



Office of the Principal

Government Degree College Uttersoo

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No: GDCUT/2025/Report/168

NAAC Accredited Grade "B" (CGPA 2.33)

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Dated: 04/06/2025

Hands on Training on Cultivation of Mushrooms at Agriculture Office, Mattan, Anantnag on 2nd June, 2025



Under the chairmanship of Worthy Principal Sir, Professor Mushtaq Ahmad Sohil, Department of Botany organized subject tour to Agriculture Office, Mattan, Anantnag on 2nd June, 2025. The Tour was aimed to provide hands on training to students who have opted Mushroom Cultivation as their Skill Enhancement Course. The escorting team (Dr. Showkat Hussain Ganie and Dr. Kowsar Jan) along with students left the College at 10:30 a.m. after taking permission from worthy chair and reached the destination around 11:15 a.m. Our team was cordially welcomed by the

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officials of Agriculture Department. Dr. Showkat Hussain Ganie and Dr. Kowsar Jan introduced the students to the officials and also narrated the purpose of the tour.

Mr. Malik Mohd Iqbal, Mushroom Cultivation Development Officer, delivered a brief lecture on cultivation of Mushrooms. In this talk, he shed light on different species of edible mushrooms, their nutritional and market value and maintenance of proper conditions for their efficient growth under controlled conditions. The theoretical and practical aspects of the hands-on-training highlighted by the said official is given here as under

Theoretical Aspect:

1. Ninety percent cultivation of button mushrooms (*Agaricus bisporus*) is being done at different mushroom centres of Jammu and Kashmir.
2. The benefit-cost ratio of button mushroom cultivation is 1.7:1.
3. Mushroom cultivation does not requires vast space; it is managed in a single room, does not require soil and vertical space can also be utilized for its cultivation
4. Being heterotrophic, Button Mushrooms requires organic source called compost
5. The pasteurized compost is utilized for Mushroom cultivation.
6. The Carbon-Nitrogen ratio for compost must be less than 1.
7. The source of carbon in compost is wheat straw, source of nitrogen is urea, DAP and Poultry manure. The pH of the compost is 6.8 and for maintaining the optimum pH, buffers like Lime (buffer) is mixed with compost.
8. Ready to use compost must be smell-less and non-sticky and colour should be brown (chocolate colour)
9. The spawn is mycelium wrapped on wheat grains.
10. Spawning room must be highly sterilized, fumigated with disinfectants including formalin/fungicides/insecticides.
11. Spawning may be done through spot spawning, thorough spawning and layer spawning. Layer spawning is preferred.

Practical Aspect:

1. Take the compost and spread it over the plastic trays/wooden trays/polybags.
2. Pour the spawn on it but uniformly.
3. Now, on the spawn spread another layer of compost uniformly.
4. Pour again the spawn on the 2nd layer of compost, uniformly
5. Spread a little compost over the spawn.
6. Add a little spawn on the third layer of compost

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7. Cover the plastic trays/wooden trays/polybags containing spawn and keep them on shelves kept in a mushroom cultivation room
8. Maintain the temperature of the room (24-26 °C) and humidity (75-80%).
9. The assay is kept as such for 18 days.
10. Keep the room protected from sun light.
11. Check the growth of mycelium every after five days
12. If the whiteness appears on the sides and upper side of polybags, it indicates the growth of mycelium is taking place
13. After the growth of mycelium, remove the covers.
14. Add sterilized coco-peat (moisture free) on the growing mycelium
15. After 3 days spray water (lightly) on coco-peat.
16. After about 15 days, mushroom pin heads are formed.
17. Now drop the temperature of the room to 16-18 °C (after the formation of pin heads)
18. Then a Complete white button mushroom is formed.



Dr. Showkat H. Ganie
Head, Deptt. of Botany

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