



Redwood Mushroom Supply

READY TO FRUIT

OYSTER

MUSHROOM GROW KIT

USER MANUAL



HOW TO USE THIS KIT

Inside your kit, you'll find a bag of sawdust colonized by mushroom mycelium. Place it in a humid spot, away from direct sunlight—near a kitchen sink is ideal for extra moisture. Your area should remain at room temperature, and not exceed 75 degrees.



STEP 1

Using a clean knife, cut a 3" x 3" 'X' into one side of the bag—it's okay to cut into the sawdust! You'll likely see white, pink, or yellow growth inside, which is healthy mycelium. If you notice green fuzzy mold, reach out for support.



Step 2

Fill the included sprayer with filtered or distilled water and mist the cut area at least twice daily, more often in dry conditions. Keep up this routine, and tiny mushrooms ("pins") should appear in a few days. If not, you can loosely cover the block with a hole-punched bag to boost humidity.



Step 3

Watch your mushrooms grow! Be sure to mist your mushrooms every day to keep them moist. You may need to mist them twice a day if you're in a dry climate. As your mushrooms grow, keep an eye out for signs that they're ready to be harvested. Refer to our harvesting guide below for more information!



HARVESTING GUIDE

Pink Oyster mushrooms grow fast! They're typically ready just a few days after forming pins and can double in size in 24 hours.

When the caps look like delicate, ruffled petals—fully colored and just starting to curl upward at the edges, like a rose in mid-bloom, they are ready to harvest. If they start to flatten or fade to pale pink or white, they've gone too far. Aim for that vibrant, frilly stage—where they look almost too pretty to pick!

To harvest, pinch clusters at the base, twist and pull to remove from the block. Spray block daily for second flushes.



SCAN ME for videos,
troubleshooting, and contact
information on our website.

Thank You!

We appreciate your purchase of our ready to fruit blocks! We hope this is the start of a rewarding journey into edible mushroom cultivation. Our indoor kits are designed to make growing fungi a fun, easy, and educational experience.

When you're ready to take the next step, try growing other species! There's so many delicious mushrooms to grow.

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: Use code **NEXT10** for 10% off your next grow kit! :
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Storage and Best Usage Times:

Lion's Mane, Shiitake, Blue Oyster, Gold Oyster, Chestnut:

Store in a cool dry place below 60 degrees for up to 3 months.

Pink Oyster: Store at room temperature (60+ degrees) for up to 3 months - do not refrigerate!

Safe Use and Allergen Warnings

This product contains edible mushroom cultures, and may trigger allergic reactions in those allergic to fungi.

Mushrooms naturally release spores as they grow, sometimes appearing as a fine dust under the caps. While this is part of their life cycle, spores can cause irritation, especially for those with allergies or sensitive immune systems. Growing mushrooms in a well-ventilated space or outdoors can help reduce exposure. Though uncommon, even non-allergic individuals may experience mild irritation. Harvesting mushrooms earlier can also help keep spore levels lower.

Results may vary, and there are no guarantees on product performance. We are not responsible for any damages related to product use and make no warranties, including suitability for a specific purpose, except as required by law.