



SHIITAKE LOG F.A.Q's and Growing Instructions:

GROWING CONDITIONS: Shiitake logs thrive best in climate controlled conditions. The Ideal temperature is 62-64° F. The Relative Humidity during Pinning should be approximately 90% after which it can drop to approximately 85% as the fruit develop; Care should be taken to ensure that the pins and fruit are not kept wet under a water layer for long lengths of time. The air in the house should move in such a way to encourage evaporation from the surface of the mushrooms without causing over drying. The CO₂ should be maintained at 1500-1700 ppm. Lighting is also required to promote growth and color. An average of 12 hours is sufficient.

YIELD AND CYCLE TIMES: If conditions are right, Shiitake logs will average 2 ¼ pounds over 3 breaks (sometimes called flushes). First breaks have the highest yields (.75-1.25 pounds). Picking should occur between 7-10 days of soaking and lasts on average 3-5 days. After all the fruit have been picked the log is allowed to “rest” before being soaked again for additional breaks. During this period the outer layer of the log heals from the areas where the mushrooms were picked and excess water is evaporated. It is recommended that an interval of at least 18 days should elapse before the log is soaked for a second time. The second break will average .5-.75 pounds and the third will be approximately .25-.5 pounds. A slightly longer interval of 21 days is recommended between 1st and 2nd soak and any subsequent soaks as the logs surface becomes more damaged at each picking. The total cycle time for all 3 breaks is approximately 9 weeks.

SIZE, SPACE AND SOAK TIMES: The size of the Shiitake log is approximately 9” L. x 7” W. x 7” H. When setting up your shelves, plan on 1 sq. ft. per log. This allows for additional space for mushrooms to fruit and air to move. Space between shelves should be 24”, again allowing for fruiting space and room to harvest mushrooms on secondary rows.

Your soak time will vary by break. Shiitake logs will arrive at approximately 5.25 pounds. First soak is recommended to be 2 hours. Soak time for second and third breaks will vary based on yield and how much weight the logs lost. Average soak times for 2nd break are 8-10 hours, 10-12 hours for third break. Care should be taken not to over soak the log as excess water will not evaporate and will kill the mycelium in the center of the log.

SHIPPING, STORING and PRICING: Depending on the size of your order and your location, we will research the most economical shipping option for your farm. Small orders typically ship via UPS. Because UPS is not climate controlled, there are some risks associated with this method. So that product does not sit over a weekend, we attempt to ship UPS only on Mondays. We can fit 4 logs in a “small box”. If orders are substantial enough for palletized amounts (320 logs per pallet), we will research LTL shipping options.

In refrigerated conditions, you can store your Shiitake logs for 7-10 days. Many people receive two weeks supply and store a portion of their order. This helps to optimize shipping and meter their supply of mushrooms. Please call for a price and shipping quote.

OYSTER BAG F.A.Q.'S and Growing Instructions:

GROWING CONDITONS: The suggested environment for fruiting *Pleurotus* (oyster mushrooms) are the following: 62-64° f.; Relative Humidity between 88-95%; and CO₂ levels of 800-1000 ppm. Light is required for a minimum of 12 hours per day during the cropping cycle.

YIELD AND CYCLE TIMES: Oyster bags will average yield of 5 to 6 pounds over their 10 week cycle. They will pick in 3 breaks (sometimes called flushes); each break lasting 18 – 20 days.

SIZE AND SPACE REQUIREMENTS: Oyster bag size is approximately 22 inches tall x 12 inches in diameter. They weigh 17-18 pounds. They can be grown either by hanging or on shelves. A recommended 2 square feet per bag will provide ample fruiting and airflow. You do not need to soak Oyster bags between breaks.

SHIPPING, STORING and PRICING: Depending on the size of your order and your location, we will research the most economical shipping option for your farm. Small order typically ship via UPS. Because UPS is not climate controlled, there are some risks associated with this method. So that product does not sit over a weekend, we attempt to ship UPS only on Mondays. We can fit 2 bags in a “small box”. If orders are substantial enough for palletized amounts (100 bags per pallet), we will research LTL shipping options.

In refrigerated conditions, you can store your Oyster bags for 7-10 days. Many people receive two weeks supply and store a portion of their order. This helps to optimize shipping and meter their supply of mushrooms. Please call for a price and shipping quote.