

Your oyster mushroom kit will yield an average of 2lbs of mushrooms over 3 fruitings. Once you receive the kit, place it indoors out of direct sunlight, but where it still gets indirect light from a window. The optimum temperature range is 18-23C. Let it rest, undisturbed for 3 days to recover from being transported

1



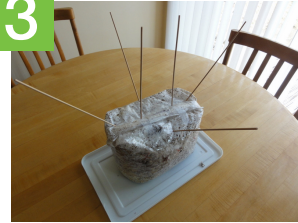
Cut the top 3" of the bag, roll it down so it is relatively tight over the kit and tape it down. Ensure the ventilation patch is covered.

2

Make a series of 8 "X" cuts around the kit, about 2/3rds of the way up from the bottom of the block. Each cut should be roughly 3-5cm in size.



3



Insert 6 Skewers a few centimeters into the block. Two

should be vertical; the rest should be placed diagonally outwards from the side of the block. Place the perforated bag around the kit, using the skewers to ensure the bag does not touch up against the kit.

4

Mist the block with water 3-5 times per day. You may want to place the kit on a tray or large plate to catch the moisture that will condense and run down the side of the bag. After 1-2 weeks, several buds should start to form where you made the "X" cuts. Continue misting, but mist only the inside of the bag and not directly onto the mushrooms



5

When mushrooms reach a larger size, use a sharp knife to cut away the mushrooms. Be careful not to puncture the bag while cutting the mushrooms away

6

After harvesting, leave the kit to rest for 2 weeks. Do not mist during this period

7

Submerge the block in cold water for 2 hours. Place a weight on top to ensure it stay submerged. You can add ice to the water to give the mycelium a shock and encourage it to fruit again. Drain the water and cut 4 new holes in the kit and place it underneath the perforated bag

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Continue misting the kit using the protocol described. After the second harvest, continue with the resting, soaking, misting procedure until all the nutrients have been used up and no more mushrooms appear. Break the kit up and use it as a soil conditioner for your garden.



For more information

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