INTRODUCTION

Senegal is predominantly an agricultural country with more than 77 percent of the economically active population. Senegal is among the world’s largest producers of peanuts. Grown in many areas, especially the Northwest, the country produced 505,900 metric tons in 1998. The other important crop is cotton; in 1998 52,469 metric tons were produced. Attempts are being made to diversify agriculture, including the expansion of rice and tomato cultivation in the north to achieve self-sufficiency in food. Other crops included maize (426,481 metric tons) rice (173,702 metric tons) and sugarcane (885,000 metric tons). It is obvious that all these activities generate an important amount of agricultural residues that are not exploited in an optimal way. Therefore, according to the objectives of the UNDP and the UNU/INRA to Promoting Sustainable Human Development in Africa Through Optimal Use of Africa’s Biota, Other Natural Resources, and Waste, activities held up to now are aimed to promote sustainable Mushroom cultivation in Senegal.

CULTIVATION

Species: Cultures of different strains of Pleurotus and Agaricus bisporus, Lentinula edodes have been multiplied and preserved on Potato Dextrose Agar media made locally by using potatoes boiled in water that is then extracted and dextrose and agar are added to it, boiled then sterilized.

Spawn: Trials on different spawn substrate have been done. Trials included wheat grain, sorghum grain and sawdust. Lime is added to the spawn grain substrate.

Substrates: Trials results with various substrate have been done according to table below. Cereal straws (rice straw, millet straw, sorghum stover), and corn cobs are also available and can be mixed with bran.

SUBSTRATES:

<table>
<thead>
<tr>
<th>Sawdust or groundnut shell, % (w/w)</th>
<th>Rice bran, % (w/w)</th>
<th>Lime, % (w/w)</th>
<th>Humidity, %</th>
</tr>
</thead>
<tbody>
<tr>
<td>80</td>
<td>1</td>
<td>18</td>
<td>1</td>
</tr>
</tbody>
</table>

Plastic bags: Heat resistant polypropylene bags are used for fruiting body culture. The substrate is sterilized right after bagging. Drum for normal pressure sterilization is used.

TRAINING COURSES ON MUSHROOM CULTIVATION

From trials results, training courses are organised on Mushroom cultivation in the South of Senegal (Casamance), and in the Center (Kaolack). Training course includes:

- Information about edible Mushrooms;
- Raw material for Mushroom cultivation;
- Substrate preparation for fruiting body;
- Low cost Mushroom house are built in rural area Pleurotus florida and Pleurotus sajor caju are cultivated.

FUTURE PROJECTIONS

- Creation of awareness about mushrooms through training courses and mass media.
- Expansion of mushrooms cultivation throughout the country.

REFERENCES


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