



Grow your own fresh
Shiitake mushrooms with
the :

Mushroom Garden Second Flush Shiitake Mushroom Blocks

High quality organic commercial Shiitake Mushroom fruiting blocks – now available for the enthusiastic amateur!!



These blocks have been fruited once in our growing rooms, and given the right conditions and a bit of TLC will fruit again up to three times providing you with your own fresh top quality Shiitake mushrooms.

All you have to do is soak the block thoroughly by immersing in cold water for up to 48 hours – keep an eye on it, it should stay firm don't let it get soggy.

Then place in a cool, well ventilated environment, with natural light but out of direct sunlight eg on shelves in a lean to structure, or even on the kitchen window sill (inside) place on a tray with about 2cm of water in it, and

make sure it does not dry out, spray it regularly with water if it does.

LOOK OUT FOR SLUGS- THEY LOVE MUSHROOMS!!!

Within a few days you should see small popcorn like swellings on the block, these are the beginnings of the mushroom fruiting bodies.

Within about 2-3 weeks after the initial popcorns appear the mushrooms will be ready to harvest, wait until the caps are fully open.

This process can be repeated as many times as the block stays firm.



DISPOSAL OF BLOCKS

After the blocks have been exhausted dispose of them in an environmentally friendly way eg as compost or mulch or dry thoroughly and use as fuel in a wood burner. The compost or mulch may produce fungi, which may or may not be Shiitake, so AVOID !!

Any problems, ring Cynan on 01766 890353, or e-mail cynan@themushroomgarden.com

Returns Policy:

Any block which does not fruit will be replaced free of charge.