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SPICE INDIA



Vol. 25
No. 6
June 2012



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29th May 2012, Cochin

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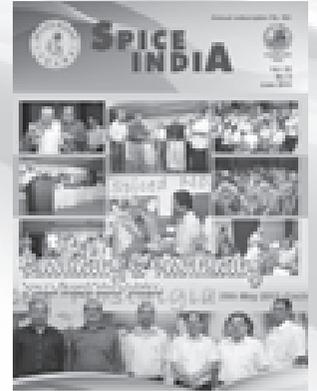
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A JOURNAL DEVOTED
TO THE PROMOTION OF
INDIAN SPICE INDUSTRY



IN JUNE ISSUE

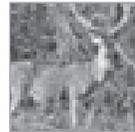


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Spiced Nostalgia 2012



RELIVING 25 YEARS OF EXCELLENCE



Revathy S Mohan
PR Trainee
Spices Board

Shri.K.M.Chandrasekhar IAS speaking on the occasion

To meet and depart is the way of life. To depart and meet is the hope of life. With meetings, memories are created, departure preserves the sweet memories, and the hope to meet again takes our life ahead.

"Spiced Nostalgia, 2012" has

turned out to be a landmark that is to be written in the annals of history of Spices Board and no other organization might have got this opportunity, but with the success of the programme and the coming together of all the previous Chairmen, retired employees,





Board Members, and the experts of the industry and the employees of the Board under one roof, it has turned out to be true.

Spices Board, a nodal organization for the development and worldwide promotion of spices, celebrated 25 years of successful existence in a gala event organized by Spices Board Staff Club on 29th May 2012, at Gokulam Park, Kaloor, Cochin. A matter of great pride, the Board is not just a commodity organization that promotes Indian spices all over the world; it is a family, a shelter, a second home... At the silver chest of activities, the sailing was not as smooth as people think it is. Efforts of many go behind unnoticed for the Board to attain the status it enjoys at present. Spiced Nostalgia laid a platform for the members of the spice family to come together, meet the old comrades and relive many years of nostalgic feelings. The reunion triggered up the pent up emotions as the retired staff members sailed through the past

25 years. Energy reflected in the profile of the members and it was evident in the way they conversed with each other. Without any junior-senior distinction, they met, exchanged words, and there was an air of love and affection that spread through the hall. It was a moment of joy for everyone.

Spices Board was indeed privileged to have at the function all its previous chairmen in one single platform - founder father, Mr. KM Chandrasekhar IAS, Mr. T Nandakumar IAS, Mr. V Jayashankar IAS, Mr. C J Jose IAS, Mr. V J Kurian IAS and the present Chairman, Dr. A Jayathilak IAS. A leader is one who knows the way, shows the way and leads the way. It was the indeed a privilege of the staff club members to honour the Chairmen with 'ponnadas' at this auspicious occasion.

Another highlight of the programme was the screening of the film named "Spices Board-Down the memory lane" which

took people many years back, right from its inception in 1987 to the present. Moments of joy and sorrow that featured in the film reflected in the countenance of all those who have gathered in the hall. The film pictured the priced moments of the Board and it captured everyone's attention. It was a special feeling for the Chairmen too. It felt like the Chairmen were contemplating on a quote by Maxim Gorky which says "Happiness always looks small while you hold it in your hands, but let it go, and you learn at once how big and precious it is." Yes, it was an occasion to cherish the memories of yesteryears. The film took them many years back and they did not fail to mention their feelings in the speech.

The formal function started with Dr. A Jayathilak IAS, Chairman Spices Board, welcoming the gathering. He handed over the flame to the founder Chairman, Mr. K M Chandrasekhar to inaugurate



A view of audience

Spiced Nostalgia 2012 was also a wake up call for the younger generation of the Board. It was a chance for them to take a glimpse through the past 25 years which would prompt them to work with new vigour, strength and a purpose.

Spiced Nostalgia, 2012. Each of the Chairmen talked at length about their feelings and experiences in the Board. The first to make the speech was Mr. K M Chandrasekhar. After retiring from the service from the very prestigious coveted post of Cabinet Secretary, Government of India, he is now the Vice Chairman of the Kerala State Planning Board. He took the Board from being just a commodity organization to a near corporate entity with brisk and vibrant actions. Next to speak was Mr. T Nandakumar IAS who stressed on the need to focus on the future course of growth while Mr. V Jayashankar IAS, praised the accounting system in the Board that had become an example to other commodity Boards in the country. Mr. C J Jose IAS described how the Spices Board had responded to a crisis-like situation over the Sudan red alert in the chilli exports market and Mr. V J Kurian IAS talked at length about the infrastructure build-up of the Board. All of them were loquacious when it came to describing their experiences in the

Board. The chairmen were honoured by retired staff members of the Board and the senior most retired staff member, the then Liaison Officer, Mr. Koppar was honoured by the founder Chairman, Mr. K M Chandrasekhar came all the way from Balgalore to be a part of the occasion.

Spices Board is unique in many ways and when it comes to the staff strength, the famous quote by Aesop is found relevant; "In union there is strength". The drama performed by the members of the Board- "Manninde Nombaram, Manushyandeyum" found the transformation of members into characters like chilli, pepper, nutmeg, cardamom, turmeric, curry leaf and scarecrow. It was simply amazing and took the audience by surprise. The theme of 'Good Agricultural Practice' was well conveyed to the audience. Rendering of music by staff members added mood to the function. The audio track of 'Sugandhatheeramthedi Gama Veendum' [radio drama on traceability enacted by the Board employees] was also played.

