

Prairie's Edge Organics Farm

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Raising your Mushroom Block

Congratulations, you've just taken your first step towards experiencing the wonderful world of raising mushrooms. It's not a difficult endeavor but the "block" does require some of your attention. We're going to figure you've taken your mushroom block home & are anxious to get started. Take a few minutes to look it over & check to see it is "pinning." This is when you can see little white protrusions sticking out of the side of the "block". Be cautious not to break off these pinheads, as this is the beginning of your mushroom cluster. You'll also notice that the 'block' is packaged in 2 plastic bags. The inside bag holds the medium & the 2nd outsider bag acts as a humidifier. Observe the humidity on the inside of the outer bag. It ought to be 85-90%, which looks sort of like it's rained in the bag but NOT soaked or flooded. Place the "block" in a warm room, about 60-85 degrees & out of direct sunlight. Preferable, with water left out 24hrs. to dissipate the Chlorine, if it's city water, mist the inside of the outer bag as often as needed but DO NOT OVERWATER—just enough to keep the bag misted. Approx. 4 weeks from the date on the label, fluffy fuzz looking white snow will cover the "block", this is mycelium and is perfectly normal. It's now time to open the inner bag & fold the sides down to expose about ½ the block. We want to make a "tent" with the humidity bag by taking it off and putting it back on upside down. Continue maintaining the high humid conditions inside the outer bag by misting. This outer bag should fit loosely over the inside bag. To trigger the mushrooms to begin producing, once the pinning has begun, move to a cooler room with light but not in direct sunlight, as this will dry it out very fast. Maybe to a garage or cool porch with a drop of about 10 degrees less or so). Continue misting the inside of the humidity bag but with caution to NOT spray the mushrooms (Very Important). Remove the whole cluster of tender medium size morsels carefully from the surface of the block with a sharp knife. Once all the clusters are removed you can continue producing more mushrooms for the future. Mist & close both bags just like they were when you first brought your "block" home. Move it back to the warm 60-85 degree spot for about 7-10 days until you notice pinheads popping out and repeat each step again and again until the "block" runs out of moisture or food. This could be as many as 4-5 months. When the "block" is "totally dry", it's now time to crumble your "block". When mix with some Pure Black Worm Castings, spread around the base of your plants, bushes or trees. This will give strength & nutrients to your plants & help them grow stronger, withstand disease, & absorb more water during the dry seasons.

Please don't hesitate to call us with ANY questions or concerns. We also have recipes & many other mushroom varieties available.

Thanks to you for all your support & enjoy your homegrown, fresh as they come, wonderfully tasty, nutritious mushrooms.

It's been a real pleasure doing business with you.

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