

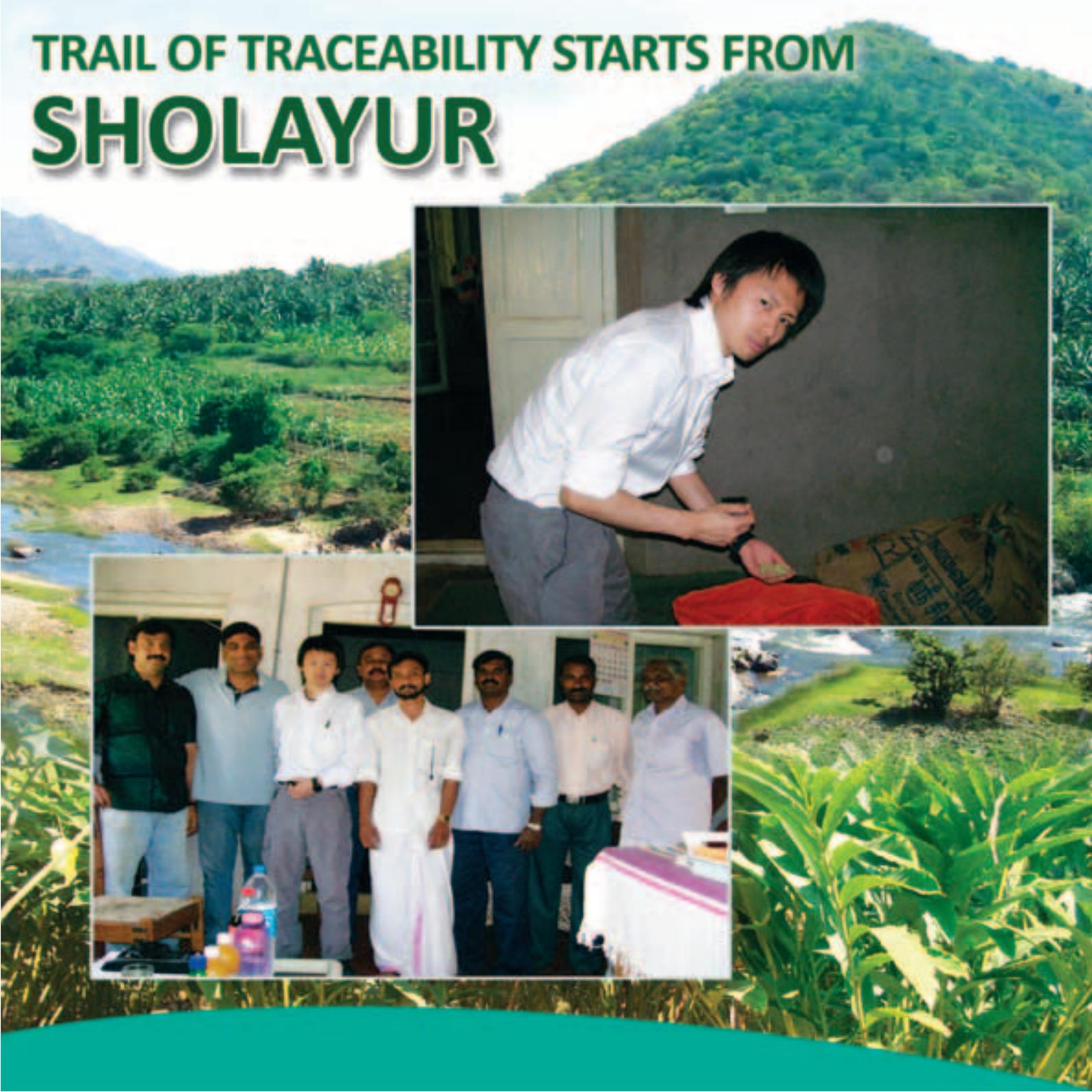
SPICE INDIA



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Vol. 25
No. 5
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TRAIL OF TRACEABILITY STARTS FROM SHOLAYUR



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SPICE INDIA
PUBLISHED SIMULTANEOUSLY IN
ENGLISH, MALAYALAM, TAMIL, KANNADA
TELUGU, HINDI AND NEPALI

SUBSCRIPTION RATES

1 year - Rs. 50/-
5 years - Rs. 200/-

Subscription may be sent either by M.O. or
Bank Draft drawn in favour of
the Secretary, Spices Board, Cochin

