



Congratulations on beginning a new grow-your-own experience. This shiitake log is made from red oak and is pre-inoculated with gourmet mushroom spawn. It will begin to fruit spontaneously within 9 to 12 months after the initial inoculation date on the tag and will produce several fruitings a year for several years.

Mushroom Log

INSTRUCTIONS



100%
GMO FREE



FULL SHADE



ZONE 2-8
KEEP OUTSIDE



Basic Care and Instructions

- If properly cared for, your log should fruit 9-12 months after the inoculation date on the tag.
- Always stand your logs upright when not shocking it.
- Shiitake mushroom logs must best kept outside, unsheltered but in the shade.
- They should be rained and snowed on. They are a zone 2 hardy perennial.
- If you have a period of 10-14 days or more without rain, either soak them over night by submerging them or allow them to be watered with a sprinkler for at least 8 hours.
- Avoid damaging bark as it helps the logs retain moisture and minimizes contamination from other fungi.
- You may notice a white-mold-like growth on the ends of your logs. This is normal. It's called mycelium. Mycelium are the vegetative part of fungi that will grow into mushrooms. Do your best to not damage or remove it.
- During the first few fruitings, the mushrooms may grow near the plugs. Eventually, mushrooms may grow from any part of the log, even the ends!

- Your first few fruitings may not produce large quantities, subsequent fruitings will produce larger yields.
- At some point if a different type of mushroom grows from the log, remove it. It means your log has another fungus decomposing it. This is part of the logs natural decomposition process. NEVER consume a mushroom you are not familiar with or cannot identify.

Mycelium

Mycelium are the vegetative part of fungi that will grow into mushrooms. They have been inserted into your log and under the right conditions they will grow constantly. They need air, water, and light to grow.

Trouble-shooting

In almost every case, the problem is one of the following: improper temperature, not enough water or not enough shock (temperature difference). Be sure the log is at room temperature during resting. Try increasing soaking time or soak more often.



Shiitake mushrooms growing from pre-inoculated log.





Growing Tips

Forcing Fruit — Shocking the Log

If you choose to force fruit your log, it is important to use water without chlorine or fluoride. Submerge your mushroom log in non-chlorinated, fluoride-free, ice water for 24 to 48 hours.

Your log may float to the top of the water: this is okay. Do not put anything on the log to keep it underwater. By doing so, you may damage the bark. If at any time your bark does become damaged, cover the damaged area with wax to protect your log from other fungi, and help hold in moisture.

After you remove the log from its ice water bath stand it up vertically for better production. You should see mushroom growth in as little as 2-3 days. When you see the young mushrooms starting to emerge, it is important to not allow them to get wet or damaged as this will produce poor quality mushrooms. If you are fruiting multiple logs at the same time, make sure there is at least 6" between them to allow air flow and room for the mushrooms to grow freely.

It may take multiple ice water baths to initiate your first fruiting after the 9-12 month incubation period. If you do not see any mushrooms starting to form after 14 days give your log a 24 hour ice water bath.

For extra-large flushes, hit the cut end of the log fairly hard with a hammer after removing it from the ice water bath. Take extra care not to hit the bark. This will stress the mycelium and produce a larger yield. It will however shorten the life of your log. Your log needs a 6-8 week recovery time between fruiting. We recommend only shocking your log every 8 weeks for larger fruitings.

When to Harvest

After 7-10 days of growth the mushrooms should be fully mature. Keep in mind not all of the mushrooms will be fully mature on the same day. Mushrooms can be harvested early if you prefer. For the best edible-quality mushroom, wait until just before the cap completely opens. This is when you can see the gills on the underside, but the lip of the cap (the outer rim) is still in a downward position. As the lip of the cap continues to open, it will flatten out and begin to curl upward releasing spores. If your mushrooms mature to this stage you may notice a white powder (spores) on your logs. Mushrooms at this stage

are still edible, but should be harvested immediately for best flavor. Using a sharp knife, cut the mushroom at the base of the stem closest to the log. Take care not to cut into the bark. Never pull or break the mushroom from the logs as this may damage the bark.

Taking a Break

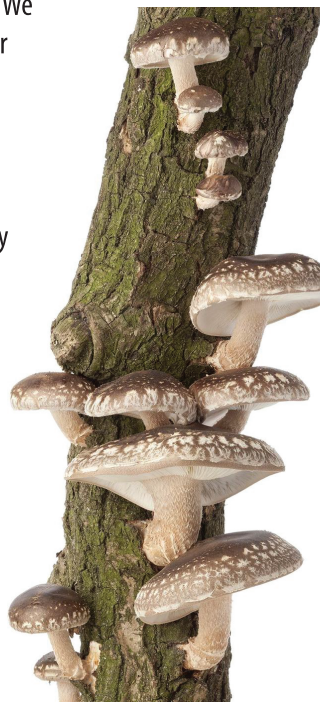
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Using a sharp knife, cut the mushroom at the base of the stem closest to the log. Take care not to cut into the bark. Never pull or break the mushroom from the logs as this may damage the bark. If you must use plastic a vented container is best.

Storing Mushrooms

Freshly harvested mushrooms will last about a week in your refrigerator. It is best to keep them in a folded-over paper bag. Avoid plastic containers. If you must use plastic a vented container is best.



Questions or comments?

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