Shiitake Production on Logs
Step-by-Step in Pictures

Deborah B. Hill, Extension Forestry Specialist
1 Choose the right tree.

sweetgum

mockernut hickory

white ash

white oak

yellow-poplar

sugar maple
2 Cut the logs.

Cut trees October through February.

Mark trees during the summer.

Cut logs to this size:
4 Drill the holes.

Drill holes within 2 weeks of cutting the tree.

Hole depth and spacing

- **5/16” diameter**
  - 1 - 1.5”

- **3/8 - 5/8” diameter**
  - 1.25 - 1.5”

**Sawdust spawn**

**Dowel spawn**

**October/February**

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2 - 14 days
5 Fill the holes.

OR

2 lbs. sawdust spawn

1,000 dowel spawn
Seal the holes with hot wax.
Make labels for date and spawn type.

Tack the labels to the logs.
Stack and shade the logs.

8

6 - 18 x

Stack logs in the shade.

OR

Cover with shade cloth.
Keep logs damp.

Water once or twice per month if dry.

April
1 2 3 4 5 6 7
8 9 10 11 12 13 14
15 16 17 18 19 20 21
22 23 24 25 26 27 28
Mushrooms begin to grow.
11 Harvest and store the mushrooms.

Refrigerate at 41°.

<1 hour

ventilation holes

Refrigerate at 41°.
**Marketing options**

**Fresh** = $5.00/lb.

**Dry** = $12.00/lb.

**Restaurant**

Open

Today's Special

**Natural foods**

2 for $1.00

$1.29 ea.

.79/lb.

**Supermarket**

**Farmers' market**
Stuffed Mushrooms–Shiitakes
(Makes 12-15 each)

12-15 Shiitakes caps–2-3", cut off stems
2 tbsp butter
1 medium onion (Vidalia) finely chopped
1/2 cup pepperoni–diced
1/4 cup bell pepper–finely chopped (green, red, yellow)
1 clove garlic–minced
3/4 cup crushed Ritz crackers (about 12 each)
3 tbsp grated Parmesan cheese
1/2 cup grated mozzarella cheese
1/4 tsp oregano
1 tbsp snipped parsley (fresh)
1/2 tsp tarragon (fresh or dried)
1/3 cup chicken broth


Can be prepared night or morning before using and placed in refrigerator. Put in pan before baking.

Serve warm.

Recipe—Martha Gonia

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