



Elsinore Mushrooms

A Mushroom Farm & More

ElsinoreMushrooms.com

Main (951) 216-3168

Fax (951) 674-3233

ElsinoreMushrooms@gmail.com

Order Form

Please provide your order and details below. When complete, please confirm by sending to: ElsinoreMushrooms@gmail.com. Please allow at least 4 weeks to prepare your order. Thank you for supporting your local farmers.

Type of Mushroom	Quantity (lbs)	Price	Bulk Price	Sub-Total
Pioppino <i>Agrocybe aegerita</i>		x \$27/lb	x \$24.50/lb	
Lion's Mane <i>Hericium erinaceus</i>		x \$29/lb	x \$26.30/lb	
Beech (Shimeji) <i>Hypsizygus tessellatus</i>		x \$29/lb	x \$26.30/lb	
Shiitake <i>Lentinula edodes</i>		x \$29/lb	x \$26.30/lb	
Chestnut <i>Pholiota adiposa</i>		x \$27/lb	x \$24.50/lb	
Golden Oyster <i>Pleurotus citrinopileatus</i>		x \$27/lb	x \$24.50/lb	
Pink Oyster <i>Pleurotus djamor</i>		x \$25/lb	x \$22.70/lb	
King Oyster <i>Pleurotus eryngii</i>		x \$29/lb	x \$26.30/lb	
Italian Oyster <i>Pleurotus pulmonarius</i>		x \$25/lb	x \$22.70/lb	
Blue Oyster <i>Pleurotus ostreatus</i>		x \$25/lb	x \$22.70/lb	
Total due at Time of Order				

Additional Comments or Requests:

Customer Name: _____

Phone: _____

Email: _____

Today's Date: _____

Delivery / Pick-Up Date: _____

Time: _____

Name: _____

Signature: _____

Please keep in mind, these mushrooms are subject to availability. Produce will be sold based on incoming orders at a first come, first serve basis. Payments can be made on collection at pick-up, delivery or mail. For inquiries, contact Winnie: ElsinoreMushrooms@gmail.com



Elsinore Mushrooms

A Mushroom Farm & More

ElsinoreMushrooms.com

Main (951) 216-3168

Fax (951) 674-3233





ElsinoreMushrooms@gmail.com

Catalog

Below is a list of mushrooms that we are currently growing, including some information about each species. The longer you cook the mushrooms, the better in flavor. The key is to keep cooking it until it has a golden to a deep brown color.

*Note that **fruiting time** refers to the amount of time for a grow block to produce the mushrooms after colonization and incubation.

The **total production time** indicates the amount of time from sterilization, inoculation, incubation, colonization, fruiting, and harvest.

Pioppino <i>Agrocybe aegerita</i>		Flavor: mild nutty flavor Texture: crunchy stems, delicate caps Preparation: cooked, baked, pickled, baked, battered & fried Suggested Dishes: risotto (rice dishes), soups, other meat dishes Fruiting Time: 1 week Total Production Time: 3 to 4 weeks
Lion's Mane <i>Hericium erinaceus</i>		Flavor: mild seafood or egg-white flavor Texture: soft, fatty Preparation: cooked, baked, pickled, baked, battered & fried Suggested Dishes: main, pasta, soups, sandwiches, etc. Fruiting Time: 2 weeks Total Production Time: 5 to 6 weeks
Beech (Shimeji) <i>Hypsizygus tessellatus</i>		Flavor: nutty, buttery flavor Texture: fatty, chewy Preparation: cooked, baked, pickled, baked, battered & fried Suggested Dishes: soups, rice dishes, pasta, pizza, stir fry, etc. Fruiting Time: 4 to 6 weeks Total Production Time: 8 to 10 weeks
Chestnut <i>Pholiota adiposa</i>		Flavor: nutty, earthy flavor, mild peppery finish Texture: fatty, chewy Preparation: cooked, baked, pickled, baked, battered & fried Suggested Dishes: soups, rice dishes, pasta, pizza, stir fry, etc. Fruiting Time: 2 to 3 weeks Total Production Time: 4 to 6 weeks

