Common Name: Shiitake Mushroom

Scientific Name: *Lentinula edodes*

In Japanese “shii” refers to the tree on which these mushrooms originally grew, while “take” simply means mushroom.

**When to Look:** Spring to autumn

**Where to Look:** On dead hardwoods

**How it Grows:** In clusters

**Color:** Light to dark brown

**Size:** Cap 3 1/2 – 8 in.

**Flavor:** Savory, earthy, smoky, and umami flavor

**Cooking Tips:** Best suited for cooked applications such as frying, sautéing, boiling, steaming, and grilling
Common Name: Nameko Mushroom

Scientific Name: *Pholiota microspore*

Known for their slippery texture, Nameko in Japanese translates to “slimy mushroom” and is cultivated in Japan for use in miso soup.

**When to Look:** Autumn to winter

**Where to Look:** Near dead or dying hardwood trees

**How it Grows:** In tears and rows

**Color:** Orange to amber

**Size:** Cap 1/2—2 in.

**Flavor:** mildly fruity, nutty, and earthly

**Cooking Tips:** The gelatinous covering on the caps acts as a natural thickener and is often used in soups, stews, risotto, and sauces.
Common Name: Oyster Mushroom

Scientific Name: *Pleurotus ostreatus*

Receiving its name from its oyster-like shape, oyster mushrooms are a cold weather and late season fungi. The firm texture of a young fresh oyster makes them one of the most popular edible mushrooms.

**When to Look:** Autumn to winter

**Where to Look:** On dead or dying hardwood trees or logs (more rarely on softwoods)

**How it grows:** In tiers and rows

**Color:** Brown to dark blue-gray

**Size:** Cap 2 1/2–8 in.

**Flavor:** Very Mild

**Cooking Tips:** The stems by which the mushroom attaches itself to the tree can be quite hard, so remove it before cooking. Eat only young, firm specimens.