Spiced Nostalgia 2012 was also a wake up call for the younger generation of the Board. It was a chance for them to take a glimpse through the past 25 years which would prompt them to work with new vigour, strength and a

Cover Captions

(CLOCK WISE)

1. **Shri.K.M.Chandrasekhar IAS honouring Shri.M.Koppar, a senior most retired staff member of the Board.**
2. **Shri.K.M.Chandrasekhar IAS, lighting the lamp to mark the inauguration of the celebrations.**
3. **A view of audience**
4. **Another view of audience.**
5. **Retired members sharing their memories.**
6. **(From left) Shri.T.Nandakumar IAS, Shri.K.M.Chandrasekhar IAS, Dr.A.Jayathilak IAS, Shri.V.J.Kurian IAS, Shri.V.Jayashankar IAS, and Shri.C.J.Jose IAS.**
7. **A scene from the street play**
8. **Dr.A.Jayathilak IAS, Chairman, Spices Board, welcoming the gathering.**
9. **(Middle) Shri.N.Anilkumar, Secretary, Spices Board Staff Club is seen honouring Shri.K.M.Chandrasekhar IAS the founder father of the Board.**

purpose. The future of the Board lies with the younger generation and it is essential that they should be proud of their organization to take it to new heights. Safe in the hands of the younger generation, the Saga of Spices Board will continue...

(More photos of the event on centre page)



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| Sorghum | Flax Seeds |
| Millet | Sesame Seeds |
| Mustard | Fenugreek |
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CHEDIYAMMA

Living in line with nature amidst the greenery of quite a lot of medicinal plants in the courtyard, in a small house lives this grandma. Annamma has with her, remedy for almost all diseases on earth and is a specialist for diseases like piles, migraine and skin diseases. Her medicines, sometimes as simple as ghee with rock salt, or pepper pods are known to be effective for a number of poisonous stings and bites as well. At home, she is always busy greeting and talking to people who come in search of her from all over the state and even from abroad. For some, her presence is a haven who has cured incurable diseases. For others she is a knowledge hub. Her visitors not only include people who suffer from physical and mental ailments but medical officers, traditional medicine practitioners, nursing students and agriculture experts as well. There are institutions that have approved her as a resource person for subjects related to botany and traditional treatments. Annamma, who had education only till class VIII, even guides PhD students today. Unlike other guardians of such precious knowledge, Annamma has no qualms about passing on the information to anyone. She

whole heartedly shares what she knows. Some of the medicines she recommends largely contain spices. There is one important medicine of her own that she gives her patients along with other medicines. It is "Sarvarogasamharini" which largely contains spices

We live in a busy world where people forget to look back and respect our age old tradition and culture. But the light of knowledge never turns off. Either there will be a beacon left to show way for the one who seek or a person bestowed with the power to safeguard that treasure. Here is a guardian angel, 79 year old grandma of traditional medicine. Annamma Devasya is "Chediamma" to her neighbourhood which means mother of plants.



Dhanya R
PR Trainee
Spices Board



like dried ginger, pepper, nutmeg, long pepper, turmeric and other herbs.

Annamma was born in a healer family in Kottayam, Kerala.

Annamma was born in a healer family in Kottayam, Kerala. Later her family migrated to Mukkam in Kozhikode district, Kerala. She got the first lessons of the medicinal value of plants from a book handed over to her by her uncle at the age of 12.

Later her family migrated to Mukkam in Kozhikode district, Kerala. She got the first lessons of the medicinal value of plants from a book handed over to her by her uncle at the age of 12. She also stealthily listened to the medical tips that the master healer of her family gave his patients. All what she heard and learnt

is still fresh and 'ready-to-use' in her memory. But she got no opportunity in her life to try the knowledge she had. Like all other



women of the time she became engaged with family matters and household chores and children. She got no time to shift her



suggested by her relatives and family. Benny wanted to stick on to his mother's treatment but he too didn't have a choice. When his disease aggravated he was forced to follow his relative's suggestions. But fate had its play on him and took him away from Annamma while he was a theology student. Her son's last wish was that his mother should share her knowledge with the rest of the world so that somebody might benefit from her knowledge. Though he believed that his mother's medicines would have helped him live longer he couldn't follow

the first platform. From there on, various health and agriculture departments approached her seeking her support to update their understanding on medicinal uses of plants. By now she has given lectures to various Kudumbasree units and Mahilasamaajam groups giving them awareness on how easy it is to lead a life close to nature. Her knowledge is not limited to medicinal plants and health. She even talks about how medicinal plants can reduce air pollution. A down to earth person Annamma is ever willing to help out new generation Ayurveda doctors who are experts in theory but has no first hand information about plants and herbs. She even reaches out people to help them name the rare plants in botanical gardens.

The grandma has just one advice for the young generation. Value the treasure that our land and nature gave us. We live amongst plenty but throw a blind eye to nature and its resources, drowning ourselves in pure materialism. Annamma wonders whether the young generation would preserve this treasure. A pious woman, she surrenders herself to the almighty and does her duties as a service. She doesn't even demand remuneration from her patients but just accepts what they give in return as a token of gratitude. Chediyamma opines that every household should maintain at least ten medicinal plants. Let us follow her message...Long live our tradition and knowledge.

attention due to the many hardships that came her way in life.

She had six children and the youngest, Benny was always ill. She gave him natural medicines but was forced to depend on other medical practices

it. His words gave her strength and she decided to give a thought seriously. Her supportive husband helped her in the mission.

She was ready to talk in public and share her knowledge. B P Moideen Seva Samithi gave her

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them; he didn't intend to, but that was his warning shot. It also gave him his name: **Charger**. Months later, the BBC's TV team recorded his blindness and death at the fangs and claws of his son.

It was sad, but that's reality.

Bandhavgarh has become our *Jungle Book*, teaching us new lessons about the unexpectedly linked lives of the animals; and, eventually, of their rigid rules of dining. In fact, many people believe that our forest tribes, observing the preferences of animals, discovered spices and their amazing therapeutic qualities. The foraging of boars could have introduced us to the medicinal virtues of garlic, ginger

Then we, and the passengers in ten other vehicles, did hear an angry tiger. In fact we heard two of them. There was an absolute explosion of excitement in Hindi, Bengali, Punjabi, English; and even French, German and Russian as the normally subdued foreigners were caught up in our enthusiasm.

