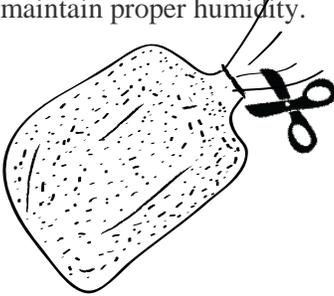
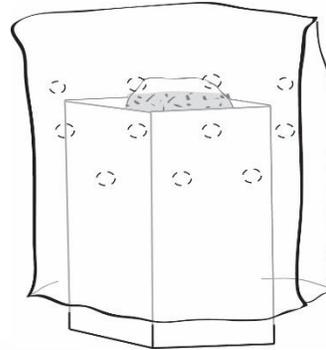


Oyster Mushroom Growing Instruction

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 original product box with the 3 flaps tucked inside the box. Cover the box loosely with the humidity tent, being sure to pull the tent, open side down, over the box top as indicated in the diagram.



Step3. At least twice a day, remove the humidity tent and use the small mist bottle to mist both the exposed end of the log and the inside of the humidity tent.



Once you cut your mushroom bag open and set your kit in an ideal location, try not to move, shift, or jiggle the kit. Doing so may delay the fruiting of your mushrooms.

Growing Conditions

- **Temperature:** 55°F~80°F. While the mushrooms are in the initial stage of growth, please **DO NOT** keep your kit in a constant-temperature environment. The log need about a 10-degree temperature fluctuation daily, with a few hours of temperature lower than 70 degrees **EVERYDAY** until you see mushrooms. After that, a constant temperature can be tolerated. Keep in mind that cooler is always better than warmer.
- **Light:** Oyster mushrooms need light to grow, but do not expose your kit to direct sunlight. A normal level of indoor light is sufficient.
- **Water:** The log already contains enough water, so do not water it. As long as there are condensation droplets on the inside surface of the humidity tent, you do not need to spray. If there are no condensation droplets, please spray. However, **AVOID OVERWATERING** the surface of the log. If there is any water visibly pooling on the log, please remove it. In~7days, you should be able to see

mushrooms growing. Once mushrooms start to grow, please do not spray the surface of the log or the baby mushrooms. (Otherwise, they will become withered.) Simply keep the humidity tent moist with condensation droplets.

Harvesting: When the majority of your mushrooms reach maturity (the mushroom cap edges are about to curl upward), pull off all mushrooms no matter large or small. Any mushrooms or stems left on the log will become slimy as they decompose and will sicken your log if not removed.

•

Get Ready for Your Next Flush

This kit can give you up to 3 flushes (rounds of fruiting) before it is exhausted.

Each time after harvesting all mushrooms:

- 1) Use a fork to scrap away the top layer of the log to remove any leftover mushrooms and stems.
- 2) Soak the whole log with the plastic wrapping still intact in water overnight (use a weight to keep the open end of the log under water).
- 3) Remove the log from underwater and drain any excess water, then use any plastic bag you have (like from a grocery store) to wrap the log completely. Place the log back into the box, close the box, and leave the log inside. Place the box in a **dark place** for 7 days.
- 4) After 7 days, open the box, remove the plastic bag you placed around the log (not the original plastic wrapping, which should always be kept with the log). Spray the open surface of the log and the inside of the humidity tent as before. Please note that you might see some white fuzzy stuff growing on the surface of the log, this is mushroom mycelium, not mold. Do not try to clean it off or discard the log.
- 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 more information please visit our website:

www.rootmushroom.com

OR send us an email if you have any questions or suggestions: