

菇菌圓有限公司  
THE MUSHROOM INITIATIVE LIMITED



# 年報 / Annual Report

# 2017

# 信念 願景 使命 目標

## 信念

我們相信人類是大自然的一份子，我們應該尊重大自然，保護大自然。

我們的願景是建立一個生物多樣性的世界,各界彼此敬重地永續生活下去。

## 使命

我們希望透過菇菌圓的工作，讓更多人認識到菇菌對環境保護的重要性，從而可持續地生活。

## Beliefs

We believe that as part of nature, we should respect the nature and make environmental protection our major concern.

Our vision is to build a biodiversity world in which all beings live sustainably with respect for each other.

## Mission

We commit ourselves to promote the important role of fungi in environmental conservation and achieve sustainable living.



## BELIEFS VISION MISSION OBJECTIVES



## 我們的目標是：

- 利用適合廢物栽培食用菌，鼓勵保育環境及減少廢物，提升廢物回收循環再用的意識。
- 促進市民認識真菌對環境保育的作用，推廣及使用本地菇菌的研究及活動。

## Our objectives are:

- To encourage environmental protection and waste reduction through the cultivation of edible fungi and related products using organic waste substrates.
- To promote awareness of the role of fungi in environmental conservation and waste recycling, conduct research and activities related to the conservation, promotion and utilization of fungi, with a focus on native species.



## 『菇菌圓』 的源起

1. 『菇菌圓』於2009年，正式註冊為香港的非牟利機構，並獲稅務局批准獲得《稅務條例》第88條屬公共性質的免稅，成為慈善機構。
2. 在大埔林村建立菇菌實驗基地，培植有機環保菇，以菇菌為媒界，傳遞大自然的圓融和諧、循環不息、萬物連結互助的精神和環保的訊息。
3. 由2009年成立至今，每年均取得「香港有機資源中心」的有機認證。
4. 更於2013年榮獲「香港有機資源中心認證有限公司」嘉許，獲『有機農場傑出管理獎』以表揚『菇菌圓』在香港有機農業的優秀管理工作上的貢獻。
5. 『菇菌圓』的經費一直沒有政府的資助，所有的收入都是靠社會大眾和個別熱心人士的募捐。另外，2012年連同〈華中農業大學菌種實驗中心〉合作的四年計劃，剛於2016年11月完成的項目為 "3 in 1 Benefits: Regenerate Food Waste Compost to eco-mushroom, Vegetable and Meat"，由香港一私人慈善基金贊助。
6. 『菇菌圓』與香港中文大學食物研究中心合作一項。
7. 自2017年7月，『菇菌圓』的泰國菇菌與社區植林計劃正式開始。



## KEYNOTES OF TMI

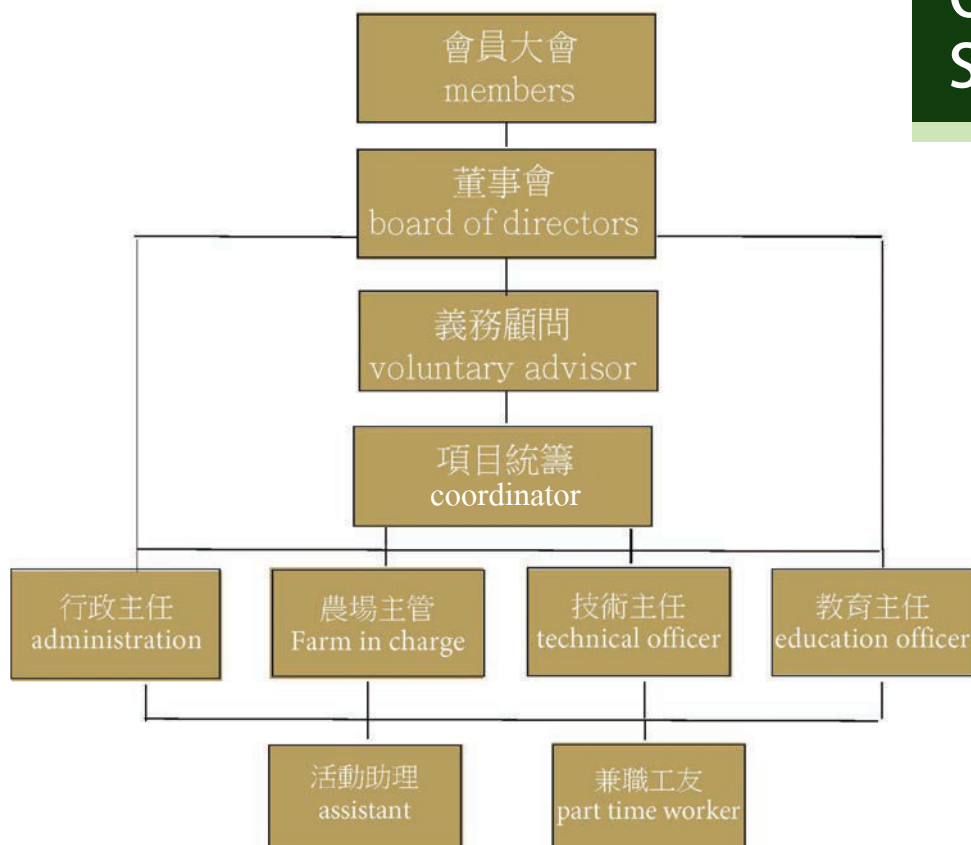
1. The Mushroom Initiative Limited was registered as non-profit organization in 2009 and then approved by Inland Revenue Department as a charitable institution, which is exempt from tax under section 88 of the Inland Revenue Ordinance.
2. In 2010, we set up the first mushroom experimental base in Lam Tsuen, Tai Po for promoting the TMI mission through producing organic mushroom.
3. Since 2009, all produces including vegetables, herbs and mushrooms have got the organic certification from "Hong Kong Organic Resource Center".
4. In 2013, TMI was awarded for outstanding management by Hong Kong Organic Resource Center.
5. TMI got the funding from a private foundation and donation from individuals and started a 4-year collaboration with Huazhong Agricultural University to conduct research on using kitchen waste to cultivate organic mushrooms. The project was finished in November 2016.
6. Started collaboration with Food Research Center of Chinese University of Hong Kong to conduct research on mushroom cultivation skills and applications.
7. Since July of 2017, project of using ectomycorrhizal fungi for reforestation in Thailand was started.

