

Shiitake

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Shiitake

Logs and sawdust

Order sawdust.

White oak (*Quercus alba*), red oak (*Quercus rubra*), and pin oak (*Quercus palustris*); sweetgum (*Liquidambar styraciflua*), ironwood (*Carpinus caroliniana*), and sugar maple (*Acer saccharum*).

Does the wood change the flavour

Different woods can impart slightly different flavours. Oak logs are said to give a slightly nutty or smoky shiitake, sweetgum a slightly sweet one. The differences are subtle and hard to pick out, and strain and growing conditions influence taste at least as much.

Year two

All woods; shiitake grow their own.