
Benefits of the MycoGarden Kit

- Builds soil by breaking down wood and organic matter.
- Attracts worms and beneficial insects.
- Improves water retention in garden beds.
- Supports pollinator habitat through increased micro-ecosystem diversity.
- Gives a delicious harvest while improving your garden's health.

Harvesting

- Pick mushrooms when the edges are soft and brightly colored.
- Harvest by cutting at the base with a clean knife.
- Younger specimens are best for cooking—tender, juicy, and rich in flavor.

Storage

- Store fresh mushrooms in a paper bag in the fridge for up to a week.
- They also freeze or dehydrate well for longer storage.

The **MycoGarden Kit** is the easiest way for anyone to grow mushrooms right in their garden.

- It turns a regular fruiting block (from Mushroom Mountain) into an *outdoor mushroom patch* that helps build soil, retain moisture, and create a living ecosystem.
- The kit works with multiple mushroom species that thrive when



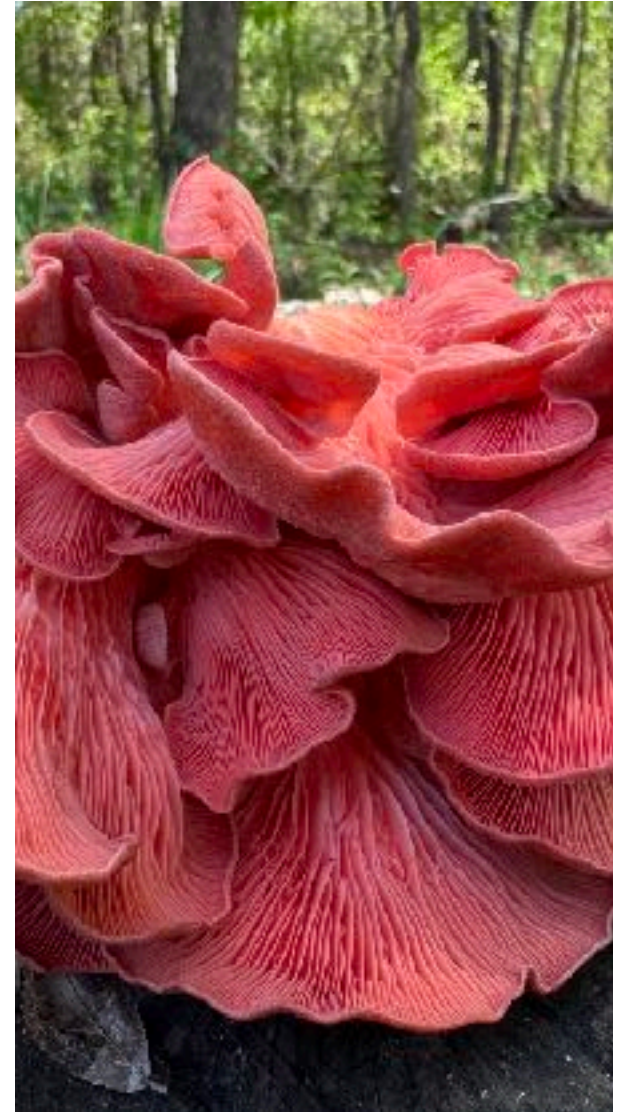
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We'd love to hear from you!
Scan the QR code and leave us a quick review — it means the world to our small business. ❤️🍄❤️

Mushroom Mountain



MycoGarden Fruting Kit

Oyster Mushrooms, Nameko, Black Poplar, Shimeji, Bricktop, Olive Oysterling

Thank you for your purchase, and congratulations! You are ready to grow some very special mushrooms in your garden.

Grow Mushrooms. Grow Soil. Grow Life.

MUSHROOM	FRUITING SEASON	NOTES
 Pink Oyster	Summer	Bright pink, fast fruiter
 Warm Blue Oyster	Spring - Fall	Rich, meaty texture
 Cold Blue Oyster	Fall - Spring	Fruits even near freezing
 Nameko	Fall through winter (SE) Fall everywhere else	Amber caps, slippery texture
 Black Poplar	Fall	Sweet, nutty flavor
 Tarragon Oyster	Spring - Fall	Anise, tarragon aroma
 Mulberry Oyster	Spring - Fall	Sweet, delicate caps
 Phoenix Oyster	Spring - Fall	Heat tolerant, pale caps
 Shimeji	Fall	Rust red caps, late season
 Brooktop	Fall through winter (SE) Fall everywhere else	Fruiting after frost
 Olive Oysterling	Fall	Sweet and buttery

Getting Started

- Choose a Spot**
 - Find a shady, protected place in your garden — under herbs, near shrubs, or at the base of trees.
 - Mushrooms love humidity and filtered light.
- Dig a Cozy Home**
 - Dig a hole about the size of your fruiting block (roughly 6–8 inches deep).
 - Loosen the soil underneath for drainage.
- Plant the Block**
 - Remove the block from its bag and set it directly in the hole.
 - Cover it lightly with soil — just enough so it's in contact with the earth.
- Water Well**
 - Give the spot a deep soak to help your mycelium settle in.
 - Keep the area moist, especially during dry spells.
- Mulch & Forget It**
 - Add a light layer of straw, leaves, or garden mulch to keep moisture in.
 - That's it! Nature takes over from here.

- First fruiting:** Expect your first flush of mushrooms within a week or two, often during wet weather.
- Seasonal cycles:** Once established, your log can fruit multiple times.



Troubleshooting

- No mushrooms yet?** Be patient — fruiting depends on humidity and temperature.
- Too dry?** Water deeply every few days.
- Mold or other fungi?** Normal! Outdoor environments have microbial life — your mushrooms usually win out.
- Pests?** Harvest early when young mushrooms appear.
- No mushrooms at all?** Give us a shout.