

# Tips on how to grow oyster mushrooms in a bucket

Find the video on our website:  
[mushroomshed.us](http://mushroomshed.us)

mush  
room  
shed



## Opening and closing the lid:

The bucket is repurposed and can be hard to put on or take off. It takes a bit of patience and muscle strength. If you lift up the tabs around the edge, you can slowly start to release the lid.

## Rolling sleeves up:

In the video, you will notice we did not roll up the sleeves of our jacket. Make sure you roll your sleeves up to ensure any debris does not fall into your bucket.



## What to do after harvest:

You can cook up your mushrooms by pulling them apart into strands. Heat a pan with butter/oil, salt and pepper or throw them on a cookie sheet and roast them in the oven. The longer you cook them the crisper they become. More info available on the cooking tips page attached.

## Different kinds of pins:

Your "pins" or baby mushrooms might look different than this. This is an example to give you an idea of what to look for:



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