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COUNCIL FOR SCIENTIFIC AND INDUSTRIAL RESEARCH



FOOD RESEARCH INSTITUTE

**TECHNOLOGY TRANSFER/EXTENSION ACTIVITIES ON MUSHROOM
CULTIVATION (1992-2002)**

BY

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NOVEMBER, 2002

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INTRODUCTORY MUSHROOM CULTIVATION COURSE (1992)

Tenth mushroom workshop

A two-day introductory workshop organized by the Export promotion Council in conjunction with Food Research Institute at the British Council hall was held from Jan 30-31. In all 36 people participated. This was made up of 11 women and 25 men. Four (4) participants came from the Central region, one (1) each from the Western and Eastern region and 28 from Greater Accra region.

The objective of the course was to introduce to the participants the new techniques for compost bag and fresh mushroom production.

On the first day of the course I taught the participants the plastic bag method of cultivation of tropical and edible mushroom species example:

- i) Oyster mushrooms – *Pleurotus* species
- ii) Jew's ear mushroom – *Auricularia* species
- iii) Monkey – seat mushroom – *Ganoderma* species
- iv) Abalone mushrooms – *Pleurotus cystidiosus*

This method comprises of six steps:

- 1) Composting of substrates
- 2) Bagging of substrates
- 3) Sterilization of compost bags
- 4) Inoculation of sterilized bags
- 5) Incubation of spawned bags
- 6) Cropping/harvesting of fresh mushrooms

On the second day I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags.

Below are the names of the participants.

1. Francis Osei
2. Johnnie Amegbe
3. A. Ababio
4. Commey Tetteh
5. H.G.Otoo
6. Eben O. Ashaley

7. Maj (rtd) B.N.Ntiri
8. Dora Owusu
9. Caroline. E. Duamroh
10. Elizabeth Tanson
11. Vinolia Agbanu/Kuwordor
12. Peter C.K.Baidoo
13. Hannaah K. Dzansi
14. J.R.Attu
15. Samuel K.Amedie
16. Lina Ngala
17. Vida. A Worentetu
18. Richard B. Afful
19. Fredrick Gredi Kwagbenu
20. John Agbeko
21. David Bortier
22. Monica Peprah (Mrs)
23. C. T. Kpene
24. V. K. Geraldo
25. Audrey Akaba
26. Rosina Kossah
27. Lydia Asiedu
28. Kofi Akuffo-Henaku
29. Vincent Vordzogbe
30. D. Y Woode
31. Nathaniel Yartey
32. George K. Sarpong-Akorsah
33. Prudent Dinam Amenyah
34. Abudu Karim Jeleae
35. Albert k. Essandoh
36. Kwabena Sarpong Manu

The overall assessment of the course was very good. Over 90% of the participants had their expectations met.

Please find attached the programme for the course.

MUSHROOM CULTIVATION WORKSHOP

COURSE PROGRAMME

DAY 1

9.00-12.00	INTRODUCTION TO MUSHROOMS: GENERAL ASPECTS MUSHROOM SPAWN PRODUCTION OIL PALM MUSHROOM CULTIVATION: OUTDOOR METHOD LECTURER-MR L.C. SAWYERR
12.00-1.00	LUNCH BREAK
1.00-3.00	OYSTER AND JEW'S EAR MUSHROOM CULTIVATION METHOD LECTURER-MRS MARY OBODAI
3.00-4.30	PROCESSING, PRESERVATION AND PACKAGING OF MUSHROOMS MARKETING ASPECTS GENERAL DISCUSSION AND QUESTION TIME LECTURER-MR L.C. SAWYERR

DAY 2

9.00-10.30	PRACTICAL SESSION I: OYSTER MUSHROOM CULTIVATION ALL LECTURERS
10.30-11.00	SNACK
11.00-1.00	PRACTICAL SESSION II: OYSTER MUSHROOM CULTIVATION (CONT'D) ALL LECTURERS
1.00-1.30	LUNCH BREAK
1.30-4.00	PRACTICAL SESSION III: OIL PALM MUSHROOM CULTIVATION

INTRODUCTORY MUSHROOM CULTIVATION COURSE (1992)

Eleventh mushroom workshop

A second two-day introductory workshop for the year was organized by the Export promotion Council in conjunction with Food Research Institute at the British Council hall from April 9-10.

A total of 13 participants attended. This was made up of 7 women and 6 men. Twelve participants came from the Greater Accra region with only one from the Ashanti region.

The objective of the course was to introduce to the participants the new technique for compost bag and fresh mushroom production.

On the first day of the course I taught the participants the plastic bag method of cultivation of tropical and edible mushroom species example:

- i) Oyster mushrooms – *Pleurotus* species
- ii) Jew's ear mushroom – *Auricularia* species
- iii) Monkey – seat mushroom – *Ganoderma* species
- iv) Abalone mushrooms – *Pleurotus cystidiosus*

This method comprises of six steps:

- 1) Composting of substrates
- 2) Bagging of substrates
- 3) Sterilization of compost bags
- 4) Inoculation of sterilized bags
- 5) Incubation of spawned bags
- 6) Cropping/harvesting of fresh mushrooms

On the second day I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags at the National Mushroom Development Project, Okponglo

Below are the names of the participants

1. Adelaide Boateng-Siriboe
2. Juliana Asiedu-Taku
3. Lt. Col.(rtd) Nick H. Ablorh
4. Stephen Frimpong Bediako
5. Gladys G. Acquah (Mrs.)

6. Abigail A. Pentsil (Mrs.)
7. Rebecca Acquaye (Mrs.)
8. Christian Sackey
9. Abraham Teye Bodua
10. Joanna Akinwumi
11. John Ofori
12. Salome Danso
13. R.K. Fraikue

The overall assessment of the course was excellent. Over 95% of the participants had their expectations met.

INTRODUCTORY MUSHROOM CULTIVATION COURSE (1993)

Twelveth mushroom workshop

A two-day introductory workshop was organized by the Export promotion Council in conjunction with Food Research Institute at the Management Development and Productivity Institute (MDPI) from Sept. 30-Oct.1. In all 76 people participated. This was made up of 12 women and 64 men. Five participants came from the Central region, 7 from Western region, 44 from Greater Accra region and 12 from the Eastern region

The objective of the course was to introduce to the participants the new techniques for compost bag and fresh mushroom production.

On the first day of the course I taught the participants the plastic bag method of cultivation of tropical and edible mushroom species example:

- i) Oyster mushrooms – *Pleurotus* species
- ii) Woodear mushroom – *Auricularia* species
- iii) Monkey – seat mushroom – *Ganoderma* species
- iv) Abalone mushrooms – *Pleurotus cystidiosus*

This method comprises of six steps:

- 1) Composting of substrates
- 2) Bagging of substrates
- 3) Sterilization of compost bags
- 4) Inoculation of sterilized bags
- 5) Incubation of spawned bags
- 6) Cropping/harvesting of fresh mushrooms

On the second day I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags.

Below are the names of the participants.

- 1. Frederick Nii Yedu-Adams

2. Kofi Kwakye-Adams
3. Cecilia Sarpong
4. Kwasi Acheampong
5. Eunice Agama Amatta
6. Collins Marful
7. Fred Kodie
8. Boamah-Kwabi AA
9. Valencia Addae-Kageja(Mrs)
10. Alfred Chilala
11. Godwin Evan Kanda
12. Mawutor Tettey
13. Paa Kwesi Eduful
14. Muina Dsani
15. Ben Gakpetor
16. Godson Cudjoe Nuworkpor
17. Clarence Coleman
18. John Kwabena Baffoe
19. Barfi Adomako
20. Robert Ahimah Agyemang
21. Isaac Jerry Mensah
22. Alexander K. Larbi
23. Caroline Akotor
24. Beatrice Torfo
25. T.F.Asare
26. Samuel Adogbla
27. George Nyarko
28. S.W.K.Andoh
29. Jonas T Apanah
30. Maxwell Nkrumah
31. Philip. k Oklu
32. H. K.K.Eckener
33. F. K Forfoe
34. D.H.A.K.Amewowor
35. Kwao Dantey
36. Deborah Quansah
37. Momo S.Larmena.Jr
38. Mabel H. Boyd (Mrs)
39. James Tarpleh
40. Alphan Lumeh
41. Roland Freeman
42. Henry S. Fallah
43. Karsor Dean
44. Aba Apagya-Bonney
45. Emmanuel Amedahe
46. Joyce A. Bediako
47. Vivian Amponsah
48. Kwadwo Owusu Ankomah
49. George Akomiah Antwi
50. P.E Mensah

51. Samuel Adu-Darko
52. Davis G. Acquah
53. Rudolph M Klu
54. J K Hanson
55. Grace Aglili
56. Maxwell Haword-Appiah
57. Andrews Ofori Arday
58. Kow M Fynn
59. John Quigley
60. Ben Ofori Bruce
61. Ayensu Aristotle
62. Gordon K. Nyako
63. Akuoko Kwarteng
64. Daniel Laryeh
65. Benoni Cole
66. Immanuel Kwaku Boateng
67. Kingsley Kusi Kyere
68. Charles Kpakpafio Quartey
69. Collins Nkah
70. Obeng John
71. Manful Saka. K
72. Andrew K Agyekom Darko
73. Peace Zipki
74. Ronald Adamtey
75. Samuel Ohemeng Frempong
76. Emmanuel K. Asare

The overall assessment of the course was excellent. Over 95% of the participants had their expectations met.

INTRODUCTORY MUSHROOM CULTIVATION COURSE

(1994)

Thirteenth mushroom workshop

A two-day introductory workshop was organized by the Export promotion Council in conjunction with Food Research Institute at the Management Development and Productivity Institute hall from Aug. 31-Sept. 1. A total of 135 participants attended. This was made up of 21 women and 114 men.

The objective of the course was to introduce to the participants the new techniques for compost bag and fresh mushroom production.

