

The following species: **GOLDEN OYSTER, PINK OYSTER, KING TUBER, ALMOND PORTABELLA** are **COLD SENSITIVE** and should only be stored in the refrigerator (38-42F) for up to a month. Use this spawn as quickly as possible. If you need to store it for longer than one month, allow it to come back to room temperature for a few days every few weeks after cold storage to prolong viability.

The following tropical species: **PADDY STRAW, GIANT WHITE MILKY**, are **COLD INTOLLERANT**, and should **NOT** be stored in the refrigerator for any reason. Use this spawn as quickly as possible, leaving it at room temperature or cooler (50-70F).

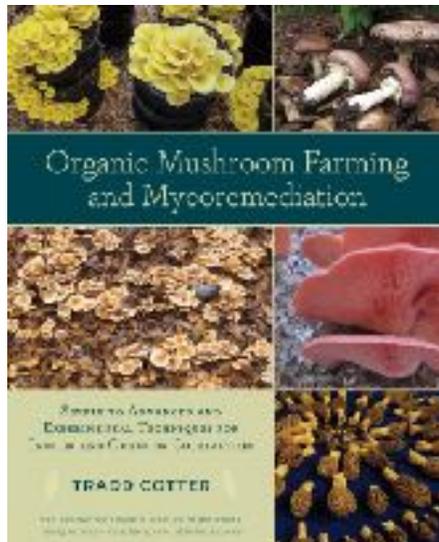


**Mushroom Mountain**  
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[www.mushroommountain.com](http://www.mushroommountain.com)

Find us on Facebook:  
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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**  
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**Conditions of Sale**

*Very Important Information  
About Your Spawn Order*

To minimize contamination, we recommend using all the spawn at once. Once the sealed bag is open, foreign mold spores might compete with your cultures. If you cannot use all the spawn at once, make sure you work with clean hands, and before storing the spawn back in cold storage, seal the bag really well.



Mushroom Mountain's spawn and cultures have been grown and stored under tightly controlled laboratory conditions for use in production or experimental trials. The spawn is inspected thoroughly before leaving our facilities, and is guaranteed to arrive in a viable state. However, we cannot guarantee the absolute purity of the spawn, when attempting to expand further onto



pasteurized and sterilized substrates since this factor is out of our control. Once the spawn is opened, there will be no replacement. Contaminated cultures should be photographed and emailed to us for verification to provide replacement spawn.

Our strains are intended solely for the purchaser's personal use, for the generation of fresh mushrooms on bulk fruiting substrates. Any attempt to further expand the spawn is not guaranteed. Reselling, repackaging or distributing genetically identical copies of the cultures

in either bulk or pure form is not permitted.

Upon receipt, your spawn should be immediately refrigerated. Although it may appear uncolonized, your spawn was inspected before leaving our facility. Most mushroom mycelium is white and covers sawdust or plugs loosely when fresh. The white appearance might be disrupted



during shipping, but will reappear in a few days. A few mushroom species' mycelium is not white. Morel mycelium is faint and brown, and chicken of the woods is orange. Please familiarize yourself with your mushroom mycelium for future references (color, smell, etc.)

**DO NOT FREEZE YOUR SPAWN.** Most species will remain viable for at least 3 months, possibly up to 6 months in regular refrigeration if well taken care of, and returned to storage between uses, if you don't use all your spawn at once.