



### **FARM FUNGI - AIMS**

To assess the viability of producing edible saprophytic fungi

Pleurotus ostreatus (Oyster) and

- Lentinula edodes (Shiitake) on logs and tree stumps derived as a result of the thinning process in plantation forests
- To generate our own native inoculum and commercialisable plugs from wild Irish material
- To document competing competitor fungal species on logs

### **EXPERIMENT LAYOUT**

• 2008

3 sites in Co. Limerick 2250 logs of 1m length 307 Stumps inoculated Dowels purchased from UK

Tree types – Alder, Ash, Beech, Oak, Sycamore Moisture content readings on bimonthly basis Fruiting monitored Dowel density 50 dowels • 2009

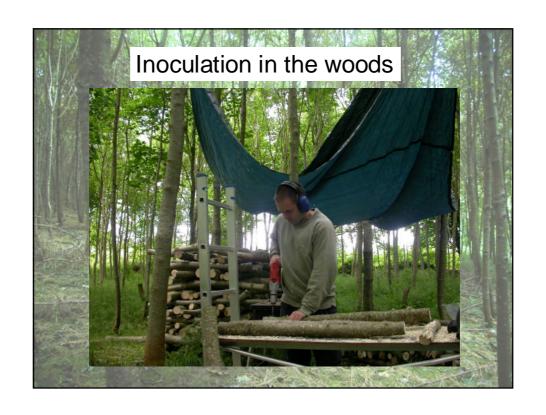
900 logs of 1m length
Stumps inoculated
Dowels from UK plus our
wild Irish strain
Tree types – Scot's Pine,
Alder, Sycamore, Larch
Moisture content readings
on bimonthly basis
Fruiting monitored
Dowel density experiment
- 25, 35 and 50 dowels

2 sites in Co. Limerick

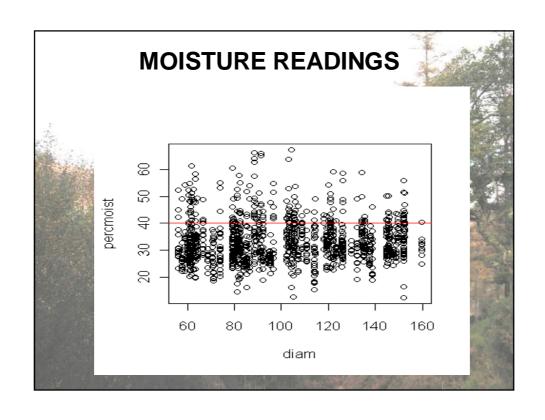


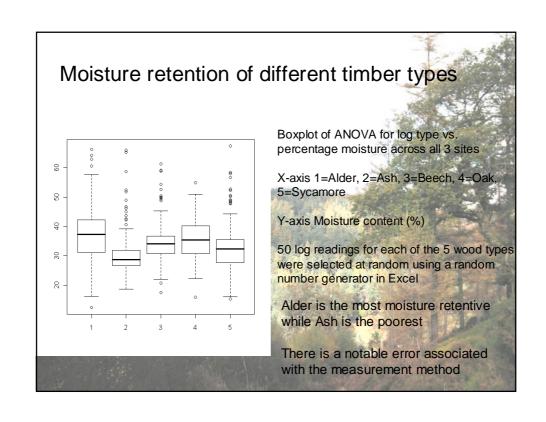
# **INOCULATION**

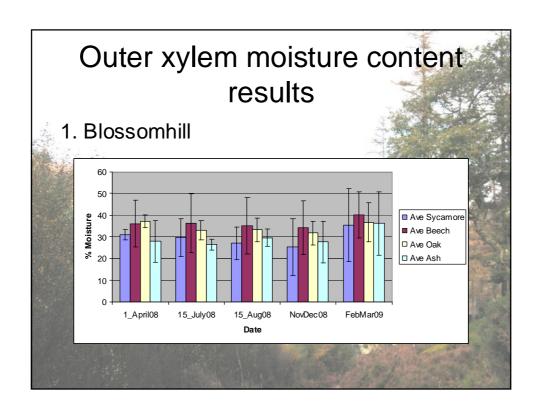
- 1m logs are measured (diameter) and labelled
- Holes are drilled in 1m logs in a trellis pattern
- Dowels are hammered into each 8mm hole
- All cuts are coated with molten cheese wax
- Logs are piled into stacks according to timber type
- Stumps are cut at 1m from ground level
- After labelling, they are inoculated into the cut top
- Again dowels are hammered into holes drilled into the top
- Cheese wax is applied to seal in dowels

