



BLACK TRUMPET
EST. 2016 **FARM** LEICESTER NC

READY-TO-GROW KIT INSTRUCTIONS

This kit contains either **Oyster** or **Lions Mane** mushroom mycelium on organically sourced hardwood sawdust and soy hulls.

Check the small sticker on the bag for the variety abbreviation.

Oyster = KB

Lions Mane = HE



TOOLS NEEDED



- Scissors or knife
- Spray bottle
- Plate or tray



If you cannot begin within 4 days of purchase date: _____
Store the unopened block in the refrigerator for up to 2 weeks to slow its growth.



DIRECTIONS



1. SET UP

- Place the kit on a plate or tray in a humid location in the house, ideally at 60-70°F. A counter by the kitchen sink works well.
- Mushrooms need indirect light to grow, but keep out of hot, direct sunlight.



The bag acts as a "skin", protecting the kit from attacking microbes and dry air.

Please do not remove or un-tape the bag.

2. SLICE

- Wash your scissors or knife with soap and water.
- Slice an X on the bag about 4-6" wide. The mushrooms will grow out of this cut.

3. MIST:

- Fill a clean spray bottle with water and lightly mist the cut area at least twice daily.

OPTIONAL: in dry environments, consider adding a DIY humidity tent. Cut a lot of 1/2" holes in a plastic grocery or trash bag and drape it loosely around your kit. Mist the X inside the tent daily and remove the tent once you see baby mushrooms (pins) forming.

4. HARVEST:

- You should start seeing pins forming around the cut within 5-10 days of slicing open the bag.
- 3-5 Days after pins form, your mature mushrooms should be ready to harvest.
- **Oysters:** pick when the caps are still slightly curled at the edges and before they fully flatten.
- **Lion's Mane:** Pick when the "teeth" (spines) are about 1/2" long and before they start to yellow.



Oyster Pins



After
2-3 days



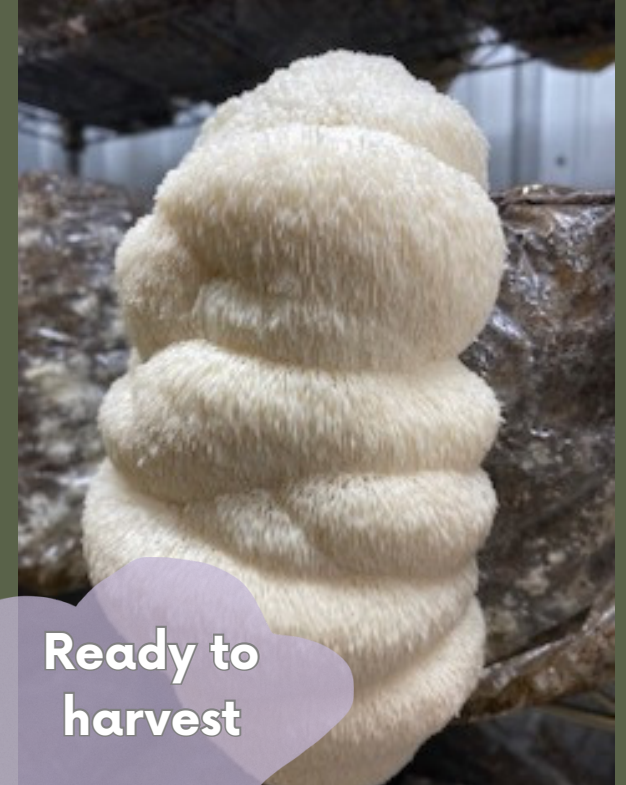
Ready to
harvest



Lions Mane
Pins



After
2-3 days



Ready to
harvest

MULTIPLE FLUSHES:

- Your kit can produce 2-3 flushes (fruitings) of mushrooms. However, the yield will be smaller each subsequent flush.
- To produce another flush, flip the kit around and cut a new X on the unused side. Tape up the original cut area.



- After a few flushes, remove the plastic and put the kit outside in shade. Cover it with mulch, straw, grass clippings, or cardboard. With enough moisture (especially after rain), it may fruit again. Or add it to your compost pile!

GROWING TIPS:

Mushrooms thrive in environments with high humidity, fresh air, and indirect natural light.

If your mushrooms are:

- Stringy or leggy → Increase airflow
- Dry or cracked → Raise humidity
- Pale or dull → Provide more light, or harvest sooner

IMPORTANT NOTES:

- Always cook your mushrooms! All mushrooms contain chitin (like shellfish), which is broken down by heat. Cooking makes their nutrients bioavailable.
- Mushrooms (especially oysters) naturally produce spores as they grow. The spores appear as a white, dusty coating. If you have allergies or respiratory sensitivities, place your oyster kit in a well ventilated room or a protected outdoor space.

Please contact us with questions or concerns:
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