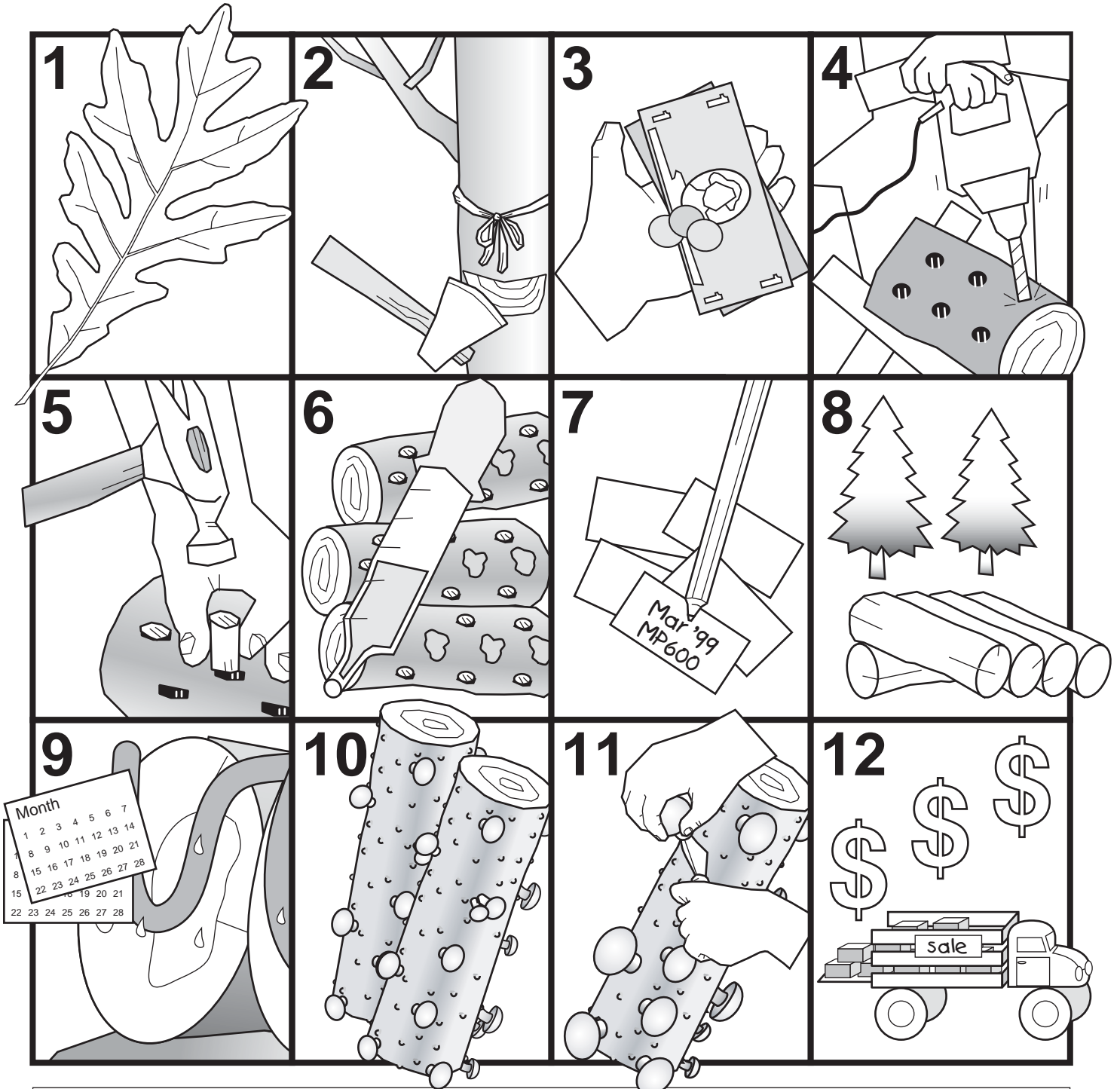




# Shiitake Production on Logs

## Step-by-Step in Pictures

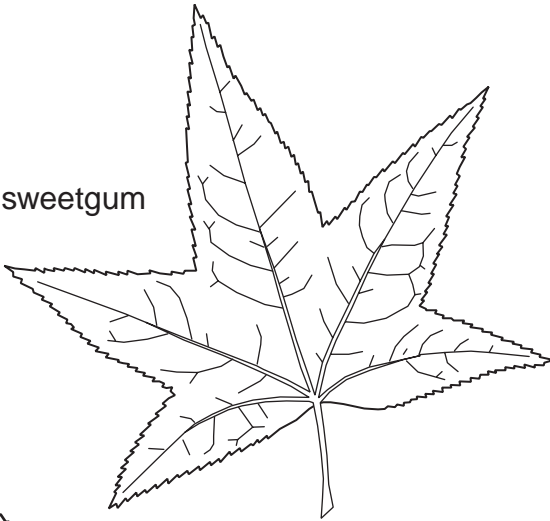
Deborah B. Hill, Extension Forestry Specialist



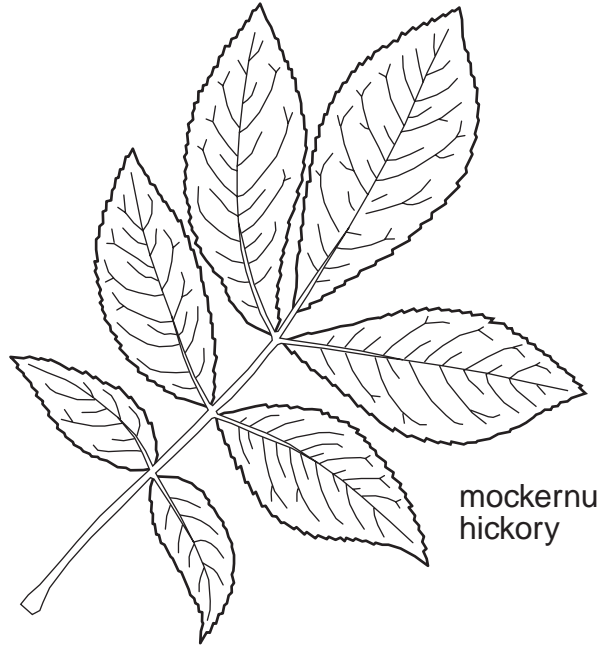
1

Choose the right tree.

sweetgum



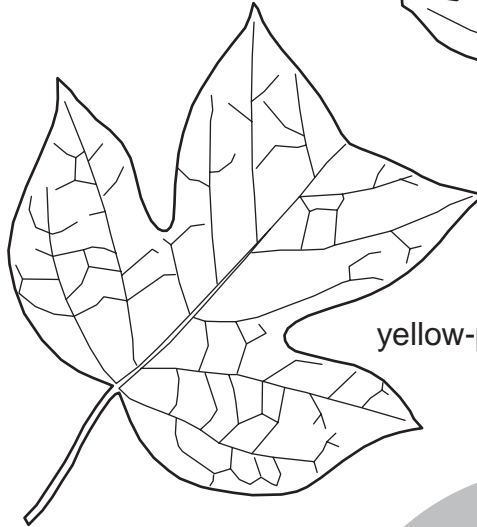
mockernut hickory



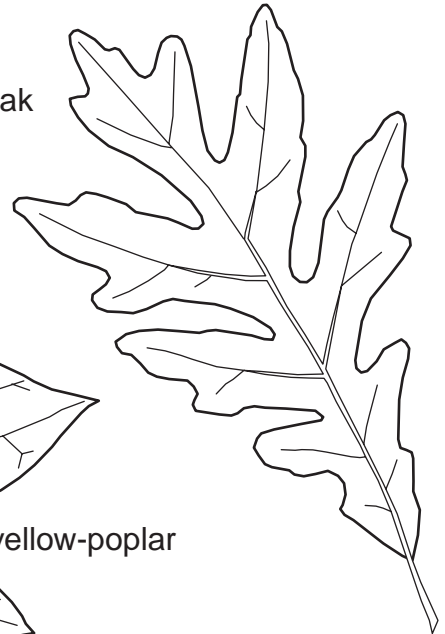
white ash



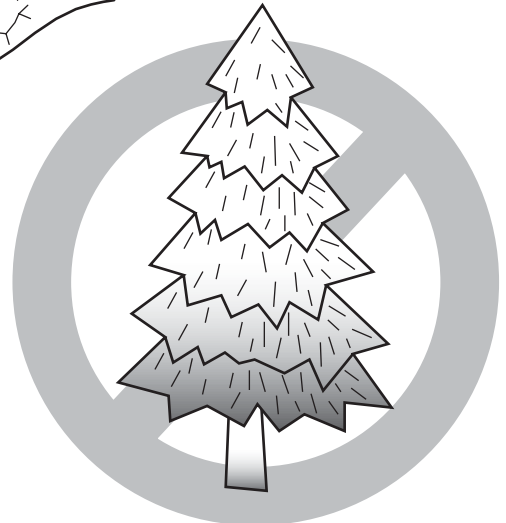
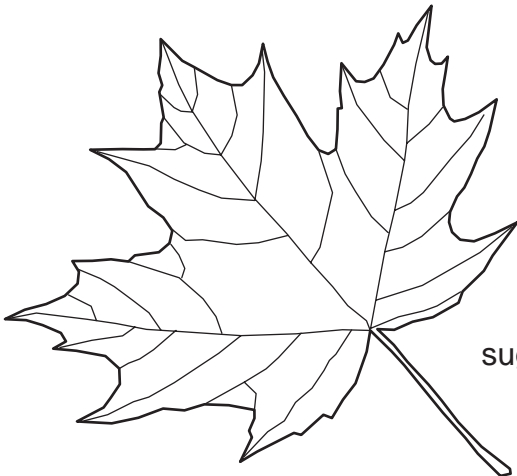
white oak



