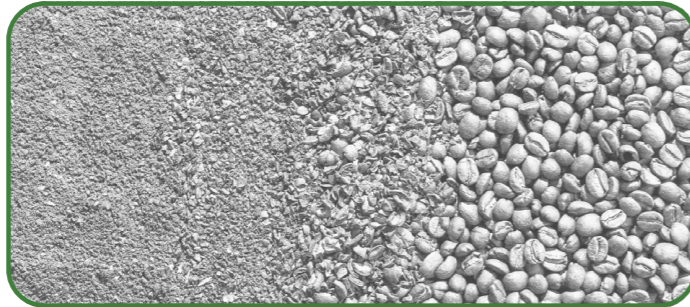
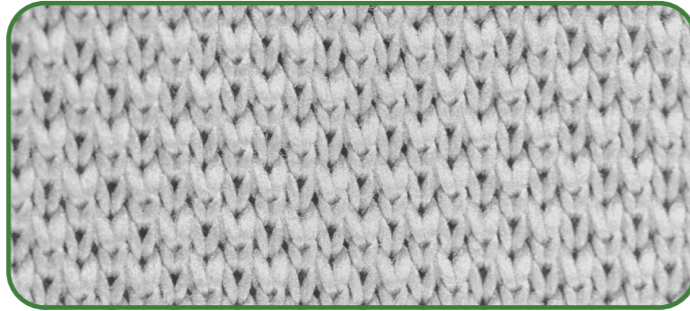


RECIPE FOUR

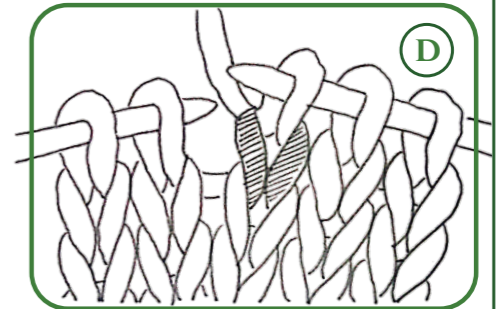
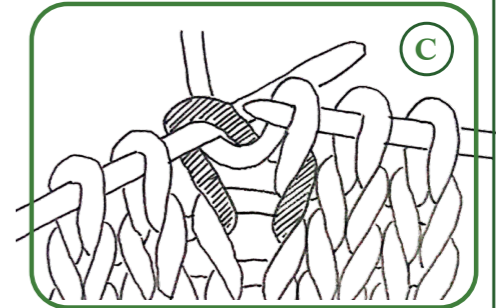
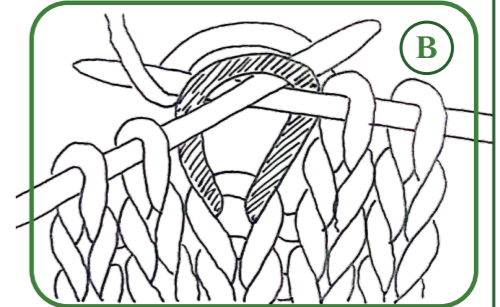
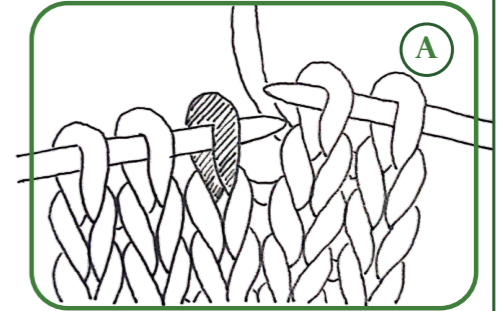
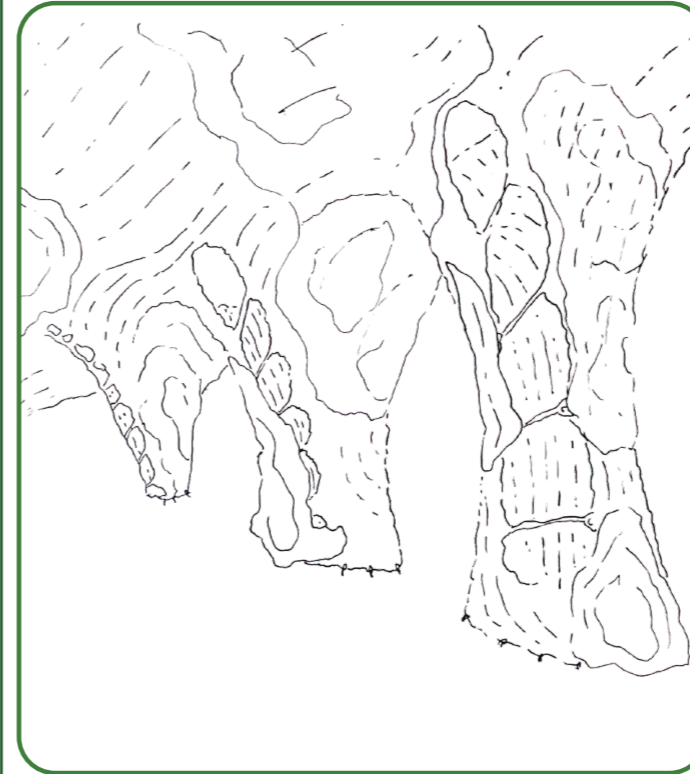
WOOL - COFFEE GROUNDS - BLUE OYSTER



These specific ingredients were selected after many iterations of compatibility. The coffee grounds provide the required nutrients for the mycelium of the Blue Oyster mushroom to grow sufficiently and the wool provides an aerated structure for the hyphae to attach onto. Both the coffee grounds and the wool should be autoclaved before use to ensure that no bacteria threatens the life of the

mycelium as it grows onto this substrate. It is important to keep the working area clean and make sure that you sanitise your hands and any equipment before working with the materials. The preparation process should take no more than four hours and the growing time will be approximately three weeks depending on the size of the project.

KNITTING MYCELIUM



Interestingly, the well known skill of knitting can be utilised within architecture as a structural component when combined with mycelium bonding. The interlocking mechanisms of basic knitting and purling offers the malleability to shape the knitted piece into complex curved doming structures or rounded columns. This is then solidified by growing the mycelium along the porous material. Prototyping this is also an easy and exciting exercise. Along the right-hand-side of this page gives an explanation of a simple 'knit one' process. This is the best technique to create the structure, however, once you become accustomed to this, feel free to experiment with other knitting patterns. To secure your structure in preparation for mycelium growth, an exostructure is required to hold it in place, along with mechanisms to bolt it down to a base. Simple pins can be used in prototyping.