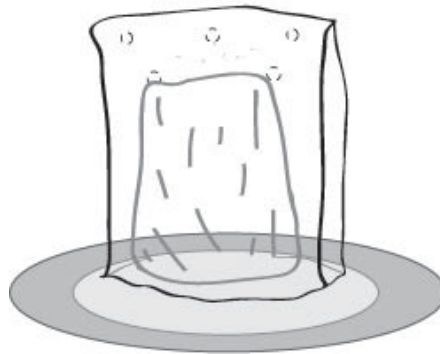


Shiitake Mushroom Growing Kit Instructions

Step 1 Remove the plastic wrapping around the log, rinse the log, then soak the log in clean cold water for 4h to overnight (weighting it down to prevent floating), please do not exceed over 18 hours.

Step 2 Place the log on a plate as indicated in following figure. Then, cover the log with the humidity tent with its opened side down. You may roll up a little of the tent on its opened side so it can be easier to rest on the plate.



Step 3 Mist the log surface AT LEAST twice a day. You should always keep the log surface in a humid environment. If not, mist more often. You will see small bumps on your log as well as white mycelium growing in a few days. These bumps, called pins, are premature shiitake mushrooms. **You may remove the tent when mushrooms are touching the inside of the tent.** Harvesting should begin somewhere between day 7 and 14.

Growing Conditions

Temperature: 55°F~75°F. However, shiitake mushrooms need low temperature to initiate (55-65°F). If your home does not meet the low temperature requirement, place the soaked log within the humidity tent in refrigerator (3-6°C) for 24 hours. High temperature (>75 °F) will degrade the quality of mushrooms as well as cause green mold. Keep in mind that for shiitake, cooler is always better than warmer.

Light: Shiitake mushrooms need light to grow, but do not expose your kit to direct sun light.

Water: Fresh tap water is ok. Dechlorinated tap water or well water works better, but do not use distilled water (which lacks minerals) or rainwater caught from a roof or gutters (which contains many contaminants). To remove chlorine from tap water: fill a pot with tap water

and let it sit out, uncovered, for 24 hours or boil the water for 10 minutes, making sure the water has cooled to room temperature before using.

Harvest: The best time to harvest is when the mushrooms caps are still slightly curled under. If the cap flattens out, harvest right away as this is an indication that it is preparing to produce spores.

Green Mold: Shiitake mushroom log is easy to be contaminated with green mold in an open area. Keep your shiitake mushroom kit away from any plants, food or fruits. High humidity is very helpful to prevent green mold. But if you find any green mold spot on your log, cut the spot off immediately, and rinse the place carefully.

Next flushes (flush—a round of mushrooms)

Your Shiitake mushrooms kit can give you multiple flushes, and it can be harvested at 10-day intervals for up to 16 weeks. The Shiitake Mushroom log will produce ~1 pound of mushrooms over a 12-16 week period.

When you pick up all shiitake mushrooms, make sure to remove any left mushrooms stems, because any left mushroom stems will become slimy as they decompose and will sicken your log. Then prepare your log for a next flush:

- 1) Leave your shiitake log without the humidity tent and stop spraying for 2 days.
- 2) Soak the log in cold water overnight. Then loosely wrap it with a clean plastic bag you have, and put it in a dark place for 4-7 days. In summer, you may need place the log in refrigerator for 2 days before you go to step 3.
- 3) Place it back on the plate, cover it with the tent and mist it as you did before.
- 4) Enjoy another growing flush!

For more information please visit our website:

www.rootmushroom.com

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

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