

# OYESTER MUSHROOM CULTIVATION



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o ***Pleurotus spp.*** Can be grown indoors and any well ventilated room would be suitable.

o A thatched shed with false roofing each an ideal room for successful cultivation of the mushroom.

o Required temperature is 20-25 C and relative humidity of 80-85% .

o In the cultivation of oyster mushroom most **cellulosic farm waste** is used as substrarte.

o It includes paddy straw, corncobs, banana leaves, etc.



- o **There are three methods with which the chopped straw can be sterilized.**
- o **Hot water treatment**
- o **Steaming**
- o **Chemical method**

- o Take the polythene cover and tie the bottom end with a thread and turn it inwards.
- o Mix the dried straw thoroughly to get a uniform moisture level in all areas.
- o Take out a well grown bed spawn, squeeze thoroughly and divide into two halves.
- o Fill the straw to a height of 3 inch in the bottom of polythene bag, take a handful of spawn and sprinkle over the straw layer , concentrating more on the edges.
- o The fully spawn run beds can be shifted to cropping room for initiation of buttons.



## CROPPING AND HARVESTING

The fully spawn run beds should be transferred to cropping room in the thatches shed, where the diffused light and good ventilation are necessary for the button development.

There are different methods to handle the spawn run bed to initiate button development. They are

**Open bed method:** wherein the polythene cover is completely removed and allowed for cropping.

**Closed bed method:** wherein the polythene cover is intact and buttons will come out through the wholes made of pierce through the cover.

**Half cover open method:** where in the one half of the polythene cover is removed from cropping and second half after first harvest.

