

Mushroom Man LLC

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Wood Plugs Instructions

**NOTE: If night temperatures are below an average of 32°f or 0°c...you should wait.
Store the plugs in a cool location until the average is 40°f or 3°c per night.**

Step 1

Drill holes according to the size of your mushroom plug (5/16") spacing the holes about 6 - 8 in. apart within a row. Leave approximately 2 in. between the rows and offset the holes so that they form a hexagonal pattern. A 4 in. diameter log will need 6 rows; a 5 in. diameter log will need 7, and a 6 in. diameter log will need 9 rows. A 4 in. log usually is given about 40 - 50 plugs.



A large stump usually requires 100 holes arranged in a similar hexagonal fashion around the trunk and with holes on the top of the stump as well. All mushrooms are inoculated into logs in the same way.



Step 2

Hammer the plugs into the holes.

Step 3

Cover the plugs with the *cheese, bee or soy wax*. To do this, melt the wax in a pan, which can be maintained at 300oF. An electric frying pan with a thermostat control works well for this.

If inoculating away from electricity, using a camp stove, make sure that the wax is hot when you apply it; otherwise, the wax will not create a tight seal and can easily fall off. The wax can be applied with a foam paintbrush or cotton dauber.



Mushrooms can also easily be grown on a small scale for home consumption in a highly productive backyard mushroom garden with just a few logs.

By inoculating just 10 logs each year, one can harvest 25 pounds of fresh mushrooms each year. Approximately 100 plugs are needed to inoculate 3 logs.

If possible soak your logs after inoculation for faster colonization. Do this in the spring and fall.

Preparation

Before inoculating your wood logs or stumps, let your plug spawn recover from its trip. **Let the spawn stay in its original bag and away from direct sunlight for about 10 days or until the mycelium completely covers the plugs before using.** Allow the level of mycelium growth to consume the wood plugs. The mycelium should become white and fuzzy over the surface of your wood plugs. *If you find that after 10 days the mycelium is not growing, or stalls, then slightly open the bag to allow air to enter for a minute or two...reseal.*

Habitat

Reishi = Maple woods are the best but others will do. The harder the wood along for your mushrooms will fruit over the years. Look for hardwoods such as: Poplar, Elm, Ash, (white & black), Balsa, Basswood, Basswood, Beech, Birch, Butternut, Black Cherry, Maple and Walnut.

Shiitake = Oak is one of the best for most strains of wood plugs. The harder the wood along for your mushrooms will fruit over the years. Look for hardwoods such as: Poplar, Elm, Ash, (white & black), Balsa, Basswood, Basswood, Beech, Birch, Butternut, Black Cherry, Maple and Walnut.

Oyster Strains = Maple woods are the best but others will do. The harder the wood along for your mushrooms will fruit over the years. Look for hardwoods such as: Poplar, Elm, Ash, (white & black), Balsa, Basswood, Basswood, Beech, Birch, Butternut, Black Cherry, Maple and Walnut.

YELLOW & PINK OYSTERS = please follow the instructions above for common oyster strains. These two particular oyster strains are susceptible to cold weather (45°F or below). So when creating logs from these two particular strains you will have to bring the logs in for the winter.

Chicken of the Woods: This strained is capable of growing on both hardwoods and soft woods throughout most of North America. Stumps are preferable too logs with this particular strain. Mushrooms will form 6-12 months after inoculation.

Maitake or Hen of the Woods: This strained grows mainly on hard woods, such as Oak, partially buried on horizontal logs. Sometimes fruiting will not occur for two or three years. When it does, it will generally flush at the bottom of the logs where it joins to the ground.

Lions Mane: This strain can be grown from logs or stumps. Oak is one of the best for most strains of wood plugs. The harder the wood along for your mushrooms will fruit over the years. Look for hardwoods such as: Poplar, Elm, Ash, (white & black), Balsa, Basswood, Basswood, Beech, Birch, Butternut, Black Cherry, Maple and Walnut. The Lion Mane is best on logs due to the fact that it grows best when inoculated on the open face of a log or stump. This would be newly exposed wood when a log, or tree, is first cut.

Conifer Coral - *Hericium abietis* grows exclusively on conifers and is very similar in appearance to *Hericium erinaceus*. Native to western North America, the Conifer Coral Mushroom has a delicate and pleasant flavor. Plug spawn of this species can inoculate stumps or logs; after incubating the logs may be partially buried, vertically oriented, to conserve water during fruiting.

IF YOU ORDERED 1000 PLUGS

If you ordered a 1000 plug bag you must take the bag out of the box and set it upright. Holding the top of the bag suspend it in mid air so that air is forced into the bag via the white filter patch. Once air has gotten back into the bag lay it flat and mix the contents thoroughly (from the outside of the bag... of course). Then gently place it back on its base and allow the mycelium to grow throughout the wood plugs until the mycelium covers all... room temperature out of direct sunlight. Then you're ready to use the plugs!

