

# Oyster Mushrooms

## Method of cultivation



## Step 1

- ❑ **Collection & Preparation of the substrate**
  - Take ½ kg of agriculture straw (rice/wheat) as a growing media or substrate. Cut the straw to around 3-4 cm length
  - Store it in a washed and clean cotton pillow cover.



**Figure 1: Cut the straw to 3-4 cm length**



**Figure 2: Store the straw in a clean cotton pillow cover**

## Step 2

- ❑ Tie the end of the cover with thread, Soak Overnight (10 to 12 hrs.) in normal tap water

## Step 3

- ❑ Hang it to drain out the excess water

## Step 4

- ❑ Sterilization of the substrate
  - Add adequate water which is one inch from the bottom of the cooker. Hold the tied end of the pillow cover and place it in the pressure cooker.



**Figure 3: Tie the pillow cover and place it in a normal temperature bucket full of water**

- Keep the pressure cooker on the stove and wait until 3 to 4 whistles. Then lower the flame and keep for 5 minutes on low flame. Switch off the burner and wait for the cooker to get cool to room temperature.
- Hold the pillow cover at the tied end. Make sure that you do not touch the lower end which is filled with straw.
- Remove the sterilized pillow cover filled with straw carefully outside the pressure cooker.
- Now take a plastic bag ( it should be clean, soap washed and dried). Remove the thread tied to the pillow cover.

## Step 5

- Mix the mushroom spawn and sterilized rice straw in alternate layers in a sterilised polythene bag. Do not touch the Spawn. Sprinkle it over the straw.

## Step 6

- Put the mixture in Plastic bags, tie the end with thread tightly.
- Prick small holes on the bags for air circulation with the help of a needle.
- Keep the bags at a safe place in the house for 15-20 days (at **temperature** between 25 to 30 degree Celsius and **humidity** 65-75%)



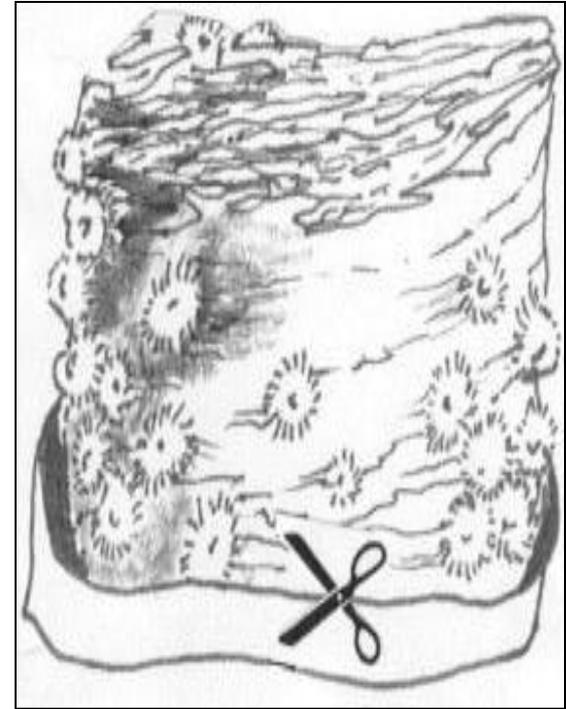
## General instructions

1. Keep the bags on a rack/basket/cupboard in a dark room.
2. Do not open it again and again.
3. After 8-10 days just check for contamination



## Step 7

- After almost 20-25 days the mycelium should have spread across the entire bag of straw and turned white completely.  
Remove the plastic cover from the fully grown mushroom bed or cut 5-6 bigger holes (approx. 2\*2 inches) in the mushroom bag.



*The Mushroom will fruit in 20- 25 days.  
Wait for 3- 4 days for the fruits to grow.*



TERI Images



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## Step 8

Remove the fruits just by simply twisting the stalk at the base. This ensures that you leave the very bottom of the mushroom still in the bag as it is needed for the subsequent flushes of mushrooms.

Remove all the fruits together.



- The 2<sup>nd</sup> produce will be ready in the next 8- 10 days.
- After harvesting, clean the mixture bed for the next produce



# Preservation and Storage of Mushrooms

- Fresh mushrooms can stay in open just for one day in a plastic bag.
- Fresh mushroom can be stored in fridge for 2 to 4 days.
- For longer storage, sun dry the mushrooms for 2 to 3 days. The dry mushroom will stay healthy in a sealed plastic bag for more than 6 months.



Fresh oyster mushrooms



Dry oyster mushrooms

## Precautions to be taken and the steps beyond...

- Before you begin, wash your hands and clean all your surfaces well. It's very important to be hygienic when cultivating mushrooms.
- Find a suitable home for your mushroom beds. Keep the mushrooms out of direct sunlight. They like some indirect light.
- It's important that your mushroom beds (bags of straw) stay moist, but not dripping wet.
- When your bags stop producing, the straw can be used as mulch for the garden/pots/kitchen gardens.