Any Questions? Need More Information?

Should you have any questions, call our Mushroom Hotline at (360) 426-9292. Our hours are 8:30am–4:30pm Pacific Time, Mondays through Fridays. We will be happy to help you! We also offer technical support for our products via email at info@fungi.com.

For more detailed information on mushroom cultivation, we suggest you consult the book Growing Gourmet & Medicinal Mushrooms, available from Fungi Perfecti for $44.95 plus shipping and handling. This book explains in detail cultivation techniques and growing parameters for 31 different edible and medicinal mushroom species. With 574 pages and more than 400 photographs and diagrams, this is the definitive text on mushroom cultivation for both hobbyist and professional growers.

We supply and instruct mushroom growers worldwide, amateurs and professionals alike. Contact us via phone, fax or email for a free color brochure. Or you can browse our complete product line and order securely with your Visa, MasterCard, American Express or Discover Card at our Web site, www.fungi.com.

If you purchased this Fungi Perfecti® product from another retailer or catalog company, please offer them the courtesy of your continued business. Thank you!

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The Turkey Tail Mushroom Patch™  
*Trametes versicolor*

*Trametes versicolor*, known as Kawaratake by the Japanese and Yun Zhi by the Chinese, is a multicolored, conk-forming mushroom found growing on logs and stumps throughout the world, and is one of the most common of all mushrooms. Turkey tail mushrooms have beautiful multicolored zones, sporting a variety of colors: zones of red, yellow, orange, purple, blue and black. The strain you have is one Paul Stamets isolated from his property on Skookum Inlet of Kamilche Point in Washington State.

Turkey Tails have long been sought after for their beneficial properties. This mushroom is probably one of the best-studied of all health-supporting fungi, and is the subject of many clinical studies. (For more information, please consult the book *MycoMedicinals*: *An Informational Treatise on Mushrooms* by Paul Stamets.) Like Reishi, this mushroom has been represented in Asian art for thousands of years. The swirling cloud motif—resembling the classic form of Cloud Mushrooms, another name the Chinese use to describe this species—adorned ornate breast-plate badges worn by Chinese generals, denoting rank. (See page 350 of *Growing Gourmet & Medicinal Mushrooms.*) Once grown, this mushroom is broken up, powdered and steeped in simple teas. Its flavor is mild, distinctive and pleasant to most people.

**Please note:** Mature mushrooms produce spores. Turkey Tail spores will appear as a whitish dust or powder on the surface of the ground, with only a third of their circumference showing above ground. Be sure to place your logs in an area where they will receive only indirect or dappled sunlight. You can cover them with shade cloth or dark screen to further protect them from sunlight and help them to retain moisture. (Do not cover them with plastic or other water/vapor-proof material: this will encourage the formation of mold.) Water your logs once per day for the first two weeks (using regular tap water is okay), then leave them alone. Log cultivation of Turkey Tail will take about 9 months to a year to produce mushrooms. After a year has passed, if mushrooms have not come up by themselves, water your logs twice per day for one week to induce fruiting.

Thanks for purchasing our product! We wish you luck in this and future fungal endeavors.

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floats, you can put the whole thing in a bucket of water, using a brick or something similar to keep the Patch fully submerged.) Remember to use spring, well, rain or boiled tap water to soak your Patch. Return your Turkey Tail Patch to its original location, and mist daily to encourage more fruitings. One flush is normal; more than one is the exception. If the Patch falls apart, then the mycelium has ‘pulped’ the wood to the point that it has lost its fibrous structure. This usually means the Turkey Tail Patch has completed its growth cycle.

Outdoor Cultivation

When your Patch has ceased to fruit, you can break it up and use the material to inoculate logs outdoors using the “wedge technique” (For more information on this technique, please consult the book *Growing Gourmet & Medicinal Mushrooms*). We recommend using a hardwood—ideally oak, alder, cottonwood (poplar), aspen, elm, beech, walnut, or similar woods. Cut large wedges from the logs and fill the crevices with the loose material from your Turkey Tail Patch (this material—wood or similar substrates colonized by mushroom mycelium—is what cultivators refer to as “spawn”). Then replace the wedges and secure them in place with nails, screws or straps. You may also wish to seal the cut sites with beeswax or cheese wax to help protect the mycelium. While helpful, this step is not absolutely necessary. Turkey Tail grows best on logs that are buried horizontally in

surrounding the Turkey Tail Patch or on the Patch itself. Spores can be easily wiped off of most smooth surfaces such as painted wood and Formica, but may stick to tablecloths or other highly porous surfaces. Please take this into consideration when selecting the ideal location for your Patch.