## 組織架構

菇菌圓的架構由董事會、義務顧問和受僱職員組成。董事會的負責監察菇菌圓的日常運作及制定機構的發展方向。而義務顧問則為機構提供專業的諮詢服務。受僱職員負責執行日常機構運作、教育及發展項目。

TMI is comprised of the Governing Board, Voluntary Advisor(s), and Office Staff. The main duty of the Governing Board is to monitor TMI's operation and formulate the direction of TMI's development. The voluntary Advisor is responsible for giving their professional advice on the organization. The Office Staff focuses on the implementation and educational and developmental programmes.

### 組織架構表 / Organizational Chart:



## ORGANIZATION STRUCTURE



< Photo of our staff



2017年是菇菌圓的變動一年, 就正如菇菌在大自然的多樣角色一樣, 我們因社會、氣候的變化而推動多樣化的工作。

過往, 菇菌圓致力推動有機環保菇菌種植 --以廚餘、豆渣、咖啡渣等剩餘物資替代由伐木得來的木屑或其他栽培料的營養, 栽種無需使用農藥或環境控制的有機環保菇菌, 實踐資源循環和進行社區教育, 傳達環保訊息。有幸地, 過去一年能與母校合作, 提供菇菌樽予中文大學食物研究中心(FOOD RESEARCH CENTER)作為菇菌社會研究項目分析, 然而菇菌圓的角色和定位是否只止於此?

隨著全球變暖的現象, 身處香港這個細小的都市, 也深深體會其帶來的深遠影響。如去年的颱風"天鴿", 它的形成和風力之強, 正正是全球氣候極端變化的其中一個啟示。超過97%的氣候科學家認為「人類活動極有可能是導致近半個世紀的全球暖化現象的主要原因, 我們人類作為地球生態系統的一份子, 需要依賴大自然而存活, 除了破壞, 我們又為大自然付出過什麼?

過往我不時在思索, 我們取諸菇菌類作為食物, 如何能用諸於回報和保育這個大地的母親~在原始的森林和泥土裡, 菇菌就是與樹木互利互生, 從不需要人類的干預和參與; 遺憾的是, 森林不斷被人類砍伐, 土壤被污染、養份不斷流失, 我們如何能作出修補?

