

Once your bag is ready to fruit.

1. Prepare the Oyster Bag for Slicing

- **Re-tie the top** of the bag to remove all excess air.
 - Loosen the twist tie.
 - Press the air out with your palms, smoothing the bag flat around your block of mycelium.
 - Pinch and twist just above the substrate until it's tightly packed and air-free.
 - **Re-secure the twist tie tightly** so there is little space between the bag and the mycelium block.
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2. Slice (or stab) the Oyster Bag

- Using a sharp knife, stab the bag **5–8 times**
- Avoid slicing too close to the bottom — mushrooms growing too low will touch surface below the bag and mold themselves to that surface.

Mushrooms fruiting without a fruiting chamber with higher humidity levels will dry out more quickly. One way to create higher humidity levels for your mushroom bag is with the use of a tote which can have a couple of centimeters water at the bottom and a wet towel at the top. Details for this in a separate sheet.

Colonization of substrate



Once substrate is fully colonized as with the last bag in the photo, bags are ready to slice and fruit.