On the first day of the course I taught the participants the plastic bag method of cultivation of tropical and edible mushroom species example:

- i) Oyster mushrooms – *Pleurotus* species
- ii) Jew's ear mushroom – *Auricularia* species
- iii) Monkey – seat mushroom – *Ganoderma* species
- iv) Abalone mushrooms – *Pleurotus cystidiosus*

This method comprises of six steps:

- 1) Composting of substrates
- 2) Bagging of substrates
- 3) Sterilization of compost bags
- 4) Inoculation of sterilized bags
- 5) Incubation of spawned bags
- 6) Cropping/harvesting of fresh mushrooms

On the second day I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags at the National Mushroom Development Project, Okponglo.

Below are the list of the participants.

1. E.T.Maa-Quarm
2. James Owusu-Mensah
3. Dominic Frimpong
4. Raven Kudzo
5. Kobina Appiah
6. Rex Kwakye Dankyi
7. Emmanuel N. Mensah
8. Emmanuel Quayson

9. Samuel Narnor
10. Stephen Kwaku Duah
11. Dolly Gbedemah
12. John Alex Boateng
13. Prosper Deegbe
14. Ebenezer Anang Nortey
15. George Tetteh Zutah
16. K.O.Akuffo-Akota
17. J.A.Eshun
18. E. Twum-Danso
19. Saviour K.Nutakor
20. Nana Obori Appau
21. Benjamin Sowah Paterson
22. Oware Antwi
23. B.B.Boakye
24. Christian Kofi Ahadzi
25. S.B.Awetey
26. Rose Iddisah
27. Elizabeth Kyeremeh
28. Abraham K.Dua
29. Joshua Omani
30. Isaac Amamfo-Yartey
31. E. Aboagye-Larbi
32. Alex Kwasi Morrison
33. Benjamin Appiah Yeboah
34. Phyllis Acheampong
35. Godfried Narh
36. Daniel Amah
37. Ebenezer Dankwah
38. Caul L.C.Mettle
39. Wilfred Bannerman-Hesse
40. J D Annaman
41. D.L.L.Caesar
42. Peter Larbi
43. G.A.Atieku
44. I.W.Aubin
45. Yaw Addei Boadu
46. Diana Ofori-Owusu
47. Emma Dougan
48. John Essah
49. Rev.K.E.Agbovitoh
50. Nicholina Mensah (Mrs.)
51. Magnus Eddie Nyanor
52. Abraham Benjamin Ogoe
53. Isaac Noble Biney
54. Margaret Akofia (Mrs.)
55. Beynoh B.F.
56. Gerald Bempong Kontoh
57. Patrick Kwame Feglo

58. Leona Selormey
59. Agatha Doris Lamptey
60. M.C.K.Arhine
61. Annor Boatey
62. Kofi Gyamerah-Ako
63. W/C Owen Eshun
64. Florence Addo
65. A.K.Duker
66. Kwaku Kodua
67. Ernest Ankyereh
68. Emmanuel A. Telfer
69. Joe Otu
70. Edward O. Gadzo
71. Justus Teye
72. Obrumankoma Akyeampong
73. Boateng Dankwa
74. Kingsley Ofei-Nkansah
75. Ofosu Appiah Oduro
76. E.Y.Egblewogbe
77. Elizabeth Masopeh Dr (Mrs.)
78. Patrick Masopeh
79. Dorothy Gbolu
80. Blay Gibbah Godfred
81. Ralph Brown
82. Curtis Joseph Nartey
83. Yaw Frimpong
84. Andrew Gyeke
85. E.K.Koranteng
86. T.T.Awuah
87. A.K.Padi
88. H.M.K.Klu
89. Robert A. Ajarbeng
90. Emmanuel Opoku Frempong
91. Esther Avah
92. Leo Adu Amankwaa
93. Joseph Twum-Donkor
94. Dan K. Amekudzi
95. Florence Marian Baffoe (Mrs.)
96. Ben.N. Koteye
97. Emmanuel Tawiah
98. George A.M.Afful
99. Barbara Yawson
100. Mike Donkor
101. L.M.K.Tsalah
102. E.D.Akuamoah
103. Daniel Narh Ogum
104. Joseph Abeaku Appiah
105. Gloria Mingle
106. A.A.Nana-Atoo

107. .S.D Awuah
108. .George Yaw Klu
- 109 .Kodjo Yeboah
110. Foster Appiah Anthony
111. David Nyarko
- 112 .Peter Osei Sarpong
113. De Lardemelle
114. G.S.O.Djoleto
115. Daniel Daflagbe
- 116 .Ellis Atiglah
117. Y.W.Owusu
118. Kwame Gborglah
- 119 .Yaw Appiah Kubi
- 120 .Cletus Souzey
121. E.K.Agyeman
122. Steven Adu
123. Bervlyn A.Torsu
124. Isaac R.A.Tetteh
- 125 .Nicholas Adi Darko
- 126 .J.O.Mantey
- 127 .John Akati
- 128 .Victoria Naa Dei Dyanie
129. George Adarkwah
130. Kwame Boakye
131. Rev.J.E.Dadzie
132. Mike Sosu Akpabla
133. D.A.Donkor
- 134 .Lily Brew
- 135 .Elizabeth Adjei

The overall assessment of the course was excellent. Over 95% of the participants had their expectations met.

FIRST INTENSIVE AND PRACTICAL MUSHROOM COURSE (1994)

Export Promotion Council in conjunction with Food Research Institute organized the first three- week mushroom intensive course at the National Mushroom Development Project , Okponglo from Sept.20-Oct.9. A total of 18 participants attended. These were made up of fifteen males and three females. Out of these eleven participants came from Accra, one each from Central and Eastern regions, two from Western region, three from Ashanti.

The objectives of this intensive training was to

- i) Practically demonstrate into details the various steps in the plastic bag method of production of mushrooms to the participants.
- ii) To allow the participants to have on the job training of the production of compost bags.

On the second day of the course I lectured the participants on the bag method of production of mushrooms. On the 4th, 10th and 14th day of the course I took the participants through practical demonstrations on inoculation, incubation of compost bags and turning of compost respectively

Below is a list of the names of the participants :

1. Patrick Masoperh
2. Nicholas D.Adi Dako
3. Raven Roudzo
4. Isaac Noble Biney
5. Walter Hanson-Addy
6. Abraham B.Oyoe
7. Albert A.Blay
8. Robert Apenyadu
9. Joseph Addotey
10. Oduro Kwateng (Mrs.)
11. I.T.Nurwane
12. Nuhu Saham Dean
13. Amomah Boateng Gabriel
14. Mercy Abbey-San (Mrs.)
15. Lucy Benya
16. Godfred Narh
17. Johnson Osei Opoku
18. Willaim Odame

The overall assessment of the course was excellent. Over 95% of the participants had their expectations met.

Please find attached the programme for the course.

FOOD RESEARCH INSTITUTE

MUSHROOM CULTIVATION COURSE

Course Programme

DAY 1	TIME	COURSE CONTENT	LECTURER /SUPERVISOR
	9.00am-10.00 am	Registration etc.	
	10.00am-12.30pm	Lectures: Introduction to mushroom cultivation, etc.	Mr Sawyerr
	12.30pm-1.30pm	Lunch Break	
	1.30pm-4.00pm	Lectures cont'd Straw mushroom cultivation	Mr Sawyerr
DAY 2	9.00am-12.30pm	Compost formulation (1) Lectures	Mrs Mary Obodai
	12.30pm-1.30pm	Lunch Break	
	1.30pm-4.00pm	Lectures	Mrs M. Obodai
DAY 3	9.00am-12.30 pm	Compost formulation (2)	Mr Sawyerr
	12.30pm-1.30pm	Lunch Break	
	1.30pm-4.00pm	Practicals (Bagging of compost)	Mr Sawyerr/ Mr Tsegah
DAY 4	9.00am-12.30 pm	Practicals (Bagging and sterilization)	Mr Sawyerr/ Mr Tsegah
	12.30pm-1.30pm	Lunch Break	

	1.30pm-4.00pm	Inoculation	Mrs M. Obodai
DAY 5	9.00am-11.00 am	Pest and diseases	Mr Sawyerr
	11.00-12.30pm	Practicals: Bagging	
	12.30pm-1.30pm	Lunch Break	
	1.30pm-4.00pm	Bagging cont'd	
DAY 6	9.00am-12.30pm	Lectures: Preservation of mushrooms Practicals: turning of compost	Mr Sawyerr
	12.30-1.30pm	Lunch Break	
	1.30-4.00pm	Raising of beds	
DAY 7	9-12.30pm	Practicals: Bagging	Messers Sawyerr and Tsegah
	12.30-1.30pm	Lunch Break	
	1.30-4.00pm	Sterilization	
DAY 8	9-12.30pm		
	12.30-1.30pm		
	1.30-4.00pm		
DAY 9	9-12.30pm	Practicals: Bagging	Messers Sawyerr and Tsegah
	12.30-1.30pm	Lunch Break	
	1.30-4.30pm	Sterilization/ Inoculation	
DAY 10	9-12.30pm	Incubation of bags	Mr Tsegah/ Mrs Obodai
	12.30-1.30pm		
	1.30-2.30pm		
DAY 11	9-12.30pm	Practicals: Bagging	Messers Sawyerr and Tsegah
	12.30-1.30pm	Lunch Break	
	1.30-4.00pm	Sterilization/ Inoculation	
DAY 12	9-12.30pm	Farm visits	
	12.30-1.30pm	Lunch Break	
	1.30-4.00pm	Farm visits cont'd	
DAY 13	9-12.30pm	Cropping/Harvesting of mushrooms	Messers Sawyerr and Tsegah
	12.30-1.30pm	Lunch Break	
	1.30-4.30pm	Cost Analysis' Marketing	

DAY 14	9-12.30pm 12.30-1.30pm	Turning of compost Lunch Break	Mr Tsegah / Mrs Obodai
DAY 15	9-12.30pm	Question time/ Presentation of certificates	Messers Sawyerr and Tsegah

INTENSIVE AND PRACTICAL MUSHROOM COURSE

(1995)

Second Intensive mushroom workshop

The Export Promotion Council in conjunction with Food Research Institute organized a three- week mushroom intensive course at the National Mushroom Development Project , Okponglo from Jan 16 –Feb. 3,. A total of 10 participants attended. This was made up of 9 men and 1 woman.

