

# NEWSLETTER

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For the past three years JNS have work with farmers from Mupliang village, West Jaintia Hills District under the guidance and support of Roots to Branches, Assam. In this project farmers were introduced to oyster mushroom farming and since then many farmers in the village have started mushroom cultivation. This has help them in a number of ways: They were able to get additional income from the sale of mushroom, the farmers were able to utilise the left over paddy straw, farmers are able to get employment during winter season.



## JAINTIA NETWORK SOCIETY

Jaintia Network Society is an organisation based in Jowai, West Jaintia Hills, Meghalaya, which works on Sustainable Livelihood Development in rural areas. The organisation was started in 2019 and registered in 2020.

JNS is grateful to announce that this is their first newsletter. Through this newsletter the organisation hope that it will be able to engage with various stakeholders, connect with different organisations and provide related information to its patners. The organisation is positive that this newsletter will continue in the years to come as it works towards the goal of sustainable development.



## SUCCESS STORIES

In this issue, we would like to highlight the financial benefit that was achieved by three women through mushroom cultivation in Mupliang village

### KONG DAHUN SNA

The first women is Kong Dahun Sna who started growing mushroom just three years back, when JNS first introduced it in the village





Kong Dahun cultivated about 20 packets of oyster mushroom spawn. Each packet contains 200g of spawn and she spends a total of Rs 600 in purchasing the mushroom spawn. Kong Dahun also spends around Rs 200 in purchasing plastics and Rs1000 in transportation. So the total cultivation cost for Kong Bahun is Rs 1800.

The 20 packets of spawn was cultivated in 21 plastic cylinders. Since oyster mushroom can be harvested many times, she end up harvesting 3 times, and got a harvest of 63kgs. 60 kgs of the mushroom was sold at a price of Rs250/kg which gives her Rs 15000 for the whole mushroom lot. Kong Dahun was very happy to get Rs 13200 as profit which has greatly benefit her and her family



## KONG BAILIS DKHAR

Another women farmer Kong Bailis Dkhar also started oyster cultivation and spends Rs 1100 in purchasing spawns and plastics. She cultivated about 30 plastics of spawns in 30 cylinders. After harvesting and sale of oyster mushroom she receives a profit of Rs 21400.

Kong Bailis is a very dedicated and promising farmer, she has also help the organisation from its inception and in mobilising the farmers of her community.



## KONG BAHUN SNA

The last women farmer we want to highlight who have greatly benefited from mushroom cultivation is Kong Bahun Sna, Kong Bahun has shown keen interest in cultivating oyster mushroom from the very beginning.

She has recieved a profit of Rs 24500 in one year from oyster mushroom cultivation. Kong Bahun uses 35 packets of spawn and her total cost of cultivation is Rs 1450.

Kong Bahun was able to meet many needs from the additional income that she recieved from mushroom cultivation.







### THE TECHNOLOGY

Mushroom cultivation is very easy, farmers can get the materials locally and it takes less time to prepare and grow. Materials needed are paddy straw, plastics / bamboo basket / plastic basket which have holes and spawns

The paddy straw is first cut into small pieces and boil for 30-40 mins to kill all insects, pathogens etc. The paddy straw is then dried in shade, moist paddy straw is then use and put inside the plastics, after each layer of straw, spawn is sown and then covered again with straw. In this way many layers of spawn is sown in one plastic cylinder. After 15 days small cuts can be made on the plastics so that mushroom can come out, if bamboo basket or plastic basket are use, then the whole basket should be cover with a plastic sheet and remove after 15 days. The cylinder should be water when needed to keep it moist. Mushroom will be ready for harvesting in 30-35 days.



Apart from these three farmers, there are many others who started growing oyster mushroom as a way of getting additional income or just for its taste and nutrition. There are farmers who grow it for sale and there are some only for home consumption, but no matter the objective of the farmers , they are getting the benefit whether in terms of financial benefit or in food security.

Seeing the benefits of mushroom, many more farmers will join in growing it, so there is a need to plan ahead especially with how to increase shelf life and marketing.

In the coming years, JNS hope that the farmers from this village will be leading the way in mushroom cultivation.

