

mycology

<https://www.agoramores.com/permaculture/mycology>

Tags: growing · mycology · portal

Mycology

12 pages.

#mycology

magic mushrooms outdoor mushrooms Wine Cap monotub Shiitake spore logs Psilocybe azurescens
spore stores <https://weedseedsonline.net/> making your own mulch

Best Mushroom Varieties for Apartments

Mushroom Variety	Difficulty	Key Features	Fruiting Time & Conditions
Oyster Mushroom	Easiest	Grows on many substrates (straw, coffee grounds, cardboard); fast-growing; very forgiving .	Time: 2-3 weeks . Conditions: 60-75°F (16-24°C), high humidity (80-90%) .
Lion's Mane	Easy to Moderate	Unique "pom-pom" appearance with a seafood-like flavor; known for potential cognitive benefits .	Time: 2-3 weeks . Conditions: 60-70°F (16-21°C), high humidity, good airflow .
Button / Cremini / Portobello	Moderate	These are all the same species at different maturity levels. Grows in compost, not on wood .	Time: 4-6 weeks . Conditions: Cool, dark place, around 60-70°F (15-21°C), high humidity .
Shiitake	Moderate to Patient	Rich, umami flavor; worth the wait. Can be grown on sawdust blocks indoors .	Time: 6-12 months for logs, but kits can be faster . Conditions: 55-70°F (13-21°C) .
Enoki	Moderate	Long, thin stems with tiny caps. Grows well in jars, but needs cooler temperatures to fruit .	

logs

monotubes

[grain spawn](#)

monotube/indoors

King Oyster Mushrooms Shaggy mane Blasei agaricus. Buttons should alsowork. cremini winecap

hardwood

king oysters, wine caps, enoki, pioppino and chestnut mushrooms.

outdoors

citations

Cinnamon Caps (*Hypholoma Sublateritium*)

medicinal?

Reishi

topics

mycologist archive

<https://www.reddit.com/r/MycoBazaar/> <https://www.shroomery.org/>

[outdoor mushrooms]

<https://northernbushcraft.com/mushrooms/ontario.php>

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Mushroom Variety	Scientific Name	Preferred Substrate	Growing Method	Suitable Climate	Notes
Shiitake	<i>Lentinula edodes</i>	Hardwood logs	Log cultivation	Summer (late fruiting)	Requires inoculation in spring, prefers oak or maple logs.
Oyster	<i>Pleurotus</i> spp.	Straw, hardwood sawdust	Bed cultivation	Summer	Requires shade to prevent drying out in hot sun.
Wine Cap	<i>Stropharia rugosoannulata</i>	Garden beds, mulched areas	Bed cultivation	Summer	Thrives in rich soil, can tolerate a range of temperatures.
King Stropharia	<i>Stropharia coronilla</i>	Mulched areas, garden beds	Bed cultivation	Summer	Prefers rich, organic soil.
Lion's Mane	<i>Hericium erinaceus</i>	Hardwood logs, sawdust blocks	Log or block cultivation	Summer	Requires some shade and moisture, can tolerate warmer temperatures.

manure and compost

Mushroom Species	Common Name	Average Price (per pound)	Notes
<i>Agaricus bisporus</i>	Button Mushroom	\$2.50 - \$5.00	Commonly available and widely cultivated; prices vary based on variety.
<i>Pleurotus</i> spp. (Oyster)	Oyster Mushroom	\$6.00 - \$12.00	Oyster mushrooms can vary in price based on variety and availability.
<i>Coprinus comatus</i>	Shaggy Mane	\$8.00 - \$15.00	Availability may be limited; prices can fluctuate based on demand.
<i>Volvariella volvacea</i>	Straw Mushroom	\$4.00 - \$8.00	Commonly

found in Asian markets; prices may vary depending on region. | | | Agrocybe aegerita | Pioppino Mushroom | \$8.00 - \$15.00 | Pioppino mushrooms are often considered gourmet; prices can be higher. | | | Hypsizygus tessellatus | Beech Mushroom | \$6.00 - \$10.00 | Beech mushrooms may vary in price depending on season and demand. | | |

straw

Mushroom Variety	Scientific Name	Preferred Substrate	Growing Method	Suitable Climate	Notes
Oyster	Pleurotus spp.	Straw	Bed cultivation	Summer	Requires shade to prevent drying out in hot sun.
Wine Cap	Stropharia rugosoannulata	Straw	Bed cultivation	Summer	Thrives in rich soil, can tolerate a range of temperatures.

