

Artificial cultivation of *Sparassis crispa*
“The new method of cultivated by infiltrating nutritive element”

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Sparassis crispa is good taste mushroom, unknown to people. It has passed six years since I artificially began to cultivate *Sparassis crispa*. During six years, I have done *Sparassis crispa* which nutritive element was added to saw chips cultivation, and lumber cultivation. But the rate of formation of mushroom was low crop and I have continued to improve.

This year I have cultivated by infiltrating nutritive element into dry *Larix leptolepis*. As a result, growth of mycelium, and formation of mushroom became better. I'll report the method of cultivation of *Sparassis crispa*.