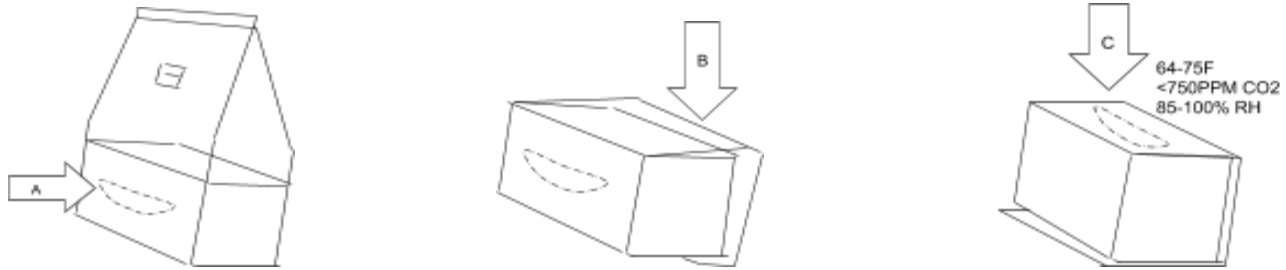




Oyster Mushroom

GROW-AT-HOME KIT AND OUTDOOR MUSHROOM PATCH STARTER--Difficulty: Intermediate



- A. Cut a 6" long x 2" wide oval patch of the plastic bag away directly over one of the wide sides of the substrate. Do this with a clean knife or scissors and don't damage the substrate underneath; only cut the plastic!
- B. Fold the empty top of the bag down so there is no more bubble of air. The oval cutout should be the only place that the substrate is exposed to air.
- C. Lay the kit on its side so the cutout is facing upwards. Place the kit in a 64-75F degree environment (indoors or outdoors is fine...nighttime fluctuations down into the 50's are okay) with 90-100%humidity. The ideal humidified terrarium for your oyster kit is a plastic transparent storage tub or an aquarium that's at least 9" tall and wide enough for a few inches of space on all sides of the kit. We recommend putting a 2" deep layer of perlite in the bottom of the tub, and then adding water to the perlite until it's hydrated up to about ½" below the top of the perlite. Leave the top off of the box/tub/aquarium and the perlite will wick the perfect level of humidity into the air inside the tub. The open top of the tub will allow for the high level of air exchange necessary for oysters to grow well. Keep the growing setup out of direct sunlight, and away from breezes or heating vents. You can continue adding water to the perlite as necessary, and occasionally adding a tablespoon of hydrogen peroxide to the water you add to prevent bacteria from growing in the perlite.
- D. Within 5-9 days, you will see baby oyster mushrooms begin to sprout. If you see greyish clusters of mushrooms forming back behind the plastic near your cutout, you can widen the hole to expose the pins, but this method will result in more smaller mushrooms rather than a few large clusters. Over the next 3-4 days they will mature. **Be sure not to let them over-ripen. Get them while they are still bright blue and their caps are convex.** More fresh air means bigger and more numerous mushrooms in larger clusters. If you have long stems and small caps, you need more fresh air. If your kit fails to fruit, it is caused either by too much CO2 around the kit (you need more fresh air) or its not warm enough (gotta be in the 60s+ for success).

Use a knife to cut the mushroom cluster at the base near the block. Store oyster mushrooms in your fridge (not the crisper drawer) in a paper bag with the top folded down. Eat them within a week of harvest. We like to fry them in olive oil mixed with butter and finish them with sea salt. Leave the small mushrooms whole, and rip the larger ones into ribbons that include pieces of stem and cap.

After you've harvested the first cluster(s) a second harvest should grow within 10-12 days. Keep doing this till the thing stops growing mushrooms. After your second harvest, it is a good idea to periodically (between harvests) rinse out the interior of the plastic bag along with the surface of the substrate within the bag to keep your kit clean, hydrated, and free of other molds. In doing so, it is advisable to cut away a small nip off the corner of the top of the bag in order to drain the water out.

You can enjoy 3-5 harvests with the above methods (up to 2.5lbs of oyster mushrooms). When the kit's performance or appearance becomes unsatisfactory, we suggest burying it under a mound of woody (ideally non-coniferous) compost/chips/sawdust. Hardwood sawdust/chips/straw are best. The kit will likely fruit again and can spread into the woody substrate to create a perennial patch. Make sure your oyster mushroom mound gets lots of moisture, but not so much as to keep it constantly wet. You can also save the base of your mushroom clusters and let them grow in freshly pressed coffee grounds! (Tons of good info online...look it up!)

Let us know if you have any questions! snovalleymushrooms@gmail.com