



*Field & Forest  
Products*<sup>®</sup>

SINCE 1983

**Specialty Mushrooms**  
2026 Spawn & Supply Catalog



800-792-6220

[www.fieldforest.net](http://www.fieldforest.net)

PROUD TO BE PART OF THIS ROTTING WORLD

# Hello friends and welcome new customers!

What a great time it is for new mushroom growers. Information is abundant and proven strains are on the market for even for the smallest growers. Tools for the full range of mycelial expansion are available for both the closet mycologist and the professional grower/lab. 2026 does bring extra challenges, though. Mushroom growers are faced with rising costs and big pressure to stay competitive. Customer recognition of culinary mushrooms at the marketplace has made the sales experience more efficient, but pricing has become a whisper-thin valuation. On the upside, new opportunities are wide open with value-added products, and creative, ready-to-use products are embraced by mushroom consumers. Interesting mushroom jerkies, soaps, butters, coffees, and sauces are not only profitable but bring us growers on an exciting journey. Customer loyalty earned by being a good, ethical company grounded in shared humanity is perhaps the best reward and something we can all aspire to.

Field and Forest Products is a second-generation, family-run business where superior and well-tested products, first-rate customer service, and health and wellness in the field as well as in the kitchen are the principles we strive to uphold.

Today, the spawn facility remains in Peshtigo, WI, separated in 2017 from the family farm established in the early 1900's. The small fields,



greenhouses and oak/pine dry forests of Northeast Wisconsin are the home of mushroom field trials ongoing for more than 40 years. Join us as we boldly grow into the next evolution of the mushroom industry. We sure are glad to have you here.

## What is mushroom spawn?



Spawn is the mycelial tissue of fungi which is used to propagate mushrooms. We incubate specialty mushroom strains in our laboratory, then grow them into a variety of forms for your use, including proprietary mixtures of sawdust, grain, and plugs (wooden dowels). Each of these, once colonized by mycelium, is referred to as spawn. **All spawn and kits produced by Field & Forest Products are certified organic.**

**Sawdust Spawn** is used to cultivate Shiitake, Oyster, Nameko, Lion's Mane, Comb Tooth, Reishi, Maitake, Chicken of the Woods, Chestnut, Wood Ear, and Turkey Tail mushrooms in natural logs. It is also used for planting Almond Agaricus, Wood Blewit, Wine Cap, and Morel mushrooms in shaded beds of organic materials, such as straw, wood chips, and other organic matter.

### Sawdust Spawn (5 lb bags)

1-7 bags	\$28.00 ea.
8-15 bags	\$22.00 ea.
16-50 bags	\$18.00 ea.

A 5 lb bag of sawdust spawn will inoculate about twenty 4" D x 40" L logs using the drill-and-fill method.

5 lbs	\$28.00
2.5 lbs	\$20.00 (available in limited strains only)

**Plug Spawn** is used to cultivate Shiitake, Oyster, Lion's Mane, Comb Tooth, Reishi, Nameko, Chestnut, and Turkey Tail mushrooms in logs.

### Plug Spawn (1,000 ct bags)

1-5 bags	\$50.00 ea.
6-15 bags	\$45.00 ea.
16-50 bags	\$40.00 ea.

1,000 plugs will inoculate twenty 4" D x 40" L logs, 500 plugs (available in a few Shiitake strains only) will inoculate 10 logs, and 250 plugs will inoculate about five logs.

1,000 ct	\$50.00
500 ct	\$33.00
250 ct	\$23.00 (500 ct bags available in limited strains only)

**Grain Spawn** is used to cultivate mushrooms in substrates (see pages 6-7).

### Grain Spawn (4 lb bags)

1-5 bags	\$25.00 ea.
6-15 bags	\$22.00 ea.
16-50 bags	\$18.00 ea.

4 lbs	\$25.00
2 lbs	\$20.00 (available in limited strains only)

**Liquid Spawn** is used to inject culture into sterilized grain bags or jars. Available cultures: Pink, Grey Dove™, Italian, PoHu™, Black Pearl, Summer White™, Blue, and King Oyster; plus Lion's Mane, Maitake, Shiitake, Chestnut, Pioppini, Red Reishi and Morel.

30 mL	\$25.00
10 mL	\$15.00

**Volume Discount Pricing:** Discount pricing applies to orders placed at one time and shipping within an eight week period. Discounting applies to large bags only, and can be mixed across mushroom varieties within the same type of spawn. **Please call for bulk commercial pricing.**

**Organic Certificates:** Our spawn is organically produced. Organic certificates are available for a flat fee of \$1 per order and must be requested when order is placed.

## Ordering & Shipping Information

To place a phone order or for support, we are available Monday thru Friday 9 am to 3:00 pm CST. We accept all major credit cards, money orders, and personal checks (US funds only). If using a check/money order, please call first to place your order so that we can provide you with an order total and reference number. Your order will be sent when payment is received.

Our goal is to deliver the highest quality spawn and supplies in a timely manner. Spawn is a biological product and may not be immediately available for shipment. Please call for availability if timing is critical. Catalog and online pricing are subject to change without notice.

## Return, Replacement and Cancellation Policy

Spawn is not returnable/replaceable unless damaged in shipment. You must notify us within 48 hours of receipt if you wish to file a claim. All sales of spawn, tools, and other merchandise are considered final and are returnable only upon return authorization from Field and Forest Products, Inc.

## Limited Warranty and Liability

We warrant that our spawn is vigorous and capable of producing mushrooms under proper growing conditions. Because mushroom cultivation is like farming and depends upon factors outside our control, such as substrate quality, environmental conditions and maintenance, Field and Forest Products cannot and does not guarantee success in terms of mushroom production.

Field and Forest Products' spawn, cultures or other products are not to be sold, transferred, marketed, or assigned, without prior written consent. Customers may only use, re-isolate, or further propagate our spawn/cultures for their own personal use and/or consumption. **Please note that spawn used for this purpose will not be covered under warranty. Customer agrees that the limit of FFP's liability shall be limited to the purchase price of the spawn, tools, or supplies.**

Use of Field and Forest Products' name, product names, trademarks, images, product descriptions, written materials, and/or any other copyrights without prior written consent is also strictly prohibited and constitutes infringement.

# Growing your own mushrooms is easy!

## 1. Choose your substrate

The first step in the mushroom growing process is choosing what medium you want to grow mushrooms on. The most common substrates are hardwood logs, straw, wood chips, and sawdust mixes and each presents a slightly different process. The chart below explores what mushroom variety you can grow on which substrate.

MUSHROOM	RESOURCE				
	Logs	Compost	Straw	Sterilized Sawdust	Wood Chips
Almond Agaricus		●			
Blewit					●
Chestnut	●			●	
Chicken of the Woods	●				
CombTooth/Lion's Mane	●			●	
King Oyster				●	
Maitake	●			●	
Morel					●
Nameko	●			●	
Oyster	●		●	●	
Pioppini				●	
Reishi	●			●	
Shiitake	●			●	
Turkey Tail / Wood Ear	●			●	
Wine Cap			●		●

## 2. Research the process

Once you've narrowed down your substrate and mushroom selection, it's time to look into the process to make sure it's within your realm of comfort. If you chose growing oyster mushrooms on sterilized sawdust, make sure you have the equipment for and are comfortable with sterilizing substrate. If you chose growing shiitake mushrooms on logs, make sure you're comfortable using a chainsaw and drill. Visit the pages featuring your mushroom variety to learn more.

## 3. Acquire your substrate

The biggest hurdle for growing mushroom is obtaining quality substrate. Logs need to be healthy and green (more guidelines on page 4), compost needs to be fully finished, straw needs to be mostly weed-free, etc. Setting yourself up with the best substrate will project you down the path to success.



## 4. Choose your spawn type

Once you've completed Steps 1 and 2, you're ready to choose a spawn type. Spawn is the carrier on which the mushroom species grow; it can be sawdust, solid wood plugs, or grain. Some species are grown only on certain carriers. Some grow on all carriers but have different applications. It's helpful to acquire your substrate first so that you know how much spawn you need to order.



**Plug Spawn.** Grown on hardwood dowel pins, this type of spawn is popular with growers who are inoculating fresh wood logs. It is also available in small quantities, and is very easy to use. A great spawn type for beginners!



**Sawdust Spawn.** Our most economical type of spawn. With the proper tools and setup, sawdust spawn can be inoculated into logs quickly. It's also a great spawn type for large plantings of wood chip beds with Wine Cap *Stropharia* and Wood Blewit.



**Grain Spawn.** This spawn type is used where extra nutrients are appreciated, such as planting into straw.



**Liquid Spawn.** This spawn type is used to inject culture into sterilized grain bags or jars.



## 5. Confirm that you have the proper growing space

Whether it's an indoor grow room or a protected area outdoors, having the proper setting for your mushrooms is critical!



# What & when to grow

## Choosing a mushroom species

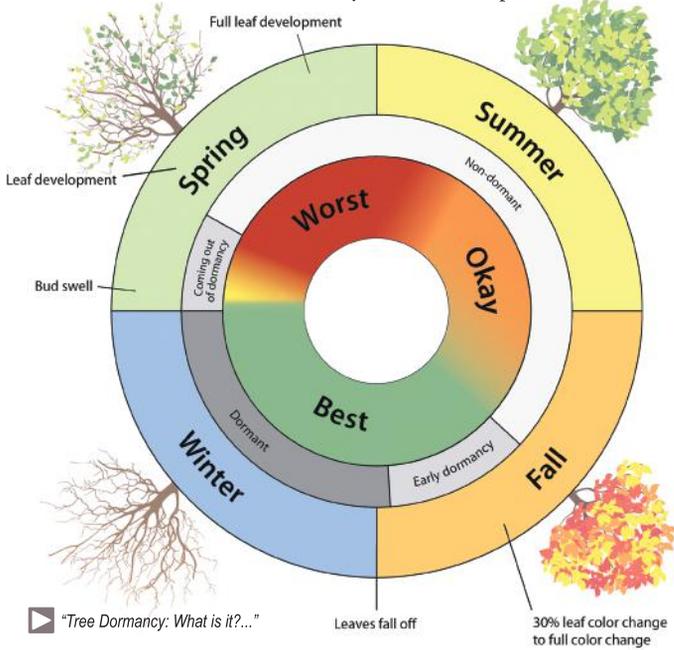
Most mushrooms grow wherever there is moisture. Whether water is naturally or artificially applied, you can grow almost all the mushrooms we sell spawn for, wherever you live. The next decision is what to plant, and in which season should planting occur.

