



## Newsletter - August 2006

## Organic Cultivation of Chaxingu



### *From the Editor*

Chaxingu is an edible, nutritious fungus with a good and fresh taste. It is also known to have medicinal benefits. If organically cultivated in a CE greenhouse, it will have good economic value. In this edition, we introduce how to develop fruiting bodies in mycelium bags in greenhouses.



### Growing Environment for Fruiting Bodies

- Illumination: low (300 Lux)
- Temperature: 18 °C ~ 24 °C
- Relative humidity: 85% ~ 95%
- Good indoor ventilation



### Cultivation Management



- Place the well-prepared mycelium bags vertically.



- Open the seal and roll the edge of the opening into a collar.
- Fill the bag with water to the top. Pour the water away after 1 to 2 days.

- Create the above growing environment by using facilities such as shading nets, mist sprayers, cooling pads and exhaust fans.
- Check the bags and clear those contaminated by non-target fungi every day.
- Harvest in about 14 days after opening of the seal when the pileus reaches a diameter of about 2 to 3 cm.
- Rearrange and clean the bags after harvesting and stop keeping the bags moist for 1 to 2 days. Then fill the bags with water again and pour the water away after 1 to 2 days.
- The variation of moisture in the bags facilitates redevelopment of the fungus.
- Under the above management pattern, there can be up to 6 to 7 harvests.



### Chicken Farmer Shifting to Cultivation of Chaxingu

- A chicken farmer has modified her chicken sheds into CE culture rooms for the cultivation of Chaxingu, with satisfactory results.



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