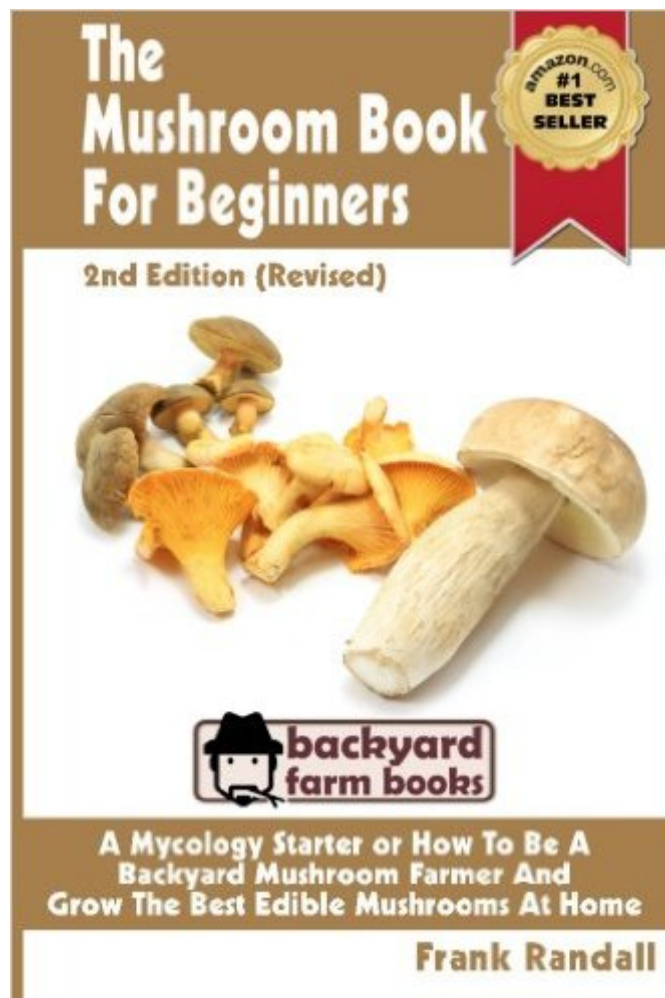


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# The Mushroom Book For Beginners: 2nd Edition Revised : A Mycology Starter Or How To Be A Backyard Mushroom Farmer And Grow The Best Edible Mushrooms At Home (Volume 1)





## Synopsis

From the author of the #1 Bestsellers 'The Bee Book - An Apiculture Starter' and 'The Worm Book - A Vermiculture Starter' comes this brand new introductory guide to growing mushrooms at home. Free Gift with Every Purchase! All purchasers are now entitled to download a brand new bonus, The Backyard Farm Book of Edible Landscaping - absolutely FREE! (See back of book for details) Hello! Thankyou for taking the time to look at my book. Are you fed up with paying so much for mushrooms at the store? There has to be a cheaper way to get them, right? Well, there is - you can simply grow your own! Mycology (growing mushrooms) can be as easy or complicated as you like, depending on the route you take, but the end results are most certainly worth the effort involved. The great thing about growing your own mushrooms, is that you can do it right inside your own home or backyard. It's a great project for families and foodies alike, and all you need to start off is this book, a specialist mushroom growing kit, and a small space in which to grow them! In this book I aim to teach you the basics that you need to know to grow mushrooms at home. You'll take a step back in time and learn about the history of mushrooms as food, and why it has taken centuries for home mushroom growing to really catch on. I'll let you know exactly which are the best types of mushrooms for you to start with. If you aren't sure what tools you'll need, don't worry - this book has that covered too. And I'll explain how to make sure that your mushrooms grow quickly and pest free, and the best ways to harvest, preserve and store your crop. But where should you grow your mushrooms? That's a good question! Contained within the pages of this book are tips on how to set up a mushroom patch in your back yard, as well as how to grow them inside. Is it really better to grow them completely in the dark? You are about to find out! So, whether you like shiitakes, portobellos or oyster mushrooms, stop buying them in stores. I'll teach you how to grow your own and keep your entire family well supplied. In as little as a few weeks you can have the perfect fresh mushrooms grown and ready to eat. Yum! This easy to read, beginners book, summarizes the essential information I have learned over the years, and is written to help you decide if mycology is for you, and if so, which route to take. Best wishes, Frank

## Book Information

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## Customer Reviews

The author of this manual follows the KISS principle: keep it simple, stupid! I found this book to be well-written with great examples, short, sweet, and to the point. If you've ever considered raising your own mushrooms, Frank Randall delivers with specific examples. He tells you the positive and negative of his experiences of growing different varieties of mushrooms, as well as what to try as a beginner and what varieties to wait on growing until you have more experience (but with tips on how to grow the harder ones). I have started my first batch using this guide - wish me luck! I picked this up for free during a Kindle promotion and, as I write this review, I see the pricing is now at \$2.99 - money well-spent.

Is now publishing books? There is no reason this should be published in any form beyond a pamphlet or perhaps the instructions a company might include with a mushroom kit. It was nearly content free. On the two occasions that Randall actually seemed to be getting close to conveying new information, he quickly stopped and referred the reader to a real book. Very disappointing.

I have never given a One Star rating before, ON ANYTHING!! This is a pamphlet, and a bad one at that. It has no actual information in it. It's just an advertising piece for the sales companies in the back. No actual instructions, just fluff about how much fun you can have growing mushrooms, and puts the popular ones in order as to which is the easiest and which is the toughest to grow. SADLY only worth the BTU's of heat I can get from it in my fireplace!

This book is well written and has lots of good information about mushrooms. However, after reading it I still don't know exactly how to grow my own mushrooms. The information is just not specific enough. Basically I learned that I should buy a mushroom growing kit and follow the instructions carefully. I was expecting to find those instructions in the book. Oh well. Grocery store, here I come.

I have great memories of me and my grandad going to the woods to pick up mushrooms. Where I grew up, we used to find loads of red pine mushrooms, which are absolutely delicious grilled, with a drizzle of olive oil, a bit of garlic and a few leaves of fresh parsley. These days, I can't find red pine mushrooms where I live unfortunately, so I often eat portobellos or shiitake, which I love too. I love gardening and I am really excited about this. I would LOVE to get to the level where I can grow shiitake mushrooms and other varieties in a log, but I will be sensible and start with a kit, growing the easier varieties. I really liked this little book. I am a complete beginner and it has answered all my questions, from how long it takes to grow the mushrooms to how to control pests (gardening is great, but unless you know how to control most pests, it can be such a disappointment to lose all your plants; so it is important to know how to tackle a pest before you start. The same applies when it comes to growing mushrooms!) I find this topic fascinating and I recommend this book to all of those who are new to growing mushrooms at home.

I was disappointed in this purchase. I bought this book hoping to learn the intimate details of how to get started growing my own mushrooms at home, but all I learned was that I need to buy a mushroom starting kit. I hope I can help you make a buying decision by saying, skip the book and buy the kit.

If you're looking for a great primer on growing your own mushrooms... go elsewhere as there is not enough information to do anything in this book. It's written with grade schoolers in mind.

The information given is ok as given, but there isn't any substance to it. If you truly want to get a beginner's book on growing mushrooms, please don't look here. It's not worth \$5.

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