例如真菌學家保羅·史塔曼茲 (Paul Stamets) 所研創的真菌修復 (Mycoremediation), 是生物修復的一種, 以真菌來降解環境中的污染物 --- 真菌可吸收環境中的重金屬離子並儲存在子實體中, 有移除環境中的污染物與重金屬的功效。



真菌過濾 (Mycofiltration), 是利用蘑菇菌絲體墊的生物過濾器的處理過程。其中一個應用於伐木道路, 木片分解, 菌絲網絡發育, 它們充當過濾器, 以防止淤泥流。在這個過程中, 它們還會更新表層土壤, 刺激原生植物和動物的生長。

另一個例子是菌根菌 (mycorrhizal fungi), 菌根是自然界中一種普遍的植物共生現象。共生真菌從植物體內獲取必要的碳水化合物及其他營養物質, 而植物也可以因菌根菌在根部的共生, 從形成特殊構造的「菌根」而獲得較完整的營養及充足水分, 因而達到一種互利互助, 互通有無的聯合。

在大自然中, 森林代表了一種生態基礎設施, 它們吸收和控制二氧化碳, 其樹根能淨化水質, 鞏固土壤, 防止土壤流失或荒漠化, 保存地下水源, 對氣候進行調節, 有助舒緩日趨嚴重的全球變暖現象。

有了這些實證的支持, 菇菌圓於2017中旬透過其他合作伙伴的網絡而開展了以原生菌根菌來種植本土樹木的計劃 --- 與泰國、印尼、越南等地的大學、政府的林業局和當地社區合作, 在培植本土樹苗時接種一些同樣是本土可食用的原生菌根菌, 一方面用以提高原生樹木的生長速度, 加快再植林/森林復育; 與此同時, 種植了本土樹的林地上也可在約3年後生產出可供食用的珍貴食用菌。這樣, 只要被種植的本土樹木繼續生長和

被保存下來，當地的社區就可以不斷收穫這些食用菌。計劃的目標是鼓勵社區大量種植本土樹，保育森林，同時能改善當地社區居民的生活。這種以原生菌根菌植林，同樣適用於改善因開採礦石而遺留重金屬的泥土、單一種植而耗盡泥土中某些礦物質、或乾涸而難以生長植物的土壤等。這個計劃幸好有不同大學的教授和專家支持和合作，讓更多造林計劃加入菇菌原素，作為減緩氣候變暖項目的另一模式。

就是菇菌多樣化的角色，讓菇菌園2017年有著不一樣的發展，讓我們一起走進改善環境的新里程！

## LETTER FROM THE PRESIDENT OF BOARD

2017 is a year of change in the Mushroom Initiative. Just like the diverse roles of mushroom in nature, here we promote diverse work due to changes in society and climate.

In the past, Mushroom Initiative is committed to promoting the cultivation of organic and environmentally friendly mushroom fungi--replace the nutrients of wood chips or other cultivated materials obtained from logging with surplus materials such as kitchen waste, bean dregs and coffee grounds, and plant organic mushrooms without the use of pesticides or controlled environment, practice resource recycling and community education to convey environmental messages. Fortunately, in the past year, I was able to cooperate with my alma mater to provide mushroom fungus to the FOOD RESEARCH CENTER of CUHK as a social research project for mushroom fungus. However, does the role and positioning of mushroom fungus only stop there?

I am deeply aware of the far-reaching impact of global warming despite the fact of being in a small city like Hong Kong. For example, last year's typhoon "Tian Ge", its formation and strong wind power, is one of the signs of the extreme changes in global climate. More than 97% of climate scientists believe that "human activities are very likely to be the main cause of global warming in the past half-century. As human beings, we need to rely on nature to survive, what we have done for nature besides destruction?

I have been thinking about it from time to time. We take mushrooms as a food, how can we use and learn from it to reward and conserve the motherland. In the original forests and soil, mushrooms and trees rely on each other, and no human intervention or participation is required. Unfortunately, the forest is constantly being hacked by humans, the soil is polluted, and the nutrients are constantly losing. How can we make repairs?

For example, Mycoremediation, invented by Paul Stamets, a fungal scientist, is a bioremediation method that uses fungi to degrade environmental pollutants. Fungi can absorb heavy metal ions in the environment which can be stored in the fruiting body, so it has the effect of removing pollutants and heavy metals from the environment.

Mycofiltration is a process that uses a biofilter of mushroom mycelium mats. One of them is applied to logging roads, wood chips are decomposed, hyphae networks are developed, and they act as filters to prevent sludge flow. In the process, they also renew the surface soil to stimulate the growth of native plants and animals.

Another example is mycorrhizal fungi, a common plant symbiosis in nature. Symbiotic fungi obtain essential carbohydrates and other nutrients from plants, while plants can also obtain more complete nutrition and sufficient water from the formation of special-structured "mycorrhiza" due to the symbiosis of mycorrhizal fungi at the roots, thus, mutual benefit, mutual cooperation.

