Blue Oyster

Mushroom Grow Bag

Wollumbin Gourmet Mushrooms
UKI NSW

Congratulations on your purchase!

We hope you will enjoy seeing your mushrooms growing through all the different stages and of course the flavour once picked and cooked.
The bag is ready to go and the preparation of the bag should be done as soon as possible.

Instructions:

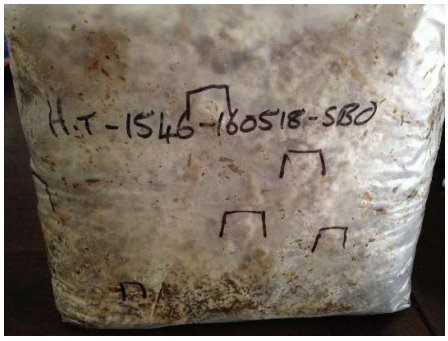
What you will need:

- Tape
- Sharp Knife
- Metho, wipes or similar for sterilization.
- Scissors
- Spray Bottle

1. **Cutting the holes in the bag.**
   Here you will cut approximately 8 holes in the plastic on each of the larger sides of the bag and 2 or 3 on each end.
   Note: Try and avoid cutting the sawdust substrate underneath the plastic. The less damage the better.

   Is your bag already pinning (growing mushrooms)?
   Look carefully at your new unopened bag to see if the mushrooms have already started to pin (grow) and follow the Yes or No instructions.

   - **Yes** - they have already started to grow
     - Cut some small holes in the bag around some of the larger pins using the wipes or methylated spirits to clean the knife and the area of the bag to be cut. Please note not all of the pins will end up fruiting so don't cut too many holes



   - **No** - they have not started to grow.
     - Cut some small holes in the bag ensuring to use the wipes or methylated spirits to clean the knife and the area of the bag to be cut prior to cutting.

Instructions:

2. **Bending the tabs away**

   Once the holes are cut you can then bend down the little flaps so that the area is allow to get the air.

3. **Tape the top down**

Once you have cut the holes it is best to now tape the top down to remove the air space and prevent the mushrooms trying to grow into this area thus forcing them out the holes.

I normally do this by cutting part of the top off and taping the rest down. Ensure you seal the cut bag opening with the tape.

Congratulations!

Your bag is now ready for fruiting

Instructions:

Where do I place the bag?

The Blue Oyster Mushrooms like a cool to warm moist location. Usually a kitchen bench or bathroom is fine. They don't need to be kept in the dark but do keep them out of the direct sun.

You can place them outside under a bush, shrub or even in the fork or some trees. Just remember they need a moist humid shaded area.

What to do next:

Once a suitable location has been found then you need to keep it moist so you should mist the area around the grow bag about 2 or more times per day. More often if possible when the mushrooms appear and in windy weather. It is preferable to use tank water when misting, but council water will do if you don't have tank water.

What to expect:

- Your mushrooms should start appearing in about 1 to 4 weeks but depending on the weather and conditions this may take up to 3 months or so.
- Remember this is not a can of mushrooms where you get mushrooms out whenever you want, it is living block of mushroom mycelium which will produce mushrooms when they are ready. It is up to nature there.
- Once the bag has fruited once they will rest for about 2 to 4 weeks and fruit again when the conditions are right.
- You may need to add more holes to the White Oyster Growbag to let the fruiting body out of the bag as sometimes they don't like coming out the same holes twice..
- The White Oyster Mushroom grow bag should fruit at least twice and usually further fruits are very common with the first two fruiting's being the biggest.

When to pick:

It is best to pick your Blue Oyster mushrooms when the cap is starting to thin out and has not yet started to curl upwards. The cap edges should really be slightly rolled down still.

Try this to keep the humidity up.

At various times of the year humidity may not be high enough so here is a way to help keep up the humidity.

Basically use a transparent storage tub and turn it upside down and place it over the mushroom Kit.

Then place something under the lip of the box to raise it a little. Now when you mist the kit the moisture or humidity will remain high for a long time.

Note: Do not place the kit inside the storage tub as this will fill with CO2

Trouble Shooting

If your Mushroom grow bag has dried out or after 4 weeks it has not fruited then try placing cold water (add some ice to make colder) in a clean bucket and then placing the whole grow bag in it. Weigh it down somehow to fully submerge it. Leave it for 24 hours and then carefully remove it, drain the excess water and place back in its moist area.

Try moving the kit to a different location as it may need more or less light or humidity and this can usually.

Please be patient and try a few different things as almost every kit that I have exchanged for another has fruited within two weeks of placing the returned kit into my fruiting area.

Important - Still having issues

Please ensure you contact me via email if you are still having any issues and ensure that you include numerous pictures along with some information about your issue. (See contact information below)

Be sure to include:

- Picture of Bag
- Details of holes cut
- Area around the bag (it local environment, where is it placed etc)

Contact Information:

Wollumbin Gourmet Mushrooms

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