The objectives of this intensive training was to

- i) Practically demonstrate into details the various steps in the plastic bag method of production of mushrooms to the participants.
- ii) To allow the participants to have on the job training of the production of compost bags.

I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags

Below is a list of the names of the participants

1. John Asubonteng
2. Jacob Mawutor Devie
3. Nathaniel Acheampong
4. Peter Ajakum Ampomah
5. Reynolds Opare
6. Robert Abenyadu
7. Tabitha Mireku
8. Francis Oku Ampofo
9. Edmundson
10. Seth Yakesie

The overall assessment of the course was excellent. Over 95% of the participants had their expectations met.

INTENSIVE AND PRACTICAL MUSHROOM COURSE (1995)

Third Intensive mushroom workshop

The Export Promotion Council in conjunction with Food Research Institute organized a 2nd three- week mushroom intensive course for the year at the National Mushroom Development Project , Okponglo from –Feb. 6 - 24,. A total of 10 participants attended. This comprised of 10 men only.

The objectives of this intensive training was to

- i) Practically demonstrate into details the various steps in the plastic bag method of production of mushrooms to the participants.
- ii) To allow the participants to have on the job training of the production of compost bags.

I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags

Below is a list of the names of the participants:

1. Nathaniel Kove
2. Edmund Mensah
3. Robert Quarcoo
4. Francis Mensah
5. Lucas Fiamavle
6. Enoch Mills
7. John Kwasi Tarko
8. Kwaku Tarko
9. Jones Mbimadong
10. Peter Azoumah

The overall assessment of the course was excellent. Over 95% of the participants had their expectations met.

INTRODUCTORY MUSHROOM CULTIVATION COURSE (1995)

Fourteenth mushroom workshop

A two-day introductory workshop was organized by the Export promotion Council in conjunction with Food Research Institute at the Management Development and Productivity Institute hall from Feb.27- 28. A total of 138 participants attended.

This was made up of 34 women and 104 men.

The objective of the course was to introduce to the participants the new technique for compost bag and fresh mushroom production.

On the first day of the course I taught the participants the plastic bag method of cultivation of tropical and edible mushroom species example:

- i) Oyster mushrooms – *Pleurotus* species
- ii) Wood/Jew's ear mushroom – *Auricularia* species
- iii) Monkey – seat mushroom – *Ganoderma* species
- iv) Abalone mushrooms – *Pleurotus cystidiosus*

This method comprises of six steps:

- 1) Composting of substrates
- 2) Bagging of substrates
- 3) Sterilization of compost bags
- 4) Inoculation of sterilized bags
- 5) Incubation of spawned bags
- 6) Cropping/harvesting of fresh mushrooms

On the second day I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags at the National Mushroom Development Project, Okponglo.

Below is the list of the participants.

1. Nathaniel Kove
2. Susana Ruby Charway
3. Peter K.Richardson
4. Lois Ankrah
5. Sgt.D.C.Dorkey
6. Samuel Opoku Agyakwa
7. Dzidzornu K.Atsu
8. Samuel Freebody Ewudzie

9. Daniel S. Amlalo
10. Patrick S. Opoku
11. Rosemarie Addo-Sekyiamah (Mrs.)
12. Ernest Aboagye
13. Akwele Philips-Ayikpa
14. Jackson Osae-Fianko
15. Hilaire Koku Deh
16. Alex Ampofo
17. Capt. Huppenbauer
18. William Maxwell Agyage
19. Micheal A. Fatade
20. Peter K. Nti
21. Fad Jaber
22. Capt. A. Walker-Arthur
23. Jones Robert K. Necku
24. Chris B. N. K. Teitse
25. Erasmus Gbortsu
26. Betty Aninagyei-Bonsu
27. Samuel Nyinaku-Lartey
28. Joyce Markham (Mrs.)
29. L. K. Fosu
30. Justina Dalu
31. Rose Amfo-Antiri
32. Dora Doku
33. Emmanuel Lawer
34. Charles Gomez
35. Esther Danso (Mrs.)
36. Eunice Mensah (Mrs.)
37. Albert Kodwo Acquaaah
38. S. R. Attu
39. Nana yadae Kojo IV
40. Ibrahim Kissi
41. Christiana Lena Tetey (Mrs.)
42. Samuel Ellis Atimoh
43. Emmanuel Affrim
44. Anthony Kofi Odoom
45. Joyce Asibey (Mrs.)
46. Osei-Yaw A. Dickson
47. Francis Alfred Tandoh
48. Lydia Kate Amissah
49. Samuel W. A. Addo
50. Faustina Morgan
51. Charles O. Afedi
52. Isaac Kingsley Obeng
53. Augusta Boyetey
54. Margaret A. Okpattah
55. Joseph William Spio-Bosu
56. Joseph Wilson Annoh
57. Emmanuel O-Sackey

58. Frank Vardon-Dome
59. Grace Akuamoah (Mrs.)
60. Sylvia Agyeman
61. Benjamin Asomaning
62. Dickson Atsem
63. Kwame Adu
64. Cecilia Adjekumhene (Mrs.)
65. Ebenezer Lamptey
66. Micheal Kodjo Fleku
67. Cecilia Amuakwa
68. Alberta Kra-Gyamera (Mrs.)
69. Abi Bernice Dzeketey
70. William Mensah
71. Samuel Kingsley Adu
72. Konrad K.Bosrotsi
73. Frank Lomotey
74. Joseph L.Lawson
75. Matthew Asiedu-Siaw
76. Nunoo Aashirifih Bernard
77. S.A.Obeng
78. Ametefe L.Normanyo
79. Victor Dzohaklu
80. George Safo
81. Emmanuel Amoah
82. David Bani
83. E.Amadi-Atta
84. Fred Asare Amadi
85. Seth Patrick Obeng
86. Isaac Wontumi
87. Richard A.Quarshie
88. Maxwell Breman Darko
89. George Crankson
90. Daniel Adatsi
91. Gershon Adogla
92. Dr. Charles Akuamoah
93. Nita C.A.Kpeglo
94. Erhizee Armah Ackah-Miezah
95. Yaw Sarpong
96. Rev. W.K.Bansah
97. R.B.K.Fianu
98. Kesse Asante
99. Desmond Tetteh
100. Kate Asantewaa Eyison
101. Justice M.Elikem
102. Evangeline Nyarko (Mrs.)
103. George Akwesi Frimpong
104. Constance Manfo
105. Reymond Adu
106. Alex Baah-Amuakwa

107	Eric Nesta Quarshie
108	Frank Kodjo Famiyeh
109	Jessica Boni (Mrs.)
110	Thomas Quaye
111	Elizabeth Batsa
112	Alex A. Addo
113	Veronica Hugba
114	Letitia Addo
115	Godfred N. Alimo
116	Christiana Oduntou
117	Emmanuel C. Y. Annan
118	Edward Daddie
119	Charles Asiamah Aboagye
120	Eric Agyekum
121	Alex Sackey-Addo
122	Deborah Dennis
123	Gladys Mawumeyo Affram (Mrs.)
124	Faraday Tawiah Doku
125	Nortey Anang
126	Koney Stephen
127	Joycelyn Akorfa Ochlich
128	Stephen Osabutey
129	George Bansah-Stevens
130	Comfort Amoako-Atta
131	Teye Kwao Padi
132	Kwabena Agyeman-Nkansah
133	Djaba Nyakotey
134	Kwesi Nkrumah Doffoe
135	Leob Tagoe
136	Joseph Ekow Takyi
137	Asare Aikins
138	John Nakom

The overall assessment of the course was excellent. Over 95% of the participants had their expectations met.

INTENSIVE AND PRACTICAL MUSHROOM COURSE (1995)

Fourth Intensive mushroom workshop

The Export Promotion Council in conjunction with Food Research Institute organized a three- week mushroom intensive course for the year at the National Mushroom Development Project , Okponglo from –Feb. 27 – Mar 13. A total of 16 participants attended. This comprised of thirteen men and three women.

The objectives of this intensive training was to

- i) Practically demonstrate into details the various steps in the plastic bag method of production of mushrooms to the participants.
- ii) To allow the participants to have on the job training of the production of compost bags.

I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags

Below is a list of the names of the participants:

1. Emmanuel Danso
2. Kofi Mintah
3. Theophilus G.Spio
4. E.O.Sackey
5. Nita
6. Jedidia Ventures
7. William Maxwell Agyaye
8. Bernice A.Dzaketey
9. Theresa Tehn-Addy (Mrs.)
10. Jackson Osare Fianko
11. John Agyiri Forson
12. Kabu Francis
13. Ebenezer A.Quaye
14. Bright Opoku
15. Vinyo Wisdom
16. Florence A.Bitherman

The overall assessment of the course was excellent. Over 95% of the participants had their expectations met.

INTENSIVE AND PRACTICAL MUSHROOM COURSE (1995)

Fifth Intensive mushroom workshop

The Food Research Institute organized a three- week mushroom intensive course at the National Mushroom Development Project , Okponglo from –June. 12 – 30. A total of 3 participants attended. This comprised of two men and one women.

The objectives of this intensive training was to

i) Practically demonstrate into details the various steps in the plastic bag method of production of mushrooms to the participants.

ii) To allow the participants to have on the job training of the production of compost bags.

I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags

Below is a list of the names of the participants:

1. Emmanuel K. Amediku
2. Janet Mina
3. Adevu Mozart

The overall assessment of the course was excellent. All the participants had their expectations met.

INTRODUCTORY MUSHROOM CULTIVATION COURSE (1995)

Fifteenth mushroom workshop

A second two-day introductory workshop for the year was organized by Food Research Institute at the National Mushroom Development Project from June 22 - 23 for pensioners from GHAPPOHA. A total of 16 participants attended. This was made up of 16 men only.