## Tree Species Suitability Chart

The chart on the right indicates which tree species are suitable matches for specific mushroom species that can be grown on logs. The chart refers to natural log cultivation, and does not address wood in particulate form to be used for bed, container or bag cultivation. List information is for pairings we have direct experience with or have verified.

## Timing of Cut Chart

If you are growing mushrooms on logs, use the chart below to determine the best time to cut your trees for optimal results.



## Outdoor Seasonal Mushroom Planting

Season	North and South:
<b>SPRING</b>	<ul style="list-style-type: none"> <li>Inoculate logs for Oyster, Shiitake, Lion's Mane, Comb Tooth, Reishi, Nameko, Chestnut, Turkey Tail, Maitake, and Chicken of the Woods.</li> <li>Plant Wine Cap and Morel beds from spring warm up until fall (ending around the first frost date).</li> <li>Almond Agaricus can be planted after the last frost date.</li> </ul>
<b>SUMMER</b>	<p><b>North:</b></p> <ul style="list-style-type: none"> <li>Wine Cap, Almond Agaricus, and Blewit can be planted throughout the season.</li> <li>Log cutting and inoculating, although less optimal at this time, can be resumed in July several weeks after full leaf development.</li> </ul> <p><b>South:</b></p> <ul style="list-style-type: none"> <li>The heat often allows only for the planting of Almond Agaricus.</li> </ul>
<b>FALL</b>	<p><b>North and South:</b></p> <ul style="list-style-type: none"> <li>Good time to cut and inoculate logs IF inoculation is done soon after cutting and allows for 4-6 weeks of 45°F before onset of cold. Otherwise, logs can be cut and held for inoculation in spring.</li> </ul>
<b>WINTER</b>	<p><b>North:</b></p> <ul style="list-style-type: none"> <li>Indoor growing only.</li> </ul> <p><b>South:</b></p> <ul style="list-style-type: none"> <li>Same options as shown for Spring above.</li> </ul>

TREE SPECIES	MUSHROOM VARIETIES									
	Chestnut	Chicken of the Woods	Reishi	Maitake	Nameko	Lion's Mane/Comb Tooth	Oyster	Shiitake	Turkey Tail	
Alder								■	■	
Ash									■	
Aspen, Box Elder, Cottonwood & Willow					★		★		■	
Basswood									■	
Beech, American	■					★		■*		
Black, Yellow & Paper Birch	■					■			■	
Black Walnut   Pecan	■									
Blue Beech & Hornbeam						■		■		
Buckeye					■					
Cherry	■				★					
Chinese Privet									■	
Choke Cherry	■				■					
Elm									■	
Hackberry   Mulberry						★	■		■	
Honey Locust								■		
Ironwood   Hophornbeam					■			■		
Jack Pine					■					
Maple, Hard (Sugar)	★		★		■	★	■	★	★	
Maple, Soft (Red, Silver)								■	■	
Oak	★	★		★				★	★	
Pear   Sycamore								■	■	
Persimmon								■		
Sweet Gum	■		■		■			■	★	
Tulip and Yellow Poplar, and Magnolia							★			

★: Marks well documented, most successful pairings.

■: Indicates well documented, successful pairings, but specific aspects of the combination need attention to make it perform like a STAR.

■\* Logs with early stage Beech Bark Disease are still recommended.

For a more comprehensive chart with third tier suitability options, please see website.

Updated 1/10/26

# Table Top Farms and 8-Block Ready-To-Fruit Sets

**Table Top Farms** are an excellent choice for kitchen growing, gifting, and class projects. Mushroom blocks are certified organic and arrive ready to fruit. They're easy to grow, and we guarantee the first fruiting. Please note the fruiting temperature of each kit to make sure it is a good fit for your home to achieve expected results. Includes growing components and instructions.

**8-Block Sets** are for those who have a controlled growing environments and include instructions only. Maitake 8-Block Sets are also available seasonally for summer planting. *All 8-Block Sets include shipping cost within the lower 48!*

## Italian Oyster

- Produces up to 2.5 lbs of mushrooms

Fruiting temp range: 55-68°F

- First harvest in 6-14 days

Table Top Farm	TTFI	\$28.00
8-Block Set	8SPP	\$125.00
<i>(8-Block sets include shipping within lower 48!)</i>		



## Grey Dove™ Oyster

- Capable of producing several pounds of mushrooms
- Fruiting temp range: 55-68°F
- First harvest in 7-21 days

Table Top Farm	TTFO	\$28.00
8-Block Set	8SPO	\$125.00
<i>(8-Block sets include shipping within lower 48!)</i>		



## Shiitake

- Typically produces one large harvest (up to 1.5 lbs)
- Fruiting temp range: 60-68°F
- Harvest in 7-12 days

Table Top Farm	TTFS	\$28.00
8-Block Set	8SLE	\$130.00
<i>(8-Block sets include shipping within lower 48!)</i>		



## Black Pearl

- Capable of producing 1.5 lbs or more of fresh mushrooms
- Fruiting temp range: 55-62°F
- Harvest in 12-18 days

Table Top Farm	TTFB	\$28.00
8-Block Set	8SPB	\$125.00
<i>(8-Block sets include shipping within lower 48!)</i>		



## Pink Oyster

- Capable of producing up to 1.5 lbs of mushrooms
- Fruiting temp range: 68-80°F
- Harvest in 10-14 days

Table Top Farm	TTFD	\$28.00
8-Block Set	8SPD	\$125.00
<i>(8-Block sets include shipping within lower 48!)</i>		



## Reishi

- "Mushroom of immortality," known for its medicinal properties
- Fruiting temp range: 65-80°F
- Harvest in 4-12 weeks

Table Top Farm	TTFR	\$28.00
8-Block Set	8SGL	\$125.00
<i>(8-Block sets include shipping within lower 48!)</i>		



## Lion's Mane

- Produces several large, toothy clusters over a 16-week period
- Fruiting temp range: 55-65°F
- First harvest in 7-21 days

Table Top Farm	TTFL	\$28.00
8-Block Set	8SHE	\$125.00
<i>(8-Block sets include shipping within lower 48!)</i>		



## Pioppini

- Produces up to two crops of over 6 weeks
- Fruiting temp range: 65-72°F
- First harvest in 9-12 days

Table Top Farm	TTFA	\$28.00
8-Block Set	8SCA	\$125.00
<i>(8-Block sets include shipping within lower 48!)</i>		



## King Oyster

- Produces 1-2 crops of mighty (and hefty) mushrooms
- Fruiting temp range: 55-60°F
- Harvest in 12-18 days

Table Top Farm	TTFK	\$28.00
8-Block Set	8SPE	\$125.00
<i>(8-Block sets include shipping within lower 48!)</i>		

# Growing Mushrooms on Substrates



## Growing Mushrooms in bags and containers

Mushrooms grown in loose substrates (straw, sawdust, fuel pellets, cottonseed hulls, etc.) are popular on commercial farms and part-time growers too. Inoculated loose substrates (often referred to as “bag” cultivation), can be mechanized for mixing and filling, and recipes can be adjusted to suit different kinds of mushrooms. Because most fungi grown in this style of cultivation evolved in the wild on wood logs, the goal of the cultivator is to mimic and even enhance the chemical and physical composition of a real wood log. Without the protective bark of a real tree though, a suitable container must be chosen to hold the substrate and shield from moisture loss and contaminants while the spawn is growing through the substrate.

### Containers for Cultivation

The container should be big enough to hold enough substrate to give a worthwhile crop. It needs to allow the culture to breathe clean air (holes or a built-in filter patch) while growing and is able to handle heat or rigid enough to withstand scrubbing should you select a re-usable container.

You can use durable polyethylene plastic sleeves (OBAGS) cut to whatever length suits the spawn on your shelves, or pre-drill 5 gallon plastic pails. Pails can be scrubbed and re-used. Trays, nursery pots, burlap sacks tarped with plastic sheets... anything that can be cleaned and hold in the substrate and allow it to breathe but not dry out.

For substrates that are sterilized (recommended for most specialty mushrooms other than Oyster mushrooms), the container must be able to withstand heat and pressure; usually polypropylene filter patch bags or specialized bottles with a filter patch. Filter patch bags hold 5 lb or more of prepared substrate.

## Cultivation Steps

First, the substrate must be hydrated, then heated, usually by hot water or steam pasteurization or pressure cooking to knock back contaminants. The heating step can be avoided by using a few low input methods such as long soaking (cold pasteurization) or even chemicals, but heat treatment is superior. Finally the cooled substrate can be inoculated and incubated. Bags then sit in a dimly lit environment at room temp for a variable amount of time depending on requirements of the species. Actual mushroom harvest is almost always done indoors with some climate control.

The learning curve with bag cultivation is sizable so starting with inoculating Oyster mushroom spawn into soaked straw or aspen shavings and packing it in to 5 gallon pails is a great place to start. See our video “Growing Oyster Mushrooms in a Bucket” and other short video tutorials, on our YouTube channel (linked to our website). Start slow and learn along the way. It is not only rewarding but also a way to master the basics before you jump into the expense of large scale cultivation.

### Low Tech Method

Soak straw for 18-20 hours in a water and horticultural hydrated lime solution, drain straw, and then sprinkle spawn into the straw as you pack it into a bag or container. Unpasteurized straw requires a high inoculation rate: beginners should start at a 10% rate. A 4 lb bag of Oyster spawn will inoculate approx. 12 lbs of dry straw (about 1/3rd of a bale).

# Grain Spawn for Straw and other Substrates



Growing Mushrooms  
on Substrates

The following species are regularly produced as grain spawn for inoculation into loose substrates such as straw and sawdust. Spawn is available on different carriers (rye grain and sawdust) depending on the mushroom species.

Please note that sawdust spawn for log cultivation can also be used (with the exception of Shiitake). Grain spawn is the preferred carrier due to ease of distribution throughout the substrate and also provides a nutritional boost.

## Tree Oysters – Excellent producers on straw and sawdust-based substrates



**Grey Dove** - *Pleurotus ostreatus*  
Blue to grey, classic vase-shaped caps. Mid-range (45-70°F) fruiting temp Oyster. Best seller for commercial growers.

4 lbs **GGDL** \$25.00  
2 lbs **GGDS** \$20.00



**PoHu**™ - *Pleurotus ostreatus*  
Parchment colored, large, delicate clusters. Fast and prolific, mid to warm fruiting temp range of 55-85°F. Good all-around strain.

