



## SAWDUST SPAWN INSTRUCTIONS:

Thanks for purchasing Sawdust Spawn from Mr. Mercy's Mushrooms!

### Here's what you need to know:

- Each bag of Mr. Mercy's Sawdust Spawn contains 5lbs of hardwood sawdust inoculated with the mycelium (mushroom "roots") of the species of your choice. Refer to front label for species.
- Each bag of spawn will inoculate up to 25 logs (4' or 1.25m long) with the aid of an **inoculation tool**. The precise amount needed depends on the spacing and depth of drilled holes (see below). It's also possible to inoculate logs without a tool, but it will take longer and the spawn won't go as far.
- For more information, including videos of the inoculation process, please visit [www.mrmercymushrooms.com/growingmethods](http://www.mrmercymushrooms.com/growingmethods).

### Materials Needed:

- Freshly cut **Hardwood** logs or stumps. "Hardwood" refers to deciduous trees, and some common choices include Birch, Cottonwood, Maple, Oak, and wood from fruit trees. Most broadleaf trees will work, though some species have a preferred host. **Conifers (pine, cedar, spruce) are not generally suitable for use as mushroom logs.** Ideally, logs should be cut in the colder half of the year when the leaves have fallen, and should be from healthy trees with intact bark and no evidence of insect or fungal damage.
- An Inoculation tool (not necessary, but helpful).
- A drill and 1/2" bit (if you don't have an inoculation tool choose a larger bit, the diameter of your finger). Corded drills work much better than cordless, as batteries will drain quickly.
- Wax for sealing inoculation points. We prefer a food-grade and environmentally friendly wax such as beeswax. Soy wax or paraffin waxes can also be used.
- Paintbrush or wax dauber (available through our store) for spreading wax.

- Heat source and pot for melting wax. If doing inoculations close to home, an inside kitchen can be used. Otherwise, a small campstove or propane burner works well.

### Method:

1. Drill holes in logs or stumps. We will drill holes spaced 6-8" apart, and to a depth of about 1.5" (a stopper on your drill bit can be helpful). After drilling a row of holes along the length of a log, rotate the log and start a new row 6-8' from the first, but offset, to form a diamond pattern of drill holes. Repeat until the log is covered evenly in holes. If using a stump, drill first around the circumference at 6-8" intervals, then repeat with an offset pattern. Drill holes in top surface of stump as well.
2. Open bag of Sawdust spawn, crumble up (cleaning hands before this step is advised), and fill holes flush with the level of the bark. If using an inoculation tool, jab the end into the sawdust, position over a hole, then firmly press the plunger to fill the hole. Repeat for all holes. If using hands, push spawn in by hand until flush.
3. Heat up wax until fully melted. Dip paintbrush or wax dauber in wax and paint over each hole. Paint the holes on top of the log, then rotate until a new row of holes is facing upwards. This stops the wax from dripping.

### Caring For Your Log:

1. Place inoculated logs in a well-shaded location, preferably close to a water source. Keep logs close to the ground, but slightly elevated (on a pallet or raised on timbers), as you wait for the mycelium to colonize the log.
2. Periodically check on your log. If it seems dry (lift it up to check weight if you are unsure), it can be watered. Either set up hose or sprinkler, or immerse log in water to hydrate. Check for signs of white mycelium on ends of log. If you see white patches, the log may be colonized and ready to fruit!
3. **Most logs will need to sit for up to a year before producing mushrooms.** The time it takes is influenced by the species of mushroom, the species of wood, and the size of the log relative to the spacing of the drilled holes. If it has been over a year and your log has not fruited, try a 24 hour soak in water to provoke fruiting.
4. **Pick your mushrooms!** Once mushrooms are ready to fruit, they may continue to produce periodically for several years to come. Logs should be located somewhere that is visited often, so that spontaneous fruitings aren't missed (some mushrooms will appear, ripen, and rot in just a few weeks). Multiple logs can be stacked "log cabin" style for easy harvest.
5. Experiment! There are many other techniques for log and stump growing, such as creating log "rafts", "totem poles" or buried logs. Please email [robin@mrmercysmushrooms.com](mailto:robin@mrmercysmushrooms.com) for many more tips, suggestions, and links to helpful resources. **Happy growing!**