

GROW ONE, GIVE ONE

Help us make gardening a part of every school curriculum. Share a photo of your growing mushrooms and we'll donate a kit & STEM curriculum to an elementary school classroom of your choice!



Te'Lario II

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BACK TO THE ROOTS



ORGANIC MUSHROOM MINI GROW KIT

For All Oyster Mushroom Varieties

BACK TO THE ROOTS

GROW GUIDE

This Kit is 100% Guaranteed to Grow!*

If you have any questions, reach out to us and we'll get you growing.

backtotheroots.com/contact

*when used as directed

1 Prep



Remove the perforated panel and cut an "X" into the substrate bag.

TIP: *Don't cut off the flaps. They help keep in humidity!*



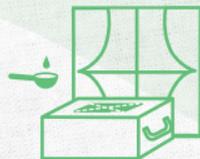
Lift the plastic flaps and lightly scratch away some of the white layer of soil (mushroom mycelium) with a fork to stimulate mushroom growth.

2 Soak



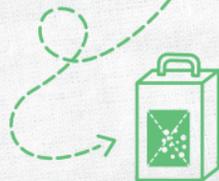
Remove the bag from its box and soak it in water (with the "X" side down) for 6–10 hrs to increase moisture in the soil. The bag will float and don't worry if some soil falls out.

3 Grow



Pat the outside of the bag dry and then insert it back into the box with the "X" facing up. Place the box horizontally in a spot that gets indirect sunlight (e.g. near a window).

Lift the flaps and add 2–3 tsp. of water per day for 1–2 weeks until baby mushrooms appear. This is called "pinning."



After your mushrooms start pinning, they will nearly double in size everyday! Stop watering and place the box upright. Add water if they begin to dry out.

4 Harvest



Once the mushroom caps begin to flatten or have reached ~1"–2" in diameter, harvest all at once, wash, cook, and enjoy! Need inspiration for something tasty?

😊 Find delicious recipes at backtotheroots.com/recipes



Don't worry about making a mistake along the way — each kit is 100% Guaranteed to Grow, and you can always reach us at contact@backtotheroots.com or get tips and tricks at backtotheroots.com/faq