

Black Pearl Oyster mushroom growing kits

Growing tips:

-  **Keep indoors out of direct sunlight**
-  **Ensure a steady temperature between 10-20°C**
-  **Keep away from any heat sources**

Your Black Pearl Oyster mushroom grow kit is ready and raring to go. Start the process as soon as possible for best results.

Remove the top of the bag, cutting three inches above the top of the white filter patch. Place the log, still within its wrapper on a plate, keeping the bag **'open'** at the top.

TIP: They should **NOT** be grown in the dark.

Spray the log twice daily, keeping it damp, not wet. Any pooling water should be dabbed away with paper towel, this means too much water is being used.

TIP: avoid spraying the mushrooms as best you can, evaporation dries out the crops

When to pick: The mushrooms will grow several inches in height as they reach maturity. It is best to pick these when the cap remains uniform in shape, before the edges begin to upturn, or when spores are seen on the substrate below.

TIP: When close to maturity the wrapper can be cut down with two vertical slits opposite each other to provide more space for growth.

Harvest each mushroom by twisting and pulling the mushrooms out, as close to the log as possible. Slice and discard any root that has substrate at the bottom of it. Your mushrooms will keep best in a paper bag within the fridge. Resume spraying twice daily and a new crop should appear within 3-4 weeks, but will likely be smaller than the first, as this species crops quite heavily on the first crop.

Cooking Uses: Your mushrooms can be used in all the ways you normally use mushrooms but **DO NOT EAT RAW**. They are firm in texture and do not shrink much when cooked. Use all the stalk by cutting into strips down the length of the stem. Delicious scored and pan fried as a vegan 'bacon'. Or simply fry and add to a Ramen.

Where should I grow my kit?

Locate the kit anywhere within the home, **OUT** of direct sunlight, avoiding radiators and heat sources.

Locate grow kit within a temperature range of 10-20°C. With 15-18°C being optimum for steady growth.

Please note: for indoor growing only.

Avoid locations like:

- Greenhouses/Garden Sheds
- Airing Cupboards
- Conservatories
- Windowsills
- Small Cupboards



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MERRYHILL MUSHROOMS

Merryhill Mushrooms,
Storrington Road,
West Sussex RH20 3ED

E: merryhillmushrooms@live.com
W: merryhill-mushrooms.co.uk

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