## The Mojo Pro-Gro Block





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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 Shiitake Mushroom Block in Ventilated Bag, Humidity Tent, Spray Mister, Growing Instructions

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When you receive your mushroom block, it will have a mixture of brown and white coloring and come with a varying degree of brown metabolite (liquid). It may look off-putting but that's normal. You may also see the starts of forming mushrooms; that is also normal. In fact, if you see mushrooms growing, skip to Step 3. To begin the fruiting process, you need to shock the block. To do this, place the block in a refrigerator for 24 hours. *Make sure that your block does NOT freeze*, 40-50°F is ideal. After removing from the fridge, give the block some very firm physical slaps, 3 to 5 should be enough. Do not break the block apart! This physical shock will help mushrooms to form. If you would like to delay fruiting then store the block in a semi-dark to dark area at 50-70°F.

igs 2: Location



After shocking your block, pick a fruting location where the block can remain for 5 to 7 days — somewhere with bright yet indirect sunlight. Most gourmet mushrooms, including shiitakes, require light. If you can read a book in that spot, there is enough light, but remember more light is certainly better. Natural sources of light are preferred although the mushrooms will grow fine under florescent or LED lighting. Leave your block in this location, inside the bag until you see little mushrooms forming.

Sep. S. Ruwing



It's now time to take the block out of the bag. We need a sink and a cutting tool (scissors work great). Carefully with your cutting tool, cut away the plastic bag without cutting the mushroom block. There will be a little bit of the block that will come out with the bag (e.g. on the bottom near the folds), this is normal. If your kit is broken in large pieces or has significant cracks, leave it in the bag for an additional 7 days; it should grow back together (If not contact us!). After you have it out of the bag, thoroughly rinse off the block with water — all the excess brown liquid (metabolite) needs to come off. Once stripped and washed it, place the block in the desired fruiting location. It is best to set it on top of a upside down plate or bowl, or any item that will not pool water around the bottom of the block.

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Steps 4: 3tundity



Place the humidity tent loosely over the top of your mushroom block. The holes in the tent allow air to passively flow, providing fresh oxygen while keeping high humidity inside the tent for mushroom growth. If needed, prop up the bag around the block to keep the tent off the kit and any growing mushrooms.





At least 2 to 4 times daily, you need to spray the block thoroughly. Remove the humidity tent and mist the entire block. You should not spray too much water at one time, and you should not spray it too often (e.g. 10 times a day). There should be a drying period of about 2 to 3 hours in between waterings. Keep a close eye on your kit for any mold that forms on the block, and immediately rinse it off with water or pull it off. It's okay if you remove a little bit of the surrounding block material along with the mold. If no mushrooms form in 3 to 5 days, skip to Step 7.





Harvest! Most mushrooms will be ready to harvest in 7 to 10 days from shocking. So how do you know when they are ready? Watch the mushroom edges as they break open and reveal their gills. They will begin to roll out on the edges and become flat. You will want to harvest before the mushroom begins to curl upwards, as it will begin to release spores at this point.

To harvest, break the mushroom away from the block at the base of the stem. Before you eat your harvest remember that shiitake 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.





Your block isn't finished yet, try for another harvest! Allow the block to have a rest period of 5 to 7 days. Leave it in a dry area, out of the sun and above freezing temps. Continue to watch for mold and immediately rinse it off if any forms. After the rest period fully submerge the block in cold water for 4 to 6 hours. Then, firmly slap the block — the physical shock initiates fruiting and can restart the process. A few good slaps is plenty, if your block falls apart with the physical shocking it is a sign that it has reached the end of its life. You can recycle the block in a compost pile, or simply by burying it your garden soil. The wood from the kit will be converted into high quality compost, feeding future plants, fungi, animals, and people!