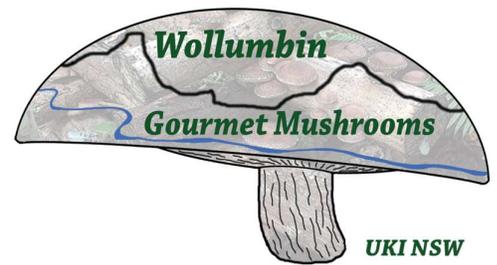


Shiitake



Mushroom Grow Bag

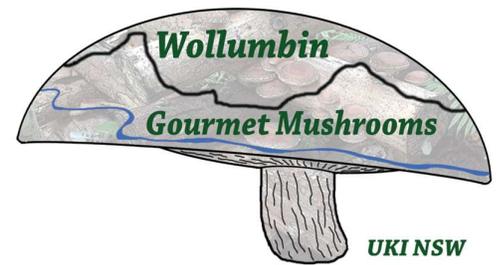
Congratulations on your purchase!

We hope you will enjoy seeing your mushrooms growing through all the different stages and of course the flavour once picked and cooked.

The bag is ready to go and the preparation of the bag should be done as soon as possible.



Instructions:



What you will need:

- Sharp Knife or Scissors

1. Remove the bag.

Here you will completely remove the plastic wrapping.

2. Is your bag already pinning (growing mushrooms)?

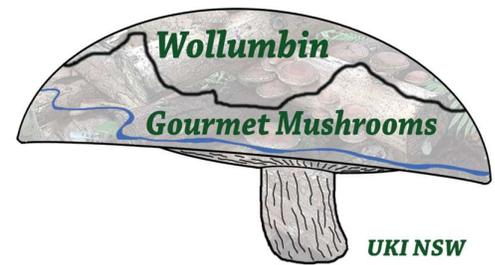
Look carefully at your sawdust block to see if the mushrooms have already started to pin (grow) and follow the Yes or No instructions.

- **Yes** - they have already started to grow
 - Simply Place the sawdust block in its final location
- **No** - they have not started to grow.
 - Completely submerge the sawdust block in a bucket of cold water.
 - You will need to weight it down to keep it submerged
 - You can add ice to the water to chill it even further
 - Keep it submerged for about 24 hours.
 - Remove and place in its final location

Congratulations!

Your block is now ready for fruiting

Instructions:



Where do I place the bag?

The Shiitake Mushrooms like a moist humid location. They are probably best kept outside to allow the natural rain to help trigger them to fruit. They can also be placed on the kitchen bench or bathroom bench. They don't need to be kept in the dark but do keep them out of the direct sun.

You can place them outside under a bush, shrub or even in the fork or some tree or even around the pot plants on the deck. Just remember they need a moist humid shaded area.

Air flow is important so don't put them in a cupboard or closed off area.

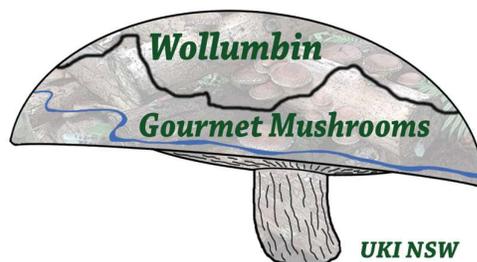
What to do next:

Once a suitable location has been found then you need to keep it moist so you should mist the area around the grow bag about 2 or more times per day. More often in windy dry weather. It is preferable to use tank water when misting, but council water will do if you don't have tank water.

Do not let your block dry out too much as it may kill the mycelium, it can be a little dry but not too dry.

What to expect:

- Shiitake mushrooms can be very stubborn and lots of patience and care is required and you may need to soak it many times before fruiting
- Shiitakes will fruit when they want and not before.
- Send them good thoughts and don't baby them, most of the time its almost best to forget them.
- Remember this is not a can of mushrooms where you get mushrooms out whenever you want, it is living block of mushroom mycelium which will produce mushrooms when they are ready. It is up to nature there.
- Once the bag has fruited once they will rest for at least 4 weeks and then you may need to soak the block again to trigger it to fruit again.
- You should fruit at least twice and usually further fruits are very common with the first two fruiting's being the biggest.



When to pick:

It is best to pick your Shiitake mushrooms when the edges of the cap are still slightly curled down and before they flatten out.

Trouble Shooting

Ensure your location you placed the block is suitable, e.g lots of humidity is key.

Remember your block will rest at least 4 weeks since its last fruiting.

If it has been 4 weeks since it last fruited and your block feels dry and light then try placing it cold water (add some ice to make colder) in a clean bucket and then placing the whole block in it. Weigh it down somehow to fully submerge it. Leave it for at least 24 hours and then carefully remove it, drain the excess water and place back in its moist area.

Important!

Any issues or questions please take many pictures and email them to me along with some information about the issue. (See contact information below)

Be sure to include:

- Picture of Block
- The area around the block
- Where it is placed, its local environment.

Contact Information:

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