

Selection of Promising Varieties of Cabbage Kohlrabi (*Brassica Oleracea* Var. *Gongylodes*) During Repeated Sowing

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ANNOTATION

The article explains the great importance of vegetables as food and their medicinal properties. Differences in the growth and development of cultural samples of kohlrabi-type cabbage are repeated. Also varieties of kohlrabi Amokashi (a), Gigant, Pikant, Vienna white 1350, Nezhenka, Violetta, Delicious white, Sirenovy district, Smak and Violetovaya - 65.7 g/ha in re-sowing compared to the standard navigator; Scientifically proven to give an additional 48.3% yield.

KEYWORDS: *species, seedlings, feeding area, scheme, staple fruit, plant, growing.*

Preface. Kohlrabi cabbage belongs to the family of Brassicaceae and belongs to the group of biennial plants. The first information about kohlrabi cabbage was written by Italian scientists and new data describe, that the fruit of a newly harvested crop looks like a radish, and the taste is similar to that of a cabbage. In sixteenth century this type of crop entered into tradition in Western Europe especially, in Norway, Sweden, Germany, Czech Republic, Slovakia, Netherlands, Bulgaria later in Turkey.

Main purpose of cultivating kohlrabi cabbage is related to it's healing features. Vitamins are playing an important role in human's life, because they are physically essential substance. For human's healthy activities need 20 types of vitamins. Among of them B1 (thiamine), B2 (riboflavin), C (ascorbic acid), A (retinol), compound, E (tocopherol) are the most essential substances of vitamins.

Vegetables come first on the abundance of vitamins among food and it's main source. Vegetables contain more than 50 chemical elements. They include 0.1 % ash. Vegetables include useful substances which is easy to absorb in human's organism such as sodium, potassium, calcium, phosphorus, magnesium, iron, manganese, chlorine, iodine, sulfur. These minerals have an alkaline nature, neutralize acidic compounds formed during the digestion process from the consumption of bread, fat, meat and adversely affect the body, and ensure that the alkalinity of the blood is constant. Organic acids (especially apples, lemon, wine, meadow), enzymes, essential oils and other fragrant substances open human's appetite and improves absorption of protein, carbohydrates and fats. In meal's content should be indigestible waste for better working of substances. Vegetables bring out these kinds of substances. their healing properties have also been known since ancient times. They normalizes nervous system and prevent mental problems.

There are C, A, E, B1, B2, B3 (PP), B4, B5, B6 and B9 vitamins in kohlrabi cabbage. Kohlrabi cabbage is rich in carbonated waters, proteins, minerals and biologically active substances in

cleaning the human body from salts, slag, has a great positive effect on the alternation of cell activity. The color of the fruit of kohlrabi is white, light green, green, creamy, dark orange, the shape is spherical, oval, flat-oval varieties and hybrids are grown (Fig. 1). Kohlrabi cabbage's fruit is also eaten boiled and steamed as other fruits.

Purpose of the research. selection of varieties for cultivation of kohlrabi cabbage, which is unconventional for our republic.

Research method. Research on the study of valuable economic characteristics of samples of the Kohlrabi collection was carried out on the basis of the All-Russian Institute of Botanical Research (VIR) Methodological Manual "Study and Restoration of the World Collection of Relatives", [4] and B.A. Dospikhov [5]. Experimental units were planted 35-day-old seedlings in 20 m² irreversible, 70x20 cm seedling thickness.

Object of the research. Objects of research were samples of kohlrabi cabbage introduced from Russia Venskaya belaya 1350, Violetovaya, Gigant, Sirenoviy district, Pikant, Delicatnaya white, Violetta, Smak and Nejenka, and as a sample the regional variety Amokashi.

Results of the research. The research was carried out in the experimental fields of the Information and Consultation Center (EXTENSION CENTER) of Tashkent State Agrarian University on typical gray soils for 2019-2020.

35-day-old seedlings of kohlrabi cabbage were transplanted to the experimental field in the first ten days of August. Morpho-biological characteristics of plants were studied during the growing season and biometric (number of leaves, leaf band length, leaf plate size, average diameter of fruits, average weight of one fruit) in 10 plants from each turn when the crop was technically mature measurements were made and evaluated on the basis of valuable economic characteristics.

