



How to cook Oysters
Best cooked slowly and gently either in a soup, or a stew. Oysters fry well with garlic and butter. Remember you are dealing with a vibrant fresh organic health food! You can dry the mushrooms and then reconstitute them for soup. See our website for recipes.

The small print
Log cultivation of mushrooms is a practice that is subject to the whims of nature. We know that Ragmans Lane Oyster Logs leave the farm in peak fruiting condition and will fruit, but we cannot guarantee when. Please be patient, and follow the instructions in this leaflet carefully.

Ragman's Lane Farm, Lower Lydbrook
Gloucestershire, GL17 9PA 01594 860244
www.ragmans.co.uk
info@ragmans.co.uk
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Fruiting Oyster mushroom logs



Grow your own
Oyster mushrooms

Ready to fruit

No sprays or chemicals

3 year fruiting span



Packed:
GB-ORG-05
EU Agriculture

Simple growing instructions inside



Care of your log

The easiest way to fruit your log is to let nature take its way. Put the log out in the garden in the shade, out of the wind and in the rain. It will fruit in cold air temperatures over a three year period. Don't forget to check for mushrooms!

You should look for a shaded, damp area of your garden where there is little, or no wind. The log will need rainfall on it, unless you are regularly soaking it. A north-facing wall out of the wind is a good place, as long as it is not sheltered from the rain, alternatively under a shady tree. Frost and snow are not a problem. Watch out for cats scratching and dog pee which can damage the log! Slugs can also be a problem – you may need to bring the log into a slug free area when it is fruiting. The most important thing is to put the log somewhere it is easy to see. Most 'failures' are due to the log fruiting happily away at the bottom of the garden out of sight and mind! Mushrooms are more likely to grow if the log is kept moist during its resting period.

resting

After picking the mushrooms leave the log outside under a tree or in a damp place to 'recuperate', then soak and shock the log to start the second fruiting flush or leave it to fruit in its own time. Please note: do not hang up the log - its handle is just for carrying! Keep the log moist.

soak and shock

If you want to 'force' your log to fruit, you can produce a 'flush' of mushrooms as shown on the cover of the leaflet by 'soaking and shocking'. This is usually successful, but not always. A rough timeline is shown at the top of the page.

Shock the log to initiate fruiting by (i) dropping it on its end from two feet high onto concrete or stone (ii) totally immersing the log in ICE COLD WATER for 48 hours (non-chlorinated water ie rainwater or tap water left to stand overnight). Put a bag of ice in the water if possible – as it is the change of warm to cold that initiates fruiting. Having the log at room temperature, or sunny afternoon temperature for a day before shocking also helps. Logs should start fruiting within 1-4 weeks, forming in "flushes". If no mushrooms appear leave the log outside for a further 3 months and try again. Logs are more likely to fruit in the spring and autumn when there are cool nights and warm days.

picking

Oysters can be eaten as a 'cluster' or when the cap is up to 5 inches across - see photo for positive identification. Each log will produce 2 - 3 lbs mushrooms over it's lifetime with careful management.

Your log loves	* the outside	and hates	* chlorinated water
	* shade		* wind
	* rain		* slugs