

Request to Establish an Indoor Mushroom Farm and Processing Facility

Proposal to the City of Frostburg Planning Commission

and Board of Zoning Appeals

November 12, 2025



MIGHTY YOUGH FOODS



Request

Mighty Yough Foods and Performance Property Management, LLC are seeking permission to construct an indoor mushroom farm and processing facility in the basement of 166 Bowery Street, which is a six-unit building. This would be a small-natured business to produce fresh edible and medicinal mushrooms as well as mushroom-related products, processes, and packages products for distribution to grocers, restaurants, private chefs, farmers markets, schools, religious institutions, community organizations, and other local businesses. The proposed 1,600 square-foot facility will contribute to the workforce and regional economy and will have negligible negative consequences for the surrounding community, with negligible traffic, pollution, or waste.

Vision and Mission

Vision: The vision of this partnership is to create a high-value, low-impact business that promotes healthy food options and increases job opportunities, economic development, and community engagement in Frostburg, Allegheny county, and western Maryland.

Mission: Our mission is to produce, process, and sell the highest quality fresh mushrooms and mushroom-related products at reasonable prices by engaging local suppliers and service providers as well as serving local restaurants, private chefs, farmers markets, schools, religious institutions, community organizations, and other local businesses.

Long-term goals

- Produce up to 600-800 pounds of fresh mushrooms per week, year round, that will increase healthy food options and integrate diverse edible mushrooms into the regional food supply
- Produce and distribute fresh mushrooms and mushroom-related products, including tinctures, capsules, dietary supplements, snacks, and cutting-edge industrial products that can increase food options and natural health opportunities as well as meet other business needs
- Hire staff to help manage the farm, produce and distribute farm products, and increase sales
- Forge partnerships with organizations such as Frostburg State University, Allegheny College, and others to promote research, grow business opportunities, and meet other regional needs

Partner contributions

Mighty Yough Foods: Strong reputation for growing, processing, and selling mushrooms and mushroom-related products in Garrett county; vendor network and customer base; farm operations; marketing and sales; research and development; community engagement

Performance Property Management: Strong reputation for construction and property management in Allegheny county and across western Maryland; strong business ties, including vendors, service providers, and customers; diversified business linkages and opportunities for integration; community engagement

Timeline

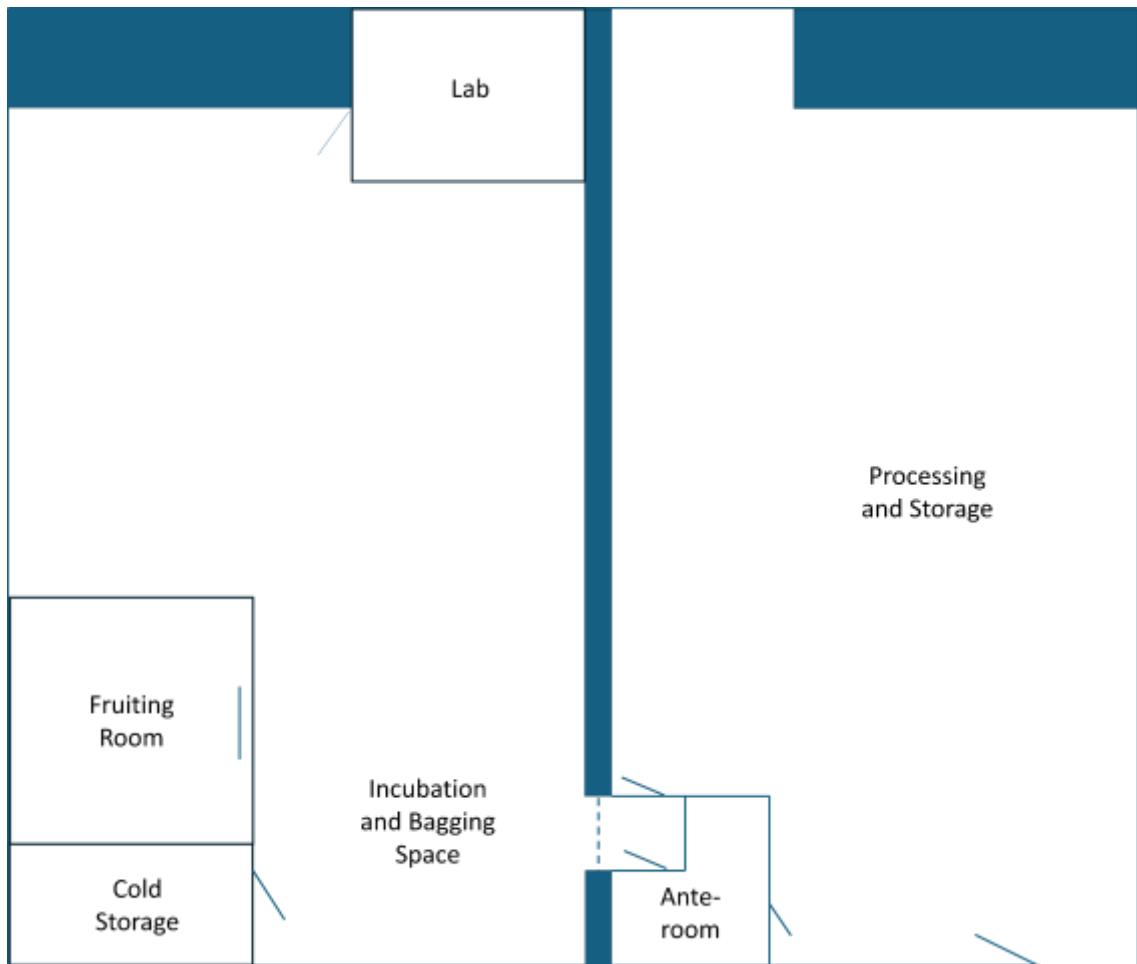
- On approval by the city Zoning Board, we will initiate the Phase I renovation of the facility at 166 Bowery Street so we can begin production within six weeks of project start. This will include the workspace necessary to produce 200 pounds of mushrooms per week initially.
- We will then continue to expand the mushroom growing space in 200-pound-per-week increments as we grow demand.

