

OYSTER MUSHROOM LOG

PROPERTIES

The mushroom grows in the wild on many trees: poplar, alder, maple, aspen, ash, beech, oak, birch and willow. It may also grow on the dead parts of living trees. The Oyster mushroom is one of the easiest mushrooms to grow. It can grow on stumps, blocks of wood, straw and other agricultural and forest residues, paper, coffee and in straw bale gardens with vegetables. The Oyster mushroom has therapeutic properties: it lowers cholesterol levels and has an anticancer effect. When you decide to grow it, be aware that mushroom spores can often cause an allergic reaction. The color of the mushroom cap depends on the light – darker mushrooms grow in low-light conditions.



HOW TO CARE FOR THE MUSHROOM LOG

Leave the mushroom log in the same plastic bag at room temperature until it starts to become white, approximately for 3-4 weeks. White areas appear first between the inoculated disc and then from bottom. Then it is time to dig the mushroom log into the ground outside or into the soil in a large flower pot. You can do it at any time of the year. Take the mushroom log out of the plastic bag and dig at least 2/3 (important!) of it into the ground so that the nailed end remains below. Otherwise the log dries out. You do not have to remove the plastic film around the disk. The mushroom's final conrescence with the mycelium occurs in the soil and may take up to 12 months. A little while after planting the mushrooms, the white mycelium layer disappears, and the log turns grey. This is normal. A suitable growing place is sheltered from the sun but exposed to the rain, although there should be no standing water. Choose a location you visit occasionally. Often the mushroom harvest goes unnoticed or overgrows. While planting, keep in mind that the distance between two logs should be at least 12 inch . You should water the mushroom log during dry periods! In winter, it is not necessary to cover the mushroom log, as it can tolerate cold. Leave the log at the same place, do not dig out or relocate it.

MUSHROOM HARVEST

There are harvest periods 2-3 times a year for 3-4 years. You should get approximately 0,5-1 kg mushrooms per year. It is a good idea to check the mushroom log when there are fresh mushrooms elsewhere in the wild. Oyster mushrooms do not need parboiling. They taste best when dipped in egg and flour and fried!

IMPORTANT!

Sometimes some other mushrooms can start to grow on the log. It is very important to make sure you can identify if the mushroom is oyster mushroom and not to eat any other mushrooms, because some of them can be poisonous! Do not eat, if you are not 100% certain!



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