

GARDENING SERIES



MUSHROOM GROWING



S. C. DEY

*Mushroom
Growing*

MUSHROOM GROWING

S. C. DEY



Agrobios (India)

Dedicated
To
Shri Subhasis Dey

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Preface

Mushrooms are protein-rich-wonder food. They are delicious as well as nutritious. In past, its cultural techniques of the were not so improved. At present the modern techniques are more scientific which has assured more production because mushroom growing is not a difficult proposition. Mushroom, unlike other crops, need no soil for its successful culture.. In India, the largest quantity is being grown in Himachal Pradesh. India has potential market of Mushroom, therefore, this text was prepared for general public as well for industrialists and scientists.

The text includes the important chapters like, History, Progress an India, Botanical Features and Propagation, Conventional Types of Compost, Compost Making and Spawning, Controlling, Weed Fungi, Temperature Requirements, Accessories and Equipment, Cultivation of Button Mushroom, Cultivation of Oyester Mushroom, Growing Paddy-Straw Mushroom, Preparing Grain Spawn, Do's and Dont's of Mushroom Growing, Delicious Recipes of Mushroom, Commercial Aspects and Economics, Nutrition From Mushroom, Mushroom Growing in Gardens, Preservation of Mushroom, Edible Mushrooms of this Country, Poisonous Mushrooms, Other Uses of Mushroom. The book also contains Appendices – Panaroma, Sources of Spawn, Bibliography and Scientific papers.

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About Book

Mushroom should no longer be identified with the scornful term, 'Toad-stool'. Now it is regarded as a protein-rich-wonder food and is no less useful than other indispensable fungi like yeast, *Penicillium*, *Streptomyces*, etc. The role of yeast is to cause fermentation for making malt, bread, alcohol etc. The fungus *Penicillium* is the source of the life-saving antibiotic penicillin. The antibiotic streptomycin to cure tuberculosis is obtained from streptomyces. The remedy of the deadly disease cancer is likely to be discovered in fungi. 'agerick' the universal remedy for all diseases and ailments is produced from a fungus, *Polyporus officinalis*. All these have created a furore to exploit mushroom which is going to bring about a revolution in the sphere of nutritive food and efficacious medicine.

The popularity of mushroom has grown since the time of the Greek and Roman civilizations. But the literature on its culture was first written in France during the reign of the great emperor Louis XIV (1638-1715).

The modern agro-technique of mushroom along with other related topics have been presented by the able and distinguished rosarian and horticulturist S.C. Dey in this book.

Publishers

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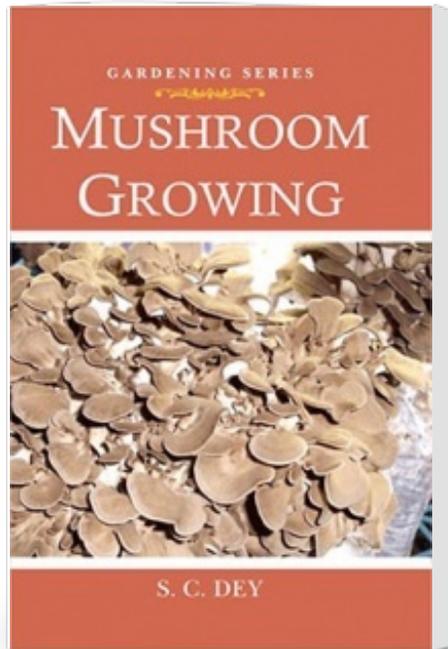
Introduction

Mushroom, a protein-rich-wonder food needs more publicity as it deserves. It is then this precious vegetable would solve the problem of protein malnutrition in our country. Though there are more than 20 species in the list of edible mushrooms of the country there are only three which are considered promising in respect of commercial culture. These are white button mushroom, paddy-straw and oyster mushroom. Of them the former has gained the universal importance due to its delicacy as a food and rich contents of nutrition. In the northern parts of the country mushroom can be grown even in winter. For the normal growth of mycelium the day temperature should be 25- 26 °C. The pin heads that develop from the mycelium need the temperature of 16-19 °C.

The cultural techniques of the old days were not so improved, and for this reason the rate of production could not be controlled. But the modern techniques are more scientific, that has assured more production. Mushroom is delicious as well as nutritious. Its use as a food article in this country is from the time immemorial. But they were obtained as one of the natural vegetations, i.e. not grown as a crop as is done at present. Like other developed countries in India also the button mushroom is grown widely.

Mushroom growing is not a difficult proposition. But the compost prepared for growing mushroom may be infected with the disease-causing fungi which retard the growth of the crop. To get over the trouble the pasteurized compost is being used to grow button mushroom. This improved technique is simpler than the common practice and has been proved indispensable for the

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