The objective of the course was to introduce to the participants the new technique for compost bag and fresh mushroom production.

On the first day of the course I taught the participants the plastic bag method of cultivation of tropical and edible mushroom species example:

- i) Oyster mushrooms – *Pleurotus* species
- ii) Wood ear mushroom – *Auricularia* species
- iii) Monkey – seat mushroom – *Ganoderma* species
- iv) Abalone mushrooms – *Pleurotus cystidiosus*

This method comprises of six steps:

- 1) Composting of substrates
- 2) Bagging of substrates
- 3) Sterilization of compost bags
- 4) Inoculation of sterilized bags
- 5) Incubation of spawned bags
- 6) Cropping/harvesting of fresh mushrooms

On the second day I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags at the National Mushroom Development Project, Okponglo.

Below is the list of the participants.

1. Mr C. Brew Daniels
2. Mr Serk Ansah
3. Mr C.P. Ekyem

4. Mr SK Odaanyi
5. Nee Okantey
6. Mr LK Woanyah
7. Mr WK Alopka
8. Mr JB Agyapong
9. Mr SK Ahiakpor
10. Mr AKV Essilié
11. Mr EK Aggrey
12. Mr SK Obosu
13. Mr SA Opoku
14. Mr Joe Aza-Gidi
15. Mr Kojo Omenano
16. Mr Jacob Assan (not from GHAPOHA)

The overall assessment of the course was very good. The expectations of the participants were met.

INTENSIVE AND PRACTICAL MUSHROOM COURSE (1995)

Sixth Intensive mushroom workshop

The Food Research Institute organized a three- week mushroom intensive course at the National Mushroom Development Project , Okponglo from –July. 17 – Aug.4. Six people participated in the course. This comprised of six men only.

The objectives of this intensive training was to

- i) Practically demonstrate into details the various steps in the plastic bag method of production of mushrooms to the participants.
- ii) To allow the participants to have on the job training of the production of

compost bags.

I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags

Below is a list of the names of the participants:

1. Christopher Gbedzo
2. Mikpon Janvier
3. Steven Korbla Dorku
4. Samuel Akuoko Asante
5. Owusu-Agyarko
6. Evans Effim

The overall assessment of the course was excellent. All the participants had their expectations met.

INTENSIVE AND PRACTICAL MUSHROOM COURSE (1995)

Seventh Intensive mushroom workshop

The Food Research Institute organized a three- week mushroom intensive course at the National Mushroom Development Project , Okponglo from –Aug.29 – Sept.13. Six people participated in the course. This comprised of four men and two women.

The objectives of this intensive training was to

- i) Practically demonstrate into details the various steps in the plastic bag method of production of mushrooms to the participants.
- ii) To allow the participants to have on the job training of the production of compost bags.

I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags

Below is a list of the names of the participants:

- 1) Lawrence Tenkorang
- 2) Beatrice Benya Beecham
- 3) Kwabena Owusu Ansah
- 4) Alfred Barbly
- 5) T.A.Bampoe
- 6) Mulenga Gyekye (Mrs.)

The overall assessment of the course was excellent. All the participants had their expectations met.

INTRODUCTORY MUSHROOM CULTIVATION COURSE (1995)

Sixteenth mushroom workshop

A third two-day introductory workshop for the year was organized by the Export promotion Council in conjunction with Food Research Institute at the Management Development and Productivity Institute from Sept 21- 22. A total of 89 participants attended. This was made up of 17 women and 72 men.

The objective of the course was to introduce to the participants the techniques for compost bag and fresh mushroom production.

On the first day of the course I taught the participants the plastic bag method of cultivation of tropical and edible mushroom species example:

- i) Oyster mushrooms – *Pleurotus* species
- ii) Wood ear mushroom – *Auricularia* species
- iii) Monkey – seat mushroom – *Ganoderma* species
- iv) Abalone mushrooms – *Pleurotus cystidiosus*

This method comprises of six steps:

- 1) Composting of substrates
- 2) Bagging of substrates
- 3) Sterilization of compost bags
- 4) Inoculation of sterilized bags
- 5) Incubation of spawned bags
- 6) Cropping/harvesting of fresh mushrooms

On the second day I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags at the National Mushroom Development Project, Okponglo.

Below are the names of the participants.

1. Benedict Nuwame
2. Isaac A.Kwaku-Odoi
3. S.K.Annan
4. Magdalene A.Laryea
5. Ehuako Atta

6. Victoria Boye-doe
7. Kofi Larbi
8. Kwabena Ray
9. William Ayetey
10. Samuel K.Arku
11. Ebenezer K.Ekuban
12. Agyei-Henaku K
13. Efua Abokoma Abbam
14. Solace Motte (Mrs.)
15. Delight Foli (Mrs.)
16. D.A Sackey
17. I.K.Addy
18. Agyei-Heneku Kofi
19. J.E.O.Siaw
20. Owusu Ofori
21. Raphael Avemegah
22. C.B.Oseni
23. Irene Gyasi
24. Mercy Ameglah
25. Offei Apenteng
26. Edna Lamptey
27. Duodu Samuel
28. Emmanuel Tetteh
29. Raymond Kumah
30. John Yawson
31. Kwesi Kyere
32. Charles Ofori Achampong
33. Kafui Afenyo
34. Kwabena Coker
35. Elizabeth O.Poku (Mrs.)
36. Appiah Twum
37. Paul Zogan
38. G.T.Oddaye
39. Maj. Clifford-Wirrom
40. Lt.N.K.Kumah
41. Charles Asamoah
42. Isreal Kwasi Agbenu
43. Joseph Tebey
44. Augusta Klevor
45. Francis Ayiah
46. Nyarkoah-Ansah
47. Albert Woode
48. Stephen Hughes
49. Isaac Osei-Mensah
50. Aamesimeku Godfried
51. Charles Arthur-Biney
52. Jerry John Acquah
53. Joyce Achampong
54. Ato Ernest

55. Anthony Osei
56. Agyenim Boateng
57. J.K.Ntseful
58. Alex Y.Addei
59. Ben Atadza
60. Joseph Geye
61. E.T.Otu
62. Soussia Rene
63. Analie Romos
64. Ben K.Manu
65. Ekow Anawih
66. Stephen Quashie
67. Julius Kudjo Attimu
68. Francis Quarshie
69. Richmond Fiamor
70. Cephas B.Asare
71. Amegavi
72. Rettenmond
73. Agnes Sedjoah
74. W.J.Aborbi
75. Poku Gyinaye
76. William Tettey
77. Ecleen Simpson
78. Kankam Bio
79. Emmanuel Tettey
80. David Andam
81. Abena Akyeampong
82. Veronica Agyenfra
83. Col.A.Emmful
84. K.A.Pobi
85. Emmanuel Akuffo-Nyarko
86. Mamuna Malik
87. Eric Awuah
88. Sing Kwok Lau
89. Johathan Odartey Nortey

The overall assessment of the course was excellent. Over 95% of the participants had their expectations met.

INTENSIVE AND PRACTICAL MUSHROOM COURSE (1995)

Eighth Intensive mushroom workshop

The Food Research Institute organized a three- week mushroom intensive course at the National Mushroom Development Project , Okponglo from –Sept.25 – Oct.13. Eleven people participated in the course. This comprised of eight men and three women.

The objectives of this intensive training was to

- i) Practically demonstrate into details the various steps in the plastic bag method of production of mushrooms to the participants.
- ii) To allow the participants to have on the job training of the production of compost bags.

I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags

Below is a list of the names of the participants:

1. Sampson M.A.Mordzi
2. Elizabeth Abigail Segla
3. Joseph Tehy
4. Comfort Appiah
5. Thompson Timmy Holyfield
6. Rebecca Amartefio (Mrs.)
7. Venance Kwasi Kyekye
8. Anthony Addai
9. Emanuel Erskin
10. E.A.Nortey
11. Christopher Hayibor

The overall assessment of the course was excellent. All the participants had their expectations met.

INTENSIVE AND PRACTICAL MUSHROOM COURSE (1996)

Ninth Intensive mushroom workshop

The Food Research Institute organized a three- week mushroom intensive course at the National Mushroom Development Project , Okponglo from –Jan. 15- Feb.2

Seventeen people participated in the course. The participants comprised of all males. The objectives of this intensive training was to

i) Practically demonstrate into details the various steps in the plastic bag method of production of mushrooms to the participants.

ii) To allow the participants to have on the job training of the production of compost bags.

I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags

Below is a list of the names of the participants:

- 1) S.D.Boatson-Affram
- 2) Mr Hayibor
- 3) Evang. Amugi Yartey-joe
- 4) Kingsley Boakye
- 5) Horatio M.Marbell
- 6) S.K.Hayibor
- 7) Emmanuel Hadjor
- 8) Maxwell Ofosu
- 9) Ellis Aferi
- 10) Daniel Nanies Sepenoo
- 11) Charles Herrigan
- 12) Kodwo Quarshie-Woode
- 13) Owusu Banahene Sekyere
- 14) James Frank Arthur
- 15) Samuel Oduro
- 16) Joseph Kokina Ntseful
- 17) Evans Kaka

The overall assessment of the course was excellent. All the participants had their expectations met.

I wrote an extension leaflet on Practical guide to mushroom cultivation - plastic bag method. Code No. FRI/TR/OM/274

INTRODUCTORY MUSHROOM CULTIVATION COURSE

(1996)

Seventeenth mushroom workshop

A two-day introductory workshop for the year was organized by the Export promotion Council in conjunction with Food Research Institute at the Management Development and Productivity Institute hall from Mar. 28 -29. A total of 69 participants attended. This was made up of 14 women and 55 men.

The objective of the course was to introduce to the participants the new technique for compost bag and fresh mushroom production.

