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## Low-Cost Oyster Mushroom Production for Doubling Farmers Income

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### ABSTRACT

Mushroom is a type of fungus belonging to lower group of plant devoid of chlorophyll. Edible mushroom are regarded as best type of all vegetarian as they are rich in nutritive status, lesser sugar, higher fiber content and zero saturated fats in addition to other beneficial constituents. Oyster mushroom (*Pleurotus* spp.), Paddy straw mushroom (*Volvariella volvacea*) and white button mushroom (*Agaricus* spp.) are most commonly cultivated and eaten up throughout Arunachal Pradesh along with different locally available wild mushroom varieties. The most widely preferred mushroom in the state is Oyster mushroom by the farmers for commercial cultivation. Oyster mushroom requires 20-30°C with 70 to 90 % humidity for its normal growth. Under Arunachal condition, July to December is suitable months for cultivation of this type of mushroom. The enterprise is evolving as a source of secondary income in the state mostly undertaken by the village women. Under AICRP project on mushroom around 1.4 tons mushroom spawn was produced and distributed to the farmers. 35 nos. of low cost production units are profitably running in various villages in Basar circle of West Siang district. Total  $18 \pm 2$  fresh oyster mushroom can be from 20kg paddy straw with 90% Biological Efficacy (BE). If it is sold in local market @Rs. 200/- per kg., the additional income of Rs.4000/- per month can be earned raising the farmer's income significantly. In addition, the organic manure can be produced from spent mushroom substrate (SMS). Thus, the low-cost oyster mushroom production using the paddy straw is one of the solutions that could increase the income of farming community in this region.

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