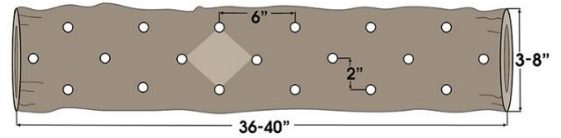


ONE PAGE GUIDE TO GROWING MUSHROOMS ON LOGS



Ideal Logs for Growing Mushrooms

- Cut from a healthy tree during dormancy (late Fall-winter)
- Hardwoods such as Poplar, Oak, Maple, Sweetgum are preferred. NOT Pine
- Do a Google search for “Mushroom Log Species Chart” to find the suitable match of mushroom and tree. North Spore, Field and Forest, and Mushroom Mountain are reputable sources.

Storing Cut Logs

- Logs should be kept indoors or in a shady place off the ground for at least two weeks after being cut. They can sit as long as 8 weeks or more if they pass the health check shown below.

Log Health Check before Inoculation

- Check 1: Moisture Content: Look for cracks at the ends of logs for signs of drying. If cracks reach the edges and are as thick as a coin you will need to soak for 24-48 hours. If they rise, let them surface dry and inoculate. If they sink, let them dry for 24 hours before inoculating.
- Check 2: Sapwood Health: A healthy log will be relatively heavy with a continuous ring of light-colored, nutritious sapwood. Drilling into it, notice if the wood is darker, indicating dead or diseased wood.
- Check 3: Bark Health: Small cracks emanating from the outer bark surface inward indicate uneven drying or curing and can serve as channels for contaminants. If the bark comes off easily it's not healthy. Look for black spots that indicate disease.

Inoculation Key Terms

- *Inoculation* is the process of putting the spawn into a growth substrate (logs in our case)
- *Spawn* is substrate that already has mycelium growing on it, in the form of sawdust or plugs.
- *Mycelium* is a root-like structure of a fungus consisting of a mass of branching, thread-like hyphae



Log Storage after inoculation during Winter

- Most problems in the fruiting cycle of mushroom cultivation are linked back to the initial spawn run phase, so it pays to give the inoculation and initial spawn run year lots of attention.
- Spawn needs about 4 weeks of daytime highs above 45°F for mycelium to grow so try to keep your log out of the elements and insulated with leaves or protective cloth during winter if storing outside.
- Keep log(s) off the ground to reduce risk of competition with other fungi.
- If it goes longer than 1 week without rain or snow, then give it a good soak. It is best to irrigate heavily and infrequently than lightly and frequently. However, do not attempt to soak logs for rehydration purposes after 4 months of spawn run have occurred or during freezing temperatures.
- If you have space inside and are willing to check/water your logs every couple weeks, you can keep them indoors in a tarp or black trash bag during winter to speed the growth of mycelium. Once it warms up, say March, pick a spot outside with shade and protection from wind as described above.

When will the mushrooms come out?

- Shiitake sawdust spawn inoculated in late Fall should produce by next Fall.
- Oyster sawdust spawn inoculated in late Fall should produce by late summer.
- The thicker the log the longer it will take for mycelium to grow and mushrooms to come out.
- After a few of months, you should start to see white mycelium growth at the ends of the log.