On the first day of the course I taught the participants the plastic bag method of cultivation of tropical and edible mushroom species example:

- i) Oyster mushrooms – *Pleurotus* species
- ii) Woodear mushroom – *Auricularia* species
- iii) Monkey – seat mushroom – *Ganoderma* species
- iv) Abalone mushrooms – *Pleurotus cystidiosus*

This method comprises of six steps:

- 1) Composting of substrates
- 2) Bagging of substrates
- 3) Sterilization of compost bags
- 4) Inoculation of sterilized bags
- 5) Incubation of spawned bags
- 6) Cropping/harvesting of fresh mushrooms

On the second day I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags at the National Mushroom Development Project, Okponglo.

Below is the list of the participants.

1. Lawrence Nartey
2. John Carbonu
3. Rexford Adade Boachie
4. Susan Hanson
5. Samuel Kofi Boadu-Amponsah
6. Daniel Yaw Amable

7. Adadevoh Wonder
8. Konadu Issaih Kofi
9. S.A.N.Addison
10. Gandhi Ocherefo
11. Joseph Agbesi
12. Patricia Wurapa Akauh
13. Theophilus Aills
14. Edmund Akwetey Nortey
15. Lawrence Kumah
16. Mathew Asare
17. Gerald Masoperh
18. Judith Anokye Mankatah
19. Irene Makumbe
20. Muriel Holdbrook-Smith
21. Ankamah Gertrude
22. Alfred Douglas Dogbatsey
23. Linda Kanyi
24. E.O.Seinti
25. Jerry Anyan
26. Newton Asare Quartey
27. Mahmoud Aduna
28. Bernard Quashie
29. Joseph Afranie
30. Mrs Susana Lomotey
31. Baffoe Williams
32. Charles Kwajoe Lomotey
33. Humphrey Baaku
34. Kwame Adjaye-Gyamfi
35. Benjamin Masopreh
36. Baffoe Ayeh Kwapong
37. Gifty Tagoe
38. Mathew Otoo
39. Samuel Otuei
40. Jonathan Lamptey
41. Emmanuel Nei-Boye Nettey
42. Oscar Atsriku
43. Francis Aanuma
44. Kenneth Kojo Singah
45. Ebenezer B. Sawyerr
46. Francis Amoah
47. Kwesi Asiedu
48. Francis Gyan
49. Samuel Odoi-mensah
50. Kpakpo Allotey
51. Michael K.Gbekor
52. Kwame Armah
53. S.K.Ofosu
54. Sobo Mensah
55. Colin Sackey

56. Samuel A.Achina
57. Agnes Laryea
58. Frank Anin
59. Genevieve Mensah
60. Dinah Affer
61. Lena K.Mettle
62. Mary Osei Konadu
63. Ham Andrew
64. Victoria Ampam
65. Doris Gyane
66. Peter Anyima
67. Franklin Kuma Gavu
68. Nii Amoo Djan
69. John Humphrey K.Aidoo

The overall assessment of the course was very good. Over 85% of the participants had their expectations met.

INTENSIVE AND PRACTICAL MUSHROOM COURSE (1996)

Tenth Intensive mushroom workshop

The Food Research Institute organized a three- week mushroom intensive course at the National Mushroom Development Project , Okponglo from –May 6 – 24.

Fifteen people participated in the course. The participants comprised of eleven males and four females. The objectives of this intensive training was to

i) Practically demonstrate into details the various steps in the plastic bag method of production of mushrooms to the participants.

ii) To allow the participants to have on the job training of the production of compost bags.

I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags

Below is a list of the names of the participants:

1. Patricia Okyere Mensah
2. Alley Komi
3. Vida Bonney
4. Albert Acheampong
5. Samuel Agumey
6. Sasu-Twumesi Micheal K.
7. Konadu Isaac Kofi
8. Joseph Afranie
9. Emmanuel K. Wiafe
10. Rebecca Kumah
11. Albert K. Hahomene
12. Francis Niaway
13. John Asomaning
14. Yaw Obeng
15. Jarvis Adjei Pabifio

The overall assessment of the course was excellent. All the participants had their expectations met.

INTRODUCTORY MUSHROOM CULTIVATION COURSE (1996)

Eighteenth mushroom workshop

A second two-day introductory workshop was organized by the Export promotion Council in conjunction with Food Research Institute at the Management Development and Productivity Institute hall from Oct. 10-11. A total of 120 participants attended. This was made up of 24 women and 96 men.

The objective of the course was to introduce to the participants the techniques for compost bag and fresh mushroom production.

On the first day of the course I taught the participants the plastic bag method of cultivation of tropical and edible mushrooms species example:

- i) Oyster mushrooms – *Pleurotus* species
- ii) Wood ear mushroom – *Auricularia* species
- iii) Monkey – seat mushroom – *Ganoderma* species
- iv) Abalone mushrooms – *Pleurotus cystidiosus*

This method comprises of six steps:

- 1) Composting of substrates
- 2) Bagging of substrates
- 3) Sterilization of compost bags
- 4) Inoculation of sterilized bags
- 5) Incubation of spawned bags
- 6) Cropping/harvesting of fresh mushrooms

On the second day I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags at the National Mushroom Development Project, Okponglo.

Below is the list of the participants.

1. Adam Tijani
2. Aryee Augusta
3. Alfred Kofi Zatey
4. Emmanuel Alfa-Narh Agbo
5. Geoffrey Worlasi

6. Otchway Francis
7. Augustina Minta Afari
8. S.K.Asare
9. Samuel Parry
10. Sethlina Brony
11. Emmanuel Ntiri
12. Thomas Insaidoo
13. Esther Obiri
14. Charles Tokpo Agbahode
15. Amoh Ningye
16. Ezekiel Musa
17. David Oguaghumba
18. Mudaris Musa
19. Daniel Abebese
20. Solomon Awah
21. Douglas Ashigbi
22. Frank Hammond
23. Edward Osafo Agyekum
24. W.B.Ansong
25. Solomon Nsiah
26. Alfred Lartey Tetteh
27. Samuel Lamptey
28. Vincent Kumah
29. Asem Agbenyegah
30. Robert Blay
31. Emmanuel Lex-Acquah
32. Nicholas Pobee
33. Anthony Woode
34. Johnson Alex Eshun
35. Eric Ankoma-Sey
36. Peggy Quaye
37. Francis K.Tettey
38. Mary Anglow
39. Geoffrey Opoku
40. Moses Zeglo
41. Beatrice Degraft-Johnson
42. S.S.Aribidesi
43. A.B.Asante
44. David Anthonio
45. David Anti
46. Isaac Amoah
47. David Osei Asare
48. John Kartey
49. Henry W.Minta
50. John Osei Kwesi Bonsu
51. Ampem Enim
52. Juliana A.Awuku
53. Johnson S.Mantor
54. Joseph F.Kamara

55. Emmanuel Oduro-Gyenim
56. Nana Adams
57. Abraham Commodore
58. Michael Honkey
59. Nii Akwei Annang
60. Robert Nii Moi
61. Bertha Lorwia
62. Kofi Obeng
63. Frank Elliot Apaw
64. S.A.Afari
65. I.W.Boateng
66. Dorcas Apegyei
67. Gloria Ahadzi
68. Patience Ayeley Kanyi
69. Sarah Ocansey
70. Alex Akai Tuntum
71. Gyimah Debrah
72. K.Frimpong-Manso
73. A.Puplampu
74. Enoch Sogbo
75. E.C.A.Hammond
76. Hilda Quaye
77. Kofi Adu Broni
78. Stella Gyawu
79. Kusi Kycere
80. M.A.Bediako
81. Bernice Quist
82. Cecilia Kwamena-Poh
83. Edward Ofosu Agyekum
84. Esther Amanianpong
85. Stephen Commey Tetteh
86. Philip Amankwah
87. Adonis Tetteh
88. Pauline Sampong
89. Esther Bertchison
90. Stella Agyeman
91. Joseph Nyame
92. Augustina Minta-Afari
93. Kofi Dogbe
94. Felicia Ocran
95. Alfred Quaye
96. Rose Ewuwe
97. W.K.Kpetor
98. Edward Sefa
99. Alex Asamoah
100. Elizabeth Darko
101. Emma Kwesi Mbeah
102. Samuel A.Danso
103. William Boateng Ansong

104. Benjamin Okine
105. Eloenyo Mensah
106. John Kwao Tetteh
107. Nii Teiko Lamptey
108. David Lamptey
109. Victor Gbedema
110. Amos Ankrah
111. Doris Acheampong
112. Elizabeth Quansah
113. Prince Lomoko
114. Emmanuel Brew
115. Joseph Markin
116. Amos Agbenohevi
117. Addoteye Brown
118. Lorenda Glavee
119. Ibrahim Mohammed Ali
120. Samuel Oppong-Boadi

The overall assessment of the course was excellent. Over 95% of the participants had their expectations met.

INTRODUCTORY MUSHROOM CULTIVATION COURSE (1997)

Nineteenth mushroom workshop

A two-day introductory workshop was organized by the Export promotion Council in conjunction with the Food Research Institute at the Nurses hostel Auditorium, Okponglo from Mar.20- 21. A total of 8 participants attended. This was made up of only 8 men. Seven of the participants came from Accra and one from Obuase. The objective of the course was to introduce to the participants the new technique for compost bag and fresh mushroom production.

On the first day of the course I taught the participants the plastic bag method of cultivation of tropical and edible mushroom species example:

- i) Oyster mushrooms – *Pleurotus* species
- ii) Woodear mushroom – *Auricularia* species
- iii) Monkey – seat mushroom – *Ganoderma* species
- iv) Abalone mushrooms – *Pleurotus cystidiosus*

This method comprises of the steps:

- 1) Composting of substrates
- 2) Bagging of substrates
- 3) Sterilization of compost bags
- 4) Inoculation of sterilized bags
- 5) Incubation of spawned bags
- 6) Cropping/harvesting of fresh mushrooms

On the second day I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags at the National Mushroom Development Project, Okponglo.

Below is the list of the participants.

