

Table 1. Production of straw mushroom grown on rice straw
in various containers compared with Thai conventional
culture method with the quantity of 3 kg. non
composted rice straw. *

Treatment	Productivity g/3kg.compost (mean \pm S.E.)	g/kg. compost mean)	Ratio of average production and dry weight of compost(%)	Index
1. Conventional method	79.6 \pm 7.08	26.53	2.653	100
2. Plastic container (45 x 33 x 18 cm ³)	44.0 \pm 9.92	14.67	1.467	55
3. Wooden tray (90 x 60 x 22 cm ³)	54.0 \pm 3.79	18.00	1.80	68

* data of 5 replications

+ see text

Table 2 Production of straw mushroom grown by various techniques on 30 kg. composted wooden tray.* $90 \times 60 \times 22 \text{ cm}^3$

Treatment	g/30kg. compost ($\bar{X} \pm S.E.$)	g/kg. compost (\bar{X})	Ratio of average production and dry weight of compost (%)	Index
rice straw (no composting)	1550 \pm 257	51.67	5.167	100
rice straw + dry water hyacinth 1:1 (no composting)	3150 \pm 189	105.00	10.50	203
rice straw + dry water hyacinth 1:2 (no composting)	5060 \pm 235	168.67	16.867	326
rice straw + 10% chicken manure (7 days composting)	6136 \pm 441	204.53	20.453	396

* data of 3 replication

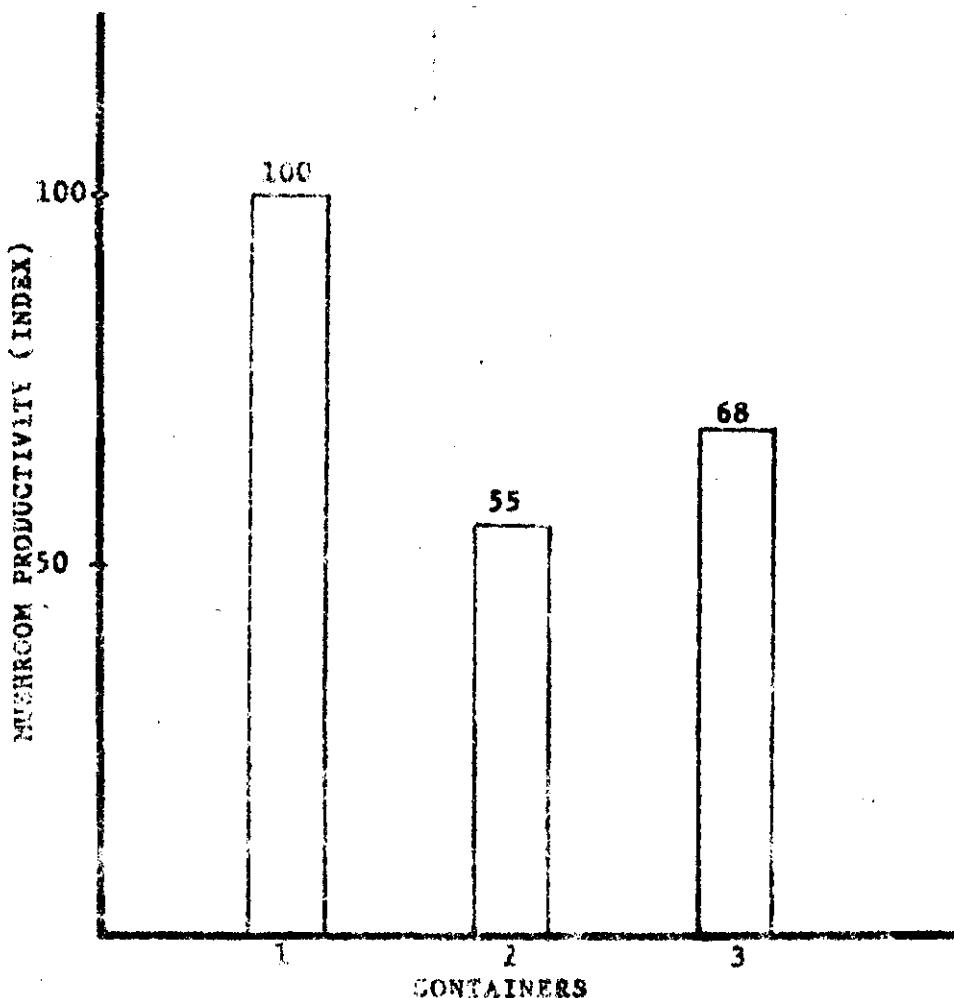


Figure 1. Productivity index of straw mushroom grown on rice straw with various containers compared with conventional Thai culture method of 3kg. compost.**

