



EARL'S ORGANIC

PRODUCE THAT INSPIRES

FAR WEST FUNGI ORGANIC MUSHROOMS

California Grown

READYCYCLE® Now in ReadyCycle compostable packs!



Shiitake

A natural source of umami that bring savory flavor to almost any dish, Shiitake Mushrooms are also considered a medicinal mushroom, packed with beneficial compounds that boost the immune system.



Tree Oyster

Sweet and buttery, and holding a slight seafood undertone, Tree Oysters have a gentle flavor unlike the earthiness of other traditional mushrooms. Their meaty texture is substantial, yet tender.



Exotic Mix*

This blend of exotic mushrooms was specially curated to be a perfect marriage of flavors. Designed for any mushroom-forward recipe, such as risotto, pasta, soup, or pizza.



Lion's Mane

A highly sought-after mushroom, Lion's Mane is renowned for its culinary and medicinal attributes and crab-like texture. Sliced and served with conservative seasonings, a perfect protein substitute.



King Trumpet

Sweet and meaty, with a more substantial texture than their Tree Oyster cousins. Hearty consistency and large surface area make them ideal for grilling. One of the best mushrooms to use as a protein substitute.



Maitake

A highly flavorful mushroom, the Maitake has a flavor similar to smoky roasted chicken. An excellent protein substitute that can be used in virtually any recipe calling for mushrooms. Packed with compounds that boost immunity.

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.

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