

# **Western PA Mushroom Club**

**Mushroom Cultivation at Home**

# Grow Oysters At Home (*Pluerotus ostreatus*)

Nutrient Substrate  
(Cotton Seed Hulls)

Pasta  
Pot

Mushroom Spawn:  
(Refrigerate until use.)

## Instructions

### Prepare Block

1. Put Hulls in **Large** Pot
2. Add water to cover Hulls
3. Bring to rolling boil
4. Drain hulls, replace in pot
5. Cool with cover on
6. Mix spawn into hulls
7. Put mix in bag

### Spawn Run

1. Incubate bag at room temp  
14 days
2. Watch mycelium grow from  
spawn over the hulls

### Fruiting

1. Look for white clumps
2. Cut half inch holes over  
clumps for fruiting, Leave the  
bag on to prevent drying.
3. Incubate cool and moist
4. Harvest mushrooms when  
edges uncurl.

**Alert: Spores can be allergenic**

**15-20 days later the first fruiting will initiate with these small clumps. Cut holes in the bag to let them expand.**

**Leave the bag on to prevent dehydration of the block.**



**20-30 days after you inoculated the bag, it's time to harvest!**



It's ideal to keep the blocks outdoors , under a bush or some other shady protected spot.



Alert: Spores can be allergenic

# Shiitake Cultivation On Logs



**Leave the inoculated logs outdoors in a shady place.  
Where the rain and snow will fall on them.**

**12 to 24 months later ....**

