



TROUBLESHOOTING

GREEN MOLD — Trichoderma (sp.) is a very common mold. It is not the mushroom you are going for but some could consider this successful cultivation of fungus. It usually means not enough oxygen. Introducing oxygen kills this though the green will not go away. I have had this persist in small sections on substrate that I have eaten oysters from. It is safe to do so. You do not want it to take over though. Sterilize a tool and scrape off the green parts, if it is accessible. You can lightly spray the area with alcohol to kill any further growth.

STANDING WATER IN JAR — Turn upside down to let access water flow out. Do not mist until water is gone.

SLOW GROWTH — This could be from cool temperatures or from the spawn being past it's prime to use for growing. Be patient and hope that the mycelium out competes any other fungi. If not, compost and start again.

FLIES — Usually this occurs after the first or second flush of mushrooms. This is the first sign that your fungi is starting to create healthy soil. Find a place to put it outside to wait for another flush or return it to the soil/compost.

KEEP IN MIND

There is a lot of variation to this process but the basics of introducing mycelium to a food source and keeping a humid environment that has plenty of oxygen is the same. Your imagination is the limit. Trying new things is encouraged. Some people don't put a lid on it but surround it in a plastic bag to hold moisture in. Some people get coffee grounds from their local coffee shop and grow in 5 gallon buckets. Oyster mushroom are tenacious and waiting for to be fed. What will you try?

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If you have further questions or comments, please contact us at Info@CatskillFungi.com



GROWING OYSTER MUSHROOMS ON COFFEE GROUNDS





WHAT YOU'LL NEED

Clean container with lid:
1-pint to 1-quart in size. Glass or plastic. Recycling encouraged.

Coffee grounds brewed in last 24 hours and cooled. Filters can be added too.

Oyster spawn from local grower

Food-grade Sanitizer (alcohol or Star-san)

Misting bottle filled with distilled water

INSTRUCTIONS

1. Pasteurize coffee grounds (ie. make coffee) and let cool.
2. Sterilize jar with alcohol or another food-grade sterilizer. If using a plastic container, poke holes in bottom to help excess water drain.
3. Add coffee grounds. Test proper moisture of the coffee by squeezing a handful of grounds. You should get no more or less than 1 drop. If more, press in a strainer. If less, mist.
4. Add spawn. Break up with hands and add half as much spawn as there is coffee. If 4 tablespoons brewed, add 2 tablespoons spawn.
5. Compress lightly with clean hands. Pushing out gaps but leaving enough fluffiness for mycelium to breath. The jar can be stored in your kitchen next to your coffee maker but out of direct sunlight.
6. Continue Layering. Add

more coffee and spawn every day. Alternatively you can mix the spawn and coffee grounds together in the jar and compress.

7. Fill the container until there is ½-inch below the top.

8. Mist to keep moist and watch the white mycelium grow! About 3 to 5 sprays a day or every other day. More misting required in dry, winter homes than in moist summers. Avoid standing water in the jar.

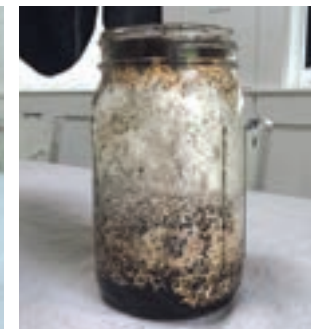
9. Cover the jar with a sterile lid to hold in humidity but leave room for the mushrooms to breath.

10. Look for "Pinning". After 2 to 3 weeks. Baby mushrooms will begin to form. Remove lid and continue misting as mushrooms double in size every day.

11. Harvest mushrooms when edge of the cap, the margin, is still slightly curled under. Cook and enjoy!

12. Let mycelium rest. Cover with lid and reduce misting but don't let it dry out. After 2 weeks mist thoroughly and look for pinning.

13. After the second flush of mushrooms, compost mycelium and start again!



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