



# Brewers Mushrooms

## CALENDAR OF EVENTS 2014-2015

### Shiitake Mushroom Log Cultivation Classes

**3 Hour Workshop:** These educational and informative classes will provide you with delicious, healthy Shiitake Mushrooms for years to come. Each participant will learn how to inoculate a log; will be given a log care guide, and take home the log they inoculate. The classes are also a great way to see where your fresh mushrooms come from and share the fun with fellow mushroom enthusiasts!

2014 Sunday October 12<sup>th</sup>

2015 Sunday March 15<sup>th</sup>

2015 Sunday June 21<sup>st</sup>

2015 Sunday October 25<sup>th</sup>

**\$40.00 per person / \$60.00 couple**

All classes are from 1:00 pm – 4:00 pm



### **“Learn How to Grow Fresh Oyster Mushrooms At Home”**

**3 Hour Workshop:** Each participant will have the "Hands-On" Experience of making their own 10 lb. Oyster Mushroom Grow Kit using pasteurized wheat straw and oyster mushroom spawn. Also take home 1/4 lb. of fresh mushrooms.



2014 Saturday December 13<sup>th</sup>

2015 Saturday April 11<sup>th</sup>

2015 Sunday July 12<sup>th</sup>

2015 Sunday December 6<sup>th</sup>

**\$40.00 per person / \$60.00 couple**

All classes are from 1:00 pm – 4:00 pm

### **Cooking with Fresh & Healthy Gourmet Mushrooms for your family and friends**

**2 Hour Class:** Learn to cook with the woodsy tasting Shiitake, the mild Oyster and the scrumptious Lions Mane mushroom. Each participant will enjoy the experience of eating freshly prepared Gourmet Mushrooms in several different recipes. Learn the health benefits from buying local.

**Sunday September 14<sup>th</sup>, 2014 & Sunday September 11<sup>th</sup>, 2015**

**\$55.00 per person / \$100.00 couple**

Both classes are from 1:00 pm – 3:00 pm



### **Making Medicinal Mushroom Teas using Reishi, Turkey Tail & Chaga Mushrooms**

**2 Hour Class:** Experience making medicinal teas that are extremely beneficial to you and your family. Also learn the health benefits of each medicinal mushroom being used. Each Participant will take home 2 jars of teas and 1/2 oz. of dried mushroom (your choice). Fresh teas will also be available to enjoy.



**Sunday December 14<sup>th</sup>, 2014**

**Sunday June 28<sup>th</sup>, 2015**

**Sunday December 13<sup>th</sup>, 2015**

**\$45.00 per person / \$ 75.00 couple**

**all classes 1:00 pm – 3:00 pm**

## **Gourmet & Medicinal Mushroom Cultivation Classes:**

Brewers Mushrooms conducts a **"Hands-On In-Depth"** Mushroom Cultivation Workshop that teaches each participant **"How to Grow Gourmet and Medicinal Mushrooms"** for



their farm or CSA, family and friends, neighborhoods or churches. The cultivation of a variety of Oysters, Shiitake, Lions Mane, Reishi and Turkey Tail and others will be covered in detail.

**Sunday October 19<sup>th</sup> 2014**

**\$400.00 per person / \$750.00 couple**

**Sunday May 10<sup>th</sup> 2015**

**(very limited classes)**

**Sunday September 13<sup>th</sup> 2015**

### **You will receive Classroom Instructions on:**

Mushroom Ecology and the Lifecycle of the Mushroom.

Spawn Making vs. Purchasing from a commercial company

Expanding / Preparation of Substrates

Growing environments needed for each mushroom (Indoor and Outdoor growing).

Harvesting & Storage of each cultivated mushroom (Oysters, Shiitakes, Lions Mane, Reishi, and Turkey Tail)

Marketing strategies (Wholesale & Retail)

### **Products that you will receive at workshop:**

2 Shiitake Logs, 1 Reishi Log, 1 Turkey Tail Log, 2 Shiitake Grow Kits, 1 Reishi Grow Kit, 1 Lions Mane Grow Kit, 2 Oyster Mushroom Grow Kits (**value \$232.00**).

An additional 20 Shiitake Logs may be purchase before class for \$200.00. **ADVANCE ORDER ONLY**

Required Textbooks that are required to read before classes: **"The Mushroom Cultivator"** and **"Growing Gourmet & Medicinal Mushrooms"** by Paul Stamets (not included). To reserve a space for one of our seminars please call us. Registration is first-come basis. **Limited Classes.** If classes are not available you will be placed on a waiting list. Food and Lodging is not provided. All classes start at 9:00 am sharp and ends at 5:00 pm. Breaks and Lunch (not included) are schedule in as well. Mushrooms teas will also be available for your enjoyment throughout the day.

## **Natural Mushroom Dye Workshops: Mycopigments**

**6 Hours Class:** Exploring Mushroom & Lichens Dyes of the Great Smoky Mountains



Come spend the day with Tammy Brewer at an in-depth look at wild & locally cultivated mushrooms that can be used for dyeing yarns, silk or wool. Join us for a 6-hour **"Hands-On"** exploration into the amazing color potential of native fungi that contain permanent, intensely colored dyes. Don't miss this special opportunity to learn about brilliant, sustainable and safe dyes found in your local, wild fungi.

