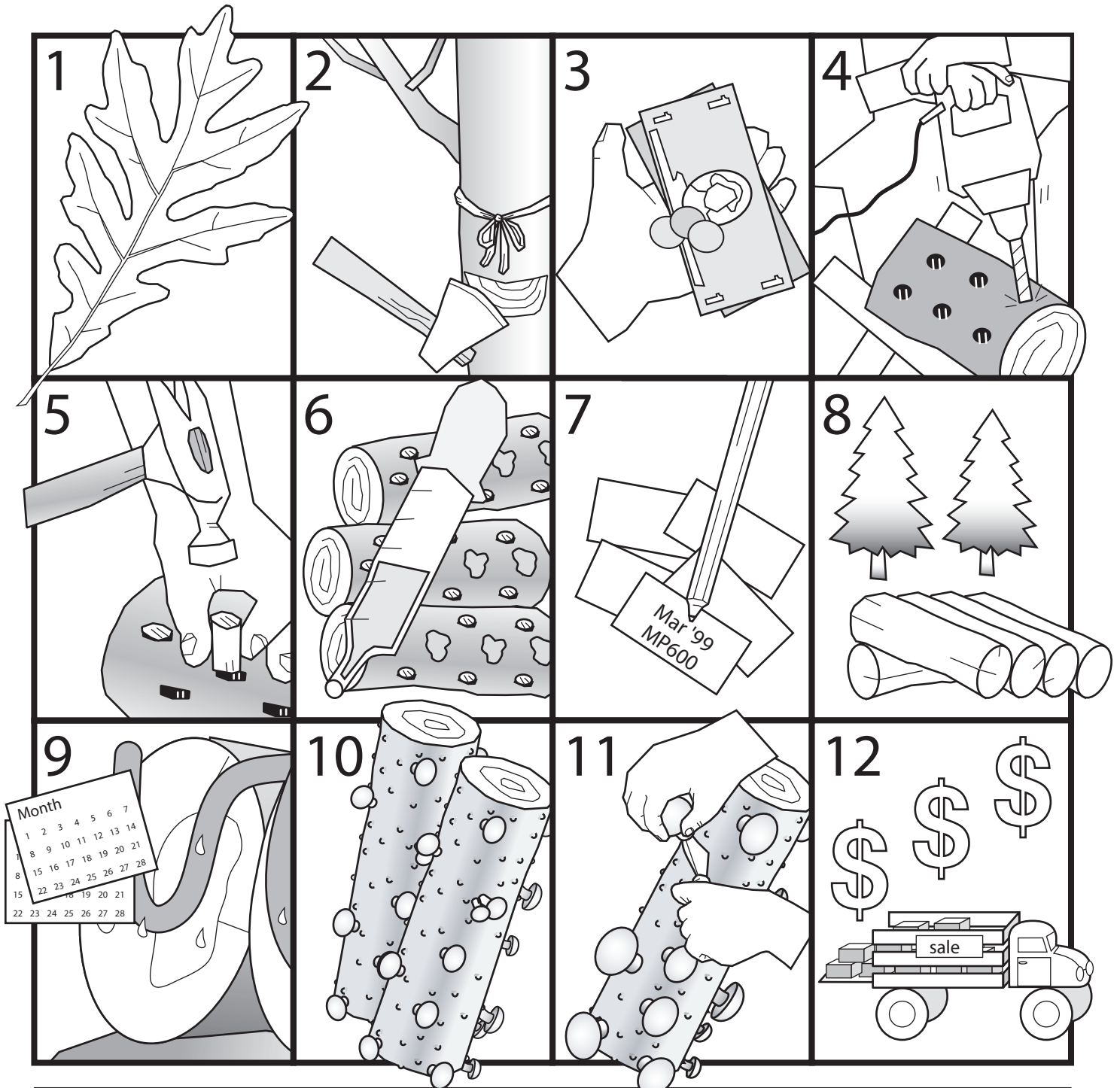


Shiitake Production on Logs

Step-by-Step in Pictures

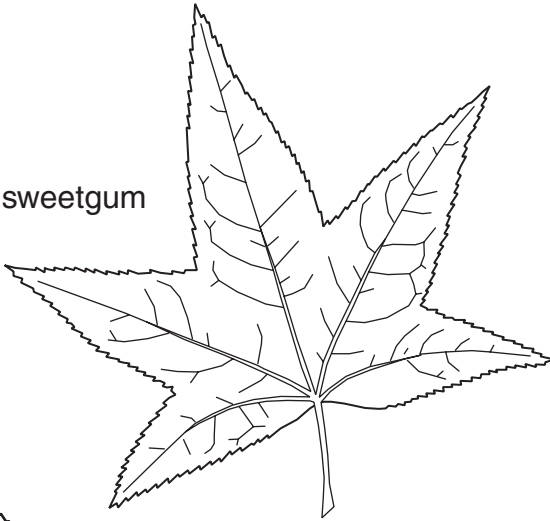
Deborah B. Hill, Extension Forestry Specialist



1

Choose the right tree.

sweetgum



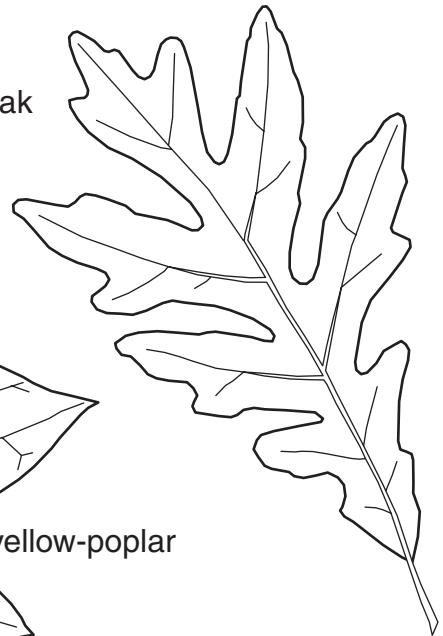
mockernut
hickory



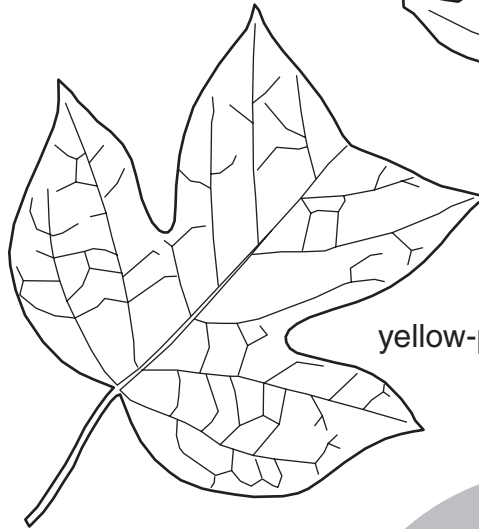
white ash



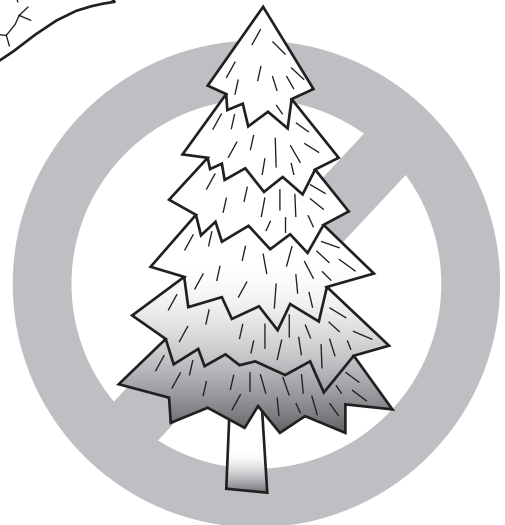
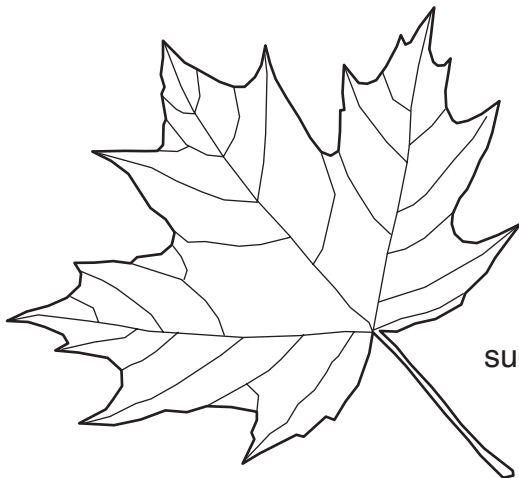
white oak



