

Ready-2-Fruit Mushrooms LLC

-Presents-

Ready-2-Fruit™ Oyster Mushroom kit

The Colonization stage: The colonization stage is a period during which the block can be matured in preparation to produce mushrooms (depending on the ripeness of your individual block, your kit may already be completely colonized and be ready to fruit). The block should be completely white.

The location where you choose to grow your kit is important. Although your kit will produce mushrooms in most locations of your home, keep the following factors in mind for optimal production.

- 1) **Temperature.** At temperatures within their preferred range, the mushrooms will produce .-faster and the dormancy period between flushes will be reduced. For the White, Golden, Black and Phoenix kits, a range of 65-72 degrees is best. The Pinks are a tropical cultivar and perform better in warmer temps, 68-80 degrees. The Blue is a cooler temperature variety, and the only kit we recommend grown in basements. Ideally temps between 58-65 degrees.
- 2) **Light.** Oyster mushrooms require indirect sunlight. Direct sunlight and complete darkness. will prohibit development. Choosing a room that receives some natural light will increase the color, flavor and Vitamin D content of your mushrooms. A warm humid location is best.
- 3) **Convenience.** Try to place the kit in a location that you pass by a few times a day. A kit that is visited and monitored on a regular basis will do better than a kit that is tucked away in an inaccessible location. Do not keep your kit in a closet, cupboard or other enclosed space!
- 4) **Colonization.** If you would like to speed up the colonization of your kit, simply puff up the bag to allow more air flow through the filter patch. Do not open until colonized.

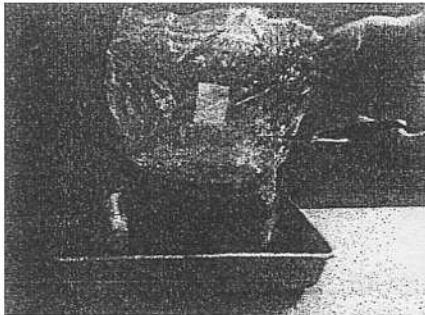
Once you have picked out the proper location, and your block is fully colonized, you are ready to start.

The Fruiting Stage: To fruit your Oyster block, perform the following steps (see pictures below):

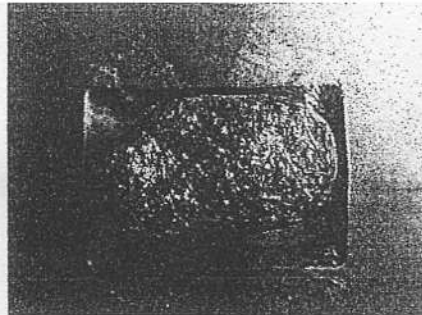
- 1) Carefully cut off the top of the bag, flush with the top of the block. Save the bag to be used later.
- 2) Place your Oyster block on a shallow plate or pan capable of holding a 1/4 inch of water. The kit may stain or permanently discolor your container!
- 3) Carefully cut 4 stilts along the corners of the bag your kit came in. Cut from the open end nearly to the bottom. Place the bag upside down over the kit to help retain humidity.
- 4) Water your kit by slowly and evenly pouring, sprinkling or misting the block with fresh water. Make sure not to over fill the container.
- 5) A few times a day, scoop water from the bottom of the fruiting chamber and sprinkle it directly on the block. Misting work very well. Try to sprinkle the block itself- avoid sprinkling any emerging mushrooms.

Within a few weeks a crop of mushrooms should start to break through the surface of the block. They will emerge as clusters forming on the surface of the block and will mature into mushrooms within a few days. It is important to adjust the bag as needed to avoid the mushrooms growing into it.

Cut the top of the bag flush with the top of the block.



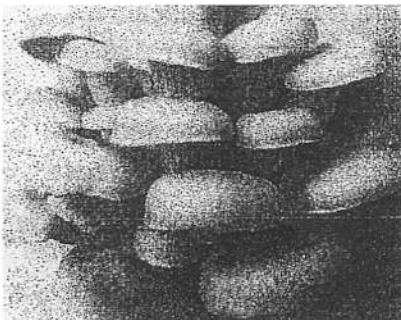
Cut 4 slits nearly to the top of the bag.



Turn the kit over and gently pull the bag slightly off the block.



Harvesting your Mushrooms: The mushrooms should be harvested just before the caps flatten out completely or begin to curl upwards. If you notice spores, a white dust near your block, harvest them immediately. Remove the mushrooms by cutting the entire cluster flush with the block. Try not to remove large parts of the block, use a knife or scissors (do not pull or twist the mushrooms off), and do not allow any of the mushroom stems to remain on the block. Any remaining stem material becomes an ideal site for contamination. Make sure to flip your block over between fruits.



Caps heavily curled



Caps still have a lip



Caps are nearly flat

Troubleshooting the Kit:

- 1) Green mold on the block. This happens when mold spores from the air germinate on the surface of the kit. Simply remove the affected area by cutting it off with a clean knife. You can also sprinkle the kit with a bleach solution (two tablespoons of bleach per gallon of water) twice a day for two to four days in order to cure the problem. The bleach solution will not hurt the block, but it will kill the mold. **APPLY THE SOLUTION TO THE BLOCK, NOT THE MUSHROOMS!**
- 2) Mushrooms appearing but not developing. This frequently happens when highly chlorinated water is used to fruit the kit. Boiling and cooling the water or allowing it to sit out for 48 hours before use will remove the chlorine and solve the problem.
- 3) Yields getting lower as time goes on. This is to be expected and is not a cause for alarm. The first flushes will be the biggest and yields from each flush will be successively smaller. You may notice that your block is shrinking as well.