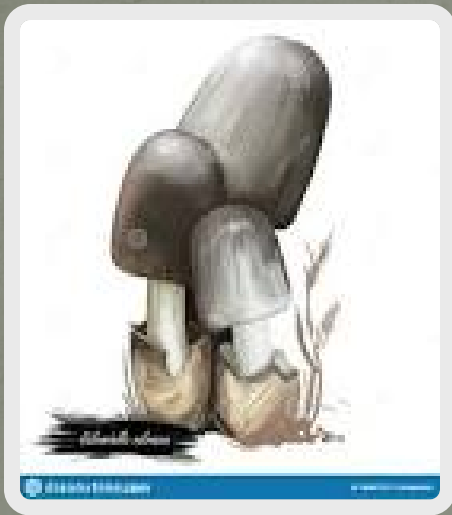


# PADDY STRAW MUSHROOM CULTIVATION



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- Paddy straw mushroom (*Volvariella volvacea*) is one of the famous edible mushrooms, nutritious and farm profiteering.
- The cultivation of paddy straw mushroom can be done in a thatched house and also under the shade of a tree.
- A temperature range of 25-35 C and relative humidity of 75-80% is ideal for paddy straw mushroom cultivation.
- Fresh, disease free paddy straws are the ideal substrate. 10-15 Kg of straw is required for preparing one bed.
- In recent years, it is cultivated inside plastic film houses to get a microenvironment of choice.



- Prepare a raised platform of about **1m** in length and **0.75 m** in width; and keep it over a support.
- The paddy straw is bundled into to weigh about **1Kg** each.
- Soak the bundles in water for **12-18 hours**.
- Take the bundles out and drain excess water (drying under a shade is recommendable to retain the minimum required amount of moisture).



Place the bundles over the platform with their butt end on one side.

Build the second layer by placing the butt end towards the other direction.

Place a little quantity of **spawn** 8-12 cm inside the margin at an interval of 10-15 cm all along the periphery.

Apply a spoonful of coarsely powdered **gram (dal) powder** before placing spawn. It provides additive nutrition to fungal spawn.



- **Make criss-cross layers upto fourth.**
- **At the top make one layer without seeding.**
- **Pressure the bed to make it as compact as possible and cover it with transparent polythene sheet.**
- **Keep the bed undisturbed for 7-8 days.**



The mushroom starts appearing from all sides in 6-10 days as tiny buttons (pinhead stage), which can be harvested in another 4-5 days. 1-2 kg of mushroom can be harvested from 10 kg substrate.

