

**Step 8.** Be sure to mist them often, at least twice a day, do not over-mist, you don't want a pool of water collecting at the bottom of your cultivator.

**Step 9.** Harvest the mushrooms when the growth of the caps slows down. You can store the fresh mushrooms in a brown paper bag, in the refrigerator for a week.

## The Next Flush

Now it is time for your coffee cultivator to rest. Make sure you have removed all the remnants of the mushrooms you just picked. Keep the kit covered with the lid for two weeks. Do not mist. This is a resting period, as the mycelium is recharging its battery. Repeat steps 6-9.

## Troubleshooting

Since this is not a sterile culture, and other fungi spores are floating in and around your home, your coffee cultivator may get contaminated with the common green mold. Please be aware that this mold is not harmful to your health, but you will want to get rid of it ASAP, as it is competing for the food source with your white button culture. Scoop out the green mold carefully, and wash your hands. Mix 1 part bleach with 10 parts water in a spray bottle, and spray the area where you found the green mold until it is gone, several times a day. **Do not spray the bleach solution on your mushrooms.**

## Oyster Mushroom Fries

Tear the mushrooms down the gills about an inch wide. Soak them in a salty milk solution for 20 minutes. Roll in egg wash, then flour, then deep fry in olive or coconut oil. Serve with Sriracha aoli! Yum! Enjoy!

### Mushroom Mountain

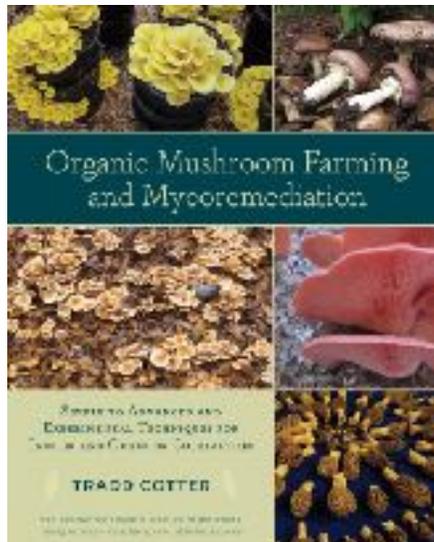
200 Finley Rd. Easley, SC 29642

864-859-3080

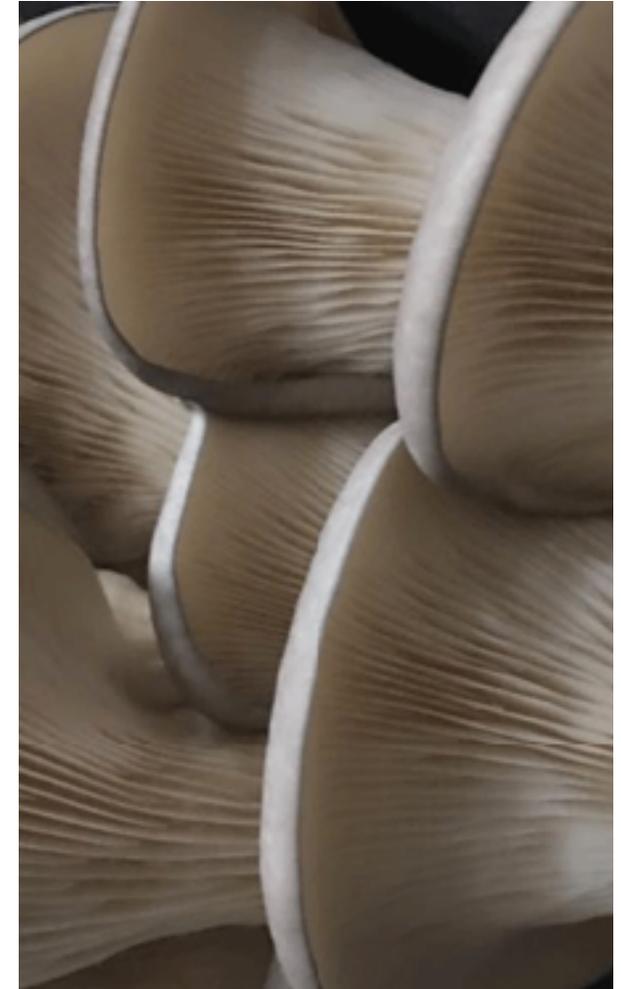
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For more in-depth instruction and advice pick up a copy of Tradd's book **Organic Mushroom Farming and Mycoremediation**



## Mushroom Mountain



## Coffee Cultivator

*Pleurotus ostreatus*

Growing oyster mushrooms on spent coffee grinds is a fun and educational way to recycle at home or in your office.

This box is filled with a special growing medium that is designed for home cultivation of oyster mushrooms. The process is simple and requires minimal day to day care.



## What You Will Need

- Coffee Cultivator Starter (included)
- A clean 2.5 gallon or bigger container with lid (glass jar, plastic container)
- Spent Coffee Grounds
- Sprayer bottle. Fine mist is preferred.
- Water



## Method

**Step 1.** Store the Coffee Cultivator Starter (included) in the fridge until you have gathered other materials.

**Step 2 option A.** Collect moist, spent coffee grounds, and store them in the freezer, until you have collected about 2.5 gallons. The freezing will help getting rid of any molds that could compete with your culture for the coffee grounds. You may also freeze the filters, the mushroom culture will use them as a food source as well.

**Step 2 option B.** Layer coffee grounds daily with spawn, after the grounds have cooled down.

**Step 3.** In your container, add an inch layer of spent coffee grounds.

**Step 4.** Sprinkle a thin layer of the culture, then another layer of coffee grounds.

**Step 5.** Repeat this until you have used up both the culture and the coffee grounds.

The mushroom starter produces white strands called mycelium, which will spread



throughout the coffee grounds.

**Step 6.** The mycelium needs to breathe. Give it air by cracking the lid slightly once a day. This action might cause the surface of your cultivator to dry out. If this does happen, mist lightly.

Mushrooms form when the mycelium runs out of space to grow, which is your container.

**Step 7.** When all the coffee grinds turn white, mist daily, and baby mushrooms will form within a few weeks.

Baby oysters like bright, indirect light, and they double in size every day.