leaves

log and saw dust

medicinal

[psychoactive mushrooms]

culinary

[<https://www.themyceliumemporium.com/shop?page=4>]

Bay Bolete Mushroom

Boletes are mycorrhizal mushrooms. This means they associate with host trees that provide them with energy rich sugars in exchange for minerals, water, and other services. This is why boletes only grow in forests or woodlands!

The most common hosts for King Boletes are pines or other coniferous trees. In fact, research on this subject has suggested that in North America all the hosts of King Boletes and the related species are coniferous trees. While many mushroom hunters have claimed finding them under Oak, this is highly debated by some lead researchers on this subject. Other coniferous hosts include Fir (Abies), Douglas Fir (Pseudotsuga), and Spruce (Picea).

While it's debated whether "Kings" really associate with Oak, many other types of boletes do associate with Oak. This includes many of the most exotic and unique boletes! A group of edible boletoid mushrooms in the genus Leccinum also associate with unique hosts. These include trees like Birch, Aspen, Manzanitas, and Madrones. These unique and specialized relationships are what give merit to the common names of "Birch Bolete" "Aspen Bolete" and "Manzanita Bolete" for said species.

Black Truffle

[<https://en.wikipedia.org/wiki/Truffle> \$800 to \$1,500 per pound (dried, fresh, or preserved)

European White Truffle

Up to \$4,000 per pound (dried, fresh, or preserved)

Black Trumpet Mushroom

(foraged) <https://grocycle.com/black-trumpet-mushroom/>

Caesar's Mushroom

foraging <https://plants.ces.ncsu.edu/plants/amanita-jacksonii/>

Cauliflower Mushroom

<https://www.shroomer.com/cauliflower-mushrooms/>

Chanterelle Mushroom

<https://starmushroomfarms.com/growing-chanterelle-mushrooms/> \$24 (fresh) to \$225 per pound (dried)

Chaga

\$25 to \$70 per pound (dried or fresh)

Charcoal Burner Mushroom

[Chicken](#) of the Woods Mushroom Common Ink Cap Mushroom Crab Brittlegill Mushroom Cremini Mushroom Dryad's Saddle Enoki Mushroom False Morel Mushroom Field Mushroom Giant Puffball Mushroom Green Cracking Russula Gypsy Mushroom Hedgehog Mushroom Honey Fungus Mushroom

Japanese Matsutake Mushrooms

\$1,000 to \$2,000 per pound The [fungi](#) are difficult to cultivate, which adds to their high price. However, this isn't the only reason they are so costly. The mushrooms are under threat of extinction from a nematode worm that eats the pinewoods where they grow.

King Bolete Mushroom

King Oyster Mushroom

Lion's Mane Mushroom

\$8 to \$36 per pound (dried or fresh)

Maitake Mushroom

Morel Mushroom

\$30 to \$90 per pound (fresh), up to \$300 per pound

Matsutake Mushroom

[Oyster Mushroom]

Price: \$10 to \$15 per pound (fresh)

Portobello Mushroom

porcini

\$45 to \$70 per pound (dried or fresh)

Red Pine Mushroom

Red-Capped Scaber Stalk Mushroom Reishi Mushroom

Shimeji Mushroom

Shiitake Mushroom

\$15 to \$25 per pound (dried or fresh)

Slippery Jack Mushroom

Straw Mushroom Wood Blewit Mushroom Wood Ear Mushroom

Yartsa gunbu

Yellow Knight Mushroom

shelf stable products

Yeast extract Miso

Merged Segment (.review/organized/M/Mycology .md)

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Part of the [Leisure](#) wiki. Folders here are generated from tags — to move a page, change its tags rather than dragging the file.