



## Report on Mushroom Cultivation Training for the SHGs of Jakrem Village Cluster under Mawkyrwat C & RD Block.



Compiled by :  
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Date and Venue: 16<sup>th</sup> June, 2016 - Jakrem B Village, 23<sup>rd</sup> June, 2016- Jakrem A Village, 30<sup>th</sup> June, 2016 - Rangmaw Village and 8<sup>th</sup> July, 2016 - Lawblei Village.

Participants: Jakrem B – 33

Jakrem A – 22

Rangmaw –34

Lawblei – 30

Therefore total no of participants : 122

16<sup>th</sup> June, 2016, Jakrem B Village.

The training began with a welcome speech and brief introduction of the programme as well as the resource person by Smti Mumie N Shangpliang Assistant Manager (Training), after which she rendered the remainder of the programme to the concerned Resource persons, Shri E Marbaniang and Smti I Marak.

23<sup>rd</sup> June, 2016, Jakrem A Village:

The training began with a welcome speech and brief introduction of the programme as well as the resource person by Shri Wellbok Lyngdoh, Programme Associate, after which he rendered the remainder of the programme to the concerned Resource persons, Shri E Marbaniang and Smti I Marak.

30<sup>th</sup> June, 2016, Rangmaw Village.

The training began with a welcome speech and brief introduction of the programme as well as the resource person by Shri Wellbok Lyngdoh, Programme Associate, after which he rendered the remainder of the programme to the concerned Resource persons, Shri E Marbaniang and Smti I Marak.

8<sup>th</sup> July, 2016, Lawblei Village.

The training began with a welcome speech and brief introduction of the programme as well as the resource person by Shri Wellbok Lyngdoh, Programme Associate, after which he rendered the remainder of the programme to the concerned Resource persons, Shri E Marbaniang and Smti I Marak.

Theory and Practical training on Mushroom Cultivation:



Shri E Marbaniang began by introducing the benefits of mushroom. He mentioned that oyster mushroom is a high yielding and fast growing crop. It is also known to help maintain lower cholesterol levels and is a great source of potassium, iron and protein. He further shared the step by step process of Mushroom Cultivation which are as follows:

Tools needed:

1. Dry rice straw.
2. Knife for cutting the rice straw (4 inch size)
3. Utensil for boiling water
5. Water
6. Rubber Band.
7. Spatula
8. Plastic Mat
9. Mushroom Spawn

The procedure for oyster mushroom cultivation can be divided into following steps:

1. Preparation: Rice straw which is carefully selected and free from disease and pest infestation is taken and chopped into 4 inch size. After chopping, the straw is put into a pot and water is added till it covers the straw and boiling the rice straw at 85°C for 30- 45 minutes. After draining excess water and cooling, in a 5 kg plastic bag the soggy rice straw is put in a layer of 10cm thickness and then the mushroom spawn is added over the top and the same procedure is repeated until four layers of rice straw and mushroom spawn is fitted inside the plastic bag. Thereafter, space to tie the plastic bag and hole are made on the lower base of the plastic for air and also that the plastic would not tear out. .

2. Management: Spawned bags, trays or boxes are arranged in a dark cropping room on raised platforms or shelves for mycelium colonization of the substrate. Although mycelium can grow from 10 to 33<sup>0</sup> C, but the optimum temperature for spawn running lies between 22 to 26<sup>0</sup> C.

Conclusion:

Shri. E.Marbaniang concluded the overall training, where he thanked the participants for their enthusiastic participation and determination to gain the knowledge and skills. He also advice the participants to seek their help if they are in need of more knowledge on the subject or any other.

Photo Gallery



Shri.E.Marbaniang theoretically explaining the process of cultivation at Jakrem B.



Smti.I.Marak demonstrating the process to the partners at Jakrem B.





Theory and practical Session at Jakrem A Village



Theory and practical session at Rangmaw Village



Theory and practical session at Lawblei

Cultivation Process



Boiling of dry rice straw for 30 minutes



Spreading of the hay to reduce moist



Layering of rice straw and sprinkling of spawn at each level





Mushroom ready to be stored



Growth of the Mushroom after 2 weeks.