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Tel : 0484-2333610-616, 2347965
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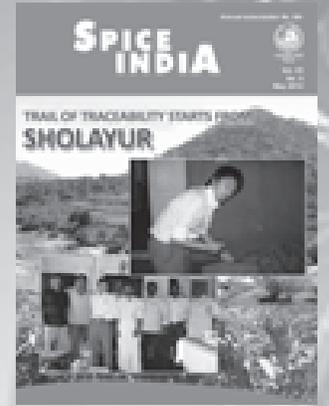
Printed at :

Niseema Printers & Publishers, Kochi-18
Tel: 0484-2403760

Vol. XXV / MAY-2012 / No. 5

SPICE INDIA

A JOURNAL DEVOTED
TO THE PROMOTION OF
INDIAN SPICE INDUSTRY



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Food Safety, sustainability, traceability – these were the buzz words at the just concluded the 11th World Spice Congress. The world spice industry is a bit apprehensive about these terms. The international food market has turned unprecedentedly quality driven. The available option to tide over the problem is to effectively strengthen the supply chain right from the farms. The process starts with the farmer necessitating changes from the grass root level.

Raghuram Murugesan

Varagambadi Estate

Sholayur. P.O

Agali(via)

Mannarkkad Taluk,

Palakkad Dist,

Kerala 678581

Mobile :9539478622

Trail of Traceability starts from Sholayur

Cover Captions

Farmer deals directly with soil and water and with proper guidance and support can work out wonders without damaging or endangering the environment.

Successful models can always set the trend. For all the apprehensions and concerns raised on the degrading environment and the increased toxicity of the flora and fauna, there is now a model to emulate.

Nestling on the top of Attappady Hills is Sholayur, a beautiful village blessed with the beauty of nature. As the world shudder at the concepts of food safety, sustainability and traceability, a small dedicated group of farmers in this village made these concepts a reality. Situated in the Western Ghats in Palakkad District bordering Tamil Nadu and Kerala, this lush green paradise is all blessed with good climate congenial for the cultivation of crops like coffee, pepper, cardamom, tea and areca nut.

Merging with the colour and cadence of nature, Sholayur has a positive community of small and big farmers. Landholdings of these farmers ranged from a few cents to a few thousand acres. They record high yields through organic ways of farming though marketing of these produce is still a hurdle. Cardamom from the Hills gets sold to traders at about Rs100-150 per kg much less than the prices at the auction centers.

Marketing problem has been haunting the farmers for a long time and for the new generation of



Mr. Mayasuki Harada

Top: Mr. Mayasuki Harada, Nihon Kaken, Japan a buyer from Japan assessing the quality of cardamom at the farm level in Sholayur.

Bottom: Japan buyer along with Members of the Sholayur farmer cluster and a representative from M/s. Synthite Industries.

young farmers it is something saddening. Knowing this, the extension wing of the Spices Board in Coimbatore started taking initiative to introduce the farmer groups to the supply chain in spices. A meeting of the cardamom growers of Attappady which was attended by representatives of export houses actually set the ball rolling. The meeting held at Attappady revealed the potential of the area in terms of production of cardamom. M/s Synthite



Sholayur cardamom farmers



Industries of Kolencherry made up to the meeting and informed the farmers on the very basic requirements of quality for the cardamom meant for exports. The farmers were briefed on the importance of producing cardamom of high quality which will fetch an easy access in the global market. They were also informed of the problems in sourcing good quality cardamom from the other growing tracts in Kerala because of excessive application of pesticides.

The farmers were on the look out for a fair price for their product and were willing to do anything to make it acceptable to exporters who can export. However the small farmers could not do anything substantive individually to enhance the quality of the product and to make available big quantities for bulk purchase by exporters. M/s Synthite Industries exhorted the farmers to form clusters of five to ten farmers to target for a production of four to five tones per season.

Mr. Raghuram Murugesan , Mr. S.Kadhiravan, Mr. C.J.Vikram, Mr. Vijaykumar, Mr. Ananthakumar, Mr. Paul Anthony and Mr. Sathyadas were the farmers from the hamlets of Sholayur, Pettickal and Vayaloor who decided to form a cluster. They implemented IPM guidelines and started supply of cardamom to Synthite Industries of course for a premium price. This has come as a reward for the farmers and had become a motivating factor for continue cardamom cultivation under IPM practice.

