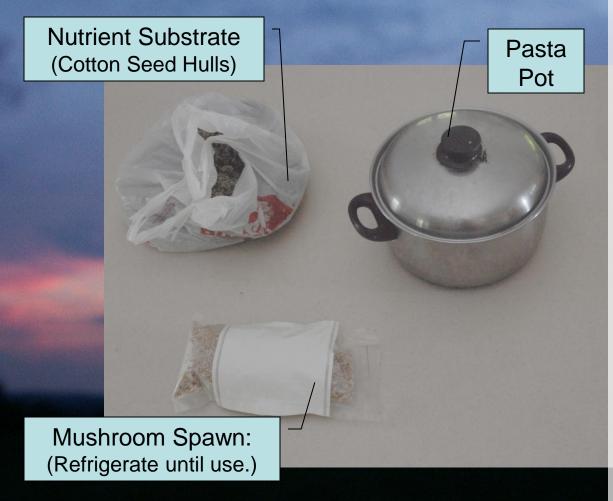
Western PA Mushroom Club

Mushroom Cultivation at Home

Grow Oysters At Home (Pluerotus ostreatus)



Alert: Spores can be allergenic

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

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

Fruiting

- 1. Look for white clumps
- 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.

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!____







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



