MUSHROOM CULTIVATION USING STRAW

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Mushroom cultivation in sri lanka is mostly done at household level as a small business. Mushroom cultivation is a profitable business if done correctly. Mushroom have the potential to ensure a sustainable economy as well as nutritional security. Mushroom are a rich , low calorie of fiber , protein, and antioxidants.They may also mitigate the risk of developing serious health conditions, such as heart disease, cancer,and diabetes.

 This method is different and new method from the usual method of mushroom cultivation. This method is easy (availability of low cost raw material, availability to start the cultivation within small space , The right technical advice is easily available for free.)

Ingredients areStraw ( non –perishable and dry ) 5 kg ,Ash chalk 10 g **,** Samaposha soya piti Green gram , Mushroom seed

Method is that wash straw with clear water and put the straw into container . Then add ash chalk after fill the with the right amount of water . Then heat and the straw will be sterilized ( 2 hrs) . Then straw slightly dried as 65% water to decrease.

Fill the straw into basket (about 2 inches height ) . Then add samaposha or soya piti / green gram as a nutrient medium. Then introduce the mushroom seed into it as uniform spread (25-30seed) . Then again add straw layer , nutrient layer and mushroom seed. This is collected until the container is full. After cover the black polythene.

Then the basket are introduced into dark place. After 2 week remove the back polythene bag. This stage spray water 2-3 times per day. it needs sunlight - 75 percent. Then can harvest after mushrooms have developed.

In this method , banana dry leaves can be used instead of straw.This way can easily produce mushroom .

Key word- Mushroom cultivation