Most of the farmers were not aware of IPM guidelines and were not following any particular method in intercultural operation. Scientists from the Indian Cardamom Research Institute of Spices Board, Myladumpara, Idukki district gave the guidelines that conform to the requirements of the buyers of Synthite Industries. A scheduled list of pesticides and fungicides were drawn up with dosages to combat the common pests and fungi. Being truthful and dedicated to their land and crop the farmers followed the guidelines and weaved a success story.

The buyers in overseas locations undertook stringent checking for pesticide residues. The farmers of Sholayur is now silently perched in a supply chain with a total assurance of traceability.

There is a module now working in the village. As soon as the crop is harvested and dried, the information is passed on to Synthite Industries, which in turn collects samples for assessment of quality including testing for pesticide residues. The lots with pesticide



residues are rejected. If the sample passes the test, the lot is then transported to Synthite Industries. A second sample is again drawn and tested when the raw material reaches the factory. Only on passing this test the entire material is accepted and the payment is made. Even at this stage if the material has residues, the same is rejected. Once the cardamom is cleaned, graded and bagged, it is shipped out; and a third test is conducted by the importing country on receipt. All lots shipped by the farmers are tagged and labeled giving details like the Farmers Name, Weight, and Lot Number etc. to ensure traceability.

Meanwhile, the buyers from abroad have visited the plantations twice, met the farmers and checked the field operations to ensure adoption of IPM programme in place.

This process started in July 2011 season and around four tonnes of cardamom have been carted till date. Synthite

Industries had not encountered any problem so far on account of pesticide residues and the farmers have received their entire payments along with the premiums. This is the successful culmination of working together of farmers and buyers under the guidance of Spices Board and an export house.

The success of this model had drawn the attention of many

farmers. Teams of farmers from Attapady Farmers Club and Kolli Hills in Tamil Nadu visited Sholayur to know the working of the arrangement. More farmers in Attappady and Kolli Hills will soon emulate the example set by the Sholayur farmers. The Field Office in Coimbatore has many positive things to tell farmers in other areas as they discuss on sustainability and traceability matters.



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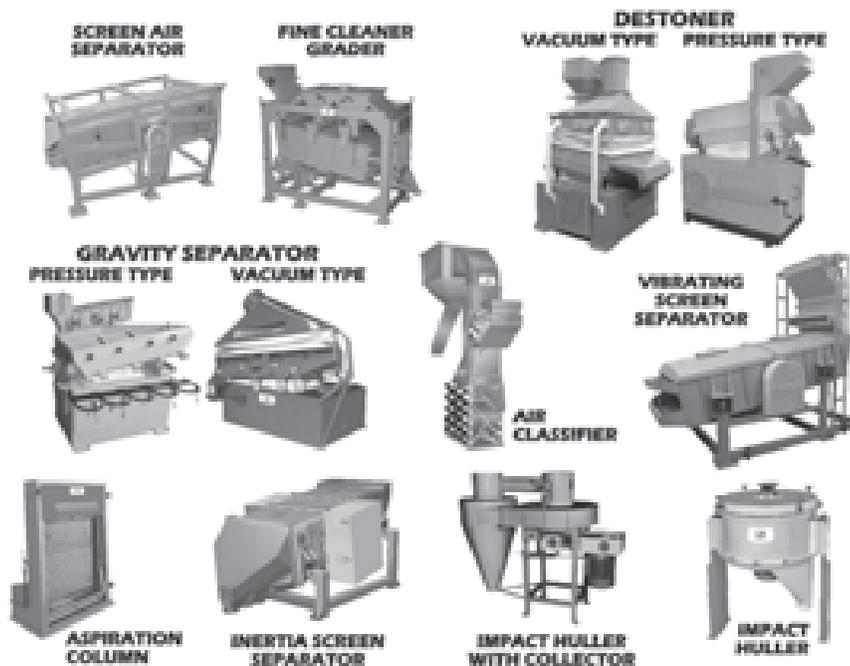
Again he visited Germany & UK in 2003, studied and obtained design and technology of Post Harvest Processing Machineries for Fruits & Vegetables.