yellow-poplar



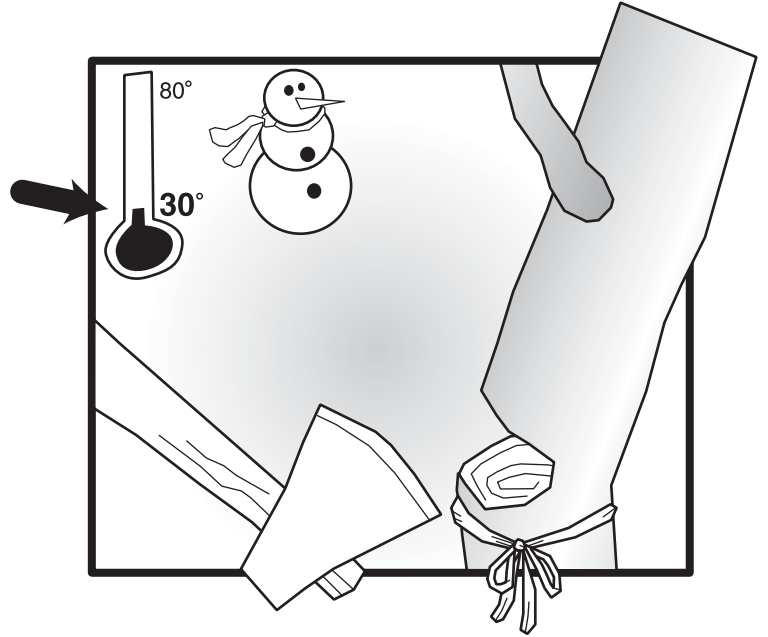
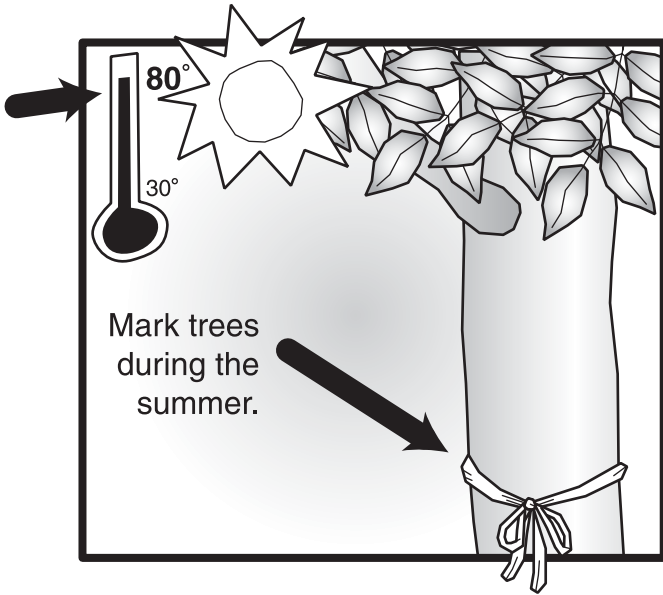
sugar maple



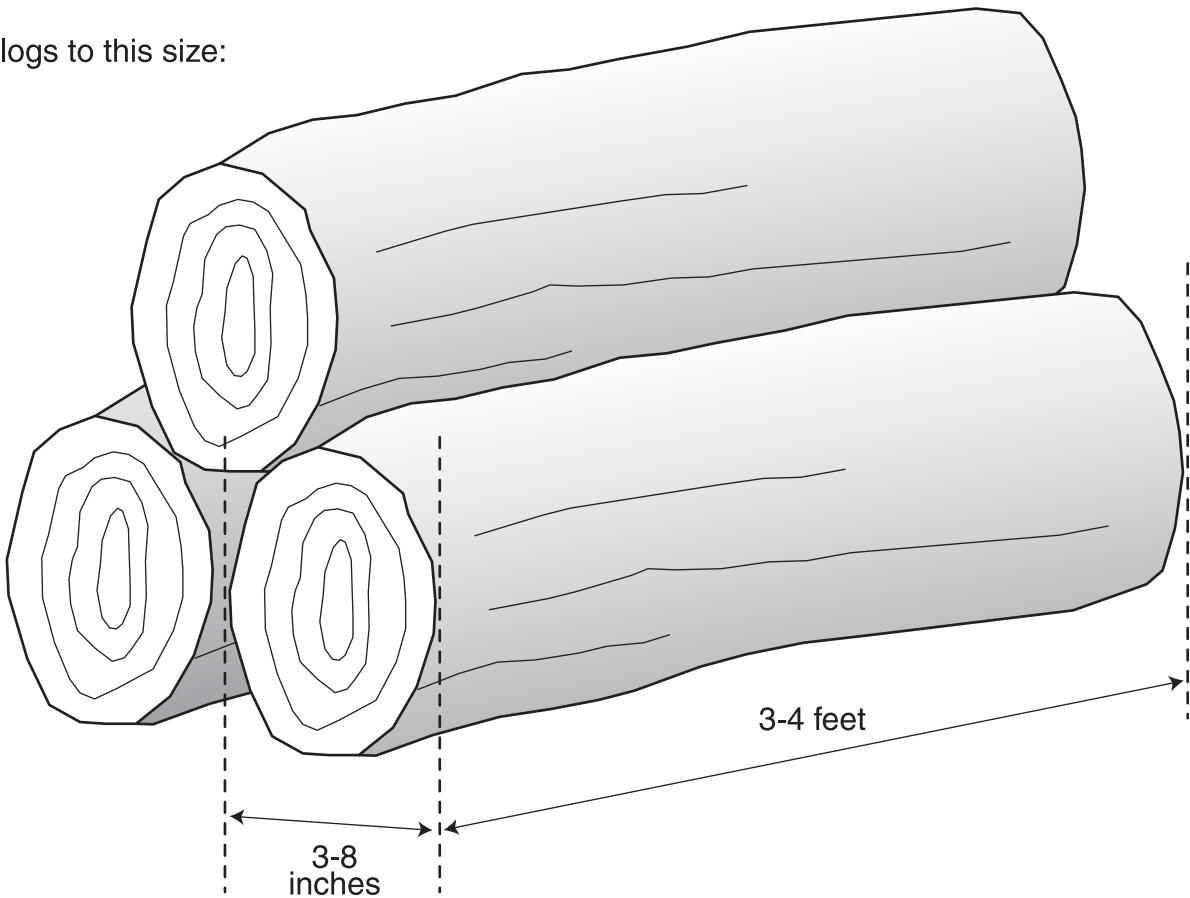
**2**

## Cut the logs.

Cut trees October through February.

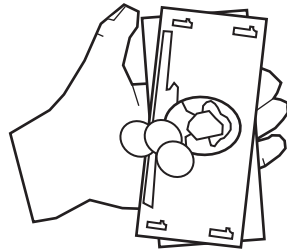


Cut logs to this size:



3

??



**Field & Forest Products, Inc.**

Joe Krawczyk and Mary Ellen Kozak  
N3296 Kozuzek Road  
Peshtigo, WI 54157  
Phone: (715) 582-4997  
Fax: (715) 582-0181  
Email: ffp@field-and-forest.com  
*A, B, C, D, E, F*



**A**



dowel spawn



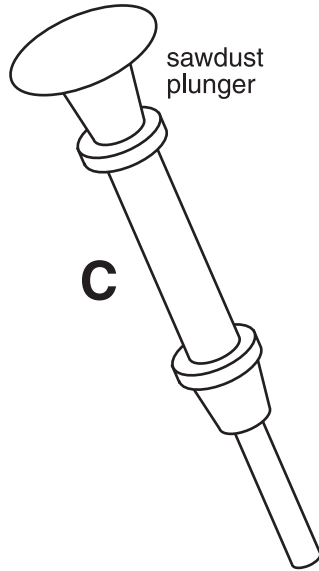
sawdust spawn

**B**



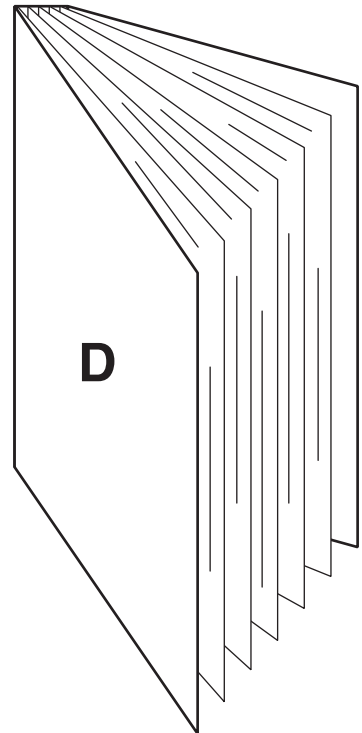
**Mushroom Harvest**

George Vaughn  
P.O. Box 5727  
Athens, OH 45701  
Phone: (740) 448-6105  
Fax: (740) 448-6105  
Email: mushrooms@eureka.net  
*A, B, E*



sawdust plunger

**C**



**D**



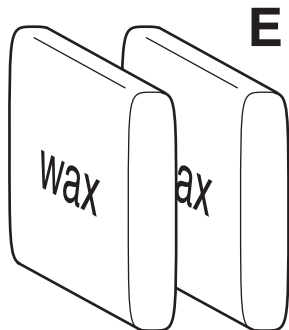
**Mushroompeople**

Frank Michael  
P.O. Box 220  
Summertown, TN 38483  
Phone: (931) 964-2200  
Fax: (800) 386-4496  
Email: mushroom@thefarm.org  
*A, B, C, D, E, F*