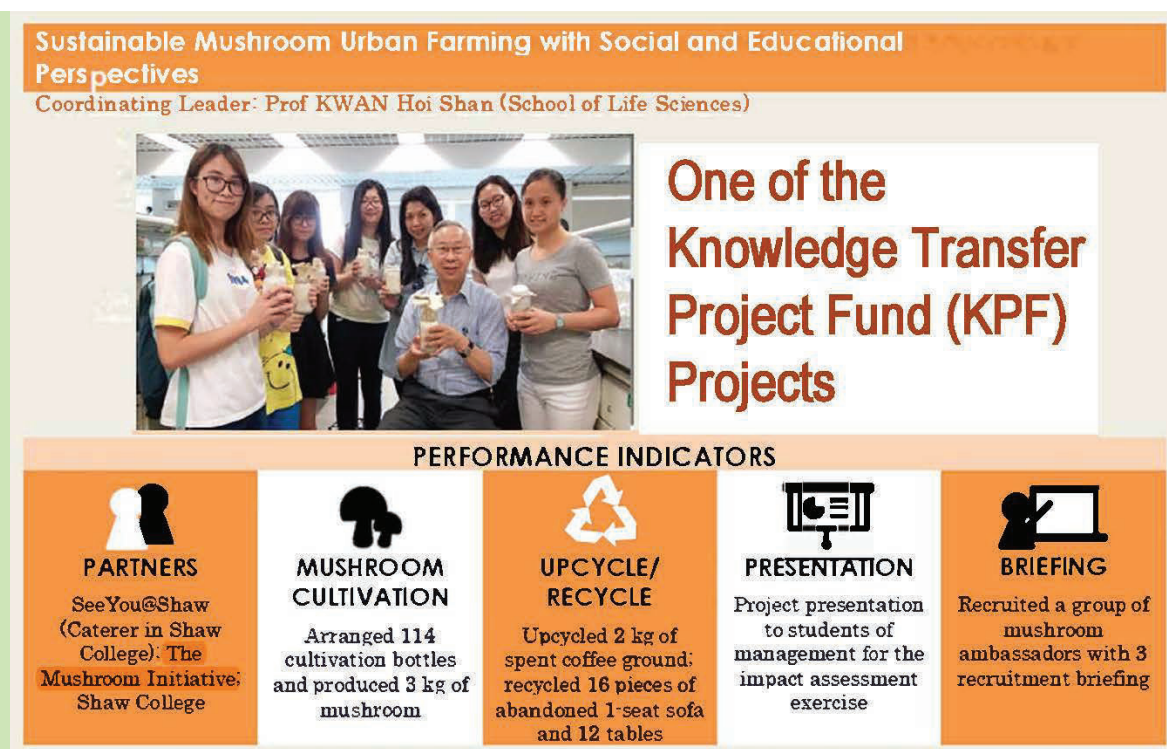
In nature, forests represent an ecological infrastructure that absorbs and controls carbon dioxide. Its roots can purify water, consolidate soil, prevent soil loss or desertification, preserve groundwater sources, and regulate climate, helping to soothe the growing global warming.



With this empirical support, Mushroom Initiative launched a plan to grow native trees with native mycorrhizal fungi through the network of other partners in mid-2017 - in cooperation with universities, government forestry bureau and the local community in Thailand, Indonesia, Vietnam, etc. The plan is to inoculate native saplings with some native edible mycorrhizal fungi, which is used to increase the growth rate of native trees and accelerate reforestation/forest reforestation; at the same time, precious fungi can be produced in the woodland of the native trees in about 3 years. In this way, the local community can continue to harvest these edible fungi as long as the native trees being planted continue to grow and be preserved. The goal of this plan is to encourage communities to grow native trees, conserve forests, and improve the lives of local community residents. This kind of plant with native mycorrhizal fungi is also suitable for improving the soil left by heavy metals due to mining ore, depleting certain minerals in the soil by single planting, and soils that are difficult to grow plants by drying up. Fortunately, this program has the support and cooperation of professors and experts from different universities to allow more afforestation programs to add mushroom elements as another model for climate warming projects.

It is the diversified roles of mushroom which let the Mushroom Initiative have a different development in 2017, let us walk into the new milestone of improving the environment!

## COLLABORATION OF THIS YEAR



圖片來源：2017年知識轉移經常性基金的年報

1. 與香港中文大學食物研究中心合作的城市可持續食用菌培植與社區教育項目，資金由知識轉移基金提供。

Source of the graphic: ANNUAL REPORT of Recurrent Funding for Knowledge Transfer (2017)

1. Collaboration with the Food Research Center of the Chinese University of Hong Kong in the project of Sustainable Mushroom Urban Farming with Social and Educational Perspectives which is funded by Knowledge Transfer Fund (KPF).





