

TURKEY TAIL Mushroom Kit www.growmushroomscanada.ca

Your kit contains the creamy white mycelium of the Turkey Tail mushroom (*Trametes versicolor*) growing in a bag of pure hardwood sawdust and organic wheat bran. With a little care, and a lot of patience, it will produce a beautiful crop of medicinal mushrooms.

Select a Location and Prepare Your Kit:

Choose an area in your house where you will pass by daily to monitor your kit's progress, and the temperature ranges from ~15-24C. Indirect light is necessary for mushrooms to form (enough light to read by), but **avoid direct sunlight**. Place the kit on a plate or cookie tray to catch any dripping water.

There are two ways to fruit your turkey tail kit – either from the top forming one large rosette, or from the sides forming many shelf-like fruit bodies.

To top-fruit, remove tape and unfold top of bag. Keep the bag at room temperature until you see a thick mass of white and yellowish/brown mycelium on the top. Cut off the top of the bag leaving a rim of ~2 cm of plastic above the top of kit to retain humidity.

To side-fruit, leave the top taped down, and with a sharp knife cut 5 horizontal slits about 5cm long on each side and the front of the kit.

**You can also top-fruit and cut slits for some side-fruits at the same time.*

Keep it Humid:

Mushrooms need high humidity to form. To increase humidity, 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 cuts if side-fruiting.

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.*

Over a few weeks you will notice a thickening of the creamy white mycelium throughout the kit, and in particular in areas you have cut open. Gradually the creamy blobs form into flattened turkey tail mushrooms with concentric rings of brown on top, and a white pore surface below. Be patient, turkey tails are very slow to grow and can take 1-2 months to mature depending on temperature.

Pro tip: *If spring or fall in your part of Canada are rainy and wet, your Turkey Tail kit will be happy to fruit outdoors by the forces of nature – no tent, nor misting required! On Vancouver Island they can even be fruited outdoors in milder winters, however they grow very very slowly. Turkey tail are extremely cold hardy.*

When to Harvest:

The flattened fans of Turkey tails can grow to the size of a loonie, or even larger than the diameter of a lemon. As long as the underside stays white, the turkey tails are in good health and growing. Harvest by twisting off the entire cluster, or cutting with a knife at the base. To preserve turkey tail for later use, dry the mushrooms in the sun or a dehydrator and then store in a sealed bag or jar. Turkey tail are too leathery to eat, but you can boil them in water for 20 min – 3 hours, then drink the medicinal tea or use it as a soup base. Consult [The Fungal Pharmacy by Robert Rogers](#) for more information about Turkey tail's medicinal values and how to best prepare them.

The Second Flush:

Turkey tail tend to produce most of their crop on the first flush, but you may still be able to produce a smaller second flush.

Rehydrate 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. If top fruiting, flip over kit so the bottom side is up and cut open the plastic. If side-fruiting, tape over the old cuts, and cut some new slits. 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?!

Turkey tail are a fantastic mushroom to grow for their medicinal properties. You might also want to try growing other medicinal varieties like [Reishi](#) or [Lion's Mane](#).

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