

MUSHROOM LOG CARE



Where to Lay Your Log

- The log should be placed outside, horizontally near the ground, in a shady spot that allows some but not too much air movement. Place on small branches or blocks to keep it slightly off the ground.
- The key is to avoid the log from becoming too dry. Just like your garden water the log if there has not been an inch of rain for a week.
- Our favorite place is close to the house where rain falls and is protected from drying winds. Under evergreens is good as long as enough water falls through, behind a bush, under shade cloth..

Fruiting

- Logs often take a full year from inoculation date to begin producing, and then are perennial without any further input. Just lean them up when fruiting to get at the tasty ‘shrooms.
- You can allow mushrooms to appear naturally, usually after a warm rain in the spring and fall, but you may wish to speed things up by forcing fruit. This is done from late spring through early fall by soaking the log in clean, cool water for about 24hours. Prop the log up against a tree or wall in deep shade to easily see and harvest the mushrooms. It takes 1 - 2 weeks after soaking, depending on temperature, for fruit to appear. Space forcing at least 6 weeks apart.
- Fruiting is a miracle of nature and doesn’t always follow a schedule. Be patient! Pick your fruit when the mushroom cap has “unfurled”. Picking time is not critical, as mushrooms will simply dry on the log if left longer.
- Logs can last anywhere from 3-8 years depending on the fungi strain and type/thickness of your wood.
- After picking the mushrooms, your log should be put back horizontally near the ground to “rest”. You can soak it again in 6 – 8 weeks to get another fruit crop. You could get 3 or 4 fruiting’s per summer if you force.

Winter

- Leave the log in its shady spot after the last fall fruiting. Snow and cold don’t seem to be a problem as long as logs aren’t desiccated by sun and wind. Logs can be covered with leaves, burlap, cardboard over winter to help maintain moisture.

Resources

- Field & Forest Products, www.fieldforest.net, have extensive info on their website and a wonderful catalog to get you growing more logs!
- *Edible Landscaping with a Permaculture Twist* by Michael Judd covers mushroom how to
- *Mycelium Running* by Paul Stamets is the bible on learning to grow and use fungi in many ways.

Check out www.ecologiadesign.com for upcoming workshops, webinars, and tours on Fungi +

Disclaimer: We have assured proper timing and inoculating of the log with the named fungi but depending on care other ambient fungi can move in. Check all mushrooms with a photo i.d. of the strain before eating.