

## Media for protozoa

### LE

**L solution:** White part of lettuce is dried at 90°C for 16–18 h without scorching; 300 mg of the dried lettuce is added to 100 mL boiling water (9:1 distilled water to tap water) and boiled for 30 min, while stirring. The supernatant is passed through cotton wool.

**E solution:** 300 mg of crushed yolk of hardboiled egg is added to 100 mL water (9:1 distilled water to tap water) and boiled for 30 min, while stirring. The supernatant is passed through cotton wool.

Equal quantities of L and E solutions are mixed. The pH is adjusted to 6.8–7.0 with 1 mol/L NaOH, and 100 mL of the solution is dispensed into each 200-mL Erlenmeyer flask and sterilized by autoclaving (121°C, 15 min).