1 = conventional method *
2 = plastic container(45x33x18cm.³)
3 = wooden tray(90x60x22cm.³)

* see text for details

** data of 5 replications

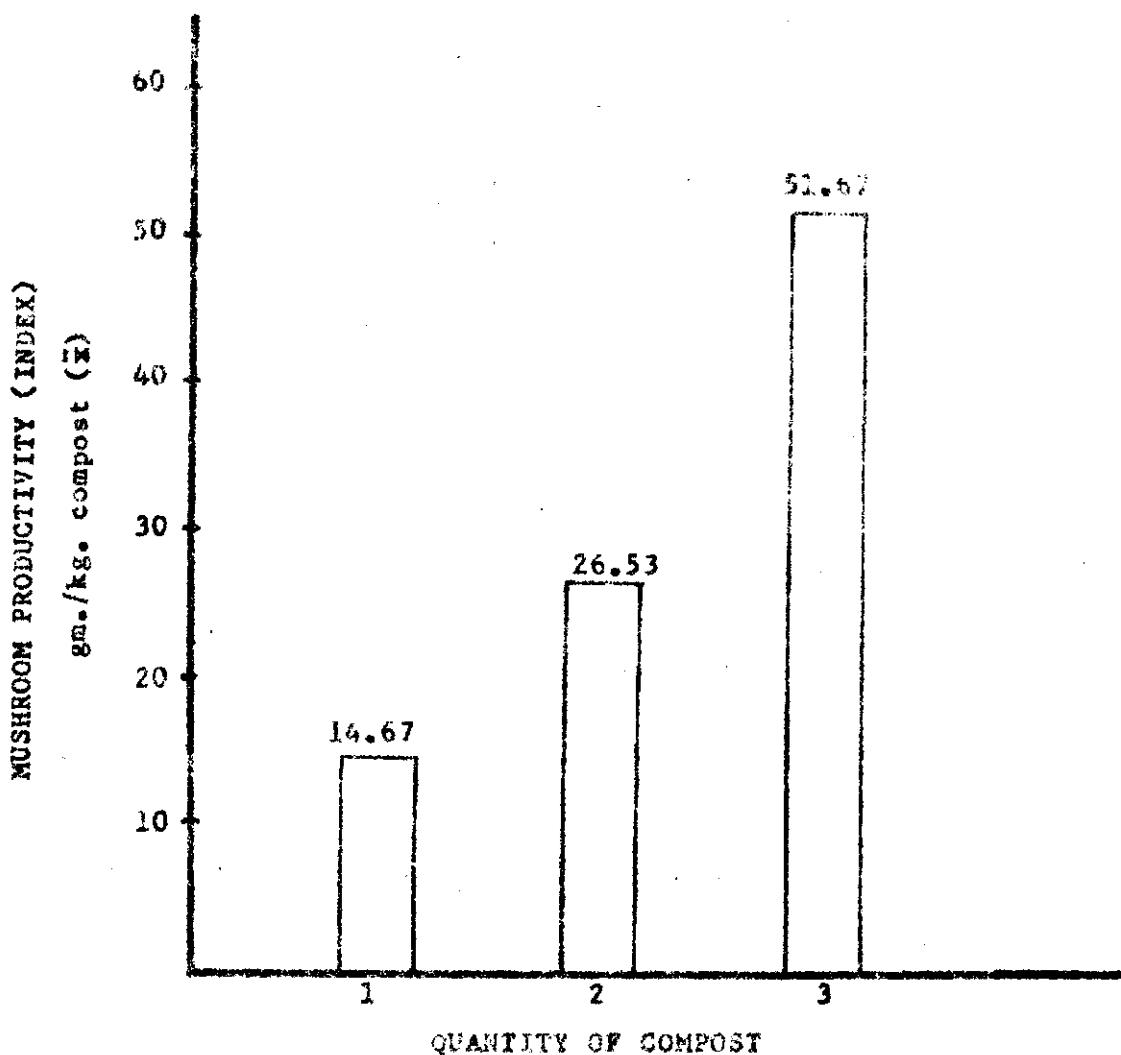


Figure 2. Comparative productivity of straw mushroom grown on different quantity of rice straw.**

1= 3kg. in plastic container**
2= 3kg. conventional method**
3= 30kg. in wooden tray*

* data of 3 replications

** data of 5 replications

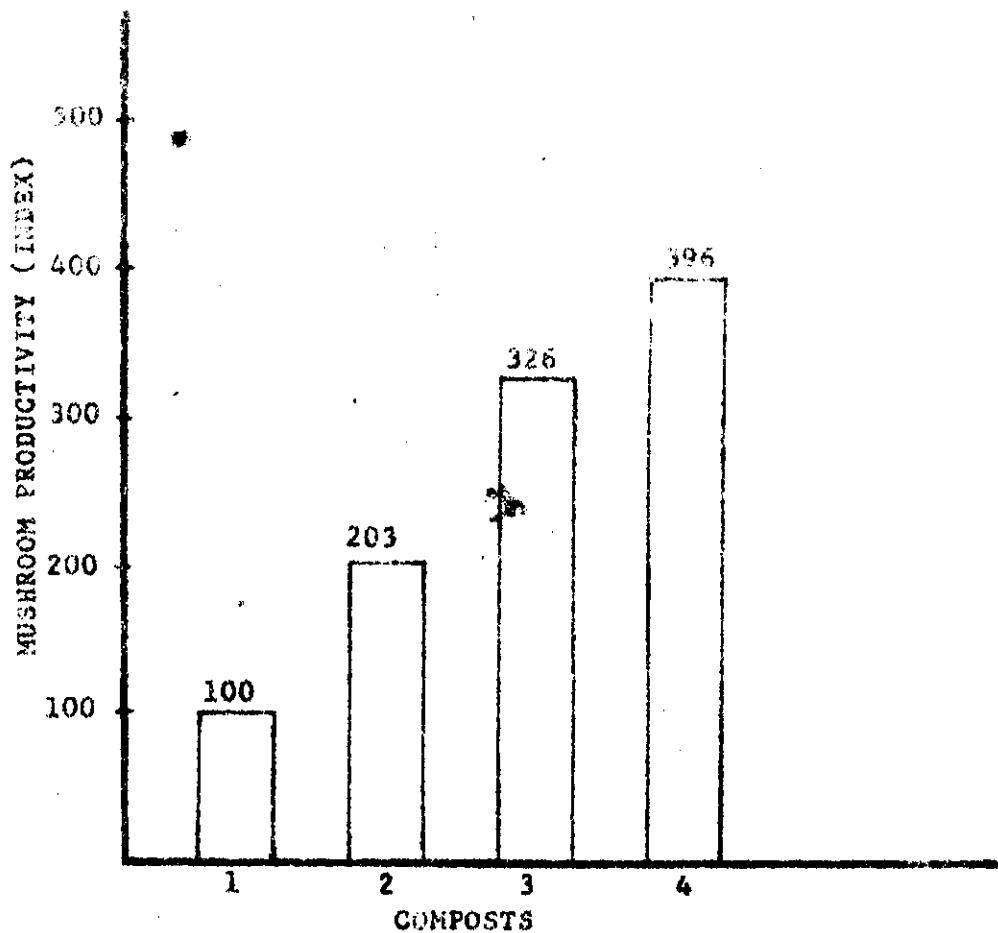


Figure 3. Comparative productivity index of straw mushroom grown on different 30kg. weight composts in 90x60x22. cm.³ wooden tray. (data of 3 replications)

- 1 = rice straw
- 2 = rice straw:dry water hyacinth(1:1)
- 3 = rice straw:dry water hyacinth(1:2)
- 4 = rice straw + 10% chicken manure
(7 days composting)