^ 在香港中文大學食物研究中心栽培的紅平菇。 / The Pink mushroom were grown in the laboratory in the Food Research Center in CUHK.

2. 與泰國各大學的研究隊伍合作進行社區外生菌根菌應用的植樹研究，可以幫助當地社區收集高價的食用菌而增加收入。 / Working with research team in Universities in Thailand for the community projects by using edible fungi (ectomycorrhizae) for reforestation, the communities benefit from cultivating and collecting the edible mushrooms through native tree plantings.







^ 在泰國烏汶府採集的野生食用菌是當地人民的重要食量 / Photo taken in Ubon Ratchathani Province in Thailand: collecting wild mushroom from forest are very important food for the local people in Thailand



我喜歡看紅樓夢，看了幾頁什麼賈雨村言，甄士隱去，根本不知所云，不看了，幾十年就看個封面遮遮眼，幻想着大觀園，既然進不了大觀園，進菇菌園也不錯耶。我是一六年冬來到菇菌園的。入職前失業了一個月，萬般徬徨，為了養家，到處求職，得悉菇菌園招聘，便投了求職信，很快就接到面試的通知。記得面試那一天，長途跋涉到來，第一個見到的是好姨，自此我們結下了師徒之緣。

從小成績不好，無心向學，小一時就創下了人生第一個牢不可破的記錄，考取八科七戊一丁的劣績，那一丁還不過是操行科。老師們都覺得我智力有問題，讓我去做智力測驗，結果嘛，七十還欠一。靠發呆長大的，誠如東北人說的“二愣子”。好姨經常誇讚我虛心學習，卻不知道實情我是個二愣子木雞，啄食她的知識而已。當我知道要寫這篇文章時，誠惶誠恐，斗大的字不識一個，真是“滿紙荒唐言”，只好如蟲蝕木，偶爾成文，深愧辜負好姨教導之恩。

好姨是一個熱心盡責的人，她是菇菌園的大宗師，只要與菇菌種植有關的事情，沒一樣是她不曉的。好姨手藝精湛，看她做菇樽是一種享受，舞動各種豆渣木碎如太極推手，裝載一瓶菇菌養料如百步穿楊，談笑風生，既無心於事，卻事事無礙，要是讓她二十四小時不停的做，五千個菇樽是少不了。看她工作的模樣，威嚴外露，非跟她深入認識的人，嚇破膽是基本常態。我膽小如鼠，第一天上班就被她震懾住了，經過一個月的朝夕相處，卻深深感受到她是一個平易近人的好老師。作為一個學生，能有一個讓自己敬畏的老師是一種福氣，試想如果好姨不顯得威嚴，不打我板子，以我這種無賴，保證不會聽她的，更不會學到整套的菇菌栽培功法。



## COLLEAGUE'S SHARING

初學菇菌培植，所見無非菇，經好姨一個月的調教，見菇非菇矣，可惜還沒做到師父的人菇相忘，仍需努力。好姨不單是傳授養菇法門的好導師，也是我人生路上的明燈。有一次她要傳授我一個養菇的秘訣，這秘訣當然不在此公開，否則師父就收不到版權費了。我用我自己的豆渣腦子反復琢磨，壓根兒就

不懂，不懂就沒信心嘛，便對師父說：“這樣是行不通的。”好姨說：“好好，你說得很對。”我還滿懷得意。後來我在實踐中意外發現了這個秘訣，這種後知後覺，不是個二愣子是什麼？心有戚戚然，便問道：“為何當初認同我呢？”師父說：“跟一些不懂的呆子再說也沒用，還不如隨他去。”我說：“師父你這不是打我臉嗎？”好姨莞爾道：“最怕是被打臉都不知道的。”看來她又給我來了一個巴掌，我默默領受，從此學會待人接物，就是呆子看呆子，一笑而已。

又有一次，好姨對我說：“我第一次做組織分離時就成功了，還沒有污染，是不是很棒呢？”看到她那咧着嘴的得意模樣，我就打趣說：“師父你一把年紀，還黃婆賣瓜，自賣自誇，這個技術我沒學就會了，算個啥？”好姨笑道：“傻子，我是在教導你如何看待兒子。”我說：“什麼亂七八糟的？”師父說：“人家懂得的你也懂得，你卻偏要爭先恐後勝人一籌，很討人厭。



你見過老子能跟三歲小兒爭個高下嗎？”果真如此，既然站得高看得遠，看待眾生猶如孩子，豈不天下太平了？從此我又學會了不強出頭，所謂槍打出頭鳥，一切隨他去，樂得個清淨自在。

