

Chat record

SG: Very interested in mushrooms - thank you for the great advice

Pv: thanks Pip! Great to see and hear. Been trying with a few logs as well. Harvested the first shiitakes a few weeks ago. Now I want more! :D

JB: Hello Pip. I am looking forward your presentation.

JB: Thanks for your talk. I love mushrooms and have grown shitake. Have been wanting to do more for years. I am inspired.

CD: Would hazel or willow coppice work?

CD: Ok, thank you!

AA: Lovely timelapses!

PL: @ Pip, do you notice a difference in taste when the mushrooms are produced on hardwoods of different species?

PL: @ Gaye, if you are in UK, mushroombox.co.uk is good

GN: Hi and how does one get hold of inoculants please?

GN: Thankyou Philip:)

GN: Thankyou Pip, a new area of interest to explore. Wood truly is so versatile! Wonderful

YB: Hello from sunny north germany ! Same here, love fungis ! :)

YB: Can you use any kind of trees for that ? Pines/Douglas work ?

YB: @Pip

YB: @Pip, can you put the logs in a dark room as well ? I got a lot of former dark pig barn here, now they

YB: are with sandy floor and a bit moist

YB: Thanks a lot for your presentation and answers !

YB: Thans Tian for the answer as well :)

YB: @ Pip, is it a forest open to public then ? Any risk of getting the mushrooms stolen or the logs moved away ?

AS: Thanks Pip, learned a lot and will try it out!

KB: thank you, Pip, very inspiring!

PG: Good afternoon, Pip is here to answer any questions....

PG: Answer Yann: Pines (sapwood) don't work unfortunately because they keep most/ all fungi at bay with their resin. You have to match the fungi with the tree species

PG: Rowan: shii-take on oak, oyster mushrooms on poplar, birch, beech and so on. Gourmet Woodland Mushrooms in England has a good list. So do I but it is in Dutch. There are still alot of combinations that can be tested...

PG: Send me an email if you want to know more....

PG: Answer Titouan: I let the experts make it for me!

PG: Answer Yann: good ventilation is essential for growin mushrooms anywhere on anything. The best place is outdoors and it can be indoors for a short time at the end of the season. Some places in the tropics grow them in tunnels but the situation is differen

PG: Answer Yann: my log farms are on private properties but people can walk on the path bordering it and take a look if they want. Most people do not recognize the value and don't want to carry heavy / awkward logs a long way to their car Mushrooms: the

PG: Answer Frank: softwood forests provide the best coverage. Really good. Deer and boar don't tend to expand their diet on edible mushrooms on logs

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PG: Answer Cristel: coppice wood is really worthwhile, especially oak because there is a lot of sapwood. Hazel and willow are a little more difficult.

PG: That's good to hear Thomas. I am going to try that too!

PG: Answer Henna: natural baths are often tempting but difficult because the water warms up too much. You must be able to shock the shii-take logs with a large temperature difference.

PG: Answer Henna: no chemicals in the water

PG: Answer Gaye: google "edible mushroom spawn" in your own language. There are usually not so many sellers and they are visible on the internet

PG: Answer Henna: make sure that there is at least an 8 degree difference between the air temperature and water temperature.

PG: General Comment: use the latin names of available spawn as reference. The common names change a lot and can be very confusing.

PG: Answer Henna: probably not

PG: Bye for now and thanks for attending the presentation. I am signing off so that I can go to my log farm. More questions are welcome via email info@groenetakken.nl

RP: brilliant! Thanks Pip!

BH: beautiful films and very informative presentation. Thank you

MC: I've grown Indian Oyster on Monterey pine logs.

MC: I get inoculant from <https://www.annforfungi.co.uk/> have used for years, very good

FG: Hi Pip, what are the best circumstances for the logs? Is it possible for example to use existing mature pine or douglas forests which provide enough shade? What about wildlife like deer and boar?

FG: Thank you!

MR: Thanks pip. I will try mushroom growing again. Starting with shitake. I was too ambitious last time, I tried lions mane in a green oak log. But to no avail. Thanks for the tips.

RA: So which species work best? (Question for later!)

RA: Thanks Pip!

RA: Thanks Pip - that was brilliant!

LA: Fascinating pictures!

TR: Regarding options for conifer wood, Indian oyster works with most softwoods. I've successfully inoculated a Monterey cypress stump with it.

TR: (Indian oyster = *Pleurotus pulmonarius*)

TR: @Martin, do have an answer to Henna's question regarding the possibility of soaking the logs in a pond?

TC: edible saprophytic (growing on dead wood) mushrooms tend to grow better on hardwoods. This is quite a useful resource for knowing which species of mushroom to grow on which logs <https://www.gourmetmushrooms.co.uk/mushroom-species-to-tree-species-info-tabl>

TC: Ahh, I just noticed I'm behind on the chat... was answering to Yann on that one

JK: great presentation. Thanks, pip

TP: Hi Pip! How do you produce the mycelium you inoculate into the logs?

TP: Alright thanks!

TP: Just one more question: could you use pollards to easily produce the logs?

HJ: Can you use natural ponds as the bath for logs? Does the water have to be drinking quality?

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HJ: If there's a spring in the bottom of the pond and the water stays fairly cold, is it ok then? I'm in Finland- you know, it's mostly cold here! :)

HJ: Thanks! So the humus etc in the natural water is not a problem?