



Thanks for purchasing a Shiitake "Grow-at-home Kit"

OPEN YOUR KIT AND START GROWING IMMEDIATELY! IF YOU CAN'T, THEN PLACE THE KIT IN A REFRIGERATOR UNTIL YOU CAN READ THE DIRECTIONS AND PROCEED!

In addition to this kit, you'll need:

1. A source of bright, indirect light in a warm room
2. Spray misting bottle with non-chlorinated water.
3. Plastic bag or box to use as humidity enclosure
4. A ventilated surface to place your kit on top of: Mason Jar lid rings, chopsticks laid across a plate, a cookie cooling rack, or a toaster grate will work.

Directions:

A) Carefully cut open and remove the original bag over a sink and rinse the kit well. Rinse away all the "juicy metabolites" from the surface of the kit. Flip the kit upside down from its orientation in the bag and place it on a ventilated surface in a warm (50-70F), bright room. Place the plastic bag over the top of the kit, removing it only to evenly mist all sides of the kit 1-2 times daily.

B) Baby shiitake should begin to burst through the surface of the block within 2-4 days and then develop over the course of another several days into ripe mushrooms. As the shiitake mature, the underside edge of the cap will unroll to expose the white gills. Harvest the mushrooms as soon as you can see the gills to avoid them over-ripening. Cut off the shiitake flush to the block with no leftover stem. Store your mushrooms in a paper bag in your fridge. Stored this way, shiitake have a shelf life of two weeks before they begin to dry out.

C) After you have enjoyed your first harvest, cease spraying the kit and let it sit in the open in a warm room without its humidity enclosure so that it can rest for 1-2 weeks. Observe the kit for any signs of mold growth during this resting/incubating stage. If you see any green mold growing, simply rinse/rub it off with a bit of running water. After 1-2 weeks has passed, rinse the kit well and soak it in a bucket of clean, non-chlorinated water for 6-12 hours (it will try to float, so you'll have to hold it underwater with a brick or other means) and then repeat the growing process from step "B". You can get a second harvest this way. If at any point your block has a foreign mold growing on it that is not easily rinsed away, its time to compost it!

Questions? Comments? snovalleymushrooms@gmail.com