入職一個月後的噩耗是好姨要離開菇菌圓享兒孫樂去，依依不捨，家貧沒什麼可相贈，唯有效法張打油賦詩一首以紀念：

問道修篁下，拜師菇菌圓。豐登憑妙手，威德立芳園。豪氣干雲頂，清談若水泉。  
即今離別意，何日泛歸船？

師父臨別贈言：“莫牽掛，人總會離開，又會歸來，這就是菇菌圓的圓。”說到這個圓字，真是太玄，何以不曰菇菌園？圓者，圓也，年復年，月復月，日復日，總是圓，《易》之理也，這個日月地球系統的整體物理作用應用在農業上最近才被西方所重視，作為中國人還跟着嘖嘖稱奇，只好笑而不語。真菌在自然界的角色有如一箇圓中的發動機，促進有機物的循環。地球上生機勃勃，還有賴於真菌的功勞。假使沒有真菌，那還是圓，不過圓得很漫長，雖然物質能量還是可以循環，不過地球上的生靈待不了這個漫長歲月就先滅亡了。就如任督二脈不暢通，不是不通，不通早就死了，不暢通就百病叢生。難以想像缺乏了真菌，世界會變得怎樣。我想不單少了餐桌上的珍品，能不能生存還是疑問。菇菌圓的使命就是要傳遞這個訊息。

菇菌圓最難得的是大家都能融洽相處，在世事紛紜的人間世，這又應了一個“圓”字。每當茼蒿花開時節，滿園粉蝶飛舞，倘佯於田間，聽着那潺潺流水，環顧四周，真個是：青青翠竹，盡是法身，鬱鬱黃花，無非般若。走過堆肥區，古早風味，更是：千金易得，一嗅難求。不由得再打油一下：

幾度春來還復去，萬年奇石伴清泉。枝頭又向東風發，爭奈百花不解禪。

我太愛這片土地，以至於在入職九個月後的離開，纏綿情懷，回想到菇菌圓的一花一葉，早已淚流滿面，悔不當初草率的決定。但不管走到天涯海角，大家總會被菇菌圓獨有的凝聚力牽引在一起，幾個月後，我學成歸來，承蒙不棄，又成為菇菌圓中的一顆小平菇，雖然微不足道，猶如菌絲，但集腋成裘，未能發熱，略獻螢火，也不枉在此消磨枯株朽木。願菇菌圓精神長存，願地球生命得以欣欣向榮。蛀木成文，滿紙荒唐，不知所言，一笑之。

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I like to read a classic Chinese novel, the Story of the Stone. After I read a few pages of what Jia Yucun said and why Zhen Shiyin went away, I didn't know what it was, so I gave up trying to read it. I just looked at the book cover for decades to cover my eyes and fantasized about the Dream Garden described in the novel. Since I couldn't enter the Dream Garden, it was also good to enter another Dream Garden of the Mushroom Initiative. I came to the Mushroom Initiative in the winter of 2016. I was unemployed for one month before I got this job. I was so embarrassed, in order to support my family, I tried to apply for a job everywhere. When I knew the recruitment of the Mushroom Initiative, I submitted a cover letter and soon received an interview notice. I remembered on the day of the interview, the first one I see is Auntie Ho, since then we have formed the edge of mentoring.

Since I was a child, my performance in learning was not good. In the first year of primary education, I got the first unbreakable record in my life. I took the bad grades of the 7F and 1E in 8 courses, and that one I got E grade was just the course or moral education. The teachers felt that I had a problem with my intelligence. They suggested me to do an intelligence test. And I got 69. I think I am a sucker since I was born. Auntie Ho often praised my humility to learn, but she didn't know the truth. I was just like a donkey, eating her knowledge. When I knew that I have to write this article, I was so fearful. I didn't know how to write even just write down one word. My article is really full of bullshits. I had to be like a worm eating the paper and give some patterns like words.

Aunty Ho is an enthusiastic and conscientious person. She is a big master of mushroom cultivation. She knows all the stuff related to mushroom cultivation. It is enjoyable to see her to prepare the work for mushroom cultivation. She mixed all saw bags of dust and bean dregs just like playing Taiji. She packed the substrates into a bottle just like playing archery. She talked when she is working, but she can still handle well all the procedures. She can make more than 5000 bottles if we give her 24 hours. Her Majesty is exposed, so I was as timid as a mouse. After a month of getting along with her, I felt deeply that she was a good teacher. As a student, it is a blessing to have a teacher who is awesome. Imagine if she doesn't look majestic, doesn't beat me, I promise not to listen to her, and won't learn the whole set of mushrooms cultivation from her.

