



Maitake on Logs

Growing on Logs

What You Need to Know

Maitake are some of the most flavorful of wild mushrooms, but they are difficult to cultivate on logs in a woodland setting. The Maitake is a weak competitor and cannot be easily grown by plugging logs as you might do for Shiitake cultivation. A very reliable method for growing this mushroom involves the use of a pressure cooker to sterilize the log sections. Sections are placed in autoclavable bags, sterilized and inoculated with sawdust spawn. After several months of incubation the logs are buried outside just below the soil surface, where they have the potential to fruit for several years.

Here is a list of what you will need to purchase from us for growing Maitake.

- Maitake sawdust spawn
- Maitake Bag Set, includes:
 - autoclavable bags
 - collars
 - foam plugs

Here is a list of what you will need to provide for growing Maitake.

- 22 qt. pressure cooker
- freshly cut oak pieces (each about 8x8 inches)



*More detailed instructions are included with every spawn or kit purchase!