

PROJECT FINAL IMPLEMENTATION REPORT AS AT 30TH SEPTEMBER 2018

Project Title: Mushroom Growing in Ubungo – By Women Living with HIV and AIDS
Project Funded by: World Connect

The following is a 9 months final implementation report shown stage by stage in photographs and Videos. Now that the project has ended, we are reporting to have achieved all the anticipated goals. This report is supported by photographs and videos as illustrated below and the video links are also provided at the end of the report.

PROJECT SUMMARY

CHIDA women group is a self-help group of Women living with HIV and AIDS (PLHIVs) which is affiliated to the Community Health Issues and Development Association (CHIDA). The group's main problems which led to this project were two. First The group members lacked appropriate knowledge and skills in indoor mushroom growing which resulted into low mushroom yields. The second problem was their mushroom growing shed was old, dilapidated and unsuitable for mushroom growing which caused low harvest. The mushroom growing shed needed a total major renovation to allow enough aeration to reduce heat/temperature to a about 29c° which is appropriate for mushroom mycelium, cropping and fruiting processes. The project was funded to support the women group by training and teaching them modern techniques and skills on indoor mushroom cultivation and made renovation to their mushroom growing shed to reach the acceptable standards for mushroom growing. The anticipated outcomes of the project included: -

1. Enhanced skills and knowledge of the target women in Mushroom Growing.
2. Increased household income, nutrition intake, Food Security and source of nutrition
3. Increased Mushroom yields resulting from improved knowledge and skills of the target audience as well as improved mushroom growing shed;

The Project started with the construction/upgrading the mushroom growing shed. The corrugated iron sheets roof of the mushroom growing shed was completely pulled down and increased the wall height to improve aeration in the entire shed. Also in order to reduce heat/room temperature the new roof was done by erecting new still polls to hold the roof which later was thatched with palm leaves which usually facilitates the heat reduction and aeration improvement subsequently improving spawn cropping.



ABOVE: is a mushroom growing shed how it looks like before refurbishment.

BELOW: After pulling down the old roof, the building's height is raised to acceptable standard.





B:

Above: The craftsman is sizing up the palm leaves for thatching the shed's roof

Below: After elevating the shed's wall heights, the craftsmen are now on the process of thatching the roof



Above: The craftsman is throwing aloft a bundle of palm dry leaves for roof thatching

Below: The shed is completed and this is its rear View of which has been elevated by 2 feet while the front side by 4 feet.



Below: Inside the Mushroom growing shed – This is how the roof looks like after completing the thatching



The
Second

Activity -Training was mainly practical – (Hands-on Training)



Chopping banana leaves ready for substrates preparation



Mixture of chopped banana leaves, Lime, Saw dust, Maize bran, Sugar, chicken manure etc



Mixing before decomposing the stuff



The mixture is heaped up together then covered and left for seven days to decompose



After seven days the stuff (substrates) are packed in bags of 8" x 12" (Growing medium) ready for sterilization.



Packed substrate awaiting to be steamed in order to sterilize before spawning



Sterilizing the substrates before spawning (It is being boiled for 5 uninterrupted hours)



Spawning is in process



Spawned substrates are stacked in rolls (Shelves). They will be left for approximately 30 days to allow mycelium /cropping /fruiting



Above: After 30 days the paper lid is removed as the substrates are showing signs of fruiting (white-known as cropping) and approximately in seven to ten days the mushroom will start to surface/grow as shown on the 2 photos below.





The photo above showing mushroom ready for harvest.



Above the 1st project's harvest which came from approximately 20% of the substrates/growing medium.



Members sorting and grading harvested mushrooms

Video Links for some of the activities.

<https://youtu.be/97jNsrErBUk>

<https://youtu.be/eHjk13SA6Ik>

<https://youtu.be/c9KQ5Kry6sw>

<https://youtu.be/a-XtS4tesNk>

<https://youtu.be/34VsF10wxNc>

<https://youtu.be/hnoJY9RMgzE>