In the first month, I just know what mushrooms are. After a month of training, I saw the mushrooms are not mushrooms, they are my children. Aunty Ho is not only a good mentor who teaches mushroom cultivation, but also a bright light on my life. Once she had to teach me a secret of raising a mushroom, I used my own bean dregs liked brain to ponder over and over again. I didn't understand it at all and I didn't have confidence. Then I told Aunty Ho, "This is not practicable." She told me, "Well, you are right." I was full of pride about that. Later, I accidentally discovered this secret in practice. "Why did you agree with me?" I asked her. "It's useless to talk to some who don't understand." She said. "Aunty Ho, you make me like a dummy?" I said. "Some peoples may be worse than you; they even don't know they are a dummy."

One day she told me, "I was successful when I did the tissue cultivation in the first time without contamination. Is it great?" I was joking to tell her, "Aunty Ho, you are an old woman, right? Do you know what is modest? I am so sorry to tell you that I know this technique before you told me." She said with a smile, "Hey sucker, I am teaching you how to treat your son." I said, "What do you mean?" Aunty Ho said, "You know what people know, but you have to fight for you are the best. It's very annoying. Have you seen a father competes with a three-year-old son?" I got her meaning this time and I know if we can treat all beings like our children, the world will become peaceful.

After a month of entering the job, the bad news is that Aunty Ho had to leave the Mushroom Initiative in order to look after her grandson. I cannot give her any gift before she left because I am poor. So I wrote a poem to her.

I still remember what she told me on the last day. She told me that people always leave, also always come back. It is just a cycle; this is what we promoted in the Mushroom Initiative. Everything has a cycle. Year after year (Sun), month after month (Moon), day after day (Earth), all are cycles, it is the "Tao" mentioned in "IChing". This overall physical interaction of the solar system including the sun, the moon and the earth, has only recently been valued by the Western people in agriculture. The role of fungi in nature is like a circular engine that promotes the circulation of organic matter. The earth is full of vitality, and it depends on the fungus. If there is no fungus, matter can still circulate in nature, but it takes a very long time. It is hard to imagine how the world would become without the fungus. I think not only the disappearance of delicious edible mushrooms on the table, but also the question of whether to survive or not. The mission of the Mushroom Initiative is to convey this message.

The most valuable thing about the Mushroom Initiative is that everyone can get along well, everyone is nice. It is so beautiful that there are many flowers, trees and Bamboos in our garden, and we can always listen to the wonderful sound of running water. This environment is a priceless treasure.

I loved this garden so much that always cried after I left the Mushroom Initiative in August of 2017. But no matter where the people go, everyone will always be dragged together by the unique cohesive force of the Mushroom Initiative. After a few months, I will return to the garden, become a small oyster mushroom in it. Although I am insignificant, I would like to give all my effort to my garden. I hope that the Mushroom Initiative will last forever, and I hope that life on earth will flourish.



## 2017年香港社區活動詳情 / Hong Kong Community Activities in 2017

日期 DATE	服務對象/參與之活動名稱 COLLABORATOR(S)	活動性質 NATURE	接觸人數 NO. OF PARTICIPATES
01/01/17	農墟/攤位推廣	本地漁農美食迎春嘉年華	1,200
14/01/17	公眾參觀	公眾參觀	22
24/01/17	保良局美銀美林兒童學習中心	參觀	20
07/02/17	保良局董玉娣中學	參觀	25
11/02/17	路德會啟聾學校	參觀	15
12/03/17	全城有機日	公開活動	3,000
24/03/17	工作坊-雅士圖國際幼稚園	工作坊	26
01/04/17	渣打銀行員工活動	參觀	30
06/04/17	International Baptist Church	參觀	24
30/04/17	渣打銀行員工活動	參觀	30
07/05/17	公眾參觀	參觀	24
19/05/17	東華三院 BiciLine單車生態旅遊社會企業	參觀	41
03/06/17	公眾參觀	參觀	35
09/06/17	元朗大會堂陳應祥紀念老人中心	參觀	24
11/06/17	中電員工/中電元朗綠適生活	工作坊	50
04/07/17	香港青少年服務處 成和青少年中心	參觀	30
16/07/17	循道衛理楊震社會服務處-沙田青少年綜合發展中心	參觀	28
21/07/17	仁濟醫院第廿四屆董事局社會服務中心	參觀	30
24/07/17	基督教宣道會觀塘堂家庭服務中心	參觀	20
25/07/17	樹上學社	參觀	20
16/08/17	路德會包美達社區中心	工作坊	50
16/09/17	東華三院伍惠芳護理安老院	工作坊	30
14/10/17	中華基督教會全完中學	參觀	30
03/12/17	受惠機構—香港神託會耀安綜合復康服務中心	關懷社區活動	70