4 lbs **GPHL** \$25.00  
2 lbs **GPHS** \$20.00



**Blue Oyster** - *Pleurotus ostreatus*  
Heavy yielder and holds onto its blue color longer than most blue oysters. Fruiting temps for best color, 60-65°F, plus lots of light and humidity.

4 lbs **GBOL** \$25.00



**Pink** - *Pleurotus djamor*  
Pale pink to rose, fastest spawn run of all Oysters. Warm fruiting temp range of 65-85°F. Pink has a very short shelf life because it cannot be refrigerated.

4 lbs **GPD** \$25.00



**Italian** - *Pleurotus pulmonarius*  
Thick brown – tan caps, white stalk. Tender texture. Mid-range fruiting temp. of 50-70°F. Excellent summer fruiting in moderate climates.

4 lbs **GPPL** \$25.00  
2 lbs **GPPS** \$20.00



**Summer White**™ - *Pleurotus ostreatus*  
White floral-like clusters with a wide fruiting temp. range of 45-75°F. Fruiting can be pushed into warmer temperature range as well.

4 lbs **GSWL** \$25.00



**Winter White**™ - *Pleurotus ostreatus*  
Prolific and reliable. The shape is classic Oyster; graceful stem with a sturdy, shell-shaped cap. Fruiting temp range: 55-65°F.

4 lbs **GWOL** \$25.00

## Trumpet Oysters – Grown on sterilized supplemented sawdust



**King** - *Pleurotus eryngii*  
Solid caps, mild, sweet flavor. Cool temperature range 55-62°F. Premium quality, long shelf life.

4 lbs **GPEL** \$25.00



**Black Pearl** - *Pleurotus eryngii*  
Produces large mass of soft creamy caps. Cool temperature range 55-65°F. Short shelf life.

4 lbs **GPOL** \$25.00

## Other Mushroom Species in Grain Spawn – These mushroom species are best grown on sterilized supplemented sawdust



**Lion's Mane** - *Hericium erinaceus*  
Medium to large, white toothed, dense clusters. Cool temp. range, 55-65°F but can be pushed into warmer temps. Good shelf life when humidity is controlled in the fruiting room.

4 lbs **GHEL(rye)** \$25.00 **MHEL(millet)** \$25.00



**Chestnut** - *Pholiota aurivella*  
Deep orange caps, large clusters, capable of multiple flushes. Mid temp range 55-72°F. Sticky caps prone to surface blemishes, use careful environmental controls.

4 lbs **GPAL** \$25.00



**Pioppini** - *Cyclocybe aegerita*  
Deep red caps, long white stems, bouquet clusters. Mid-temperature range 65-72°F. Pins very sensitive, use careful humidity control. Excellent producer.

4 lbs **GCAL** \$25.00



**Red Reishi** - *Ganoderma lucidum*  
Classic red Reishi, temperature range 70-80°F or greater. Loves high humidity, capable of multiple flushes.

4 lbs **GGLL** \$25.00



**Shiitake** - *Lentinula edodes*  
Block strain only (LE3790). Thick, medium-sized uniform caps, incubation time best at 16 weeks. Mid-temperature range 55-70°F for best quality. Excellent quality, good yields.

4 lbs **G90L** \$25.00



**Maitake** - *Grifola frondosa*  
This productive block strain produces sturdy, fronded clusters. Precise environmental controls are essential for success. Incubate for 6-8 weeks and fruit below 68°F. Excellent quality and shelf life.

4 lbs **GGFL** \$25.00

# Garden /Landscape Mushrooms: Almond Agaricus,



## Landscape Morel

*(Morchella importuna)*

We have been working with Morel cultivation for years, and although some trials are successful, they have not been to abundant reproducibility. We pass the cultivation baton to you, along with our best to-date instructions. While we do not warrant this spawn to produce mushrooms, we feel the Landscape Morel to be the most promising species for cultivation at this point.

This is the Morel that is found growing in recently mulched landscape plantings and appears to not form associations with trees that the Yellow Morel does. We recommend incorporating spawn into wood chip mulch and keeping the area moist to establish. Note: This is one of the Morels being successfully field cultivated in China and elsewhere. Plant in fall or spring.

**Sawdust 5 lbs SMIL \$28.00**

### Landscape Morel Bed Bundle

Includes one 5 lb bag of Landscape Morel sawdust spawn and three 2 lb bags of sterilized exogenous (EXO) nutrient mix. Note: This is an outdoor gardening project requiring soil preparation tools, soaker hoses, and bed coverings. Please read our instruction sheet online before ordering. Best if planted in fall.

**LMBB \$69.00**



## Wood Blewit

*Clitocybe nuda*

The Wood Blewit is native to North America, and is often found in the woods in the fall. It is a robust, bluish-lilac colored mushroom with a classic pancake cap and sturdy stem, swollen at the base. Plant it in the spring through mid-summer for a fall fruiting.



These delicious mushrooms can be confused with other bluish mushrooms growing in the fall, so you should be prepared and able to make a spore print for positive identification of this mushroom.

*Blewit spawn is available for shipping within the US only.*

A 5 lb bag will inoculate a 25 sq. ft. area, 3-4 inches deep, of organic material.

**Sawdust 5 lbs**



**SCNL \$28.00**



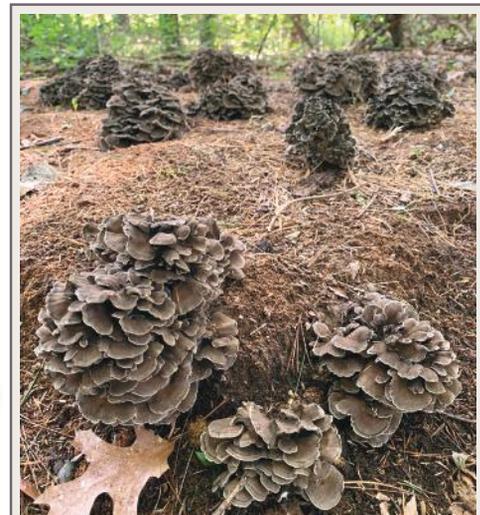
## Almond Agaricus

*Agaricus subrufescens*

The "Almond," synonymous with *Agaricus brasiliensis* and *Agaricus blazei*, is related to the common white button and portabella mushrooms. Because its mycelium grows in the range of 50-95°F, it is an excellent species to grow in the moisture controlled environments of high tunnels and greenhouses in the north.

**Sawdust 5 lbs SASL \$28.00**

Almonds also grow well incorporated into your container garden landscape. A 5lb bag is the perfect inoculum for 2 large pots planted along with your favorite cherry tomato or flowers. They can tolerate full sun if planted with leafy flower or vegetables as well as containerized shade plants.



## Maitake 8-Block Outdoor Bed Set (seasonal only)

Ready-to-fruit outdoor Maitake Block set available for spring-summer planting. This set of 8 Maitake blocks (Hen of the Woods) can be buried in wood chips or soil during the growing season up to 6 weeks before Hen of the Woods fruits naturally in your area. Each block will yield about 1-2 lbs of fresh, delicious and healthful Hens over two fall seasons. Shipping included within lower 48!

**8SGF \$130.00**

*The easiest way to grow mushrooms outdoors.*



## Mixed 8-Block Outdoor Bed Set

If you're looking for something straightforward, this outdoor bed block set is it. These blocks come ready to plant and will fruit when the weather aligns with the mushroom's fruiting temp and humidity range. Includes 2 each of Grey Dove™ Oyster, Black Pearl, Chestnut, and King Oyster. Cultivation requires spring or fall planting in a shaded outdoor area. Time to First Fruiting: 7-28 days depending on mushroom species. Fruiting Temp: 55-70F (Black Pearl and King Oyster prefer the cooler end of range). **No substitutions.** Shipping included within the lower 48!

**8MBSO \$130.00**

**Includes shipping!**

# Blewit, Morel & Wine Cap

The easiest garden grown mushroom!

## Wine Cap

*Stropharia rugoso-annulata*

Wine Caps serve as a decomposer of small particle mulches (both woody chips and dust), as well as straw high in cellulose content. These mulches, which provide the benefit of holding in soil moisture and suppressing weeds, can be added to garden beds or under tree plantings, and then inoculated with Wine Cap spawn. The Wine Cap mycelium works quickly to break down mulch to a layer of humus, essential to soil health and good plant growth. A dual benefit is the robust production of these red-capped mushrooms, which are mildly earthy in flavor with a crunch, making them a good culinary mushroom and delicious pickle!

### Choosing a location:

Wine Cap can tolerate full sun if the beds are mulched after inoculation and protected from the unharnessed winds of large open fields. The beds should be built in a well drained location and prefer dappled or partial sun to deeply shaded areas. Planted in the garden in wood chipped paths and under perennial plantings, the Wine Cap mycelium can help build soil organic matter while producing a beautiful crop!



### Wood chips or straw?

You can use either but we like using both! Wine Cap digests straw fast, easily producing mushrooms the same growing season as inoculation. Wood chips are denser, providing longevity but are slower to colonize and fruit. Beds made with both materials yield mushrooms fast and over several years, but each on their own can be equally productive.



### What kinds of chips and straw?

If using wood chips, mixed chips from a landscaper or municipality usually work great. Coniferous chips should be aged at least several months, as should any fresh sawdust or chips from oak. Straw can be poor quality and partially water damaged - wheat, oat and barley are best choices (avoid hay).

### How to plant Wine Cap beds for all-season harvests

Wine Cap fruit in response to temperature, moisture change and mycelial readiness. While late summer and early fall provide cool evening temperatures, and an increase in the rainfall brings fruiting on naturally, you can still encourage fruiting in the "off season" (summer) by installing straw and wood chip beds throughout the growing season.

In general, straw beds will start fruiting approximately 4-8 weeks after inoculation if moisture is properly maintained throughout spawn run. Wood chip beds take longer, approx. 8-12 weeks.

### Inoculation rates:

One bag inoculates a 25 sq. ft. straw bed, 6-8 inches deep, or a 25 sq. ft. wood chip bed, 3-4 inches deep.

Sawdust 5 lbs    SSRL    \$28.00

### Citizen Science Program

We can test out fungal species and match to wood type with our surrounding ecological niches. We can also mimic niches indoors, attempting to recreate successful environments. But it also makes sense to attempt experimentation in the region the resources are to be used.

As with all science projects, asking the question first is the key to good design. If you have a question that has not been answered, let's work together! If you can find an answer, so many fellow cultivators will benefit.

