



Oyster



**Chicken
of the Woods**

Mushrooms Logs

Grow indoors or outside.
Simply soak your log overnight in cold water
...and wait!

We've done all the work for you!

You're gonna **LOVE** the sweet mild flavor and delicate texture of your own log-grown, organic, gourmet mushrooms *...for many years to come!*

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Shiitake



Lions Mane

Your Mt. Rainier Red Alder Mushroom Log was sustainably-harvested and inoculated with organic mushroom spawn in Spring 2018.

Your mushroom is in it's "incubation" stage and is growing INSIDE and colonizing your log.

Complete instructions for growing your log are at: Mushrooms-LogS.myshopify.com

Be patient! Expect your first "flush" or fruiting of mushrooms next spring, depending.*

Your mushroom log can produce a flush of mushrooms every 3-4 months for 3-12 years

The bigger the log the longer it will give fruit and the more and larger the mushrooms will be!

Soon you'll be enjoying your own fresh, organic, log-grown gourmet mushrooms and adding **YUMMY UMAMI** (delicious flavor) to eggs, stir-fries, stews, risottos, pastas...and much more!

**See our backstory, meet our crew, and follow our progress!
befriend "Mushrooms Logs" on Facebook**

Approx log size\$

(length x diameter):

Small (11"x 3") **\$25**

Medium (22"x 5") **\$50**

Long (33"x 7") **\$100**

Est. yield over log life:

2-5 lbs (small) 3 years

4-8 lbs (medium) 5 years

5-10 lbs (large) 7 years

Mushroom Types (*Flush)

O = Oyster (spring-summer)

C = Chicken of the Woods (sum- fall)

S = Shiitake (-fall)

L = Lions Mane (sum-fall)

