



FAR WEST FUNGI ORGANIC DRIED MUSHROOMS

—CALIFORNIA GROWN—

For more than 35 years the Garrone family has been dedicated to growing organic specialty mushrooms in the heart of Monterey Bay in Moss Landing, just ninety five miles south of San Francisco and a 1/4 mile from the Pacific Ocean. A steady ocean breeze and northern coastal fog makes the farm ideal for a consistent outside temperature throughout the year. Quality control is maintained through trained lab technicians who inspect all mushroom spawn to ensure pure mushroom cultures. Skilled care and attention are given to Far West Fungi's mushrooms when growing, harvesting, grading and packing for freshness. The farm uses a balance of modern and traditional growing techniques in order to maintain high quality mushrooms while ensuring minimal impact on the environment.



CULTIVATED MIX*
10/1oz



KING TRUMPET
10/1oz



LION'S MANE
10/1oz



MAITAKE
10/1oz



REISHI
10/1oz



SHIITAKE
10/1oz



TREE OYSTER
10/1oz



WOOD EAR
10/1oz

*Mix may include Shiitake, King Trumpet, Lion's Mane, Maitake, Tree Oyster, Pioppini, Nameko, Yellow Oyster and Pink Oyster. All California Certified Organic.

- 1# and 5# are available by pre-order

Far West Fungi creates this line of dried mushrooms by air-drying a select portion of its fresh organic and wild foraged mushrooms. All drying is done in-house at their own commercial kitchen, where great care is taken to preserve the natural essence of the mushroom. The result is a powerful, concentrated mushroom product, free from sodium, preservatives, or any other additive. Dried mushrooms can be reconstituted in any kind of warm liquid (wine, broth, cream, ect.) for 15-20 minutes, and then used in any application in which fresh mushrooms are called for. Try them as a base for soups and sauces, combine with eggs in a scramble or omelette, cook into a risotto, or toss with pasta.

Ask your Earls' sales representative for more information.



earlsorganic.com Office 415.824.7419 Fax 415.824.7819