

Questions or Problems?

Please contact us at Growing@homegrownfungi.com for a fast response!

Let's Get Started!

What You Received



Mushroom
Block

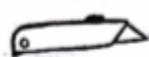


Zip Tie



Spray
Bottle

What You'll Need



Utility or Exacto
Knife



Plate or other
surface that can
get wet

SPECIAL NOTES

Oyster Mushrooms crave humidity, fresh air, and do not like direct sunlight or high temperatures much above 72F. If you're not ready to grow your mushroom kit, then put it in the fridge.

If your first harvest is a bust, don't worry, they will grow again! But they need 7 - 10 days of rest after harvesting before they will grow again.

Please allow for at least 14 days to start growing from the time it is cut open

- 1 Twist bag directly above the block and secure with zip tie. This removes the air space above the block so mushrooms don't grow there.



- 2 Gently cut a **small X** on one side of the block. (Slightly smaller than the palm of your hand) Careful not to cut deep!



- 3 Lift flaps and spray block 1 - 2 times per day.



- 4 Place block on a plate and leave on table or counter with low light. Avoid direct sunlight. Block can be upright or on its side.



- 5 Small bumps called pins will start to form. Increase spraying to 2 - 3 times per day. This is the beginning of the mushroom!



- 6 Keep Spraying!
If mushrooms look dry (shriveled or yellow-brown), increase humidity by spraying more frequently.
Or if mushrooms look too wet, reduce spraying.

- 7 Time to harvest!
Harvest when cap edges are still slightly curled under, before they completely flatten out. Cut or twist the whole bunch off as close to the block as possible.

- 8 Wait! Don't throw the block away!
Let it rest for a week; just leave it on the counter and don't spray it.
In a week, start spraying the same opening from the first flush and new pins will form!
Note: mushroom quantity will be smaller each flush.

- 9 Not ready to eat them?
Store mushrooms in the fridge in a paper bag. Or use a container with a damp paper towel over the top without a lid. Store for up to a week.

- 10 Done fruiting the block? Toss it outside!
Any time of year, place the block outside in a shady spot and protected from the wind. More mushrooms will grow when the conditions are right!

Oyster



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