A 61 x 39 x 30 cm (24" x 15" x 12") glass aquarium is turned....

Once sealed autoclaves don't emit steam. The spawn itself is contaminated. Making inoculation more difficult. Ensure that any media is cleaned from the jar thread to avoid contamination entering later. If any lids become seized on by vacuum a flamed screwdriver tip should be used to lift the edge. Jars on a plate in the aquarium. Spray more bleach solution. If any lids have come off the jars in the cooker they should be replaced immediately (usually they will be okay). If any lids become seized on by vacuum a flamed screwdriver tip should be used to lift the edge.

If the spawn is left at room temperature mould will appear and the spores may be dispersed and germinate from different points. Any liquid present can be rolled into the mould. The easiest way to prevent contamination is to sterilise the jars between uses in a pressure cooker or oven. Avoid re-shaking the jar if there are uncolonised patches (less likely to happen if you've put in a single grain). The jars should be held upside down whilst shaking vigorously to dislodge the grain from the bottom (a little liquid is normal.

The simplest way to preserve mushrooms is to dry them thoroughly and then freeze them. I lay them out on a plate in the top of the airing cupboard. Avoid re-shaking the jar if there are uncolonised patches (less likely to happen if you've put in a single grain). The jars should be held upside down whilst shaking vigorously to dislodge the grain from the bottom (a little liquid is normal.

The casing layer also succumbs to blue mould. These tropical species grow at similar temperatures to...