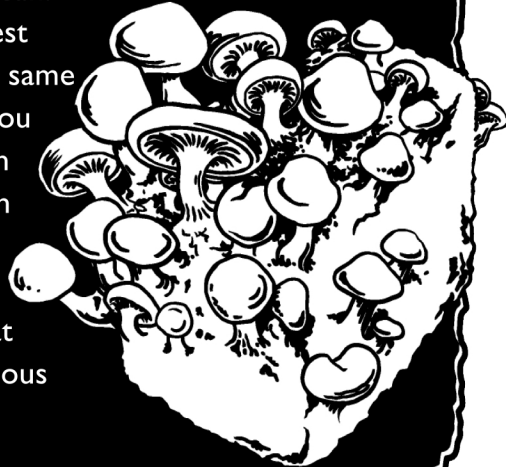




Far West Fungi is a third-generation family farm, founded by John and Toby Garrone. Since 1982, we've been dedicated to growing, distributing, and marketing organic specialty mushrooms. What began as a small mail-order business has now grown to a multi-farm operation, with two retail stores and a fleet of Bay Area farmer's markets. Our farms use a balance of modern and traditional growing techniques to produce high quality mushrooms, while ensuring minimal impact to the environment.

The mushroom growing kit you now possess was crafted at our original Moss Landing farm, which sits on the bluffs overlooking the Pacific Ocean.

Every mushroom we harvest comes from a block of the same size and scale as the one you have here. We hope that in passing our own cultivation practices along to you, we can inspire the same passion and fascination that we have for farming nutritious edible fungi.



www.farwestfungi.com



@farwestfungi



CINNAMON CAP

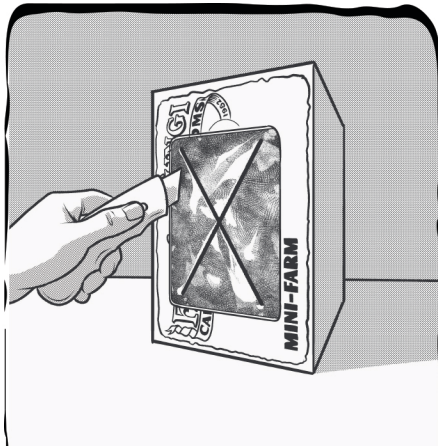
Pholiota adiposa

MINI FARM INSTRUCTIONS

This growing kit is a specially formulated mixture of red oak sawdust and rice bran, which has been inoculated with mushroom spawn and incubated at our farm in Moss Landing, California for four weeks. The white color of the block is the mushroom's mycelium and growing medium.

Your Cinnamon Cap Mushroom Mini Farm will produce its first crop of delicious Cinnamon Cap mushrooms 5 - 10 days after opening the bag. We guarantee at least one pound of mushrooms from this block. By carefully following these simple instructions, you may produce a new crop roughly once every 2 weeks for the next 2 months. Direct sunlight, exposure to heat above 85°F, and excessive drying will damage or destroy the living culture within your mushroom block and will prevent fruiting.

PIOPPINI MINI FARM INSTRUCTIONS



STEP ONE

Pull out the perforated side of the box to expose the inner Mini Farm. With a sharp knife cut a large X in the plastic. Don't worry if the knife slightly penetrates the surface of the block.



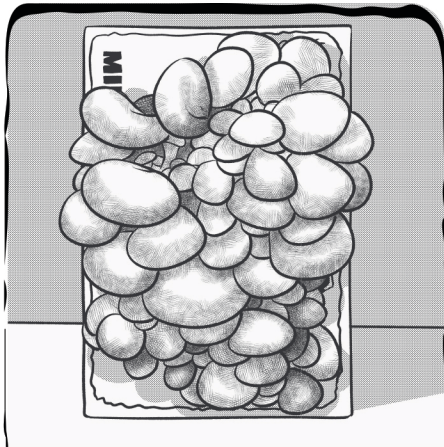
STEP TWO

Place the plastic bag over the top of the box, catching some air inside the bag. Use the spray bottle to lightly mist the inside of the bag. Keep the top of the bag open to allow air flow.



STEP THREE

Cut 10 Xs into the bag using scissors, allowing air exchange without drying out. Keep the block away from direct sunlight in temperatures between 50-75° F. Watch daily for growth!



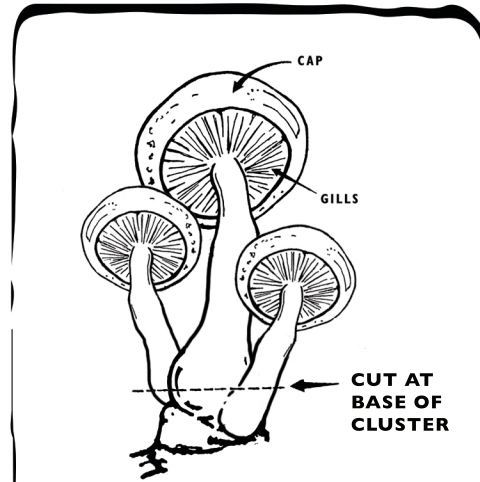
STEP FOUR

The mushrooms are ready to harvest when the caps are between one and two inches across, before the outer margin of the cap begins to curl upward.

SECOND FLUSH

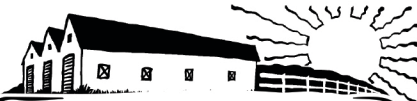
After the first crop has been harvested, use a clean knife to lightly scrape off any mushrooms left behind and give the inside of the bag a good misting with the spray bottle. Tighten the bag and tuck any excess plastic under the box leaving the growing area void of space and air. Return the Mini Farm to its cool, protected spot and allow it to rest for 2-3 days. After the resting period, open the plastic bag as in **STEP TWO**, and watch it for the second flush.

Our Mini Farms will typically produce three or more crops when the steps are followed. If two weeks pass without a new crop emerging, you can try this: open the box and take out the bag of substrate. Flip around the top of the bag to the still sealed side. Place the block back into the box, re-cut the X to restart the growing process.



TO HARVEST

Simply twist and pull, or cut them at the base.



HUMIDITY / TEMPERATURE

If you notice that the block is dry, and there are no moisture droplets on the inside of the tented bag, mist the inside of the bag (NOT the block itself). The Pioppini Mini Farm prefers 65°-70°F. Significantly higher temperatures (more than 85°F) can cause drying out and considerably lower temperatures (less than 65°F) can delay fruiting.

BLOCK UPCYCLING OR DISPOSAL

When your block has stopped fruiting or begins to show signs of contamination you should incorporate it into your garden or throw it away. The block can be broken up and retired to your garden, or used as mulch. With shade and some moisture you will likely see some mushrooms popping up from time to time! If you have no garden, simply treat it as green waste.



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