

# 'Ready Growing' Kits

## Growing Tips:

-  Keep Indoors - temp 14-21 degrees
-  Keep out of direct sunlight
-  Ensure a steady temperature, avoid radiators or placing by heat sources
-  Simply keep moist, spraying once or twice daily.

Your Ready Growing kit is hand planted with organic compost and is full of young mushrooms waiting for you to grow them on at home. Within days you will have delicious fresh mushrooms to enjoy! When you receive the parcel take the kit out of the postal box, take off the perforated square and find your ideal location.

## Conditions and location:

Mushrooms like high humidity, not dry air, draught free. Lift the inner liner up over the flap and down to it's crease (see picture), this really helps. The top inch needs to be kept moist not saturated. A spray mister works well, spray as often as needed to replace lost moisture usually twice a day but **DO NOT** over water. The top soil should remain dark in colour and moist throughout, **DO NOT** allow to dry out. Once the mushrooms are growing they may need a bit more water (if the top soil is light and brown, it is too dry).



## Harvesting:

Pick by gently twisting and pulling the whole mushroom carefully with all of the stalk attached. Avoid pulling out too much soil and future mushrooms with it. You choose whether to pick as small, medium, large or open mushrooms but do not let over mature, as generally the sooner you pick the first crop the better the second pick.

## Subsequent Picks:

There is about a week between crops, each kit is individual. The larger the first pick the less for the second and so on. It is very important to pick when ready and to pick the whole crop. Water the top inch well after first pick to bring the moisture level back up and then keep damp until the next pick is growing, then the watering can be increased.

## If giving as a gift:

If keeping to give as a present, open the postal box and keep the kit between 2 and 8 degrees. The fridge is fine. Ensure the top soil doesn't dry out by covering kit with a damp paper towel. **DO NOT** let the soil freeze and do not leave it gift wrapped for longer than absolutely necessary.

## Cooking tips:

Chestnut/White Mushrooms can be enjoyed cooked or raw and are a versatile ingredient, adding flavour and nutrition to so many dishes. Fantastic in salads, stir fries, risottos and many easy recipes can be found on our website.



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**We'd love to see your pictures, use #merryhillmushrooms**



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**Truly fresh mushrooms to grow at home**