



**MUSHROOM MONTH**  
at Babylonstoren

**Presented by**  
Mushroom grower Kotie van Tonder & the garden team

**Date**  
8 July 2015

**Time**  
10h00 -16h00

Meet us at the **Farm Shop** at 10h00 for a walk to the mushroom room to harvest fresh shiitake and oyster mushrooms for the kitchen. In the garden lecture room, Kotie will discuss and demonstrate the growing of oyster mushrooms. Then it's time to inoculate your own bags of straw with oyster mushrooms spores.

In the afternoon we take our fresh mushroom harvest to the kitchen where we will do a tasting. From the kitchen we go to the dry room to make mushroom "biltong" and mushroom flavoured salt.

Lunch will be enjoyed at the Greenhouse restaurant.

Cost R 450 per person

Reserve your spot with Bronwynne or Deidre at [enquiries@babylonstoren.com](mailto:enquiries@babylonstoren.com) or phone 084 275 1243

For our hotel guests, the events for the day are included in your stay - book with Cindy on [reservations@babylonstoren.com](mailto:reservations@babylonstoren.com)

Only 20 'seats' available