

Mushroom growers of Nagaland harvest good quality Oyster mushrooms throughout the year

Nagaland, being the distinctive hotspot of rich biodiversity has served as the habitat of a wide variety of mushroom species (locally called *Laphu*), either it is commonly cultivated oyster or naturally grown species. Moreover, the availability of labour, plenty of raw materials (paddy straw) and climatic conditions favour mushroom cultivation throughout the year. By now mushrooms are accepted as an ideal health food and an efficient tool for recycling of organic wastes as well as a source of subsidiary income. However, the mushroom industry is still in its infancy and only a fraction of the farming community is engaged in small scale seasonal production of mushrooms. Mushroom production has not gained momentum due to dearth of knowledge about the distinction between the poisonous and non-poisonous species, improved production technology, availability of quality spawn, processing and marketing. ICAR Research Complex for NEH Region, Nagaland working with different stake holders took the opportunity to give a new dimension to mushroom cultivation in the state. The institute has been organizing on and off campus trainings and demonstrations on various aspects of distinguishing edible and poisonous mushrooms, low cost year round organic production technology, management of mushroom units and processing and preservation technologies. Through these trainings, demonstrations and personal contacts/visits, 200 numbers of beneficiaries comprising of practicing farmers, farm women and rural youths of different districts like Mon, Kohima, Peren, Wokha, Longleng, Zhuneboto are benefitted. Supply of high quality spawns of different species of oyster mushroom which can be grown in summer and winter season are made available to the growers throughout the year. On an average every month 1000 packets of 200gm spawn is supplied to beneficiaries from all the districts, NGOs from the state and neighbouring states. Records show that on an average from a mushroom bed prepared out of 2kg of paddy straw and 200gm produce 800gm-1.25kg of fresh mushroom. ICAR, Nagaland Centre, has revolutionized mushroom production in the state by providing technical guidance to the local budding entrepreneurs and as a result mushroom production is gearing up in the two newly set units at Medziphema, Kukidolong area.



Spawn Packets



Hands on training on mushroom production



Mushroom Unit developed at Kukidolong area