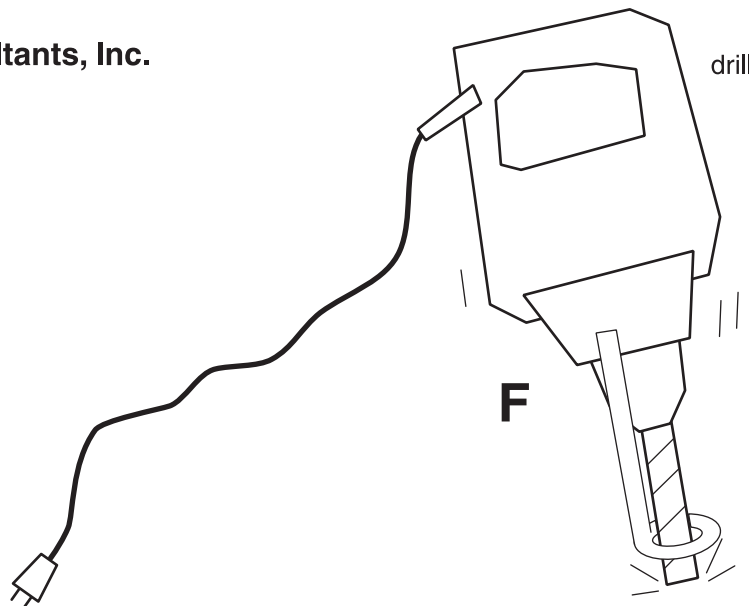
**Northwest Mycological Consultants, Inc.**

John Donoghue  
702 NW 4th Street  
Corvallis, OR 97330  
Phone: (541) 753-8198  
Fax: (541) 752-3401  
*A, B, C, D, E, F*



**E**

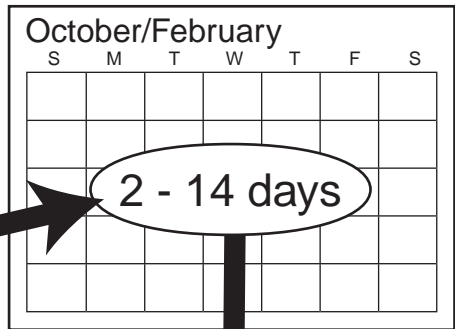
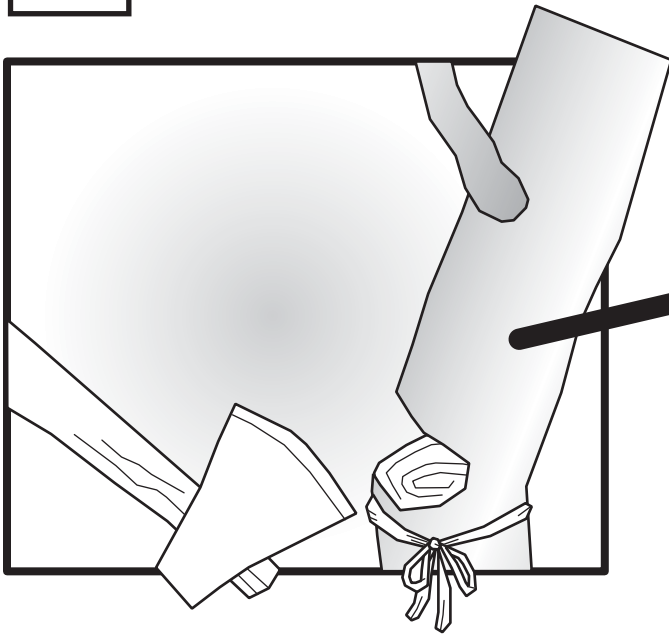
cheese wax



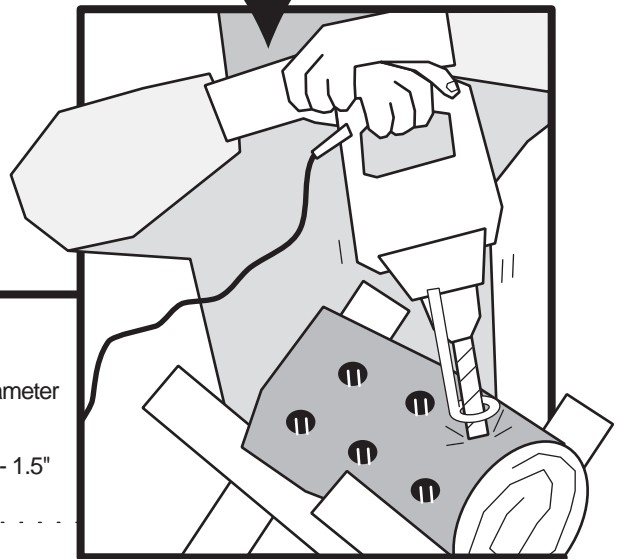
drill

**F**

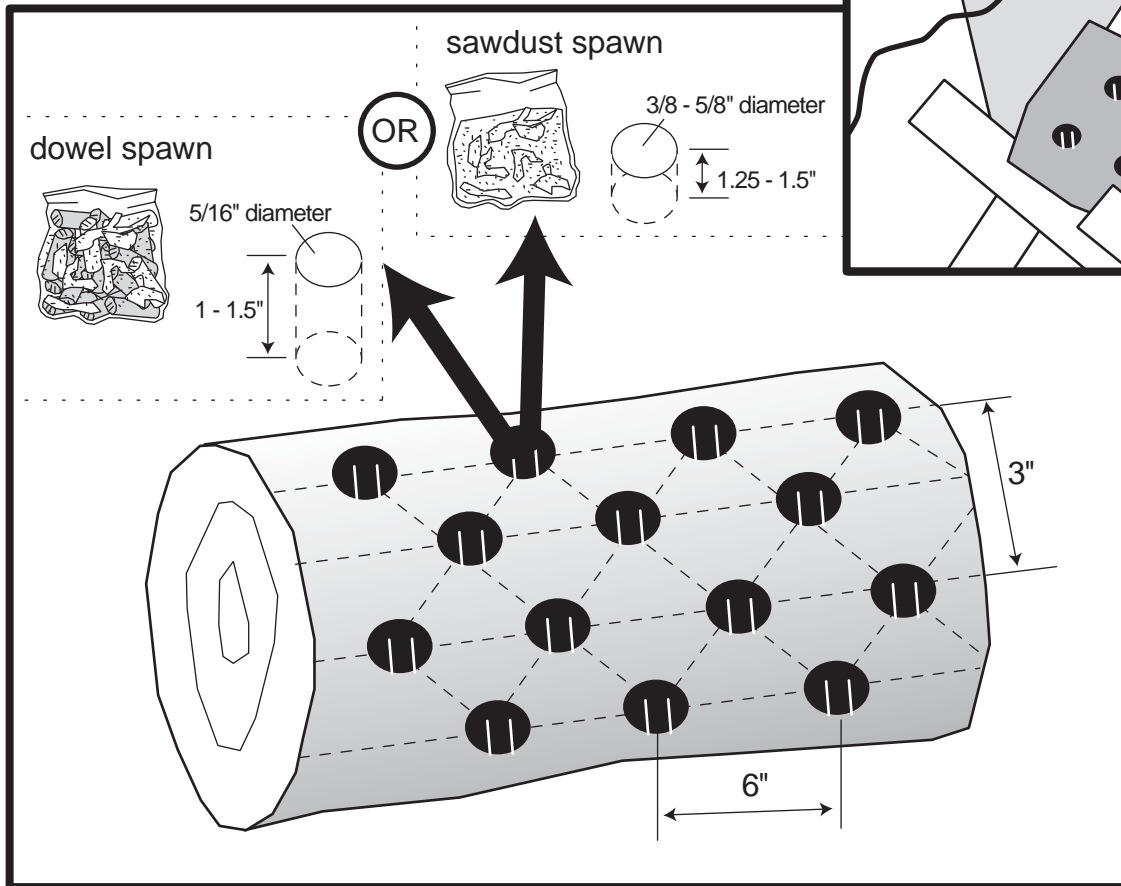
# 4 Drill the holes.



Drill holes within 2 weeks of cutting the tree.

