

Block Storage (Before Fruiting)

If you are not ready to start your mushroom block when you receive it, you may put the block or blocks into cold storage until you are ready. This will help them maintain some level of dormancy, for approximately 3 weeks. Blue oyster and lion's mane blocks can be kept at temperatures as low as 33°F/~1°C until ready to fruit. Once ready to fruit, return the block to room temperature as noted in the instruction sheet, and follow instructions.

Pink oyster blocks can also be held dormant by keeping them at approx. 44°F/~6°C. The pink oyster mycelium originates in tropical climates, so it can be damaged if it gets much colder than that.



If your kit does start to fruit under the plastic, don't worry; you can either make your cuts at the spots where mycelium has begun to form primordia (which look like tiny mushrooms or mushroom "pins") OR you can make cuts in other places on the block, and simply tighten the remaining plastic against the forming primordia to force the block to abandon those.

If you are a first-time grower, congratulations on taking this step into your mushroom growing journey! If you are a long-time grower, welcome back and thanks for choosing our kits to continue on the path! If you have chosen this kit as a gift for someone, Thank you for sharing the gift of fungi! Please know that we are here to assist you with any questions or concerns as you are setting up your block, or throughout the cycle.