



Mushroom Compost is a byproduct of mushroom growing. Inputs such as, straw bedded horse manure, hay, poultry litter, corn cobs, cotton seed hulls, and cocoa hulls make up the compost substrate to “feed” the mushrooms. After the compost is pasteurized, mushroom spawn is applied to the beds, followed by peatmoss, limestone, and water. The mushrooms begin to grow and are harvested by hand. Once all mushrooms are harvested the material is steamed to kill any remaining growing material. The material is removed from the houses and stored on a pad to further breakdown.

At this time the Mushroom Compost is ready for farmers and homeowners to pick up for their field, yards, and gardens. For more information on the mushroom growing process, please visit our website at [www.organicmushrooms.com](http://www.organicmushrooms.com). Furthermore, please visit [www.mushroomcompost.org](http://www.mushroomcompost.org) for more information on using Mushroom Compost.

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[organicmushrooms.com](http://organicmushrooms.com)

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