The king of Bandhavgarh has gone.

The last time we saw him he lived up to his formidable reputation. Two English girls, sitting on an elephant, had urged their mahawat to prod their mount closer and closer to a resting tiger. When they crossed his *Lakshman rekha*, he gave an earth-shaking roar and charged.! He didn't attack

The last time we saw charger © BANDHAVGARH

Hugh & Colleen Gantzer

Chital resting in Bandhavgarh

and onions, for instance.

We saw families of wild pig bustling like irascible busybodies as they always do: digging for tubers, snuffling in the shallows of forest streams. But they were often followed by adjutant storks with the grave demeanour of undertakers, snapping up fish and frogs and dragonflies disturbed by the rooting pigs. Storks, because of their greater height, warn the foraging pigs of approaching danger by taking wing. Sambars, though they are our largest deer, generally prefer atomic families and tend to stand still in the shadows of the forest, merging with the brown of the trunks of trees and the earth. But a sambar stag, with a sweep of antlers, barked an alarm call when it sensed danger, sending two timorous barking deer scuttling for cover. Chital, spotted deer, however, believe in the safety of numbers. They move in speckled herds and have come to a co-operative relationship with tribes of langurs. These black-faced monkeys are wasteful eaters. They consume only half of all they pluck and the chital, grazing below, feast on the bonanza that falls from above. And when the langurs' sentinels, from their high perch, spot a stalking predator, they scream their alarm calls, and the chital flee, pursued by the great felines, giving langurs on the ground time to leap to the safety of the higher branches. It's an excellent defensive partnership, much to the anger of leopards and tigers.

Our notes on the security systems of the jungle were filling up.

Then we, and the passengers in ten other vehicles, did hear an angry tiger. In fact we heard two of them. There was an absolute explosion of excitement in Hindi, Bengali, Punjabi, English; and even French, German and Russian as the normally subdued foreigners were caught up in our enthusiasm. We thought that the two tigers would flee. We saw their stripes, briefly, shimmering through the trees. But obviously they had no natural enemies and, besides, they were Bandhavgarh animals and Bandhavgarh animals are not scared of humans. The

roaring came closer, the human noise subsided: our fellow visitors did not want to become the tigers' juicy *hors-d'oeuvres*! And then, out of the jungle on our left, two magnificent tigers emerged onto the road ahead of us and, very casually, sauntered past and vanished into the tall, white-plumed, grass on our right. There was a renewed outburst of gesticulating and shouting and a revving up of engines as drivers and guides tried to decide where the tigers would emerge.

We left this melee. It would be virtually impossible to get good



In Bandhavgarh, a large tigress framed in green bamboo



A stag watches accepting our presence in the protected forest

photographs of these great cats with people behaving as if they'd spotted Shah Rukh Khan!

That evening we were not sure if this had been a wise decision. Those who had waited had then mounted elephants and got fleeting shots of the animals from their howdahs. We weren't so lucky that evening. Or even for much of the next morning's round. We drove rather dejectedly to the Park's Centre Point but though a walkie-talkie was spluttering at a forest official's ear he didn't seem at all elated. Many of the other vehicles left. And then our driver, Chhutan, came running back. Chhutan is an excellent spotter, much better than many of the so-called trained guides. More importantly, like a good poker player, he knows when to wait and when to run. His speed now would have beaten a chital in full stride! We lurched ahead, spurting gravel and dust from our tyres. "I overheard what the forest guard said on the walkie-talkie" he shouted over his shoulder. "I know where they've found the tiger!"

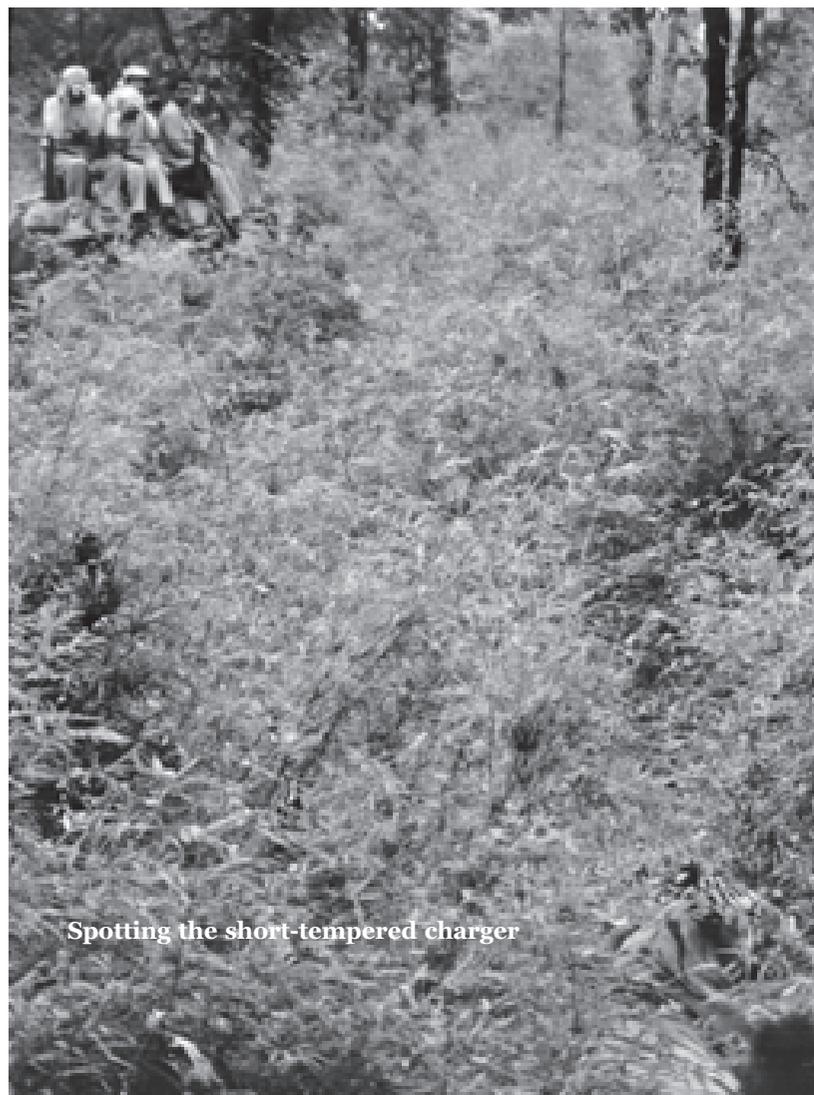
Thanks to Chhutan's keen ears and knowledge of the jungle

