

Farming of Oyster mushroom : Agri based small house hold income of marginal farmers

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ABSTRACT : In view of pleasing flavor, adequate protein and health values, mushrooms unquestionably represent one of the world's greatest relatively untapped sources of nutritious and palatable food for the future. In spite of many problems that exist in the cultivation of mushrooms, there is definitely a possibility of using mushrooms in a more important role as a source of protein to enrich human diets and it has also medicinal value, in these regions, where the shortage of protein is most marked. More than 50 varieties consumed in India but only three, namely, button mushroom (*Agaricus biosporus*), Oyster mushroom (*Pleurotus* spp.) and paddy straw mushroom are commercially cultivated. Among these, oyster mushroom is very easy to cultivate at low cost. Nearly economically profitable biotechnological process for the conversion of waste plant residues into a protein rich food, which will help in overcoming protein malnutrition problem in developing countries like India. Nearly 60 kg mushroom produces in 100 Kg of straw. Some diseases like dry bubble, wet bubble, green mould, false truffle etc are serious but can be controlled easily. Approximately Rs. 30 to 50/kg net profits were found against the average production cost Rs27.50/kg fresh mushroom. Among the different substrate used in production, wheat straw plus sugarcane molasses obtained best in comparison to paddy straw and wheat straw alone. Lowest yield (364 g/kg) were obtained in soybean. Higher net profit were achieved in wheat pulse sugarcane (Rs33.88), followed by wheat straw and paddy straw.

Key Words: Mushroom span, sheat straw, plastic tube, formalin.