**Pink Oyster Mushroom Kit Growing Instructions**

**FIRST: Find a Suitable Location**

Pink Oyster mushrooms enjoy a growing temperature between 17 and 24 C. Select a location that receives some light, but don’t place the block in direct sunlight (this could overheat the bag). Avoid areas that experience temperature fluctuations throughout the day.

**SECOND: Prep your block**

1. Once you’ve found your location, position the block so that the side with the filter patch (the white patch with writing) is facing up. Using a pointy pair of scissors or a sharp knife, cut two or three x-shaped, evenly spaced holes in the side facing up, directly on the sawdust/mycelium part of the block. Each x-shaped hole should be approximately 2-4 cm. Try to not damage the white (pinkish) mycelium growing under the plastic. This will be where your mushrooms will begin forming. DO keep the block encased in its bag; the only oxygen your block should receive is through the holes you cut.
2. Once your holes are cut, stand the block up and deflate the top portion of the bag, folding it tightly over the side opposite where you cut the holes. Air from the bag will exhaust through the holes you cut in the block. You can tape the folded side down. This helps keep fruit from forming in air pockets under the plastic. Place the block on a cookie sheet or large plate with the holes you cut facing upwards. Mist the top of the block with water.
3. Prepare your humidity tent: Cut eight to ten large (5cm) holes in the humidity tent (large clear plastic bag), and place over the block. Be sure the humidity tent allows light to pass through. The holes you cut in the humidity tent will allow for air movement while also helping to maintain high humidity for the block.

**THIRD: Manage your block**

Mist the block with water 2 to 3 times per day. Usually within 10 days, you will begin to see small primordia (baby mushrooms) beginning to form at some or all of the holes. You will continue misting these primordia and they will grow very quickly, usually doubling in size daily. When the mushrooms look like the picture, they are ready to harvest.

A picture containing fungus, table, sitting, food

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If more time passes after the caps flatten, they will begin to turn yellowish. They are still edible, but taste better if you harvest them before the caps start turning light pink/yellow. To harvest, simply break them off the block at the base of the stems. After all mushrooms have been cleanly harvested, leaving no bits of mushroom stem behind, you will continue misting the holes. The block will produce a second flush of mushrooms in 7 to 12 days, usually from a different hole. Many people keep blocks for 4 flushes. A block that is well-cared-for can produce over 1.5lbs of mushrooms over 4 flushes.

When your block is done, the spent mushroom substrate makes incredible compost!