

# Oyster Mushroom Kit Instructions

Your kit contains the white mycelium of an oyster mushroom (either, pearl, branched, yellow, pathfinder, blue, mother of pearl, king blue, elm, pearl, blue or pink) growing in a bag of organic hardwood sawdust and soy or bran. With a little care it will produce two to three flushes of delicious mushrooms.

Read colonizing and prepping your bag instructions and be sure to watch our is your bag ready to fruit video [https://youtu.be/G2hHX4Qf\\_yQ](https://youtu.be/G2hHX4Qf_yQ)

Prepping your kit and humidity tent video link here <https://www.youtube.com/watch?v=noK89u9sqAw&t=2s>

## Select a Location and Prepare the Kit:

Choose an area in your house where you will pass by daily to monitor your kit's progress. Blue and pearl oysters prefer temperatures ranging from ~10C-21C, but will fine if a bit warmer. While yellow, pink, mother of pearl, king blue, pathfinder, branched and elm oysters prefer ~18C-29C. **Avoid direct sunlight** but indirect light is necessary for mushrooms to form (enough light to read by).

With a sharp knife cut an X on one side of the bag about 10 cm (4 inches) long. This will create 4 triangular flaps from under which mushrooms will soon grow. Preferably choose a spot higher of your fruiting block, as your mushrooms will hang down and it's best not to have them touching anything but hanging freely from your block.

## Keep it Humid:

Mushrooms need very high humidity to form. To increase humidity, use a clear plastic bag (I use the large clear yard waste bags and add about a dozen dime-size holes. Place 4 chopsticks, skewers or something like that, just poke them out of your block to hold your bag out to form the humidity tent. Place a plate, bowl or container of water under your kit and something to keep the kit from sitting in the water, this will keep the humidity up in your tent between misting's.

Make sure to arrange the tent to allow space for mushrooms to form at the X.

Mist 2-4 times daily with \*non-chlorinated water, or more often if needed, to maintain condensation on the inside of the humidity tent and place a container of water inside the tent. \*Note: Chlorine can be removed from tap water by letting it sit in an open pot for 24 hours or boiling 10 minutes and letting cool.

Typically within two weeks a cluster of oyster mushrooms will emerge from the cut X. As the mushrooms grow, air exchange becomes increasingly important. Not enough fresh air results in long stems and small mushroom caps, while too much air exchange can cause them to dry out and abort because it's harder to keep the humidity high.

Oysters in particular like a lot of fresh air, so some people find it helpful to prop up the bottom of the tent.

**Pro tip:** If it's a wet rainy week, your oyster kit will be happy to fruit outdoors by the forces of nature no tent, nor misting required!

**When to Harvest:** You will be enjoying your mushrooms within a week of seeing them begin to grow. Oyster mushrooms are at their prime for eating when the cap has expanded but the outer edges are still slightly turned under. If you let them over-mature, you will notice a dusting of white spores (mushroom "seeds") on your table. The small amount of spores from a few grow kits is no concern, and the mushrooms are still great to eat.

**Note:** If you are growing large amounts of mushrooms indoors, be sure to vent your fruiting chamber outdoors because high spore loads can cause health problems over time.

Harvest by twisting off the entire cluster. After removing your mushrooms from the bag, if the entire mushroom didn't come away with your fruit, with a clean finger, gently remove residual mushroom from around the opening you had cut in the bag, as it's a vector for mold or contamination.

Cook them up fresh, or store in a paper bag in the refrigerator and eat within a week. Always cook your mushrooms before eating. The stems can be chewier than the caps, so you may want to cook them a little longer. For long term storage dehydrate and store in an airtight container. You can also blanch or dry sauté and freeze them for later use.

**Pro tip:** Like lettuce mushroom like to be torn, so gently tear your mushrooms into strips.

### The Second Flush:

After your first harvest, clean any remaining debris from around the opening where you harvested your mushroom's, and soak your bag by laying the open side down in a bowl of water for approximately 20 min (10 min for lion's mane). Tape up old hole and cut a new hole in the opposite side of the kit replace your humidity tent and continue to mist humidity tent a few times daily.

If no new mushrooms emerge within weeks, or you notice your kit has gotten very light, then it probably needs to be rehydrated. Submerge the kit (bag and all) in cold non-chlorinated water for 20 min. (Weigh it down with a heavy plate). Drain off **all** the water. Only if necessary, poke a hole in the bottom to drain any excess, as water left to pool inside the bag may cause bacteria to grow.

Place kit back under humidity tent and begin misting humidity tent a few times daily until new mushrooms grow.

It may be possible to get a third flush, sometimes even a fourth flush, before the mycelium has consumed up all of the food resources available in the kit. I recommend following the same approach, soak kit, tape old hole and cut a new hole on a new side of the bag

Once no more mushrooms appear, it's time to remove from bag and compost the kit. The mushroom block is a super soil amendment in your garden! Why Stop Here?! Oyster mushrooms are a great starting place, but once you have a taste for growing mushrooms, you might want to try other gourmet varieties as well, like lions mane.

**Questions?** Your success is our success and we are happy to help!

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