

## 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



 **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



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

### PINK OYSTERS



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


**Level:** Intermediate  
**Available:** Early Spring - Late Fall  
**Temperature:** 50 - 65 F  
**Consistency:** Meaty  
**Flavor:** Strong, seafood like  
**Best for:** Sauces, Soups, Roasts and Stuffing

**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

**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.


### BLUEOYSTERS



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

### KING OYSTERS



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

**Level:** Intermediate  
**Available:** Winter  
**Temperature:** 35 - 50 F  
**Consistency:** Firm  
**Flavor:** Strong, earthy  
**Best for:** Sauces, Soups, Roasts and Stuffing

**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.



**Let us grow on you!**

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