Cestari Features Fat Moon Mushrooms and Tips to Grow Mushrooms at Home in Latest TableTalk Issue

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LITTLETON, MA - November 05, 2026 -
Cestari, the kitchen tools brand behind the weekly Cestari TableTalk newsletter for home cooks, devoted its November 3 issue to mushroom cultivation, spotlighting Fat Moon Mushrooms as its Kitchen Partner and walking readers through how the fungi they buy and grow differ once they reach the stove.

Fat Moon Mushrooms is the Massachusetts company founded by Elizabeth Almeida that produces mushroom grow kits designed for the kitchen counter. For the issue, Susan MacDowell of Cestari cultivated two Blue Oyster blocks from the Fat Moon kits and filmed the process from start to harvest. The accompanying video documents nearly two pounds of mushrooms grown in roughly ten days, offering a clear look at how to grow oyster mushrooms in an ordinary home setting.

The feature traced each stage of the counter-top process, from unboxing the block and setting up a humidity tent to misting, monitoring the first pins, and weighing the final harvest. In addition to the oyster mushroom kits, Fat Moon also offers Shiitake and Organic Lion's Mane mushrooms for cooks who want to experiment with additional textures and flavors.

Beyond cultivation, the November 3 issue examined the range of mushroom varieties for cooking that appear in grocery aisles and farmers markets, explaining how each behaves in the kitchen. The newsletter covered button, cremini, portobello, oyster, shiitake, king oyster and enoki, noting the differences in moisture, density and cooking time that shape how each is best prepared.

"The November 3 issue came together because readers kept asking what separates one mushroom from another once it hits the pan," said Susan MacDowell of Cestari. "Growing the Blue Oyster blocks on the counter and filming the full ten days gave people an honest view of what the process actually looks like, not a polished version of it."

The issue also addressed the practical side of gifting a grow kit. While a kit can make a thoughtful present for someone who enjoys cooking, the newsletter reminded readers that the blocks are alive and require a recipient who is home regularly to mist and tend them during the short growing window.

"A grow kit is a living thing, so it works best for a cook who is around to care for it," MacDowell added. "That detail matters when someone is choosing a gift, and it felt important to be straightforward about it."

Cestari TableTalk reaches a community of home cooks who receive weekly digital content covering recipes, kitchen techniques, community stories and occasional partner features such as this one. The home cooking newsletter is distributed by email at no charge to subscribers.

Cestari specializes in kitchen tools offered through its online catalog, with every tool backed by a lifetime guarantee. In addition to its product line and warranty registration service, the company maintains a blog and a news room that share updates and information related to its products and the broader kitchenware industry. Through TableTalk and its other channels, Cestari focuses on supporting home cooks and deepening family connections around the kitchen table.

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Cestari

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