

How to Grow Mushrooms

They offer lucrative opportunities for farmers in terms of marketing and possess a durable shell that can endure for at least two days. To embark on oyster mushroom farming, you'll need sufficient space, roughly around 10-15 feet, cotton husks as the substrate for your garden, and mushroom spawn. These mushrooms can be marketed for both their edibility and their use in mushroom gardens. Ensuring hygiene and maintaining detailed records are crucial factors for the success of your farming venture.

One of the primary challenges you might encounter is the potential for molds to infect your garden. To combat this, it's essential to promptly segregate any affected gardens from the healthy ones to prevent contamination throughout the incubation room.

Process of cultivating oyster mushrooms

Preparing the Mushroom Gardens:

1. Soak cotton husks in water mixed with lime inside a metallic container for approximately one hour.
2. After soaking, remove the husks from the container and let them drain the water.
3. During the draining process, cover the husks for at least three days to allow for fermentation.
4. After three days of fermenting, begin packing the husks and then steam them.
5. Place your prepared gardens in the inoculation area.

Mushroom Inoculation and Incubation:

1. Inoculate the mushroom spawn onto the prepared garden.
2. Transfer the inoculated gardens to the incubation room.
3. Allow them to remain in the incubation room for about three weeks.

Growing the Mushrooms:

1. After the incubation period, move the gardens to the growing room.
2. In the growing room, it may take 3-4 days or even up to a week for the mushrooms to begin growing.
3. Harvest your mushrooms, preferably in the morning, when they are at their freshest.

By following these steps and maintaining a clean and organized environment, you can increase the chances of a successful oyster mushroom farming venture.