This is a program in which you can submit a study. If accepted, we will provide the spawn and guidance, in exchange for your time and communication. Together we can work to build a database of experience and demystify fungi!



CURRENT TRIAL LOCATIONS



▶ "How to Build and Plant a Wine Cap *Stropharia* Bed: A Quick Method for Both Large and Small Areas"

# Growing Mushrooms on Logs



Natural log cultivation imitates nature closely. It requires “planting” recently felled hardwood logs with spawn and then incubating the logs outdoors. All you need is freshly cut logs from healthy hardwood trees (like oak or hard maple), a few hand tools, some wax, and a shaded location for your logs.



Wood for mushroom cultivation should be cut while the tree is dormant (the time between when its leaves start to turn color in the fall to when its buds start to swell in the spring). Dead trees or old logs should never be used for mushroom cultivation. See page 4 for tree species recommended for each mushroom species.

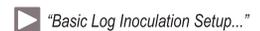
**Fall Cutting:** In the North, wood should be cut in early fall and inoculated within a month of felling, or stacked in a protected area outdoors (low to the ground and on rails) and inoculated in spring when daytime temps exceed 40°F. In the South, fall-cut wood should be “aged” 1-2 weeks and then inoculated.

**Winter/Early Spring Cutting:** In northern climates, winter-cut wood that is kept shaded and protected can be stored for about 4 months before planting. In both the North and South, spring-cut wood should be aged several weeks and then inoculated as soon as possible (daytime temps should be consistently 40°F or higher).

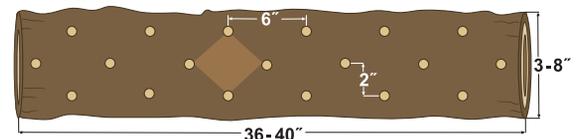
Logs are inoculated by drilling holes into them, inserting spawn, and then sealing the spawn with wax or foam caps. Inoculated logs are then laid in a shady spot outdoors for 6-18 months to allow the spawn to fully colonize the logs. Following this incubation period, logs can be left to fruit naturally or can be “forced” to fruit by manipulating their environment. Information on stacking configurations and log maintenance can be found on our website.

Yields: A 40” long log will typically yield a total of 2-4 lbs of mushrooms over many seasons. Each “flush” of mushrooms will average 1/4 to 1/3 lb and under optimal conditions, each log is capable of fruiting about a dozen times over a 4-8 year period before becoming spent.

## Spawn Strains



We offer three categories of Shiitake strains: Wide Range, Warm Season, and Cool Season. They refer to when a strain will fruit, not to a specific climate or zone. For example, Cool Season strains are often planted in the South for winter harvests, and Warm Season strains are planted in the North for summer harvests. All three categories can be grown in both regions. These designations are very broad and fruiting times may overlap. Oyster strains also have different fruiting temp ranges. Wide Range strains are a great choice for beginners, or try all three categories with a 3-Season Collection kit (pg. 11).



## Log Inoculation Rates

A large bag (5 lbs) of sawdust spawn will inoculate 20 logs (4” D x 40” L). Holes should be drilled at 5-6” intervals along the length of the log, in rows 2” apart around the entire log in a diamond pattern (hole size depends on the inoculation tool used: 7/16”, 12-12.5mm, or 13.5mm).

A large bag (1,000 ct) of plug spawn will inoculate 20 logs using the same inoculation rate (hole size for plug spawn is 5/16” or 8.5mm).

# Log Starter Kits

Designed especially for beginners wanting to grow mushrooms as a small scale project. These kits also provide an inexpensive way to learn the finer points of cultivation before investing in a larger venture.

## PLUG SPAWN KITS



Shiitake Plug Spawn Kit

### Plug Spawn Kits

**Inoculates 2-20 logs** (4"D x 40"L) by simply tapping plugs in with a hammer! All you'll need to provide is a drill, logs and labor. Each kit contains plug spawn, 5/16" drill bit with attachable stop collar, tub of plug wax, aluminum tags, and instructions. Note: Tiny Kits are only available in Shiitake WR46™ or Summer White Oyster™.

#### SHIITAKE PLUG KITS

SKL	Large Kit (inoculates 20 logs)	\$70.00
SKS	Small Kit (inoculates 5 logs)	\$41.00
SKT	Tiny Kit (inoculates 2 logs)	\$24.00

#### OYSTER PLUG KITS

OKL	Large Kit (inoculates 20 logs)	\$70.00
OKS	Small Kit (inoculates 5 logs)	\$41.00
OKT	Tiny Kit (inoculates 2 logs)	\$24.00

### 3-Season Plug Collection

**Inoculates 15 logs** (4"D x 40"L). Extend your harvest season by planting a strain from each temp category. Kit contains 750 plugs of spawn (250 plugs each of Warm Season, Cool Season and Wide Range strains), 5/16" drill bit with attachable stop collar, 6 oz. tub of plug wax, 15 aluminum tags, instructions and recipes.

SHIITAKE S3S \$75.00 OYSTER O3S \$75.00



### Woodland Plug Collection

Oyster, Shiitake and Comb Tooth (Lion's Mane's cousin) mushrooms are three of the easiest to grow species in even the tiniest of woodlots and gives the cultivator a taste of growing these ecologically diverse and delicious mushrooms. Kit contains three 100 ct bags of plug spawn: Summer White™ Oyster, WR 46™ Shiitake, and Comb Tooth, a drill bit, wax and 6 tags to label your logs, instructions and recipes. You'll need two 3 ft. long logs (3-6" diameter) or two 2 ft. long logs 5-8" diameter per species. Sugar Maple is a universal log species for the three, but there are many other wood choices (see pg. 5). Make sure the wood is cut while it is dormant and inoculate when daytime temps rise above 50°F in the spring.

WPC \$50.00



## SAWDUST SPAWN KITS



### Shiitake Sawdust Spawn Starter Kit

**Inoculates 20 logs** (4"D x 40"L). Great kit for inoculating larger quantities of logs at once. Although sawdust spawn is less expensive than other types, it requires a more involved inoculation procedure. Kit includes a 5 lb bag of sawdust spawn, a 12mm bit with stop, 2.5 lbs of wax, 4 wax daubers, 20 aluminum tags, a thumb inoculation tool, recipes and instructions. We'll choose strain based on your location.

SDSK \$97.50

### Shiitake 3-Season Collection—Sawdust Spawn

**Inoculates 30 logs** (4"D x 40"L). Extend your harvest season by growing mushrooms from each of our three strain categories! This kit includes three 2.5 lb bags of sawdust spawn (one bag each of Warm Season, Cool Season and Wide Range strains), a thumb inoculation tool, 12mm drill bit with stop collar, 5 lbs of cheese wax, wax daubers, 30 aluminum tags, instructions and recipes. Strains included are WR46™, Night Velvet™, and Snow Cap™.

SD3 \$137.00

### Oyster Mushrooms of Many Colors Totem Kit

**Inoculates 18 log sections (9 totems, stacked 2 logs high)**. This Oyster mushroom clan offers great diversity; color, fruiting habits and taste. Get an ecological world view by inoculating three of the major species in a small woodland garden. This kit includes three 2.5 lb bags of sawdust spawn: one bag each of Grey Dove™, Polar White™ and PoHu™ Oyster. See method outlined on pg. 16. Instructions included.

TOMC \$60.00

# Shiitake – *Lentinula edodes*

## Wide Range Strains

Wide Range strains are a favorite of both commercial growers and beginners. Wide Range strains take approx. 6-9 months at 75°F to fully colonize a log, and fruit in a temperature range of 55-75°F, so they fruit mid-spring, summer and fall in most climates. Their reliable, fast spawn run allows for a faster return on investment, as logs inoculated in the spring and placed outdoors will naturally produce a commercial crop that same autumn in southern climates, or mid-summer the following year in northern climates. WR strains are known for their ability to force fruit and recover vigor quickly after soaking.

### Wide Range Strains

- Fastest spawn run of all strain categories: 6-9 months at 75°F
- Fruiting temp range: 55-75°F
- Fruits best naturally mid-spring and early fall (within its temp range)
- Respond well to force fruiting and is a favorite of all growers-reliable and fast!

*Volume discount pricing and organic certificate information on page 3.*

### WR46™

The standard to which all others are compared - fast spawn run and large, heavy mushrooms in first several crops. Dependable production makes it the most popular strain we sell. Fruiting temp range 55-75°F.

<b>Sawdust</b>	5 lbs	<b>S46L</b>	\$28.00
	2.5 lbs	<b>S46S</b>	\$20.00
<b>Plug</b>	1,000 ct	<b>D46L</b>	\$50.00
	500 ct	<b>D46M</b>	\$33.00
	250 ct	<b>D46S</b>	\$23.00

### Additional Wide Range Strains:

#### Double Jewel™

<b>Sawdust</b>	5 lbs	<b>SDJL</b>	\$28.00
<b>Plug</b>	1,000 ct	<b>DDJL</b>	\$50.00
	250 ct	<b>DDJS</b>	\$23.00

#### West Wind™

<b>Sawdust</b>	5 lbs	<b>SWWL</b>	\$28.00
<b>Plug</b>	1,000 ct	<b>DWWL</b>	\$50.00
	250 ct	<b>DWWS</b>	\$23.00

#### Beltane™

<b>Sawdust</b>	5 lbs	<b>SBTL</b>	\$28.00
<b>Plug</b>	1,000 ct	<b>DBTL</b>	\$50.00
	250 ct	<b>DBTS</b>	\$23.00



## Warm Season Strains

Warm Season strains produce large mushrooms with plenty of density and cap ornamentation - in short, a high quality mushroom for the summer months. Market growers are increasingly shifting their total log population to include the greater proportion of these strains, making sure to factor in the longer spawn run time to bring logs into production.

### Warm Season Strains

- Spawn run time: 9-12 months at 75°F
- Fruiting temp range: 50-85°F, with the exception of our Native Harvest™, which fruits at 45-75°F
- Fruit best mid spring, summer and early fall, in the gaps between the main fruiting seasons of the Wide Range and Cold Season strains
- Respond well to force fruiting

*Volume discount pricing and organic certificate information on page 3.*

### Night Velvet™

Our most popular Warm Season strain. Night Velvet™ has the reliability of the Wide Range strains and its spawn run is only 4 weeks longer than WR46™, with superior quality. Fruiting temp range 50-85°F.

