

MycoMate® Basic Mushroom Kit

Difficulty level: Amateur

Instructions

1. INCLUDED:

- Micron-filtrated bag with growth substrate and injection site
- Sterile alcohol swab
- Fruiting tray
- Bag of vermiculite
- Micron-filtrated fruiting bag
- **SporeMate®** Spore Syringe 3ml

2. REQUIRED:

- Clean mixing bowl
- Hand water mister
- Clean hands and area to work

3. INOCULATION:

1. Wash hands well (antibacterial soap is optional). Dry with clean towel (i.e paper towels).
2. While holding the injection site of the substrate bag with one hand, lift the two plastic tabs with the other hand and gently tear off the plastic disc protecting the injection area. Swab with fresh alcohol swab and let dry.

3. Remove syringe and needle from bag. Remove the plastic shield protecting the needle (twist clockwise then pull). Do not touch the needle to anything else or it must be re-sterilized*.

***Needles** may be sterilized with a flame. You want needle to become red but must be careful not to overheat and melt the area where the needle is attached to the plastic. Always let needle cool before injecting it. Additionally, do not breath directly on injection sites or needle.

4. Push the needle of the syringe (filled with spore suspension) through the injection site of the substrate bag.

Use the injection site to guide the needle and inject 1 to 2 ml into each corner and along the sides of the substrate bag. Let the solution drip down the sides of the substrate bag. Include several drops on top of the substrate. The more evenly the substrate is injected, the quicker the colonization.

4. COLONIZATION:

Incubate the substrate bag in the dark at the appropriate temperature (typically between 23° to 27° C). Within several days to two weeks spores will germinate (little white cottony growths which become stringy) and the fungus will colonize the bag over several weeks.

Contamination: If the fungus cake becomes another color than white, check the species you are growing to confirm whether it's normal. The more common contaminants you may encounter are bacteria (no growth of fungus, milky appearance) and green molds. NEVER OPEN A CONTAMINATED BAG!

When it appears that the fungus has completely colonized the substrate bag, wait an additional 5 to 7 days to insure the inside of the substrate is also fully colonized. The fungus cake is now ready to dunk and fruit.

5. DUNKING (optional):

Dunking re-hydrates the fungus cake and substantially increases the yield.

1. Wash hands well (antibacterial soap is optional). Dry with clean towel (i.e. paper towels).
2. Carefully remove the fungus cake from substrate bag and place in clean container (i.e. mixing bowl, Tupperware container).
3. The best method is placing the cake in a Ziploc bag filling it with water until it is fully submerged. Remove remaining air out of bag until it's covered and place back into container. It can also be

accomplished by filling a container with clean water (spring or distilled is best) until fungus cake is completely submerged. Placing something light on top of the fungus cake to hold it underwater is required.

4. Place sealed container in refrigerator overnight (or about 12 hours). Do not freeze. After several flushes of mushrooms a fully dehydrated fungus cake may be dunked for up to 24 hours.

6. FRUITING:

1. Wash hands well (antibacterial soap is optional). Dry with clean towel (i.e. paper towels).

2. Pour vermiculite into a clean mixing bowl.

3. Add 100 ml water to the vermiculite while mixing well. Mix for several minutes until the vermiculite is completely moist.

4. Spread the vermiculite out evenly on the bottom of the fruiting tray.

5. Remove fungus cake from refrigeration and rinse well under clean (and cold) tap water.

6. Set the fungus cake on the vermiculite in center of the fruiting tray.

7. Place tray in the fruiting bag and mist sides of bag with water several times. Fold the top flap of the fruiting bag several times and close with a paperclip or clothespin.

8. Place bag in location where there is filtered (not direct) sunlight, or under (fluorescent) lights.

Maintain appropriate temperature (typically 22° to 25° C). Fruiting is better if the inside of the bag is kept moist by gently spraying the sides of the bag with a water mister once or twice a day (as needed).

Try not to spray too much water directly on the fungus (light misting is ok).

9. Within several days to 2 weeks you will see mushrooms beginning to appear. They may be picked when mature by carefully twisting the base of the stem and lifting up.

10. When each flush (group) of mushrooms is completely harvested, take a clean fork or knife and gently clean off all aborted mushrooms from the fungus cake. The fungus cake must now be rinsed well under cold (and clean) tap water and dunked again to replenish its moisture content (repeat steps #1 to 4 under Dunking). Spread the old vermiculite out in the fruiting tray and mist several times with water to re-hydrate. After dunking, the cake should be returned to the center of the tray in the fruiting bag and the fruiting process repeated.

11. Keep the sides of fruiting bag moist and dunk the fungus cake again after each flush. Expect three or more flushes of mushrooms.