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THE STORY OF LARGE CARDAMOM THULA ALAICHI



Large cardamom (*Ammonum subulatum* Roxburg) or “Thula alaichi” (as it is called in Nepali languages) is widely considered as an important cash crop. The different stakeholders of large cardamom cultivation range from farmers, Adhya wallas (system in which the owner of the land and the cultivator share the produce), laborers, transporters to the merchants. There are many

contradictory local theories as to when and how cardamom cultivation started in Sikkim and Darjeeling hills. However, irrespective to the contradictions about the origins, large cardamom has been instrumental in playing a crucial role, in being the backbone of rural economy. A major section of the hilly population irrespective of vocation and landholdings cultivate large

cardamom to earn their livelihood.

With the change in the demographic profile and socioeconomic condition certain changes have taken place, both on and off the large cardamom field. There has been a gradual shift in priorities among the working class and the importance given to agriculture is gradually dwindling. However, money is the driving force for any society and there can be no substitute for large cardamom as a cash crop considering the terrain of the area where no other crops can be cultivated. The steepness and callous topology in the hilly terrain hinder cultivation of other crops. Substantial amount of capital may be needed to contour the land if other crops are to be cultivated. But large cardamom easily grows in steep to leveled terrain and needs minimal input in terms of investment.

The scenario then...

The “thula alaichi” had a glorious past as a cash crop. It was a source of livelihood and a means



being undertaken. There were few metalled road crisscrossing the hills and the few concrete buildings and townships were not enough to alter or affect the ecosystem in general.

to attain higher education. Almost everyone in the household of cardamom growers acknowledged this fact. Large cardamom could be seen everywhere, from plots near villages to far off forest. The cultivation of cardamom was a collective process. One member from each family of the village contributed towards the labour force. They took turns for this and worked in all plots within a single village. They have been continuing this practice for generations sharing the tasks between them. The labour force joined hands for at least three times in a calendar year. The First involved cleaning and weeding of large cardamom plots before the onset of flowering. The second engagement was also for the same purpose but it was during the peak flowering and capsule formation season to prevent rodents and other animals from damaging the fruit. The last practice involved harvesting the spike and consequent drying in indigenous firewood curing system known as "Bhatti". Harvesting would initiate in the

lower belts at around the month of August and end in the month of December at the plots in higher altitude.

The older generation says that cardamom fields at their time were mostly infected by chirkey and foorkey diseases only. The bearing pseudostem was also left in the field after harvesting with the general concept that it would act as manure after decaying. The use of any other input like farm yard manure, fertilizers or plant protection was an alien concept. The only phyto-sanitation if conducted was cutting off the tillers of the clump infected by chirkey and foorkey and leaving behind the clump in the field. The fields were also mostly rain fed with a few plots being irrigated by channels, provided that there were natural springs nearby.

If the factors favouring cultivation were considered, the weather parameters were consistent except for a few times. The terrain was pristine without much anthropogenic activities

Another important factor was the availability of substantial labour force to overlook the management of large cardamom plots.

The conditions now...

Large Cardamom cultivation in recent times has some varied assumption and the scenario has changed from what was some ten to twenty years ago. The parameters that have evidently suffered a set back are the area under cultivation, number of stakeholders practicing large cardamom cultivation and production as compared to the past. However, these assumptions cannot be looked upon as a grave threat to the large Cardamom industry, rather, if analyzed closely with a bottom up approach; the result is the fall out of the gradual socio economic developmental process that is taking place in these large cardamom cultivation areas. Though the traditional farmers are still involved in large cardamom cultivation the younger generations tend to embark on agriculture only as a secondary or

tertiary mode of vocation. Hence, there is lack of monitoring and maintenance of existing cardamom fields. Other sources of livelihood like employment in private companies, tourism and other forms of income generation sources aggravated the matter. In the view of all these, the non-availability of labour to maintain huge tracts of plots is a critical short fall.

The climatic factors as well as anthropogenic activities have had an adverse effect on the large cardamom cultivation. The emergence of many mini townships and other developmental works has limited the cultivation of large cardamom to distant pockets and area. However, these pockets, even though far flung, are not negligible owing to the topological contour and the livelihood pattern of stakeholders in hilly region.

The most important aspect that needs attention at the field, as per the present scenario is to devise sustainable measures to nullify the adverse effect of prevalent diseases at the large cardamom fields. With the elapse of time and lack of technical know-how among majority of large cardamom growers, the large cardamom fields have been infected by a range of pest and pathogens. Though viral diseases like Chirkey and foorkey do contribute, it is the emergence of the blight disease caused by *colletroticum sp* that adds to the decline of existing cardamom plots. At the same time, efforts are

put in by all concerned agencies for developmental activities.

