



Plate 1. Fruiting culture of *Agrocybe aegerita*, the Black Poplar Mushroom.

Plate 2. Fruiting culture of *Flammulina velutipes*, Enokitake. (Top right.)

Plate 3. Fruiting culture of *Ganoderma lucidum*, Reishi or Ling Chi. (Middle left.)

Plate 4. Progressive development of the mycelium of *Morchella angusticeps*, the Black Morel.

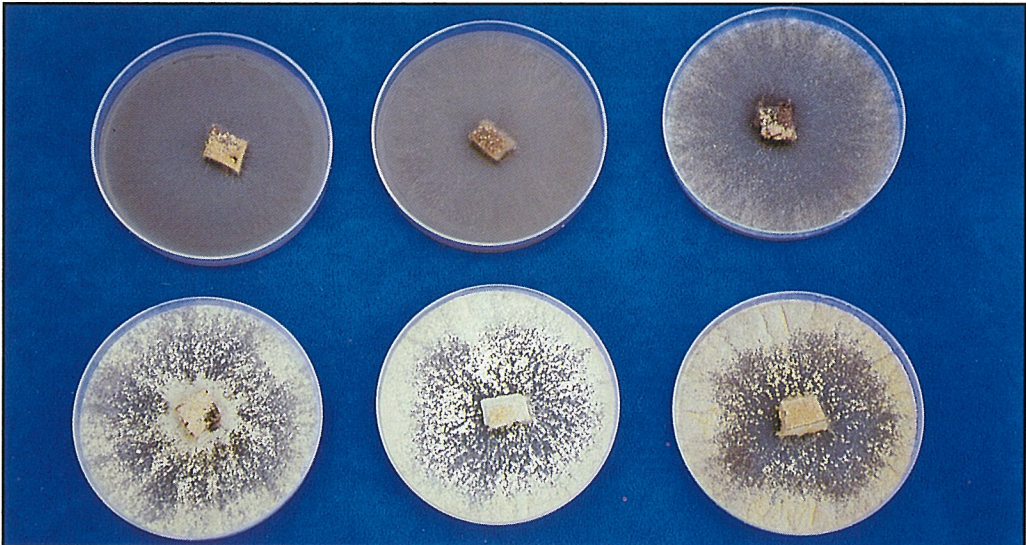




Plate 5. *Agarocybe aegerita*, the Black Poplar Mushroom or Yanagi-matsutake.

Plate 6. *Flammulina velutipes*, the Winter Mushroom or Enokitake.



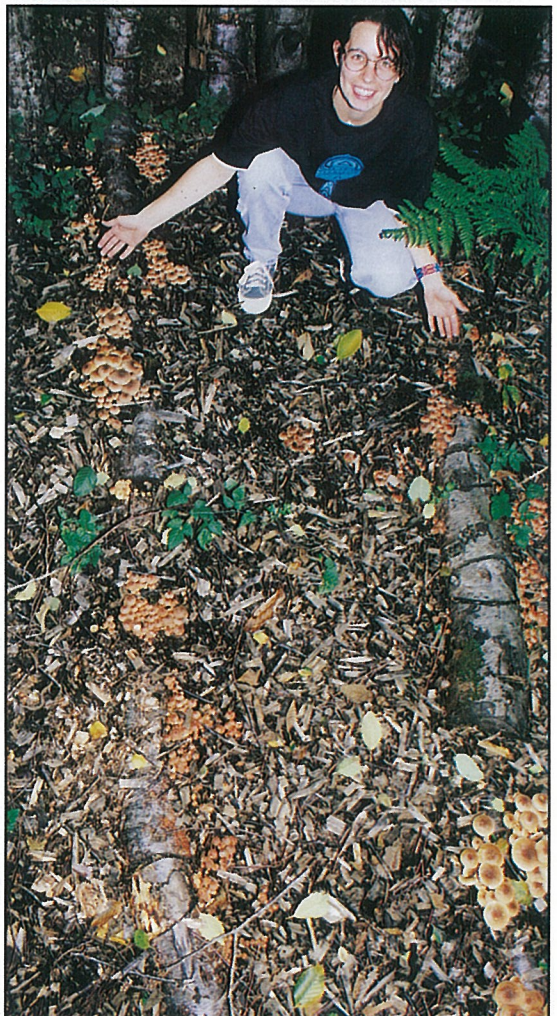


Plate 7. *Flammulina velutipes*, the Enoki Mushroom, fruiting from bottles of supplemented sawdust.

Plate 8. *Hypholoma sublateritium*, Brick Tops or Kuritake. (Top right.)

Plate 9. *Hypholoma sublateritium*, Kuritake, fruiting from partially buried logs. (Lower right.)

