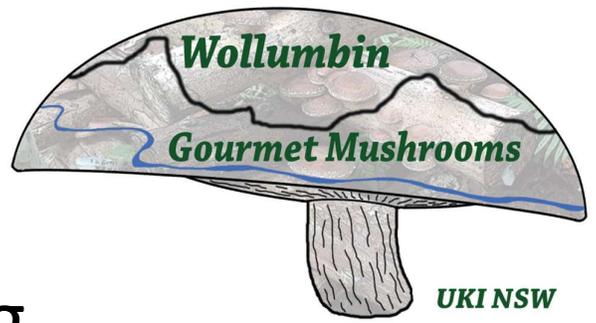


# King Oyster



## 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:

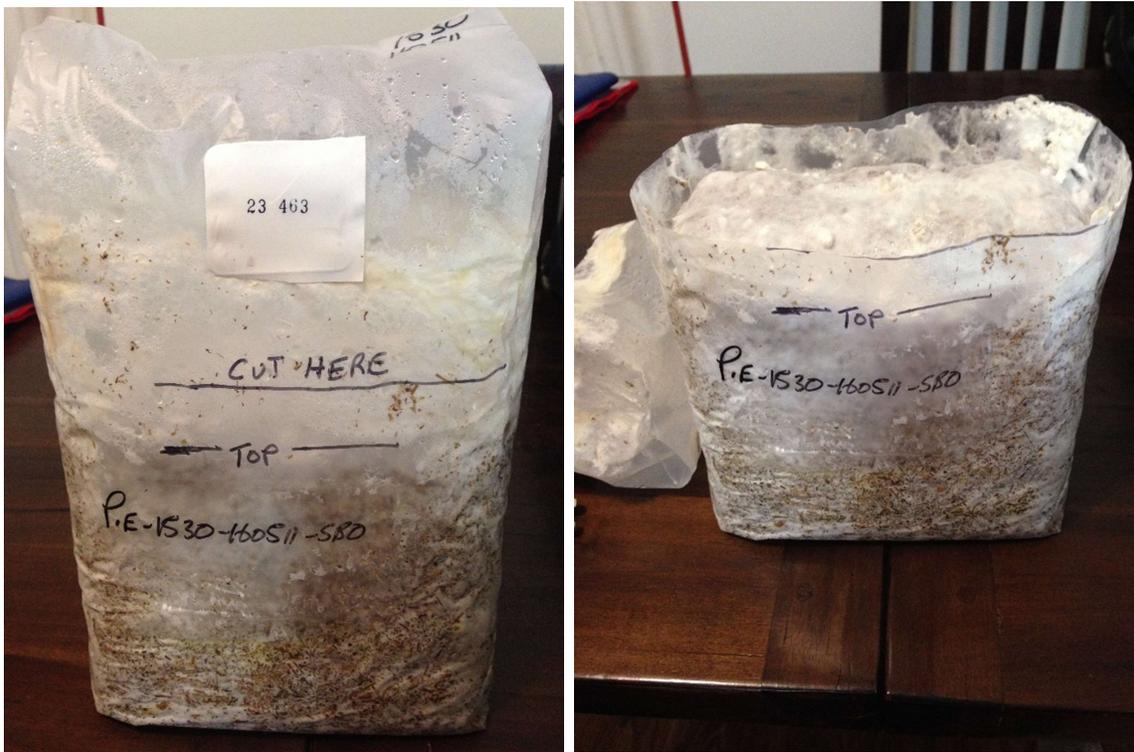
## What you will need:

- Scissors
- Spray Bottle



## Preparing the Bag:

Cut the top of the bag about an inch above the top of the sawdust block.  
Once cut avoid breathing directly on top of the open block as contamination can easily occur and through excitement it is very easily overlooked.

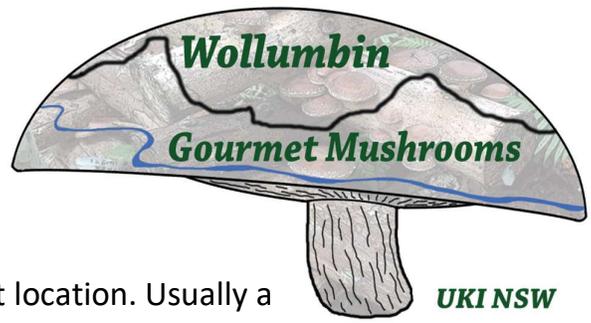


Place a couple of holes in the bottom if placing the bag outside so that it does not fill up with water.

## Congratulations!

Your bag is now ready for fruiting

# Instructions:



## Where do I place the bag?

The King Oyster Mushrooms like a cooler moist location. Usually a kitchen bench or bathroom is fine. They don't need to be kept in 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 trees. Just remember they need a moist humid shaded 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 3 or more times per day.

