

Please
do not open the
fruiting box or take
the spawn bag out
of the fruiting box.

Your kit should fruit 3 - 4 times.

After the final fruiting you can
remove it from the box
and the bag, and plant it
in your garden, with some
wood chips and wheat
straw, and it may continue
fruiting. It also makes
great compost for your
garden.

Our kits fruit well indoors. If you plan to fruit your kit outside please check out the Zone Fruiting Map in the Learn Section on our website, for optimal outdoor fruiting temperature in your area.

Kit contents

Fruiting kit box, humidity tent and instructions.



Method

1. If you are not ready to start fruiting your kit immediately you can refrigerate it for up to two weeks. When you receive your fruiting kit, tear away the perforated image of the mushrooms from the front of the box.
2. Make a one inch wide cut in the kit bag with a clean knife, in the center of the tearaway area.
3. Place your fruiting kit on a shallow dish.

4. Mist the cut area of the fruiting kit once a day with clean water.

5. Place the humidity tent loosely over the fruiting kit and dish, so that it stands upright with space around it.

6. Cut two inches off the corners of the humidity tent with scissors to provide airflow. Continue misting daily until the fruiting kit starts producing.

7. The baby mushrooms will look like a clump of white mycelium pushing out through the cut. When this happens, it is time to remove the tent and start misting them twice a day. Save the tent for the next fruiting cycle.



8. Keep misting the mushrooms twice a day or more if they seem dry. They are very fragile and if they don't have enough humidity, they will stop growing.

10. When the mushroom cap edges start curling outwards, it is time to pick them.

11. Remove the mushrooms, by twisting them off the fruiting kit and enjoy.



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 it again, place the fruiting kit into your fridge overnight. The next day repeat the steps by putting your fruiting kit in a shallow dish, mist and cover it with the humidity tent.

Light Requirements

Mushrooms need indirect sunlight. Fluorescent or LED light is ideal. Setting it on the kitchen counter is a great place for your fruiting kit, where you are able to watching the mushrooms grow.

Contamination

It is normal for your fruiting kit to develop green mold at some point. When you initially perforate the kit, airborne contaminants may get on the substrate.

You can carefully remove any foreign growths with a clean spoon, and spray that area with 70% rubbing alcohol or a 10:1 dilution of bleach and water. Watch for mold 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 aggressive, and will almost always try to overrun 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 dehydrate some of the mushrooms and store them in an airtight container for future use. Check our website blog for mushroom recipes.



**MUSHROOM
MOUNTAIN**

Questions or Comments?

Contact us!

(864) 859-3080

MushroomMountain.com

MushroomMountainFarm 

sporeprints 



REISHI • CORDYCEPS • MESIMA • BIRD'S NEST • MAITAKE
PANCREATIC SUPPORT • LION'S MANE • CHAGA
IMMUNITY BLEND • TURKEY TAIL • SHIITAKE • PORIA



Triple extraction medicinal mushroom extracts
made from organic mushroom fruiting bodies;
not from myceliated grain. A gluten free product.



**MUSHROOM
MOUNTAIN**

HARMONY WITH NATURE THROUGH FUNGI
EST. 2007



OYSTER
MUSHROOM FRUITING KIT
Blue, Golden or Pink