Starting Your Patch

The block of sawdust and wood chips that composes your Turkey Tail Mushroom Patch is fully colonized by a special strain of this noble fungus. Included with the Patch is a plastic bag with holes punched in it; this is the humidity tent. The tent is used to maintain a high-humidity environment for your Patch. Simply roll the base of the humidity tent like a pant leg to keep upright and stable around the Patch. In addition, you will need a spray bottle and a shallow container in which to place the Patch. A plate, pie tin or similar container is ideal. (It is best to regularly dump out any water that accumulates in the container.) Do not use a high-walled container because that will cause carbon dioxide to pool around your Patch and affect the growth of the mushrooms. To induce it to fruit, simply place it in an area that receives ambient light but no direct sunlight. (Some light is required: if there is enough light to read these directions, there is enough light for your Mushroom Patch). This mushroom is widely temperature tolerant, producing mushrooms between 50 and 80 °F.

Unfold the bag so it stands upright. Cut off the top of the bag directly below the white filter patch and ensure that the
remaining plastic sides are standing straight up. The sidewalls should be about 2–4 inches tall. These sidewalls collect condensation. On the vertical faces of the Mushroom Patch, make 4–8 short (1–3 inch) horizontal slits on the plastic holding the mushroom block with a clean knife or razor blade. Places where the mycelium is thick and yellowish are good locations for cutting the slits. The exchange of air from the exposed surfaces will signal the mycelium that this is a good location to produce a mushroom.

Open up the humidity tent and place it over the top of the Patch. Roll up the bottom of the tent, just as if you were rolling up your pant leg. Adjust so that the top of the tent sits a couple of inches above the top of the Mushroom Patch bag. Mist the developing mushroom(s) twice a day, using water that is neither chlorinated nor distilled. Spring, well or rain water work best, though boiled tap water may also be used. Boil tap water gently for 20 minutes to cause the chlorine to dissipate. Once cooled, you can fill your spray bottle and use this to mist your Patch.

Your Turkey Tail mushrooms will continue to grow, slowly and steadily, with overlapping plateaus of growth. Soon multicolored, saucer-shaped caps will emerge. A white zone along the outer edge of the mushroom cap or antler is a sure sign that the mushroom is currently growing. If this band of white becomes dry, dingy or waxy-looking, it is an indication that the Patch is too dry. If this is the case, please double your watering schedule or increase the amount you are misting per each session. A dusting of white spores beneath the shelf-like caps will also indicate that the mushrooms have matured.

Harvest

To harvest, simply cut the woody mushroom from the base, taking care to cut it as close to the interface between mushroom and Patch as possible. If the humidity is lower than 50%, then air-drying is easily accomplished by suspending the mushrooms from a string in your kitchen. Turkey Tail mushrooms also dry very well if placed outside on a sunny day, with the undersides turned upward.

The dried mushrooms may be used as decoration or ground up in a blender or food processor for use in tea. Dried Turkey Tail is very tough, and may not grind up completely, but large pieces can be used in conjunction with the powdered mushroom. 2–5 grams of dried Turkey Tail mushrooms are recommended per liter of water. Boil the mushrooms in water for 10–15 minutes. Allow them to steep for at least 30 minutes, then strain and serve. You may elect to add other teas or herbs to the mixture to suit your taste. You should save the ground Turkey Tail from your first batch and then re-use it, in order to enjoy maximum benefit from it. Please note that if you are re-using your Turkey Tail mushrooms, they should be immersed in boiling water within a day of the first batch of tea. If you wait too long before re-using your mushrooms for tea, they might become moldy.

You can get several dried ounces of Turkey Tail mushrooms per Patch over a period of approximately 3 months, depending upon care. Should no new growth be seen, let your Patch dry out for about 14 days. Then fill the intact bag with water, allow to sit submerged overnight, and then drain. (If the Patch
remaining plastic sides are standing straight up. The sidewalls should be about 2–4 inches tall. These sidewalls collect condensation. On the vertical faces of the Mushroom Patch, make 4–8 short (1–3 inch) horizontal slits on the plastic holding the mushroom block with a clean knife or razor blade. Places where the mycelium is thick and yellowish are good locations for cutting the slits. The exchange of air from the exposed surfaces will signal the mycelium that this is a good location to produce a mushroom.

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