

# FUNGI!!

GROWING SPECIALTY MUSHROOMS

**GROWING GOURMET MUSHROOMS**

STUMPS + TOTEMS





## Getting Stumped, Growing Mushrooms on Stumps

Manytimes, these treasure chests of mushroom wood are overlooked when inoculating. To forget inoculating the tree stumps is passing up the easiest and most abundant harvests that last for years. The stumps have a huge amount of wood mass and roots for the fungi to colonize and pull moisture from. Start by cutting a two- or three-inch round off the stump. Again be sure the wood is healthy and recently cut, otherwise other ambient fungi will have already moved in.



You've probably seen mushrooms popping out of stumps in copious amounts. I remember one morning in town my ol' hound dog Chulo led me to this huge clump of oyster mushrooms growing out of the stump he was sniffin' about. The old stump was a fungi treasure hidden in the grass. I lopped the shrooms off and traded them for breakfast at the café down the street.

Cherry stump drilled along the edge and filled with Reishi mushroom spawn plugs

Then, similar to the log inoculation method using plugs, drill every two inches around the face edge of the cut stump. Hammer in the plugs, and then nail the round back onto the stump to sandwich in the spawn. Alternatively, you can put in sawdust spawn like the totem method described below. The spawn inoculation in a stump can take a lot longer to run than the logs, but once set, fruiting can last into the next decade.

## Totem Method

A few years back, I was talking on the phone with Joe Krawczyk, founder of Field & Forest and co-author of “Year-Round Shiitake Cultivation in the North.” I was telling him about my abundant poplar forest and my goal to inoculate it with oyster mushrooms. He shared a fantastic method that fruitfully marries the two together: Mushroom Totems! The ultimate shrine to the mushroom god. Alas, the totem method still relies on chainsaws but requires a lot less work overall and yields big returns.

## Materials

- Sawdust spawn
- 12" log rounds
- Black plastic lawn-size garbage bags
- Paper grocery bag
- String

Cut the logs from healthy, dormant trees at winter's end. You will need two log pieces that are approximately 12 inches in diameter by 12 inches long. In the bottom of a black plastic lawn-size bag, spread out a handful of sawdust spawn, about a cup's worth. Set the first log round on top of the sawdust. Spread another handful or two on top of the log, approximately a quarter-inch thick, and place the second log on top of it. Repeat with another ¼-inch layer, then cover the top with a brown paper grocery bag secured with string or a large rubber band. Alternatively you can cut a 2 inch round and nail to the top as seen in the picture on the right.



Poplar totem with oyster spawn.



Oyster totem after 3 months, covered in mycelium!



Oysters popping from totem piece planted a few inches in the ground.



Totem pieces happily seated under the deck.

Pull the black plastic bag up around your finger and tie closed, leaving just the small opening where your finger was for breathing. Stash this magical totem where the temps stay within 60 to 80°F for about three months. I put mine in the basement boiler room during the spring or summer (when the boiler is not in use) and in the garage (when the boiler is fired up). Really, anywhere indoors and out of the way is fine.

Forget about it for three months, and when you come back to it and unwrap it, you'll find it coated in white mycelium.

Take each log round and place on the ground with your other logs. I put mine down a few inches into the soil under the deck, and they love it, popping crazy amounts of mushrooms. The advantages of totem method include: less work than drilling; no whacking or waxing; guaranteed moisture and temperature during spawn run; and thick, long-lasting chunks of wood. The only disadvantages are finding a place to stash them indoors and using plastic bags.

## Notes

- You can place just one log piece in the plastic bag, if moving the two together isn't practical.
- Shiitake and Lion's Mane can also be done as totems.

A five-pound bag of sawdust spawn, which costs about \$25, is enough to inoculate six double-decker totems.



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 WITH FUN-GI  
MICHAEL JUDD

**MINI COURSE**

If you like this and are keen to learn more, head over to our [online Mushroom course](#) for a visual treat and all you need to know to grow !



## WIN, WIN, WIN!

Working with fungi is one of the rare win, win, win scenarios where every step of the process has a myriad of benefits. By thinning trees for growing mushrooms, you help rebalance the forest; by inoculating wood with fungi, you speed up the soil building process; and by spreading more fungi in the landscape, you strengthen ecosystems and increase runoff filtration. On the economic side, growing mushrooms for market is as lucrative as a legal crop gets. Local farmers markets and restaurants pay top dollar for outdoor fungi. Value add the harvest into a bottled sauce or oil and you'll be rolling.



This is a snippet from the Fungi chapter of Micheal Judd's book,  
**Edible Landscaping with a Permaculture Twist**

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# THANK YOU!

We hope you've enjoyed this short intro to the fantastic and amazing wine cap mushroom.

It gets more delicious the more you explore..

Check out the Growing Gourmet Mushrooms Mini Course - 25% off!



For more resources, videos, books, and courses on easy to grow fruits, mushrooms, food forests, and much much more visit:

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**Blessings, Michael & Ashley Judd**





## WHO IS MICHAEL JUDD?

Michael Judd has worked with agro-ecological and whole-system designs throughout the Americas for over two decades, focusing on applying permaculture and ecological design. His projects increase local food security and community health in both tropical and temperate growing regions. He is the founder of [Ecologia Edible & Ecological Landscape Design](#), [Project Bona Fide](#), an international nonprofit supporting agro-ecology research, and co-founder of [SilvoCulture](#), a Maryland based nonprofit which is helping plant 1 million nut trees in the Mid-Atlantic region. He is also the author of *For the Love of Paw Paws* – book and online course.

Michael lives with his family on a permaculture haven nestled along the foothills of the Blue Ridge Mountains near Frederick, Maryland. The Judds' homestead consists of 25 acres of mixed woodlands, food forests, gardens, and a nursery designed for experimentation and education.

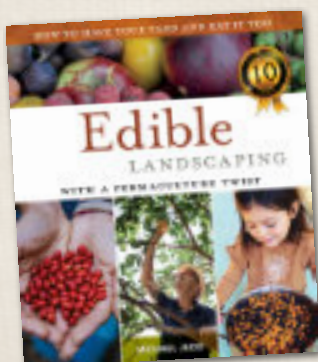


Above: Michael Judd in a PawPaw Patch

Below: The Judd Homestead during PawPaw Fest



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