foraging)



Synopsis

Learn How Easy It Is To Grow Mushrooms At Home!***Read this book for FREE on Kindle Unlimited - Download Now!***NEW Revised and Updated 2nd Edition Released on 7/20/15Can you grow mushrooms at home? Does it require expensive equipment and special know how?When you download Mushrooms: A Beginner's Guide To Home Cultivation, you'll find out almost everything that you ever wanted to know about mushrooms and learn just how easy it is to grow them indoors. Indoor mushroom growing is a simple process that just about anyone who can follow simple directions can be successful with. How do you get started? What equipment do you need? Is it difficult? What if you don't have a green thumb?Mushrooms: A Beginner's Guide To Home Cultivation explains how to quickly get started growing mushrooms using a mushroom kit and other simple methods which are suitable for the beginner. It also describes a few mushroom varieties that you can easily grow. You'll also learn about how mushrooms grow, so you can understand what's going on in your mushroom colony.When you download this book, you'll also learn about growing mushrooms in coffee grounds, the history of mushroom cultivation, and other valuable advice that will help you get the most out of your mushroom experience. Download Mushrooms: A Beginner's Guide To Home Cultivation now, and start growing mushrooms, today!Scroll to the top and select the "BUY" button for instant download.

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Customer Reviews

ÃfÂçÃ â Ñ Å“Mushrooms: A BeginnerÃfÂçÃ â Ñ â„çs Guide to Home CultivationÃfÂçÃ â Ñ Â•takes quite a bit of the mystery out of how to grow your own mushrooms. This is one of those items that IÃfÂçÃ â Ñ â„çve always wondered why I bother buying in the store, since mushrooms tend to grow in my yard without any help from me. IÃfÂçÃ â Ñ â„çve always steered clear of wild mushrooms, though, since I know that many of those can be poisonous. Thanks to this book, though, IÃfÂçÃ â Ñ â„çm finally able to grow my own mushrooms with ease, from the common oyster mushrooms to the more exotic and delicious shiitake mushrooms. Benjamin Hirst provides three different methods of growing your own mushrooms, starting with a commercially available mushroom growing kit and moving on to making your own growing kits using common household items like coffee grounds and baking pans. The book is short and easy to digest, and youÃfÂçÃ â Ñ â„çll be growing your own mushrooms in no time. Highly recommended!

I am no mushroom expert, but the author makes a glaring mistake in the very first start of the book by claiming ALL mushrooms have gills. This is not true, some mushrooms have pores instead of gills Boletus Edulis or commonly called the "Penny Bun" is one such mushroom. He does correct the mistake later in the book. The book does a nice job explaining how mushrooms grow and the beneficial effects mushrooms have on the human body. Using a microwave oven to sterilize substrate is unique idea. As far as for a novice grower just getting busy growing mushrooms, this is a GREAT book at a GREAT price...FREE. For some reason my download did not contain pictures, but there are places that pictures should be. I would recommend this book for the Novice Mushroom Grower who is just getting started

This is an excellent book for anyone who wants to grow mushrooms and donÃfÂçÃ â Ñ â„çt know where to start. This book is very organized and well written on how to grow and what type of edible mushrooms you can grow in your home. This material takes you step by step even explaining what mushrooms are and how they originated. It has been proven that home grown mushrooms

often taste better and pack a higher nutritional punch than the ones you buy in stores. I can't wait to start growing my button mushrooms.

This is really a great E-Book! It takes you through a basic intro to mushrooms, all the way through starting to grow some on your own. I didn't realize there were so many types of mushrooms that you could grow. Ben takes you through all of the tools and supplies you need to get started along with many different methods to grow. If you are ready to start growing, then I recommend reading this book.

Mushrooms are a pretty good source of protein and other nutrients, as well as being pretty tasty. That's why I decided to grow mushrooms at home. However, I have a little knowledge in cultivating mushrooms especially that there are different types of it. In this book, I've learned that mushrooms of specific types can be cultivated depending on the growing media. I recently acquired a few inoculated dowels. I have yet to see results on this. But a big thanks to this book, I was able to know what good types of mushrooms to grow as well as the step by step guide on how to cultivate them.

its a booklet, not a book ! very good, simple and fun !

83 pages long including the intro and credits. This book is a hodgepodge of paragraph snippets with very little to no complete information on any subject. If you are looking for a book that will give you step by step information on how to grow mushroom this is not the book you're looking for!!

Mushrooms is a great diet for health. People don't know how to grow them indoors. I was also getting guide from other how to grow. Then I read this book and I learn this is very easy to grow indoors. Indoor mushroom growing is a simple process that just about anyone who can follow simple directions can be successful with. There is given step by step guide. I recommend this book to all who want to grow mushrooms indoors.

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