

## GROWING OYSTER MUSHROOMS

It is very easy to grow mushrooms with these "logs". Just follow these simple steps and enjoy eating the freshest mushrooms possible. Each 3 lb log can produce approximately 13 oz. of mushrooms per crop. By following the instructions carefully, you may get as many as 4 crops/flushes on each log!

### **Step 1:**

Open one end of the log by carefully peeling back the plastic exposing the growing medium. Keep the rest of the log encased in the plastic.

### **Step 2:**

Place the log in the box with the exposed end slightly protruding from the box opening. Do not close the box. Place the log/box into the humidity tent, leaving the tent open.

### **Step 3:**

Spray the exposed surface of the log and the inside of the humidity tent twice a day - once in the morning and once in the evening. 3-4 sprays at a time should be sufficient.

**IMPORTANT:** When the mushrooms start growing, *do not spray water directly on them.* Just spray the inside of the humidity tent. You can move the log slightly out of the tent if it is getting in the way of your growing mushrooms.

### **HARVEST!**

The mushrooms should be ready to harvest approximately a week after you see the first mushrooms begin to form. When the cap of the largest mushroom in the cluster begins to turn from convex (turning down at the edges) to concave (flattening out or turning up at the edges), pick the entire cluster.

### **Growing conditions**

**Temperature:** 55°F - 80°F Oyster mushrooms need a 5°-10°F fluctuation to form growing points. Do not keep the log at a constant temperature.

**Light:** Give your oyster mushrooms indirect/filtered natural sunlight, or fluorescent or incandescent light. They do not need any light at night.

### **To get multiple crops/flushes:**

After you pick all the mushrooms in the crop

Use a fork to scrape the top layer of the log to remove any mushroom remnants

Soak the log in water overnight. You may have to weight it down to keep it fully submerged.

Drain and wrap the log tightly in a plastic bag. Place the log in a box, close it and leave in a dark spot for 7 days. Open the box and enjoy another crop!

You can store the log in a dark place for a few months if you keep the plastic bag tightly sealed.