Cultivation of Oyster Mushroom

In order to inspire our students for undertaking small scale initiative, we have successfully cultivated Oyster mushroom. In the Biotechnology laboratory, the oyster spawn has been prepared using Shorghum and Pearl Millet as substrates. We are having students from adjoining rural areas and we intend to train them in such techniques. A short-term nonformal mode training course hass been prepared on Mushroom Cultivation. This technique involves chemical pasteurization of the substrate. The steps followed are: 1. Dissolve Hydrated Lime (6gm/gallon of water) in a drum of about 250 L capacity or as available. 2. Soak wheat straw in this water for 48 hours. 3. Take out the straw, squeeze extra water. Straw should remain moist but not too wet. 4. Fill this straw in poly bags adding oyster spawn after every 2 inch layer. 5. Make pencil holes (4-5 mm) in bags and keep in dark for 3 weeks. 6. After full colonization of the straw with mycellium, move the bags to room light. 7. Within 2-3 days the pin heads will be there and then after 5-6 days the Oyster is ready for harvest

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