

GOVERNMENT OF NAGALAND
Office of the District Agriculture Officer & District Project Manager
District Management Unit:Longleng
FOCUS:IFAD
Longleng:Nagaland

Dated Longleng the 14th Feb 2022

TRAINING ON OYSTER MUSHROOM CULTIVATION

During the current year, the State have witness a drought like situation. Almost all the farmers in the state practice rainfed system of cultivation and as such most of the farmer's have experience crop failures, including that of paddy grown at Jhum as well as TRC. The rice plants have germinated in many areas but due the very less rains, the farmers have had very low yields. Therefore the project wants to intervene in mushroom cultivation with the use of the paddy straw as raw material from the farmer's field, so as to let them earn some compensation through mushroom cultivation for the loss incurred from their crops and generate additional income.

To achieve this, the project plans to conduct training cum hands on demonstration programme in all the project districts.

Report in Brief:

The DMU:Longleng organized a one day "Training on Oyster Mushroom Cultivation" at DAO Office,Longleng on 10th Nov,2021.

Resource Person:

The resource person for the training was Shri M Chingsang Phom, Agri Inspector

Participants:

A total of 17 participants were trained .The participants were from the following project villages:

Sl.No	Village	Block	Participants		
			Male	Female	Total
1	Yongam	Longleng		4	4
2	Dungkhao	Longleng	2	2	4
3	Yaongyimchen	Longleng	1	4	5
4	Pongo	Sakshi		4	4
Total					17

Materials Used:

1. Straw
2. Spawn
- 3.12x13 size polybag
- 4.Jute rope

TOPICS :

The participants were trained on the following topics:

1. Scope of cultivation of oyster mushroom cultivation
2. Economic importance of Oyster Mushroom
4. Health benefits
5. Cultivation process

a) Preparation of straw: The participants were trained how they can carefully collect the straw from their fields, avoiding the damaged and old straw for bed preparation. After collection, they can cut the straw into a preferable uniform length, after which the straw should be sterilized to remove any microbes present in the straw by soaking in cold water over night or boil it and sundry it until the straw are completely dried, leaving no moisture to avoid infestation.

b) Preparation of spawn : Remove the spawn from the bag in a clean tray and divide in four equal parts.

c) Cropping : Fill 5cm of a perforated polybag with the straws and press slightly and sprinkle the spawn uniformly over the straw, avoiding the central area and cover again with straws to another 5cm. Repeat the process 4-5 times and then tie the mouth of the polybag. Place the filled polybag in well aerated dark room.

d) Harvesting : A white thread like growth covers the straw fully within 25-30 days. Remove the polythene cover carefully when the pinheads start emerging. Start watering 2 days after removal of polythene cover. The fruit bodies come up after 5-7 days in cluster known as pinheads. The fruit should be harvested before the pileus margin starts curling upward or downward, which indicates maturity.

OUTCOME OF THE TRAINING:

1. At the end of the training the 17 trainees have the knowledge and skills to grow oyster mushrooms generating income.
2. There will be at least one cottage scale mushroom growing unit in the village.

Compiled by:

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DMU: Longleng