



Mushroom Blocks

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Introduction to mushroom blocks

MUSHROOM BLOCKS ARE A CONVENIENT WAY TO GROW MUSHROOMS AT HOME. SIMPLY ADD WATER AND WAIT FOR THE MUSHROOMS TO SPROUT. ENJOY FRESH, MUSHROOMS!



Advantages of mushroom blocks

Mushroom blocks offer a convenient and easy way to grow mushrooms at home. They require minimal effort and can yield a high volume of mushrooms.

Types of mushrooms grown in blocks

Shiitake mushrooms are grown in sawdust blocks.

Oyster mushrooms are grown in straw and sawdust blocks.

Lion's Mane mushrooms are grown in hardwood sawdust blocks.





How are mushroom blocks made?

Mushroom blocks are made by mixing sterilized sawdust or straw with mushroom spawn, filling the mixture into bags, and incubating them until fully colonized.



Uses of mushroom blocks

Mushroom blocks are used as a growing medium for mushrooms.

They can be used for home gardening or large-scale commercial farming.

The blocks are made from a mixture of sawdust and other organic materials.

When to
start
blocks?



Growing Conditions

'55-70 degrees Fahrenheit

'90% humidity

'8-12 hours of indirect sunlight per day





Preparing
is Easy!



Moisture Control





Trouble Shooting



When to
Harvest

How to Harvest

,

'Pull cluster and twist

'Can be stored in fridge, in breathable container.



Second
Flush



Oyster Ready-to-Fruit Blocks

Pleurotus species



*Your blocks are meant to be opened immediately for best results. Ready-to-fruit blocks will begin producing mushrooms quickly after arrival at room temperature, but they can be refrigerated up to 2 months prior to opening.

Difficulty: Easy

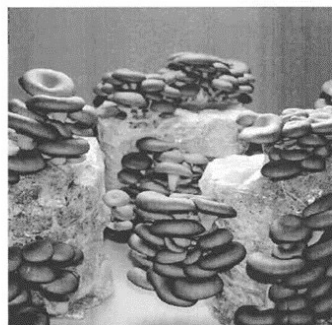
Time to fruiting: 7-21 days after set up

Average number of fruitings: 2-4

Mushroom appearance: Grey to blue-grey cap, white stem, white decurrent gills, white spores, grows in clusters

Mushroom flavor: Tender with a mild seafood-like flavor

Growing conditions: Temperature 55-70°F, humidity 90%, >10 hours light/day



Grey Dove Oyster ready-to-fruit blocks are a fast and easy option to mushroom production. These blocks are meant to be fruited in a controlled growing room and perform best with ideal temperature and humidity conditions. Depending on the size and format of your growing space, you may also need to supplement lighting and provide fresh air for proper mushroom formation.

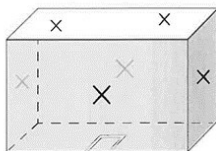
Fruiting Oyster Blocks

1) Select a growing space

The growing area should support conditions ideal for mushroom growing. There are several factors: 1) Have indirect sun or supplemental lighting (at least 8-12 hours/day) 2) Temperature control ideally kept 55-70°F 3) Humidity kept >85% 4) Fresh air exchange. Shelving or other surfaces are ideal for organizing blocks, and the space should be kept clean. Controlling all of these factors will lead to increased mushroom growing success.

2) Setting up the Oyster blocks

Use a knife to cut 1" X's into each of the sides of the block. Fold the top of the bag over, squeeze excess air out of the bag, flip the block upside down and cut two additional X's into the bottom of the block. Place the block on the shelf upside down with the folded excess bag on the bottom. Try to remove the air between the block and the bag by folding the excess top of the bag over tightly and tucking it under the block.



3) Maintaining and monitoring

Your grow room should be a controlled area. Oyster mushrooms require light, humidity, and fresh air to grow successfully. Pins will start developing out of the cuts 7-21 days after opening. Watch the development closely as they are sensitive to environmental conditions and will indicate if adjustments need to be made in the growing area. The mushrooms will be long stemmed under low light or high carbon dioxide conditions. If the humidity is lower than recommended, mist the blocks daily with fresh water to keep the mushrooms succulent. If conditions are too dry, they will stop growing and abort. Clear plastic can be used to form tents over the blocks to create a humidity chamber,

but be sure to lift up the plastic and spray with water underneath the tent. Without sufficient fresh air exchange, mushrooms can appear malformed or long stemmed from excessive CO₂.

4) Mushroom harvest and storage

Oyster mushrooms are fully developed and ready for harvest when the cap is almost fully open and flat – only the edges are curled down. If left to over mature, they will quickly release spores which show as a white powdery dust. Mushroom quality is better if they are picked before this happens. To harvest, gently grab the cluster of mushrooms and simply twist and pull them off of the block. Mushrooms need to be stored in a refrigerator until consumed or sold. A breathable container is ideal for reducing condensation and excessive wetness that will diminish the shelf life. Be cautious not to stack mushrooms too deep because Oysters can be fragile.

5) Second and subsequent crops

After harvesting the mushrooms, keep the block in the grow space and continue maintaining conditions. Oyster mushrooms will spontaneously fruit again after approximately 2-3 weeks rest time, increasing slightly with each subsequent fruiting. Mushroom yield per fruiting will decline over time. The number of fruitings (typically 2-4) is dependent on many variables. Eventually the block will become exhausted and may succumb to green mold or other contamination and cease to fruit. Finished blocks can be tossed onto the compost pile outside. They may continue to produce mushrooms, and will turn into rich compost over time.

*We only guarantee the first fruiting.

Thank you for your business!

We hope you enjoy mushroom growing as much as we do, and would like to assist you in being successful! For more information, detailed instructions, photo libraries, and other resources please visit www.fieldforest.net, or call us at 1-800-792-6220.