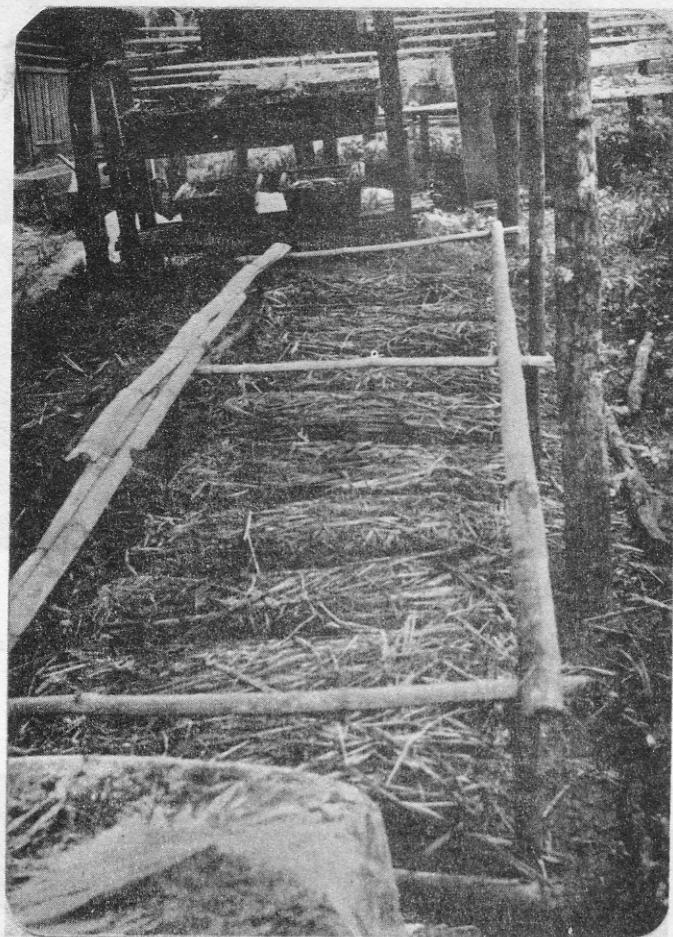


Figure 4. A picture of straw mushroom grown on rice straw by conventional Thai-method. The top of the picture shows mushroom growing in plastic container.

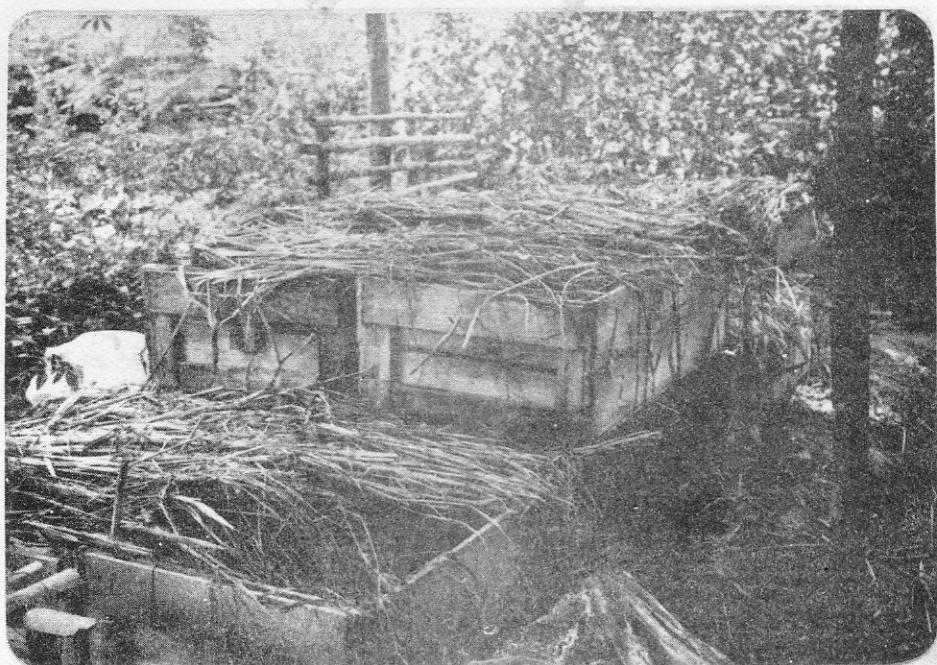


Figure 5. Straw mushroom grown in $90 \times 60 \times 22 \text{ cm}^3$ wooden tray covered by wet rice straw and polyethylene shut.



Figure 6. Early cropping stage of straw mushroom grown on rice straw and 10% chicken manure, composted 7 days before spawning, in wooden tray.