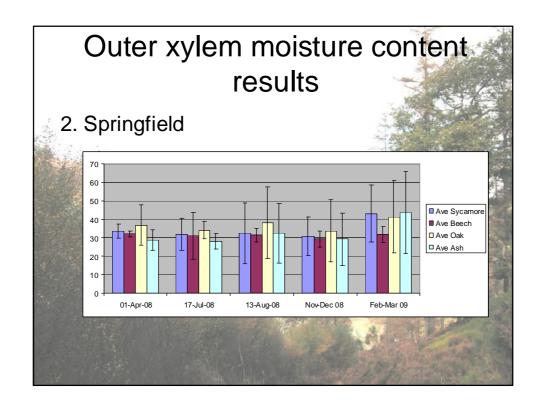


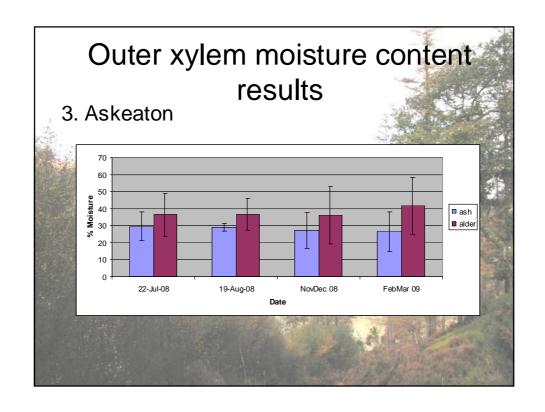


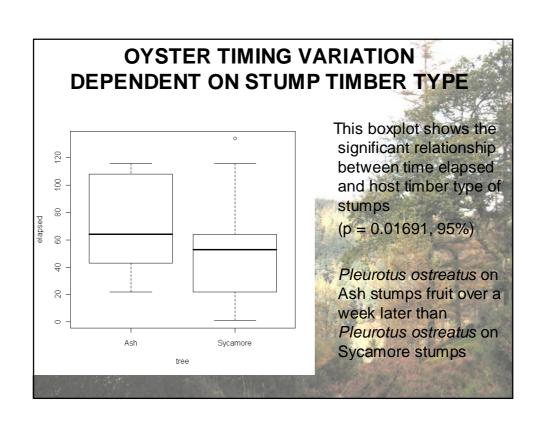


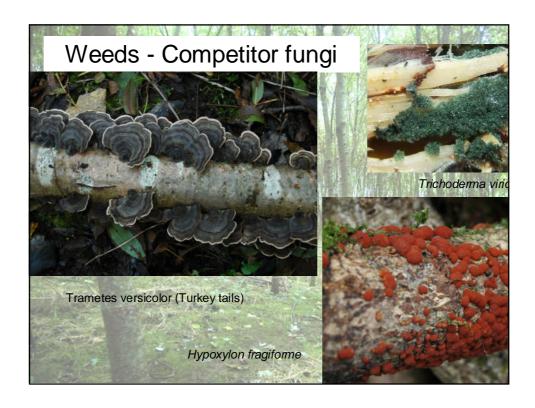












### FARM FUNGI COMPETITOR FUNGI RESULTS

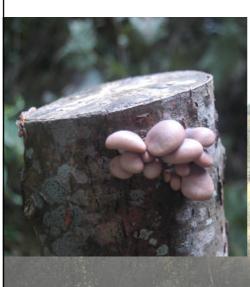
Undergraduate thesis by Lynne Kelly (2009)

Contaminant Species	Sycamore	Beech	Ash	Oak
Cryptosphaeria eunomia			X	
Diatrype bullata	X			
Diatrype stigma	X	X	X	
Diatrypella quercina	X			X
Diatrypella favacea		X		
Diaporthe pustulata	X			
Euepixylon udum				X
Eutypa scabrosa				X
Hypoxylon fragiforme	X			
Hypoxylon rubiginosum				X
Hysterographium fraxini			X	
Melanamphora spinifera		X		
Melanomma pulvis-pyrius				X
Nectria cinnabarina	X	X		X
Tremella globispora	X			X
Trichoderma sp.	X			X

#### FARM FUNGI COMPETITOR FUNGI RESULTS

- 16 contaminant species found on 4 log types in Jan-Feb 2009, only 10 in a follow-up study in Feb 2010
- Ash the poorest host (3 species)
- Sycamore and Oak most similar, 4 different fungal species common to both tree types
- Difference between fungal diversity on upper and lower surfaces of logs; 7 different species of fungi found exclusive to one or the other
- No significant correlation between log diameters and quantity or biodiversity of fruiting bodies present
- Oak wood taken to Blossomhill from a wood in Midlands held
   9 of the 16 species recorded as contaminants. Of these, 5
   were unique to Oak
- A repeat study at Springfield in 2010 by Niamh Jones found only 11 species between the same four timber types

# **Production on tree stumps**



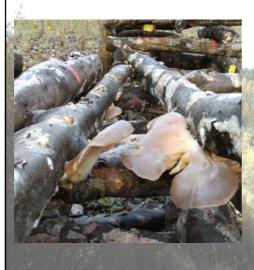
Oyster mushroom sporocarps began to appear as expected in November 2008, mainly on Sycamore stumps

Almost 50% of Sycamore stumps have produced on average, 2.3 fungi per stump, between Jan and Aug 2009