yellow-poplar



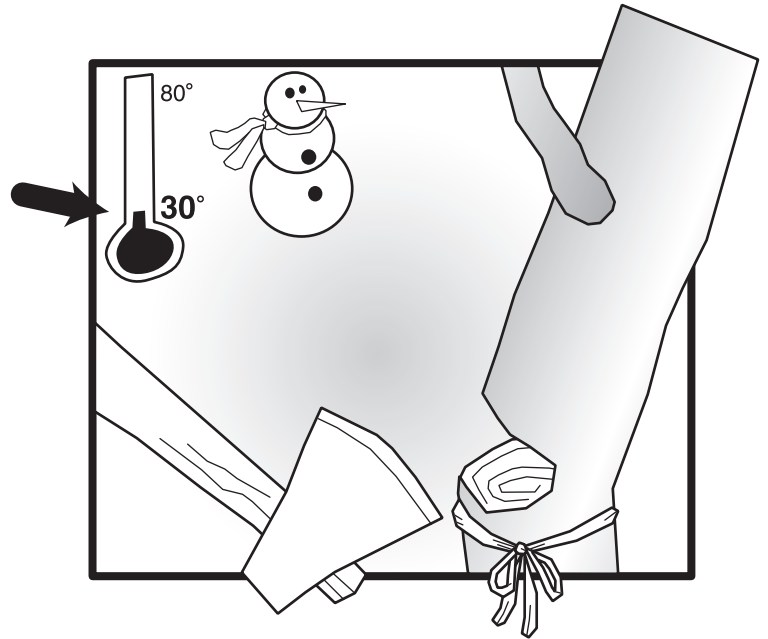
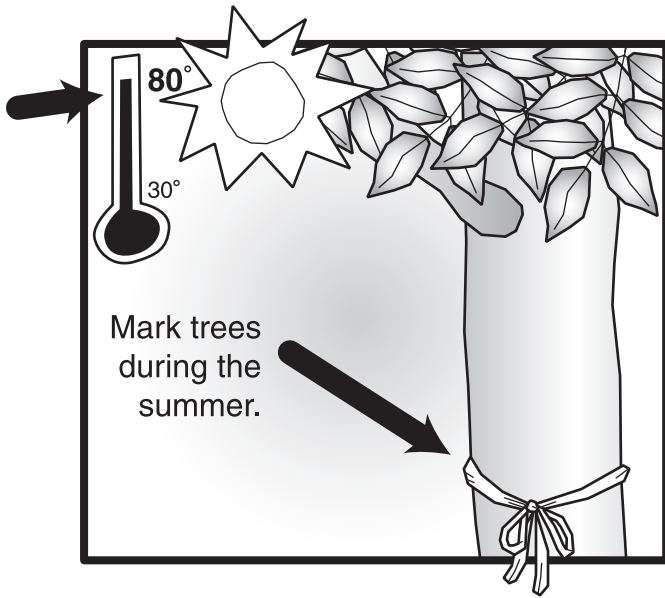
sugar maple



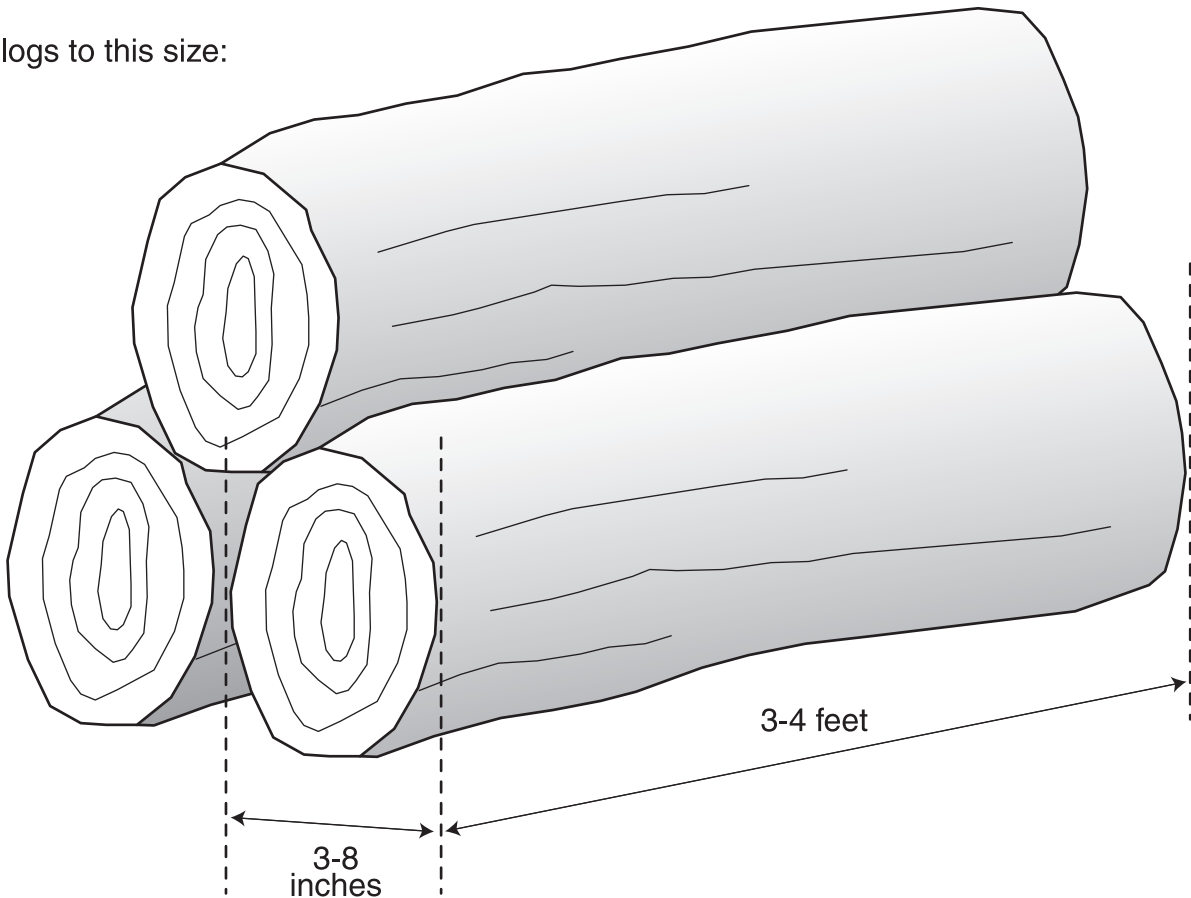
2

Cut the logs.

Cut trees October through February.

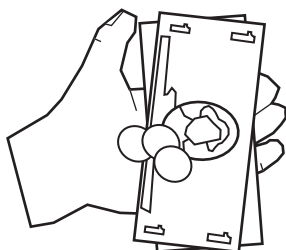


Cut logs to this size:



3

??



Field & Forest Products, Inc.

Joe Krawczyk and Mary Ellen Kozak

N3296 Kozuzek Road

Peshtigo, WI 54157

Phone: (715) 582-4997

Fax: (715) 582-0181

Email: ffp@field-and-forest.com

A, B, C, D, E, F



A



dowel spawn



sawdust spawn

B



Mushroom Harvest

George Vaughn

P.O. Box 5727

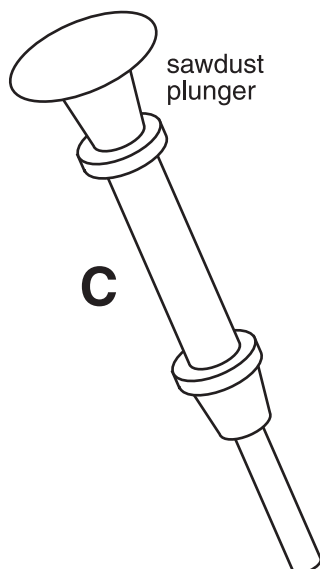
Athens, OH 45701

Phone: (740) 448-6105

Fax: (740) 448-6105

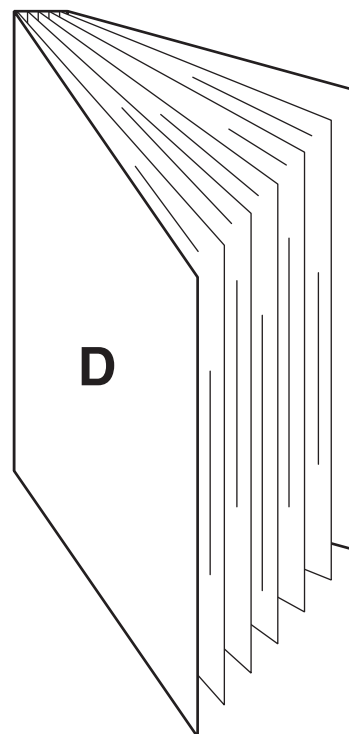
Email: mushrooms@eureka.net

A, B, E



sawdust plunger

C



D



Mushroompeople

Frank Michael

P.O. Box 220

Summertown, TN 38483

Phone: (931) 964-4400

Fax: (931) 964-2200

Order: (800) 692-6329

Email: mushroom@thefarm.org

A, B, C, D, E, F



Northwest Mycological Consultants, Inc.