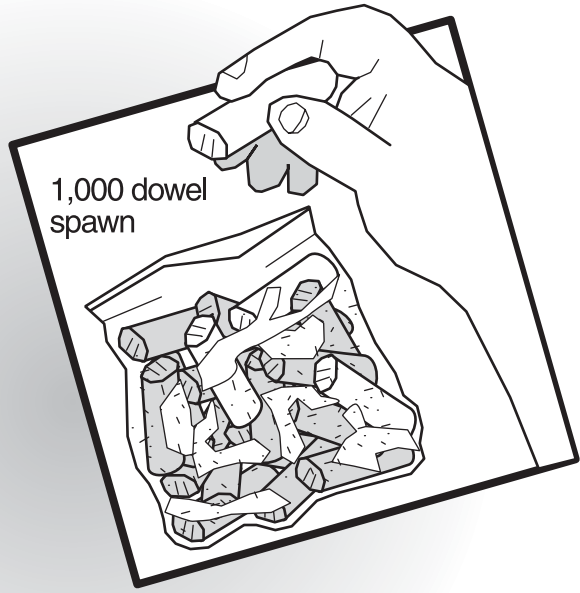
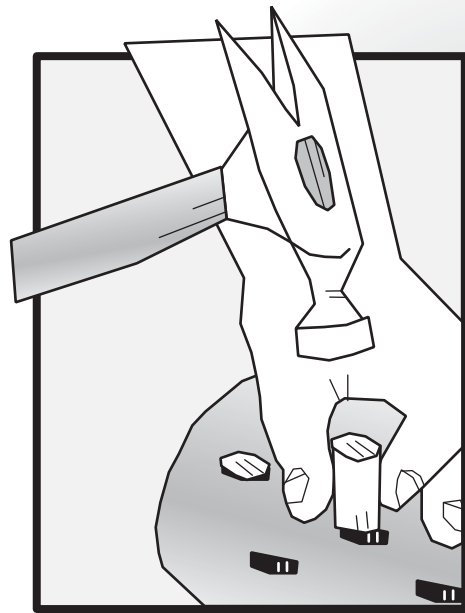


Hole depth and spacing

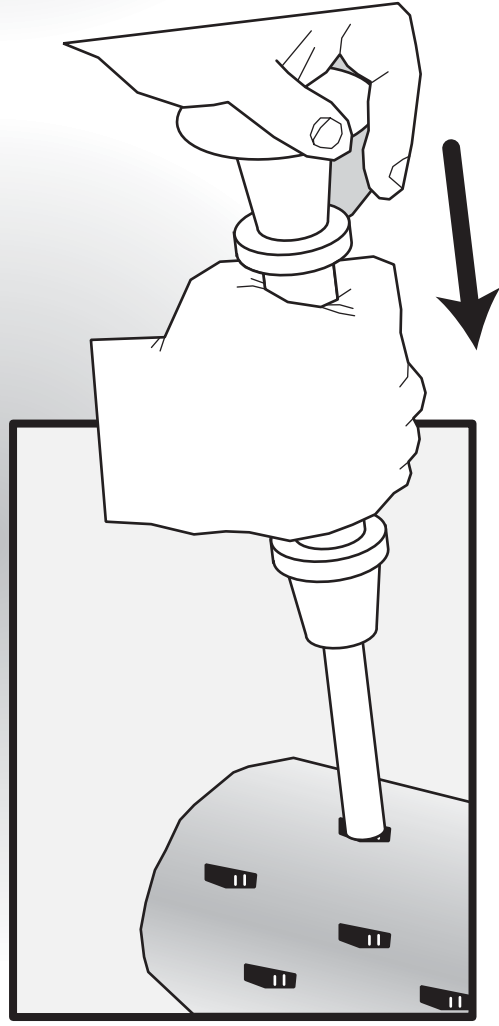
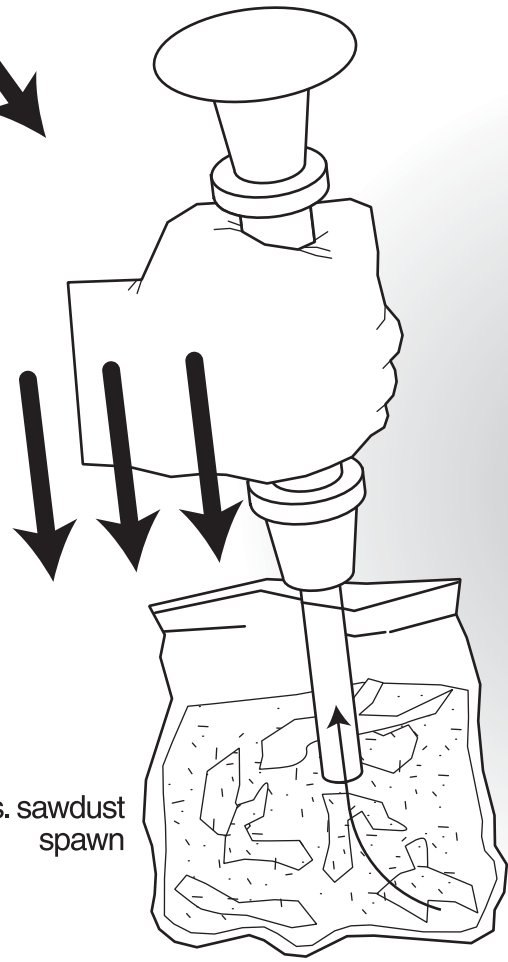


**5**

**Fill the holes.**

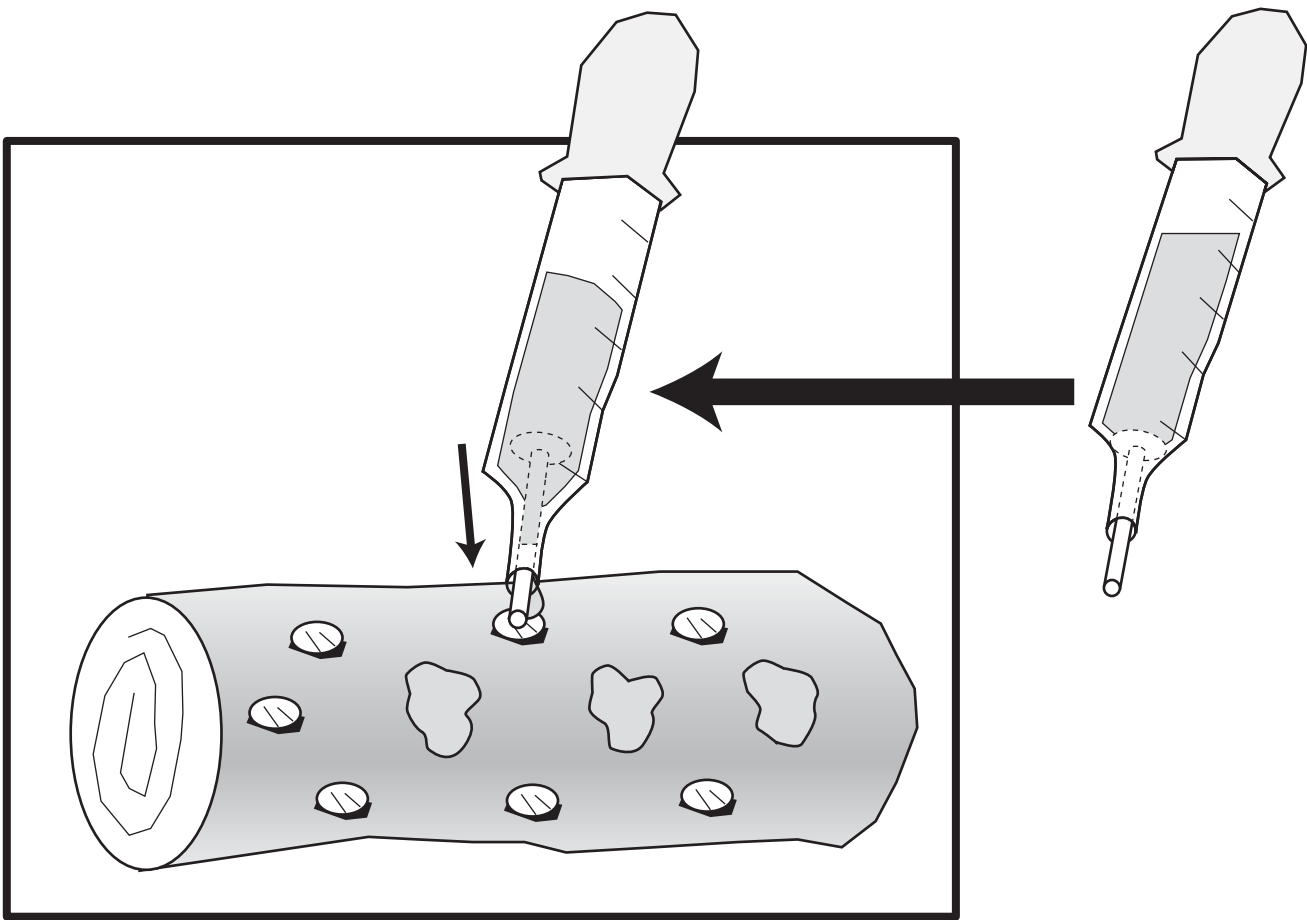
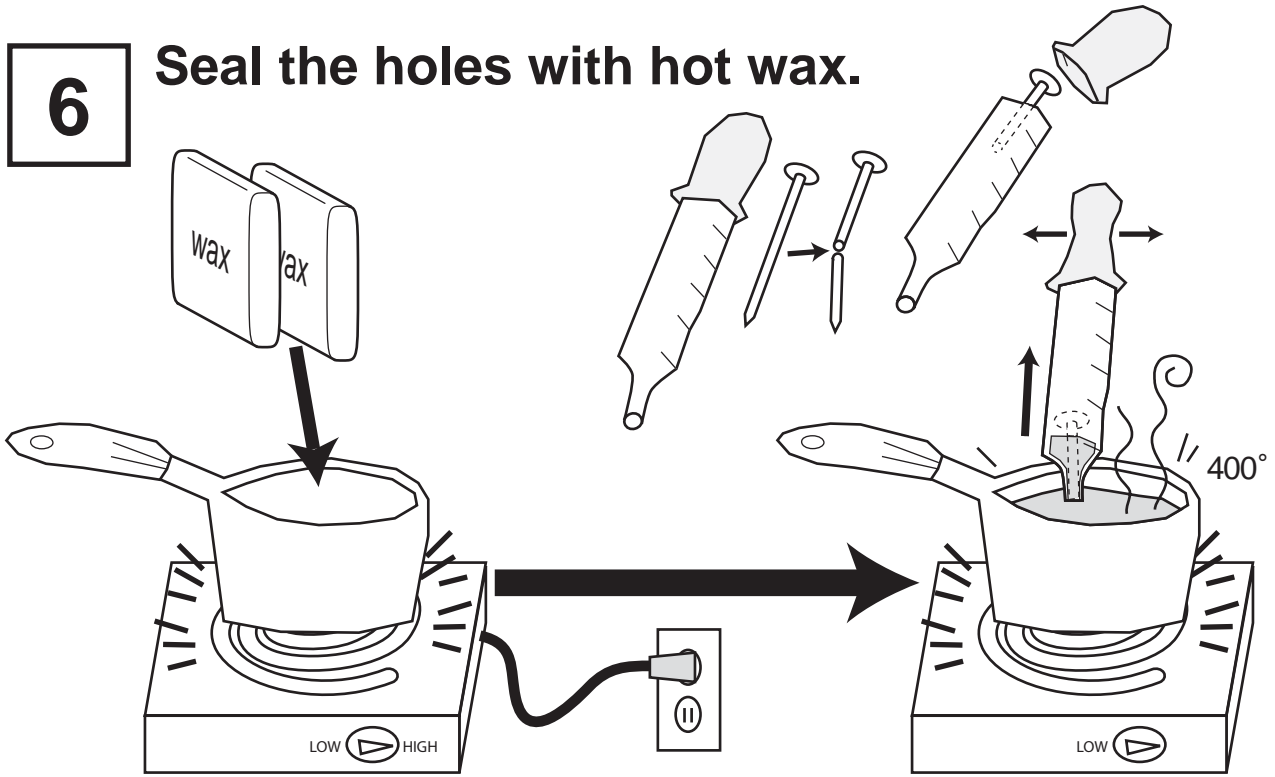


