The Mojo Pro-Gro Block

Oyster

Pleurotus var.

Welcome to your very own, ready to fruit, mushroom growing kit. This kit is a fun and easy way to grow restaurant-quality, gourmet mushrooms. It will support multiple fruitings of fresh mushrooms to share, sell or just cook up right at home. Enjoy!

Grow kit includes: Inoculated Oyster Mushroom Block in Ventilated Bag, Humidity Tent, Spray Mister, Growing Instructions

When you receive your mushroom block it will be fully colonized and ready to fruit and come with a varying degree of brown metabolite (colored liquid). It can look kind of gross but that's normal. You may also see the starts of forming mushrooms, that is also normal.

Step 1: Location

Choose a location for fruiting. Somewhere out of direct sunlight, yet that gets a few hours of ambient light per day. This can be natural sunlight or any type of indoor lighting. If you can read a book in the light, it's bright enough.

Step 2: "X" Marks the spot

After removing the outer wrap, place the plastic bag holding the block, on a flat surface. Take a pair of scissors or knife and cut two, 1 inch by 1 inch X's in the plastic bag over the block. These x's are where the mushrooms will grow out of, Make sure to space them at least 4" apart so the clusters don't grow together. If there are any small lumps or mushrooms forming, carefully cut the X's over them to encourage growth. Be careful to not dig too much into the block as you cut the plastic.

Step 3: Misting

Place the mushroom kit it the area you designated as your fruiting area in Step 1. Using a spray bottle, mist the kit with water 1-3 times per day. Oyster mushroom kits require higher rates of air exchange while maintaining high humidity, so it's important to mist and fan them frequently. If you are in a dry climate use the supplied humidity tent to cover the kit. Making a tent over your kit that allows the X's you cut a few inches of space. When misting, remove the humidity tent. Mist the block along with the inside of the tent. Place the humidity tent back over the kit, tucking the edges under.

Step 5: Harvest

Watch the mushrooms grow and harvest when the edges begin to curl upwards. To harvest, grab each mushroom firmly at the base of the stem. Twist the mushroom and pull out from the block. Alternatively use a pair of scissors or a knife to cut the mushrooms even with the block surface.

Before you eat your harvest remember that Oyster mushrooms, like all gourmet mushrooms, are best cooked well done. Treat them as you were cooking meat to well done and you will receive much more nutrition and flavor out of them.

Step 6: Repeat

After multiple fruitings indoors, it can be buried outside using the below method. If the block is no longer intact or falling apart, it may have died off and can be discarded in a compost pile or buried in the garden. It will continue to break down the wood into healthy soil.

Optional: Try Outdoors

Oyster mushrooms can be grown easily outdoors. It can take anywhere from 4 weeks to 8 months to fruit depending on planting date, and temperature range of the mushroom strain planted. If planting in an area that experiences winter or freezing condition, be sure to wait to plant outdoors until the chance of frost has passed in the spring. Or if planting in the fall, allow 4 weeks of growth before the estimated first frost.

The simplest way to grow outdoors is to simply bury the block in the ground. Find a cool shady location, preferably out of direct sunlight. Dig a hole, large enough to fit the block. Completely remove the plastic bag from the block, cutting it away carefully as to not disturb too much. Bury the exposed block in the ground covering it with one to two inches of soil. Keep your eye on the soil and water it briefly when it starts to dry out. You want to keep the soil moist, while being very cautious as to not over water, this can kill your block! Your block will fruit 2-3 times a year over the course of 2-3 years. The time of year it fruits will depend on the temperature range for your specific oyster strain.