

EM APPLICATION MANUAL FOR MUSHROOM CULTIVATION

OYSTER MUSHROOM

Mr. Prateep Chaichompu, Vocational agricultural School, Saraburi

Good points of EM

1. Fruiting body of mushroom becomes soft, fresh, thick and heavy.
2. Product increases 25% both quantity and quality.
3. The result of insect and pest control is 90%.
4. Mycelium grows well and no disease infestation.

Use of multiplied EM for growing house

Multiplied EM 1 liter
Water 500 liter

Mix them together and spray in the growing house two times a day (in the morning and evening).

Use of EM5 for growing house

EM5 1 liter
Molasses 1/4 liter
Water 500 liter

Mix them together and spray in the growing house every 3-5 days.

Use of EM5 for bag storage house

EM5 2/3 liter
Molasses 2/3 liter
Water 500 liter

Mix them together and spray both inside and out side the bag storage house every 5 days.

Sawdust preparation

Sawdust 1000 kilos
Multiplied EM 1 liter
Molasses 1 liter
Water 60 liter

1. Mix multiplied EM, molasses and water together.
2. Put 2 kg of lime and 1 kg of magnesium sulphate on sawdust pile then mix them together.
3. Spray EM diluted solution (No.1) on sawdust pile and mix again. The moisture is about 50%.
4. Cover with plastic or vinyl for 24 hours before putting 30 kg of rice bran, one liter of molasses and water. Mix them and check the moisture it is only 30%.
5. Put sawdust in plastic bags then sterilize for two hours at 100 degree Celsius.

6. After one day of sterilization they are inoculated.
7. Move all inoculated bags to a storage house. It takes about 25 days in the storage house. The bags are full of mycelium of mushroom.
8. Move the full mycelium bags to a growing house. Fruiting body of mushroom will happen within one week. They can be harvested continually for 4-5 months.

RICE STRAW MUSHROOM

Use of EM and used sawdust for straw mushroom

1. Dry and grind used sawdust of oyster mushroom and put in a wooden frame about 2 inches high.
2. Spray multiplied EM on used sawdust until it is wet
3. Sow straw mushroom seeds on the edge around the frame and spread Bokashi afterward.
4. Put used sawdust as mentioned in number one the same thickness and go on doing as number two and three
5. They are two layers but we can make 4 or 5 layers .
6. Compact it at the last layers and remove the frame to make the new ones
7. Cover with pieces of bamboo and plastic afterward.
8. Every 4 days open the plastic to release the heat. It takes about one week fruiting body of straw mushroom will come up. they can be harvested until they are one month old.

Used sawdust of straw mushroom will be made Bokashi for plants by mixing with rice bran, chicken dung/cow dung, rice husk charcoal, EM and molasses.