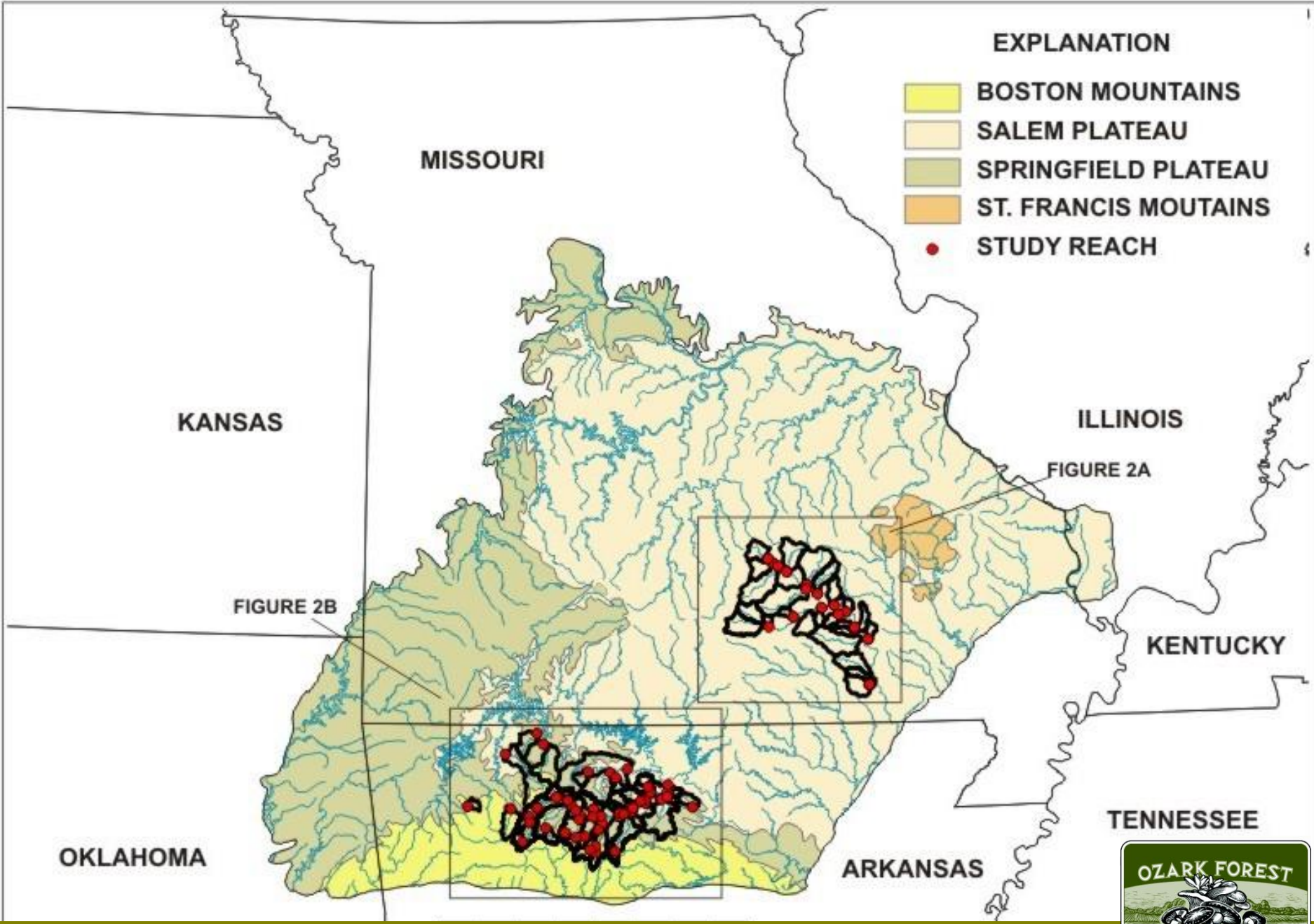


OZARK FOREST



AGROFORESTRY in the Ozarks Agroforestry Academy

- Nicola Macpherson, Ozark Forest Mushrooms, LLC



The Ozark Region



Ozark Forest Mushrooms

The Sinks, Salem, MO 65560

TIMBER FARMS, THE SINKS



Where we are located.

