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## OYSTER MUSHROOM CULTIVATION: AN ALTERNATE SOURCE OF INCOME – A CASE STUDY

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*“Read More, Grow More”*



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# OYSTER MUSHROOM CULTIVATION: AN ALTERNATE SOURCE OF INCOME – A CASE STUDY

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## NAME OF THE ENTERPRISE:

Oyster Mushroom Cultivation

## NAME AND ADDRESS OF THE FARMER:

SHG - Maa Patrabuda SHG  
Village - Rengnasil  
GP - Dongasil  
Block - Kashipur  
District - Rayagada

## INITIAL STATUS:

Mushroom cultivation in Kashipur block is done in few villages near the Block headquarters. In comparison to other districts of Orissa, mushroom production is quite low and is mostly procured by the method of collection from nearby forest areas which is limited to specific period of a year. Many people in these areas they know mushroom but they don't know its profitability and how it will give an alternate source of income in these areas. Oyster mushroom will grow well in the winter season and climate of Kashipur well suits to its growth.

Rengnasil, a village of Kashipur block of Raygada district is situated around 25 km from its block office and around 15kms from our Project office, Tikiri. The village comprises 231 households amounting to population of about 1156 number. Among them 30% are SC, 20% ST and remaining are of OBC and General Castes. About 82% of the women population are landless agricultural labourers. Usually the months of Oct-Feb are lean periods for rainfed agriculture and hence the farm women were encouraged to grow Oyster mushroom through SHG during this period to supplement their family income.

## UANAT INTERVATIONS:

Mushroom can be grown out of agricultural waste. From this waste the growth and production is better and profitable and the disposal is also ecofriendly in nature. UANAT is collaboration of BRLF, UAIL & CYSD and CYSD is leading this UANAT programme. CYSD has conducted a mushroom training of 3 days at Dongasil Panchayat. In the last day of training we have also conducted a demonstration programme. It is a very low capital investment and give a high yields. The awareness for mushroom has been created among the general consuming public. Mushroom are good supplement for protein lacking diet and can be easily cultivated indoors and marketed profitably.

Keeping in view the above fact, FLD on oyster mushroom cultivation was organized in the village Regnasil.



In this training we have the expert person and the resource person who gave the knowledge about the Mushrooms and the cultivation procedure.

### DETAILS OF THE TECHNOLOGY:

#### Raw Material Required:

Straw-2kg  
 Spawn-200g  
 Polythene bag-1 (80x40cm)  
 Supplements-200g (boiled wheat, pulse powder, maize mill, wheat bran, rice bran, vermi-compost etc as optional)

#### Soaking:

1. Cutting of straw into 2 to 2.5" size
2. Soaking in clean cold water for 12-16 hrs
3. Draining excess water
4. Pasteurization of the straw pieces in boiled water at temp. 70-80 C for 45 minutes to 1hr.
5. Draining of excess water & dry in shade to get 65% moisture.

#### Laying of bed & spawning:

1. Filling in the polythene bag (65cm X 35cm) with sterilized straw bits (6" ht)
2. Sprinkling of ¼ part of spawn over it at the periphery only.
3. Again covering with sterilized straw pieces to another 6" ht.

4. Repeat spreading of straw pieces and spawn for 4th time.
5. Covering the top layer with thin layer of straw & tie the polythene bag at the top & making 20 to 25 holes for exchange of gas & keeping it in dark room.



#### Spawn running:

1. Removing the polythene cover after 16th day. Arranging the beds on the sika, leaving a space of 6" between the beds.
2. Sprinkling of water twice a day as per the weather to keep the bed moist.

#### Harvesting:

Harvesting fresh mushrooms after 30 days by twisting carefully when the edges starts upward curling.

1st flush (after 30 days) - 1000gm.

2nd flush (after 5 days) - 500 gm.

3rd flush (after 5 days) - 250 gm.

#### ECONOMICS:

Straw (7kg)	:	` 20.00
Spawn	:	` 45.00
Supplements	:	` 5.00
Miscellaneous	:	` 10.00
		` 80.00



## MARKETING, ADOPTION OF THE TECHNOLOGY AND BENEFIT TO THE FARMER:

The SHG members knowing easy method of cultivation started the oyster mushroom preparation with the help of CYSD. Patrabuda SHG members prepared around 20 beds with the support from uANAT team. After 30 days they have harvesting. They harvested around 24.1 kgs. from 20 beds. They after harvesting started packing 250 gm. Packages and it made Patrabuda SHG members to earn appx RS.4820. As they prepared package of 250 gm. And that helped in easy marketing as the package rupees for 50 and Rs.200/kg. The success of mushroom production not only encourages other three SHGs of the adopted village but also women of neighbouring villages to grow mushroom successfully and profitably.

Average yield per bed- 1kg in 2-3 flushes

Minimum sale price- `200.00/kg

Net profit-(`200.00-`80.00) = `120.00

## FARMERS' REACTION AND FEEDBACK AND EXTENT OF DIFFUSION:

The other SHGs of the village Regnasil were attracted with the profitability of mushroom cultivation. The Patrabuda SHG members just got good amount of net profit in less than a month period. Now other SHG are interested to take up mushroom cultivation as a major income generating activity throughout the years due to its heavy demand in Dongasil area.



SHG of neighboring areas also attracted towards it. There are around 14 SHGs and 7 individuals in Kashipur's 6 GPS i.e. kucheipadar, Hadiguda, Dongasil, Kodipari, Mainkanch and Chandragiri. We also in convergence with Horticulture Department for the COVID-19 special package where the SHGs will get Rs.10000/SHG and Rs.1000/individual.

## FOLLOW-UP ACTION:

CYSD has documented all the success, production and marketing and planning to promote this technology in all seasons and in the villages of operating GPs. We planned to cover this in the news media.

