

How to grow Button Mushroom at Home

Button mushrooms thrive in a cool and humid climate, with the ideal temperature range for their growth falling around 15-24 degrees Celsius and a humidity level of 85-95%. Successful button mushroom farming demands meticulous attention to disease and pest control. Regular monitoring and stringent hygiene practices, along with the use of effective fungicides, are essential to prevent and manage diseases and pests. Initiating a button mushroom farming venture necessitates knowledge, investment, the right infrastructure, and a keen eye for detail.

Planting and Harvesting

Button mushrooms are typically cultivated on composted substrates, which include materials like composted horse manure, straw, gypsum, and other organic components. The composting process creates a favorable environment for mushroom growth by breaking down complex organic compounds. The cultivation process begins by obtaining mushroom spawn, which is a vegetative mycelium culture of the mushroom. The spawn is then mixed into the prepared compost to initiate the growth process. The growing trays or beds are filled with the compost and spawn mixture. These trays should be sterilized or pasteurized to eliminate potential competitors and pathogens. The compost is spread evenly and compacted to create a solid substrate for mushroom growth.

After filling the trays, they are placed in a controlled room where temperature and humidity levels are carefully regulated during the incubation period to promote mycelium growth and colonization of the compost. Once the compost is fully colonized by the mycelium, a layer of casing material is applied to stimulate mushroom formation. The casing layer

provides a protective environment for mushroom pinning and fruiting. The trays with the casing layer are then transferred to a fruiting room with appropriate environmental conditions. These conditions include lower carbon dioxide levels, increased fresh air exchange, and reduced humidity. Maintaining proper ventilation and temperature in the fruiting room encourages the development of mushrooms.

Button mushrooms are harvested at different stages depending on market demand and preferences. Common stages include the button stage, where the mushroom is small and round, and the open cup stage, where the mushroom cup begins to open. Harvesting is done by carefully twisting or cutting the mushrooms at the base. After harvesting, the mushrooms are cleaned, sorted, packed, and stored in a cool, well-ventilated environment to maintain freshness.