trails, we had more than a head start over the others. We screeched to a stop near a small riding elephant with its mahawat perched on its neck. But there was no ladder, no mounting platform. "How do we climb up?" we asked desperately. "Use our Gypsy. Hurry!" And that's exactly what we did. We used the compact Maruti vehicle as a ladder: a foot on the back of the seat, another on the canopy cross-beam, a grip on a howdah bar, and a heave up. We were jet-assisted by the urge to photograph a tiger at close quarters. The

things travel writers do for their readers!

We ambled into the jungle for about five minutes, and stopped. Looked. There below, about two meters from the elephant's foot, a large sub-adult tiger cub lay feasting on a fresh kill: a sambar. It was so intent on its task that it didn't even raise its head to look at us. It filled our view-finders and digital screens. Dug its head into the carcass; withdrew, chewing; its jaws gory with its meal. Our cameras buzzed and clicked. The mahawat said softly: "*There is another.*" Our elephant ambled forward. Stopped. Clearly, tiger mamas dine first. Lying on her side, satiated, was the cub's mother, a magnificent tigress.

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MONO CROPPING IN PEPPER IN IDUKKI

A farmer busy in farming and not business

Human civilization and its spread started with the evolution of agriculture, which sustained the life on earth. Ancient people lived on the banks of rivers and produced necessary grains for their survival. With the passage of time, the cropland requirement increased, wood lands and wet lands were cleared and mechanized mass scale production techniques slowly evolved. Chemical fertilizers and pesticides increased the volume of production but caused substantial harm to the ecosystem. However the continued application of chemical fertilizers and pesticides resulted in disintegration of soil resulting in falling productivity and production. Newer concepts like Organic farming and Natural

farming slowly gained attention. Now there is a cry out to revamp agriculture sector which is in a sinking stage.

There is wide spread concern on this sad state of affairs across the country. Even the agricultural scientists have been thinking on rescue measures to replenish the soil. These thoughts are undoubtedly the causative factor behind advocacy measures like Organic farming, Zero Budget farming, Integrated Pest Management, Integrated Disease Management and Good Agricultural Practices.

Originally farming in its natural ways were not costly. However taking a reverse route now will costs dear. Unlike in the

past many of our traditional practices now require certification to make people believe its higher productivity besides getting the authentication of credibility. This is the order of the day.

It is in this midst that a farmer in the upper reaches of the



Aneenamol PS
PR Trainee
Spices Board

Western Ghats needs an introduction for his silent devotion to farming in its natural ways. The High ranges in Kerala are known for its spices cultivation and very peculiar geography. On a beat I happened to visit the farmer whose ways of life became a revelation to me.

. When I started my journey, expecting to meet Mr. Vijayan, I had no clue about what kind of a person he was. All I knew was that he is a good pepper farmer. It is not that easy to reach his location at 'Panthadikkalam' a remote village near the 'Harrisons Malayalam Panniar Tea Estate'. The adventurous expedition through the plantation fields in the 'Mathikettan Shola' started at five O' clock in the morning.

The road was fairly good and I had the beautiful images of dawn and the mist crowned Panniar estate. The fresh cool breeze was energizing and the towering British architecture did not fail to remind me of the place's colonial

past. The village was slowly waking up to its daily chores. It was a sight to see when people met at the Milk booth and shared their news. The way from Panniar estate was not tarred; last night's rain made the road muddy and the driver had to struggle through the small puddles formed in the road. Scarcely had I covered a kilometer when a person by the road side asked for a lift. He was not a hitchhiker for sure; rather he looked like a gypsy in his rugged clothes. His cap and the woolen jacket gave him a tribal appearance. In the vehicle, the man began to open up. I was bewildered to know that this small, lean man is the enterprising farmer whom I was to meet that day.

'Vijayan', as the person introduced himself, was a farmer by birth. Just like his appearance, his life differed from other farmers'. It was really inspiring when he slowly started to unwind the tales untold from his life.



Shri. Vijayan

Miseries and struggles bought wrinkles on his face but there was still a star shining in his eyes. Soon I could understand that the star was the firm determination and the mettle to chase his dream. He said, 'life is all about listening to one's heart and following its instructions'. I thought of words by Paulo Coelho who remarked "When you want something, all the universe conspires in helping you to achieve it". The fervor for farming kept him experimenting new methods of cultivation although it meant he had to confront many failures on his way to glory.





It was not a surprise that he had tried his luck in many areas like Cardamom, Ginger and Pepper etc. Few years back he even owned a full fledged cardamom plantation in the 'Mathikettan Shola'. He had spent a life there to raise the plantation. But later he was evacuated from the plot when the 'Shola' was declared as National Park. That was the hardest time in his life. He lost everything and was more like a destitute. But the willingness to take risk and accept the challenges made him successful in life. All the misfortunes tuned and polished him to face the defeats with a positive note. Neither did he stop farming, nor did he attempted suicide; instead he continued to cultivate in the plots which he got on lease with an added vigour. Later he acquired a small piece of land in 'Panthadikkalam' a tribal hamlet in the Chinnakkanal Village, where he cultivated Pepper, though all the neighbouring plots cultivated cardamom.