Plate 10. *Hypsizygus ulmarius*, the Elm Oyster Mushroom or Shirotamogitake.



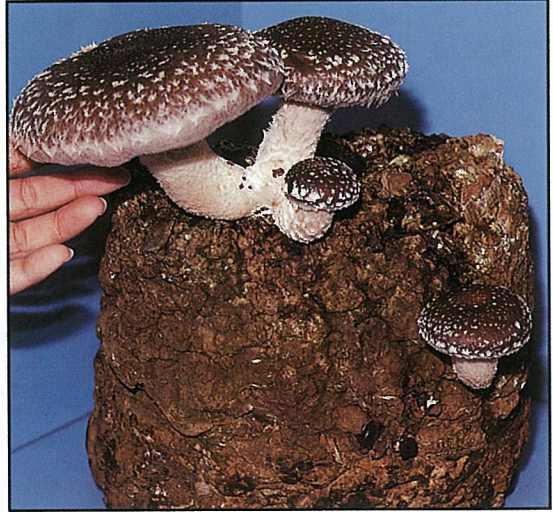
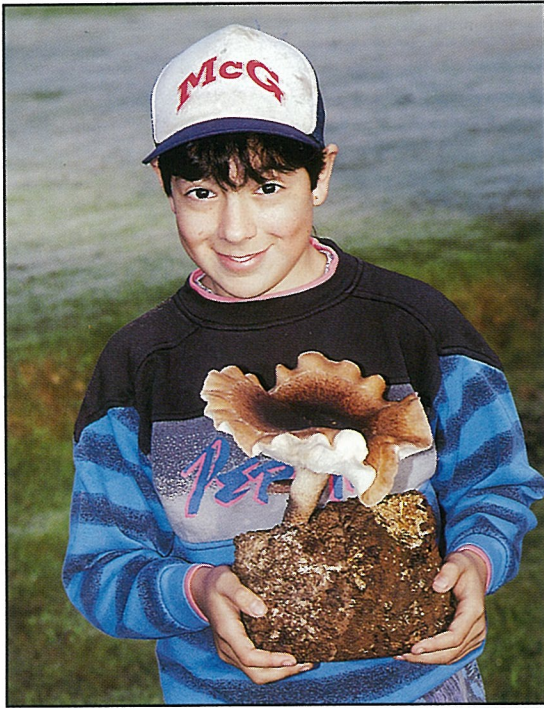


Plate 11. Azureus Stamets holding a 5 lb. block of supplemented sawdust producing a 1 lb. specimen of *Lentinula edodes*, the Shiitake mushroom. (Left.)

Plates 12 & 13. Shiitake mushrooms fruiting from blocks of supplemented, alder sawdust. (Above and below.)





Plates 14. Shiitake mushrooms, *Lentinula edodes*, fruiting from oak logs. (Top left.)

Plate 15. *Pholiota nameko*, the Nameko mushrooms, fruiting from supplemented alder sawdust. (Top right.)

Plate 16. *Pholiota nameko*, fruiting from maple and alder 'rounds' one year after inoculation. (Below.)





Plates 17-20. *Pleurotus citrinopileatus*, the Golden Oyster Mushroom, fruiting from columns of pasteurized wheat straw and from bottles of sterilized sawdust.

Plate 21. Trays of harvested Golden Oyster Mushrooms ready for market. (Right.)



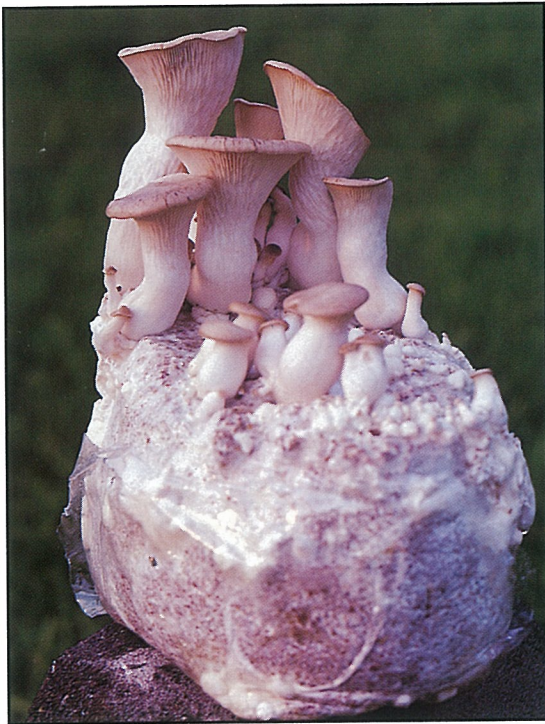


Plate 22. *Pleurotus eryngii*, the King Oyster Mushroom.