1. J.Y.Asante
2. Albert Ansah
3. Ambrose Boye Doe
4. George K.Nyarko
5. James Owusu
6. Emmanuel Aghenyega
7. Ofoe John Ofofu
8. Amede Emmanuel

The overall assessment was very good.

INTENSIVE AND PRACTICAL MUSHROOM COURSE (1997)

Eleventh Intensive mushroom workshop

The Food Research Institute organized a three- week mushroom intensive course at the National Mushroom Development Project , Okponglo from July 29 – Aug.16. Nineteen people participated in the course. The participants comprised of sixteen men and three women.

The objectives of this intensive training was to

i) Practically demonstrate into details the various steps in the plastic bag method of production of mushrooms to the participants.

ii) To allow the participants to have on the job training of the production of compost bags.

I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags

Below is a list of the names of the participants:

1. D.A.Sackey
2. Ohene Kwame Anane
3. Angeley MarCarthy
4. Major Appoh
5. Georgina Adaakwa
6. Samuel Agumey
7. Anthony Mensah
8. Joseph Mensah
9. Abraham Allotey
10. Kossi N.Hodonou
11. Richard Tawiah
12. Paul Amoah-Asa
13. Enoch A.Dentu
14. James Amevinga
15. Ansah Charles
16. Iddrisu Ramani
17. Esther Akpese (Mrs.)
18. Martin Iddrisu
19. Kwame Yeboah

The overall assessment of the course was excellent. All the participants had their expectations met.

INTRODUCTORY MUSHROOM CULTIVATION COURSE (1997)

Twentieth mushroom workshop

A two-day introductory workshop was organized by the Food Research Institute at the Nurses Hostel Auditorium from Oct.2- 3. A total of 83 participants attended.

This was made up of 10 women and 73 men.

The objective of the course was to introduce to the participants the new technique for compost bag and fresh mushroom production.

On the first day of the course I taught the participants the plastic bag method of cultivation of tropical and edible mushrooms species example:

- i) Oyster mushrooms – *Pleurotus* species
- ii) Woodear mushroom – *Auricularia* species
- iii) Monkey – seat mushroom – *Ganoderma* species
- iv) Abalone mushrooms – *Pleurotus cystidiosus*

This method comprises of six steps:

- 1) Composting of substrates
- 2) Bagging of substrates
- 3) Sterilization of compost bags
- 4) Inoculation of sterilized bags
- 5) Incubation of spawned bags
- 6) Cropping/harvesting of fresh mushrooms

On the second day I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags at the National Mushroom Development Project, Okponglo.

Below is the list of the participants.

1. Stephen Ebow Hagan
2. Grace A.Deku (Mrs.)
3. Alhaji Henries
4. Robert Torborh
5. A.G.Duncan
6. Emmanuel Frimpong

7. A.Ofori-Anti
8. David Asante Mante
9. George Som Mante
10. Botsio Appiah Bossman
11. Martin Aryeh
12. Monica Issa
13. Jerry Ato Arthur
14. Salome Annan Rev.(Mrs.)
15. Anna Pat Agbodjan Rev (Mrs.)
16. William Tettey Ayetey
17. Emmanuel Annor
18. Dawuda Abu
19. Maudlynda Adadevor
20. Bismark Agyare
21. Augustina Aidoo
22. Kwasi Banahene
23. Suidi K.Albert
24. Victor Nanka-Bruce
25. H.F.Logan
26. Albert Tetteh
27. Edward K.Gbeblewu
28. Pastor Kweku
29. Joseph Ayensu
30. Robert Ewusi Mensah
31. David Ocansey
32. Addison Elvis
33. Seth Obiri
34. Daniel Creppy
35. Jonathan Pieteron
36. Innocent Agamah
37. Gidi Kumedzro
38. Joseph Yelifari
39. Frederica Marshall
40. Emmanuel Tegyi
41. Catherine Yanny
42. Jeremiah Yanny
43. Richard Cudjoe Gbolonyo
44. Simon Quarshie
45. T.S.Opoku
46. George Afreh
47. Kwabena Owusu Yeboah
48. Nelson Olys
49. Samuel L.Laawson
50. Joseph Atepor
51. Krakani Ezekiel
52. Kwabena Adusei
53. Benjamin Addo
54. Regina Allan
55. Victor Dabayata Kofie

56. Osei Kwakye
57. Kwabena Hyaman Osei
58. Humphrey Tetteh Olongo
59. Seth Koranteng
60. Richard Effah
61. Emmanuel Amoo Quaye
62. Augustina Gockah
63. Solomon Dogbey
64. Seth Odoi
65. Richard Ansah
66. Emmanuel Mensah
67. Edward Santeng
68. Adu-Siaw Job
69. Ernest Paddy-Doku
70. David Anim-Addo
71. Henrietta Lanquaye
72. Augustine Herman
73. E.G. Tetteh
74. Matilda Quarshie
75. David M.A. Quarshie
76. Lemmy Kwawu
77. Fred Granih
78. Mawuli Hlodze
79. Ahone Mercy
80. I.K. Obeng
81. Toyo Kuduah
82. B.K. Assuon
- 83 Robert Aghobli

I prepared a booklet on Mushroom cultivation in Ghana and it was published by CSIR-Social Sciences Sector.

INTENSIVE AND PRACTICAL MUSHROOM COURSE (1997)

Twelveth Intensive mushroom workshop

The Food Research Institute organized a three- week mushroom intensive course at the National Mushroom Development Project , Okponglo from Oct 6-17. Twenty-three people participated in the course. The participants comprised of twenty-one men and two women.

The objectives of this intensive training was to

i) Practically demonstrate into details the various steps in the plastic bag method of production of mushrooms to the participants.

ii) To allow the participants to have on the job training of the production of compost bags.

I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags

Below is a list of the names of the participants:

1. Comfort Asamoah (Mrs.)
2. Chris Aaklamanu Williams Jnr
3. Edward Pobee
4. Do Asiwome
5. James Cromwell
6. Cephas Agbeko-Leh
7. Solomon Hesse
8. Harriet Simmons
9. Alkins Adaminor
10. Andrews Mortey
11. Daniel Adams
12. James Akyea Boadu
13. Seth Narteh
14. Maxwell Osei Poku
15. David Wristberg
16. Cephas Kotie
17. Seth Atter-Ayernor
18. Sampson B.Oduro
19. Djouba Korsi
20. Steven Ebo Hagan

21. Fred Aballey
22. Joseph Denteh
23. Richard Ogoe

The overall assessment of the course was excellent. All the participants had their expectations met.

INTENSIVE AND PRACTICAL MUSHROOM COURSE (1998)

Thirteenth Intensive mushroom workshop

The Food Research Institute organized a three- week mushroom intensive course at the National Mushroom Development Project , Okponglo from April 27- May 8. Fourteen people participated in this course. The participants comprised of eleven men and three women.

The objectives of this intensive training was to

- i) Practically demonstrate into details the various steps in the plastic bag method of production of mushrooms to the participants.
- ii) To allow the participants to have on the job training of the production of compost hags.

I took the participants through practical demonstrations on sterilization of compost hags, inoculation and incubation of hags

Below is a list of the names of the participants:

1. Christian Aklamanni
2. Bessie Zormelo
3. Emmanuel Adjei Boateng
4. Bebe Atoku
5. Dan Sampong-Ameyaw
6. Agnes Oten-Gyan (Mrs.)
7. Florence Ntummy (Mrs.)
8. Barnabas N.Y.Mensah
9. Amponsah
10. Emmanuel J.Owusu
11. Ben K.Bempong
12. Isaac Darkwa
13. Alexander Amponsah
14. Augusta Frempong

The overall assessment of the course was excellent. All the participants had their expectations met.

INTRODUCTORY MUSHROOM CULTIVATION COURSE (1998)

Twenty first mushroom workshop

A two-day introductory workshop was organized by the Food Research Institute at the Food Research Institute- Fisheries Resource Centre Conference room from July 2-3. A total of 47 participants attended. This was made up of 9 women and 38 men. Twenty-nine of the participants were from the Dangbe West.

The objective of the course was to introduce to the participants the new technique for compost bag and fresh mushroom production.

On the first day of the course I taught the participants the plastic bag method of cultivation of tropical and edible mushrooms species example:

- i) Oyster mushrooms – *Pleurotus* species
- ii) Woodear mushroom – *Auricularia* species
- iii) Monkey – seat mushroom – *Ganoderma* species
- iv) Abalone mushrooms – *Pleurotus cystidiosus*

This method comprises of six steps:

- 1) Composting of substrates
- 2) Bagging of substrates
- 3) Sterilization of compost bags
- 4) Inoculation of sterilized bags
- 5) Incubation of spawned bags
- 6) Cropping/harvesting of fresh mushrooms

On the second day I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags at the National Mushroom Development Project, Okponglo.

Below is the list of the participants.

1. Wade Kwaku Vincent
2. Emmanuel Nergo-Mensah
3. Joseph Yandoh Aikins
4. Tettehfi Theresa Korleuer
5. Godfred Nard

6. Elizabeth Nortey
7. Joyce Nuno
8. Nicholas Roland Kwame Gyadu
9. La Obuobi
10. Gladys Akweley Adjakwa (Mrs.)
11. Diana Muenkuor Addo
12. Christian Teitey Tsokpoku
13. Gideon Ansah Sardje
14. Alex Awumah
15. Peter Dennis Abraham
16. Salifu Saaka
17. Ajirh Anthony
18. Bernard Suny
19. Moses Martey Charnor
20. Prosper Dei
21. Gladys Ahinakwah
22. Reckon Atta kwao
23. Isaac Kosi Agblegbel
24. Christian Deladem Asumah
25. Edward Kwadjo Awatey
26. Akahu Cuacu Agbenyega
27. Oku-Afari Kofi Asamoah
28. King Asem Emmanuel
29. Dr Raphael Quarshie Avornyo
30. Agbeko Paul Francis
31. Philip Marquaye Mensah
32. Helena M. Botchway
33. Asafoanye Omensu
34. Anderson Zanga
35. Harry Samuel Coudjoe Fancey
36. Rebecca Aku Teye
37. Isaac Kojo
38. Moses A. Akutey
39. Henry K. Tetteh
40. Odilia Bayah
41. Philip T. Amankwa
42. Ambrose Kwame Akwete
43. Cecilia Dumor (Mrs.)
44. John A. Sagoe
45. Emmanuel Anum Larte
46. Comfort M. Pinto
47. Ellen Mensah

The overall assessment of the course was very good. Participants were pleased with the topics covered and their expectations were met.