As he recalls those days, 'pepper was the only crop that needed lesser initial investment'. The virgin land was fertile and shady making the plot more suitable for Pepper. Silver Oak trees (*Grevillea robusta*) and *Erythrina variegata* (Commonly known as Indian Coral Tree, Lenten Tree or Tiger Claw) were given as the stand aids for the pepper vines. A true farmer at heart, Vijayan could never hurt Nature and hence he followed organic methods of cultivation. The only manure he uses is dried cow scat. Chemical pesticides and fertilizers were always kept at distance to preserve soil and its

fertility. To control pests and diseases he chose integrated pest management methods making use of bio agents like *Trichoderma* and *Pseudomonas*; Bordeaux Fungicide Mixture was sprayed when necessary.

By the time Mr. Vijayan finished his story, I was eager to see his field. After seven long years of toil and hard work, the farm was a feast to the eyes! Four and half acres of pepper plantation and it seemed Vijayan is the only farmer who practices mono cropping in Pepper. He cultivates the 'Chengannoor' variety of Pepper and gets a yield of 8-10 Kg of dried pepper from a fully grown vine and he has more than 1500 vines in his farm.

"I am born to an agrarian background and I don't know anything other than agriculture. After loosing land in the 'Shola', I worked as a labourer in many plantations. It was a real tough time. My children were not grown and they needed money for education. Most of the time I couldn't find ways to meet the both ends and the desire to earn a piece of land was burning inside. And that is how we ended up in this tribal hamlet. The climate was difficult and this area was an isolated elephant track. Tribes live as a colony and they have the electric fencing to protect themselves from the elephants and they did nothing other than fishing. They gave their land for lease to farmers from outside.

To start the farm I had no capital than my willingness to work hard I got the pepper vines and the stand aids from my friends and relatives free of cost. I couldn't

survive with out a secondary income and hence I was forced to raise the livestock. In addition to the stable income from milk, I could save the money needed for manure. Sooner I understood dried cow scat is the best fertilizer which preserves the texture and productivity of soil which in turn lead to better yield".

A portion of his plot was kept ready for replanting pepper vines during this monsoon. He even runs a nursery where he produces quality vines for replanting his own farm and the excess are available for sale. He is not particular about the price and often gives the rooted runners free of cost to those who visit his farm.

He is willing to share expertise in Pepper cultivation to the interested. The first thought that came to my mind when I saw the farm bordered by the lake of Anayirangal Dam, was of 'Farm tourism'. When I suggested the idea of Farm Tourism spontaneous was the reply and with a smile he said, "I am a farmer and my job is to produce. People are welcome and they can visit my farm any time. I am satisfied with what I have and I don't want to bring business in it". A blessed land in the high ranges with cool climate and a ranch with sights and views! Bloomed coffee plants and oranges, tree house, local tribe women, 'Muthuvathis' as they are called in the vicinity, in their traditional attire fishing on the banks of the river, speed boats that speeds through water, pine tree plantations -scenic beauty goes on and on. The cackle and cluck of hen and chicks, gobble of turkey, squeaks of the fatty pigs in

the sty, bellowing of bull and buffaloes in the byre, all made the ambience lively and fresh, moreover it was so close to nature... The place even had a colonial history. Resting in the catchment area of 'Anayirangal Dam' the place was the chosen ground for the British to play Football and Volley ball and thus came the name in Malayalam meant exactly the same 'Panthadikkalam' and the place still preserves its colonial remnants.

It is the strength and support from his family which makes Vijayan successful. His wife Lizee and two sons- Manu and Binu assist him in all the works. It was interesting to know that Manu, a young educated man chose a career in farming and when enquired it was Lizee who answered the query, 'once he had to stay away for a few days. When he came back, he had a lot of complaints about the traffic, mosquitoes, hot climate and so many other things, after which he hasn't stayed away from this place even for a single day. He declines every job offer and prefers to assist his father'. Manu had a different point to argue- he doesn't have to obey any one's orders and demands, he can produce non contaminated food, breathe fresh air and drink non polluted water, and above all there is a freedom and pleasure which only a farmer can enjoy. He continued, "It's delightful to watch the plants budding, flowering and fruit bearing. You will not get this satisfaction if you choose to be a white collar professional. Well when you produce it is you who feed the world."



The trip to Panthadikkalam started on a doubtful note -'what is there to see in a pepper plantation, that too after harvest?' But Vijayan's farm changed all my preconceived notions. On my return I noticed the change, tribes started working on their plots! They do multi cropping of Pepper, Ginger, Cardamom and many other Food Crops. No doubt it is surely the influence of Vijayan and his farm. I felt grateful to Vijayan and his family. I got an answer for the much asked question-"who feeds the farmer?" It's the nature

...yes! Other wise how can Vijayan and his family live such a beautiful life, feeling the pulse and rhythm of nature. When they are hungry they go to nature. The cows give them milk; they catch fish from the river and feed on what they produce. Even the wild elephants don't bother to disturb them in anyway.

On my way back, I recollected the story of a father and his son: 'One day, a rich father took his son on a trip to the country with the purpose of showing him how poor people live. They spent a couple of days and nights on the farm of what would be considered a very poor family. On their return from their trip, the father asked his son, "How was the trip?"