Plates 23-24. *Pleurotus djamor*, the Pink Oyster Mushroom, fruiting from pasteurized wheat straw.

Plate 25. The Pink Oyster Mushroom and its albino form.





Plate 26. The type collection of *Psilocybe cyanofibrillosa* fruiting wildly from Douglas fir sawdust.

Plate 27. *Psilocybe azurescens* nom. prov. cultivated outdoors in hardwood chips.





Plate 28. *Psilocybe azurescens* nom. prov. ready for harvest.

Plates 29 & 30. Sacred mushroom patches of *Psilocybe cyariescens* sensu lato, sometimes called Fantasi-takes, cultivated outdoors.





Plate 31. LaDena Stamets with 5 lb. specimens of *Stropharia rugoso-annulata*, the King Stropharia or Garden Giant Mushroom.



Plate 32. Typical fruiting.

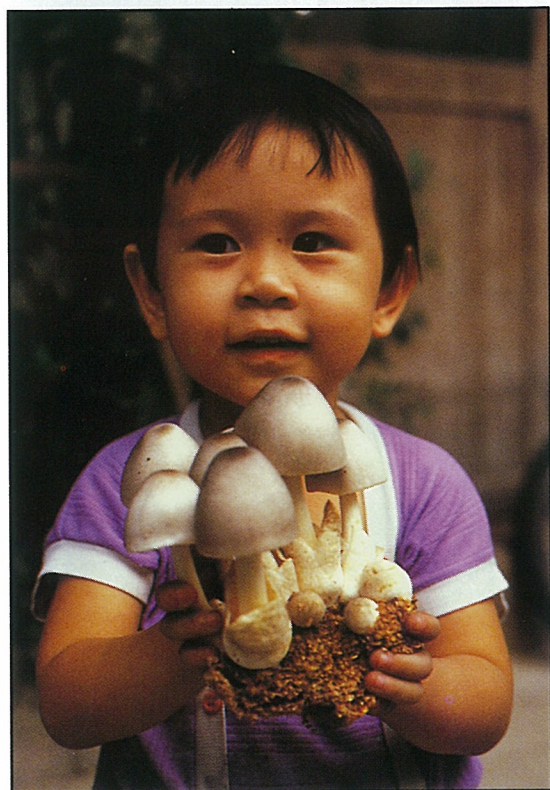
Plate 33. Young buttons of King Stropharia fruiting from cased, pasteurized wheat straw.



Plate 34. LaDena Stamets with King Stropharia at ideal stage for consumption.

Plate 35. 2 lb. specimen of King Stropharia.





Plates 36-38. Fruitings of *Volvariella volvacea*, the Paddy Straw Mushroom, from rice straw.



Plate 39. *Hericium erinaceus*, Lion's Mane, fruiting from malt extract agar.

Plates 40 & 41. Classic Lion's Mane fruitbodies.

Plates 42 & 43. *Auricularia polytricha*, the Wood Ear or Kikurage, fruiting from sterilized sawdust.





Plate 44. Two strains of *Ganoderma lucidum*, Reishi or Ling Chi, growing towards light.

Plate 45. Reishi wall constructed from stacked bags.

Plate 46. Reishi fruiting from inoculated logs.

Plate 47. Reishi fruiting from pots containing inoculated logs topped with soil.



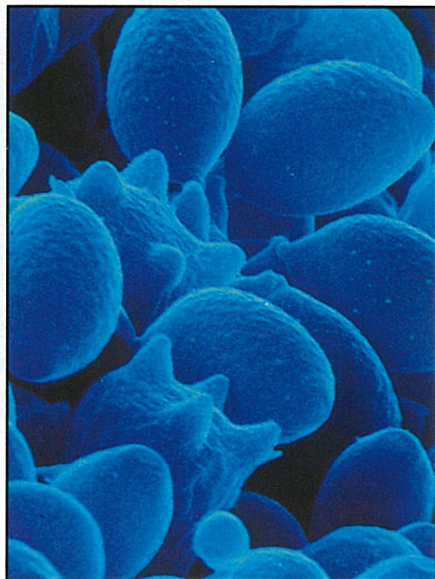


Plate 54. Scanning Electron Micrograph (S.E.M.) of mushroom spore contaminated with bacteria. (Top left.)

Plate 55. S.E.M. of mycelium with clamp connections. (Middle left.)

Plates 56 & 57. S.E.M. of emerging basidia. (Top right & lower left.)

Plate 58. S.E.M. of mature basidium about to eject spores. (Lower right.)