John Donoghue

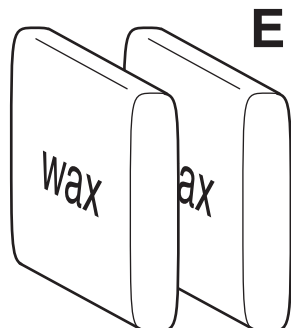
702 NW 4th Street

Corvallis, OR 97330

Phone: (541) 753-8198

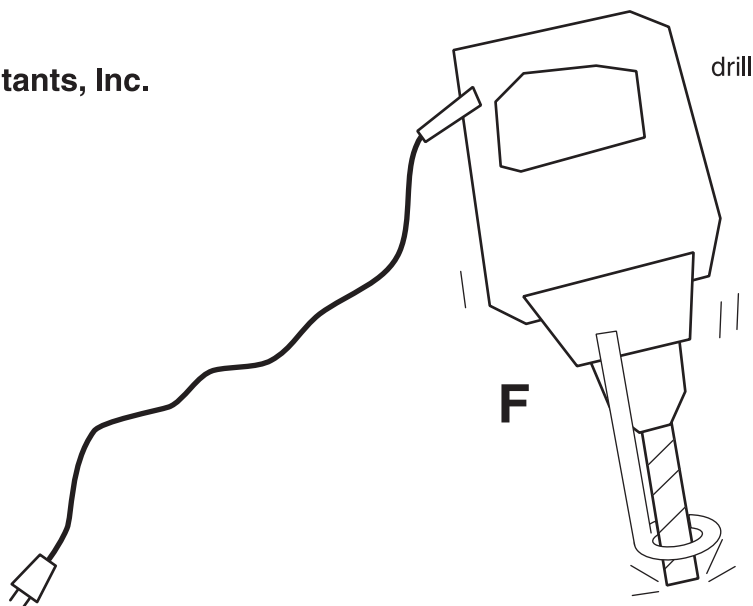
Fax: (541) 752-3401

A, B, C, D, E, F



E

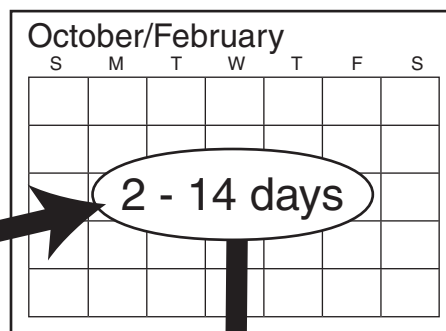
cheese wax



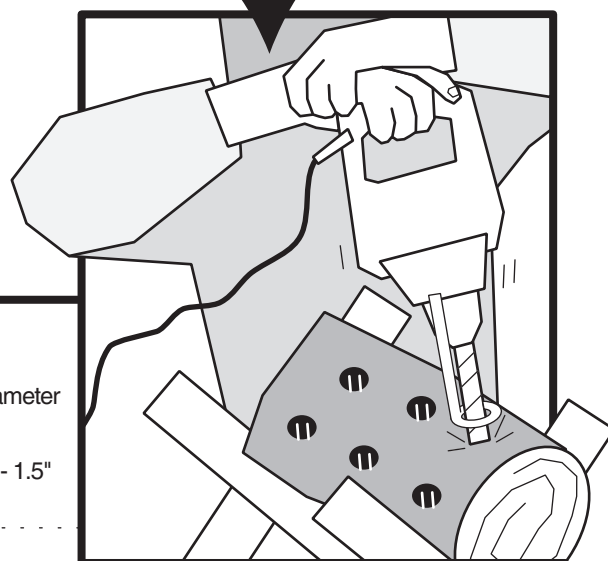
drill

F

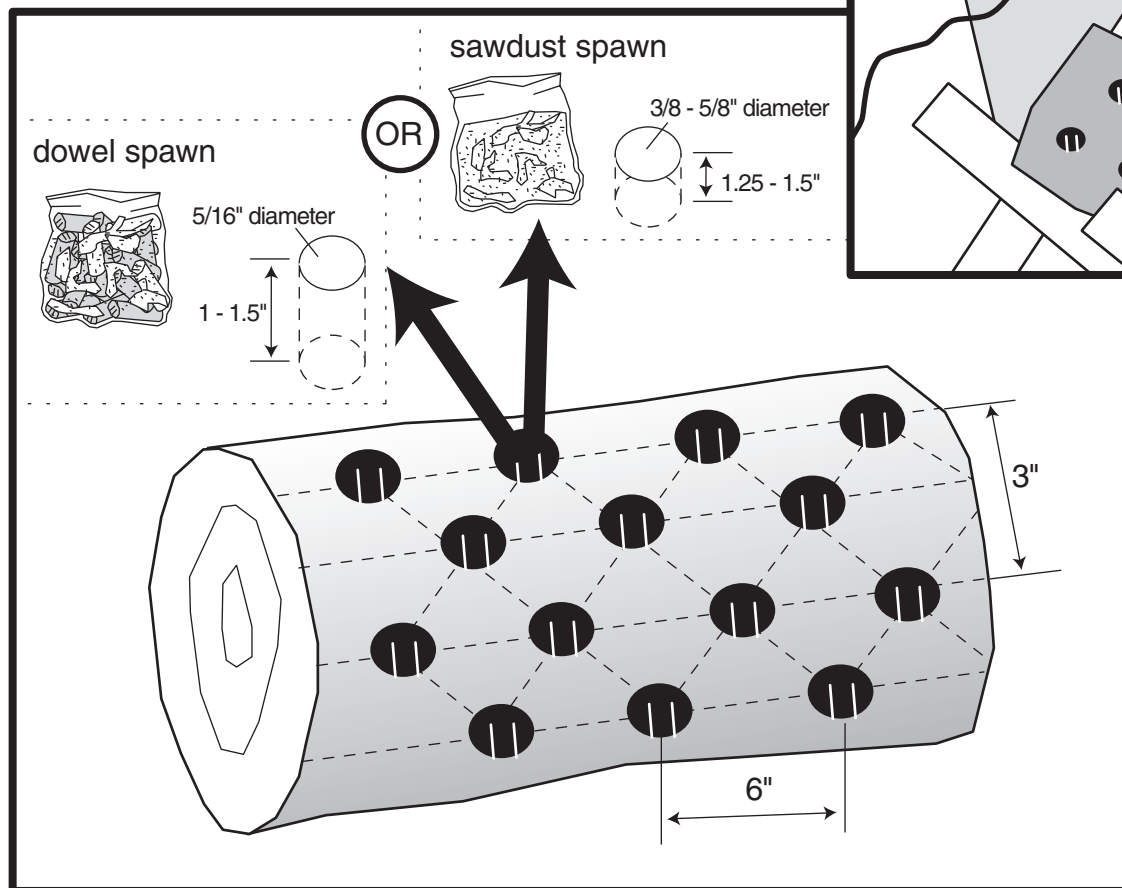
Drill the holes.



Drill holes within
2 weeks of
cutting the tree.

