



## Mushroom Grow Kit Instructions

### Storage

If you're not using your grow kit within the next week or two, store it in the refrigerator. For best results, use within 2 months of purchase. Remember, your mushroom blocks are living organisms! Improper storage can significantly reduce your harvest.

### Step 1: Fruiting

Mushrooms need oxygen to grow, similar to humans. To initiate growth, you'll need to cut open the grow bag. The cutting method will influence the shape and size of your mushrooms.

- **For Oyster Mushrooms:** Make a single 3-4 inch "X" cut along the top surface of the bag.
- **For Lion's Mane:** Create several smaller 1-2 inch "X" cuts in multiple places on the bag.

Don't worry if your knife or scissors slightly penetrate the mushroom block during cutting.

### Step 2: Placement

Find the right environment for your mushrooms to thrive:

- Ideal location: Kitchen counter or living room coffee table
- Prefer: Moderate temperature, some humidity, and indirect light
- Avoid: Windows, heaters, HVAC vents, fans, and direct sunlight (these will dry out your block and reduce yields)

### Step 3: Maintenance

Humidity is essential for mushroom growth:

- Mist the cut openings several times daily with water
- Once mushrooms begin forming, spray gently to avoid damaging the delicate growth
- Avoid letting water pool on mushroom caps
- Continue misting until harvest time

## Step 4: Harvest

Patience is key! Depending on conditions, harvest time can range from 6 days to a month.

When ready to harvest:

1. Gently grasp the mushroom cluster at its base
2. Lift off the block with a slight twisting motion

Harvest timing:

- **Oyster Mushrooms:** Harvest just before the caps flatten out
- **Lion's Mane:** Harvest when the "teeth" or "hairs" reach about 1/4 inch in length

## Step 5: Additional Flushes

Your block can potentially produce multiple harvests, though subsequent flushes aren't guaranteed. While many growing strategies exist, we recommend simply continuing your misting routine several times daily.

Note: Each additional flush typically takes longer to develop and produces less mushrooms.

**Important:** Monitor your block for any signs of mold development. If mold appears, dispose of the block immediately.

## Step 6: Disposal

Spent mushroom blocks make excellent garden compost! The block is already broken down by mushroom mycelium and ready to use:

1. Remove the block from the plastic bag
2. Crumble it up
3. Spread it in your garden or potted plants

This nutrient-rich substrate will benefit your plants rather than compete with them. You might even spot oyster or Lion's Mane mushrooms appearing in your garden later!

Contact [baystatemushrooms@gmail.com](mailto:baystatemushrooms@gmail.com) with questions!