
Resting Period

After your kit has completed its fruiting stage, it is time to rest. The fruiting kit is like a battery, and it needs to recharge.

You will want to leave it in a low lit area for around two to three weeks. When you are ready to fruit out again, place your fruiting kit into your fridge overnight, and repeat the steps by putting your fruiting kit in a shallow dish.

Light Requirements

Mushrooms do not enjoy direct sunlight. They love indirect sunlight. Setting it on the kitchen counter is a great place for your fruiting kit, where you are able to watch it. Fluorescent or LED light is ideal.

Contamination

If your fruiting kit has green mold growing on it after the first fruiting, this is normal. When you cut those slits in it, you are inviting other creatures in to feast on the substrate.

You can carefully excise that growth with clean hands, and spray that area with rubbing alcohol or diluted bleach 10:1. Watch it carefully, so it doesn't have a chance to spread and take over.

Please note that green mold is not harmful to you. Oyster mushroom mycelium is pretty aggressive, and will almost always try to over run the mold.

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.



Mushroom Mountain

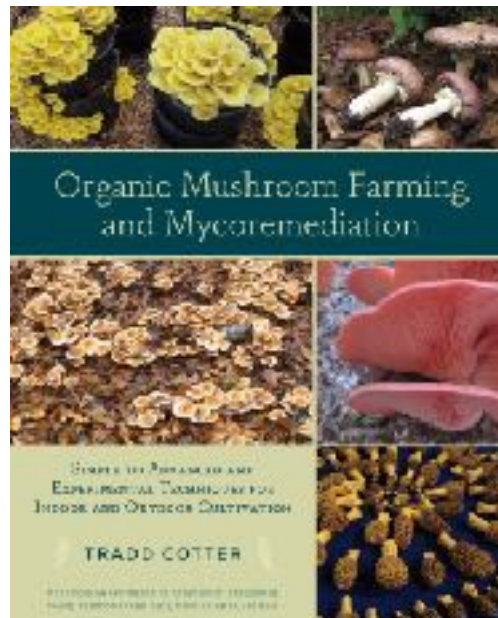
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For more in-depth instruction and advice pick up a copy of Tradd's book **Organic Mushroom Farming and Mycoremediation**



Mushroom Mountain



Oyster Mushroom Fruiting Kit

Blue, Pink, Phoenix, Brown, Golden, Elm, Tarragon, Grey Dove, Pearl, Sajor Caju, White Elf, and others

Please **do not open** the bag of spawn or remove the tie.

Your kit should fruit multiple times. Afterwards you can plant your fruiting kit outside in your yard with some wood chips and wheat straw, and it may continue fruiting.



Our kits fruit well indoors. For optimal outdoor fruiting temperature parameters, please check out the **Fruiting Zone Map** in the **Learn Section** on our website.

Contents

Spawn bag and humidity tent.



Method

1. Your fruiting kit has tiny holes put in to allow for air exchange. Mushrooms breathe oxygen, and put out carbon dioxide just like you.
2. Make a 1" wide slice in the plastic with a clean knife on two sides of the fruiting kit
3. Place your fruiting kit on a shallow dish.
4. Add a little water to the dish, about 1".
5. Mist the entire outside of the fruiting kit with water.

6. Place the humidity tent loosely over the fruiting kit, so that it stands upright with space around the fruiting kit.
7. Cut off the corners of the humidity tent with scissors.
8. Wait till the fruiting kit starts producing. The babies will look like a clump of mycelium pushing out through the slits. When this happens, it is time to start misting them.



9. Twice a day, remove the tent, and mist the bag thoroughly, especially the mushrooms. They are very fragile in this state, and if they don't have enough humidity, the whole system will abort.
10. When the mushroom caps start furling outwards, it is time to pick them.
11. If the mushrooms outgrow the humidity tent, remove it, and just continue misting.
12. Remove the mushrooms, by twisting them off the fruiting kit.