

MushroomNerds.ca
550 University Ave.
Building 28 Room 412
Charlottetown, PE
Canada
C1A 4P3



MushroomNerds Dowels : Easy-To-Grow Mushroom Gardening

Congratulations on receiving your Easy-To-Grow mushroom dowels from MushroomNerds.ca! This mushroom gardening method is a quick and easy way to set up your garden to produce mushrooms every fall for years to come!

Use the compatibility chart below to ensure that the logs or stumps that you plan to inoculate are compatible with the mushrooms you plan to grow. Once you select the correct logs or stumps it is as simple as drill holes, popping the mushroom containing dowels into the holes and waiting. 😊

Your logs or stumps will do best in a part of your garden that gets shade and stays a bit humid in the hottest months. For example, we use the north facing part of our property to inoculate logs as there is a lot of moss growing there indicating that it is both shady and moist. Select a spot that will be the best for your mushrooms needs.



MushroomNerds.ca
 550 University Ave.
 Building 28 Room 412
 Charlottetown, PE
 Canada
 C1A 4P3



	Conifers			Broadleaves									
	Pine	Spruce	Larch	Alder (Black)	Alder (Grey)	Aspen	Birch	Elm	Linden	Maple	Oak	Rowan	Willow
Shiitake				■	●	●	■			■	■		
Oyster		●	●	●	●	●	■	■	●	■	●	●	▲
Phoenix Oyster	▲	■	▲	●	●	●	■	●	●			■	●
Lion's Mane	▲	▲				●	■			●	▲		

■ Highly Suitable ● Satisfactory ▲ Questionable

Compatibility chart: As you can see, most mushrooms will grow well on the broadleaf tree logs such as birch and maple. Phoenix oyster mushrooms also grow really well on spruce, which is exciting since spruce is one of the most common conifer trees across Canada and there is much windfall after each storm season! **Use these dowels instead of chainsaws where possible!**

MushroomNerds.ca
550 University Ave.
Building 28 Room 412
Charlottetown, PE
Canada
C1A 4P3
Inoculating step-by-step



Equipment needed

1. MushroomNerds brand dowels! These varieties have been selected for Canadian growth and will survive our coldest winters. These are available from our online store (www.mushroomnerds.ca) or local garden centers.
2. Logs (Check compatibility with the chart below)
3. 5/16" drill or 9mm drill bit
4. Drill
5. Mallet or hammer



Optional: Garden wax, beeswax, plastic film or big plastic bags to seal the holes after.



How to use your MushroomNerds Dowels

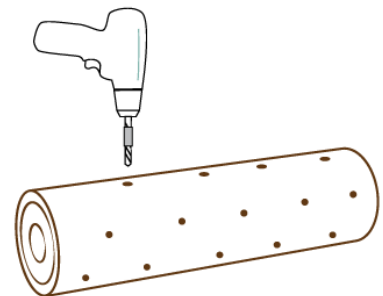
Step 1: Soak the logs (Optional!)

Fresh cut logs contain a high level of moisture. If your logs have been allowed to dry under cover for more than 6 months, they will need to be immersed in water overnight before inserting the dowels. This is not mandatory, unless the logs are really dry, but gives a better chance of success. The mycelium colonizes moist wood faster.

TIP: You will have the best success with logs that have never been stored under cover (such as firewood logs). Instead, try to use freshly cut logs (less than 6 months).

Step 2: Drill the holes

MushroomNerds dowels are 8 mm in diameter. Because we are dealing with moist wood, we recommend using a 9 mm drill bit for making the holes. A 10 mm drill makes the holes too wide and an 8 mm drill is too tight. The holes should be about 1.75 inches deep as the dowels are 1.5 inches. This leaves a bit of extra room for the growth to start quickly at both ends. You can mark the appropriate depth of the holes on the drill with a piece of tape.



Drill holes 4-6 inches apart down the length of the log, forming a grid pattern.

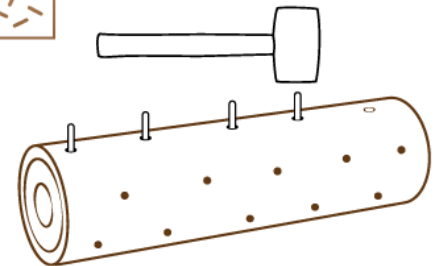
TIP: Don't worry about dowels falling out over time. With a little bit of growth, the dowels will be firmly anchored into the log or stump.

