

**CULTIVATION OF MUSHROOMS IN HOUSEHOLD AND AGRICULTURAL  
IMPROVEMENT OF SUPPORT MECHANISMS**

**Shukurova Khairiniso Zakir daughter**  
*Termez University Of Economics And Service*

**Annotation:** *increasing the level of agricultural production by expelling the growth of mushrooms in the population of honadons from financial support gives the opportunity to eliminate the problem of food security.*

**Keywords:** *household, mushroom, champignons, veshenka, health, medicines, fungi, chemicals.*

**Blessing in the artificial way**

In the conditions of Uzbekistan, since 1995-1998, experience in the cultivation of mushrooms in the artificial way has been applied. In our country, the 220th species of fungi can be found. Of this, istemol-bop is the 27th, and zakharlisi is the 16th. It is appropriate to mention this information provided by the candidate of Sciences "Biology" Khamro Nuraliyev. It is no secret to whom it is Hech that fungi are grown globally in the artificial way. In different developed countries, it is 5-7 kg per capita to consume it. In our country, such species as "Champignons, mushrooms, Otiata" are most widely grown. They are through spores grown. As food, our people have little desire for fungi. It is the same fashion to want it in the spring season. The most undesirable mushrooms contain trace elements such as a, D, E, PP, group V potassium, calcium, phosphorus, iron sulfur, iodine. In some mushrooms, vitamins A and V are more fertile than in some vegetables. Also excess fats are not observed at all. The Mushroom contains amino acids, essential oils enzymes and other necessary substances.

**Useful properties of mushrooms**

Helps to strengthen the imunity. Helps to reduce the amount of hollisterine present in the fungus, prevents oterosclerosis. Regular istemol of the fungus has a positive effect on mental abilities. Useful for the nervous system will get rid of stinginess. Experts recommend introducing mushrooms into the diet of people with excess body weight, since they are nutritious and quickly satisfy hunger. White fungus is responsible for the health of the skin, hair and nails. Also contributes to the normal functioning of the thyroid gland. It contains vitamin " Riboflavin(V2). According to experts according champignons treat headaches. The mushroom "shitoke", which is very common in Japan, is highly beneficial for isnon's health. It is used to treat cancer and other diseases. In order for the mushroom to be 100% reliable, it is necessary to choose it correctly, follow the technology of preparation and storage rules. Essential product for the liver. The mushroom is poorly tolerated in Central Asian conditions. It contains a lot of useful elements for the human body. It is recommended to istemol

when the body feels an excess of mineral substances as well as Vitamin V and C. Mavluda Bakhridinova doctor, gastroenterologist doctor of the highest category. The main advantage of the fungus is the deposit of protein. It contains 2 times more eggs, 3 times more meat, and can be said to be competitive with phosphorus and calcium. Together with mushrooms, the body receives a large amount of amino acids, microelements. Vitamin PP plays an important role in the blood formation process. Strengthens the wall of the veins. Also useful for people with diabetes. In diseases of the heart's blood vessel and increased blood pressure, the beneficial properties of Ham are recognized. Feruza Alyavia dietitian, doctor-gastroenterologist doctor of the highest category, candidate of Medical Sciences.

The poison of fungi from mold, which is soaked as an "antibiotic", is recognized in nature as the most formative weapon. Antibiotics were discovered in 1928 by Scottish microbiologist Alexander Felling. He noticed that mold had settled in one of his test tubes in his laboratory. In this container, the scientist was growing a bacterium, and the mold formed in it killed all microorganisms. Over a certain period of time, penicillin, a chemical capable of killing bacteria from mold fungi, was discovered and began to be used effectively in medicine. Some fungi are biological to themselves it releases active substances, enzymes, organic acids, and anasthetics substances are used in microbiology. Anacolite, obtained from Penicillin, cephalosporin and sclerosin, is used as a medicine in medicine. In France, a species of fungus, "Penicillium roquefortii", found in the cave area located in the village of Roquefort, is used only in the production of expensive Roquefort cheese, which is prepared in this area, the same sabbali cheese variety is named after Roquefort. Many fungi are used in order to increase the quality level of the products of ready-made foods. Fungi are the mainstay of world cuisines is part of. They give food a special taste and aroma. In the USA, more than 850 million pounds of fungi are grown every year. Champignon and Veshenka these species of fungi have bred more for food than other fungi

Currently, the Research Institute of vegetable, field crops and potato farming under the Ministry of Agriculture of the Republic of Uzbekistan has established the production of the seed mycelium "Champignon" (*Agaricus*) and "Veshenka" (*Pleurotus ostreatus*), as well as its crop. Further work is underway on the breeding technology of the beneficial fungi "Shiitake" (*Lentinula edodes*), "Enoki" (*Flammulina velutipes*) and "Eringi" (*Pleurotus eryngii*). We present you tips related to the cultivation of mushrooms.

Which variety to choose? Before starting to grow mushrooms, the landowner must find out which Variety is suitable for that area. Experts advise more to choose the type of "Champignons" or "veshenka", in which the mushroom is flexible, suitable for our climatic conditions. Because to grow this type of fungus, it is not required to buy mycelium and other materials in large quantities. It is also necessary to determine in advance the place for the cultivation of mushrooms. It is necessary to isolate the selected place and isolate it from the external environment. Because fungal

spores spread quickly through the air and can infect other plants at a quick opportunity.

