



## Media Advisory

### **FOR IMMEDIATE RELEASE**

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### **In the Spotlight: Growing Mushrooms in Downtown Madison**

With the federal Farm Bill coming up for its 5-year review, we are hearing more and more about the environmental and human health impacts of industrial agriculture — polluted water, degraded soils, unhealthy food. By comparison, the rapidly growing regenerative agriculture movement flies below the radar. The Agriculture Policy and Practices Team of the climate action group [350 Wisconsin](#) is trying to do something about that by showcasing local innovators who are producing food in environmentally sustainable ways.

Here, we showcase innovator Andrew Griffin, sole owner and operator of [MicroMyco](#). Griffin started MicroMyco during the pandemic, acting on a personal interest in resilient and sustainable ways to produce food. The business occupies a 1,400-square-foot space on Baldwin Street in downtown Madison, in which up to 300 pounds of mushrooms are produced weekly. Mushrooms are an inexpensive, nutrient dense source of protein that can be produced with minimal inputs and little waste. And the operation can be maintained entirely with local resources once established.

During tours of his operation, Griffin explains that his mushrooms produce their own inoculants for starting the next batch, just like a baker's sourdough starter. He grows the mushrooms using byproducts from other local industries, mainly soybean hulls and wood pellets. The only waste he produces is the emissions required to generate the electricity he uses, and plastic bags that hold the mushroom colonies while they are growing. When a batch is done, he gives away the leftover growing medium as a nutritious compost additive. He also composts some of the leftover medium with Green Box Compost, a local composting business in Sun Prairie, WI.

MicroMyco is an excellent example of the growing urban agriculture movement, producing nourishing food using local, sustainable resources with minimal waste. Griffin has an online shop but prefers to meet his customers face to face at farmers' markets. For more information about MycroMico or to request a tour, visit [www.micromy.co](http://www.micromy.co).

350 Wisconsin's Agriculture Policy and Practices Team works with the Dane County Board of Supervisors, the county's Office of Energy and Climate Change, the Capitol Area Regional Planning Commission, and other groups on implementing key elements of Dane County's [Climate Action Plan](#) and promoting sustainable agriculture throughout the state.

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For more information on 350's Agricultural Policy and Practices Team and Community Working Group, contact Mike Friend at [mjfriend0316@gmail.com](mailto:mjfriend0316@gmail.com).