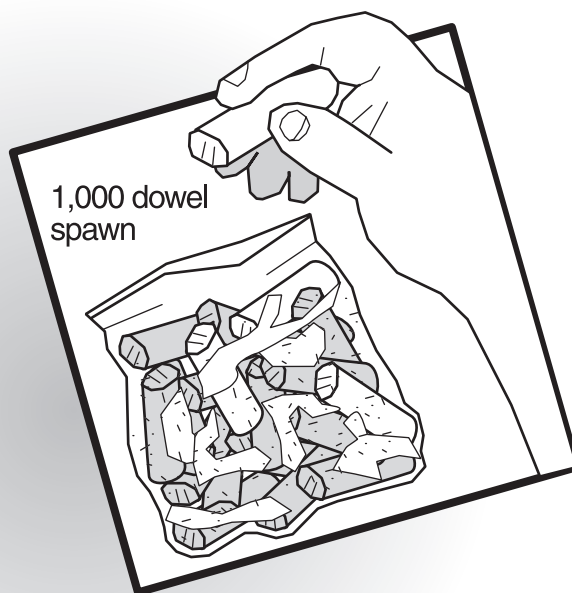
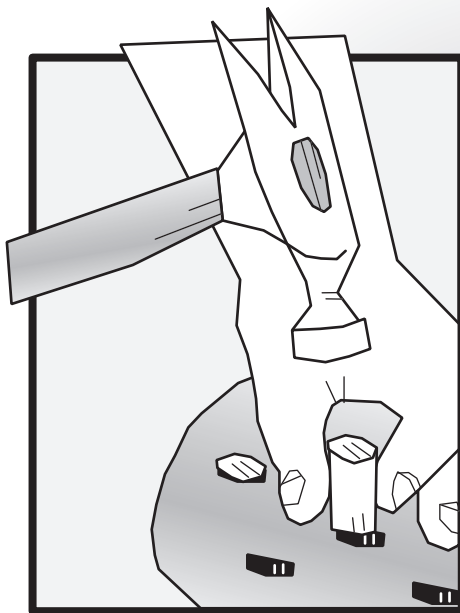


Hole depth and spacing

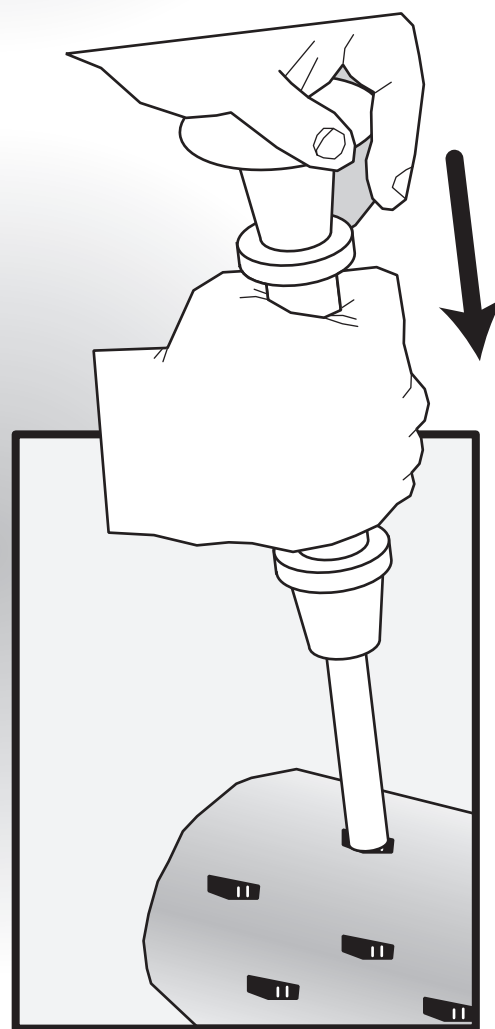
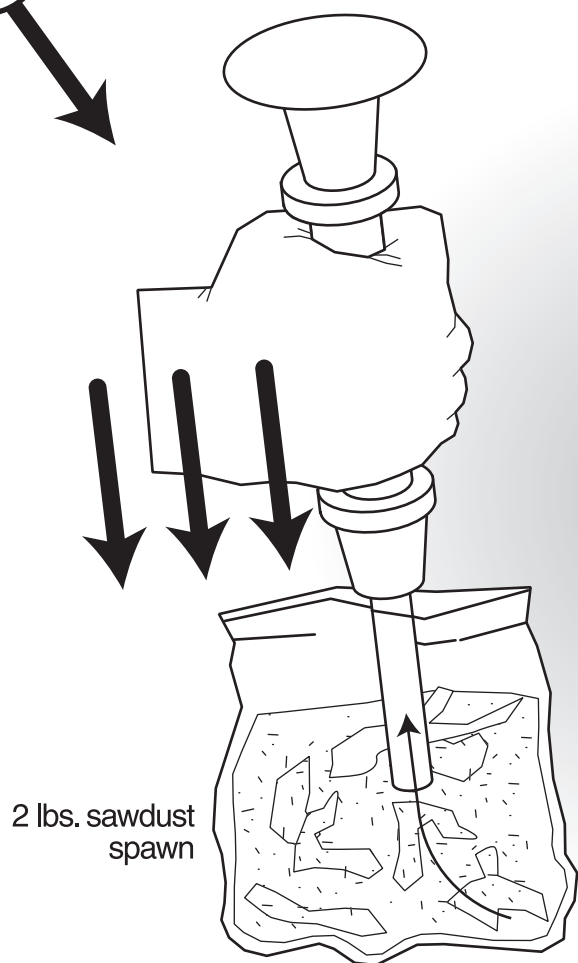


5

Fill the holes.

