COMMERCIAL GRADES

#1 - No hole in the veil. Minimum length, some areas 2 inch some 21/2 in length. (Youngest)
#2 - 50% of the veil attached to cap.
#3 - Any portion still attached.
#4 - No veil attached, heavy curl to the cap.
#5 - Slight curl, or flat cap.
#6 - Cap curled up. (Fully Mature)

Damaged mushrooms are down graded according to severity of damage.

WHERE TO START LOOKING

In good formation years, fruiting begins in the areas that cool first. Commercial harvesters refer to them as early season patches. As cooling continues, warmer situations begin to fruit.

Map 1 indicates these areas

Map 2 Middle season areas

Map 3 Late season areas.

HUMAN

Human usually disturb the otherwise natural look to the litter layer. In most cases these areas yield small amounts. However, it is a good idea to note these areas for future years.

VEGETATION SHADING

This section refers to shading trees create. In all habitats areas are shaded or not shaded due to nearby trees. These areas are known as edges. Timber cuts are an example of an edge. The sun is able to shine into the habitat a short distance. Edges that receive most sun will fruit last. They are last to cool. Edges that are shaded from afternoon sun, fruit first. If you find this type pattern, look for openings in the tree tops. Openings in the canopy create edges. Roads can also create edges. Often producing 1 to 6 feet inside a road edge. Edge fruiting is the most reliable.

GEOGRAPHICAL EDGES

Ridge tops create the best geographical temperature edges. Reliable fruiting usually occurs slightly to the cooler, or warmer side of the top, somewhere along the ridge. Smaller ridges, from a main ridge, can also be reliable. Similar situations are created by a pocket or bowl.

OTHER VEGETATION

A wide variety of vegetation can be found in matsutake fruiting areas. There is no evidence of any influence other than thermal. Under story vegetation such as huckleberry and rhododendron create shading. In most cases shading inhibits soil warming, requiring extended formation period. Many varieties of ground cover may also be found. Salal, ferns, and moss are a few. The same thermal considerations apply.

LITTER LAYER

The forest floor is covered by a layer of organic matter, known as litter. Under this layer, where soil meets litter, or 1 to 2 inches into soils, is where mushrooms begin to grow. Liter layers retain moisture and provides a humid environment for fruit growth. Areas with 1 to 3 inches of litter are most reliable. Litter also insulates, limiting soil warming. Layers over 3 inches seldom receive the warmth needed for formation.