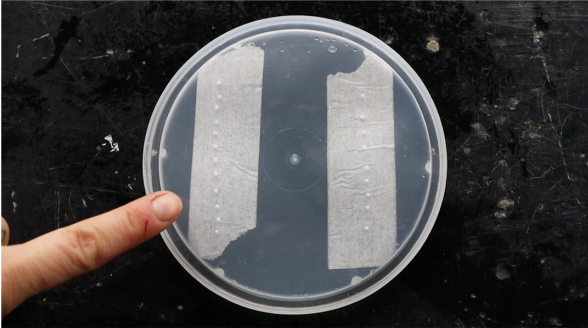


Tips on how to grow oyster mushrooms in a container

Find the video on our website:
mushroomshed.us

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Micro pore tape:

Micro pore is breathable tape used to cover the air holes. It serves as a filter, helping to keep out competitive organisms (ex: molds, bacteria, other mushroom spores) you can find it at any pharmacy.

Popping the lid:

Wait until you see the mycelium run throughout the entire container before cracking the lid. At this stage the mushrooms will need more air flow to fruit.



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:



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. After harvesting, break the substrate up into the garden.



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