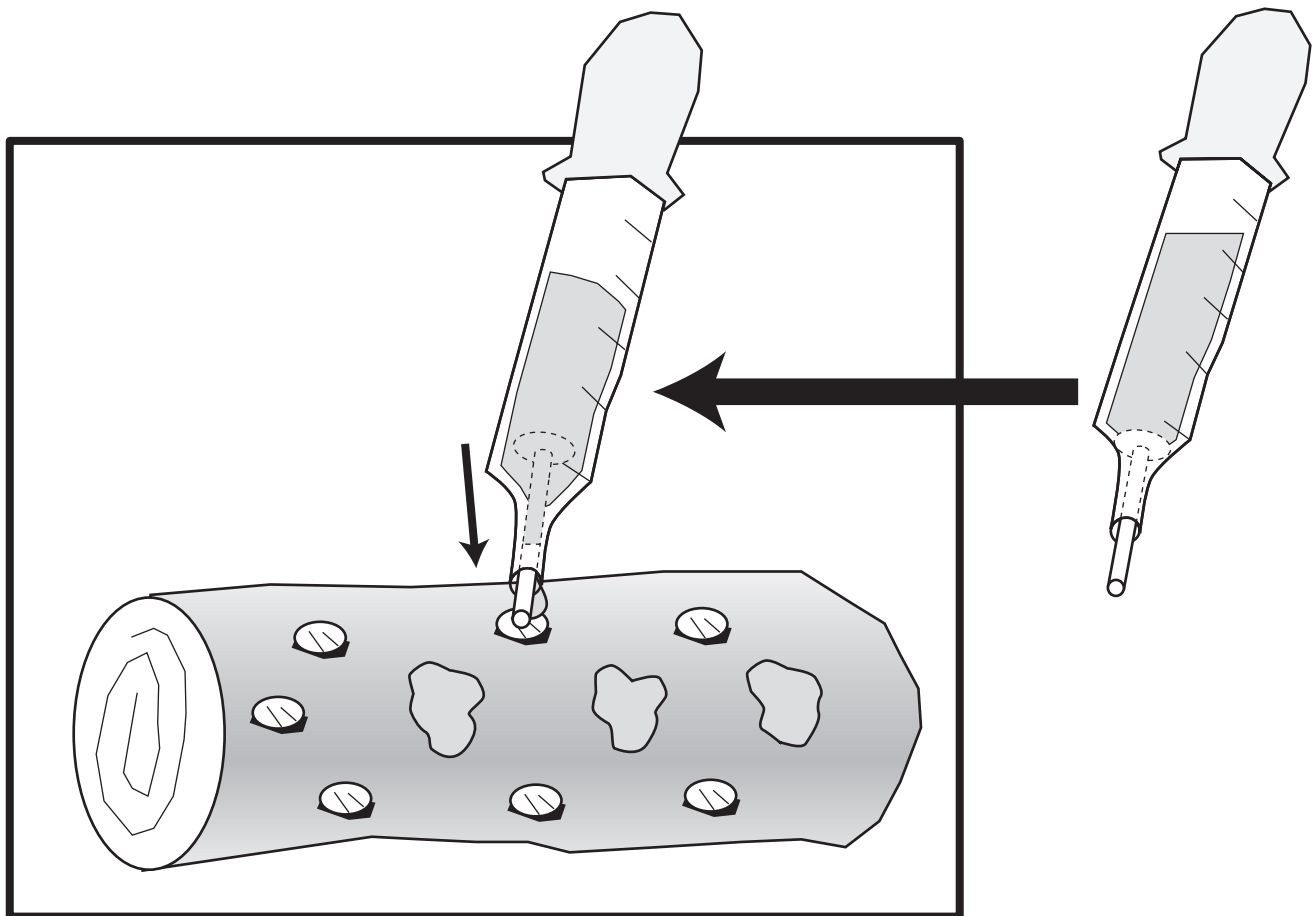
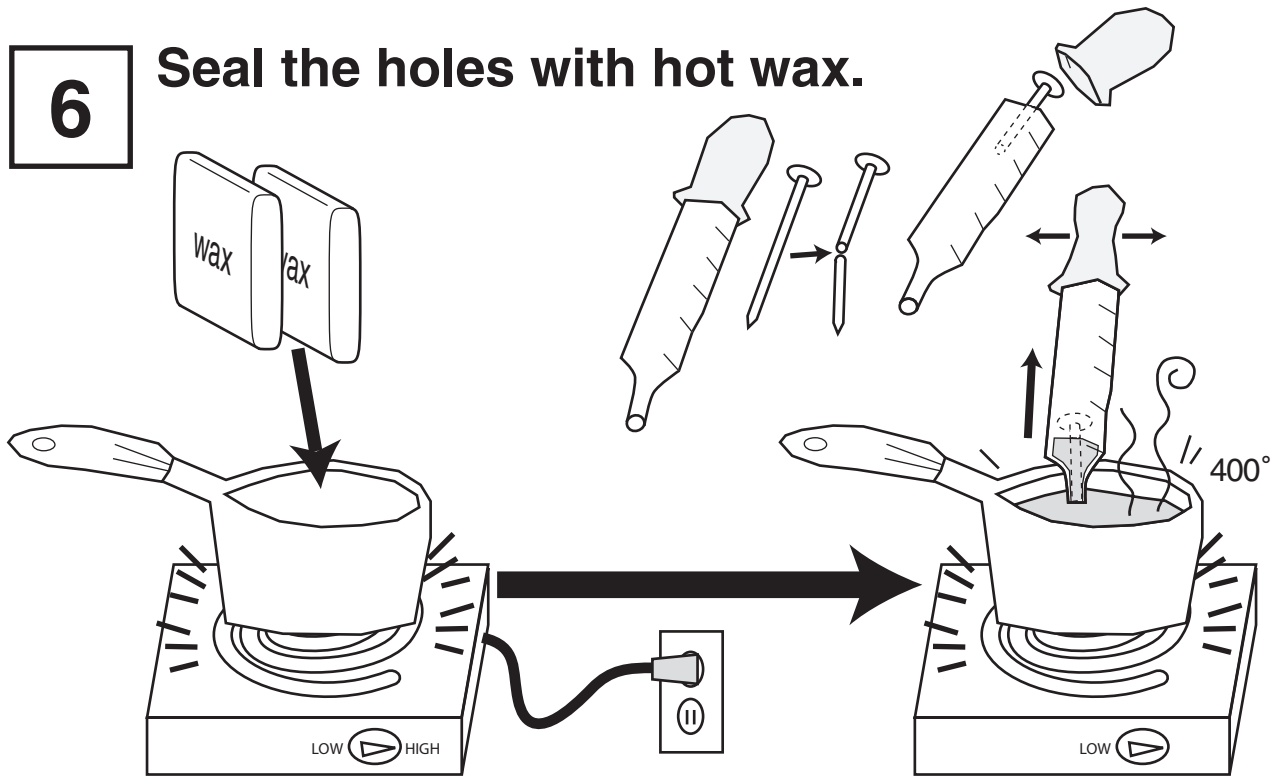


OR



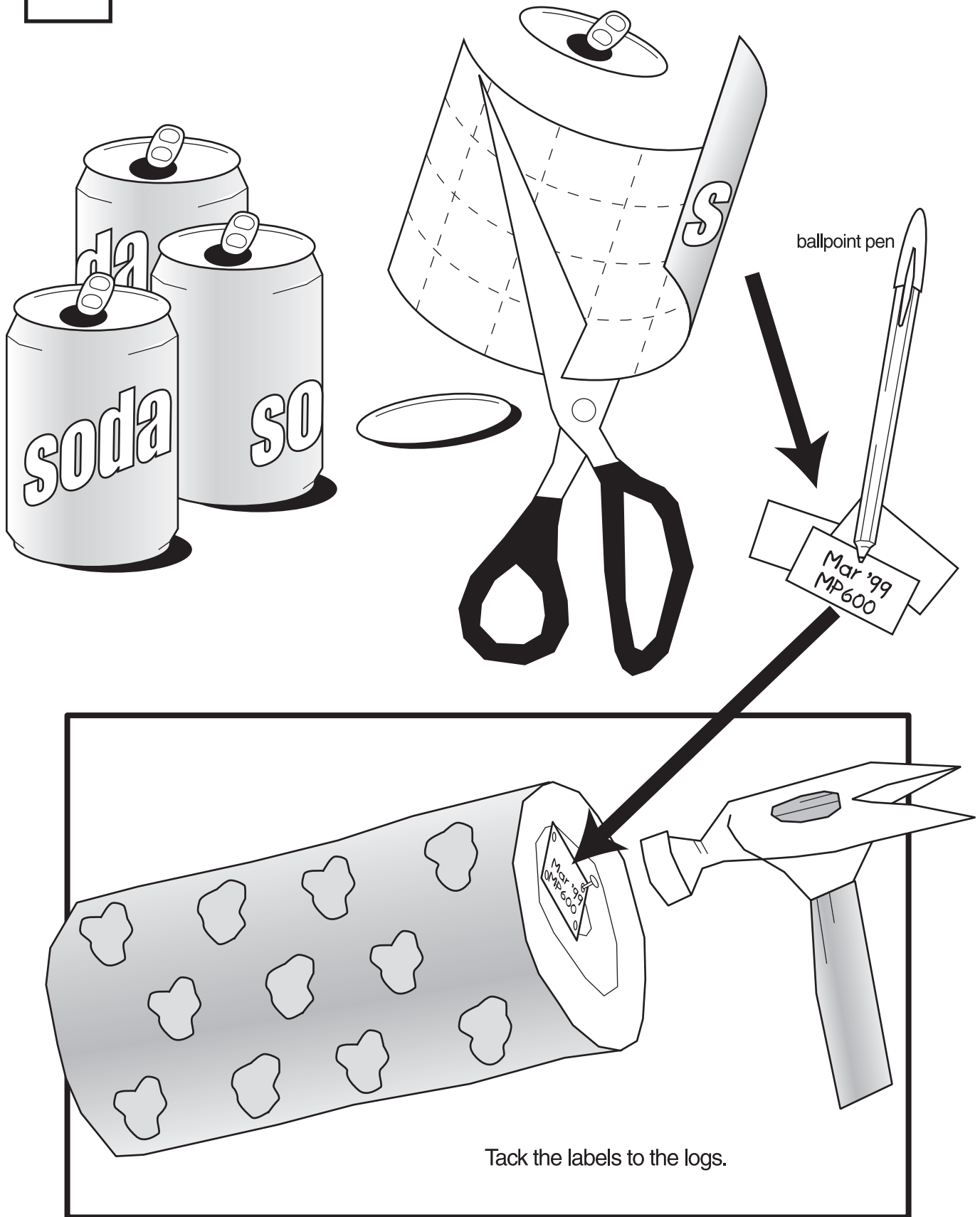
6

Seal the holes with hot wax.



7

Make labels for date and spawn type.



