

Growing Mushrooms

Growing Mushrooms like most other growing methods is like stock. There's a short game and a long game. Depending on what you are looking to accomplish there are a variety of options with cultivating mushrooms.

Cultivating wood loving mushrooms on logs typically take anywhere from 18 months - 2 years to produce mushrooms - Long Game

Cultivating mushrooms by using a "lasagna" bed method or growing in buckets will produce mushrooms in about 2-4 months depending on weather conditions. - Short game

Log Inoculation

- Requires: Logs 4-6 inches wide, Sawdust Spawn(cheaper and works faster than plug spawn), Wax, Pot for heating the wax, Wax dauber, Sawdust Spawn Log Inoculation Trio of Tools - standard angle grinder adapter, a 12mm drill bit, and a thumb-press log inoculation tool
- Once the logs are selected choose an area to work that will give you the space needed and close to electricity for the melted wax
- The logs will be marked out to show where the holes will go about 4 - 6 inches apart follow the length of the log
- Turn the log and make another row staggered to the first row about 2-3 inches and repeat this should make a diamond pattern
- Drill all spots marked for holes
- Use the inoculation tool and fill each hole with sawdust spawn
- Use the wax dauber to seal each hole that is filled with sawdust spawn
- Wax the cut ends of the log to help with moisture retention
- Incubation Process
 - Want to keep logs close to the ground on a pallet (the most humid part of the forest) for at least 1.5 years during the colonization phase
- Once the logs are ready to go into fruiting they can be stacked using a log cabin method - easier to harvest and the air flow promotes mushroom growth
- For the winter the logs can be placed back close to the ground to keep from drying out

Wine Cap Inoculation

- Requires: Substrate- Hardwood Wood Chips, Wine Cap grain spawn or sawdust spawn, Large tub or tote preferably with a draining hole
- Put your tub in its final, protected position. To pasteurize your substrate, fill the tub up with wood chips and turn on the hose.
- Once full of water, leave it for a week to start fermenting, then empty out the water and you're ready to go.

- Mix in your grain spawn, making sure to cover it with woodchip on top. Cover everything with some shade cloth or hessian.
- Within a month, you will be able to see the mycelium growing. You might be lucky enough to have fruit in as little as 6 weeks, but it's more likely the mushrooms will sprout in 6 months. During this time, make sure it gets a bit of water each week - either due to rainfall or get your hose and give it a light sprinkle.