Oyster Mushroom Production and Economic Analysis for Disadvantaged Farmers

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Mushroom Production

- Project implementation – February 9, 2006
  - Pasteurize growing media
  - Filling mushroom bags
  - Ordering spawn
  - Growing and harvesting
Partnering with USDA-RMA
Testing different types-

Pleurotus sajor-caju
Testing different substrates

- Alfalfa screenings
- Grape pomace
- Cottonseed
- Cottonseed gin trash
- Corn silage
- Oat straw
- Almond shells
- Earthworm castings
- Cocoa hulls
Presenting information at meetings
Problem solving with local growers

Diesel or oil contamination of substrate
Mushroom Growing

The 4 “S”

- Spawn
- Substrate
- Sterilization
- Sanitation
Many sources of spawn

Northwest Mycological Consultants
• (541) 753-8198 or e-mail: NMC@mycol.com
• 702 NW 4th Street, Corvallis, OR 97330

Amycel Mushroom Spawn
• San Juan Bautista, CA 95045
• (831) 623-4586

Gourmet Mushroom Products
  P. O. Box 515 IP, Graton, CA 95444
• (707) 829-7301 Fax: (707) 823-9091
Many kinds Pleurotus spawn

- Pleurotus sajor-caju  darker tan
- Pleurotus ostreatus  lighter tan
- Pleurotus cornicopiae golden (yellow)
- Pleurotus d'jamour  hot pink
- Pleurotus sp. blue-grey
Substrate - pasteurization

- Minimum 160° F. (to 259°)
- Minimum 30 minutes

25 qt capacity - $519
http://www.mycosupply.com/

½ cu yd - $1,500
autoclaves
Temperature and time
Object is to kill other organisms

Bags should look like this

Not like these