

# mycomate® basic mushroom kit

## instructions



### included:

- Substrate bag with injection site
- Alcohol swab
- Food container
- Bag of vermiculite
- Fruiting bag
- **SporeMate®** Spore Syringe 3ml

### required:

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

### step a

1. Wash hands well. Dry with clean towel.
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.
4. Push the needle of the syringe through the injection site of the substrate bag. Use the injection site to guide the needle and inject 1 to 2 drops 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.

### step b

Put the substrate bag in a dark place with appropriate temperature (typically between 23° to 27° C). After 7-14 days you will see fungus spring to life (little white cottony growths which become stringy)

**Contamination:** If the fungus cake becomes another color than white, it's contaminated. Don't open the bag! Throw it away.

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 fruit.

### step c

1. Wash hands well. Dry with clean towel.
2. Pour the bag with 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 food container.
5. Remove fungus cake from bag.
6. Set the fungus cake on the vermiculite in centre of the food container.
7. Place the food container 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. Maintain appropriate temperature ( 22° to 25° C). Mushrooms grow 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.
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. Keep the sides of fruiting bag moist and expect three or more flushes (crops) of mushrooms.

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