

Growing Blewitt Mushrooms.

www.mushroombox.co.uk

Purchase Mushroom Spawn, Dowels and kit online or download free growing instructions and information

Blewitts are favoured as a choice gourmet mushroom, and are unusual in that bruised areas turn blue. Blewitts are more difficult to grow indoors than many other types of mushroom (although it is possible) as they like to be associated with soil bacteria, which are often absent if grown indoors. For this reason, most cultivation is done outdoors. Blewitts have the ability to act as primary or secondary decomposers.

Composts suitable for Blewitts:

- 1) 80% Horse Manure, 20% straw, 6kg/m³ super-phosphate fertiliser, 10kg/m³ gypsum*
- or*
- 2) Mixture of pine needles and autumn leaves*
- or*
- 3) Intact Straw bale which has been fermented by immersion in water for at least 3days, and left to drain for 36hours. Break up the bale and scatter on top of a bed of leaf litter and inoculate with grain spawn*

Innoculate between February and October for fruiting the following spring. (However, if start early, you may pick blewitts in the autumn of their 1st year).

Alternative Processes:

Compost: Dead Tree Leaves & Dead pine needles

Create a compost pile approximately 120 x 120 x 120cm, by alternating thick layers of leaves with thin layers of pine needles, mixing in approximately 2kg of blewitt spawn as the pile is created (approx 14kg spawn / tonne compost)

Indoor Growing:

Various substrates as outlined above. Will also grow on pasteurised straw.

Mycelium run should take about 21days at 22-25C

A casing layer of approx 2.5cm of soil should be used

For fruiting, drop the air temperature to 14C, fruiting cycle should last 3-4months from the end of incubation, and can be up to 5flushes.

Easy Method fo Cultivating Blewitts in Cardboard:

<http://www.youtube.com/watch?v=L85IWN033J0>

All text and pictures copyright Mushroom Box. Not for reproduction or distribution without prior permission