»The 7 Basic Steps Of Mushroom Cultivation (How Most Mushrooms Are Grown)«

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The growing of mushroom is a potential income generating investment for the farmers given the simple technology used in production.
Culturing of specific mycelium of chosen mushroom is done by use of a clone which is then put in petri- dish when sterilised. Transfer mycelium culture to sterilised grain for the mycelium to grow throughout the grain

Mushroom cultivation

Expand grain to make more grain spawn of mycelium and add grain to sawdust to make sawdust spawn which is also added to sterilized wood to inoculate holes on logs. Spawn grain and put it in the substrate as typical substrate depend on species of mushroom, straw, saw dust, compost and need to be sterilised.
Similarly, when adding spawn to substrate also decide on container used and once spawn is added to substrate, colonisation takes place and the mycelium grow up to a stage of usable substrate. After colonisation, pinning is induced by changing environmental conditions and for indoor mushrooms, process is done by putting mushroom in fruiting chambers.