

# Individual writing

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White mushroom, even in a dried form, does not change its color and smell. There is an opinion that this particular fact and gave the name of the mushroom itself. But, there is another assumption: the name is white, which has been fixed for Boroviki, means the best or valuable. Especially, if you consider that the mushroom is not always and not all white, for example, his hat has a brown color.

In our country, the White Mushroom had many names. For example, in Yaroslavl province, Bebik was called, in the Urals Belevik, in Vologda Pan, and in the northern regions, Korovyak. It is believed that the hat of this mushroom sunbathes in the sun, in the mushroom grown in those, it has a lighter color.

The optimal temperature for the growth of white mushroom is 15-18 degrees in summer and 8-10 degrees in the fall during the humidity of the soil from 40 to 60 percent. You can find a white mushroom under the most different trees: birch, pine, fir tree, oak. The average lifespan of the mushroom is about two weeks. During growth, it adds daily in weight until 30 g. Sometimes there are also real giants. For example, in 1964, a mushroom was found in the Vladimir region, whose weight was 6 kg. 750 g. The diameter of the record holder cap exceeded 50 centimeters.

But, the gourmet argue that young mushrooms are the most delicious, since large and old flesh are much rougher. No need to forget that all mushrooms, and white, among them, absorb toxic substances from the environment. Therefore, from the collection of mushrooms next to major cities, industrial enterprises and lively tracks, it is best to refrain.

There is a folk sign as soon as red mushrooms appeared in the forest, you should go to search for white mushrooms. The earliest appearance of mushrooms was marked in early May. Sometimes it happens so that you can even detect this mushroom in November. But, the best mushroom picking time end summer and early autumn.

White mushroom can be found on most of the continents of our planet, it does not grow only in Australia and Antarctica. Moreover, in South America, he appeared by chance, during a conversion of coniferous trees in the soil turned out to be a mushroom. Thus, the white mushroom moved from Europe over the ocean.

Behind white mushrooms do not necessarily walk far into the forest. If you wish, they can even grow in their garden. But they are engaged in basically, gardeners are lovers, as industrial production of white mushrooms is unprofitable. Their yield from one hectare rarely exceeds 200 kg. Artificial cultivation of white mushrooms in Russia began to be engaged in the XIX century.

White mushrooms were popular in ancient Rome. And now in Italy, they are part of many dishes. At

the same time, in the country there are restrictions on their collection, it is necessary to acquire a license. There are not enough white mushroom crop in Italy, it is necessary to even bring them out of abroad.

Special place was occupied by mushrooms and in Russian cuisine. They, unlike meat, could be used even in the past. In Russia, there were no problems with the collection of mushrooms, not only for themselves, but also to export abroad. Hundreds of thousands of pounds of dried white mushrooms were exported to Europe since the XVII century. Moreover, for residents of many regions, the collection and sale of mushrooms brought significant money to the family budget.

White mushrooms have an inadem twin, which is called a bile mushroom. In appearance, it looks like white, but it has a bitter taste. There is another distinguishing feature, at the bile mushroom, the lower part of the hat is pinkish, which does not happen from a real white mushroom.

White mushroom fruits, as a rule, in three stages. The earliest June mushrooms are called spikes, since rye begins at this time. The next wave appears in July. Such mushrooms are called hotkeeping. And finally, the leaf pages grow in September. These are the latest and strongest white mushrooms per year.

White mushrooms in the forest should be cut or tear? On this occasion there is a lot of disputes. Often mono to hear that the breaking of mushrooms from the ground can damage the fungne. But, many micrologists (specialists in mushrooms), argue that it is not necessary to cut off at all, the breaking does not harm the fungne.

The use of white mushrooms is favorable on the human body. These mushrooms expand blood vessels, dilute blood, reduce blood pressure, improve digestion and remove heavy metals. At the same time, it is necessary to remember that mushrooms are long enough, excessive use is not recommended.

In Ryazan, an unusual monument is installed, which is called mushrooms with eyes. The height of the bronze sculpture is 120 centimeters. And she depicts a family of white mushrooms, and, at the oldest of them, there is even a beard. The monument was established in 2013 on the city day, and quickly became one of the attractions of Ryazan.