

SouthEast Mushrooms, Inc.

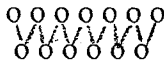
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Instructions for mushroom Dowels and Logs

1. When using dowels, whether it's Shiitake or Oyster (the two most desired), select **fresh** cut hardwoods (Oak, Hickory, Pecan) as these are heavier woods and yield better. You also can use Alder and softwoods, but the yield is slightly less. **You can not use Pines or aromatic woods .Or** wood that is older than a few months as they will have competition from other fungi's.
2. We use wood that is all sizes (we don't waste anything). You will find a log that is 4-5 foot long and up to 6 inches is easy to handle. Very large logs produce very well, but since you can't move them to force fruit the log, nature has to do it for you.
3. Drill a 8.5MM or 5/16 diameter hole a bit deeper than the dowel. The holes need to be 4-6" apart with a diagonal spacing between rows. With a 6" log use 3-4 rows
4. 
5. It takes between 30-50 dowels per log depending on the size of log and closeness of dowels. The more dowels used the faster it will take over and start fruiting.
6. Place dowels into holes and tap them in with a hammer, until flush.
7. Once inoculated, place log in shade lying on ground or if doing a lot of logs you can stack them like a log home with 4 or 5 in each row.
8. Water 2-3 times a week to keep moisture content of log at least 40%. If irrigation reaches it great, otherwise 10-15 minutes of water is sufficient.
9. **Fruiting will usually begin between 6-9 months.**
10. Either let nature fruit for you (up to 4 years) or when pinning is noticed (cracks with mushrooms starting), you can force fruit the logs (about 2 years to get all the mushrooms produced). To do this soak log for 12-24 hours in water. The temp and the water helps trigger the mycelium to start putting out the mushrooms. Sometimes thumping the end of log onto a hard surface will also trigger it to fruit.
11. A very easy way to have mushrooms continually is to cut logs **after** they are taken over with mushroom mycelium into 1 foot pieces that will fit into a 5 gallon bucket. Fill with water and place a weight on to keep log from floating.
12. After soaking log, place back into shade and water a few times a week if drying out happens.
13. After mushrooms start to form, pick at the desired size. Mushrooms will last longer if they are not fully opened. Eating fresh let them open up to a larger size. After picking the mushrooms off the log, keep it in the shade and reduce the water back to a few times a week and let the log rest. Wait at least 2 weeks before starting the process all over again. Soak and Stage logs as desired for constant supply.