In order to grow a Veshenka variety of mushrooms at home, it is necessary to first take measures of disinfection to a properly selected area. The specified area for this disinfection is performed whitewashing with lime, sulfur is smoked. Heating and cooling systems are installed and admire the road. The type of mushroom Veshenka in scientific language Shell fungus does not absorb so much sun. It is considered a moisture-loving, fresh air-loving type. Often the cultivated area should be ventilated. To get a good harvest, 4 things must be observed: 1) Fresh Air, 2) humidity, 3) stable temperature, 4) Electric Light. The cultivated area should be 20-25 meters from the living room. Because the spore of the fungus will be a dust. The mushroom can be planted in poletilin bags. To do this, we are prepared a mist with special water and fundazol mixed with oxac-alkali on cotton sheluha. The reason sheluxa is obtained as the main fertilizer is the main nutrient of the mushroom, cellulose, in cotton, yani sheluxa is the largest, contains retaining mycoroelement cellulose. The reason for the mixing of Fundazol is that during the growth process of the fungus planted in a poletelin package, dimming occurs, and this eliminates the possibility of the appearance of a poisonous type of blue fungus yani Veshenka at the cost of dimming and mold rotting. Lime is alkaline, the fungus receives nutrients from Lime as it also loves alkalis. The seed of the digorin is called mycelium. The mycelium is in a state where spores are attached to the wheat granules.

3 kg of lime is added to 200-liter of water fundazol: add 400 gr and chlorine and mix well. Shelukha obtained from high-grade cotton seeds is mixed with lime water until it gets wet. The container in which we need to mix water with Sheluxa is wiped with alcohol. It is advisable if the process is carried out by wearing rubber handcuffs. 2.5-3 kg of sheluxa fertilizer and 200-250 gr of Veshenka mycelium are planted each in 1500 pieces of 32x55 poletelin pot on an area of 16 kv. In this case, every 10 cm of fertilizer is applied into our bowl and pressed 3.5-4 kg of sheluxa is used in the middle and mycelium sprinkled. 32x55 poletelin bark will consist of 3 or 4 braces, and when the sowing of seeds is completed the mouth of the bark will become air-permeable with a thicker thread mustacham, garden lanadi. So ' ng qobcha 2 pieces from under the qobcha using 60-70 size nails, From the side of 2 pieces, 4 holes are made that is, a hole is made. From the side, a mycelial fungus grows out of the perforated pores. It is necessary so that the mass of water leaks out if we mix a larger amount of liquid into the boyisi sheluha that we have formed a hole at the bottom. Mycelium should remain stable at temperatures up to +20-25 degrees. 10 kg of seeds are used in 200 kg of sheluxa. From this process, a ready-made Veshenka crop is obtained for 170-180 kg of istemol. 1 time when the crop we planted is well cared for, 4-5 times when the humidity is stable when caught in harorat meior up to harvest. There should be no more moisture, mold than meyori. The most timed 17 days at the latest 27 days the mushrooms enter the harvest. 10-15 days after harvest, the

2nd crop begins to emerge.As of today, 1 kg of sheluha is sold for 4000-4500 thousand rubles, 1kg of mushroom seeds for 20000-25000 rubles.

For our bag of 50 pieces with seeds on our 16kv area, we will add the calculation work as follows.

$$200 \times 4250 = 850000$$

$$10 \times 25000 = 250000$$

Other expenses: 175,000

$$850000 + 250000 + 175000 = 1275000$$

The cost of Poletelin shells and oral medicine is Rs 200,000. So today, 1275,000 is enough to start a business without taking into account heating and cooling equipment. Of course this is a recommendation for those who are new to the business. 13.10.2023 when we planted this process and sold the crop. According to the market situation of the city of Termez, surkhonadarya region, the mushroom costs 1 kg 60,000 rubles. When the harvest of 170-180 kg, harvested from 10 kg of seeds, as we have already noted above, is calculated in this amount.

$$180 \times 60,000 = 10800,000 \text{ would be revenue.}$$

$$10800000 - 1275000 \text{ our investment bet here for business was } 1275000$$

Net profit is 9525000 soums when the duck is harvested 3 times.

Cost:

| No | Cost species          | Unit of measurement | Once seed in planting quantity | Price    | Total cost     |
|----|-----------------------|---------------------|--------------------------------|----------|----------------|
| 1  | Fungal mycelium       | Kg                  | 10                             | 25000    | 250000         |
| 2  | Sheluha               | Kg                  | 200                            | 4250     | 850000         |
| 3  | Lime                  | Kg                  | 3                              | 5000     | 15000          |
| 4  | Funadazole            | Kg                  | 55                             | 2000     | 110000         |
| 5  | Poletelin pack pieces | dona                | 50                             | 1000     | 50000          |
|    | <b>Total:</b>         | <b>x</b>            | <b>x</b>                       | <b>x</b> | <b>1275000</b> |

Income:

| No | Product type | Scale unit | Price        | Product size in one-time planting | The amount of one-time harvest | Total yield period | Total           |
|----|--------------|------------|--------------|-----------------------------------|--------------------------------|--------------------|-----------------|
| 1  | Mushroom     | Kg         | 60000        | 180                               | 60                             | 3 Oy               | 10800000        |
|    | <b>Total</b> | <b>x</b>   | <b>60000</b> | <b>180</b>                        | <b>60</b>                      | <b>3 Oy</b>        | <b>10800000</b> |

Total calculation:

| <b>Total calculation:</b> | <b>Income</b>        | <b>Profit</b>       |
|---------------------------|----------------------|---------------------|
| <b>1275000 so'm</b>       | <b>10800000 so'm</b> | <b>9525000 so'm</b> |

This product is a food fungus that does not choose the season when the mushroom is sunially bred in the household.Provides employment throughout the year and enters into business activities without waste.

**LITERATURE USED:**

Ground News

Ziyouz.com elektronkutubkhani

From the Enlightenment

Scientific Research Institute of sabvot,polyz crops and potato farming in the agricultural khuzur of the Respubli of Uzbekistan.

Recommendations of nutritionists, gastroenterologists of the highest category shifikors.