**OR**



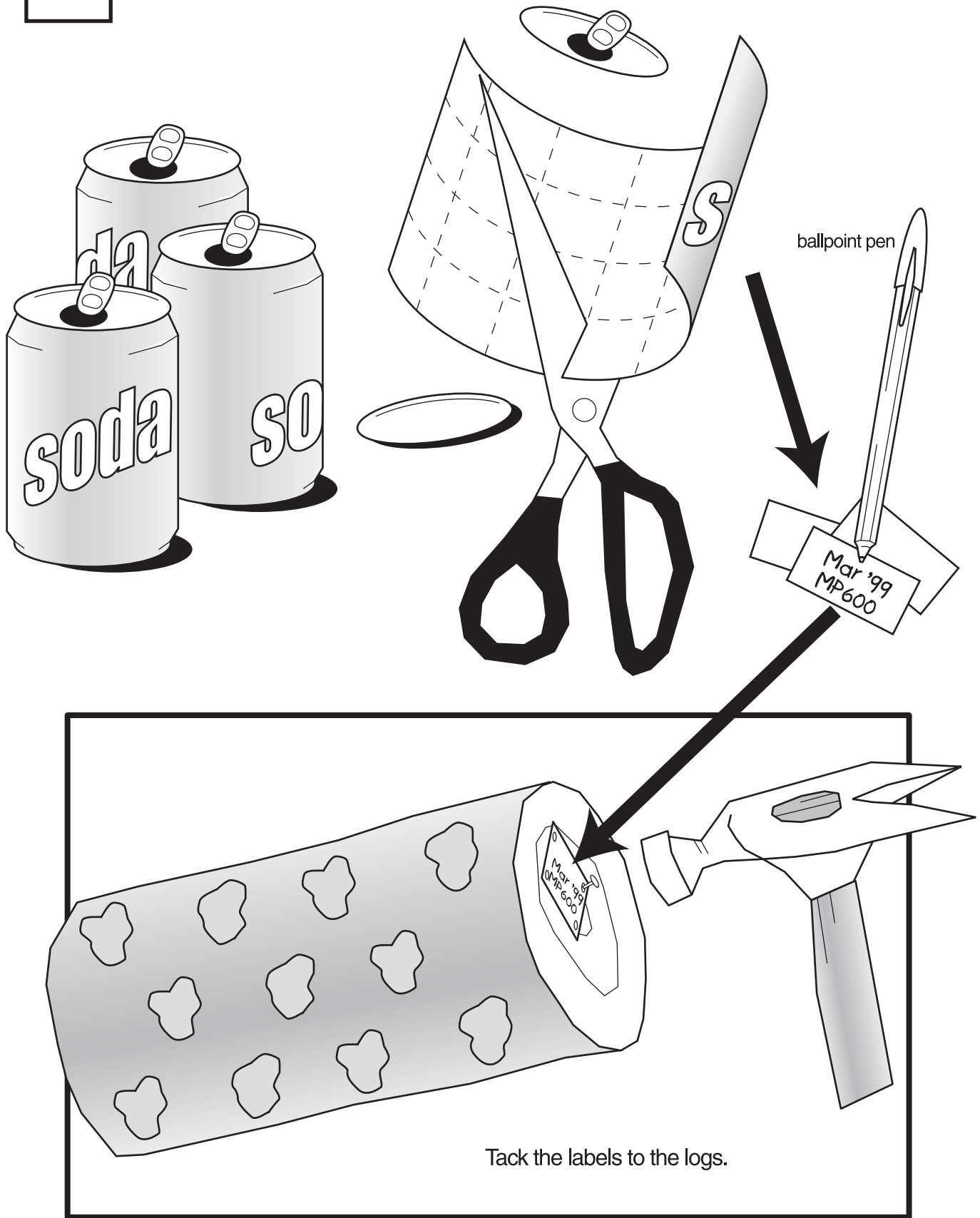
6

Seal the holes with hot wax.



7

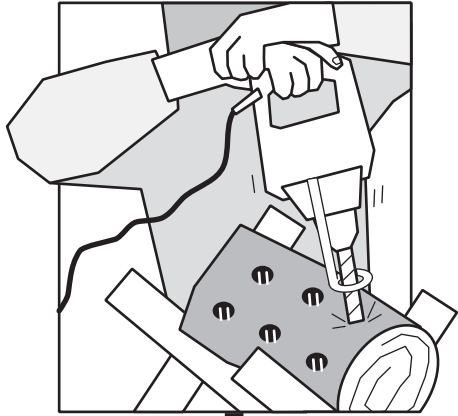
Make labels for date and spawn type.





