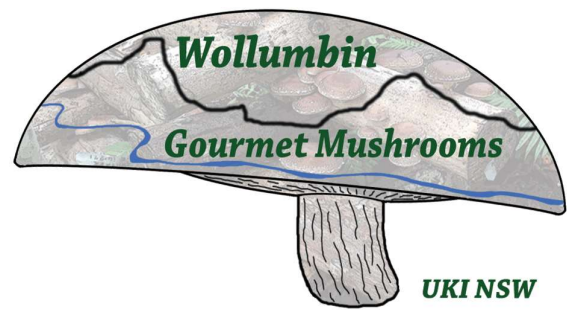
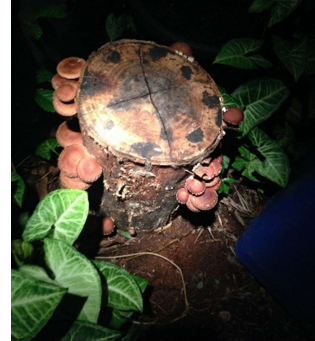


# Workshop:



# Cultivating Shiitake Logs

Learn all the tips and tricks on how to make Shiitake Logs and grow your own Shiitake Mushrooms at home.



**When: Sunday 24<sup>th</sup> Feb 2019** (10am till approx. 3pm)

Limited to 8 students - so book early

**Cost: \$150 Early Bird / \$180 after 1<sup>st</sup> February**

(Minimum 4 bookings required before 1<sup>st</sup> February)

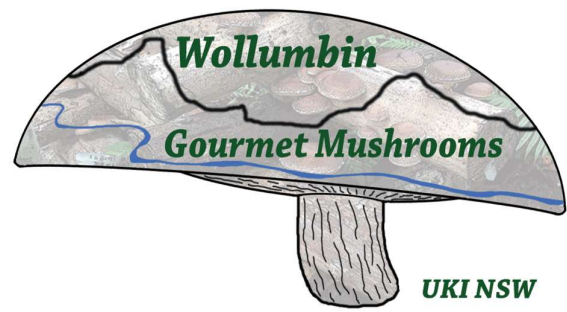
See more overleaf.

Book online at:

<http://www.wollumbingourmetmushrooms.com.au>

[info@wollumbingourmetmushrooms.com.au](mailto:info@wollumbingourmetmushrooms.com.au)

**Contact: Gary on 0437 646 230**



## You will learn:

- How the spawn is made.
- Which logs and how to prepare the Logs.
- How to inoculate the logs using dowels.
- How to inoculate the logs using Shiitake sawdust spawn
- Log Care

## You will:

- Prepare your own logs.
- Inoculate your logs using sawdust inoculation methods.
- Inoculate your logs using dowel inoculation methods.

## You will take home:

- 2 logs that you prepared and inoculated.
- Knowledge on how to make your own Shiitake logs.
- Hands on Practical experience on making the logs

## Note:

A minimum of four persons to be booked in by 1<sup>st</sup> February so I can order some Shiitake dowels in time.