Kitchen Garden

Grow Your Own Oyster Mushrooms on used Coffee Grounds

Christmas 2012

www.facebook.com/espressomushroomco
www.twitter.com/EMC_mushroom
www.espressomushroom.co.uk
About us

“one of the five most innovative enterprises using food waste”


Who we are: Espresso Mushroom Company - Founded by brothers Alex and Robbie in January 2012.

What we do: Grow fantastic oyster mushrooms in coffee grounds!

Why? We love the idea of upcycling a waste coffee to delicious mushrooms.

Like us, the mushrooms love the coffee and grow beautifully in this typically-discarded resource.
Kitchen Garden

Grow your own in 4 simple steps
Open Up - Water - Grow - Harvest

Bouquets of oyster mushrooms are waiting to burst out of each Kitchen Garden: grown on coffee from 100 espressos!

Kitchen Garden
- Original gift
- Quality
- Inherently Environmental
- Innovative
- Sustainable
- Foodie
This is how it grows

- First signs of mushrooms after 5-8 days
- Mushrooms grow quickly, doubling in size every day
- Normally ready to harvest first flush after 2 weeks

Day 9

Day 10

Day 11

Customer photos from @brightonnat via Twitter
GROW YOUR OWN OYSTER MUSHROOMS

IN 4 SIMPLE STEPS

OPEN UP
WATER
GROW
HARVEST

www.espressomushroom.co.uk
Say it with mushrooms!

Contact us directly to discuss your needs.

- Bulk discounts
- Tailored gift wrapping & messages
- Deliveries to one or multiple locations

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