

# Maitake Mushroom Kit

Rain Forest Mushroom Co.

541-875-2026

<http://www.rainforestmushroom.com>

**Caution: You must use the Maitake Kit Immediately.  
This kit cannot be stored!**

- Thank you for purchasing the Maitake Mushroom kit. We will refer to it from now on as “the block”.
- There is no guarantee of success with the Maitake Mushroom kit; however 3 out of 4 times, if you have the right conditions, the Maitake kit will make mushrooms.
- See reverse side for instructions on how to set up a “fruiting” chamber.
- The block is a live organism just like you and me it reproduces itself by growing mushrooms that release spores when fully mature. The mushrooms DO NOT get their water from misting or raining. The water for the mushrooms comes from inside the block.

## Fruiting Instructions:

### ❖ Fruiting Conditions:

- 68°F-70 °F are ideal temperature conditions
- Plenty of humidity
- Some fresh air
- Needs indirect light at least 12 hours/day. Cool fluorescent lights (24/day) is perfect. Maitake love light, especially fluorescent light.
- Cut along the line on the bag (a razor knife works the best); then remove the top plastic and place the block in your fruiting chamber.
- Place the block in the fruiting chamber and wait for the mushrooms to develop.
  - It takes about 2 weeks for Maitake mushrooms to develop depending on the temperature.

## Caution

- **“Too Cold”**
  - If you let the mushroom kit drop below 64°F during mushroom development the mushrooms normally die off. Note: a little warmer is better than colder.
- **“Too Dry”**
  - Too dry is very bad. You CANNOT spray water on the mushrooms. The moisture must be in the form of humidity.
- **Very important:** Make sure the fruiting chamber remains moist inside
  - Try to avoid misting the block or mushrooms. It is better to wet the sides of the container or the base of the fruiting chamber to increase humidity.
  - A high humidity is absolutely essential for mushroom development.

### DO NOT KEEP OUTSIDE!

- Depending on conditions, within 2 weeks these beautiful mushrooms should be ready to pick and eat.
- Pick mushrooms, sauté and eat (refrigerate fresh mushrooms in paper bags).

Good luck! Questions? - Call: Bob Rudel @ 541-875-2026