



Caring for your Mushroom Bucket

When you bring your mushroom bucket home, they need to sit for a few weeks as they colonize. This is the colonization phase.

After a few weeks, you will see tiny baby pins emerging from the tiny holes. This is the beginning of the fruiting phase. When this happens, you can peel the tape off of any place on the bucket where pins are trying to come through. Then, all you have to do is mist your bucket 2-3 times a day for about a week, and you will have beautiful mushrooms. Please see the back of this sheet for suggested temperatures for colonization and fruiting for each variety of mushroom, along with harvesting notes. The temperatures are approximate and have some wiggle room on either side, the main thing is that they don't get too cold or too dry or they will begin to stall.

We would love to see photos of your finished mushrooms, or as they are growing, and as always, we are glad to help if you have any questions.

Thank you for growing with us,

Erin Hamilton

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Cooking Your Mushrooms

Both oyster mushrooms and lions mane mushrooms should be cooked before eating - their flavor is a bit unappealing raw, but once you cook them, they have an extraordinary range of flavor and texture. We post our favorite mushroom recipes on our website as we discover them - visit themushroomconservatory.com for ideas on what to cook up with your harvest!

Best Colonization Temperatures by Mushroom Variety

Oyster Mushrooms generally do best colonizing between 70-75°F

Lions Mane Mushrooms generally do best colonizing between 65-75°F

Note that colonization will still occur at lower temperatures, it will just take longer the cooler that they get.

Best Fruiting Temperatures by Mushroom Variety

These are approximate temperatures that each variety of mushroom will thrive in during the fruiting phase.

Variety	Min Temp (°F)	Max Temp (°F)
Lion's Mane	60	70
Pink Oyster	65	85
Blue Oyster	50	77
Pearl Oyster	59	86
Black Pearl Oyster	55	75
White Oyster	50	85
Golden Oyster	65	80
King Oyster	50	70

When to Harvest

Oyster mushrooms should be harvested when the edges of the caps are just slightly curled under. You'll know they're past their prime when the caps are turning up and beginning to look ruffly.

Lions mane mushrooms are best harvested when the "teeth" are about a quarter of an inch long. You'll know they're past their prime when they begin to brown and become a bit mushy.

Make sure to join us on instagram and tag @themushroomconservatory with your latest mushroom growing adventures so that we can cheer you on!