Check out the growing process!

From unopened box...
To washed & ready to go...
To “pinning” & starting to grow...
To growing a little more...
And a little more...
Ready to harvest...
To preparing food...
To the final stage—tasting!
Fun facts about the process!

Mushrooms are 92% water! They require a moist environment to grow. We sprayed them with water twice a day to keep them wet!

After a few days, they started to grow! The first sign of growth were little white dots. This is called “pinning” because it looks like the head of a push pin. We thought it looked a little like cauliflower!

Once they started to grow, they grew fast! Different growing conditions affect how the mushrooms look...

Higher temperatures make mushrooms grow faster and **brighter** in color.

More light makes the mushrooms **browner**!

Regular air flow (like on the counter) makes mushrooms have **BIG** caps!

Lower temperatures make them grow slower and darker in color.

Less light makes them more **gray**.

No air flow (like in a cabinet) makes them thin and lanky.

Reference: [https://backtotheroots.com/](https://backtotheroots.com/)