



REGULAR and YELLOW OYSTER MUSHROOMS

How to Grow Oyster Mushrooms (Pleurotus, grown on ECOlogical Straw)

The pack consists of a box of substrate. On opening the box, the substrate should be veined with white threads of mycelium. If this is not the case, close the box with the lid and keep at a temperature of 20–25 degrees C for 10–14 days.

1. Begin the culture by watering the substrate with 1/4 litre of water (for a 7 1/2 litre box) up to approx. 1/2 litre (for a 15 and 22 litre box), so that the surface is moist.
2. Small white buttons will appear after approx. 2 weeks. Push a small peg into each corner of the box, on which you place the lid, leaving an opening of approx. 3 cm (or use a transparent plastic bag in which you cut 4 round holes of 2–3 cm and place the bag over the box, like a hat). Next, place the box in daylight (not in full sunshine!) at a temperature of 10–15 degrees C.
3. Ensure that the surface of the substrate NEVER dries out. Therefore, moisten (not wet!) the surface with a plant sprayer at least once a day.
4. The white buttons will produce stems with grey tips, the 'oyster mushroom clump'. Continue to spray every day, or the mushrooms will as yet dry out.

HARVESTING: the total harvesting time can run up to no less than three months. A clump should be pulled at one go. No flesh should be left behind. Some mushrooms in the clump will be somewhat too ripe (the edge of the cap will then be curled upwards), whilst others will be too young, but this is inevitable. Before preparing the mushrooms, cut off the stems approx. 1 cm under the gills. The stems, which are somewhat tougher, can be used separately for soups and sauces.

Now you can start anew from point 3. You will be able to harvest about 3 times from one box.

WE WISH YOU LOTS OF SUCCESS WITH THIS GEM AMONG THE MUSHROOMS.