

KING'S CULTURES

AT WINDRIDGE FARM



Regenerative farming in the heart of the Hudson Valley.

- + Local culinary mushrooms grown with locally sourced materials.
- + Historic site in New Windsor, New York, originally built in the 1750s.
- + Consistent year-round supply with an indoor climate-controlled facility.
- + Restaurants & Distributors: Bulk orders of up to 100 lbs of any mixed variety.
- + Markets & Individuals: Small orders available in attractive packaging (0.5-1.5 lb per box).



OYSTER MUSHROOMS

Retail - \$16/lb :: Wholesale - \$12/lb

- Snow Oyster - Holds up well to cooking, earthy, woody, sweet.*
- Blue Oyster - Retains color when cooked, savory, meaty, earthy.*
- Grey Oyster - Similar to blue oyster in texture and flavor profile.*
- Brown Oyster - Fruits in large, distinct shapes. Meaty, earthy.*
- Italian Oyster - Light brown caps, similar to brown oyster in flavor.*
- Golden Oyster - Gorgeous yellow bouquet, delicate. Sweet, mild, nutty.*
- Pink Oyster - Bright pink. *Only available during summer season.*



SPECIALTY MUSHROOMS

Retail - \$19/lb :: Wholesale - \$15/lb

- Nameko - Shiny outer-layer appearance. Earthy, subtle fruity notes.*
- Chestnut - Velvety mushroom with speckled caps. Nutty, woody, sweet.*
- Shimeji - Sturdy, tortoise shell caps. Sweet, nutty, highly umami.*
- Lion's Mane (Puffball & Comb Tooth) - Mild, crab meat-like flavor.*
- Pioppino - Long-stalked with velvety brown caps. Mild, earthy, nutty.*
- King Trumpet - Large thick stems perfect for "scallops" or shredding.*
- Black King - Similar to King Trumpets but with a more umami profile.*



- + Other domesticated varieties available upon request.
- + Bulk orders prepared with only 4 weeks lead time.
- + We deliver within 50 miles of New Windsor, NY.

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WWW.WINDRIDGEFARM.ORG