Ash stumps produced very few fruits
90% of stumps that produced between November 2008 and April 2009 are Sycamore with 10% Ash stumps

Oysters on Stumps at Blossomhill November 2008 – March 2010							
Timber type	# Shows	Shows measured		Fresh wt. (g)	Average wt. (g)		
Sycamore	431	1	374	4304	11.5		
Beech	25	5	17	242	2 14.26		
Ash		1	2	23	3 11.5		

# **Production on thinnings**



Logs did not produce as much as stumps initially but are catching up. Main production period for Oysters is approximately 6 months after inoculation, late Aug – Dec and up to 4 further flushes

Oyster sporocarps appeared sporadically on all timber types

Shiitake take over 16 months to fruit so their first fruiting began in November 2009 and is ongoing with watering

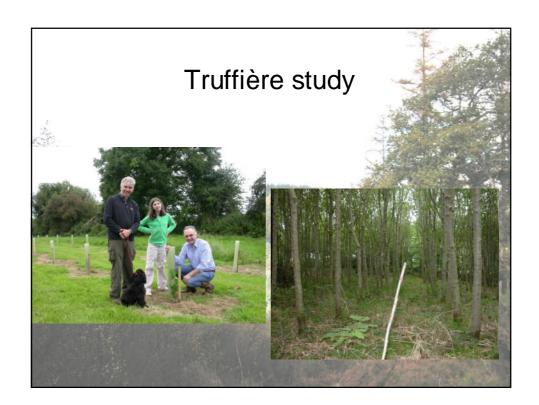
Oyster mushrooms on inoculated Beech and Sycamore logs Sep 2009 to May 2010 from 2008 trial at Blossomhill.

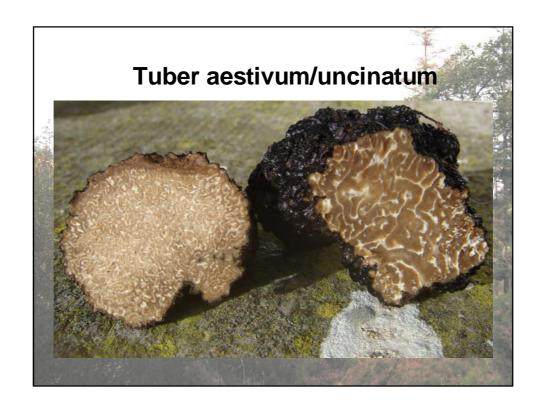
	Beech	Sycamore
Number of logs producing oyster fruits	60	27
% of total inoculated (180)	33	15
Total no. of fruits Sep 09-May '10	190	95
Total weight of fruits Sep 09-May '10 (g	2910	1028
Mean no. of fruits per log $(\pm SD)$	3.2 (± 3.6)	2.6 (± 2.3)
Mean weight of fruits per log (g) (± SD)	49.3 (± 67.7)	24.7 (± 20.6)

Shiitake on logs results at Blossomhill September 2009 – May 2010				
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Timber type Fresh wt. (g)	Avera	ige wt. (g)		
Beech	1296.61	21.24		
Oak	192	24		
Sycamore	180	18		

# FARM FUNGI SUMMARY

- Initial inoculation work is time consuming
- At low-tech level there is a poor return, ok for kitchen garden model
- All timber types show promise apart from Ash
- Watering necessary at least in Summer months
- Market development possible, import replacement





### **AIMS**

- A study of commercial trees introduced to Ireland to instigate truffle plantations (truffières)
- Success of French Tuber uncinatum (Burgundy Truffle) and French host trees in Irish green-field and forest planting conditions
- Whether undesired fungal species are being accidentally introduced to Ireland on roots of imports

## SITE DESCRIPTION

- 300 Oak (Q. robur) and 50 Hazel preinoculated with Tuber uncinatum were planted in Feb 2006 at Blossomhill, Co. Limerick.
- 50 Oak and 50 Hazel were underplanted in an adjacent 15-year old Ash plantation
- Inoculated trees sourced from France
- Roots were checked in France by CTIFL for truffle mycorrhizae before export
- Monitoring of root mycorrhizae ongoing

## MYCORRHIZAL MONITORING

Initial sampling in April 2008

- 9 core samples were taken from roots of
- 5 Quercus robur
- 4 Corylus avellana (2 from green-field planting, 2 from 15-year old woodland)
- 1 Quercus robur root displayed obvious mycorrhizae\* of Tuber uncinatum

### Sampling in April 2010

- 2 trees were dug up and all mycorrhizae examined
- 1 Quercus robur
- 1 Corylus avellana

Both root systems displayed obvious mycorrhizae\* of *Tuber* uncinatum

(\*as described in Agerer (1987-1993)

Fruiting of truffles should begin year 5 for Hazel; year 7 for Oak, so perhaps in 2011??

The mycorrhization level is considered low to international experts but the right species is present







T. aestivum mycorrhizae on Oak

## **ACKNOWLEDGEMENTS**

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- Prof. Koji Iwase and his group (Tottori University, Japan)