Scientific system of cultural practices for large cardamom cultivation like the application of farmyard manure and other organic formulations in field condition is gradually being adopted in many villages recently. Irrigation of field during lean winter season is also practiced by a substantial number of planters but it needs more effort on behalf of those guiding them, to make it a necessary component for ensuring survival and sustainability of the crop in field conditions.

True to its name the price of large cardamom has escalated to an all time high in the last few years. The rise in price has been instrumental in swaying the masses who have distanced themselves from undertaking the cultivation. The positive indicator is the inflow of youth participation in large cardamom cultivation. The general mind-set among growers who follow the traditional mode of cultivation is also transforming and they adopt new methods of cultivation at their own disposal. Moreover, the quality aspect of the produce is also taken seriously by growers nowadays. Today, more and more stakeholders are putting in conscious effort to produce quality material so that they get fair market rate. This mind set can be attributed to the ongoing training programme's and auction conducted by Spices Board.

The future ahead....

There are speculations and figures which illustrate that there has been a gradual decline in the area under large cardamom cultivation. However, these parameters cannot be solely considered as a negative indicator without considering the other factors that have played a pivotal role contributing towards the present scenario. Besides, the prevalent situation if utilized in a proper and coordinated way may allow any agency or organization spearheading the campaign with an opportunity to shape up the future of large cardamom industry to a sustainable level. With less labour and decline in area, planters may be encouraged to undertake cultivation in economically viable plots. Technological input can be provided so that production as per yield/area can be increased rather than encourage random expansion of area that cannot be maintained. There are research findings and case studies which demonstrate that more income can be generated from lesser areas if the productivity per clump of large cardamom is high. It has to be accepted and conveyed to the growers that large cardamom, though a cash crop, is still a plant having its own biological advantages and limitations. Hence the sustainable approach would be to intervene as per the need, like provision of manures, irrigation at the field, better marketing facilities, storing facilities etc.



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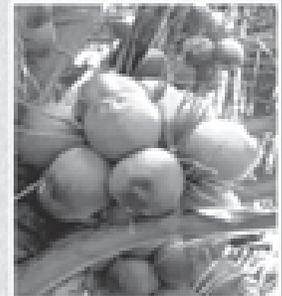
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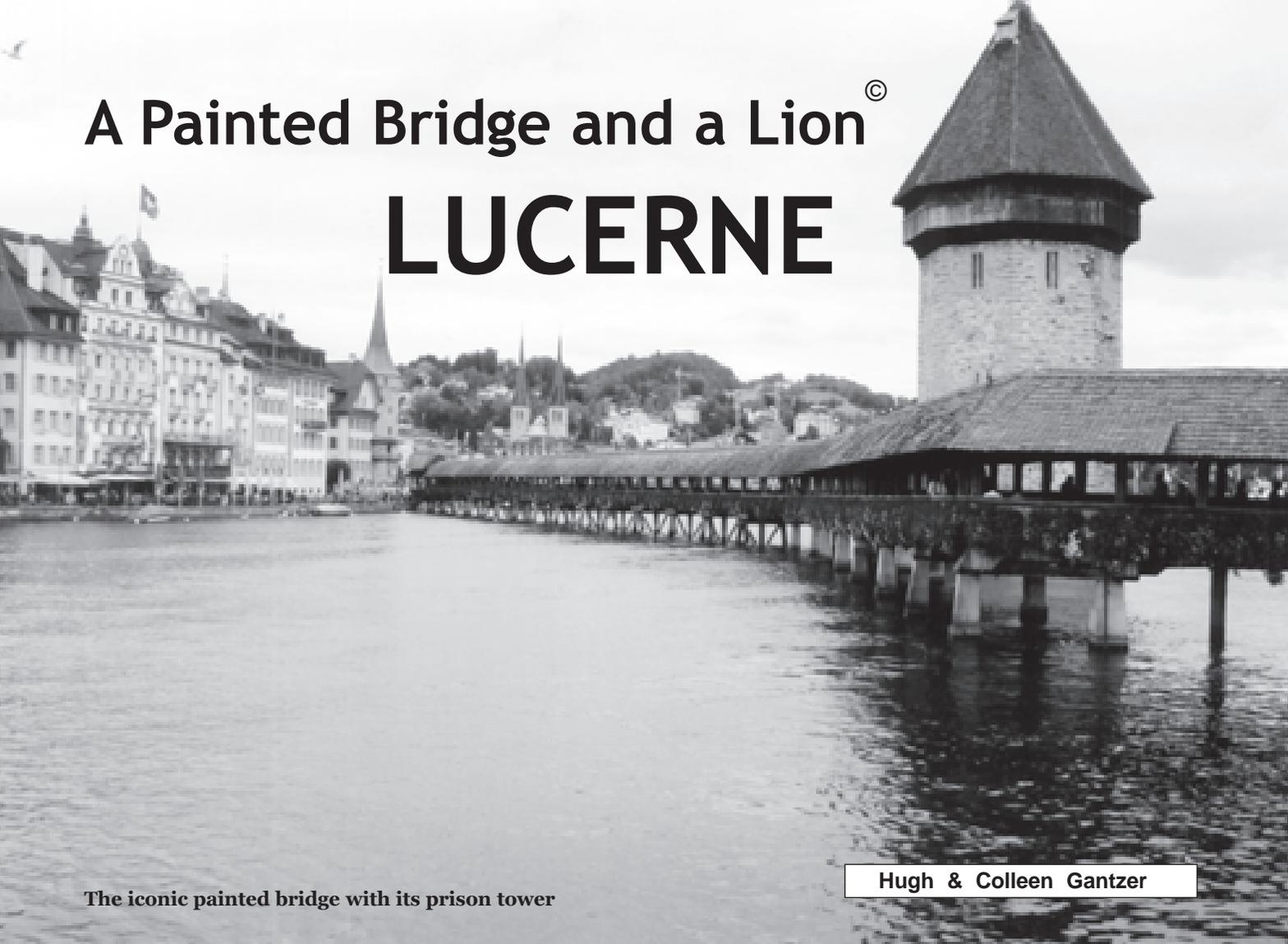
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A Painted Bridge and a Lion[©]

