

# 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





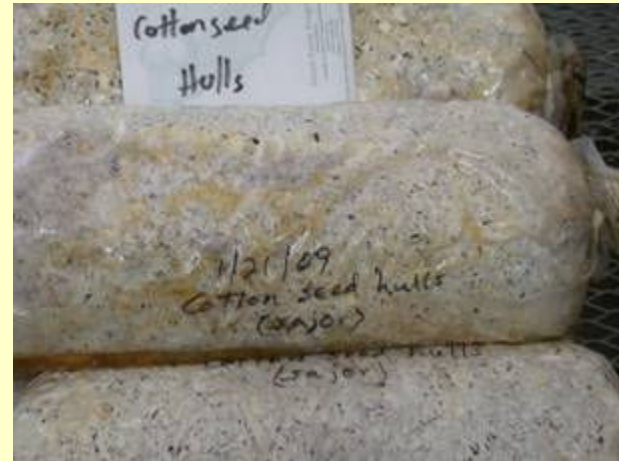
# Testing different types-



*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](mailto: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/>



1/2 cu yd - \$1,500

# autoclaves

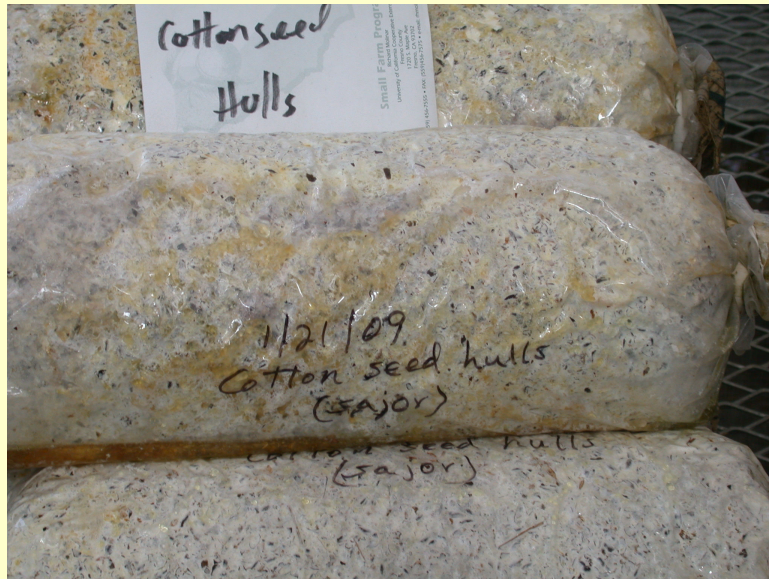




# Temperature and time



# Object is to kill other organisms



Bags should look like this

Not like these