**8**

# Stack and shade the logs.

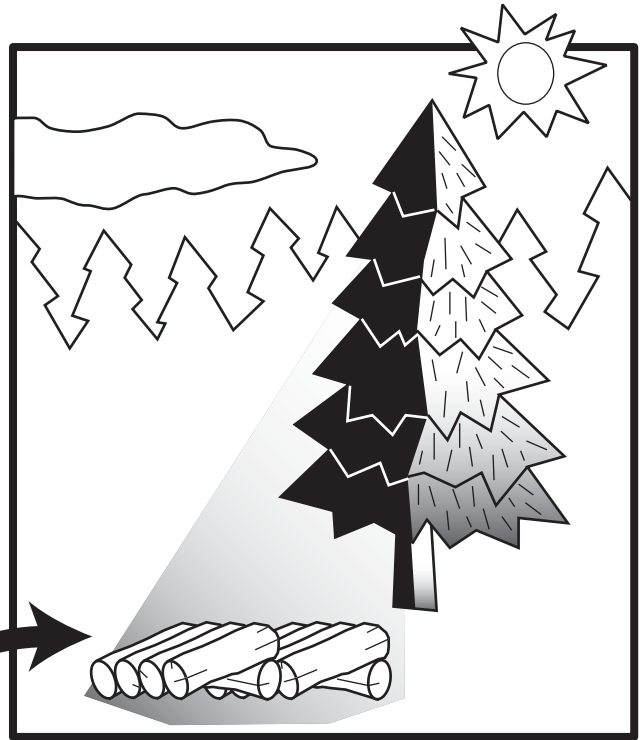
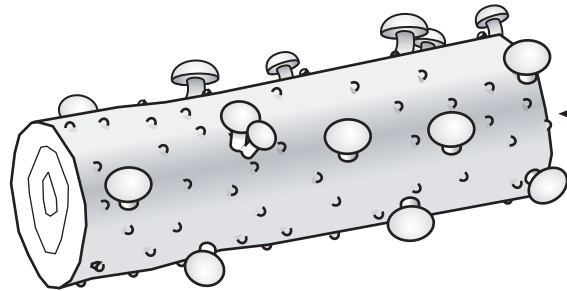


WAIT

6 - 18 x

STOP

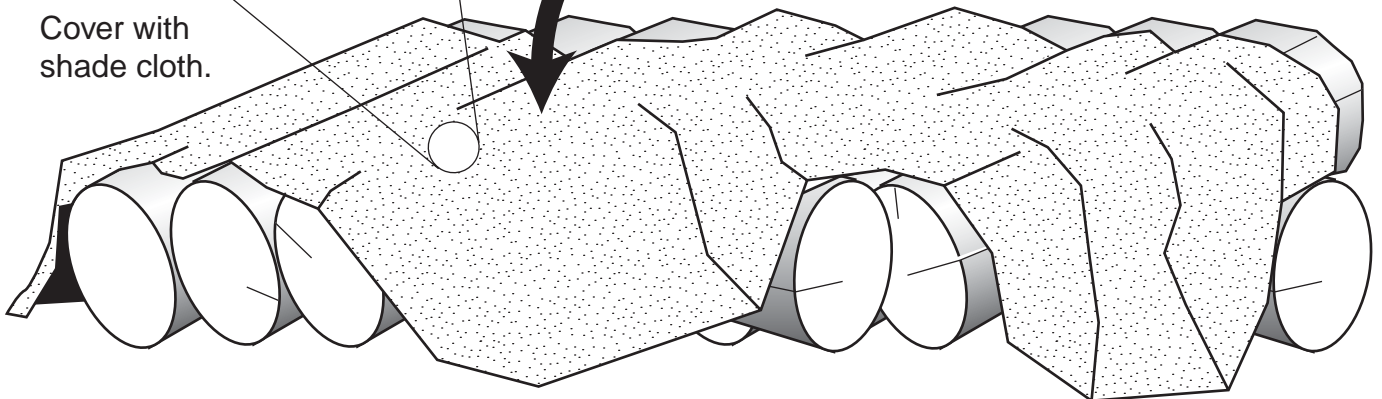
Month						
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28



Stack logs  
in the shade.

OR

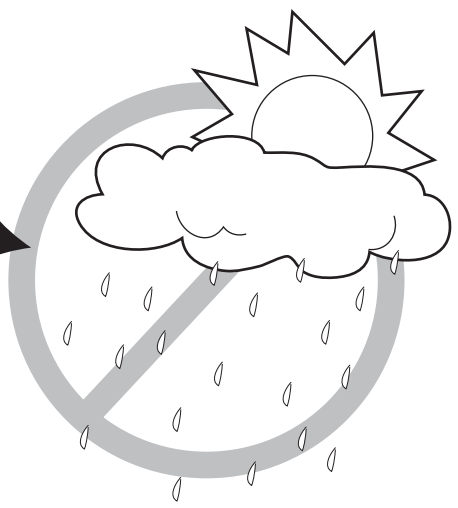
Cover with  
shade cloth.



# 9

## Keep logs damp.

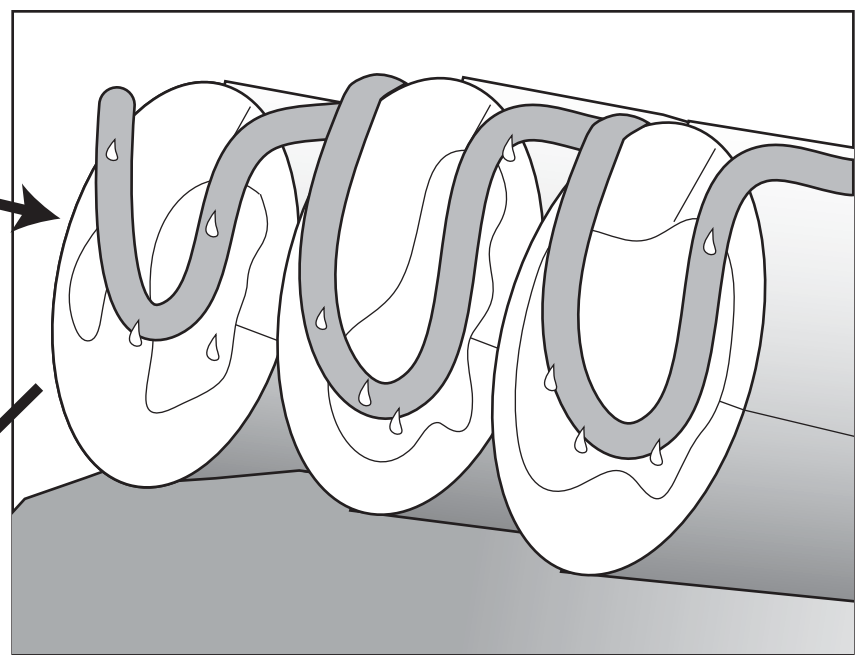
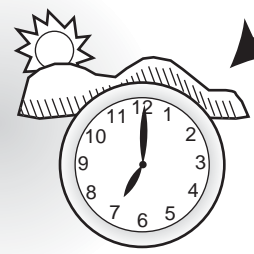
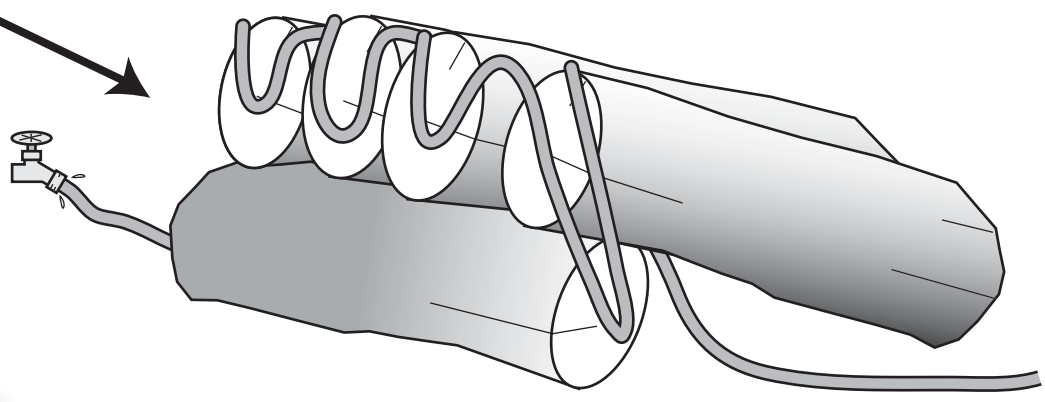
IF



