



WHITE, BROWN and HORSE MUSHROOMS

The cultivation of white, brown and horse mushrooms

Step 1.

In front of you is a container with well-rotted compost and a bag of covering soil. Take this bag of soil out of the container and put it aside for later. Allow the container to stand for 3 more days after purchase so that the compost can rot further in 20 to 25 °C (room temperature).

Step 2.

Once 3 days have elapsed, use a knife to prick the top of the bag of soil a few times and let the bag sit in a half litre of water for about 8 minutes. Then remove the bag of soil from the water and allow to drain for about half an hour.

Step 3.

Spread the soil evenly over the compost.

For a better and faster result, mix a handful of compost through the soil from the bag (not too much, or it could become too dense).

Now put the cover across the container so that the corners of the container are not covered, Or raise the little holding pins in the corners of the container in order to keep the cover raised for ventilation (circa 2 cm).

Step 4.

Over the next 6 to 9 days, the mycelium (the fungus in the compost) will now grow in the soil. Check it regularly by pricking the soil with a small stick and looking to see if the mycelium is growing.

Once the mycelium is visible on top of half of the surface, the next phase begins. Now move the container to a cooler place, 13-18 °C, but not in a draught, otherwise the mycelium will dry out.

Do not allow the surface to become too dry. If necessary, moisten the surface 1x per day with a plant spray (atomiser) but do not allow it to get too wet, or the mycelium will break down.

After about 5 days, you will start to see the first buttons. Do not touch these as they are extremely sensitive. You can start harvesting a week after you see the first buttons.

Step 5. Harvest:

Carefully take hold of a mushroom cap between your fingertips and gently move the mushroom up and down, then remove the mushroom from the soil with a twisting motion. Do not simply pull it out because you will pull out soil along with it, and you need this for the next batch of mushrooms. If the soil becomes dry, gently moisten it with a little water from a watering can between the mushrooms. You can harvest for about 5 days from the first batch. This is called a flight. When all the mushrooms in a flight are harvested, you can sprinkle the soil with half a litre of water. Make sure that all remaining bits of mushrooms are gone.

After 3 to 5 days, the first buttons will come up again, and you can harvest again a week later.

In total you can expect 3 to 5 flights or harvests.

Never leave the cultivation package in full sun or in a draught.

The best temperature is between 13 and 18 °C.

Ensure that the covering soil remains moist but not wet!!

Good luck!!