

R&R | CULTIVATION

Congratulations on the purchase of your Organic Mushroom Grow Kit!

We are delighted to help you embark on a rewarding journey of growing gourmet, organic mushrooms right in the comfort of your own home. Whether you're a seasoned mycophile or just beginning your mushroom cultivation adventure, our Organic Mushroom Grow Kits are the perfect choice. In this pamphlet, you'll find all the information you need to successfully grow and harvest delicious mushrooms.

1. Setting Up Your Kit

Follow these steps to set up your Organic Mushroom Grow Kit:

- Place your grow kit on a clean, flat surface.
- Cut a large "X" on one of the big surfaces to expose the mycelium to oxygen.

Optional: Use a small garbage bag or plastic storage bin as a Humidity Tent

You can use a small garbage bag as a humidity tent or place the block in a rubber storage container to increase humidity. This will help to retain moisture where it's needed and improve initial growth for the mushrooms.

- Mist the inside of the bag or bin with water to create a moist environment.
- If using a bag, place it over the kit like a hat to create a mini-mushroom growing chamber.

2. Daily Care

To ensure successful mushroom growth, follow these care instructions:

- Temperature: Maintain a temperature range between 65-75°F (18-24°C).
- Light: Mushrooms do not require direct sunlight. Indirect, ambient light is sufficient.
- Humidity: Keep the kit's environment humid. Spray area around your cut and/or the inside of the tent with water daily.
- Ventilation: If using a humidity tent, ensure adequate airflow by lifting the tent's edges slightly.

3. Watching for Progress

Soon after setting up your kit, you'll start to see small "pins" emerging. These are the early signs of mushroom growth! Different varieties have varying fruiting times, as follows:

- Oysters, Pink Oysters, and Golden Oysters: First harvest in 2 weeks, then more every 2 weeks.
- Lion's Mane: First harvest in 3 weeks, then more every 3 weeks.
- Shiitake: First harvest in 2 weeks, then more every 2 weeks.

4. Harvesting

Once your mushrooms reach a suitable size, gently pluck them from the substrate. Make sure not to damage the surrounding area to encourage further fruiting. If properly cared for, you can often get two or three flushes out of a single block. Note however, that future flushes are not guaranteed and will almost always yield less mushrooms than the first flush.

Tips and Tricks

- Remember to wash your hands and maintain cleanliness when handling the kit.
- Avoid over-watering; mushrooms need humidity but not excessive moisture. Spraying once or twice a day is plenty.
- Feel free to get creative with your mushroom recipes once you start harvesting.

Troubleshooting

If you encounter any issues during the growing process please don't hesitate to reach out to us at sales@rrcultivation.com for help!

Enjoy Your Homegrown Mushrooms!

R&R Cultivation's Organic Mushroom Grow Kits make it easy to cultivate your own organic, gourmet mushrooms. From the excitement of seeing the first pins to enjoying your flavorful harvest, we hope you find this experience both enjoyable and rewarding.

Happy growing, and bon appétit! 🍄🌱

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Quick Guide

Step 1. Cut an "X"



Step 2. Spray

Step 3. Grow!



We'd Love to See What You Do With Your Mushrooms!

Tag us and share your recipes on social media - @RRCultivation



Check Out the Rest of Our Mushroom
Growing Supplies Here

