

Storing Mushrooms

Once you get a log to fruit, it will probably be a lot more than you can eat in a day. You can either take a small amount of mushrooms from the log, and pick periodically throughout the week, or you can pick them all at once and store them in a paper bag in the fridge.

If you get a really big flush, you might want to dry some of them on the dehydrator. Drying them in the sun also works, and if you expose the underside to the the sunlight, the Vitamin D will increase tremendously.



After drying, you can store the mushrooms in an airtight container.

Do not freeze your mushrooms fresh, they will suffer cellular damage and will become mush. If you need to freeze them, cook the mushrooms first.



Mushroom Mountain

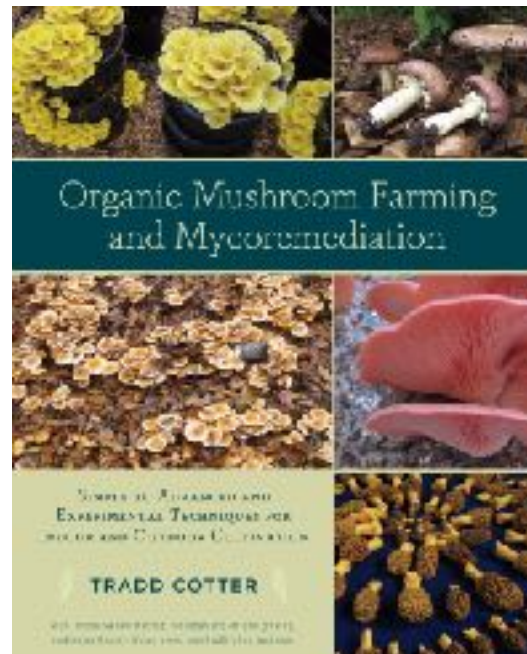
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Stump Culture

Mushrooms suitable for this method:

Chicken of the Woods (experimental),
Maitake (experimental), Oyster,
Cauliflower, Reishi, Beefsteak.

Chicken of the Woods and **Maitake** are not suitable for beginning mushroom cultivators. Their success rate is around 30%. One way to increase the chance of fruiting is to sterilize the log, by soaking it in water for a week.



What wood should you chose?

Chicken “Phil”: White Oak, **Chicken “Cherry”:** Cherry, **Chicken “Enoree”:** American Elm
Oyster: any hardwood
Beefsteak: any hardwood
Reishi: Beech, Elm, Maple, Mimosa, Peach, Plum, Oak, Sycamore
Cauliflower: Red Pine, Hemlock



What You Will Need

Logs larger than 8” in diameter, or stumps

Drill bit – 5/16” (8.5mm) for plugs, 1/2” (12mm) for sawdust spawn.

Inoculation Tool – Inoculation tools are not necessary by any means, but do make life easier if you are doing a large amount of stumps. You can also use a wooden dowel and a funnel to get the spawn into the holes, just make sure you get the spawn nice and snug in there.

Canning wax – Use any wax like bee, soy or cheese wax. You may add a little bit of mineral oil to the wax as it is melting, so that it doesn’t dry and crack, but this is not necessary.

Inoculation

When you inoculate a stump, you are putting the mycelium you chose into the tree that you want the mushrooms to grow from. It’s much like planting a seed. The mycelium then colonizes the stump. Moss and lichens are ok. The plug is 3/4” long dowels and you will want to drill your holes 1 1/4 “ into the log to create an air pocket below the plug. Drill the log in a diamond pattern with holes 5-6” apart.



Fruiting

Stumps will generally take a lot longer to colonize than regular logs. It can take anywhere from 2 to 5 years for the first fruiting. Keep in mind that the fungus will have to run through the whole root system before it feels “threatened” and wants to fruit. The good news is they can fruit up to a decade, after they colonize.

Heavy rainfall or a drop in temperature will cause your stump to fruit.

You will notice that the wood around the plugs will become spongy, this is the mycelium eating the wood and taking over the log.