"It was great, Dad." "Did you see how poor people live?" the father asked. "Oh yeah," said the

son. "So, tell me, what did you learn from the trip?" asked the father. The son answered, "I saw that we have one dog and they had four. We have a pool that reaches to the middle of our garden, and they have a creek that has no end. We have imported lanterns in our garden, and they have the stars at night. Our patio reaches to the front yard, and they have the whole horizon. We have a small piece of land to live on, and they have fields that go beyond our sight. We have servants who serve us, but they serve others. We buy our food, but they grow theirs. We have walls around our property to protect us; they have friends to protect them." The boy's father was speechless. Then his son added, "Thanks, Dad, for showing me how poor we are".

means many things to many people. Perspectives do differ and the life too. A few people are there, who chose stay back at the lap of nature avoiding all the materialistic luxuries. If we ask them, they would say "we are the happiest people in this world". For they support the world by giving them food and raw products to run the so called multinational industries and they are the corner stones of this 'societal system of existence'. !! If one asks me what did I learn from the trip, like the son in the story, I too realized how poor I am and how blessed the farmers are. The more we get mechanized and materialized the more we get away from the nature. Being close to nature and 'being you' is heavenly- something beyond comparison.

Life is an experiment and it





**CLEANING PROCESS
DEHULLING PROCESS
MACHINERY**



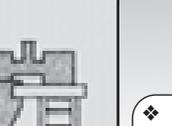
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Gravity Separators



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SAUDI CHAMBER ASSURANCE ON FURTHERING SPICE TRADE WITH INDIA



Meeting and Presentation in Jeddah Chamber of Commerce: [from right to left] Mr.P.M.Suresh Kumar, Secretary, Spices Board, Mr.Mazen M.Batterjee, Vice Chairman, Jeddah Chamber of Commerce & Industry, H.E. Mr.Faiz Ahmad Kidwai, Consulate General of India and Mr. Shakeeel Ahmad, Indian Consul for Commerce & Culture

A seven member spice trade delegation visited Kingdom of Saudi Arabia during 3 to 5, June 2012 for export development of Indian Spices with special focus on cardamom. The delegation met with importers of spices in Jeddah and Riyadh at two buyer seller meets organised jointly by the Chambers of Commerce & and Indian Embassy of KSA. The Saudi Chamber of Commerce and Industry has expressed their keenness in strengthening the Spices trade from India. The delegation had detailed discussion with the Chamber along with the

Officials of Indian Embassy and Consulate.

Mr.Hussein A.Al-Athel, Secretary General and Mr.Mansour S.Al Ajmi, Manager, Public Relation Department, Riyadh Chamber of Commerce and Mr Ashok Warriar, First Secretary(Commerce & Education), Indian Embassy Riyadh co-ordinated the meetings and buyer-seller meet in Riyadh on 3rd June 2012. Around 15 buyers had interaction with the members of the delegation.

Mr.Mazen M.Batterjee, Vice Chairman, Jeddah Chamber of Commerce and Mr.Faiz Ahmad Kidwai, Consulate General of India helped in the conduct of the buyer-seller interaction in Jeddah on 5th June 2012. Mr.P.M.Suresh Kumar, Secretary , Spices Board who led the delegation made a presentation on Indian Spices with focus on cardamom. Intrinsic quality of Indian Cardamom was highlighted in the presentation. Mr. Shakeeel Ahmad, Indian Consul for Commerce & Culture delivered vote of thanks. The



Buyers at the BSM in Jeddah



One-to-one interaction of Buyers with Indian Exporters



Indian Spice trade delegation members with Embassy officials and buyers in Riyadh, KSA

meeting was attended by more than 30 buyers who had one-to-one meeting with exporter members of the delegation, who had registered good deals.

The delegation consisted of Mr.R. Madhavan, S.P.G. Ramaswamy Nadar & Sons, Virudhunagar, Mr. T.J.Anto,

Mass Enterprises Ltd, Vandanmedu, Mr.R.Hemen Mulraj, Samex Agency, Mumbai representing exporters and Mr. Sulthan Ibrahim, Kerala Cardamom Grower's Union, Mr.M.R.Najumudeen, Kerala Cardamom Grower's Union and Mr.Rajan Sathi, Spice Growers Association, Vandanmedu

representing growers.

The visit of the delegation was widely covered by the leading newspapers in Saudi Arabia.

Indian spice sector got wide coverage in the Saudi media alongside the visit of the delegation.

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- Rhizome rot, yellowing and mahali of ginger
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- Thrips and mealy bug of paddy
- Pink disease of rubber, bark disease and low latex yield
- Fruit fall, yellowing, budrot and stem bleeding of coconut
- Mahali, yellowing, budrot and fruit fall of arecanut
- Fruit fall, capsulerot, rootgrub and 'katte' or mosaic disease of cardamom
- Fusarium wilt, bean rot and bacterial diseases of vanilla
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- Leaf curl of capsicum fungal and bacterial disease of vegetables

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CALENDAR OF OPERATIONS FOR IMPORTANT SPICES - JULY 2012

Timely planning and execution of farm operations based on Agro-climatic conditions of the area is important for successful farming for higher productivity and sustainability. To facilitate this, a broad indication on calendar of operations in respect of important spice crops for July is given below.

Name of the crop/ Type of operations	Details of operations to be carried out
<p>CARDAMOM</p> <p>I. Agronomic measures</p> 	<p>NURSERY</p> <ul style="list-style-type: none"> ➤ Provide adequate drainage. ➤ Thin out seedlings if overcrowded in beds. ➤ Remove and discard disease affected seedlings, if any. <p>MAIN FIELD</p> <ul style="list-style-type: none"> ➤ Trashing plants and weeding in interspaces may be continued and completed. ➤ Plant shade tree saplings in open patches. ➤ Depending upon weather conditions, replanting and gap filling works to be continued. ➤ After planting, staking and tying around sticks, mulching plant base with leaves and weeds to conserve soil and moisture needed. ➤ Drain out, if water stagnates around plant base. ➤ If manuring is not yet done organic manures such as neem cake @ one kg per plant or poultry manure/farm yard manure/compost @ five kg per plant can be applied and covered with mulch. ➤ First round manuring, can be continued if not done earlier @ 37.5 : 37.5 : 60 kg NPK per hectare. If soil test recommendations are available, fertilize the plants accordingly.
<p>II. Pest management</p>	<ul style="list-style-type: none"> ➤ If nematode attack is noticed in plantations, Neem oil cake @ 250 to 500 grams per plant may be applied.
<p>III. Disease management</p> 	<p>NURSERY</p> <ul style="list-style-type: none"> ➤ To control damping off/seedling rot diseases in nursery, soil drenching with 0.2 per cent copper oxychloride or 0.2 per cent mancozeb may be taken up.



