

OYSTER MUSHROOM FARMING BY WOMEN SELF HELP GROUPS



1. Mushroom shed



2. Cutting the paddy straw



3. Soaking the paddy straw



4. Sterilization of paddy straw



5. Shade drying of paddy straw



6. Mushroom bed preparation



7. Mushroom bed preparation



8. Incubating the mushroom bed in shed



9. Harvesting mushrooms



10. Harvested mushrooms



11. Weighing and packing the mushrooms



12. Sale of mushroom

- Mushroom production enhances farm waste utilization
- Waste materials (paddy straw) are decomposed and converted into Rich edible food
- Oyster mushrooms are produced out of paddy straw
- Mushrooms are called vegetable mutton
- Mushroom tastes like Non-vegetarian food
- Rich in protein and amino acids
- Cholesterol free food (zero percentage)
- Low cost investment, self-employment activity in Rural and peri-urban areas
- Enhances easy digestion in human body because of rich in fibre
- Portable food for irrespective of ages (6 – 60)

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SCAT ORNEMENTAL FISH FARMING IN TANKS BY WOMEN SELF HELP GROUPS



1. Stocking of scat fry in the tanks



3. Cleaning the tanks



6. Tank bottom cleaning



4. Live feeds preparation



5. Supply of feed



7. Grading the fish



8. Assessing fish growth



9. Setting the hide outs



10. Packing of scat



11. Sales of scat



12. Juvenile scat in aquarium tank

- Ornamental fish trade is a multi-billion dollar global industry propelled by enormous consumer demands since the interest among the people for aquarium keeping is increasing every year.
- In India, there are many potential brackishwater ornamental fish species are available.
- Development of breeding technology for these species would provide a source of income generation activity for rural poor.
- CIBA has developed breeding and juvenile production technology for spotted scat *Scatophagus argus* under controlled conditions.
- Being omnivore, scat can consume benthic and filamentous algae, detritus matter, and zooplankton. After 1.5cm it can easily accept low protein formulated feed as dough.
- Since, scat can tolerate wide range of salinity from 0-35 ppt, it can be reared in marine, brackish and fresh water aquaria.
- Juvenile scat (1-2 inch) can fetch Rs.30-50/piece in retail market and fetch higher prices in the international market.
- Farmer can stock 1.0 cm size scat fry either in hapas/tank or in ponds for marketable size production. It can be stocked @ 500 numbers/m². Scat fry can be fed with low protein artificial feed @ 8-10% body weight daily in two rations.
- The fry can attain 1-2 inch size in 45 days culture period with 70 -80% survival rate.
- Small scale farmers and women SHGs can take up scat rearing as backyard homestead activity as source of income generation and can earn ₹.8000 - 12000 per month.

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SEABASS NURSERY REARING IN HAPAS BY WOMEN SELF HELP GROUPS [OPEN WATER SYSTEM]



1. Installation of hapa's in the open waters



2. Stocking of seabass seed in the hapas



3. Removal of hapas



4. Seed collection



5. Seed segregation



6. Grading of seabass seed



7. Size wise segregation



8. Feed preparation



9. Feeding the seabass feed



10. Cleaning of hapas



11. Refixing the hapas



12. Transportation of seed

- Asian seabass *LATES CALCARIFER* is an ideal candidate species suitable for brackishwater aquaculture either in ponds or in cages
- Seabass can tolerate wide range of salinity from 0-40 ppt and can be farmed in marine, brackish and freshwater conditions.
- The fish can grow above 1.0 kg in 8-10 month period and fetch Rs.250-350 per kg depending upon the size.
- Nursery rearing of seabass is an important component of farming practice, where the seabass fry is reared to fingerling size in net hapas, ponds and tanks.
- Hapa nursery rearing can be done either in open water bodies or in 1.5 m pond system having minimum of 1-1.5 m water depth.
- In hapas, seabass fry of 1-1.5 cm size can be stocked @ 500 numbers /m² and reared from 45-60 days. The preferred hapa size is 1X1X2M (2m²).
- After 60 days rearing, seabass fry can attain the fingerling size of 6-8 cm, when fed with either trash fish or pellet feed @ 10-15% body weight daily in two rations.
- In hapa rearing, seabass seed have to be graded weekly twice in order to separate the shooters and to maintain uniform size. Regular grading would help in non occurrence of cannibalism, which results in improved survival rate.
- After nursery rearing, farmers can benefit with expected profit of Rs.6-10/piece and can earn monthly income Rs.10000-20000.
- Small scale farmers and women self-help groups can take up seabass nursery rearing as livelihood option.

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