# PHOTOS OF ACTIVITIES



菇菌圓  
THE MUSHROOM INITIATIVE

招募公司/團體  
贊助及參與  
〈分享有機菇〉  
活動

關懷社區  
不要菇獨  
分享有機菇



公司/團體贊助員工到「菇菌圓」了解如何利用社區剩材栽種食用菇菌，親手種菇，並將收成送往受惠機構，用愛心，分享給未能親自去農場的朋友們，讓他們都可以享用本地、有機、新鮮由農場直送的鮮菇。



**菇菌圓農場**  
種菇日期：2017年11月18日(星期六)  
時間：13:00 - 16:00  
人數：20-30人  
費用：\$28,000

\* (如對收費有意見，歡迎來電商討)

**收割及送贈受惠機構**

日期：2017年12月3日(星期日)  
有興趣的公司/團體，如欲了解更多活動詳情  
請致電 3142-0102 與我們聯絡。  
網頁：www.ecomushrooms.org 電郵：info@ecomushrooms.org





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# 菇菌園新單張及產品



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NEW  
PRODUCTS





## THE MUSHROOM INITIATIVE LIMITED

菇菌圓有限公司

### DETAILED INCOME STATEMENT FOR THE YEAR ENDED 31 DECEMBER 2017

	2017 HK\$	2016 HK\$
<b>DONATIONS RECEIVED</b>	<u>1,184,566</u>	<u>1,716,520</u>
<b>ADD: OTHER REVENUE</b>		
Bank interest income	225	125
Sales income	38,568	58,861
Program income	116,770	127,412
Other income	35,678	18,533
Reversal of impairment loss on interest in joint venture	-	100
	<u>191,241</u>	<u>205,031</u>
	<u>1,375,807</u>	<u>1,921,551</u>
<b>LESS: ADMINISTRATIVE EXPENSES</b>		
Advertising	2,032	-
Auditor's remuneration	9,200	9,200
Bank charges	6,990	6,243
Depreciation	62,718	63,678
Donations	136,521	-
Education project expenses	25,219	-
Electricity and water	13,570	12,077
Insurance	57,101	71,424
Local travelling	15,357	37,114
MPF contribution	30,253	33,102
Professional fee	-	23,000
Program expenses	6,705	35,776
Rent	63,012	30,000
Repair and maintenance	10,500	-
Resource development expenses	8,231	4,805
Salaries	664,994	730,371
Secretarial fees	4,600	4,760
Staff messing and welfare	3,155	7,831
Sundry expenses	26,338	24,103
Telephone, fax and internet	5,244	3,477
Testing expenses	58,600	5,735
Training expenses	3,460	13,632
Transportation	5,368	4,420
Written off on interest in joint venture	-	100
	<u>(1,219,168)</u>	<u>(1,120,848)</u>
<b>SURPLUS BEFORE TAX</b>	<u>156,639</u>	<u>800,703</u>



**THE MUSHROOM INITIATIVE LIMITED**  
**菇菌圓有限公司**

**STATEMENT OF FINANCIAL POSITION**  
**AS AT 31 DECEMBER 2017**

	Note	2017 HK\$	2016 HK\$
<b>ASSETS AND LIABILITIES</b>			
<b>NON-CURRENT ASSETS</b>			
Property, plant and equipment	5	<u>67,990</u>	<u>130,708</u>
<b>CURRENT ASSETS</b>			
Rental and utility deposit		<u>10,400</u>	<u>10,400</u>
Cash at bank		<u>1,446,560</u>	<u>1,228,297</u>
		1,456,960	1,238,697
<b>CURRENT LIABILITIES</b>			
Accrued expenses		<u>(14,748)</u>	<u>(15,842)</u>
<b>NET CURRENT ASSETS</b>		<u>1,442,212</u>	<u>1,222,855</u>
<b>NET ASSETS</b>		<u>1,510,202</u>	<u>1,353,563</u>
<b>EQUITY</b>			
Accumulated surplus	8	<u>1,510,202</u>	<u>1,353,563</u>
<b>TOTAL EQUITY</b>		<u>1,510,202</u>	<u>1,353,563</u>



## 菇菌圓有限公司 / THE MUSHROOM INITIATIVE LIMITED

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