<b>Sawdust</b>	5 lbs	<b>SNVL</b>	\$28.00
	2.5 lbs	<b>SNVS</b>	\$20.00
<b>Plug</b>	1,000 ct	<b>DNVL</b>	\$50.00
	500 ct	<b>DNVM</b>	\$33.00
	250 ct	<b>DNVS</b>	\$23.00

### Additional Warm Season Strains:

#### Native Harvest™

<b>Sawdust</b>	5 lbs	<b>SNHL</b>	\$28.00
<b>Plug</b>	1,000 ct	<b>DNHL</b>	\$50.00
	250 ct	<b>DNHS</b>	\$23.00

#### Ketsuro™

<b>Sawdust</b>	5 lbs	<b>SKEL</b>	\$28.00
<b>Plug</b>	1,000 ct	<b>DKEL</b>	\$50.00



# Shiitake – *Lentinula edodes*

## Cool Season Strains

Cool Season Strains fruit early spring and late fall in the North and throughout winter in the South, producing mushrooms when other fresh produce is limited. These strains have a longer spawn run (9-12 months) than Wide Range strains, but they're well worth the extra wait when the natural rise and fall of wintry temperatures initiates their fruitful harvests and gives each of their caps a unique, exquisitely detailed pattern.

### Cool Season Strains

- Spawn run time: 9-18 months at 75°F
- Fruiting temp range: 40-70°F, with the exception of our Jupiter™, which fruits 35-55°F
- Fruit best in the early spring and late fall when nighttime lows approach 45°F
- Do not respond well to forcing

*Volume discount pricing and organic certificate information on page 3.*

### Snow Cap™

Snow Cap™ produces beautiful, uniform, thick fleshed caps tufted with white lacy ornamentation. A long natural outdoor season makes it a favorite for those who like to visit their logs regularly. Fruiting temp range 40-70°F.

<b>Sawdust</b>	5 lbs	<b>SSCL</b>	<b>\$28.00</b>
	2.5 lbs	<b>SSCS</b>	<b>\$20.00</b>
<b>Plug</b>	1,000 ct	<b>DSCL</b>	<b>\$50.00</b>
	500 ct	<b>DSCM</b>	<b>\$33.00</b>
	250 ct	<b>DSCS</b>	<b>\$23.00</b>

### Additional Cool Season Strains:

#### Jupiter™

<b>Sawdust</b>	5 lbs	<b>SJPL</b>	<b>\$28.00</b>
<b>Plug</b>	1,000 ct	<b>DJPL</b>	<b>\$50.00</b>
	250 ct	<b>DJPS</b>	<b>\$23.00</b>

#### Bellwether™

<b>Sawdust</b>	5 lbs	<b>SBWL</b>	<b>\$28.00</b>
<b>Plug</b>	1,000 ct	<b>DBWL</b>	<b>\$50.00</b>
	250 ct	<b>DBWS</b>	<b>\$23.00</b>

#### Miss Happiness™

<b>Sawdust</b>	5 lbs	<b>SMHL</b>	<b>\$28.00</b>
<b>Plug</b>	1,000 ct	<b>DMHL</b>	<b>\$50.00</b>
	250 ct	<b>DMHS</b>	<b>\$23.00</b>



# Japanese Strains for Premium Quality Shiitake

– Exceptional quality and production for home growers and commercial growers alike –



### #1 Son™

A high quality Shiitake that fruits naturally spring and fall and can also be force fruited during those seasons (especially the fall) and generally will fruit the fall of the inoculation year. This strain is an excellent choice for growers who wish to incubate indoors following the Fuji High Speed Method.

<b>Sawdust</b>	5 lbs	<b>S1SL</b>	<b>\$28.00</b>
<b>Plugs</b>	1,000 ct	<b>D1SL</b>	<b>\$50.00</b>



### Cumulus™

If you're looking for a log-grown Shiitake that is capable of producing individual large, thick-fleshed mushrooms that may weigh as much as 3.5 oz, this is the strain for you. Cumulus™ can be fruited either naturally or force fruited during the spring and fall seasons (or even indoors during the winter months).

<b>Sawdust</b>	5 lbs	<b>S613</b>	<b>\$28.00</b>
<b>Plugs</b>	1,000 ct	<b>D613L</b>	<b>\$50.00</b>



### Ketsuro™ - new in 2026!

This Japanese summer strain produces frosty edged caps, uniform in size and roundness. Caps are slow to open even in humid weather. A great choice for summer markets or for your own backyard grill! Responds well to force fruiting during the growing season or indoors year-round. Fruiting temp range 50-85°F.

<b>Sawdust</b>	5 lbs	<b>SKEL</b>	<b>\$28.00</b>
<b>Plugs</b>	1,000 ct	<b>DKEL</b>	<b>\$50.00</b>

## High Speed Shiitake Method

Developed by Fuji Spawn of Japan to shorten the time from inoculation to fruiting, this autumnal inoculation method can shave off months of spawn run time to insure full colonization for excellent mushroom quality and healthy logs. See the website for general instruction. Detailed instructions are available upon request.

Fuji Spawn is the premier spawn producer for traditional log-based cultivation in Japan and we are pleased to collaborate with them to produce their superior strains for US growers.



# Log Cultivation Tools and Supplies



## Meet Steve, our local toolmaker!

Steve is native to Marinette, WI, a region rich in the tradition of tool and die making to service the area's diverse mix of light industry. Steve is a highly skilled artisan who apprenticed in local shops and developed his niche by working with small businesses requiring specialized tools.



## Thumb Inoculator

One hand operation! The plunger holds a measured amount of spawn to be delivered into each hole. Simply place inoculator over hole and press down with thumb to fill. Holes should be drilled with a 12-12.5mm bit with stop for best results. Ideal for use on small, crooked logs as it allows one hand free to hold and move the log.

Thumb Inoculator TT \$46.00



## Palm Inoculator

This inoculator is also constructed of heavy gauge brass tubing and has a heavy duty spring and large wooden knob to hit with your palm to inject spawn into the log. Holes should be drilled with a 12-12.5mm bit with stop for best results. This tool requires both hands to operate and is ideal for use on straight and large diameter logs.

Palm Inoculator PT \$48.00



Includes shipping!  
(within US only)

## Tool Bundle

(Inoculator-Adapter-Bit)

Includes palm or thumb inoculator, aluminum angle grinder adapter, and 12mm screw tip bit w/stop (deluxe bundles include steel angle grinder adapter).

Palm Tool Bundle	PTB	\$113.50
Deluxe Palm Bundle	DPTB	\$123.50
Thumb Tool Bundle	TTB	\$111.50
Deluxe Thumb Bundle	DTTB	\$121.50

## Drill Bits for Inoculating Mushroom Logs

		DRILL BITS					
		Use with Plug Spawn			Use with Sawdust Spawn		
TOOLS		5/16" brad point bit	8.5mm hex w/stop	8.5mm w/stop	12mm hex w/stop	12.5mm w/stop	13.5mm w/stop
		Angle Grinder Adapter			●		●
Palm Style Brass Inoculator					●	●	
Thumb Style Brass Inoculator					●	●	
Okuda Inoculation Stick (12-12.5mm)					●	●	
Okuda Inoculation Stick (13.5mm)							●
Okuda Hand Inoculator (12.5mm)					●	●	
Okuda Hand Inoculator (13.5mm)							●
Okuda Semi-Automatic Log Inoculation Tool (13.5mm foam cap or wax)							●

DRILLS		DRILL BITS					
		5/16" brad point bit	8.5mm hex w/stop	8.5mm w/stop	12mm hex w/stop	12.5mm w/stop	13.5mm w/stop
Low Speed Drills < 4,000 rpm		●	●		●		
High Speed Drills > 8,000 rpm (SEDT/DSEDT)			●		●	●	



## Wax Daubers

Use to apply melted wax over spawn inoculation sites. Reusable poly daubers have a 5 1/2" wire stem and hold plenty of wax to seal several holes before re-dipping.

4 ct. WD \$1.60 100 ct. WD100 \$38.00

Clear food grade paraffin-based wax that is used for sealing inoculation sites and is approved for use in certified organic mushroom production. This pliable wax will not chip or slip in cold weather (wax must be melted for application). One pound will seal about 10 logs.

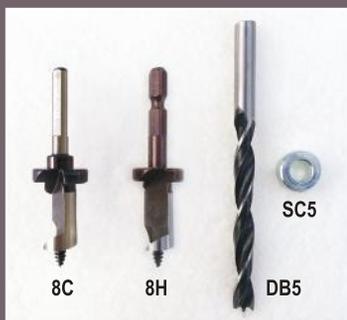


## Cheese Wax

2.5 lbs CW2 \$16.50 5 lbs CW5 \$30.00  
10 lbs CW10 \$52.00 44 lbs (case) CW44 \$185.00

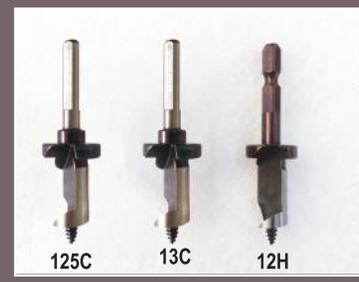
## PLUG SPAWN BITS

8.5mm bit with stop 8C \$16.50  
8.5mm hex bit with stop 8H \$17.50  
5/16" brad point bit DB5 \$7.50  
5/16" stop collar SC5 \$2.25  
(for use with 5/16" brad point bit)



## SAWDUST SPAWN BITS

12.5mm bit with stop 125C \$16.50  
13.5mm bit with stop 13C \$16.50  
12mm hex bit 12H \$17.50



Choosing the correct drill bit is essential to drilling a clean hole for filling with spawn when inoculating natural logs.

**SCREW TIP BITS:** Made specifically for log cultivation use and are economical, work in both low (hex shaft) and high speed drills, have a self-feeding tip, and can be resharpened. When used with a high-speed drill, these soft steel bits will drill about 300 average oak logs. The stop collar is turned directly onto the bit and drills the precise depth to accept one inoculation of sawdust spawn from any of our inoculation tools. Use 8.5mm for plug spawn, 12-12.5mm for sawdust spawn, and 13.5mm for 13.5 mm Okuda tools. **NOTE: High speed bits are NOT recommended or warranted when used in cordless drills or grinders.**

**BRAD POINT BIT (DB5):** An economical wood bit for use in very low speed drills (under 2,500 rpm). This 5/16" bit is used for plug spawn only. A "No Slip" stop collar (SC5) is available for this bit and fastens to bit with a set screw.

## Plug Wax

Protect plug spawn inoculation sites without the hazards of using hot wax. This wax is pliable at room temperature, so there's no need to melt it. Simply take a pinch of this food grade wax and press it over the top of each plug. Plug wax is not recommended for use with sawdust spawn.



