

KING OYSTER Mushroom Kit www.growmushroomscanada.ca

Your kit contains the white mycelium of the King Oyster mushroom (*Pleurotus eryngii*) growing in a bag of pure hardwood sawdust and organic wheat bran. With a little care it will produce two flushes of delicious mushrooms.

Select a Location and Prepare Kit:

Choose an area in your house where you will pass by daily to monitor your kit's progress, and where the temperature ranges from ~10-20C. Indirect light is necessary for mushrooms to form (enough light to read by), but **avoid direct sunlight**.

With a sharp knife or scissors cut a small slit near the top of the bag to increase the air exchange (~3cm). In about a week to ten days, when you see small bumps and "pin heads" forming, cut off the top of bag leaving a ring of plastic about 2-4 cm above the top surface of the mushroom kit.

Keep it Humid:

Mushrooms like very high humidity. Once you have cut off the top of bag, roll up the bottom of the humidity tent and place over the kit. (See our website for a [demonstration](#) of preparing humidity tent for use.) If you did not purchase a tent, you can use a clear plastic bag with a dozen dime-size holes. Make sure to arrange the tent to allow space for mushrooms to form at the top.

Mist the inside of the tent 2-4 times daily with *non-chlorinated water, or more often if needed, to maintain condensation on the inside of the humidity tent. If you don't have a spray bottle, place a container of water inside the tent. **Note: Chlorine can be removed from tap water by letting it sit in an open pot for 24 hours or boiling 10 minutes and letting cool.*

Baby Kings have a bulbous white stalk with a tiny grey top. They look some-what comical, like bowling ball pins. As they grow, the stalks will first thicken, then the grey cap will broaden and expand wider than the stalk, forming gills on the underside.

When to Harvest:

You will be enjoying your mushrooms within about one week of seeing them starting to form. King oyster mushrooms are at their prime for eating when the cap has expanded and flattened. Harvest by twisting off the mushroom or cutting at the base. Store King oysters in a paper bag in the refrigerator and eat them within a week. Always cook your mushrooms before eating. For long term storage dehydrate and store in an airtight container. You can also blanch or sauté and freeze them for later use.

The Second Flush:

After your first harvest, re-hydrate by submerging the kit in cold non-chlorinated water. (You will need to weigh it down with a heavy plate). 3-6 hours later, fully drain off **all** the water. Flip over kit so the bottom side is up and cut open the plastic. Cover with humidity tent and resume misting.

Once no more mushrooms appear, it's time to remove from bag and compost the kit. The mushroom block is a super soil amendment in your garden!

Why Stop Here?!

King Oyster are a delicious gourmet mushroom. Once you have a taste for growing mushrooms, you might also want to try growing other gourmet varieties like [Yellow Oyster](#) or [Elm Oyster](#)

Questions?

Your success is our success and we are happy to help!

Our website has many resources to help you grow mushrooms. Visit our [Frequently Asked Questions](#) for answers to common questions, and our [Learn to Grow](#) library for videos and mushroom growing resources.

For keen mushroom growing enthusiasts, we highly recommend Paul Stamets' book [Mycelium Running](#), and [Growing Gourmet and Medicinal Mushrooms](#) is a “must have” for market gardeners and commercial growers.

If you have questions, please email us at info@growmushroomscanada.ca