Shiitake Production on Logs
Step-by-Step in Pictures

Deborah B. Hill, Extension Forestry Specialist
Choose the right tree.

sweetgum
mockernut hickory
white ash
white oak
yellow-poplar
sugar maple
2 Cut the logs.

Mark trees during the summer.

Cut trees October through February.

Cut logs to this size:

- 3-8 inches
- 3-4 feet
**Field & Forest Products, Inc.**
Joe Krawczyk and Mary Ellen Kozak  
N3296 Kozuzek Road  
Peshtigo, WI 54157  
Phone: (715) 582-4997  
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A, B, C, D, E, F

**Mushroom Harvest**
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Athens, OH 45701  
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A, B, E

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A, B, C, D, E, F

**Northwest Mycological Consultants, Inc.**
John Donoghue  
702 NW 4th Street  
Corvallis, OR 97330  
Phone: (541) 753-8198  
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A, B, C, D, E, F
Drill the holes.

Drill holes within 2 weeks of cutting the tree.

Hole depth and spacing

- Dowel spawn
  - 5/16" diameter
  - 1 - 1.5"

- Sawdust spawn
  - 3/8 - 5/8" diameter
  - 1.25 - 1.5"

Drill holes 2 - 14 days after October/February.

- 5/16" diameter: 1 - 1.5"
- 3/8 - 5/8" diameter: 1.25 - 1.5"
5 Fill the holes.

1,000 dowel spawn

OR

2 lbs. sawdust spawn
Seal the holes with hot wax.
7 Make labels for date and spawn type.

Tack the labels to the logs.
8 Stack and shade the logs.

Stack logs in the shade.

OR

Cover with shade cloth.

WAIT

STOP

6 - 18 x

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
Keep logs damp.

IF

Water once or twice per month if dry.

THEN

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
Mushrooms begin to grow.
11 Harvest and store the mushrooms.

Refrigerate at 41°.

<1 hour

ventilation holes

Refrigerate at 41°.
12 Marketing options

Fresh = $5.00/lb.

Dry = $12.00/lb.

Restaurant

Natural foods

Supermarket

Farmers' market

Open

Today's Specials

2 for $1.00

$1.29 ea.

.79/lb.

Shiitake Mushrooms

sale
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


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

Serve warm.

Recipe—Martha Gonia

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