



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.

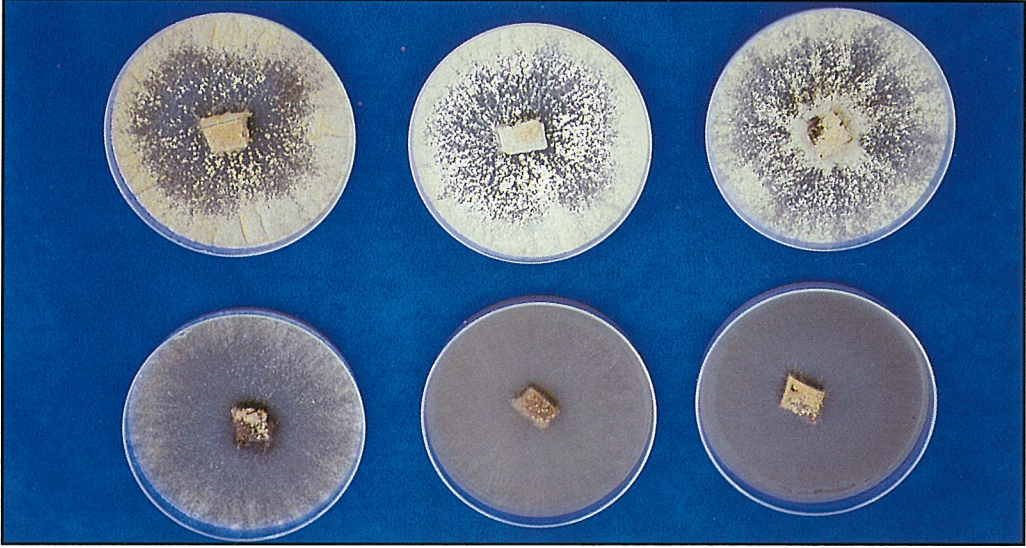




Plate 5. *Agarocybe aegerita*, the Black Poplar Mushroom or Yanagi-matsutake.

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 ulmaricus*, the Elm Oyster Mushroom or Shirotamogitake.



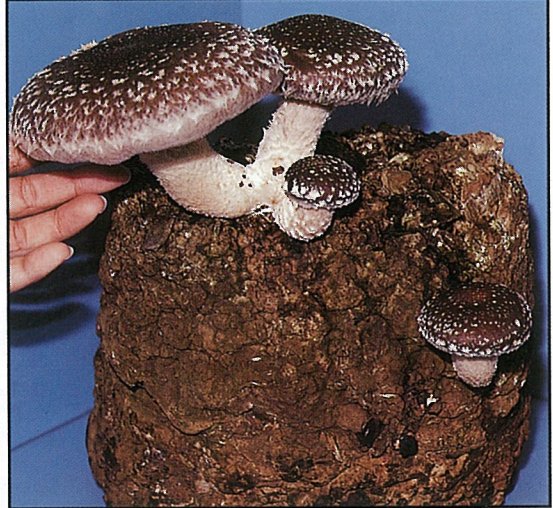
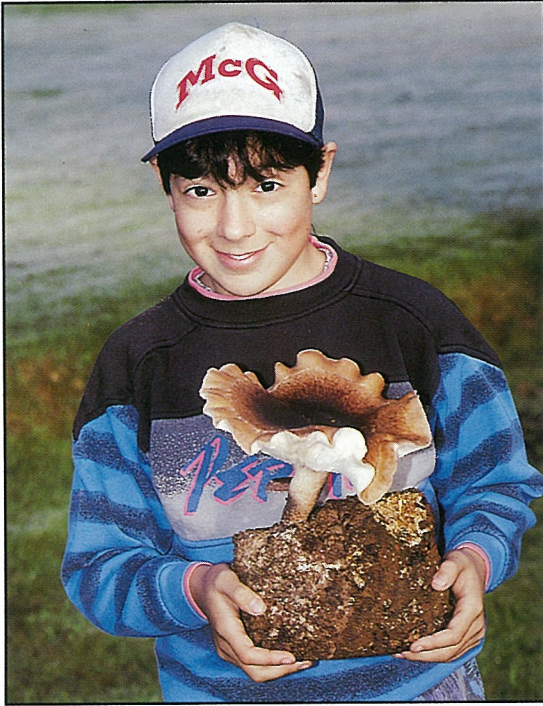


Plate 11. Azureus Stamets holding a 5 lb. block of supplemented sawdust producing a 1 lb. specimen of *Lentinula edodes*, the Shiitake mushroom. (Left.)

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





Plates 14. Shitake 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.)

