## MEET THE OYSTERS



Fungipails and refills come in a variety of flavors. Here we give a run down of the difference between species, what time of the year they are available and the level of expertise necessary for successful fruiting.

### PEARL OYSTERS



Level: Beginner

Available: All year

Temperature: 60 - 80 F

Consistency: Medium Firm

Flavor: Medium

**Best for**: Stir Fries, Omelets, Quesadillas

**Growing Tip:** Pearl Oysters colonize and grow aggressively in almost any condition, so start with this specie and work your way up.

#### **GRAY OYSTERS**



Level: Intermediate

Available: Early Spring -

Late Fall

Temperature: 50 - 65 F

Consistency: Meaty

Flavor: Strong, seafood like

**Best for**: Sauces, Soups, Roasts and Stuffing

**Growing Tip:** Gray Oysters won't fruit at temperatures over 70 F, so keep your pail in a cooler place until it pins.

#### YELLOW OYSTERS



Level: Intermediate

Available: Summer

Temperature: 75 - 90 F

Consistency: Delicate

Flavor: Strong, seafood like

**Best for**: Pairing with seafood, pork, garlic, ginger, soy, vegetables and pot herbs

Growing Tip: Yellow Oysters produce abundant but delicate clusters of small caps (they look like little flowers).

#### **PINK OYSTERS**



Level: Intermediate

Available: Summer

Temperature: 75 - 90 F

Consistency: Delicate

Flavor: Mild

**Best for**: Sautee on its own with olive oil and white wine or fry in butter. Don't over cook.

**Growing Tip:** Pink Oysters require more humidity and grow really fast. Harvest as soon as the color starts to fade.

#### **BLUEOYSTERS**



Level: Intermediate

Available: Winter

Temperature: 35 - 50 F

Consistency: Firm

Flavor: Strong, earthy

Best for: Sauces, Soups,

Roasts and Stuffing

Growing Tip: If they haven't fruited after 3 weeks, cold-shock it by placing in the refrigerator for 24 hrs.

#### KING OYSTERS



Level: Expert

Available: Late Spring -

Early Fall

Temperature: 55 - 70 F

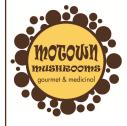
Consistency: Meatiest

Flavor: Deep and Versatile

**Best for**: Our favorite, this mushroom is good in any recipe you can think of.

Growing Tip: King Oysters require extra humidity when pins are forming, otherwise they dry up before fully developing.

# Let us grow on you!



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