



*Certified Organic, Cultivated, Gourmet Mushrooms*

# The Kinoko Company

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White and Brown Beech

**Beech Mushroom** - Also known as Buna Shimeji or Hon Shimeji, this firm, crunchy textured mushroom has a buttery, nutty flavor. This excellent mushroom is highly esteemed in Japan where it was first cultivated. The Beech mushroom is available in both the standard brown variety and also in a new creamy-white variety. Both varieties are very attractive in appearance and retain their texture and shape when cooked. In fact, these mushrooms should be cooked to fully develop their rich flavor. These mushrooms can be used in a wide variety of dishes and are delicious sautéed, stir-fried, baked, steamed or used in soups and stews. Beech mushrooms can be slow roasted or sautéed over high heat in a small amount of oil or butter to bring out its earthy flavor. Virtually any and all seasonings go well with this mushroom.

Beech mushrooms are relatively slow growing mushrooms, taking around 110 days to produce. This slow growth rate contributes to the superior texture of the mushroom. Beech mushrooms grow in a clump or cluster and that is how the mushroom is harvested and packaged. The base of the cluster must be trimmed to release the many individual mushrooms. Packaged in a semi-permeable, sealed plastic film, Beech mushrooms retain their freshness for over 3 weeks when refrigerated.



**King Trumpet Mushroom** - The robust, bold and beautiful King Trumpet mushroom offers a far superior flavor & texture and has no equal when compared to all the other species of "oyster" mushrooms. Unlike other cultivated species of related oyster mushrooms, the stem of the King is as flavorful as the cap and is not tough or stringy. The stout form and firm, thick flesh of this versatile mushroom has made it a favorite of connoisseur chefs. It has a mild, appealing fragrance and flavor and can be sautéed, stir-fried, deep-fried, baked, grilled or steamed. The King is wonderful in soups and stews. It is excellent in pasta sauces.

Due to their firm texture and stout form, King Trumpet mushrooms store and ship well. The mushroom can grow to a very large size but is generally harvested when about 4 to 7 inches tall.



**Maitake Mushroom** - Maitake is a delicious and much sought-after mushroom with excellent nutritional and medicinal properties. Up to now, availability has been limited due in part to the difficulty of cultivation. Maitake has a robust, earthy flavor and fragrance. This mushroom can be prepared in many ways including stir-fry, sautéed, and baked. Tempura-battered, deep-fried Maitake is very popular in Japan.

Maitake is grown and harvested as a cluster. Towards the stem base, the flesh of the maitake is thick and fleshy. The caps are petal-like and brown. Golden Gourmet Mushroom Maitake is packaged in a semi-permeable, sealed plastic film and has a long shelf-life of up to 3 weeks when refrigerated. Maitake mushrooms ship well because this "balloon" packaging protects the delicate petals of the Maitake mushrooms from mechanical damage and moisture loss.

Maitake mushrooms have been enjoying a lot of attention lately from nutraceutical and pharmaceutical companies due to remarkable medicinal qualities. Clinical trials have shown Maitake to be useful in the treatment of cancer, diabetes, and a variety of immune-deficiency and auto-immune disorders.

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Distributor of the Golden Gourmet and Hokto Kinoko Company brands