

DUPLECHAIN MUSHROOM FARM

SCHEDULED

Fresh Morels– March through July- we have dried morels all year

Fresh Domestic Spring Porcini (Boletes) – Early June through Early July-we have dried porcini & frozen porcini

Fresh Domestic Fall Porcini(Boletes) – Early September through Early October-we have dried porcini & frozen porcini

Fresh Cauliflower Mushrooms-August through November (call for availability)

Fresh Chanterelle Mushrooms – June through November/December-we have dried chanterelles

Fresh Chicken of the Woods- Late August through Mid November

Fresh Matsutake- September through October/November- we have dried matsutake

Fresh Lion's Mane Late September through Early November-we have dried lion's mane mushrooms & powder

Fresh Lobster Mushrooms– August through September -we have dried lobster mushrooms

Fresh Black Trumpets – November through February/April -we also have dried black trumpets

Fresh Yellow Foot – November through February-we have dried yellow foot

Fresh Hedgehogs– November through January-we have dried hedgehogs

Fresh Oregon Black Truffles– December through January-we have frozen Oregon Black Truffles

Fresh Oregon White Truffles – December through January-we have frozen Oregon White Truffles

Fresh Maitake (Hen of the Woods, Panella year 'round- we have dried Maitake

Fresh White Beech Mushrooms- year 'round

Fresh Brown Beech Mushrooms-year 'round

Fresh King Trumpets- year 'round