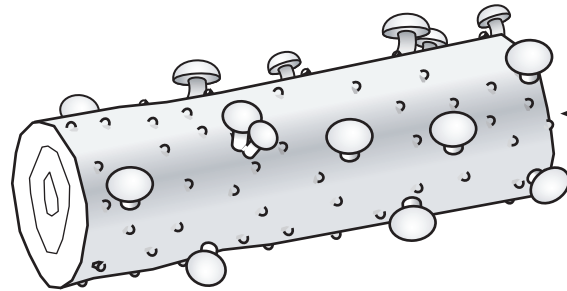
8

Stack and shade the logs.



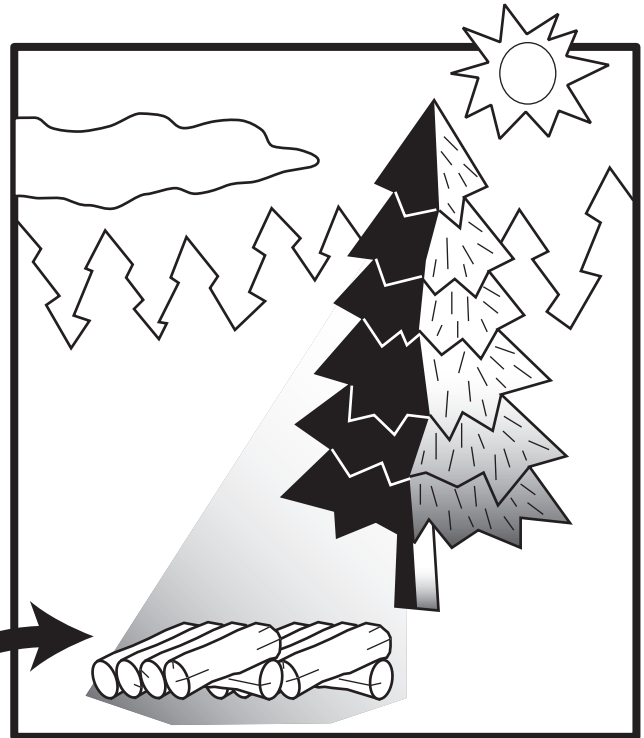
6 - 18 x

Month																											
1	2	3	4	5	6	7																					
8	9	10	11	12	13	14																					
15	16	17	18	19	20	21																					
22	23	24	25	26	27	28																					

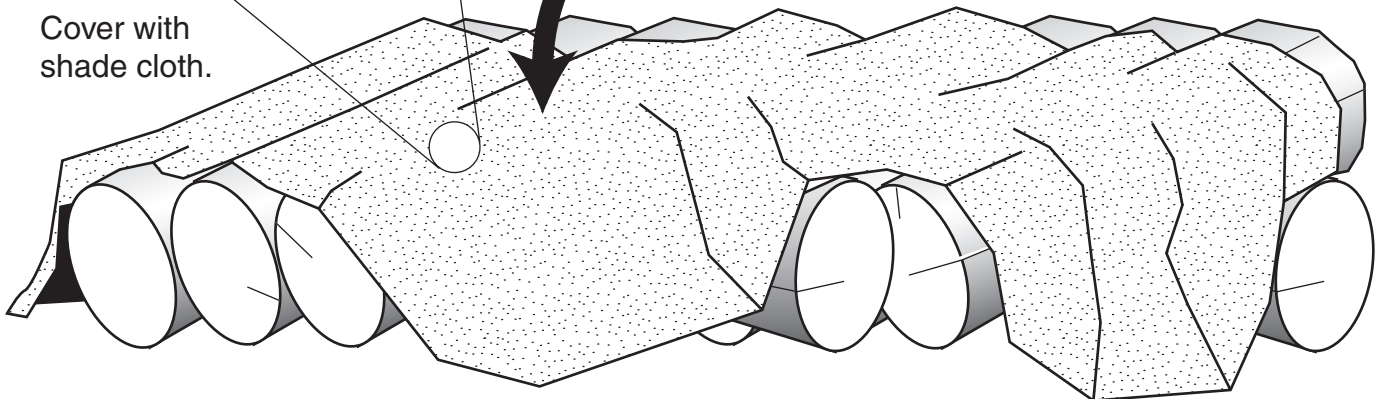


Stack logs
in the shade.

OR



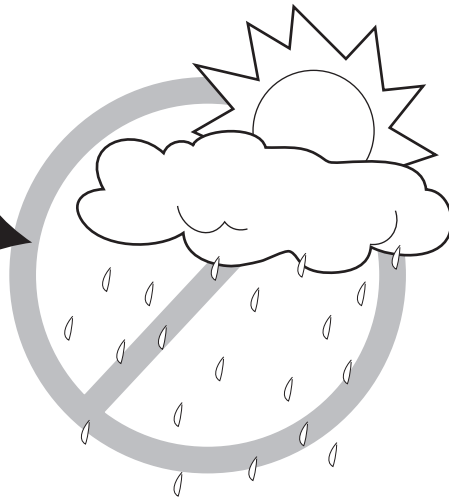
Cover with
shade cloth.



9

Keep logs damp.

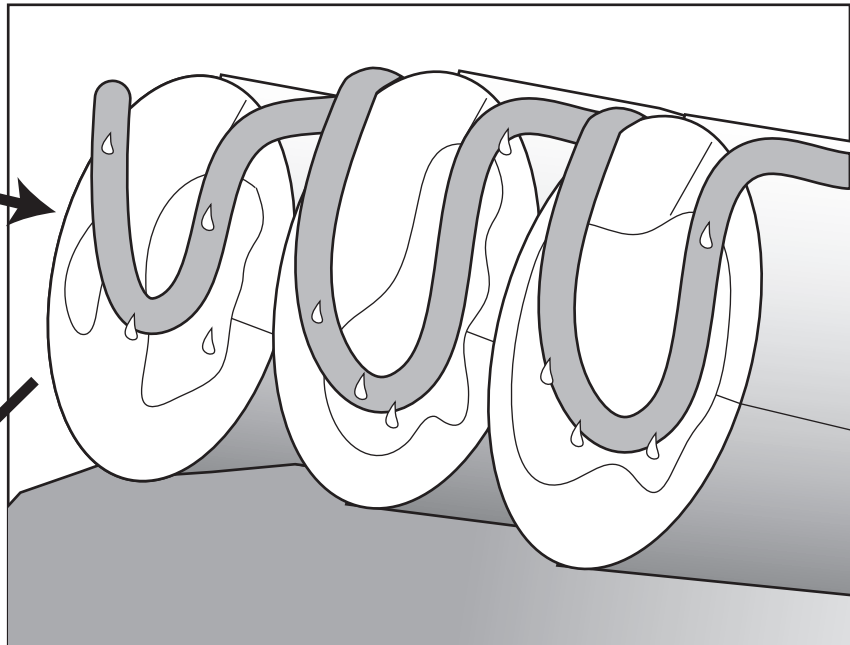
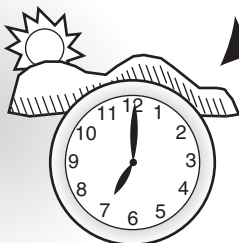
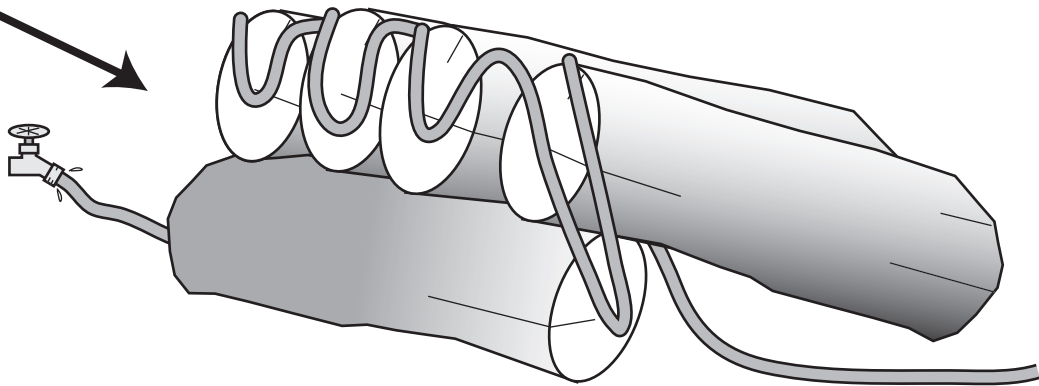
IF



