

# Mushroom Farming Guide: Oyster & Button Mushrooms

## Introduction

Mushroom farming is a profitable and sustainable agribusiness that requires minimal space. Oyster and button mushrooms are two of the most popular varieties cultivated worldwide. They require specific environmental conditions to thrive and produce high yields.

## Ideal Growing Conditions

- Temperature: 18-24C (Button), 20-28C (Oyster)
- Humidity: 80-95%
- Light: Indirect or minimal light for growth
- Substrate: Straw, sawdust, or composted manure
- Ventilation: Proper air exchange to prevent contamination

## Step-by-Step Cultivation Process

1. Prepare the Substrate - Sterilize straw or compost.
2. Inoculation - Mix mushroom spawn with the substrate.
3. Incubation - Keep at optimal temperature and humidity.
4. Fruiting - Introduce fresh air and maintain humidity.
5. Harvesting - Pick mushrooms when caps are fully formed but not open.

## Common Problems & Solutions

- Mold growth: Ensure proper sterilization and ventilation.
- Slow growth: Adjust temperature and humidity.
- Pests (mites, flies): Use organic pest control methods.
- Yellowing mushrooms: Overexposure to direct sunlight.