6 fl. oz. tub (seals 1,000 plugs) PWL \$6.00  
3 fl. oz. tub (seals 500 plugs) PWS \$3.00

## Express Drill Tools

Save a lot of your time by drilling logs with our converted angle grinder Express Drill Tool — just touch the log and the hole is drilled! Includes grinder, adapter and screw tip bit with stop - available in 8.5mm (plug spawn), 12mm (sawdust spawn) and 13.5mm (sawdust spawn).

The Deluxe Express Drill Tool (DSEDT) is outfitted with our steel adapter. Specs: electric, 120V ac only, 7.5 amps, 10,000 rpm, paddle switch, 4.5 lbs Available for shipment within the US and Canada only.

Express Drill Tool (8.5mm bit - plug spawn)	<b>SEDT-8</b>	<b>\$144.00</b>
Express Drill Tool (12mm bit - sawdust)	<b>SEDT-12</b>	<b>\$144.00</b>
Express Drill Tool (13.5mm bit - sawdust spawn)	<b>SEDT-13</b>	<b>\$144.00</b>
<b>Deluxe</b> Express Drill Tool (8.5mm bit - plug spawn)	<b>DSEDT-8</b>	<b>\$154.00</b>
<b>Deluxe</b> Express Drill Tool (12mm bit - sawdust)	<b>DSEDT-12</b>	<b>\$154.00</b>
<b>Deluxe</b> Express Drill Tool (13.5mm bit - sawdust spawn)	<b>DSEDT-13</b>	<b>\$154.00</b>



### Angle Grinder Adapters

Machine tooled aluminum and steel adapters will fit onto angle grinder with a 5/8" x 11 tpi spindle, allowing wobble-free high speed drilling that will reduce your log inoculation time dramatically. Steel adapter is a more durable option. Both are for use with our high speed 8.5mm, 12-12.5mm, or 13.5mm drill bits only. *These adapters will*

*NOT accept the 5/16" brad point drill bit, or the 8.5mm and 12mm HEX shaft screw tip bits and are not recommended or warranted for use in cordless grinders. AGA (aluminum) \$36.00 SAGA (steel) \$46.00*

*\*M14 thread option is available on steel adapter.*



Express Drill Tool

## Okuda Performance Tools

Okuda Stick and Hand Inoculators are backed by a 5-Year Warranty  
Okuda Pegasus Semi-Automatic has a 3-Year Warranty



### Hand Inoculator

Greatly increases log output, by allowing you to inoculate one log about every 2.5 minutes. Ideal for farms doing more than 500 logs per season, this sawdust spawn inoculation tool inoculates and seals the spawn with a foam cap in one easy movement using sawdust spawn with the perfect sift (as provided by Field & Forest Products). All stainless steel construction. Drill bit, enough foam caps to seal about 300 logs, and a spare set of replaceable parts are included.

12.5mm Inoculator	<b>OHI-12</b>	<b>\$400.00</b>
13.5mm Inoculator	<b>OHI-13</b>	<b>\$400.00</b>



### Inoculation Stick

The last inoculation tool you may ever need to buy! The compact, stainless steel Okuda Inoculation Stick precisely and effortlessly inoculates your bed logs. Seal sites with foam caps or with hot wax using daubers or the Okuda Wax Applicator. Tool measures just 5 3/4" long and 7/8" diameter, with a nice, solid feel. Includes tool repair kit, with spring, set screw, and hex key.

12.5mm Inoc. Stick	<b>OSI-12</b>	<b>\$185.00</b>
13.5mm Inoc. Stick	<b>OSI-13</b>	<b>\$185.00</b>



### Wax Applicator

The Okuda Wax Application Tool efficiently seals sawdust or plug spawn. High volume applicator can seal about 40 sites before refilling.

Okuda Wax Applicator	<b>OWA</b>
	<b>\$190.00</b>

### Foam Caps

Foam caps for use with the Okuda Hand Inoculator, "Pegasus" Semi-Automatic Tool, and the Fully Automatic Inoculation Machine. Available in 12.5mm or 13.5mm, to match the chosen tool option.

<b>12.5mm Caps</b>	
20,000 ct (400 logs)	<b>SC200 \$76.00</b>
130,500 ct (2,610 logs)	<b>SC130 \$421.00</b>

<b>13.5mm Caps</b>	
17,600 ct (350 logs)	<b>SC176 \$69.00</b>
108,000 ct (2,100 logs)	<b>SC108 \$378.00</b>

### Terminator

Fully automated - drills, fills, and seals in one pass, inoculating an average log in about 1 minute with a seasoned operator. See our website for more information.

Okuda Terminator	<b>OA13</b>
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### "Pegasus" Semi-Automatic Log Inoculation Tool

If you are inoculating 1,000's of logs each season, Okuda's "Pegasus" Semi-Automatic Inoculation Tool will greatly increase your productivity while decreasing the time and labor costs associated with the log inoculation process. Powered by high pressure air and using sawdust spawn and a foam cap, inoculated sites can be filled and sealed at a rate of 60-70 holes per minute when using sawdust spawn with the perfect sift (as provided by Field & Forest Products). A wax sealant option is also available. Sites must then be manually sealed with hot wax using daubers or the Okuda Wax Applicator (sold separately). 3 year warranty on parts and labor. This tool requires an air compressor of 2HP or greater, and is available in 13.5mm diameter drilled hole size. Foam caps sold separately. Please allow 45 days for delivery.

Pegasus- Foam Cap	<b>OSA13-F</b>	<b>\$7995</b>
Pegasus- Wax	<b>OSA13-W</b>	<b>\$7995</b>

## Fruiting Blankets



Outdoor fabrics used to enhance pinning and protect developing mushrooms on logs for best quality. The Heavy Blanket is 12.5' x 10' and is used primarily in early spring/late fall. The Light Blanket is 12' x 10' and is used for summer production.

Heavy Blanket	<b>FBB</b>	<b>\$39.00</b>
Light Blanket	<b>FBW</b>	<b>\$35.00</b>

# Oysters on Logs

Oyster mushrooms are delicate woodland fungi native to many temperate forests throughout the world. Oysters are aggressive colonizers of many substrates, making them among the easiest edible fungi to cultivate. Soft hardwood logs provide the most natural growing medium for Oysters. They grow well on Cottonwood, Aspen spp., and Tulip Poplar.

## Italian Oyster

*Pleurotus pulmonarius*

A tender, buttery Oyster, featuring clusters of thick brown caps and pure white underneath. Ideal for those who prefer a meaty Oyster. The Italian is a vigorous producer, fruiting late-summer through mid-fall. Longer spawn run than most other Oysters, taking 12-16 months on large logs. Fruiting temp range 50-70°F.

<b>Sawdust</b>	5 lbs	<b>SPPL</b>	<b>\$28.00</b>
<b>Plug</b>	1,000 ct	<b>DPPL</b>	<b>\$50.00</b>
	250 ct	<b>DPPS</b>	<b>\$23.00</b>



Italian Oyster



## Blue Dolphin™ Oyster

*Pleurotus ostreatus*

Also known as the "Fall Fruiting Tree Oyster," this strain undergoes a lovely metamorphosis from frosty blue pins to pewter gray clusters of mature mushrooms. Blue Dolphin™ is a prolific fruiter in cooler weather, especially after the first near-frost temperatures in autumn. Spawn run time 6-12 months. Fruiting temp range 40-60°F.

<b>Sawdust</b>	5 lbs	<b>SBDL</b>	<b>\$28.00</b>
<b>Plug</b>	1,000 ct	<b>DBDL</b>	<b>\$50.00</b>
	250 ct	<b>DBDS</b>	<b>\$23.00</b>



## Grey Dove™ Oyster

*Pleurotus ostreatus*

A prolific and reliable producer of large, sturdy clusters of blue to silver colored Oyster mushrooms. The classic Oyster; graceful stem with a shell shaped cap. Fruiting period late summer through freeze up in the fall with occasional spring production. Spawn run time 6-12 months. Fruiting temp range 45-70°F.

<b>Sawdust</b>	5 lbs	<b>SGDL</b>	<b>\$28.00</b>
	2.5 lbs	<b>SGDS</b>	<b>\$20.00</b>
<b>Plug</b>	1,000 ct	<b>DGDL</b>	<b>\$50.00</b>
	250 ct	<b>DGDS</b>	<b>\$23.00</b>



## Polar White™ Oyster

*Pleurotus ostreatus*

A lovely icy white, cool weather Oyster that fruits in the fall. This strain has dense, porcelain white caps and is incredibly flavorful. Polar White™ makes a beautiful contrast to our fall fruiting Blue Dolphin™ Oyster. Spawn run time 5-12 months. Fruiting temp range 35-60°F.

<b>Sawdust</b>	5 lbs	<b>SPWL</b>	<b>\$28.00</b>
	2.5 lbs	<b>SPWS</b>	<b>\$20.00</b>
<b>Plug</b>	1,000 ct	<b>DPWL</b>	<b>\$50.00</b>
	250 ct	<b>DPWS</b>	<b>\$23.00</b>



## PoHu™ Oyster

*Pleurotus ostreatus*

This strain seems to fruit at every turn of the weather. Parchment-colored caps explode from the log in good mushroom growing weather. A truly prolific strain, great for the new grower and mushroom garden. Spawn run time 4-8 months. Fruiting temp range 55-85°F.

<b>Sawdust</b>	5 lbs	<b>SPHL</b>	<b>\$28.00</b>
	2.5 lbs	<b>SPHS</b>	<b>\$20.00</b>
<b>Plug</b>	1,000 ct	<b>DPHL</b>	<b>\$50.00</b>
	250 ct	<b>DPHS</b>	<b>\$23.00</b>



## Summer White™ Oyster

*Pleurotus ostreatus*

Large, cream colored Oyster that fruits during warm, rainy spells late spring through late fall. Its wide range of fruiting temps permits several flushes throughout the growing season, including mid-summer. Spawn run 8-12 months. Fruiting temp range 45-85°F.

