**Shitake Mushroom Grow Kit**

You will notice the mycelium of shiitake looks brown and white and has drops of brown liquids in the bag. These blocks undergo a series of changes while incubating for 12 weeks. At first they appear white just as the oyster mushroom. Then they form knots called popcorn. This bumpy surface then begins to oxidize forming a brown crust. You will also notice brown liquids in the bag. These are the metabolic excretions of the mycelium as it digest its nutrients in the sawdust substrate.

1. Place the whole bag in the refrigerator or garage depending on the weather, anywhere that stays about 38-42 F, for two days. This signals a change in environment for the mycelium telling it it’s time to reproduce.
2. After the “cold shock” is done, remove the entire plastic bag from the block. Do this in a sink or outside as the brown liquids can stain and get messy. Rinse all of these metabolites or liquids off the surface of the block. Keep the block on a plate or something to catch spray water.
3. Now you need to mist the block frequently. It is a good idea to place a plastic grocery bag over the block between misting if it will be a while until the next misting, 6-10 hours. After a few days you will notice cracks and white brown lumps forming. These are the mushrooms beginning to emerge.
4. Simply spray the newly forming mushrooms several times a day until fully grown mushrooms appear.
5. After all of the mushrooms have been harvested, remove and undeveloped mushrooms. You now have two options. First and more successfully, simply put the grow block outdoors. Somewhere shady and moist. Under trees, bushes, a deck, etc. Throughout the year when the weather is right, mushrooms will grow and do so for about two years. Just check the block after there has been a decent rain a few days later. Option two, you can soak the block in cold water for 3 hours. This will prepare the block for its second flush of mushrooms.
6. Now just simply repeat the procedures from before, skipping the cold shock as the cold water has done this already.

If you have any further questions please feel free to email our team at MushroomsNaturally@gmail.com