MushroomNerds.ca
550 University Ave.
Building 28 Room 412
Charlottetown, PE
Canada
C1A 4P3



Step 3: Insert the dowels and tag the logs

Push the dowels completely into the log so that they do not stick out. If necessary, use a hammer or mallet to tap them in flush with log. Fill each hole to prevent contaminants or spores from other fungi from entering.



Inoculate (i.e. plant) **only one species of mushroom per log**. Otherwise, different mushrooms will fight for living space and might not give a proper harvest.

Mark the species of mushroom and the year you inoculated the log with. Write the information with a permanent (UV resistant) marker on tag and nail it to the log. The best material is aluminum or another metal, for example a lid of a jar or can. Another option is polypropylene (PP) plastic, such as a lid from a yogurt bucket. Other plastics break into many small pieces and text written directly on wood soon becomes unreadable.



@mushroomnerds.ca



www.mushroomnerds.ca



www.facebook.com/mushroomnerds.ca

MushroomNerds.ca
550 University Ave.
Building 28 Room 412
Charlottetown, PE
Canada
C1A 4P3

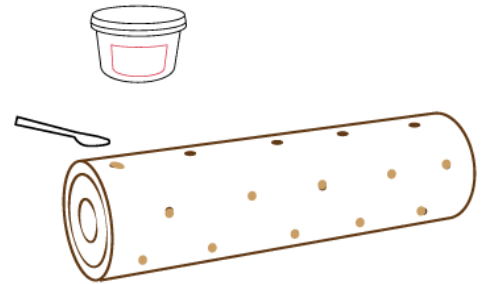


Step 4: *Optional* (but a good idea) - Seal the holes

We advise to seal the holes to protect the wood from other spores and contaminants. It also prevents the mycelium on the dowels from drying out. Lastly, it will keep out curious birds, squirrels, and other critters.

Cover the holes with garden wax, Vaseline, tape, plastic film, or beeswax. Wax or Vaseline should be applied with clean fingers to cover the hole and the dowel. Tape or plastic film does not need to be airtight as long as the hole and its immediate surroundings are covered. If you use beeswax, be careful not to overheat it as you don't want to burn the living mushroom mycelium, or your finger!

Sealing holes is not mandatory, but it can help your mushroom to grow successfully.



MushroomNerds.ca
550 University Ave.
Building 28 Room 412
Charlottetown, PE
Canada
C1A 4P3



Step 5: Choosing a place for your logs

A good place for mushroom logs is damp, shady, and sheltered from wind. You should choose a place where the logs can be left for several years undisturbed. Place the logs slightly above the ground and leaves, for example on a few smaller branches or rocks. As long as the rain can wet the logs naturally, they do not need extra care.

Step 6: Harvest

It has been a long journey! Growing mushrooms on a log is a small investment of time, and a large investment in patience! Congratulations on making it this far!

The mycelium has completely taken over the log in months to a year and when the conditions are favorable for the fungi they begin to produce mushrooms (the fruiting body of the fungal organism). When the mushrooms are large enough to pick, use a pull-and-twist motion to detach the mushroom from the log being careful not to disturb the next flush of tiny mushrooms still coming up. After the first harvest, you may have additional flushes in the same year or the log may go quiet again until next season. Don't worry, the log will produce mushrooms for several years. In fact, you can estimate the productive life span of the log based on the diameter of the log. For example, a 4 inch long will produce for approximately 4 years, an 8 inch log for 8 years and so on. So, leave the logs until they have completely disintegrated.

During the late summer and autumn you should check your logs regularly. When the mushrooms emerge, they mature in days. The summer cottage forest is a great place to grow mushrooms but if the cottage is visited infrequently during the autumn, the mushrooms may have gotten old before you get a chance to harvest them.

Enjoy and send us pictures of your harvest!



@mushroomnerds.ca



www.mushroomnerds.ca



www.facebook.com/mushroomnerds.ca