



CARE FOR YOUR INOCULATED SHIITAKE LOG

A few basic tips for those who have just purchased a shiitake-inoculated log from Cayuta Sun Farm:

1. **Prevent your log from drying out.** Use shade and protection from wind and sun. Under deciduous (leafy) trees, be sure to cover the logs with burlap or some other appropriate fabric to protect them during November through April.
2. **Keep biocides away,** including chlorinated water.
3. Shiitake mycelium needs an entire year to grow through the log. So, for example, if you bought your log in June, your first flush can be in July or later the following year.
4. Wait until a warm spell in July to force your first fruit (mushrooms). Soak the log in a container of fresh, untreated water for about 18 hours. Expect a flush of harvestable mushrooms six to nine days later. In subsequent years, you can begin in June, or when nighttime temperatures stay above 40 degrees F or 4 degrees C. It is best to **give your log an 8-week rest between each flush.**

The following links provide plenty of information for care and production of log-grown mushrooms.

- *Best Management Practices for Log-based Shiitake Mushroom Cultivation in the Northeastern United States.* Download this excellent, up-to-date resource. If you are looking for strategies specific to pre-inoculated logs, turn to page 23:
<http://www.uvm.edu/~susagctr/resources/ShiitakeGuide.pdf>
- Cornell University website with current resources: <http://www.cornellmushrooms.org/>
- Information on Facebook: <http://www.facebook.com/NEMushroomGrowers>

Can't wait for your log-grown shiitakes? Cayuta Sun Farm is offering fresh, grade-A mushrooms for sale every Sunday at the Ithaca Farmers Market: <http://www.ithacamarket.com/>

If you would like to experience the process of inoculating logs, Cayuta Sun Farm holds barbecue inoculation parties throughout the spring and summer. Visit our Facebook page to learn when our next "Shiitake Speakeasy" is scheduled: <https://www.facebook.com/CayutaSunFarm>