



ANDREWS ACRES

PREMIUM GOURMET MUSHROOMS

EAT LOCAL - EAT FRESH

Dear Valued Customer ,

Thank you for purchasing our mushroom grow kit! We are thrilled you have joined our community of mushroom enthusiasts!

This quick reference guide help walk you through the steps to cultivate your own amazing mushrooms - right at home!

Step 1: Remove the perforation from the front of the box and watch the mycellium grow. You will know when you are ready for the next step once the mycelium in the bag turns white - this step can take up to 10-days!

Step 2: Using a clean knife, make a small 'X' into the front of the bag for the Blue Oyster or cut a small square for the Lion's Mane, roughly 2-3in in size, cutting directly into the substrate. This is where the mushroom will pin and eventually grow!

Step 3: Open the top of the box and find the spray bottle then fill it with water and multiple times per day, spray the area where you made the cut. It's important to keep the mycelium moist but not too wet! Place the kit in a cool area (65-75°F) with indirect light. Oysters need a bit of light to develop that beautiful blue color!

Happy growing, and may your mushroom journey be fruitful!

Mush Love!

Andrews Acres

 **www.andrewsacres.com**

We'd love to see your mushroom growing adventures—share your photos with us and show us your grows!

 **@AndrewsAcresFarm**

We Appreciate Your Support

**THANK YOU
FOR YOUR
PURCHASE**

Happy Growing with Our Kit!