Before planting seedlings of kohlrabi varieties in the open field, the average length of the plant stem and the number of leaves were determined. Fioletovaya was 18.7 cm, Giant 17.7 cm, Violetta and Delicatessen bloer 16.5 cm, Venskaya belaya 1350 and Sirenovyi district 16.0 cm, and Pikant, Smak and Nezhenka 15.0 cm. In the Amokashi variety, the figure was 16.0 cm. Fioletovaya was 18.7 cm, Giant 17.7 cm, Violetta and Delicatessen bloer 16.5 cm, Venskaya belaya 1350 and Sirenovyi district 16.0 cm, and Pikant, Smak and Nezhenka 15.0 cm. In the Amokashi variety, the figure was 16.0 cm.

The varieties of kohlrabi, which are being studied for the first time in the climatic conditions of the republic, differ from each other in terms of biological properties Delikatesnaya bloer, Pikant varieties 75 days, Venskaya belaya 1350, Violetta, Sirenovyy district and Smak varieties 80 days, Fioletovaya 90 days, Giant varieties 100 days, this figure was observed to be 80 days in the standard amokashi variety. The Nejenka variety matured in 60 days and was selected as the earliest ripening variety.

Features of kohlrabi cabbage's sort and hybrids

| Sorts | period of growing | average weight of one fruit /г | productivity. кг/м ² |
|----------------------|-------------------|--------------------------------|---------------------------------|
| Amokashi (st) | 80 | 483,7 | 3,5 |
| Gigant | 100 | 718,2 | 5,12 |
| Pikant | 75 | 386,7 | 2,76 |
| Venskaya belaya 1350 | 80 | 415,5 | 3,2 |
| Nezhenka | 60 | 323,7 | 2,3 |
| Violetta | 80 | 490,1 | 3,5 |
| Delicatessen belaya | 75 | 508,1 | 3,6 |
| Sirenovyy tuman | 80 | 484,3 | 3,45 |

| | | | |
|-------------|----|-------|-----|
| Smak | 80 | 508,1 | 3,6 |
| Fioletovaya | 90 | 488,5 | 3,9 |

Sort of Nejenka is differ from others cause of it's delicious taste and soft surface. If it is not watered on time, fruit will flow. In order to get a quality crop from Nejenka, it is necessary to ensure constant moisture in the soil.

In the analysis of the results of the study of varieties and hybrids of kohlrabi cabbage on valuable economic characteristics, the highest result on the average fruit yield was observed in the Gigant variety, averaging -718.2 g, in Delicatessen belaya and Smak varieties -508.1 g, Violetta 490.1 g, Fioletovaya 488.5 g, Smak 508.1 g, Sirenovyy tuman -484.3 g,. Venskaya belaya weighed 1350 - 415 g, Pikant 372 g and Nezhenka 323.7 g. In the Amokashi variety, the average fruit weight was 483.7 grams.

Naturally, the highest rate was observed in the Giant variety, with an average yield of 5.12 kg per 1 m². In the violet variety, this figure was 3.9 kg, which is 102% higher than the standard. Of the samples studied, only the Pikant and Nejenka varieties had lower results than the standard Amokashi navigator, while all other varieties and hybrids had the same results as the standard.

Despite the fact that all varieties of kohlrabi belong to the Russian selection, our research has shown that they have different characteristics in the climatic conditions of Uzbekistan.

Conclusion: Although kohlrabi cabbage, like other cabbages, adapts quickly to the climatic conditions of the republic, it was observed that the sensitivity of varieties and hybrids varies.

Gigant, Fioletovaya and Smak varieties of kohlrabi are suitable for replanting and provide 130-146% more yield per hectare than the control variety.

When the sowing period is delayed by 20-30 days, the use of Nejenka variety is effective and allows you to grow a dietary product. The introduction of kohlrabi varieties into production will be the basis for the efficient use of available land resources, along with the increase in the variety of vegetables.

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