Growing oyster mushrooms

Oyster Mushrooms are edible fungi and meet daily needs. Oyster Mushrooms are edible fungi and meet daily needs. They require small land, little effort and little money. They can be used to earn money at home.

Substrate preparation

Oyster Mushrooms grown on stool and wood, but also in substrate from fibrous plants. Therefore you can use cereal stalks, maize cob, bean waste, coconut waste, water hyacinth, dry banana leaves and pan fibres.

Substrate Preparation is made in this way: Spread substrate on a plastic sheet and add water mixed with cereal bran or molasses to enrich nutrients. Also add lime water to reduce acidity of substrate. After that check for the wetness of the substrate by hand pressing.

Put the substrate in plastic bags. You can use any colour and size. They should not have holes. Press the material into the bag to remove gaps. After that, seal the bags.

Sterilize the substrate by steaming for 2 hours. Allow substrate to cool in a clean environment.

Planting mushrooms

Put seeds in sterilised substrate and close bags with a small air space for air entry. Put cotton with spirit in the opening to prevent contamination. In each bag put a tablespoon of mushroom seed. You can buy it from a research institution or from a mushroom grower. Bags are properly placed in a cold darkroom for colonisation.

Check and open bags if fully colonized. Apply water 3 times daily with hand sprayer to cool temperature and increase humidity.

Harvest whole mushroom from substrate to control flies, rats and slugs.

Be sure to keep the mushrooms clean, otherwise they will spoil.