- As bio-control measure, trichoderma or Pseudomonas or Bacillus species may be applied in the soil.
- For controlling leaf rot disease, spray 0.3 per cent mancozeb and for controlling leaf spots, spray 0.25 per cent difoltalan or 0.2 per cent bavistin after noticing early symptoms.

MAIN FIELD

- Provide adequate drainage if water stagnation is noticed.
- Wherever Azhukal disease is prevalent, spray one per cent bordeaux mixture or Akomin (or Potassium Phosphonate 0.4 per cent). In areas prone for clump rot, drench with 0.2 per cent copper oxychloride solution and spray with one per cent Bordeaux mixture.
- In areas where bio-control measures are followed, trichoderma harzianum alone or with pseudomonas fluorescence may be given as basal application.
- Katte infected plants if found must be rouged and destroyed.

LARGE CARDAMOM

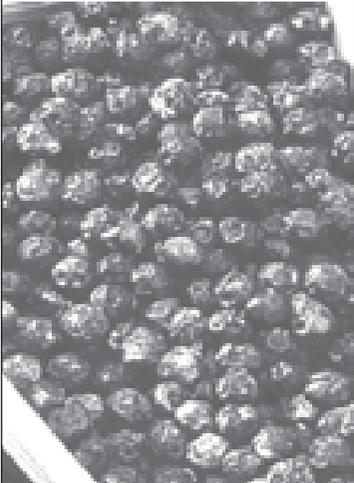


NURSERY

- Nursery beds may be mulched properly with dried forest leaves to prevent soil erosion and weed growth.
- Disease/Pest infested suckers may be removed and destroyed.
- Overhead pandals may be erected in sucker nurseries opened during June and July.
- Weeding may be attended depending on necessity.

MAIN FIELD

- Replantation/gap filling operation if not done, may be completed immediately.
- Chirke and Foorkey infected plants may be destroyed by uprooting/burial at regular intervals in the pits.
- Regular inspections may be carried out to observe caterpillar/shoot borer/ shoot fly incidence if any and may be hand picked and destroyed mechanically and burnt.
- The crop starts maturing at low altitude area. Hence, weeding and trashing should be done before harvesting.

	<ul style="list-style-type: none"> ➤ Farmers who are not having bhatties for curing cardamom may construct improved flue pipe technique modified bhatties before harvesting of the crop.
<p>PEPPER</p> <p>I. Agronomic measures</p> 	<p>NURSERY</p> <ul style="list-style-type: none"> ➤ Maintain rooted cuttings in polybag till they are taken to the main field for planting. ➤ Remove fungal infected vines and spray with bordeaux mixture one per cent or Bavistin 0.2 per cent, if not done during the previous month. As a precautionary measure to avoid phytophthora infection drench with 0.2 per cent copper oxychloride. <p>MAIN FIELD</p> <ul style="list-style-type: none"> ➤ If organic manure application could not be completed, apply compost/cattle manure @ 10 kg. per grown up vine and cover with mulch. ➤ Planting with rooted cuttings of high yielding varieties suited to the location can be continued during the month depending upon the prevailing agro-climatic condition. ➤ Inspect the newly planted areas regularly. If water stagnates, drain out. ➤ Injury to root system may be avoided during cultural practices.
II. Pest management	<ul style="list-style-type: none"> ➤ For controlling top shoot borer in younger plantations spray quinalphos (0.05 per cent)
III. Disease management	<ul style="list-style-type: none"> ➤ If incidence of foot-rot is noticed spray one per cent bordeaux mixture to control the disease. ➤ In foot-rot infested areas, also drench with 0.2 per cent copper oxychloride @ five liters per vine apart from bordeaux mixture spraying.
<p>VANILLA</p> <p>I. Agronomic measures</p> 	<ul style="list-style-type: none"> ➤ Planting of vanilla cuttings in the already existing standards by using cuttings with not less than 50 cm. length or rooted cuttings in polybags, can be continued if agro-climatic conditions are favourable. ➤ Adequate drainage facilities may be provided to avoid water stagnation. ➤ Decomposed organic matter, bone meal, rotten cowdung, compost, vermicompost, fermented neem/ground nut cakes etc. can be applied as manure and plant base may be mulched with suitable mulch material. ➤ Trailing of vines on support trees may be continued.

<p>II. Disease management</p> 	<p>If disease control measures are not taken up during the previous month, the following may be carried out:</p> <ul style="list-style-type: none"> ➤ Soil application of trichoderma @ 0.5 kg.per plant at the root zone and spraying of pseudomonas (0.2 per cent) on the foliage may be taken up to arrest spread of fungal diseases. ➤ If fungal diseases like shoot tip rot, stem and bean rot are still observed, spray one per cent bordeaux mixture or 0.2 per cent dithane M 45 (200 grams in 100 liters of water) after removing the disease affected portions. ➤ Wherever infection is suspected by Fusarium sp., spraying of Bavistin 0.2 per cent (two grams in one liter of water) may be done. ➤ Regularly visit gardens to find out disease outbreak and take immediate control measures. ➤ Plants showing mosaic symptoms (viral attack) may be removed and destroyed then and there.
<p>GINGER</p> 	<ul style="list-style-type: none"> ➤ Weeding and earthing up in the beds may be done depending on requirement. ➤ Water stagnation should be avoided by providing sufficient drainage. ➤ Application of second round of organic manures can be done in plots where planting was delayed and application not taken up during the previous month. ➤ After manuring, mulch with green leaves for the second time. ➤ If shoot borer attack is observed, spray 0.05 per cent dimethoate(167 ml per100 liter water). ➤ If soft rot disease is noticed remove the affected clumps carefully and drench the affected and surrounding beds with Dithane M-45(0.3 per cent) to check the disease spread. Also a foliar spray with one per cent bordeaux mixture or 0.3 per cent potassium phosphonate may be taken up.
<p>TURMERIC</p> 	<ul style="list-style-type: none"> ➤ Weeding and earthing up in the beds may be done depending on requirement. ➤ To avoid water stagnation, proper drainage may be ensured. ➤ Apply second round of manure application preferably with organic manure where planting is delayed.

