

Specialty Products



Shiitake Logs

We offer ready-to-fruit cured Shiitake logs made of supplemented sawdust. The cured logs weigh between 3.5 - 5.5 lbs and measure approximately 9" long by 6" high/wide. Fruiting is initiated by submerging the logs in cold water. The onset of picking normally occurs within 7 - 10 days of soaking.



Oyster Spawn

Lambert has a selection of high-quality Oyster strains available that are suitable for many different growing conditions and substrates.

- *Strain 123 Pleurotus ostreatus*: Produces a dense fruit with a large, deep gray colored cap. These mushrooms possess a nice shelf-life.
- *Strain 124 Pleurotus ostreatus*: Has light gray to white caps and is a very prolific producer that is easy to cultivate.
- *Strain 140 Pleurotus cornucopiae var. citrino-pileatus*: Generates abundant clusters of lemon-yellow caps with bright white gills.
- *Strain 126 Pleurotus pulmonarius*: Produces caps that are a rich chocolate brown color. The fruit tends to grow in small clusters.



Pre-spawned Oyster Bags

Pleurotus bags in pre-spawn run and ready for fruiting are supplied with all our Oyster strains. Prepared bags are made of supplemented cotton seed hulls and straw. They are approximately 17" high and 8" in diameter. The onset of picking normally occurs within 9 - 14 days and can be expected to pick for a 6 - 8 week period.