
Colonization/Fruiting Temperatures

- **White/Pearl/Grey Dove** (*Pleurotus ostreatus*): 65-85F
- **Pink Oyster** (*Pleurotus djamor*): 75-95F
- **Soft Pink Oyster** (*Pleurotus salmonoestramineus*): 70-98F
- **Warm Blue Oyster** (*Pleurotus ostreatus*): 65-80F
- **Golden Oyster** (*Pleurotus citrinopileatus*): 65-80F
- **Phoenix** (*Pleurotus pulmonarius*): 75-90F
- **Cold Blue Oyster** (*Pleurotus ostreatus*): 35-50F
- **Tarragon Oyster** (*Pleurotus eunosmus*): 70-90F
- **Brown Oyster/ POHU** (*Pleurotus ostreatus*): 50-75F
- **Aspen Oyster** (*Pleurotus populinus*): 60-75F
- **White Elf Oyster** (*Pleurotus nebrodensis*): 55-60F

Trouble Shooting

Since you are growing outside, you might get other fungi and molds wanting to grow on your substrate. You can usually prevent these from taking over if you catch them early enough and treat them with 70% rubbing alcohol or diluted bleach solution. Simply spray the invaders until they are gone.

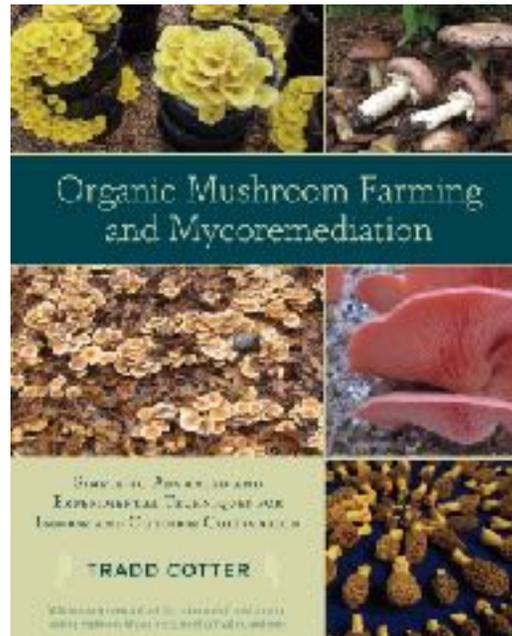
Storing Your Mushrooms

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.

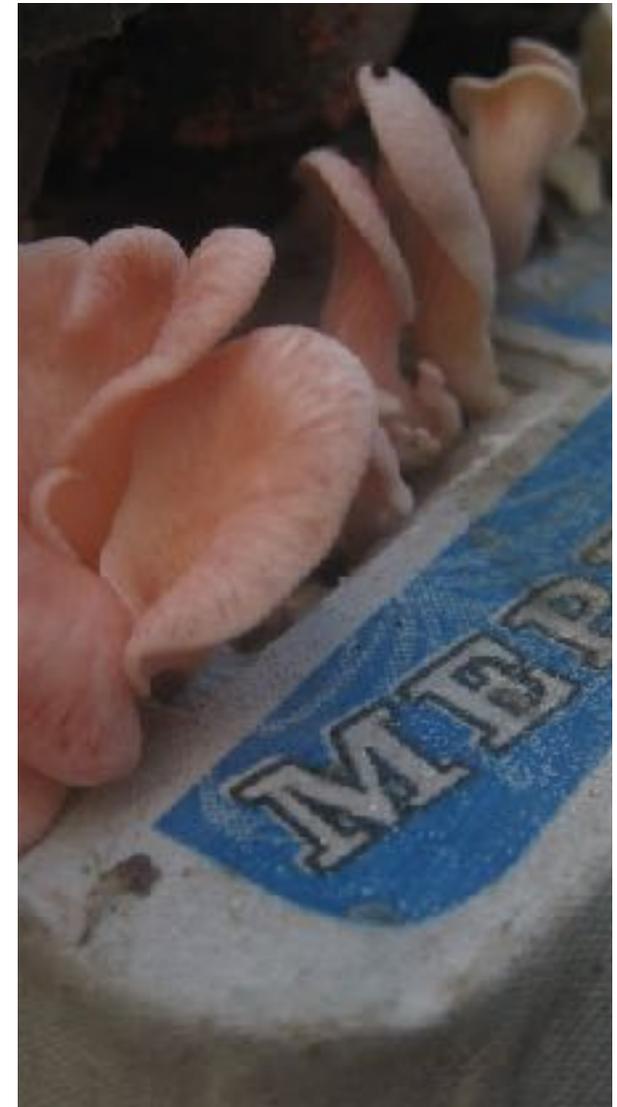


Mushroom Mountain
200 Finley Rd. Easley, SC 29657
864-859-3080
www.mushroommountain.com
Find us on Facebook and Instagram

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



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Recycling Using Mushrooms

Paper Waste to Oyster Mushrooms Protein Culturing System

Oyster mushrooms can grow in a huge variety of substrates: cardboard, paper, old books, cardboard egg cartons, etc.



What You Will Need

- Egg cartons, cardboard, shredded paper. Remove all tape, etc. If you suspect the dyes contain heavy metals, do not use.
- Oyster Mushroom Spawn
- Old plastic bag, bucket or bin with lid
- Large pot to soak the substrate in



Method

- Place your shredded substrate in a large pot of hot water.
- Let sit in there for about 2 hours
- Take some of the shredded paper, and line the bottom of the bag or bin.
- Sprinkle some spawn on top.
- Add some more shredded paper and strips of cardboard.
- Sprinkle spawn again.
- Repeat until bag or container is full, and you can close it.
- Cut a few small 1" slits around the bag to allow for air exchange. For bins or buckets, crack the lid just a little.

- Place in a cool dark place.
- Check in 1 week, you should be seeing some wispy mycelium growing through.
- If it is dry, sprinkle some water on it, so it is nice and moist again.
- Keep it in the cool, dark place for another two weeks.



- In 2-3 weeks the media will be colonized, move it to a place where it can get indirect sunlight.
- Mist the holes or surface to keep moist.
- Check daily for baby mushrooms.
- When the mushrooms start fruiting, you need to mist them all day, so they don't dry out.
- When the mushrooms have stopped doubling in size, you can twist them off.

To fruit on an egg carton, simply fill the carton with spawn and soaked paper, then place in a plastic bag with holes.