What To Do With All Those Mushrooms

1. Fruiting methods, log yard maintenance, fruiting shed, floating row cover, gravel, and lime. Harvesting and storage.
   - Staying on top of and managing pest problems
   - Harvesting at the optimum time for your needs
   - Grading - (A) medicinal, (B) grocery, (C) restaurant -or- No grading Market Style (First come, first serve)
   - Storage and Packaging (Paper bags and cardboard boxes work best.) 3 and 5 pound units preferred by most customers
   - Refrigerate ASAP

2. Value added and shelf life extension
   - Freezing - OK method but use immediately after thawing
   - Drying - Traditional method. Shelf life 1+ years. Enhances flavor and umami factor. Sun drying increases Vitamin D content. 4-6 hours with gills facing up towards sun is all that is needed. Too much sun decreases nutritional content. Use glass jars for long term storage.
   Methods of Drying:
     - Donko - Unopened caps harvested during cool season. Sundrying whole with stems
     - Whole caps - stems removed
     - Sliced - stems removed, sliced and ready for use (can use lesser quality, eg. slug/insect damage)
     - Stems - ground into powder or used whole to make stock (home use)
     - Powdered - add to soups, gravy or added to dished to enhance umami flavor. Natural MSG

   - Pickling - Method of extending shelf life for 1 month or more and adding gourmet value to product. Note: you must attend "pickle school" in NC to legally sell pickled products.
   - Canning - not as desirable to some. Preferred method is to add to soups and pasta sauces. Adding dried mushrooms to tomato-based sauces absorbs moisture to thicken sauces.
   - Tincturing - Enhances nutritional benefits by creating extracts

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