

PRABHA IAS IPS COACHING ACADEMY



Morchella Mushrooms

Scientists at Sheri Kashmir University of Agriculture and Sciences (SKUAST) in Srinagar have cultivated Morchella mushrooms for the first time under controlled conditions.

Morchella mushrooms, commonly called morels and Kangaech, are edible sac fungi with a distinctive honeycomb appearance.

Cultivation: They are difficult to cultivate commercially and are mostly harvested from the wild.

Morphology: The entire fruiting body is hollow with conical or oval caps covered in pits and ridges.

Habitat Preference: These fungi often form symbiotic or saprobic relationships with trees such as ash, elm, and sycamore.

Soil Preference: They thrive in well-drained, alkaline to neutral soils, rich in organic matter and calcium, in limestone-rich areas.

Distribution: Morels are widely distributed across temperate regions of the Northern Hemisphere, spanning North America, Europe, Asia, and the Mediterranean.

Indian Range: They grow in high-altitude Himalayan forests across Jammu and Kashmir, Himachal Pradesh, and Uttarakhand.

Climate Requirement: Morels fruit in a spring window when daytime temperatures reach 15-20° C and nights remain cool.