**1 Hour of Hiking (please bring hiking clothes) (rain or shine)**

**Intro to Mushroom Dyes and the History...Learn basic mushroom ID, collecting, storage, safety and ethical harvest....Prepare a mushroom dye bath....Learn the simple steps for extracting a full spectrum of colors...Using natural mordants (minerals that increase the intensity of color and colorfastness.) Free chiffon silk scarf.... A community dye pot dedicated to a small personal wool or silk item.**

**Saturday: September 13<sup>th</sup>, 2014, Saturday September 27<sup>th</sup>, 2015**

**\$75.00 per person (includes all supplies) both classes are from 11:00 am - 5:00 pm**



# Smoky Mountain wild Mushroom Foray

Saturday October 18<sup>th</sup>, 2014 or October 17<sup>th</sup>, 2015



Wild Reishi



Lions Mane

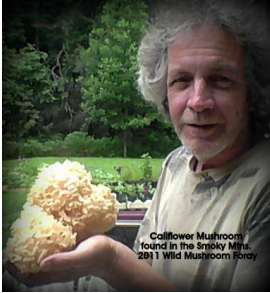


Destroying Angel



Turkey Tail

October in the Great Smoky Mountains is one of the most beautiful time of year in East Tennessee. With all the striking fall colors mixed with the breathtaking views make it a stunningly and scenic place to relax; have fun and Mushroom Forge. Join fellow mushroom enthusiasts for a weekend of a fun learning experience sponsored by Brewers Mushrooms of Dandridge. Tammy Brewer will guide participants on this exciting and informative foray into the deep woods of the Smokies. Species to be found are the edible Milky Caps, Lobsters, Chicken of the woods, Lions Manes and the Medicinal Mushrooms, Turkey Tail and Reishi.



ALL DAY Event (only 3 Hour of walking @ slow pace)  
\$75.00 per person / \$130.00 couples.

## Mushroom Spore Printing Workshop

### Making Art with Fungi

Spore prints are used for 3 main purposes- Mushroom Cultivation, Mushroom ID and of course Mushroom ART! Making spore prints is like saving seeds. Each mushroom produces millions of spores which we can use to cultivate our very own culinary strain, or ID



mushrooms or gets really cool spore prints! In this fun class we will have fresh mushrooms to make Spore Prints on whatever you bring in or just on sheets on paper.

Date and Time to be announced (2015)

## 2015 Morel Hunt

Join us on a Morel Hunt which typically starts in April (around the 2<sup>nd</sup> week) and ends about May 1<sup>st</sup> in Eastern Tennessee. Sign-up now to reserve your spot! Limited classes. We will let you know when time is right. Need we say more.....





## ***Growing Mushrooms in your Garden or Landscape:***

**Saturday, March 14<sup>th</sup> & Sunday, August 30<sup>th</sup> 2015**

In this **3 Hour Educational Class** you will learn the techniques necessary to grow edible mushrooms in your landscape, whether it be a vegetable garden, orchard or ornamental understory. We will demonstrate and discuss companion planting with mushrooms in annual and perennial settings. Shiitakes, Turkey Tail, Lions Manes, Reishi, Wine Caps & Oysters. **FREE LOG to start your garden.** Include (\$24.00 value) Extra Logs are available

\$15.00 a piece must be ordered before class up to 40.

**\$65.00 per person / \$110.00 couples 1pm-3pm**



Wild Reishi Growing on a Persimmons stump

## ***Recycling with Oyster Mushrooms:***

***In this 2 Hour HANS-ON WORKSHOP you will learn how to use Oyster Mushrooms to grow on Toilet & Paper Towel Rolls, Egg Cartons, Newspapers, Magazines, Cereal Boxes, Coffee Grounds, Tea Bags, Old Cotton Clothes, Kleenex Boxes, Paper Shredding's, Cardboard Boxes and many more items.***



***Also learn how Spent Oyster Mushroom Substrate is an awesome additive for your Garden!***

***February 22<sup>nd</sup>, 2015 1:00 pm - 3:00 pm***  
***\$55.00 per person / \$ 100.00 per couple***



Visit our Web Site [www.brewersmushrooms.com](http://www.brewersmushrooms.com) and Sign-up TODAY for any class or workshop 1 month before any event and you will receive a FREE Oyster Mushroom Grow Kit (\$20.00 value) at class.

Pre-registration and payment are required for all classes and workshops. Must sign LIABILITY WAIVER ON ALL FORAYS. CHILDREN UNDER 10 FREE WITH EACH PAID ADULT. SENIOR CITIZENS AND MILITARY 15% OFF ALL FORAYS AND WORKSHOPS. GROUP DISCOUNTS OF 5 OR MORE. Call to schedule private Foray, classes or workshops.



## **Workshops and Events**

- ✓ Mushroom Cultivation Classes
  - ✓ Mushroom Dye Classes
  - ✓ Spore Printing Classes
  - ✓ Free Farm Tours
  - ✓ New Farm Set-ups
- ✓ Mushrooms for your Garden
  - ✓ Shiitake Log Workshops
  - ✓ Morel Mushroom Hunts
- ✓ Oyster Mushroom Workshops
  - ✓ Educational Seminars
  - ✓ Informative Speeches
  - ✓ Mycorestration Projects
  - ✓ Wild Mushroom Forays



We have Gift Certificates AVAILABLE for any of our Hands-On Workshops, Special Events or Educational Classes. They make a very unique present and the Gift of Learning is Priceless! Just call us and we will send your GIFT CERTIFICATE directly to your friend, family member, or co-worker. Endless possibilities.

## 100% Natural NO Chemicals A Local Food

### Brewers Mushrooms



850 Hide a way Road  
Dandridge, Tennessee 37725  
[www.brewersmushrooms.com](http://www.brewersmushrooms.com)  
[info@brewersmushrooms.com](mailto:info@brewersmushrooms.com)  
**423-441-2533**



Feel free to visit our Farm: We are located ½ mile of off I-40 exit 412 in Dandridge, Tennessee.

You will be able to see how your fresh mushrooms are grown!

Monday – Friday 10am – 6pm Closed Major Holidays

"GOOD EARTH FARMERS"

