

- Drain.
- Mix the spawn with the material.
- Stuff it tightly into your containers.
- If it is in plastic bags, you will need to tie your bag tightly. If it in nursery pots, you can stack them 3 high. If in 5 gal. buckets, close the buckets with their lids.

Colonization and Fruiting

Colonization occurs when the pieces of spawn that you mixed into the media spreads and grows throughout, until eventually it reconnects to form a single organism capable of fruiting. This generally takes about 4-6 weeks. With the pink oyster, it can fruit in about 2 weeks.

When the mushrooms start fruiting, you will want to increase humidity in its environment up to 80%.

Mushrooms are ready to pick, when they stop doubling in size every day. The caps will flatten out, and the edges are no longer going to look round.

Storing Your Mushrooms

Fresh mushrooms will last for about a week in a paper bag in your fridge. If your harvest is large, you can always dry the mushrooms out, and store them in an airtight container for future use.

For more detailed instructions, and video, please visit our Blog at mushroommountain.com called “**How To Cultivate Oyster Mushrooms with Recipe.**”

For Fruiting temperatures of different oyster mushrooms please check out our **ZONE FRUITING MAP** in the **LEARN** section.



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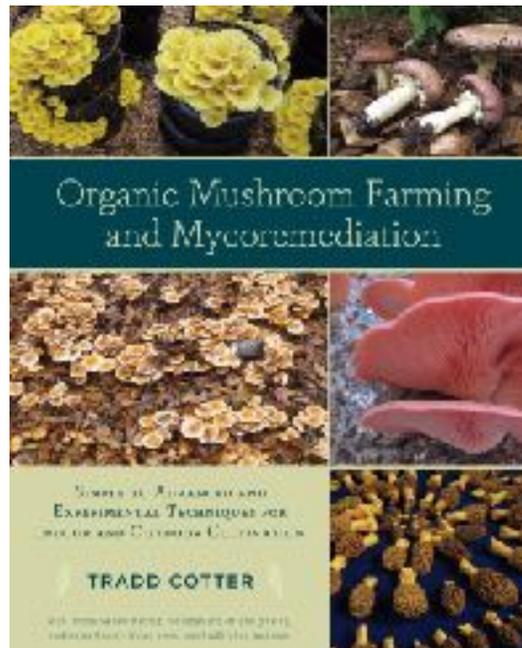
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Cultivating Oyster Mushrooms

Agricultural Waste to Protein Culturing System

This spawn is intended to provide yields that are dependent on the skill level of the grower. Mushroom Mountain provides lectures, workshops and private farm consultations for creating commercial systems at any level of production.



Oyster mushrooms of the genus *Pleurotus* and *Hypsizygus* can grow on hardwood sawdusts, dried cereal straw (wheat, oat, rye), cotton waste, cardboard, and a multitude of other vegetable waste. Try to find waste that is affordable, but will also provide enough nutrition to support the mushrooms. Experiment with different kinds of organic waste to see what you may get a better yield from.

From our experience, the easiest and best substrate to use is a dried cereal straw, which you can get at the feed store.



What you will need

- Shredded cereal straw.
- Spawn. 1- 5 lb bag will inoculate 1 square wheat bale.
- A large pot.
- Heat.
- Growing containers: plastic bags, 5 gallon buckets, nursery pots.
- Protected space where you will keep your fruiting kits.

Method 1

- Soak the dried and shredded material in a hot water bath for 1.5-2 hours at 160F.
- Remove, drain and cool the material.
- Mix the spawn with the material.
- Stuff it tightly into your containers.
- If it is in plastic bags, you will need to tie your bag tightly. If it in nursery pots, you can stack them 3 high. If in 5 gal. buckets, close the buckets with their lids.



- 5 gal. Buckets will need to be predrilled with holes 5-6" apart. The plastic bags will need to have holes poked in them with a knife, and the nursery pots already have holes on the bottoms, so no need to modify them in any way.

Method 2

This is a passive, low tech approach.

- Soak the dried and shredded material in a diluted hydrogen peroxide solution (1L bottle/5 gal. Of water) overnight.