»Oyster Mushroom Farming «

»Oyster Mushroom Farming«

The growing of mushroom is a potential income generating investment for the farmers given the simple technology used in production.
As mushrooms are a greater source of nutrients and a good addition to any diet, their growing methods are low bed, traditional pit and bag method where substrate is material to grow mushroom and for 100kg of sawdust add 7kg of lime and 35kg of wheat.

Mushroom management

Add chicken manure, mix and leave for 30-50 days and after, turn material for every 4 days and moisten it with water for proper composting. Fill the plastic bag with compost, compact it and walk them through the PVC pipe and tie it with rubber band.
Similarly, place a piece of cotton in the opening, hold bags in next section and sterilize substrate. Using metal bottle fill it with bags of substrate with openings up and secure lid of bottle and set fire for steaming for 4 hours and allow bags to cool. Spawn is grown on sterilized sorghum seeds.
Saw seeds in bottles by distributor and then break clumps inside using sterilised mettle rod and it is followed by putting 3-4 seeds inside each substrate bag. Put cotton wool back in each opening of bag for incubation in an incubation dark, dry, ventilated and clean.
Continue by setting bags horizontally or vertically while incubating for 46 weeks and check for contamination signs and after, remove bags to cropping room. Allow light and air to flow in room to promote growth and remove cotton, rubber bands and PVC bag. Open bag and place it with opening facing off flow while substrate should remain moist and cool and spread the opening with water.
Finally mid about pests and diseases and start harvesting 3-4 days for 3 months.