<b>Sawdust</b>	5 lbs	<b>SSWL</b>	<b>\$28.00</b>
<b>Plug</b>	1,000 ct	<b>DSWL</b>	<b>\$50.00</b>
	250 ct	<b>DSWS</b>	<b>\$23.00</b>



Blue Dolphin™ Oyster Totem

## Totem Method

*Works best using larger diameter logs and compatible mushroom species.*

1. Cut logs to any manageable size, typically 6-12" diameter by 6-12" in length. For other mushrooms that can be grown in totems, lengths should be kept to 6".
2. Place one cup of sawdust spawn in the bottom of a leaf or garbage bag.
3. Set the log squarely on top of the spawn inside the bag.
4. Sprinkle enough spawn on top of the log to cover it 1/8" to 1/4" deep.
5. Set another log on top of this spawn layer, and then add another layer of spawn 1/8" to 1/4" deep on top of this log.
6. Cover this layer with a paper bag or newspaper and secure it onto the log (large rubber bands work well). A 1-2" log section may also be used.
7. Close up the bag, leaving a slight opening for air exchange.
8. Store at a constant temperature between 60-80°F for 4 months for Oysters, (and 4-8 months for other mushroom species that can also be grown in Totem Method).
9. Remove the log from the bag.
10. Place upright outdoors in a shady garden spot, or humid indoor area. Watch for fruiting.
11. One 5 lb bag of sawdust spawn will inoculate 12 log sections (6 totems, 2-logs high).

# ...other Gourmet & Medicinal Mushrooms on Logs

## Lion's Mane/Comb Tooth/ Coral Tooth

*Hericium erinaceus / Hericium americanum / Hericium coralloides*

**Lion's Mane:** Breathtaking with its softball size clusters and cascading long spines. Lion's Mane has received attention in recent years for its neurotrophic capabilities by potentially keeping our brains strong and helping strengthen cognitive function. Fruits in spring and fall.

<b>Sawdust</b>	5 lbs	<b>SHEL</b>	<b>\$28.00</b>
<b>Plug</b>	1,000 ct	<b>DHEL</b>	<b>\$50.00</b>
	250 ct	<b>DHES</b>	<b>\$23.00</b>

**Comb Tooth:** This toothy mushroom grows well on Beech and Sugar Maple. Instead of forming long bearded clusters like its Lion's Mane counterpart, it appears as white, frothy mounds; sweet and delicious. Fruiting occurs most abundantly in the autumn after the year of inoculation and for several years after that.

<b>Sawdust</b>	5 lbs	<b>SHAL</b>	<b>\$28.00</b>
<b>Plug</b>	1,000 ct	<b>DHAL</b>	<b>\$50.00</b>
	250 ct	<b>DHAS</b>	<b>\$23.00</b>

**Coral Tooth:** This unusual *Hericium* species is our personal favorite! 60-68°F preferred fruiting temp range. Available in large (5 lb) sawdust only for log inoculation.

<b>Sawdust</b>	5 lbs	<b>SHCL</b>	<b>\$28.00</b>
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## Chestnut

*(Pholiota aurivella)*

The Chestnut mushroom, from the same family as Nameko, shares the same rich amber and yellow coloring and the clustering growth habits of its relation, but does not share the gelatinous coating and culinary thickening power Nameko is famous for. On the flip side, Chestnuts have longer, edible stems and bright caps, which add crunch, color and rich flavor to any dish, whether it's soups, sautés or scrambled eggs. It grows well on a wide range of hardwoods and fruits intermittently in the fall. A heavy fruiter, logs give ample harvest for 2 years. Fruiting temp range: 40-65°F.

<b>Sawdust</b>	5 lbs	<b>SPAL</b>	<b>\$28.00</b>
<b>Plug</b>	1,000 ct	<b>DPAL</b>	<b>\$50.00</b>
	250 ct	<b>DPAS</b>	<b>\$23.00</b>

*NOTE: Become familiar with Chestnut's characteristics to make sure you have a correct identification once it has fruited.*



## Reishi

*Ganoderma lucidum*

Reishi is a polypore with a naturally lacquered surface that emphasizes its brilliant, rusty red and buttery yellow hues. Grown primarily as a medicinal mushroom (its Chinese name "Ling Zhi" translates to "mushroom of immortality"), Reishi are easily dried for use in teas or decoration. Reishi will grow best outdoors on Sugar Maple or Sweet Gum logs (best in the southern US) or on sterilized sawdust blocks. Manipulation of light, temperature, humidity and CO<sub>2</sub> levels during fruiting determines which of two forms, conch or antler, that Reishi will take as it develops.

<b>Sawdust</b>	5 lbs	<b>SGLL</b>	<b>\$28.00</b>
<b>Plug</b>	1,000 ct	<b>DGLL</b>	<b>\$50.00</b>
	250 ct	<b>DGLS</b>	<b>\$23.00</b>



## Turkey Tail

*Trametes versicolor*

Trametes is a genus that is found in almost everyone's woods and is an aggressive decomposer of stumps and logs. It can also tolerate bright light and open forest conditions while fruiting - a big difference compared to most other members of the "tree fowl" community that prefer shade, like Hen and Chicken of the Woods. Besides its ability to decompose woody structures quickly, it is also appreciated as a medicinal fungus and is a popular ingredient in teas and tinctures. Inoculate hardwood logs and stumps (give conifers a try too) just as you would Shiitake.

<b>Sawdust</b>	5 lbs	<b>STVL</b>	<b>\$28.00</b>
<b>Plug</b>	1,000 ct	<b>DTVL</b>	<b>\$50.00</b>
	250 ct	<b>DTVS</b>	<b>\$23.00</b>



## Nameko

*Pholiota microspora*

Outside of Asia, this is a little known but very flavorful mushroom that grows on freshly cut logs just like Shiitake. Nameko is an excellent species to plant in Cherry, Sweet Gum, Sugar Maple, and Ironwood. Shows some promise on conifers, especially Jack Pine. Strictly a seasonal fall fruiter, Nameko sprouts in the cool wet weather of mid to late fall when daytime temps hover in the 50's. Nameko has a gelatinous coating which, while it may be unappealing to some, disappears upon cooking and the resulting flavor and texture is excellent.

<b>Sawdust</b>	5 lbs	<b>SPNL</b>	<b>\$28.00</b>
<b>Plug</b>	1,000 ct	<b>DPNL</b>	<b>\$50.00</b>
	250 ct	<b>DPNS</b>	<b>\$23.00</b>

*NOTE: Become familiar with Nameko's characteristics to make sure you have a correct identification once it has fruited.*

▶ "Nameko Quick Identification and Harvest Tips"

**New in 2026: Wood Ear! Available in sawdust spawn only.  
See website for more information.**

# More Challenging Log-Grown Mushroom Species

## Hen of the Woods (Maitake)

*Grifola frondosa*

“Hens” are widely appreciated for their culinary as well as medicinal properties. Start your own flock in the woods by planting small, freshly cut, inoculated oak log pieces.

Maitake is slow to colonize, so we recommend pre-treating the wood prior to inoculation to discourage potential competitors. Sterilizing wood chunks in a pressure cooker is best, but good results can also be obtained by steaming or boiling the wood as well (see box below).

Fruiting may first occur as early as August of the planting year or as late as several years post inoculation. Logs will continue to fruit every year for

each inch of log diameter and sometimes even longer.

Maitake sawdust spawn specialized for log cultivation is available in 2.5 lb or 5 lb bags and will inoculate 6 or 12 logs respectively. Spawn can be purchased separately or as a kit. Each kit includes sawdust spawn, 18" x 23" autoclavable bags, collars, and foam plugs (small kit - 6 logs; large kit - 12 logs).

**Maitake Starter Kit** Large **MSKL \$69.00**  
(spawn, bags, etc.) Small **MSKS \$40.00**

**Sawdust Spawn** 5 lbs **SGFL \$28.00**  
(spawn only) 2.5 lbs **SGFS \$20.00**

**Collar Bags** **CBAG \$23.00**  
(6 bags, collars & plugs)



## Chicken of the Woods

*Lactiporus sulphureus*

Chicken of the Woods (yellow-pored chicken) is a wild edible mushroom that grows primarily on both living and dead oak trees. Bright orange and yellow bands catch the eye when young and the mushroom itself is tender with an “al-dente” bite. Older specimens fade to apricot yellow and have a chicken breast taste and texture.

Our success in growing this mushroom on logs has been limited to “pre-treating” the logs first (see box below). Logs are then inoculated, incubated at room temperature for several months, and then partially buried outdoors. Fruiting may first occur as early as August of the planting year or as late as several years post inoculation.

Clusters are smaller than those found in the wild.

Chicken of the Woods sawdust spawn is available in 2.5 lb or 5 lb bags and will inoculate 6 or 12 logs respectively. Spawn can be purchased separately or as a kit. Each kit includes sawdust spawn, 18" x 23" autoclavable bags, collars, and foam plugs (small kit: 6 logs; large kit: 12 logs).

**Chicken Starter Kit** Large **CSKL \$69.00**  
(spawn, bags, etc.) Small **CSKS \$40.00**

**Sawdust Spawn** 5 lbs **SLSL \$28.00**  
(spawn only) 2.5 lbs **SLSS \$20.00**

**Collar Bags** **CBAG \$23.00**  
(6 bags, collars & plugs)

▶ “Successful Cultivation Methods for Hen and Chicken of the Woods on Logs”

## Using a pressure cooker to pre-treat logs for growing Hens and Chickens

Over the last several years we have developed a few methods for pre-treating wood with simple stove top methods that are very successful and well worth the investment when growing Hen of the Woods (Maitake) and Chicken of the Woods (in our experience, inoculation into stumps and log bolts with no pre-treatment is rarely successful and not worth the effort or spawn cost when growing these mushrooms). Here’s our pressure cooker method:

### Equipment Needed:

- 22 qt. (or larger) pressure cooker
- Autoclavable bags, collars and foam plugs
- Oak log sections and spawn

Cut dormant, fresh oak log sections, 8" diameter x 8" long. Place a single log section in autoclavable bag, push top of bag up through a collar and fold excess bag down over log. Insert foam plug firmly into collar.

Place into canner on a rack (avoid bag from touching any surfaces other than the rack). Add 2 qts. of water to canner (or enough water to cook for 2 hours) - it is okay for water to rise several inches above the bottom of the log. Sterilize at 15psi for 2 hours. Allow the wood to cool inside cooker.

Remove the bag from the cooker, and wipe down the unopened bag and your work area with a diluted bleach solution. Open bag quickly and add spawn to the bag as directed. Reseal bag and place it in a location where the room temperature is approx. 70°F for 2-3 months.

After incubated indoors for 3-4 months, plant the log outdoors by burying them in a shaded spot. Inoculation time is best done in March-April, and moved outdoors in June, though fall inoculation can be done with outdoor burial commencing after the ground thaws in the spring. See our instruction sheet for other pre-treat methods.