Please keep in mind, these mushrooms are subject to availability. Produce will be sold based on incoming orders at a first come, first serve basis. Payments can be made on collection at pick-up, delivery or mail. For inquiries, contact Winnie: ElsinoreMushrooms@gmail.com



Elsinore Mushrooms




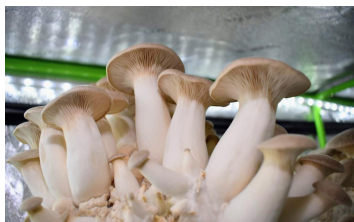

A Mushroom Farm & More

ElsinoreMushrooms.com

Main (951) 216-3168

Fax (951) 674-3233

ElsinoreMushrooms@gmail.com

Shiitake <i>Lentinula edodes</i>		Flavor: earthy, umami Texture: fatty, chewy Preparation: cooked, baked, pickled, baked, battered & fried Suggested Dishes: main, salad, soups, pasta, pizza, stir fry, etc. Fruiting Time: 10 to 14 days Total Production Time: 8 to 10 weeks
Golden Oyster <i>Pleurotus citrinopileatus</i>		Flavor: mild earthy, nutty, chicken Texture: meaty, chewy Preparation: cooked, baked, pickled, baked, battered & fried Suggested Dishes: main, salad, soups, pasta, pizza, stir fry, etc. Fruiting Time: 5 to 7 days Total Production Time: 3 to 4 weeks
Pink Oyster <i>Pleurotus djamor</i>		Flavor: smokey chicken Texture: meaty, chewy Preparation: cooked, baked, pickled, baked, battered & fried Suggested Dishes: main, salad, soups, pasta, pizza, stir fry, etc. Fruiting Time: 5 to 7 days Total Production Time: 3 to 4 weeks
King Oyster <i>Pleurotus eryngii</i>		Flavor: pork, chicken (depending on how you cook them) Texture: fatty, chewy Preparation: cooked, baked, breaded and fried Suggested Dishes: main, bbq'd, "scallops," "pulled pork" Fruiting Time: 2 to 3 weeks Total Production Time: 5 to 6 weeks
Italian Oyster <i>Pleurotus pulmonarius</i>		Flavor: sweet, nutty, chicken Texture: meaty, chewy Preparation: cooked, baked, pickled, baked, battered & fried Suggested Dishes: main, salad, soups, pasta, pizza, stir fry, etc. Fruiting Time: 5 to 7 days Total Production Time: 3 to 4 weeks

Please keep in mind, these mushrooms are subject to availability. Produce will be sold based on incoming orders at a first come, first serve basis. Payments can be made on collection at pick-up, delivery or mail. For inquiries, contact Winnie: ElsinoreMushrooms@gmail.com



Elsinore Mushrooms

A Mushroom Farm & More

ElsinoreMushrooms.com

Main (951) 216-3168

Fax (951) 674-3233

ElsinoreMushrooms@gmail.com

Blue Oyster

Pleurotus ostreatus



Flavor: mild chicken

Texture: meaty, chewy

Preparation: cooked, baked, pickled, baked, battered & fried

Suggested Dishes: main, salad, soups, pasta, pizza, stir fry, etc.

Fruiting Time: 7 to 10 days

Total Production Time: 3 to 4 weeks

** Oyster mushrooms, when undercooked, have a chewy texture. When sauteed longer, they can become crispy. Oyster mushrooms have a high protein content, B vitamins and essential amino acids. Its medicinal benefits include promoting anti-tumor activity and lowering high cholesterol.*

** Lion's Mane mushrooms can be prepared many different ways. They're famously known for their neurological benefits, not only helping with clarity, memory, focus, depression, and anxiety, but also helping to prevent Alzheimers, Parkinson's disease, and dementia.*

All of our products are grown with a gluten-free substrate or growing medium to eliminate gluten cross-contamination in our final product.

For more information on their health benefits, please check out our brochure or website: ElsinoreMushrooms.com