INTENSIVE AND PRACTICAL MUSHROOM COURSE (1998)

Fourteenth Intensive mushroom workshop

The Food Research Institute organized a three- week mushroom intensive course at the National Mushroom Development Project , Okponglo from July 6- 17. Seven people participated in this course. The participants comprised of four men and three women.

The objectives of this intensive training was to

i) Practically demonstrate into details the various steps in the plastic bag method of production of mushrooms to the participants.

ii) To allow the participants to have on the job training of the production of compost bags.

I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags

Below is a list of the names of the participants:

1. Peter Agyeman Nyamoah
2. Pamela Nartey
3. Marina Ofei- Nkaansah
4. Frederick Asante
5. Kweku Abusuayedom Quarshie
6. Nicholas Gyadu
7. Florence Nice Gbesorgbor

The overall assessment of the course was excellent. All the participants had their expectations met.

INTRODUCTORY MUSHROOM CULTIVATION COURSE (1999)

Twenty - second mushroom workshop

A three-day introductory workshop was organized by the Food Research Institute at the Food Research Institute- Fisheries Resource Centre Conference room from May 27-28. A total of 36 participants attended. This was made up of 8 women and 28 men. Thirteen participants came from Dodowa and Ningo, with one each from Kpando and Tarkwa and 21 from Accra.

The objective of the course was to introduce to the participants the new technique for compost bag and fresh mushroom production.

On the first day of the course I taught the participants --general aspects of mushrooms and mushroom spawn production. On the second day I taught on preservation and packaging of mushrooms and also took them through general discussions and question time.

On the third day I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags at the National Mushroom Development Project, Okponglo.

Below is the list of the participants.

1. Isaac Nartey Addo
2. Felicia Larkotey
3. Abraham Tete Adjah
4. Daniel Sangnor Korletey
5. Sa Rhack Nartey
6. Ernest Mensah
7. Mohammed S.B. Adan
8. Ebenezer Doku
9. Enoch Teye
10. Simon-Peter Hihesi
11. Florence Nice Gbesorghor
12. Cynthia Opoku Sekyere
13. Mary Sackey
14. Awuku Gagba
15. Joseph Teye Tetteh
16. Fafali Azaglo (Mrs.)
17. David Osei-Anim

18. Nyalte Elikem
19. Opoku Wiafe
20. Elizabeth Klu
21. Joseph Jackson Quansah
22. Alexander Asare
23. Georgina Alomenu
24. Eric Abbey
25. Pat Davis Nartey
26. Dorcas Hammond
27. Ann Amissah-Cassell
28. Ben Portuphy
29. Benjamin Akuetteh
30. Opoku Afreh
31. Evans Addoquaye-Tageo
32. Kofi Ofosu-Bamfo
33. Beatrice Assan
34. John A. Adams
35. Rev. Yaw Obeng
36. Col. Emmanuel Okyere

I wrote an article for the CSIR-Newsletter on CSIR-FRI promotes the cultivation and utilization of mushrooms in Ghana.

Please find attached the programme for the course.

FOOD RESEARCH INSTITUTE

MUSHROOM CULTIVATION COURSE

COURSE PROGRAMME

DAY 1

9.00-11.00am INTRODUCTION TO MUSHROOMS: GENERAL ASPECTS
Lecturer: Mrs Mary Obodai

11.00-11.30am SNACK BREAK

11.30-2.00pm MUSHROOM SPAWN PRODUCTION
OIL PALM MUSHROOM CULTIVATION:

DAY 2

9.30am-11.00am OYSTER MUSHROOM CULTIVATION
THE BAG METHOD
Lecturer: Mr Richard Takli

11.00am-11.30am SNACK BREAK

11.30am-2.00pm PRESERVATION AND PACKAGING OF MUSHROOMS
GENERAL DISCUSSIONS AND QUESTION TIME
Lecturer: Mrs M. Obodai

DAY 3

9.30-11.00 PRACTICAL SESSION I: OYSTER MUSHROOM CULTIVATION

11.00-11.30 SNACK BREAK

11.00-1.00 PRACTICAL SESSION II: OIL PALM MUSHROOM
PRESENTATION OF CERTIFICATES

INTENSIVE AND PRACTICAL MUSHROOM COURSE (1999)

Fifteenth Intensive mushroom workshop

The Food Research Institute organized a two- week mushroom intensive course at the National Mushroom Development Project , Okponglo from Sept. 6 - 17. Three people participated in this course. The participants comprised of two foreigners from Ivory Coast and Liberia and one person from the Northern region of Ghana.

The objectives of this intensive training was to

i) Practically demonstrate into details the various steps in the plastic bag method of production of mushrooms to the participants.

ii) To allow the participants to have on the job training of the production of compost bags

I took the participants through theory and practical demonstrations on sterilization of compost bags, inoculation, incubation and cropping of bags

Below is a list of the names of the participants:

1. Etien Ncho Marcel
2. Gyasi Kenneth Maxwell
3. Edna Blanche Kobbah

The overall assessment of the course was excellent. All the participants had their expectations met.

INTENSIVE AND PRACTICAL MUSHROOM COURSE (1999)

Sixteenth Intensive mushroom workshop

The Food Research Institute organized a two- week mushroom intensive course at the National Mushroom Development Project , Okponglo from Nov. 1-12. Nine people participated in this course. This comprised of five men and four women.

The objectives of this intensive training was to

i) Practically demonstrate into details the various steps in the plastic bag method of production of mushrooms to the participants.

ii) To allow the participants to have on the job training of the production of compost bags.

I took the participants through theory and practical demonstrations on sterilization of compost hags, inoculation, incubation and cropping of bags

Below is a list of the names of the participants:

- 1) Edmund Y.Agyir
- 2) Pamela Adiki Aryitey
- 3) Lawrence Oti Acheampong
- 4) James N.T.Yankah
- 5) Evelyn Akorli
- 6) Rhoda Ama Sarpong
- 7) Classpeter Godfred Aduku
- 8) Fredrick Ayitey Ghartey
- 9) Josephine A.Larhi-Apan

The overall assessment of the course was excellent. All the participants had their expectations met.

INTRODUCTORY MUSHROOM CULTIVATION COURSE (2000)

Twenty third mushroom workshop

A three-day introductory workshop was organized by the Food Research Institute at the Food Research Institute- Fisheries Resource Centre Conference room from Sept.4-6. A total of 12 participants attended. This was made up of one woman and eleven men.

The objective of the course was to introduce the participants to the technique for compost bag and fresh mushroom production.

On the first day of the course I taught the participants –general aspects of mushrooms and mushroom spawn production. On the second day I taught on preservation and packaging of mushrooms and also took them through general discussions and question time.

On the third day I took the participants through practical demonstrations on sterilization of compost bags, inoculation and incubation of bags at the National Mushroom Development Project, Okponglo.

Below is the list of the participants.

1. Benedict Dzoboku
2. Beatrice Adjepong
3. John Anane
4. Kwabena Osei Boateng
5. Michael Bey
6. Korbla-Wisdom
7. J.F.A.Okor
8. Robert Acquah
9. George N.A.Teye
10. Korbla Dzaha
11. Samuel Tawiah
12. Joseph Quaye

INTENSIVE AND PRACTICAL MUSHROOM COURSE (2000)

Seventeenth Intensive mushroom workshop

CSIR-Food Research Institute organized a two - week mushroom intensive course at the Mushroom Research Unit, Okponglo from –Sept.4-15. A total of 21 participants attended. An earlier course was organized for an Ivorian. Objectives of course:

1. To provide some basic information on the underlying principles, methods and techniques involved in the production of good quality compost bags.
2. To demonstrate appropriate methods and techniques involved in the production of high quality fresh mushrooms.
3. To create the awareness that FRI can assist them obtain high quality spawns.

Course Content

Introduction to general aspects

Mushroom life cycle, pure culture and spawn production

Growing oyster and other mushrooms – plastic bag method

Growing oil-palm mushrooms

Preservation of mushrooms

Pest and diseases of mushrooms

Marketing aspects

Practical demonstration of cultivation and drying methods

I lectured on general aspects of mushrooms ,Mushroom life cycle, pure culture and spawn production, preservation of mushrooms and pest and diseases of mushrooms. I also took participants through some practical demonstrations.

Below is a list of the participants

1. Ama Mensah
2. Ibrahim Salifu

3. Theophilus Quartey
4. Gilbert Donkor
5. Paul Kofi Dzene Yidu
6. Douglas Kudjoe Amoah
7. Bob Asiama
8. Rockson A. Duncan
9. Samuel Narh
10. John Bossman
11. Elizabeth Apori Obeng
12. Risikatu Olabisi Pelu
13. Samuel Borah
14. Kotei Jeremiah
15. Ophelia Nkornu
16. Stephen Dzattor
17. Mathew Kofi Dzavor
18. Kwame Kyei Victor
19. Asare Baffour
20. Joseph Quaye
21. Agbessi Comlan Christopher (Ivorian)

The overall assessment of the course was very good. Participants had their expectations met.

INTRODUCTORY MUSHROOM CULTIVATION COURSE (2001)

Twenty fourth mushroom workshop

A two-day introductory workshop was organized by the Food Research Institute at the Food Research Institute- Fisheries Resource Centre Conference room from June 11-13. A total of 7 participants attended. This was made up of 2 women and 5 men. Four participants came from Accra, one each from Sunyani, Nsawam and Ho.