	<ul style="list-style-type: none"> ➤ To control shoot borer incidence spray 0.05 per cent dimethoate (167 ml.in 100 liters of water).
CHILLI 	<ul style="list-style-type: none"> ➤ On completion of harvesting, the main field is either kept fallow or green manuring can be practiced by sowing pulse crops (pillipesara, cowpea or sunhemp) proposed for next season cultivation. ➤ Wherever sufficient rains are received sowing of seeds may be taken up in the nursery.
SEED SPICES AND GARLIC	<ul style="list-style-type: none"> ➤ The main seed spices are coriander, cumin, fennel and fenugreek. Garlic is yet another important spice crop. Being kharif season now, the land is kept fallow to take up cultivation operation during rabi season. Yet, for kharif fennel (transplanted), this is the time for starting nursery. 1.5 kg fennel seed in 100 square meter area is required for transplantation in one hectare. Fennel seeds soaked in water for 24 hours and dried two to three hours are sown in prepared bed of size 3 x 1 meter size. Mulching and irrigation are necessary in the nursery.

Kahwa

All you need after a delicious and heavy lunch or an elaborate family dinner is a hot spicy drink like Kahwa. Rich with spices, Kahwa helps to speed up digestion. With Kahwa at service, no need to worry anymore of indigestion. Divulge yourself in the world of delicacies...

Ingredients:

4 Cups water
 A pinch of Cinnamon (dalchini)
 1/2 tsp Fresh kashmiri green tea, crushed
 2 Green cardamoms, crushed
 3-4 Almonds, shredded
 4 strands Saffron, crushed
 Sugar to taste

Preparation:

Pour water in a vessel. Add crushed green tea leaves and cinnamon. Bring to boil. Soon after boiling, add saffron & sugar to taste. Add cardamom and shredded almond. Cover and boil for a few minutes. Remove from the flame. Kahwa is ready to drink.



MONTHLY AVERAGE PRICES OF SPICES FOR MAY 2012

SPICE	CENTRE	GRADE	PRICE ₹/KG
Black Pepper	Kochi	Ungarbled	370.96
		Garbled	385.96
Cardamom small	Vandanmettu/ Bodinayakanur	bulk e-auction	801.29
	Siliguri	Badadana	709.06
Siliguri		Chotadana	633.12
Ginger(Dry)	Kochi	Best (New)	65.62
	Kochi	Medium (Old)	75.62
Turmeric	Kochi	Nadan	50.38
		Salem	40.38
		Agmark	40.38
Coriander	Chennai	Erode	42.25
	Chennai	Rajasthan Green	54.75
	Chennai	Deluxe	46.12
Cumin	Chennai	Ordinary	143.25
Fennel	Chennai	-	72.00
Fenugreek	Chennai	-	34.25
Mustard	Chennai	Small	46.44
Garlic	Chennai	Medium	13.00
Clove	Cochin	-	842.80
Nutmeg(with shell)	Cochin	-	341.50
Nutmeg(without shell)	Cochin	-	597.00
Mace	Cochin	-	900.00

Prices are collected from secondary sources like Agricultural Produce Market committees, Kirana Merchants Association, India Pepper and Spice Trade Association, 'Spices Review' from chhaganlal kalidas mehta, Licensed Cardamom Auctioneers etc.

ALL INDIA CARDAMOM AUCTION SALES AND PRICES FOR MAY 2012 COMPARED WITH MAY 2011				
PERIOD	MAY 2012		MAY 2011	
	Quantity sold (Kg)	Average price (₹/Kg)	Quantity sold (Kg)	Average price (₹/Kg)
First week	257308	750.68	234034	757.94
Second week	419679	826.08	188978	733.01
Third week	449782	839.72	260378	760.67
Fourth week	348221	778.68	292117	658.70
Fifth week	147609	755.23	135853	586.15
Total	1622599	801.29	1111360	707.26

Source: Auction reports received from licensed cardamom Auctioneers

AVERAGE INTERNATIONAL SPOT PRICES FOR MAY 2012

SPICE	MARKET	GRADE	(USD/KG)	(₹/KG)
Black Pepper	U.S.A	MG-1	7.50	408.52
White Pepper	U.S.A	Muntok	10.28	559.95
Cardamom(Small)	Saudi Arabia	India Asta Extra Bold	20.81	1133.75
Chillies	U.S.A	India S4	3.00	163.41
		Chinese Small	4.15	226.05
Ginger(Dry)	U.S.A	Indian	3.06	166.68
Turmeric	U.S.A	AFT 5..25 Curcumin	3.53	192.28
Coriander	U.S.A	Canadian	1.37	74.62
Cumin	U.S.A	Syrian/Indian	3.75	204.26
Fennel		Egyptian fancy	2.82	153.60
Fennugreek	U.S.A	Ind/Turkey	1.10	59.92
Clove	U.S.A	Mad/Zan/Com	16.76	912.92

Exchange Rate 1 US \$ = ₹ 54.47

SOURCE:M/s.A.A. SAYIA & CO.INC HOBOKEN



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