



MEDICINAL KAVUL PLANT AND ITS GROWTH TECHNOLOGY

Boboyorova Hayitoy Uchqun qizi

Student of Termez Institute of Agrotechnology and Innovative Development

Annotatsiya: *Capparis spinosa* is a semi-shrub belonging to the genus *Capparis*. Stems and branches flat, leaves ovate, flowers large, white or pale pink. The fruit is red fleshy, with many seeds.

Widespread in the rocky areas of the Crimea, the Caucasus, Central Asia, North Africa and the Mediterranean. It is grown in southern Europe. The buds and fruits of the buckwheat are eaten with vinegar or pickles. The fruit contains 18% protein and 36% fat. It is a multi-seeded berry that grows in deserts and hills, along roadsides, on walls, and among crops. Its fruits are fleshy and up to 2 cm long. The seeds ripen in July-August. The fruits of this medicinal plant contain saponins, alkaloids, 32.9% of carbohydrates, 150 mg of ascorbic acid, 3.75% of oil, and the alkaloid stachidrin in the bark of the root. including Uzbekistan, Pakistan and India. The plant is cultivated in France, Spain, Italy, Algeria and Cyprus, Greece and North America and is a landscape decoration. The plant is named after the Dashti-Kavir desert in Iran. This is because squash is one of the most common plants in these areas. Kavul is not only a medicinal plant but also used in food. The buds, buds, and growing fruits of the cauliflower are marinated in acetic acid and used in food as a medicine known as capers. The Hindus call the kavul cobra, kabra or kabarra, and they like to eat foods made with plant organs.

In medicine, ripe fruits, leaves, twigs and root bark are used.

In May-August, unopened buds and leaves are harvested. At the same time, the bark of young, woody twigs and roots is cut off, crushed and dried in the sun or at a temperature of 50-60 ° C. A tincture made from the bark has an appetizing effect. In folk medicine it is used to treat purulent wounds. The newly peeled bark has a positive effect when applied to a sore tooth. It sometimes has an antiseptic effect on open purulent wounds. The plant is also used in the treatment of angina, thyrotoxicosis, hemorrhoids, diabetes. To prepare a tincture from the root bark, pour 0.5 liters of boiling water on 20 g of peeled bark and leave to cool for 1-2 hours. Drink 1/2 cup three times daily before meals.

Kavul is also called kavar by our people. Experts attribute the origin of the name to the DashtiKavir desert in Iran. Because squash is one of the most common plants in the area. It is cultivated in France, Spain, Italy, Algeria and Cyprus, Greece and North America. It grows naturally in the mountainous areas of the country. In particular, it can be found in Zaamin, Jalal-Abad, Forish, Sharof Rashidov of Jizzakh region, Bulakbashi of Andijan region, Chust and Kosonsoy districts of Namangan region, in the foothills of Tashkent region.

This thorny shrub that grows in the open does not choose a place; it is resistant to drought and cold. It grows from May to October. It blooms in pieces. Then a berry with a cell flesh bears fruit. This two-tiered fruit looks like a watermelon. Only dwarf watermelons ...Healing from root to leaf. Healing from root to leaf. Therefore, it is highly valued as a valuable raw material in the pharmaceutical industry. The fruit contains saponins, alkaloids, carbohydrates, ascorbic acid, oil, and the alkaloid stachidrin in the rhizome. In early spring, the dug root is dried and prepared medicine for patients prone to allergies. An allergy decoction is also made before the flowering



season. Freshly cut and infused tea leaves are a very good antiseptic. Such features of it were used by the Arabs and the ancient Greeks. In our country, the sultan of medicine, Ibn Sina, wrote about the methods of preparation of medicines from this type of plant, which can be used in the treatment of many diseases.

It is said that a decoction of the root of the plant cures hepatitis, the stems and leaves cure skin diseases, and the iodine in the fruit benefits people suffering from goiter. In the world pharmaceutical industry, the development of drugs based on these recommendations is widespread. In folk medicine, kovul has also been used. It is mainly used in the treatment of purulent wounds, as well as in angina, thyrotoxicosis, hemorrhoids, and diabetes.

Kavul is also used in the food industry. While the Indians enjoy its fruit dishes, marinated pumpkin buds are a very important spice in French cuisine. In the past, watermelons were dried and used instead of sugar in the winter.

Italian-style steamed veal, along with vitellotonnato, must be accompanied by a tonnato. In the UK, customers are more likely to lose a lamb if it is not topped with hot water. Earnings increase from year to year

Digging is a promising industry. Because it does not require much money and resources. To the farmer, it is a bear plant. The roots are strong and can bear fruit for up to fifteen years.

In order to cultivate and cultivate this rich plant, its agro-techniques and secrets are being studied in depth.

"Kavul seeds can be propagated by sowing them directly in the field or by preparing seedlings in a greenhouse," said Sherzod Toshpulatov, head of the biology department at Namangan State University. "The first one is simple; the seeds are planted in the ground." The next step is in the greenhouse. More precisely, the seedlings are prepared in film pots and planted in the ground. Planted in March-April on dry, sandy soils. When propagated by seeds, they are sown in open ground. It is also easy to care for, timely pruning and weeding. It is irrigated only during droughts. Let's try to make a simple calculation of the prospects for the cultivation of pumpkins.

"The pumpkin crop will be harvested in three years," said businessman S. Hasanov. - 1,600 saplings can be planted on one hectare of land. Significantly, the squirrel sprouts buds throughout the summer. Unopened, round, hard buds no larger than 10 millimeters are the most sought after product. They are harvested only by hand in 8-10 days. Therefore, it is sold at high prices in the world market. A well-developed plant can yield up to 3 kilograms per crop. At the end of the season, the average is 7.5 kilograms, or 12 tons per hectare. Considering that the world market starts at \$ 1.5 per kilogram, the total annual income averages \$ 18,000. This figure will continue to grow in the coming years.

This calculation is based on raw fruit. However, the cost of its processing will be even higher. President Shavkat Mirziyoyev pays special attention to the sustainable development of our economy, food security, increasing the role and importance of agriculture in increasing the export potential of our country. In drought-prone years like this one, it would be beneficial to protect such drought-tolerant crops.

By the way, the flower of the plant is rich in nectar and attracts children. This means that the development of horticulture will open the way for the prospects of several more industries, the creation of many new jobs and the creation of additional sources of income.