



The "Shroom Room," originally set up in 2019, has recently been outfitted with two production cabinets, one for Agaricus (Bella) mushrooms and one for Pleurotus (Oyster) mushrooms. The production in the cabinets will be compared to a stand-alone production pod. The cabinets and production pod were designed and built by Bob and Wendy Semyck of Willow Mountain Mushrooms: <https://www.facebook.com/willowmountain.mushrooms>

This experiment is being conducted at the State Fruit Experiment Station in Mountain Grove. The cabinets in the Shroom Room and the production pod will be featured at educational events on campus to highlight mushroom production where Oyster bags and Bella boxes are delivered ready to grow on and sell by "satellite" farmers.



Mushrooms are checked daily and harvested as needed. Once harvested, they are stored in the cooler at least 2 hours before being packaged and sold.

Humidity levels are monitored to maintain correct levels and temperature.

Fresh Oyster bags and Bella boxes are delivered every few weeks to replace the old ones that are finished producing.

“The Mushroom Pod”

Missouri State
UNIVERSITY



Mushroom Production Project



The Evaluation of Satellite Mushroom Prefabricated Pod Production is a project designed to develop and increase mushroom production and marketing in Southern Missouri as well as the rest of the state. The project is funded by the Missouri Specialty Crop Block Grants Program and the USDA in partnership with Missouri State University- Darr College of Agriculture, University of Missouri Extension, and Willow Mountain Mushrooms.

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