

Forest Farming with Mushrooms 2016 OGS Compiled by Rodney Webb

Definition: Mushroom Forest Farming utilizes native forest inputs to derive beneficial fungi for food and medicine.

Mushroom Forest Farming Cultivation Methods:

*Logs- Finite amount of nutrients in a package for fungi to devour. Efficiency is dependent on optimizing favorable conditions.

-Shiitake- The starting point for forest farming. It takes ~1 year for results, so inoculate some logs and start your learning curve.

-Oysters- Hit and miss. Watch out for insects!

-Reishi- partially buried or benign neglect

-Nameko- buried raft of logs (beware the deadly Galerina!)

-Lion's Mane- Totem method works well. Results are slow, so be patient.

-Miatake- Partially buried logs and some luck needed.

*Stumps (coppice or inoculate?)- Inoculated stumps have an exponentially more nutrient packed potential than logs.

-Oysters on tulip poplar!

-Miatake on stumps down low (root line below soil surface).

-Turkeytail- Usually naturally occurring. Encourage if necessary.

*Wood Chips

- Beds for Winecaps or Oysters (bordered by logs or slab sandwiches?)
- Containers (buckets, bags, boxes)

*Live Trees and Snags

- Chaga- (2500' elev. minimum and must be birch sp.)
- Lions Mane- Maple, Poplar, Beech sp.
- Miatake- with discretion (considered parasitic) Oak, Maple,...
- Bees- A hole 'nother world... What makes a beetree?

*Foraging and Encouraging

- Seasonal forays help you get to know and learn your woods.
- Wild species to look for: Morels, chicken of the woods, miatake (wishu), turkeytail, oyster (+ winter oyster), chanterelles, lobster, chaga, hoof conk, reshi,...

Sources:

Farming the Woods by Ken Mudge and Steve Gabriel, 2014 Chelsea Green Publishing
Organic Mushroom Farming and Mycoremediation by Tradd Cotter, 2014 Chelsea Green Publishing
Mycelium Running: How Mushrooms Can Help Save the World by Paul Stamets, 2005 Ten Speed Press