# DIY Pellet Block Kits

## Make your own ready-to-fruit mushroom blocks!

Make eight of your own hardwood pellet blocks of your favorite Oyster or Lion's Mane mushroom! The many steps and equipment needed to making mushroom blocks can be daunting. This easy, low-tech method balances time and cost by using of hardwood pellets and by bypassing sterilization. Once your technique is mastered, you may also start playing with locally sourced substrates.

Oyster Block Kits include a 4 lb bag of Oyster grain spawn, hardwood pellets, cottonseed hull pellets, soy hull pellets, and filter patch bags.

Lion's Mane and Shiitake Block Kits each include a 4 lb bag of grain spawn, hardwood pellets, bran, and filter patch bags.

<b>Lion's Mane Hardwood Pellet Kit</b>	<b>HE8</b>	<b>\$60.00</b>
<b>Pink Oyster Hardwood Pellet Kit</b>	<b>OY8-PD</b>	<b>\$60.00</b>
<b>PoHu™ Oyster Hardwood Pellet Kit</b>	<b>OY8-PH</b>	<b>\$60.00</b>
<b>Grey Dove™ Oyster Hardwood Pellet Kit</b>	<b>OY8-GD</b>	<b>\$60.00</b>
<b>Shiitake Hardwood Pellet Kit</b>	<b>LE8</b>	<b>\$60.00</b>



**Make Your Own Blocks!**

Lion's Mane DIY Block Kit



## Sterilized Grain Substrate with (or without) Injection Port

Ready-to-use, pre-hydrated, sterilized 100% USDA certified organic rye grain substrate. Ideal for expanding cultures and making grain masters. Our sterilized grain substrate comes heat-sealed in gusseted 0.5 micron filter patch bags for proper air exchange and can be store at room temperature for two weeks prior to use. Bags include self-sealing injection port for use with liquid inoculum. Bags are made-to-order, so they typically ship one week after order placement.

### SGSPL - with injection port:

- 1-5 bag: \$22.00 ea.
- 6-15 bags: \$19.00 ea.
- 15+ bags: \$16.00 ea.

### SGSL - without injection port:

- 1-5 bag: \$21.00 ea.
- 6-15 bags: \$18.00 ea.
- 15+ bags: \$15.00 ea.

## CVG+ Substrate

CVG+ Substrate is our specially formulated sterilized mushroom substrate for the dung-loving and compost-thriving mushroom varieties. This specially engineered blend of coco coir, vermiculite, composted manure, and fungal supplements is the result of rigorous testing for optimized spawn run and yields. This 5 lb bag of substrate can be inoculated with the spawn of your choice and grown right from the bag, in tubs, beds and more.

### CVG+ Substrate - 5 lb bag:

- 1-7 bag: \$26.00 ea.
- 8-15 bags: \$22.00 ea.
- 16+ bags: \$18.00 ea.

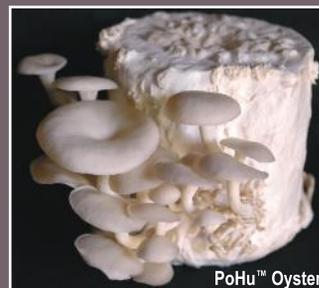
## Monotub Bundles



Medium Monotub



Take your cultivation skills up another level by experimenting with growing mushrooms in these mushroom grow containers, also known as Monotubs. You can experiment with creating different substrate mixes for mushroom species that grow upright and benefit from a large surface area to fruit. These two-piece tubs are made of high clarity, durable PP plastic.



## TeePee™ Kits – unique projects & gifts!

Turn rolls of toilet paper into mushroom bouquets in 4-6 weeks by simply adding boiling water and spawn. Large TeePee™ kits contain spawn from one of three fast-fruiting Oyster strains (Grey Dove™, PoHu™ or Italian), breathable filter patch bags and instructions (you provide the

toilet paper). Small kit includes Grey Dove™ spawn only. Great for science fair projects and classrooms!

**Small TeePee™ Kit:** contains 7 filter patch bags, 2 lbs of Grey Dove™ spawn & rubber bands. **TPS \$28.00**

**Large TeePee™ Kit:** contains 15 filter patch bags, 4 lbs of spawn & rubber bands. **TPL \$35.00**

**Mushrooms of Many Colors TeePee™ Kit:** Makes 21 rolls - 7 rolls for each of 3 strains: Italian, PoHu™, and Grey Dove™. **MOMC \$50.00**

### Basic Monotub Bundle includes tub and accessories:

**Small Monotub:** Measures 12”L x 12”W x 12”H and has four 2” holes on each side compatible with included adhesive filter patches (4) and plugs (4) for condensation control, set of clasps, and a 10-pack of tub liners for easy cleanup.

**Medium Monotub:** Measures 18”L x 15.5” W x 12”H, with six 2” holes, set of clasps, plugs (6), adhesive filters (6), and 10-pack of tub liners.

### Upgrade your monotub with substrate starter bundle:

**Small Starter Tub:** Small Monotub with accessories, plus a 4 lb injection port bag of sterile grain and bag of CVG+.

**Medium Starter Tub:** Medium Monotub with accessories, plus a 4 lb injection port bag of sterile grain and bag of CVG+.

Basic Small Monotub Bundle	<b>BSMB</b>	<b>\$24.00</b>
Basic Medium Monotub Bundle	<b>BMMB</b>	<b>\$40.00</b>
Small Monotub Starter Bundle	<b>SMSB</b>	<b>\$32.00</b>
Medium Monotub Starter Bundle	<b>MMSB</b>	<b>\$67.00</b>



# Field & Forest Products®

501 Hart Drive • Peshtigo WI 54157

[www.fieldforest.net](http://www.fieldforest.net)

800-792-6220

email: [info@fieldforest.net](mailto:info@fieldforest.net)



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## Liquid Cultures



Liquid spawn is mycelium expanded into an optimized nutrient solution and grown out, most commonly used in tandem with sterilized grain bags. Liquid culture is a great way to jump into your mycological journey. It's easy to use and doesn't require traditional lab space. Just inject your culture into sterilized grain bags or jars and watch the mycelium grow.

We currently offer strains that we have years of direct experience with from plate to mushroom harvest and feel confident in their success for both the commercial cultivator and hobbyist. Liquid culture syringes are sealed in a bag along with a sterile needle and alcohol pad. Syringes are available in either 30mL or 10mL based on the aggression of the strain. Higher inoculation rates will lead to faster grain colonization.

	10 mL Syringe	30mL Syringe
<b>Oyster - Pink</b> ( <i>Pleurotus djamor</i> )	LPD-10 \$15.00	LPD-30 \$25.00
<b>Oyster - Grey Dove™</b> ( <i>Pleurotus ostreatus</i> )	LGD-10 \$15.00	LGD-30 \$25.00
<b>Oyster - Italian</b> ( <i>Pleurotus pulmonarius</i> )	LPP-10 \$15.00	LPP-30 \$25.00
<b>Oyster - PoHu™</b> ( <i>Pleurotus ostreatus</i> )	LPH-10 \$15.00	LPH-30 \$25.00
<b>Oyster - Black Pearl</b> ( <i>Pleurotus eryngii</i> )	LPO-10 \$15.00	LPO-30 \$25.00
<b>Oyster - Summer White™</b> ( <i>Pleurotus ostreatus</i> )	LSW-10 \$15.00	LSW-30 \$25.00
<b>Oyster - Blue</b> ( <i>Pleurotus ostreatus</i> )	LBO-10 \$15.00	LBO-30 \$25.00
<b>Lion's Mane</b> ( <i>Hericium erinaceus</i> )	LHE-10 \$15.00	LHE-30 \$25.00
<b>Maitake</b> ( <i>Grifola frondosa</i> )	LGF-10 \$15.00	LGF-30 \$25.00
<b>Morel</b> ( <i>Morchella importuna</i> )	LMI-10 \$15.00	LMI-30 \$25.00
<b>Shiitake - LE3790</b> ( <i>Lentinula edodes</i> )	–	L90-30 \$25.00
<b>Oyster - King</b> ( <i>Pleurotus eryngii</i> )	–	LPE-30 \$25.00
<b>Chestnut</b> ( <i>Pholiota aurivella</i> )	–	LPA-30 \$25.00
<b>Pioppini</b> ( <i>Cyclocybe aegerita</i> )	–	LCA-30 \$25.00
<b>Red Reishi</b> ( <i>Ganoderma lucidum</i> )	–	LGL-30 \$25.00

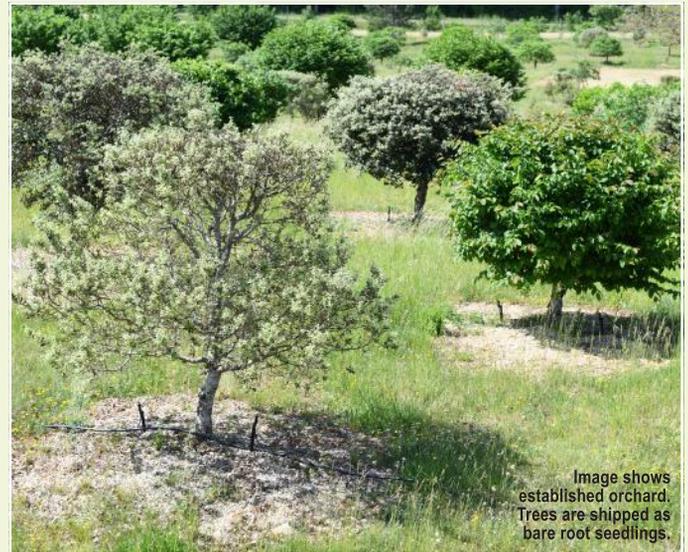


Image shows established orchard. Trees are shipped as bare root seedlings.

## Truffle Trees!

English Oak and American Hazelnut seedlings inoculated with the Burgundy Truffle (*Tuber aestivum*) for aspiring truffle growers in the Great Lakes through the East-Northeastern region of the U.S. Tree roots are guaranteed to have the Burgundy truffle fungus grown into the roots. These truffle trees are site specific and will require a minimum five years to reach fruition which leaves plenty of time to train your

personal truffle dog! See web-site for detailed information on the trees, site preparation and truffle cultivation.

Sold in sets of four (2 each Oak, 2 each Hazelnut) to encourage superior yields. Limited availability. Includes shipping within the US. Truffle trees ship in March/April only.



Truffle Trees (set of 4)  
**TRUF\$250.00**