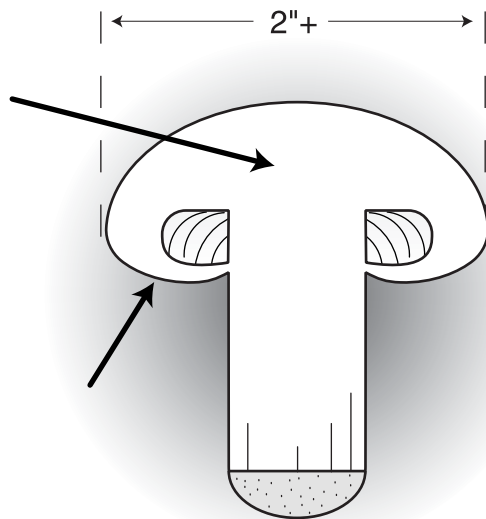
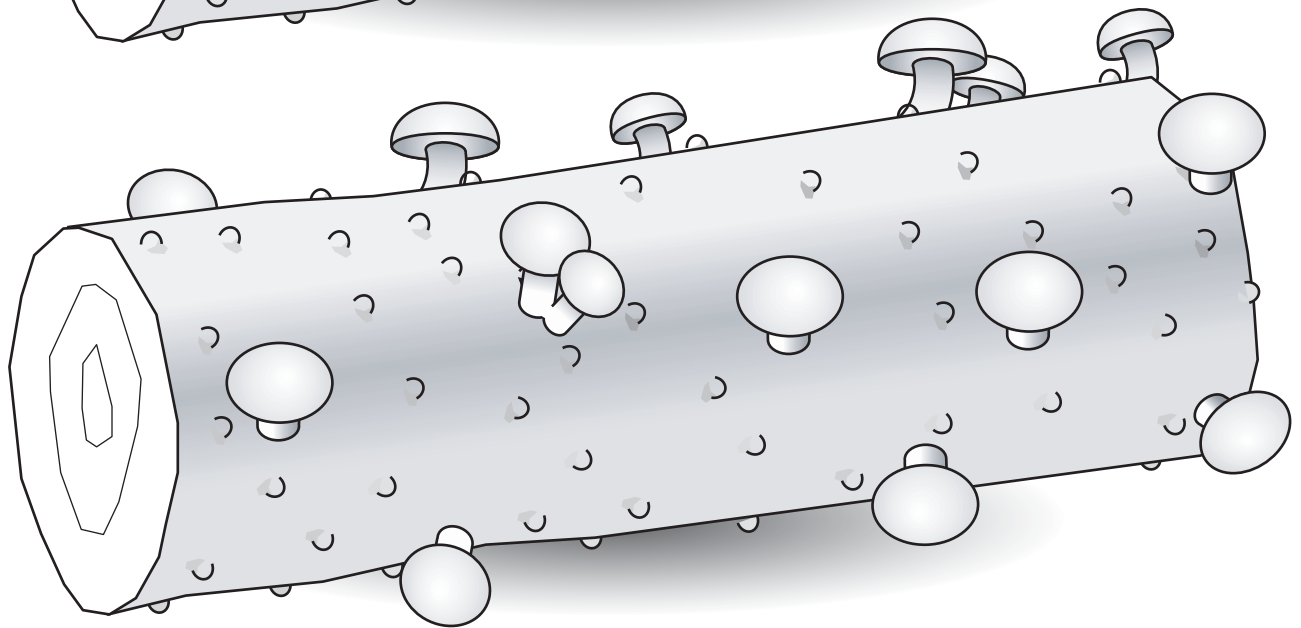
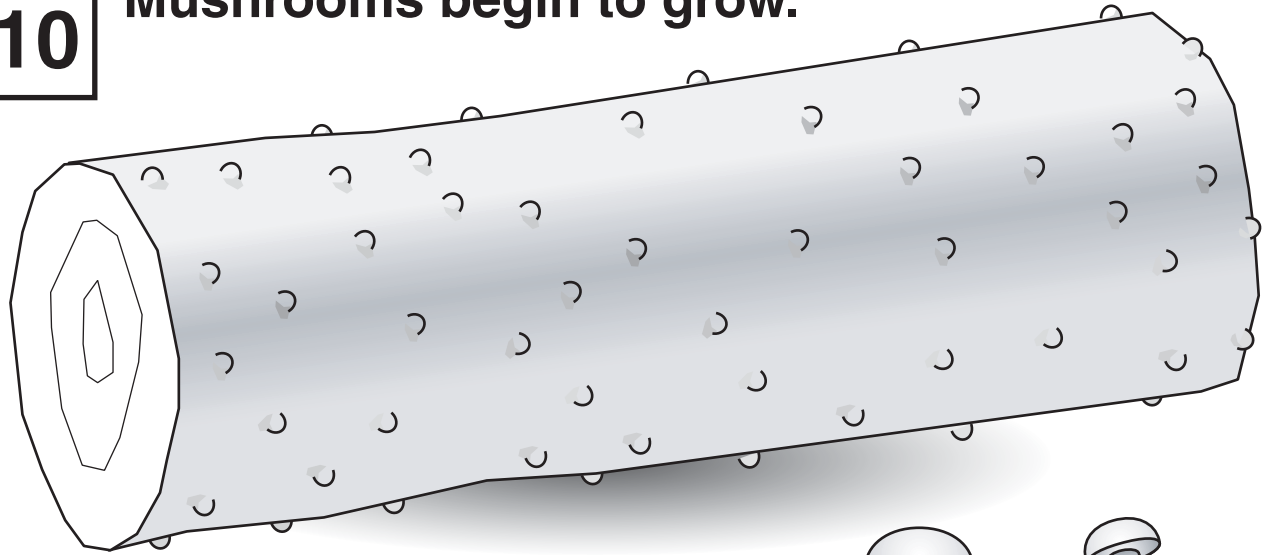
THEN

Water once or twice per month if dry.

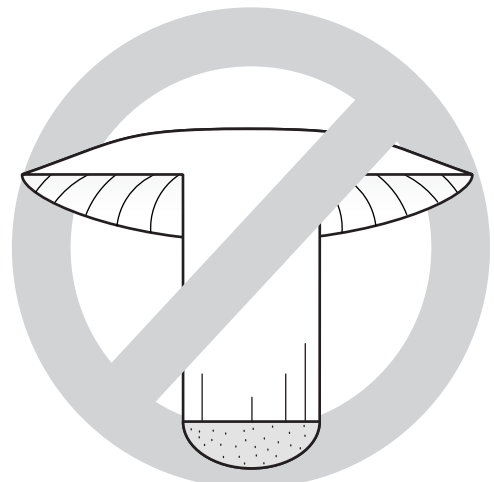
April						
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28



**10** Mushrooms begin to grow.



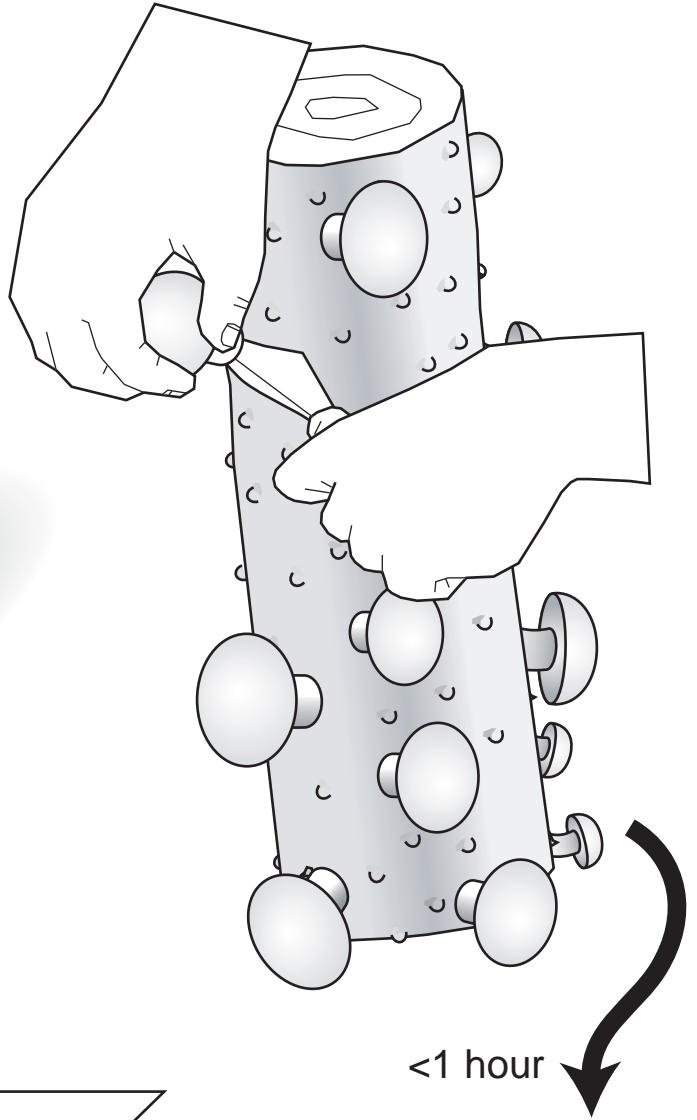
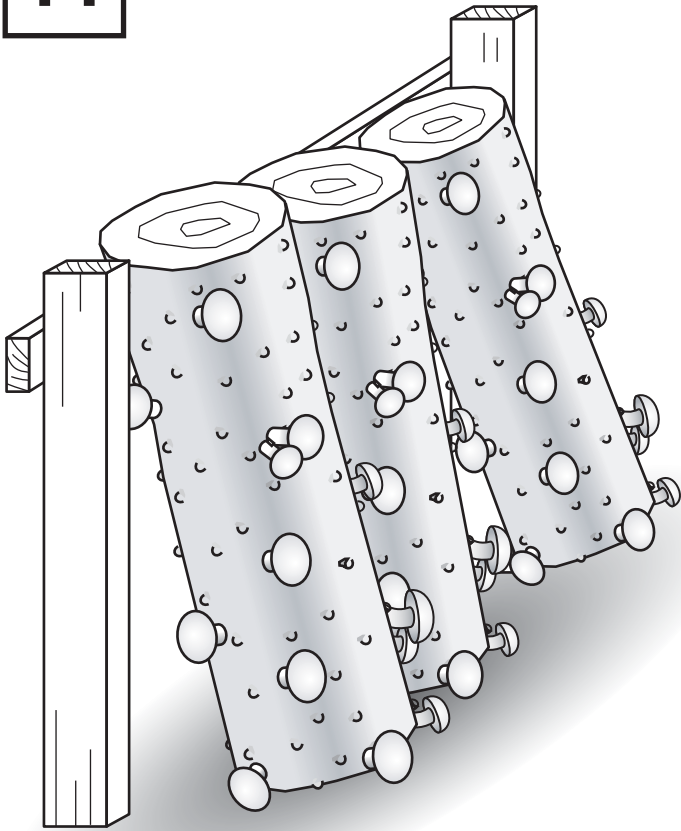
New  
\$5.00/lb



