

Straw Mushroom cultivation



Partners Relief and Development

Place or land preparation

1. Flat space – land
2. Good drainage
3. Near to water source
4. Open space



Straw selection

- If possible use the lower part of straw (30 cm from ground to above)
- New straw (still contains high nutrition)



Water Source

- Normally use water from natural source (chlorine free)



Mold

Size; (30 -35 x 1-1.2 X 30)

Bottom 35 X 1 - 1.2 meter

Top 30 X 1 - 1.2 meter



Straw Mushroom Seedling

- Age; 5-10 days
- White fiber



Supplementary food

- Starch
- Commercial food



Step-cultivation

1. Place preparation
2. Soak straw in water 1-2 day
3. Mix straw mushroom seedling with supplementary food
4. Place mold on ground
5. Place soaked straw in mold 10 cm high
6. Place step 3 along straw edge
7. Add another layer of soaked straw to the mold 10 cm high
8. Place step 3 along straw edge
9. Continue process to fill mold and top with straw
10. Remove mold



Continue

- Water (if low moisture)
- Cover with plastic sheets and straw 3-4 day to control inside temperature
- Open plastic 15 – 30 minutes than reclose it again (every day fro day 3 or 4 spraying moisture if the pile is too dry
- Harvest mushroom around day 7-9 (morning)



General Problems

- **Chemical usage area / left over chemical**
- **Material date expire / contaminate material**
- **Seedling (too; young-old, breed not pure)**
- **Season/ temperature (mushroom do not like cool temperature (20 – 40)**
- **Re-cultivate in the same plot**
- **Soaking technique**
- **Insect pest and other (rat, bird, ant and contaminate mold)**

Nutrition

Component	Young	Mature
Fiber	1.122	1.214
Fat	0.529	0.582
Protein	3.125	3.470
Sugar	1.097	1.097