King Oysters require lots of moisture to grow well.

It is preferable to use tank water when misting, but council water will do if you don't have tank water.

As the King Oysters are fruiting on the top, some other fruits even many fruits will start pinning on the sides. Use a knife or scissors to cut the bag let some of the bigger ones out. Try not to cut too many holes as the block can lose moisture too easily.

## What to expect:

Your mushrooms should start appearing in about 1 to 4 weeks.

The King Oyster bag will fruit at least once and you may be lucky to get subsequent fruitings.

Your King Oysters can take up to 14 days to grow to full size.

You may need to add more holes to the King Oyster Growbag to let the fruiting body out of the bag as sometimes as they will start to form inside the bag and sometimes so many of them, only let the bigger or stronger looking ones out.

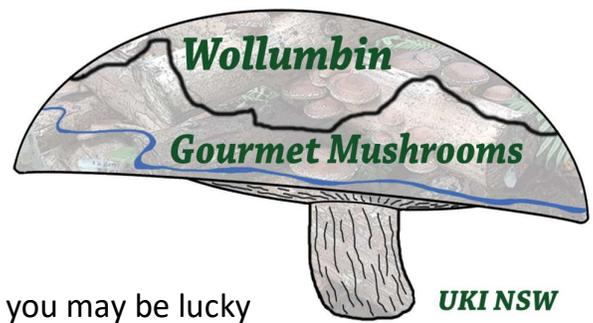
If your King Oyster Mushroom grow bag has dried out or after 4 weeks it has not fruited then try placing cold water (add some ice to make colder) in a clean bucket and then placing the whole grow bag in it. Weigh it down somehow to fully submerge it. Leave it for 24 to 36 hours and then carefully remove it, drain the excess water and place back in its moist area.

## When to pick:

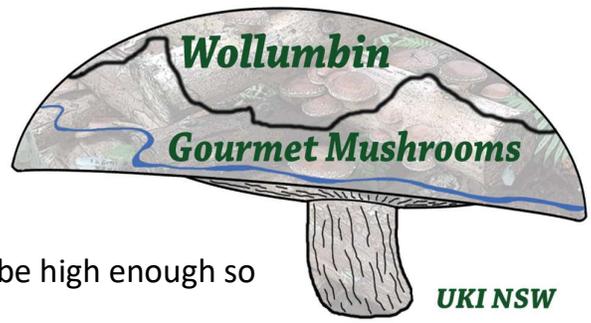
It is best to pick your King Oyster mushrooms when the cap is about 2 times the size of the stem and has not yet started to curl upwards to becoming flat. The cap edges should really be slightly rolled down from a flat top.

The King Oysters can grow very large and 250gram specimens are not uncommon in the right conditions.

In the cover picture of this instruction the Large King Oyster has been left a fraction too long for Ideal picking. Even if you let them get very large and the caps turn upwards they are still great eating.



# Try this to keep the humidity up.



At various times of the year humidity may not be high enough so here is a way to help keep up the humidity.

Basically use a transparent storage tub and turn it upside down and place it over the mushroom Kit.

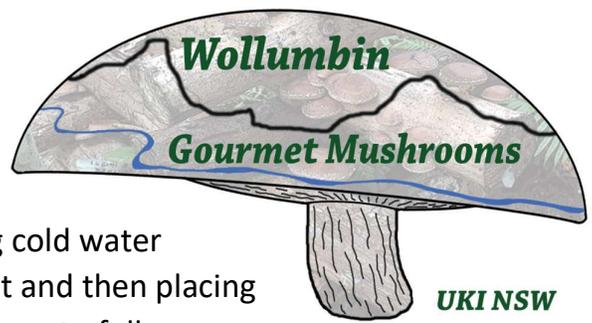


Then place something under the lip of the box to raise it a little. Now when you mist the kit the moisture or humidity will remain high for a long time.

**Note:** Do not place the kit inside the storage tub as this will fill with CO<sub>2</sub>



## Trouble Shooting



If your Mushroom grow bag has dried out or after 4 weeks it has not fruited then try placing cold water (add some ice to make colder) in a clean bucket and then placing the whole grow bag in it. Weigh it down somehow to fully submerge it. Leave it for 24 hours and then carefully remove it, drain the excess water and place back in its moist area.

Try moving the kit to a different location as it may need more or less light or humidity and this can usually.

Please be patient and try a few different things as almost every kit that I have exchanged for another has fruited within two weeks of placing the returned kit into my fruiting area.

## Important - Still having issues

Please ensure you contact me via email if you are still having any issues and ensure that you include numerous pictures along with some information about your issue. (See contact information below)

Be sure to include:

- Picture of Bag
- Details of holes cut
- Area around the bag (it local environment, where is it placed etc)

## Contact Information:

Wollumbin Gourmet Mushrooms

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