## CLAUDIA'S SUCCESSFUL RECIPES

## SUBSTRATES USED:

- 1. Oak sawdust
- 2. Barley straw
- 3. Charcoal

To the first recipe it was added blue oyster while in the second, golden reishi mushroom. In combination with water, they proved to be a good environment for the growth of mycelium.



## **BIO CERAMIC VESSEL**

Manufactured with no chemicals and with limited firing.

Main sources are local wild clay, mycelium and bio waste material.

Hand built using coiling technique throughout. No interface between the material and the maker.

Clay and waste act as substrates for the mycelium to grow.

In the final piece, the mycelium will act as colour and texture, mimicking the glaze effect.

Images are illustrative from Biomatters studio using 3D printing.

