

GARDENING

Southeast Pinal County Master Gardeners
present



THE UNIVERSITY OF ARIZONA
Cooperative Extension
Master Gardener

“Make Room for the ‘Shroom!”

*Farm-to-Table Mushroom
Cultivation & Propagation”*

Please Join Us Wednesday,

May 7, 2025, @ 1:00 pm



“I cannot think of a more versatile food than the mushroom.” - Julia Child

Mushrooms bring a savory flavor and meaty texture to meals without adding much fat, calories or sodium. Research continues to uncover how mushrooms can ward off chronic disease and improve your everyday health. Coupled with the farm-to-table movement that emphasizes the use of locally sourced ingredients through direct acquisition from the producer, products are fresher, more nutritious, and more sustainable. Eric Harmon, local owner and operator of “FungusUmungUs”, a gourmet mushroom company in Oracle, will be here to show us how mushrooms are cultivated and how to use them in our everyday life. Eric is a retired educator and worked in northern Arizona for more than 16 years. His mushrooms can be found at the Oracle Patio Cafe, in the market and in use on the menu, as well as the Oracle Farmers Market on Wednesdays, the Saddlebrooke Ranch Farmers Market on Thursday mornings, and the Saddlebrooke Farmers Market on Friday mornings. We hope you can join us!

Your Southeast Pinal County Master Gardeners are pleased to invite you to our Community Education Presentation Wednesday, May 7, 2025 @ 1:00 pm at SaddleBrooke Ranch Sol Ballroom, 31143 S. Amenity Dr., Oracle AZ 85623. The topic this month is “Make Room for the ‘Shroom! Farm-to-Table Mushroom Cultivation & Propagation”.

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