Objectives of courses:

1. To provide some basic information on the underlying principles, methods and techniques involved in the production of good quality compost bags.
2. To demonstrate appropriate methods and techniques involved in the production of high quality fresh mushrooms.
3. To create the awareness that FRI can assist them obtain high quality spawns.

Course Content

Introduction to general aspects

Mushroom life cycle, pure culture and spawn production

Growing oyster and other mushrooms – plastic bag method

Growing oil-palm mushrooms

Preservation of mushrooms

Pest and diseases of mushrooms

Marketing aspects

Practical demonstration of cultivation and drying methods

Below is the list of the participants.

1. Benjamin Owusu
2. Ernestina Amankwa
3. Chi Oru
4. Alfred D.Saah
5. Wisdom K. Asuo
6. Philip Kitsi
7. Akua Asenaa

The overall assessment of the course was very good. Participants had their expectations met.

INTENSIVE AND PRACTICAL MUSHROOM COURSE (2001)

Eighteenth Intensive mushroom workshop

CSIR-Food Research Institute organized a two - week mushroom intensive course at the Mushroom Research Unit , Okponglo from –June 11-22. A total of 15 participants attended.

Objectives of courses:

1. To provide some basic information on the underlying principles, methods and techniques involved in the production of good quality compost bags.
2. To demonstrate appropriate methods and techniques involved in the production of high quality fresh mushrooms.
3. To create the awareness that FRI can assist them obtain high quality spawns.

Course Content

Introduction to general aspects

Mushroom life cycle, pure culture and spawn production

Growing oyster and other mushrooms – plastic bag method

Growing oil-palm mushrooms

Preservation of mushrooms

Pest and diseases of mushrooms

Marketing aspects

Practical demonstration of cultivation and drying methods

I lectured on general aspects of mushrooms. Mushroom life cycle, pure culture and spawn production, preservation of mushrooms and pest and diseases of mushrooms. I

also

took participants through some practical demonstrations.

Below is a list of the participants

1. William Asante
2. Alara Alhassan

3. Moses K.Kpogli
4. P.N.K.Ahiable
5. F.O.Sarpong
6. Benjamin Seppy
7. Daniel Kobina Jones
8. Seki Akweh (Mrs.)
9. Joseph Kwadjo Edosomwan
10. Rex Agyapong
11. Michael Mawuli
12. Herbie Ankrah
13. Grace Okai
14. Boi Mensah
15. Cosmos Yao Abiwa

The overall assessment of the course was very good. Participants had their expectations met.

INTRODUCTORY MUSHROOM CULTIVATION COURSE (2002)

Twenty fifth mushroom workshop

A two-day introductory workshop was organized by the Food Research Institute at the Food Research Institute- Fisheries Resource Centre Conference room from April 8-9. A total of 13 participants attended. This was made up of 2 women and 11 men. Eleven participants came from the Greater Accra region, one each from Central and Eastern region.

Objectives of courses:

1. To provide some basic information on the underlying principles, methods and techniques involved in the production of good quality compost bags.
2. To demonstrate appropriate methods and techniques involved in the production of high quality fresh mushrooms.
3. To create the awareness that FRI can assist them obtain high quality spawns.

Course Content

Introduction to general aspects

Mushroom life cycle, pure culture and spawn production

Growing oyster and other mushrooms – plastic bag method

Growing oil-palm mushrooms

Preservation of mushrooms

Pest and diseases of mushrooms

Marketing aspects

Practical demonstration of cultivation and drying methods

Below is the list of the participants.

1. Peter Batsa
2. Atta Poku
3. Nana Amoasi III
4. Cecilia Oguah
5. Samuel Adelaye
6. MaCarthy Ebenezer

7. Benjamin Dodoo
8. Robert Lamptey
9. Theresa Lassey
10. Thomas Daniel Laryea
11. Baah Charles Agyei
12. Saeed K.Zakari
13. Amadu Massawudu

The overall assessment of the course was very good. Over 90% of the participants had their expectations met.

Please find the course programme attached.

MUSHROOM CULTIVATION- INTRODUCTORY COURSE

8TH APRIL---9TH APRIL 2001

COURSE PROGRAMME

DAY 1,(08/04/02)

9.00am – 9.25am OPENING CEREMONY

9.30am – 11.00am INTRODUCTION TO MUSHROOMS: GENERAL ASPECTS,
ETC.

11.00am – 11.30am SNACK BREAK

11.30am – 1.00pm OIL PALM MUSHROOM CULTIVATION (OUTDOOR
METHODS)

1.00pm – 1.30pm LUNCH BREAK

1.30pm – 3.30pm PRESERVATION AND MARKETING OF MUSHROOMS.

3.30pm – 4.00pm GENERAL DISCUSSION AND QUESTION TIME

DAY 2(09/04/02)

9.00am – 10.30am CULTIVATION METHODS: THE PLASTIC BAG METHOD
ETC.

10.30am – 11.00am SNACK BREAK

11.00am – 1.00pm PRACTICAL SESSION 1: OYSTER MUSHROOM
CULTIVATION.

1.00pm – 1.30pm PRACTICAL SESSION 11:
OIL PALM MUSHROOM CULTIVATION

3.00pm – 4.00pm QUESTION TIME
PRESENTATION OF CERTIFICATES

INTENSIVE AND PRACTICAL MUSHROOM COURSE (2002)

Nineteenth Intensive mushroom workshop

CSIR-Food Research Institute organized a one - week mushroom intensive course at the Mushroom Research Unit , Okponglo from –April 8-12. A total of 23 participants attended. This comprised of 21 participants from Accra, a Zimbabwean participant and one participant from Takoradi.

Objectives of courses:

1. To provide some basic information on the underlying principles, methods and techniques involved in the production of good quality compost bags.
2. To demonstrate appropriate methods and techniques involved in the production of high quality fresh mushrooms.
3. To create the awareness that FRI can assist them obtain high quality spawns.

Course Content

Introduction to general aspects

Mushroom life cycle, pure culture and spawn production

Growing oyster and other mushrooms – plastic bag method

Growing oil-palm mushrooms

Preservation of mushrooms

Pest and diseases of mushrooms

Marketing aspects

Practical demonstration of cultivation and drying methods

I lectured on general aspects of mushrooms ,Mushroom life cycle, pure culture and spawn production, preservation of mushrooms and pest and diseases of mushrooms. I also took participants through some practical demonstrations.

Below is a list of the participants

1. Patrick Anim Asirifi
2. Asumah Alphonse
3. Shupikayi Mapuranga
4. De-Mel-Serge-William
5. Abdul-Latif Atangah
6. Rose Assor
7. Sheila Akibate
8. Emma Laryea (Mrs.)
9. Alexander K.Nketiah Frimpong
10. Tabbica Allie
11. Winfred Tennyson Attu Dr.
12. Sibiako Arthur
13. Francis Sarfo
14. Rosemond Amoah
15. J.C.Donkor
16. Kwesi Boateng
17. Rose Agorkor
18. Abednego Akoto Mawuli
19. Betty Kwakye Acheampong
20. G.K.Appiah Baah
21. Victoria Asante
22. Peter Batsa
23. C.D.K.Kudiabor

The overall assessment of the course was very good. Over 90% of the participants had their expectations met.

Please find the programme attached.

MUSHROOM CULTIVATION COURSE- INTENSIVE

8TH APRIL- 12TH APRIL 2002

COURSE PROGRAMME

DAY 1.(08/04/02)

9.00am – 9.25am OPENING CEREMONY

9.30am – 11.00am INTRODUCTION TO MUSHROOMS: GENERAL ASPECTS

(Lecturer: Mrs M. Obodai)

11.00am – 11.30am SNACK BREAK

11.30am – 1.00pm OIL PALM MUSHROOM CULTIVATION (OUTDOOR

1.00pm – 1.30pm LUNCH BREAK

1.30pm – 3.30pm PRESERVATION AND MARKETING OF MUSHROOMS.

3.30pm – 4.00pm GENERAL DISCUSSION AND QUESTION TIME

DAY 2(09/04/02)

9.00am – 10.30am CULTIVATION METHODS: THE PLASTIC BAG METHOD

10.30am – 11.00am SNACK BREAK

11.00am – 1.00pm PRACTICAL SESSION 1: OYSTER MUSHROOM

1.00pm – 1.30pm PRACTICAL SESSION 11:

OIL PALM MUSHROOM CULTIVATION

3.00pm – 4.00pm QUESTION TIME

DAY 3(10/4/02)

9.00am – 10.30am COMPOST FORMULATION (1)

10.30am – 11.00am SNACK BREAK

11.00am – 1.00pm COMPOST FORMULATION (1) CONT.

1.00pm – 1.30pm LUNCH BREAK

1.30pm – 3.30pm PEST AND DISEASES (Lecturer Mrs M. Obodai)

3.30pm – 4.00pm QUESTION TIME

DAY 4 (11/04/02)

9.00am – 10.30am COMPOST FORMULATION (2)

10.30am – 11.00am SNACK BREAK

11.00am – 1.00pm BAGGING

1.30 pm – 3.00pm BAGGING (CONT)/STERILIZATION

3.00pm – 4.00pm QUESTION TIME

DAY 5 (12/04/02)

9.00am – 10.30am INOCULATION/INCUBATION

10.30am – 11.00am SNACK BREAK

11.00am – 1.00pm INOCULATION/INCUBATION

1.00pm – 1.30pm LUNCH BREAK

1.30pm – 3.00pm CROPPING/DRYING/MARKETING
3.00pm – 4.00pm QUESTION TIME (Mrs Obodai, Mrs Frimpong-Manson)
PRESENTATION OF CERTIFICATES
CLOSING CERREMONY

The overall assessment was very good. Over 80% of the participants had their expectations met.

We wrote a training manual on Mushroom Cultivation in Ghana.

Food Research Institute



Editorial Committee

1.	Dr. Wisdom A. Plahar	Chief Research Scientist	Chairman
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