THEN

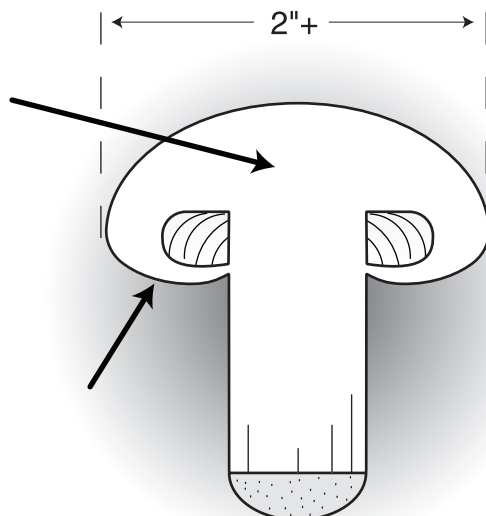
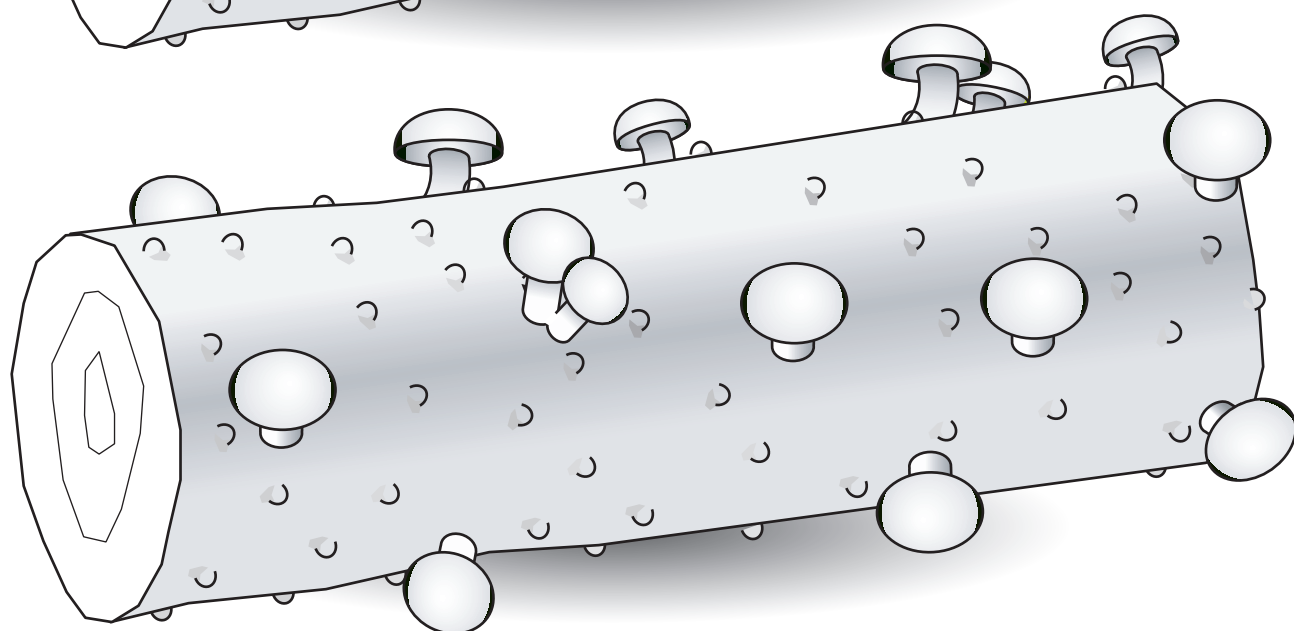
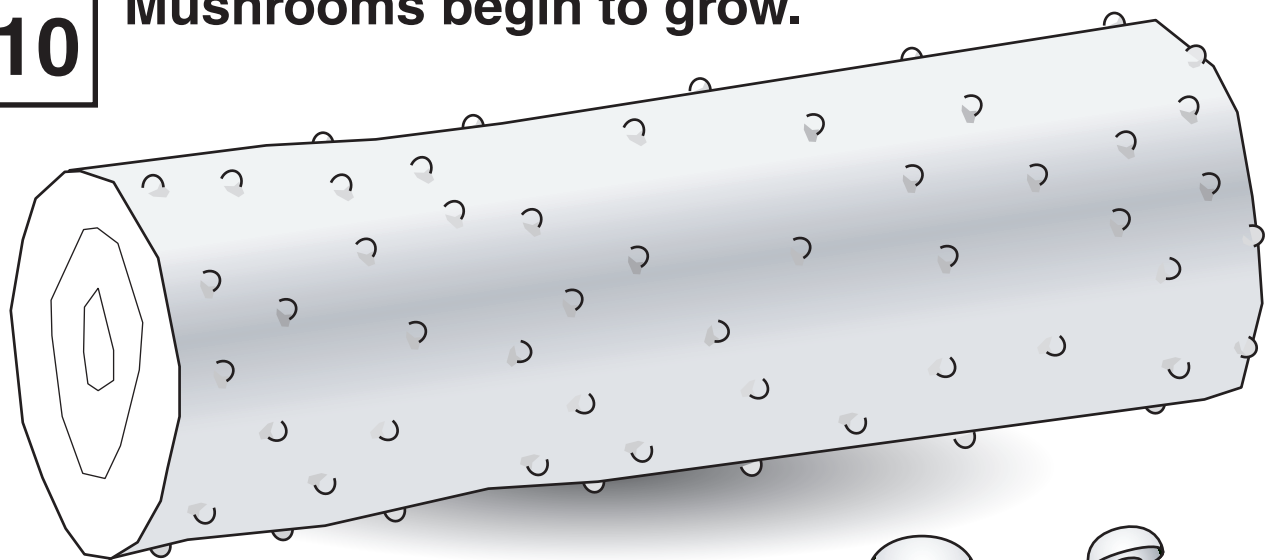
Water once or twice per month if dry.

April																											
1	2	3	4	5	6	7																					
8	9	10	11	12	13	14																					
15	16	17	18	19	20	21																					
22	23	24	25	26	27	28																					

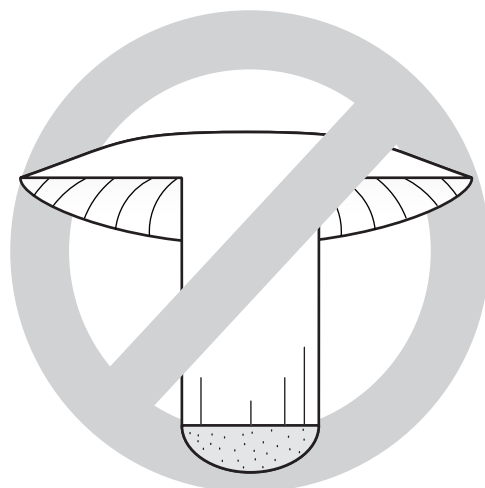


10

Mushrooms begin to grow.



