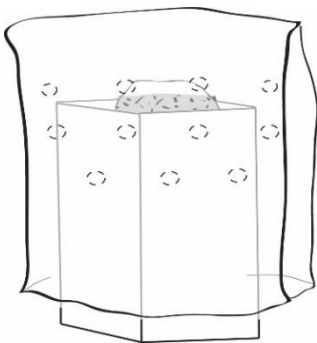
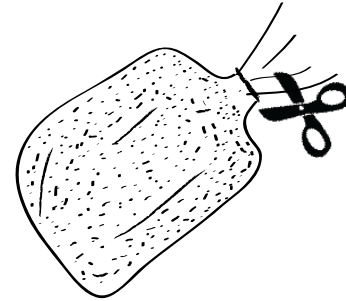


Please read following instructions before you start.

King Oyster Mushroom Growing Instructions

Step1. Cut the plastic bag that surrounds the log just below the plastic tie and remove only the top part, always keeping the rest of plastic wrapped around the log to maintain proper humidity.



Step2. Place the log back into the product box. Place the humidity tent over the box by pulling the open end of the tent down as indicated in the right figure.

Please be sure to mist both the exposed end of the log and the inside of the humidity tent at least twice a day. In about 10 days, it should start sprouting.



Step3. When the mushroom cap edges are becoming flat (about 8 days after sprouting, carefully pull off all mushrooms, and prepare your kit for its next flush (check the back side of this page for details)

Growing Conditions

- **Temperature:** 50°F~78°F. To initiate the germination of your mushrooms, keep the log exposed to fresh air and in a low temperature (60-68 °F) for at least 4-5 hours a day until you see mushrooms. Please set up your kit in an environment with **minimum temperature fluctuations**.
- **Light:** King oyster mushrooms need light to grow, but do not expose your kit to direct sun light. Normal levels of indoor light are sufficient.

- **Water:** Spray water frequently on the exposed surface of the log and the inside of the tent. However, **AVOID OVERWATERING** the surface of the log. If there is any water visibly pooling on the log, please remove it. When you see mushrooms, do not spray water directly on the mushrooms; spray more into the tent, ensuring that condensation droplets are always visible.
- **Control mushroom number:** Limit each flush to only 3-4 mushrooms in order to get the best results out of your kit. When the mushrooms are about 2 inches, thin them out using a knife carefully to cut any mushrooms that you do not want to keep. Of course, you can keep all the mushrooms if you want, but this will limit their size.
- **CO₂ level:** The levels of CO₂ greatly affect the shape of the fruit bodies. Grown outdoors or in a grow room with high air exchange the stems will be short and caps will be large. With higher concentrations of CO₂ from low air exchange the fruits will develop thick long stems with small caps.

Get Ready for Your Next Flush of Mushrooms

This kit can give you multiple flushes before it is exhausted. Each time after you pick all mushrooms:

- 1) Use a fork to scrap away the top layer(about ½") of the log to remove any leftover mushrooms and stems.
- 2) Soak--Place the whole log with the plastic wrapping in water overnight (the open surface should be underneath water)
- 3) Drain any remaining water, and then use a plastic bag you have to wrap the log. Leave the wrapped log in a dark place for 7 days.
- 4) Take out the log, set it up and spray the open surface of the log and the humidity tent as you did before.
- 5) Enjoy another growing flush!

100% SATISFACTION GUARANTEED

Love it - or your money back! We are positive that you will love your new mushroom kit. If not, simply let us know and we'll process a full refund immediately or compensate you with a new growing kit.

We honor your feedback. If you have a problem or question regarding the kit please contact us before leaving any type of feedback. We will work with you to resolve any problem you may have. Thank you!

For digital instructions and more information please visit our website:

www.rootmushroom.com

OR send us an email:

customer@rootmushroom.com if you have any questions or problems.