Resources for Shiitake Growers

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Mushroompeople
Frank Michael
P.O. Box 220
Summertown, TN 38483
Phone: 931-964-4400
Fax: 800-692-6329
E-mail: mushroom@thefarm.org
Website: www.mushroompeople.com

Northwest Mycological Consultants Inc.
John Donoghue
702 NW 4th Street
Corvallis, OR 97330
Phone: (541) 753-8198
Fax: (541)752-3401
E-mail: nmc@nwmycol.com
Website: www.nymycol.com

Bags for Stack Rack
Rockford Package Supply
Rockford, MI
Phone: 616-866-0143
Fruit approved PVC bags
2 mil, 48” x 48” x 60” (50/roll)

Bag Rack Materials
(PVC pipe and fittings, plywood)
The Home Depot
Lowe’s
Other building supply stores
Other plumbing supply stores
Hardware stores

Shiitake Suppliers
Field and Forest Products Inc.
N3296 Kozuzek Road
Peshtigo, WI 54157
Phone: 1-800-792-6220
Fax: (715) 582-0181
E-mail: fieldandforest@centurytel.net
Website: www.Fieldforest.net

Mushroom Harvest
George Vaughn
P.O. Box 584
Athens, OH 45701
Phone: (740) 448-7376
E-mail: info@mushroomharvest.com
Website: www.mushroomharvest.com

Shiitake mushrooms growing on logs
Boxes
- You will need 3 lb-, 5 lb-, and 10 lb- ventilated corrugated cardboard boxes.
- For Kraft box/container companies in your county or in your area, check the Yellow Pages, or contact your county Extension agent.
- Many growers prefer a white surface rather than the Kraft brown.
- Cooperate with the Kentucky Shiitake Growers Association or with other local growers for volume orders.
- Leave space for the “Kentucky Shiitake” logo (if you are a member of the association) and for your own farm logo.

Shiitake Books
Bratkovich, Janet. 1987. Shiitake Sampler (recipes). 1366 Savageville Road, Jackson, OH 45640. 50 pages. $7.00.


Shiitake Articles, Sources of Information
Kentucky Shiitake Growers Association
Sandy Deutsch, chair
Phone: 502-376-3888
E-mail: sdeutsch@markerman.com

Madison’s Ridgeview Farm Inc.
Phone: 513-723-0590.
Website: www.findlaymarket.org/madison.htm
Has grown his business to Findlay’s Market. They now sell everything from strawberries to mushrooms.

The American Mushroom Institute
One Massachusetts Ave., N.W. Ste. 800 Washington, DC 20001
Phone: 202-842-4344
Publishes Mushroom News. Subscription rates are $275 per year. Visit www.americanmushroom.org/sub.htm for subscription information.

Shiitake News
Eagle Bluff Environmental Learning Center
Rt. 2, Box 156A, Lanesboro, MN 55949
Phone: 507-467-2437

The Mushroom Growers’ Newsletter
P.O. Box 5065, Klamath Falls, OR 97601
Phone: 541-883-3719
Website: www.mushroomcompany.com
The newsletter is published monthly and includes production and marketing information (including prices) on other cultivated mushrooms as well as shiitake in its 14 pages. Subscriptions are $35 per year.

MushWorld
Website: www.mushworld.com
This website has a wide variety of training materials, publications, and information.

Lost Creek Shiitake Mushroom Farm
Website: www.shiitakemushroomlog.com
This website has a wide variety of information about Shiitake mushrooms, nutrition content, and Shiitake lore.
Resources in Shiitake Economics

Shiitake Marketing Resources
American Mushroom Institute. 1 Massachusetts Ave NW, Suite 800, Washington DC, 20001-1429. Phone: (202) 842-4344.
Snow Peas and Shiitake Soup

Serves 4

7 1/2 cups hot water
3 teaspoons chicken-flavored bouillon granules
1/4 pound carrots, scraped, sliced in 1/4” slices
4 oz fresh shiitake caps, sliced in 1/4” slices
2 cups snow peas, trimmed and sliced in half, lengthwise
1/4 cup thinly sliced green onions
1/4 teaspoon white pepper

1. In a saucepan, combine water, bouillon granules, sliced carrots, and shiitake.
2. Simmer about 10 minutes over low heat until carrots are almost tender.
3. Add snow peas, green onion slices, and pepper.
4. Bring mixture to a boil for 2 minutes until peas are crisp-tender. Serve immediately.

— adapted from Shiitake Sampler