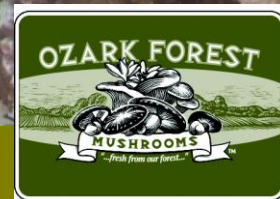


Navigating the Sinks





Shiitake Mushrooms





Timber Marking



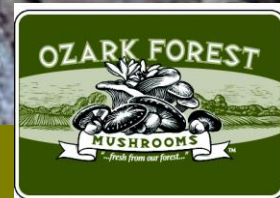


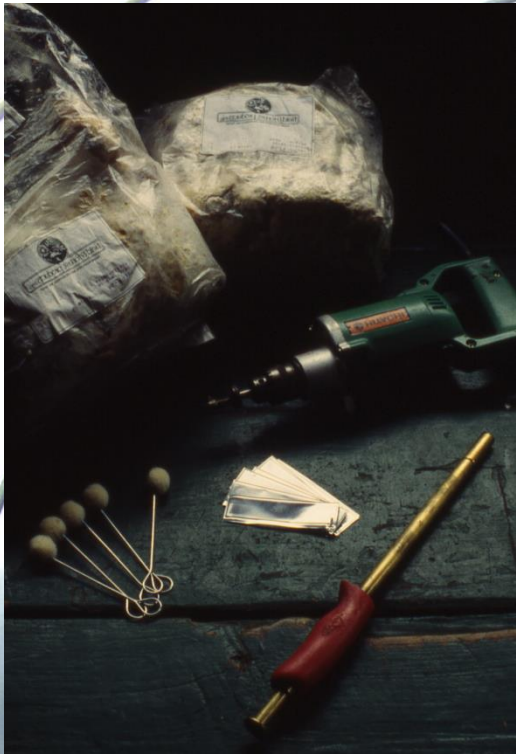
Tops for Shiitake Logs





Brush for Wildlife – Whole Tree Utilization

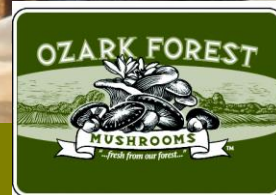




SHIITAKE: Cultivation Process – Inoculation



Logs ready for drilling





Incubation in the Shade House





Spring Spawn Run





SHIITAKE: Outdoor Production





SHIITAKE: New Pine Grove





Winter Production - Greenhouse





Navigating the Sinks





In-ground Greenhouse





In-ground Greenhouse





Ready to go!



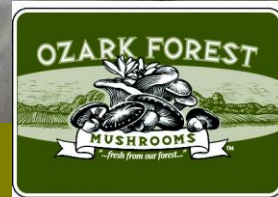


Heating the Greenhouse – Fuel!





SHIITAKE: Indoor Production





Sunday Morning: 10 F



Mushrooms in the Snow





Oyster Mushrooms





Italian oyster mushroom cluster (all mushrooms from Ozark Forest Mushroom).

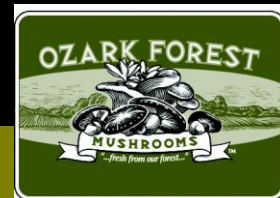
woodland wonders

local mushrooms offer a taste of spring

by ligaya figueras | photos by greg rannells

There is much to love about mushrooms – that savory, earthy taste; textures that range from delicate to medium to meaty-firm; curious, whimsical shapes; and a full spectrum of colors that can light up a sauce, a soup, a soufflé and a myriad of other dishes.

Members of the Missouri Mycological Society are gearing up for the start of wild mushroom season. Whether you choose to go on a MOMS foray or head to your local farmers' market or supermarket for some fresh or dried 'shrooms, here's a quick guide to cooking the delectable edible "higher" fungi that you're most likely to encounter this spring and early summer.





OYSTER MUSHROOMS: Indoor Production





Picking!





David loading Oysters





Henry's Oyster Spawn Run





WILD FOREST PRODUCTS: Non-Local Mushrooms



WILD FOREST PRODUCTS: Local Mushrooms



Wild Picker!





Agroforestry: Bamboo Shoot Production





Truffle Orchard



Agroforestry: Woodland Fruit & Nuts



Fruit Orchard





Wild Greens: Watercress



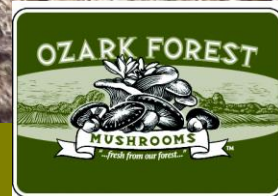


Spent Oyster Substrate





Compost + Permaculture





Cultivated Greens: Sorrel





Cultivated Vegetables: Jerusalem Artichokes





Taters & Chokes!



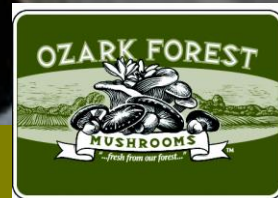


Marketing Agroforestry Products





Andy at Work





Marketing: Restaurants



Local Farmer's Markets



OXARK FOREST



MUSHROOMS

"...fresh from our forest..."

Buddha's Delight



推
茸



Delicate combination of spices, shiitake and oyster mushrooms, served over somen noodles. Add your own toasted sesame seeds and fresh cilantro.

\$6.50

includes tax + condiments

Sustainable Forest Food Products from the Missouri Ozarks

OXARK FOREST



Food Festivals



Drying Mushrooms





MARTIN

"Straight from the Farm"



KOSHIHIKARI (SUSHI) RICE

Grown & Milled By
MARTIN RICE COMPANY
22326 County Rd. 780
Bernie, MO 63822
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NET WT. 2 lbs. (.91kg.)

PRODUCT OF MISSOURI, U.S.A.



Value-Added Products!



Farm Open House!





Missouri Mycological Society





Then...





Then...



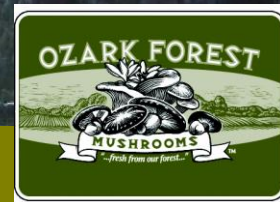


Now!





Agroforestry, a key component of the local food system!





www.TimberFarmstheSinks.com

Agri-Tourism – Come stay with us on the farm



MUSHROOMS



www.ozarkforest.com