



# How to Inoculate your Shiitake or Oyster Logs!

## Growing Shiitake and Oyster Mushrooms in your own backyard!

**\*\* Put Spawn in refrigerator until use \*\***

### Equipment Needed

- Fresh cut oak logs that have rested at least 3 weeks – Gum Trees can be used right away. Bark needs to be fully attached. Oysters Spawn works best in Poplar Trees (Most hardwoods are acceptable to use, please contact us for specific questions about wood.)
- Shiitake or Oyster spawn
- Drill & Drill Bit of 5/16” – for dowel spawn
- Cheese Wax – or Beeswax if you have access – can purchase from 2funguys.com
- Hammer
- Small Crock Pot or double boiler to melt wax.

### Instructions

***Keep Spawn in the sealed bag, in the refrigerator until ready for use. Any Spawn remaining after you are finished can be kept in fridge for up to 6 months.***

#### ***Drill holes in the log you will inoculate.***

The holes should be a little deeper than the dowel is long. You will want to make several rows of holes. Space the rows about 1 to 2 inches apart, and space the holes in each row about 5 inches apart. For example, a log that is 2 feet in length and 5 inches in diameter will require about 30 dowels of spawn.