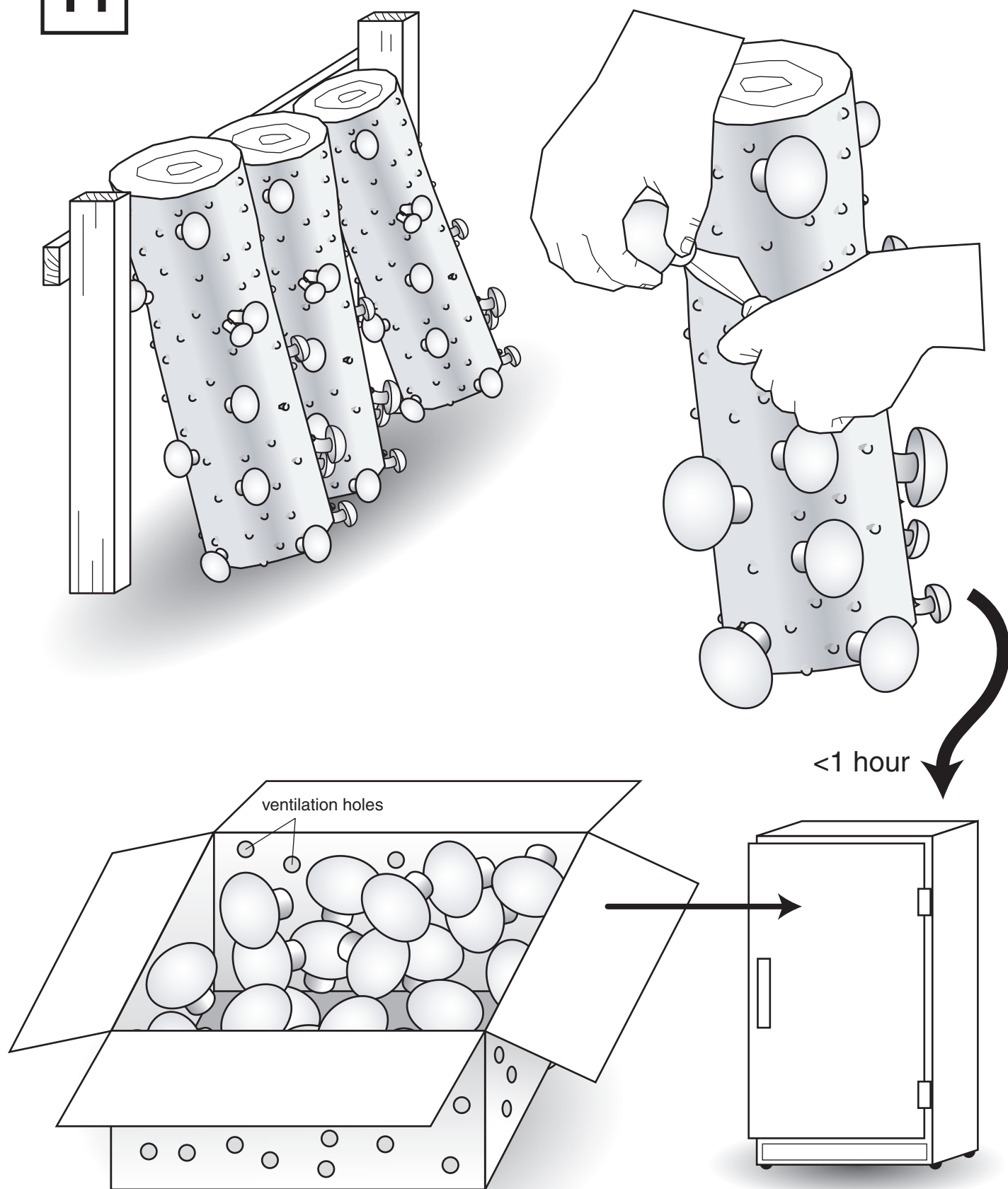
New
\$5.00/lb



Old
\$2.00/lb

11

Harvest and store the mushrooms.

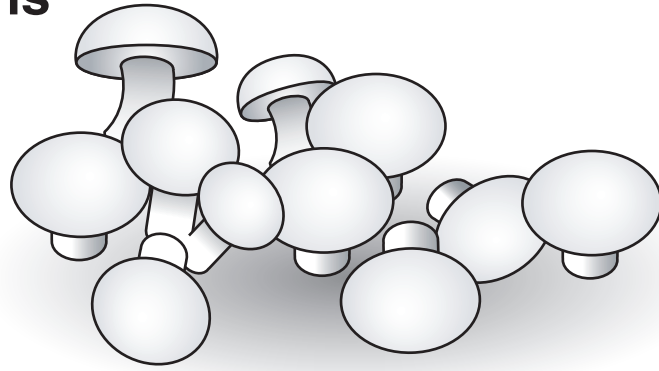


12

Marketing options

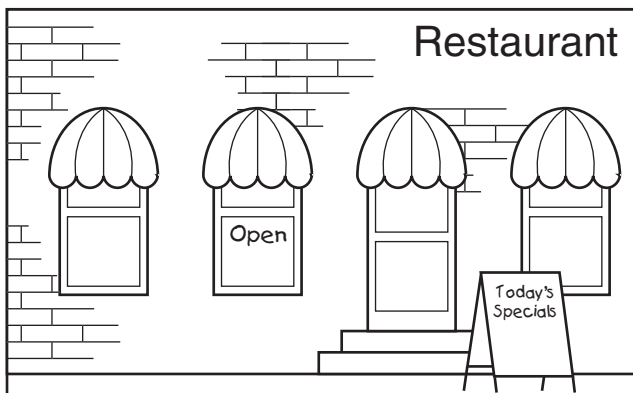
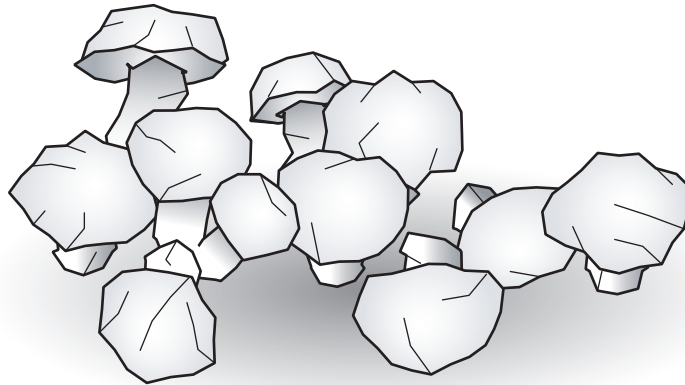
Fresh = \$5.00/lb.

2001

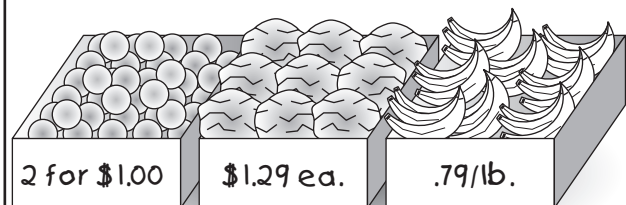


Dry = \$12.00/lb.

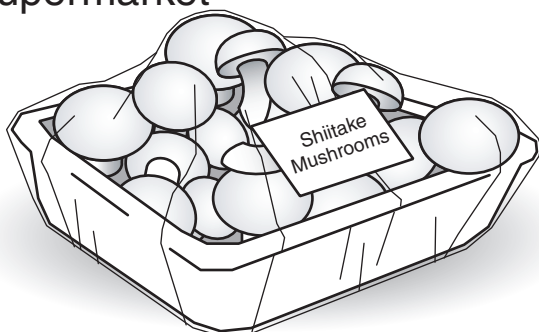
2001



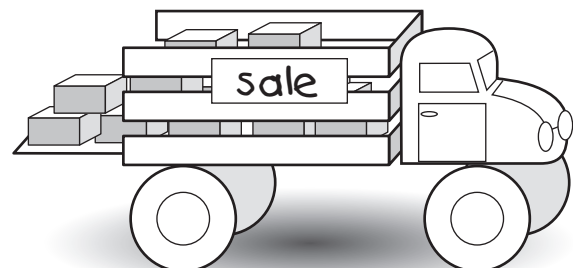
Natural foods



Supermarket



Farmers' market



Stuffed Mushrooms–Shiitakes

(Makes 12-15 each)

12-15 Shiitakes caps–2-3", cut off stems
2 tbsp butter
1 medium onion (Vidalia) finely chopped
 $\frac{1}{2}$ cup pepperoni–diced
 $\frac{1}{4}$ cup bell pepper–finely chopped (green, red, yellow)
1 clove garlic–minced
 $\frac{3}{4}$ cup crushed Ritz crackers (about 12 each)
3 tbsp grated Parmesan cheese
 $\frac{1}{2}$ cup grated mozzarella cheese
 $\frac{1}{4}$ tsp oregano
1 tbsp snipped parsley (fresh)
 $\frac{1}{2}$ tsp tarragon (fresh or dried)
 $\frac{1}{3}$ cup chicken broth

Melt butter in large skillet. Add onion, pepperoni, pepper, and garlic. Cook until tender (not brown). Add cracker crumbs, cheese, parsley, oregano, and tarragon. Mix well. Stir in chicken broth. Mix. Spoon stuffing into mushroom caps. Place in shallow pan (place about $\frac{1}{4}$ inch water in bottom of pan before cooking). Bake 325° about 20-25 minutes.

Can be prepared night or morning before using and placed in refrigerator. Put in pan before baking.

Serve warm.

Recipe—Martha Gonia



For more information:

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Illustrations by Dennis Duross, Extension Communications Specialist