

# Phoenix Oyster Mushroom Mini Farm Instructions

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## Setup:

1. First 2.5 Weeks from the date on the bag – Place the bag in a dark, warm area. Avoid direct sunlight, drafts, and handling. (This lets the mycelium grow nice and strong or throughout the bag).

## After 2.5 Weeks:

1. Move the bag to a spot with indirect sunlight and good humidity. For best results, place it on a plate with a damp cloth or wet towels to help maintain humidity.
2. Start Misting: Lightly mist once a day. When mushrooms appear, increase to 2-3 times daily to keep humidity high.

## Harvesting:

- Ready to Pick: Mushrooms are ready when the edges of the caps begin to tilt upward. Aim to harvest just before this upward curl fully develops (about 5 days after they start growing).
- How to Harvest: Gently pull out the whole mushroom cluster.

## Storage:

- Fresh Mushrooms: Store in an airtight container lined with paper or cloth in the fridge. Mushrooms last around 9 days.

## Second Harvest & Beyond:

1. Rest the bag for 10-15 days. Giving it a mist once a day.
2. If no new mushrooms grow, soak the bag in cold water for 20 minutes and restart the misting process.

## Additional Tips:

- Humidity is key: Keep humidity between 70%–90% for best results. If the mushroom cap develops a dark brown line around the edge, increase misting.

- Cold Weather: Growth may slow down in colder weather, so allow extra time for mushrooms to develop if needed.
- Temperature: Avoid cold and direct heat sources.
- For questions, email us at [info@mushroomhouse.co.nz](mailto:info@mushroomhouse.co.nz)

**Enjoy your homegrown mushrooms!**