

# Counter Top Mushroom Garden Instructions

Use these instructions for growing your own Blue Oyster Mushrooms.

**Livin' Dreams Farm** Counter Top Oyster Mushroom Gardens have four basic requirements:

- 1: Plenty of Air
- 2: Soft Light
- 3: Constant Moisture
- 4: Cool Temperature

A kitchen counter top or even a bathroom is a great place for your Mushroom Kit. With a bit of care the mushrooms will develop perfectly there right before your eyes. **DO NOT REMOVE THE PLASTIC COVER!** The mushrooms will grow through the holes that are already in the bag and form on the outside of the kit.

## **AIR:**

Mushrooms are just like us in that they need to breathe oxygen. Keep the kit in an open area where fresh air is available; never put them in a sealed container. The clear bag they come in has holes punched in it for them to breathe. The mushrooms will form at the holes and grow right through.

## **LIGHT:**

Oyster mushrooms need dim light (not direct sunlight) to develop. The kit simulates the natural habitat of the mushroom, the understory of a forest where they would normally be growing on wood. The mushroom must consume the wood and then find a break in the bark where it can force its way out. The plastic bag has holes in it which act as the breaks in the bark. It is at these points where the mushrooms will form. Indirect light stimulates the mushroom cap to grow thicker and develop brighter pigment compared to when they are grown in the dark.

## **MOISTURE:**

Mushrooms need high relative humidity to develop properly. More specifically, there must be a lot of water in the air or they need to be misted daily with water directly. Moistening them daily is much easier than raising the humidity levels of the air. The goal is to keep the bag moist. The holes are where the tiny mushrooms pins will begin to develop. At this point the mushrooms are most delicate and require twice daily misting. If the pins dry up then they will stop developing and you will have to wait another two or so weeks for the mushrooms to attempt to fruit again. After the mushrooms are about two inches in size the frequency of watering can be reduced to once per day. All that needs to be done is mist them with a spray bottle.

## **TEMPERATURE:**

Oyster Mushrooms prefer to fruit during cool weather. They will produce from 65-73 degrees Fahrenheit – Room Temperature – this is quite convenient for the home mushroom producer since they can be grown easily year round indoors. Temperatures higher than the mid-90's will kill you mushrooms and will cause the bag to develop mold. Never leave them in direct sunlight, in a hot car or outside in the height of summer.

## **HARVESTING YOUR MUSHROOMS:**

It's real easy; just twist them off at the base of the stem. Pick the mushrooms just as the caps begin to flatten out. If you wait too long to harvest, the edges of the caps will flip upward and the mushroom will begin producing spores which reduces the weight of the harvest and makes them less hearty. You can easily get two or three crops indoors. After three harvests take the bag outside and remove the plastic bag. It can be composted or if placed in a moist shady spot may even continue to produce.

## **WHAT'S IN MY KIT?**

Your **Livin' Dreams Farm** Countertop Oyster Mushroom Kit contains the living mycelium of the Blue Oyster Mushroom. The kit has been inoculated with spawn (the mycelium of the mushroom grown in a sterile environment on seeds). The mushroom is growing on a substrate or growth medium. The kit may also contain gypsum and or hydrated lime to help control the pH of substrate. Do not be concerned if you see a few green shoots growing from your kit. Because of the natural pasteurization process that we use, some of the seeds in the substrate will remain viable and sprout. This is not harmful to the mushroom growth.

Please feel free to contact us throughout the process to share your questions and your successes! Photos of pretty mushrooms growing are always appreciated! Best of luck and enjoyment!

**LivinDreamsFarm.com**