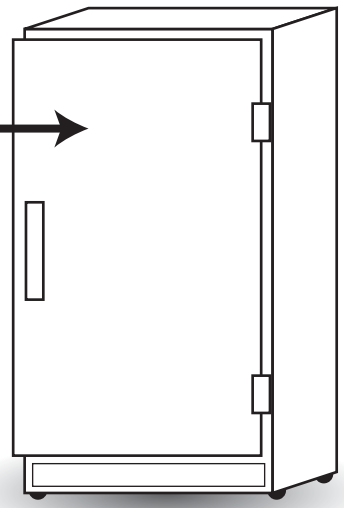
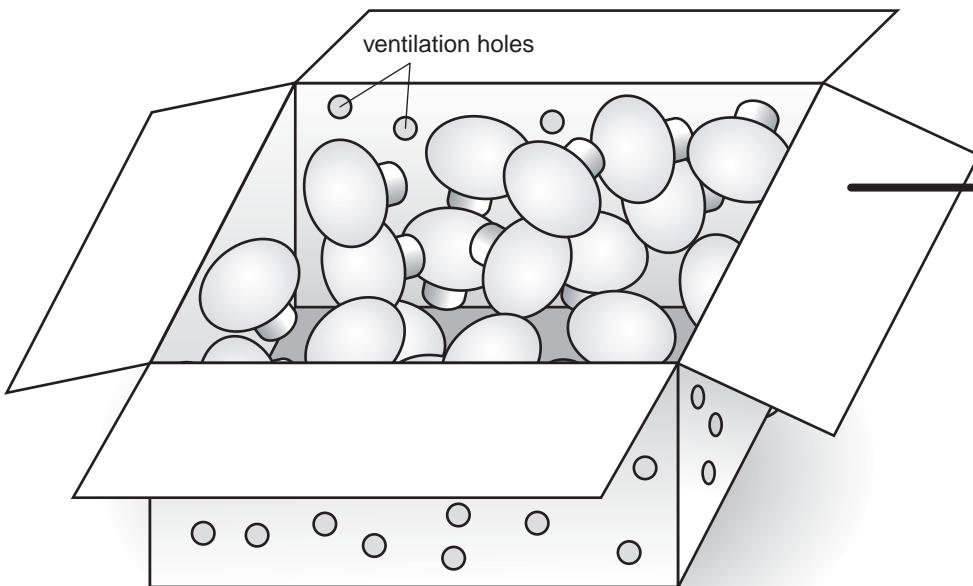
Old  
\$2.00/lb

11

# Harvest and store the mushrooms.



<1 hour



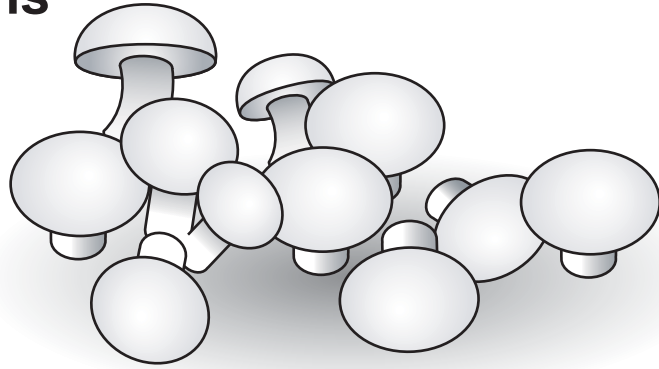
Refrigerate at 41°.

# 12

## Marketing options

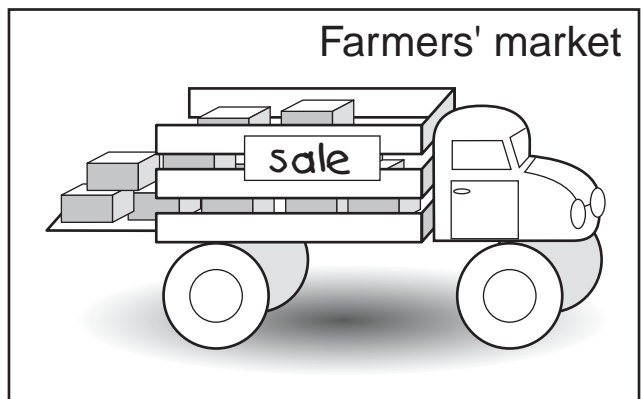
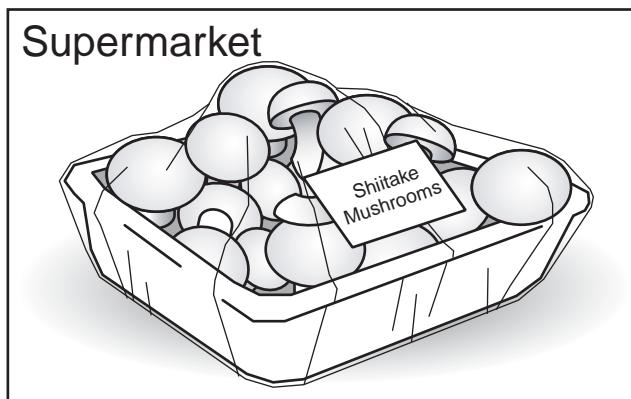
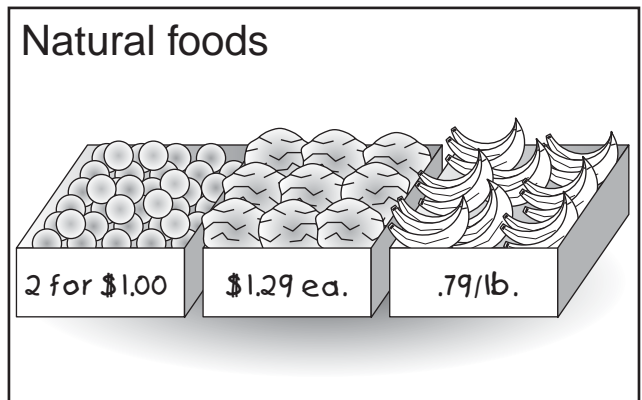
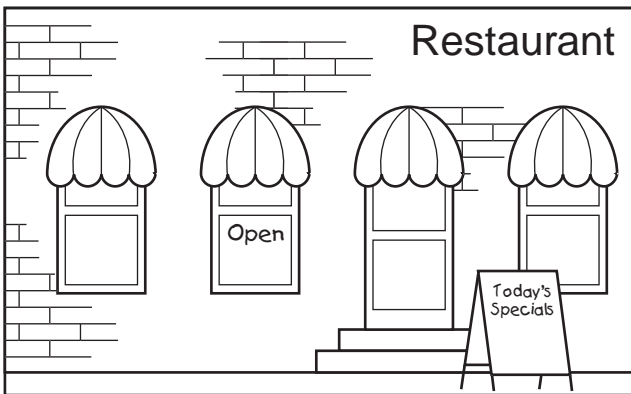
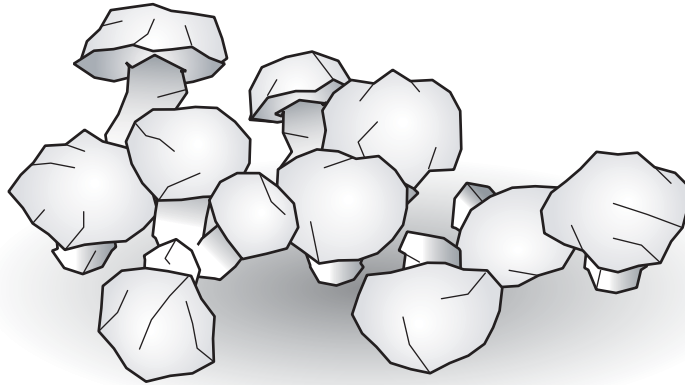
Fresh = \$5.00/lb.

2001



Dry = \$12.00/lb.

2001



## Stuffed Mushrooms–Shiitakes

(Makes 12-15 each)

12-15 Shiitakes caps–2-3", cut off stems  
2 tbsp butter  
1 medium onion (Vidalia) finely chopped  
1/2 cup pepperoni–diced  
1/4 cup bell pepper–finely chopped (green, red, yellow)  
1 clove garlic–minced  
3/4 cup crushed Ritz crackers (about 12 each)  
3 tbsp grated Parmesan cheese  
1/2 cup grated mozzarella cheese  
1/4 tsp oregano  
1 tbsp snipped parsley (fresh)  
1/2 tsp tarragon (fresh or dried)  
1/3 cup chicken broth

Melt butter in large skillet. Add onion, pepperoni, pepper, and garlic. Cook until tender (not brown). Add cracker crumbs, cheese, parsley, oregano, and tarragon. Mix well. Stir in chicken broth. Mix. Spoon stuffing into mushroom caps. Place in shallow pan (place about 1/4 inch water in bottom of pan before cooking). Bake 325° about 20-25 minutes.

Can be prepared night or morning before using and placed in refrigerator. Put in pan before baking.

Serve warm.

*Recipe—Martha Gonia*



### For more information:

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Department of Forestry  
University of Kentucky  
Lexington, KY 40546-0073



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*Illustrations by Dennis Duross, Extension Communications Specialist*