



*Pleurotus species*

## OYSTER TABLETOP FARM

*Oyster Tabletop Farms are ready to fruit, so they should be set up shortly after purchasing, otherwise stored in the refrigerator until opening (several months).*

<b>Difficulty:</b>	Easy
<b>Time to Fruiting:</b>	7-21 days after setup
<b>Mushroom appearance:</b>	Color dependent on variety. Grows in cluster.
<b>Flavour &amp; texture:</b>	Tender with a mild seafood-like flavour.

## Who We Are

### About Us

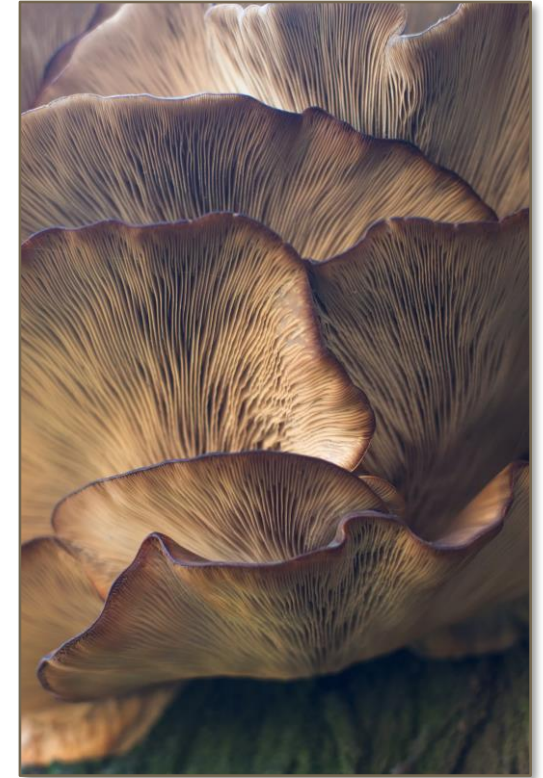
Committed to raising organic farming awareness while improving quality of life by promoting sustainable solutions for production & improvement of practices to create the foundations for a good Mushroom Farm. MFCS, is here to explore the new possibilities in the field of mushroom production that are compatible with overall environmental sustainability and renewability. We recognize that good harvests begin with high-quality spawn and mushroom-growing substrates. While growers are responsible for the substrate quality, we are responsible for producing the finest quality spawn to ensure that your crop gets off to the best possible start. We have a well-regulated spawn lab and farm at MFCS where we test our spawns, new strains, and new technologies.

### CONTACT US:

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**MEGHA FOOD CO-OP  
SOCIETY (MFCS)**  
JAMPARA,  
MENDIPATHAR, NGH  
MEGHALAYA



**MEGHA  
FOOD CO-OP  
SOCIETY  
(MFCS)**

*TABLETOP FARM OYSTER  
MUSHROOM*



## GROW INDOORS

Tabletop Farm is a fantastic way to get started with fungus @ home. They are easy and enjoyable to grow, maintain & manage. Set up your Oyster Mushroom Table Top Farm by following the five steps below.

### SETTING UP YOUR TABLE TOP FARM:

#### Preparation & Setup:

Open the box containing your ready-to-fruit mushroom block. Using a sharp knife or scissors, cut a diagonal slit from corner to corner.

**Fruiting Location:** It can be grown on your kitchen table, countertop, shelf, or other surface that receives indirect sun or incandescent light. A grow light works equally well (at least 8 hours a day). Room temperature should be between 55-75°F.

#### Maintaining & monitoring:

Mushrooms require humidity to develop. Generally, the relative humidity of a household is enough to provide an adequate growing environment, however your kit may need occasional misting if your household is dry (RH of 40% or less). Tiny mushrooms will begin forming at the cut site 7+ days after setting up the farm. If the mushrooms appear dry and begin to yellow, mist the kit lightly with a plant mister, otherwise they may abort.

#### Harvest Mushrooms:

Monitor your farm closely as the mushrooms are developing and harvest them when the edges of the cap are still curled down. To harvest, simply grab the cluster of mushrooms, twist, and pull them off the block. Store your harvest in the refrigerator up to 10 days in a brown paper bag in your refrigerator's vegetable drawer.

#### Additional Fruiting:

After your first harvest, remove the mushroom block from the box. Flip the block and return it to the box so that the previously fruited side is now on the inside of the box. Cut open the fresh side, cutting a diagonal slit from the top left corner to the bottom right corner. Care for it was done in first fruiting. Second fruiting will often be much smaller than the first.



*Our Mushroom Farmers (Small Group)*

We have built our business on providing growers with high quality mushroom spawn, training and tools and providing experience-based information for grower success.

### Our Products and Services

Fresh & Dehydrated Mushroom

Mushroom Spawn

Mushroom Grow Kits

Mushroom Pickles

Mushroom Powder

Mushroom Soup & Chutney Mixes

Training & Certificates

Workshops

Supplies & Tools