

Isolate a new strain from supermarket mushrooms

This protocol explains how to domesticate a supermarket mushroom and turn it into an immortal culture.

Materials: Petri dish (PD) with fresh soy medium, supermarket or forest mushroom, hydrogen peroxide (H_2O_2) 3% (10% if possible), tweezers, sharp knife or scalpels, sterile toothpicks (recommended), glass vessel, rubbing alcohol

Part 1: Preparation

- Buy fresh, edible mushrooms from the supermarket (i.e. Shiitake, Oyster Mushroom, Portobello, button mushroom, whatever you like to hack)
- Prepare 3 PD (or more, as needed) with fresh medium and label them

Part 2: Cleaning and setting the mushroom in culture

- Prepare your work station; clean your workplace and tools with rubbing alcohol 70%;
Pour some H_2O_2 in a glass vessel (Petri dish here)
- Clean off the outside dirt of the fungus
- Cut away the outer material of the fungus to get access to the material which is inside the mushroom and has not been in contact with any bacteria (yet).
- Lean the scalpel in between and wipe dry on a clean piece of kitchen tissue if you transport a lot of dirt to the cutsite (dirt = material from the outside)
- Once you have access to the inside of the fungus, cut small pieces (like 3x3 mm, the smaller, the better)
- Put the mushroom pieces in the H_2O_2 bath and wait 5 minutes