Current situation



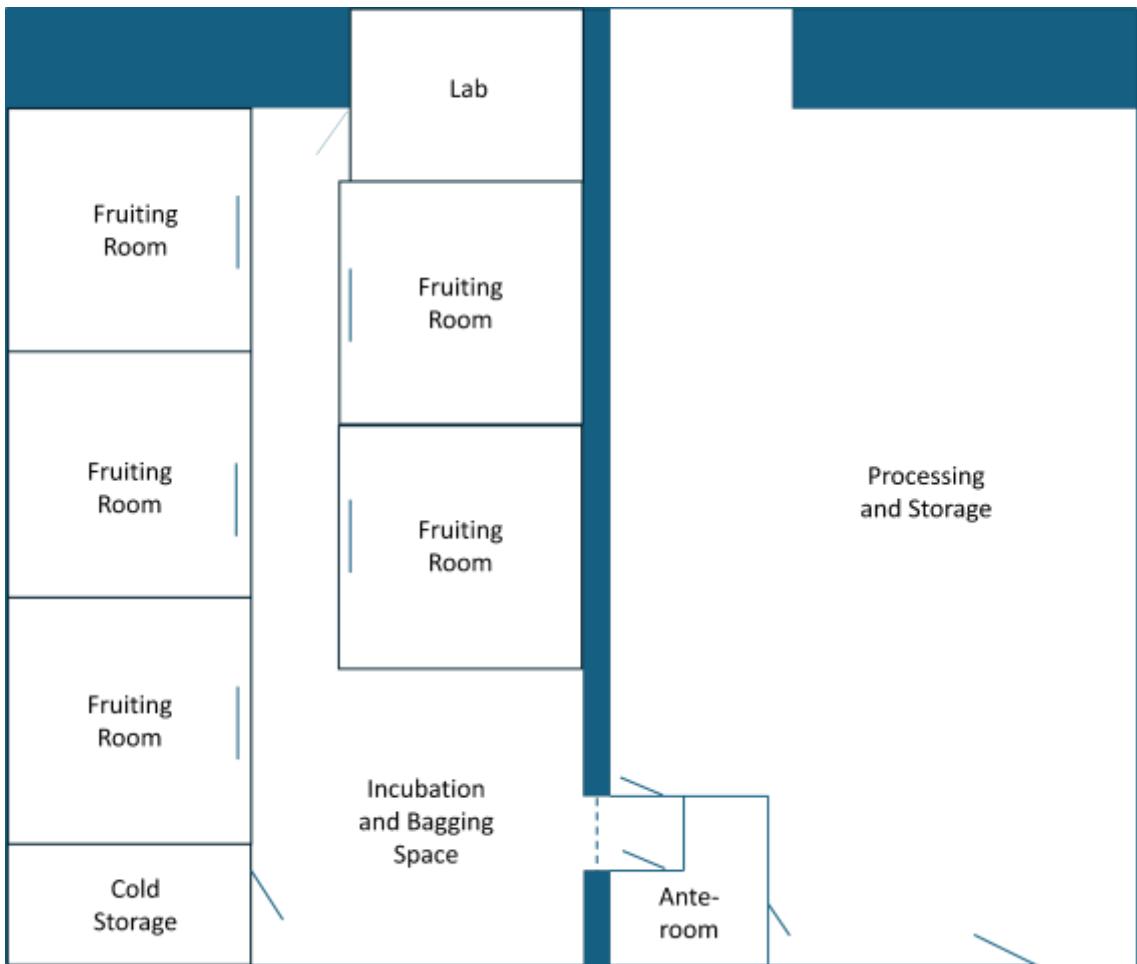
- Two adjoining rooms, 23' by 39' each
- Approximately 1650' of total work space

