

● Mu Mushrooms

Care and Maintenance of Your Inoculated Shiitake Mushroom Log

Congratulations on being the proud owner of an inoculated mushroom log. Here are some tips on how to increase the likelihood of your mushroom **mycelium's*** survival, fruiting, and long life.

1) **Keep it in a shady spot outdoors, low to the ground but not in direct contact with the ground, and out of the sun and wind.**

Logs dry out quickly outdoors when exposed to sun and wind. The closer you get to the ground, the higher the humidity, so keep it low. Place it on a pallet, skids, or set of rocks to keep it from direct contact with soil, which contains many competing fungal spores. Avoid covering the logs with plastic.

2) **Keep it moist.**

Store the log in an area where it can receive natural rainfall – about 1 inch per week is ideal. If the weather has been dry, spray the log with your garden hose – give it a good soak for 2-5 minutes. A good rule of thumb is to water it at least once a week if there has been no rainfall.

3) **Watch for mushrooms in the spring and fall.**

Depending on the strain, shiitake mushrooms generally fruit when the humidity is high and the temperature is between 55° and 75° F. There are exceptions to this rule, however – it's best to check on your mushroom log after any kind of rainfall or watering. Baby mushrooms will start to pop out or "pin" and will take anywhere from 2-5 days to develop fully. For best flavor, harvest the mushroom before the rim of the cap flattens outward. Be sure you identify the mushroom correctly before harvesting --it's very unlikely a lookalike species other than the one inoculated into your log will appear, however. To harvest, gently twist the stem of the mushroom at the base, or saw the mushroom off with a serrated blade. Try not to leave a remainder of stem on the log where you harvest, as it can be an attractor for mold. There is no need to wash your mushroom, simply brush any dirt, debris or insects off before processing and cooking. Always cook your mushrooms before eating!

Have fun and enjoy your very own homegrown mushrooms!

***Mycelium** (mī-sē-lē-um): "the mass of interwoven filamentous hyphae that forms the vegetative portion of the thallus of a fungus and is often submerged in another body (as of soil or organic matter or the tissues of a host)" (Merriam-Webster). Or in layman's terms, the "root system" of the mushroom that colonizes your log!

Questions? info@mumushrooms.com