

## **WOOD-EAR MUSHROOM WITH EM**

Mrs. Sirirat Namsin,

43 years 35 Moo 9 Tumbon Hinkhong, Muang District, Ratchaburi Province.

She owned one rai of wood-ear mushroom farm, which filled 3,000 bags. A wood-ear house was built, it was around 6 meters wide and 10 meters long and had a pond nearby.

The problems were the bad smell of the water in the pond, which had many fish, and the black wood ears. The amount of the fish feed in the pond caused a bad smell, and this water in the pond was sprayed on the wood-ears causing them to blacken. They could not be sold like those in the market, so they were dried and sold afterwards. She could get about 7,000 baht profit for the dried wood- ears.

After taking a KNF course at Saraburi, EM multiplication was made by mixing EM (20cc.) with molasses (500cc.) and water (200 liters). The mixture was poured in to the pond after three days from mixing. It made the water in the pond clean and clear only a week after. Then she started to have the second crop of wood- ears by putting wood-ear spore bags in the house.

She stopped watering them for one month in order to have a lot of mycelium through the bag. She pulled out the collar and slashed beside the bags. After twenty days of slashing, they could be harvested every six days. The period of harvesting for each crop was about 4-5 months. Unfortunately they were thinner and the color was not so good even though they were a very good size.

She tried to change the formula of the mixture until she had a new formula for her wood ears. She mixed EM (40cc.) with sugarcane (500 grams) and water (5 liters) for one night, water (60 liters) and fresh milk (200cc) were added to the mixture. Then she sprayed it on the younger wood-ear bags before they were harvested every 3 days and after they were harvested in the morning once a week, because there were still the younger ones in the bags. If the mixture was used more than once a week the wood-ears were contorted and could not be sold in the market. She was very satisfied with the result of the use of the new formula

They were very nice both in size and color with a good smell, rather sweet and crispy. Generally in one crop they were harvested around 8 -10 times but EM wood- ears could be harvested around 16 times.

Before EM application she made a profit of only one baht per bag, but after the use of EM she could get about three baht a bag (about 9,000 baht) depending on the market price.

In order to prevent slime mould she used Sutochu (500cc.) which was made of sugarcane instead of molasses mixed with water (20 liters) and medicinal plant water (500cc.) which was composed of lemon grass, galangals, neem leaf one kilo of each, blended until they were fine, then squeezed and left for further fermentation around 3 days, then sprayed on the bags after finish harvesting in each crop. The mixture was not only to prevent slime mould but also to prevent mites, termites and other insects. There were 13,000 bags of wood-ear in the house because the more she did the more she earned. In the exhibition of mushrooms at Bangprae, she got a chance to show her activities and her quality products of wood-ears and demonstrate them. She was so glad to explain to all the interested persons who visited her farm. She has been expanding her activities to interested people ever since.

(KNF Journal 5th year, Vol. 16, January-March 1996)