Phase 1



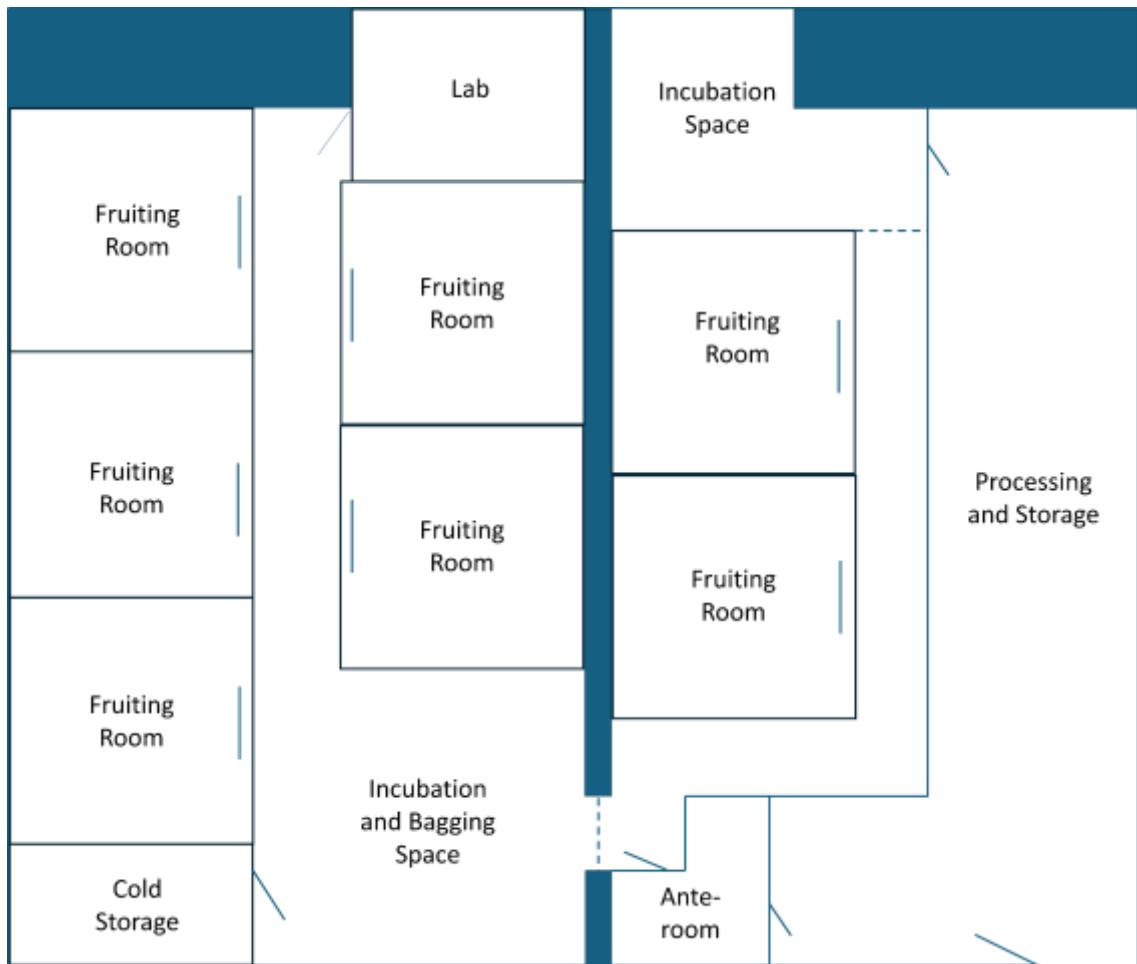
- Build out of the ante-room, bagging and incubation room, cold storage, and first fruiting room
- Clean space, particularly for the lab and incubation rooms
- ADA compliant

Phase 2



- Expansion for up to four new fruiting rooms, which can be built and implemented as demand expands

Full expansion



- Accommodates up to seven fruiting rooms as well as expanded incubation space

Environmental and community impact

- Limited waste: This indoor farm will produce very little waste. It will not use pesticides or chemicals other than modest cleaning supplies (for example, Lysol, isopropyl alcohol, and white vinegar). Growing materials such as spawn and production blocks will be recycled as healthy soil materials. We are also considering the use of OXO-degradable production bags to reduce waste further.
- Limited pollution or traffic: The farm will also produce almost no noise pollution or repellent odors. The only emissions will be the CO₂ produced as a normal mushroom bi-product (as mushrooms breathe oxygen and emit CO₂ as humans and animals do). New traffic will also be minimal, as we will not have a loading dock or on-site sales.

Thank you! Please reach out with
any comments or questions



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