LUCERNE



The iconic painted bridge with its prison tower

Hugh & Colleen Gantzer

The Swiss know how to market their past, and their other intriguing home-grown products..

From where we stood, on the heights of *Chateau Gutsch*, the glacial basin of Lake Lucern and its town spread below us. Gutsch rose like a watch-tower, a sentinel over the tides of Swiss history. In the northern horizon, the Mountain of Pilate, *Pilatus*, was a blue and beckoning myth. A dragon had flown from there, over the lake, its medieval city and its iconic bridge, leaving a comet-trail of legend, scattering a star-dust of stories that the Swiss now spangle over their past. It romanticizes the wars and intrigues, the bloody religious conflicts and sectarian strife that have riven this incredible little country. It also binds it all together.

The way Lucerne is defined by its bridge.

It's a zigzag bridge, with beautiful old paintings and a tower-prison for cantankerous couples. And, when we visited it again in autumn, it was bright with cascading flowers: clearly, the most intriguingly beautiful bridge we

have seen anywhere. Even here, however, their vexatious past had been preserved. The profusion of flowers concealed the higher parapet of the bridge. In the bad old days it had been a battlement for the town's defenders to repel their attackers.

The panoply of conflicts has also been illustrated on the other side of the lake. The facades of houses were painted like a gallery of folk beliefs. There was an unusual First Supper in which a very reluctant Christ performed his first miracle, changing water into wine at the Marriage Feast in Cana. We turned our attention to the face of another hotel, painted



The famous 'Lion of Lucerne'

like an illuminated manuscript, with a fantasy of animals, vegetable and humans.

“What’s the monkey doing there?” we asked.

“Ah!” explained our guide. “In those days before central heating, many women had dogs sleep on their beds to keep them warm. The very rich had monkeys because they have more body heat!”

That begged a question but we didn’t ask it.

On one side of the bridge rises an interesting Jesuit Church. The priest who took us around claimed that it had been started by St. Francis Xavier before he voyaged to the east.

“You say you are from India. Are you from Goa?”

We said we were not Goans but we had visited Goa very often.

“A visiting Indian couple once told me that this church, and indeed most of the mission

We turned our attention to the face of another hotel, painted like an illuminated manuscript, with a fantasy of animals, vegetable and humans.

churches built by the Spanish and Portuguese in Central and South America were patterned on the church established by St. Xavier in Cochín. “

We smiled but did not say that he was probably referring to us: we had spoken about this theory of ours to a priest in this church during an earlier visit to Lucerne. But since he did not recognise us, and we did not recognise him, and we didn’t have the time to enter into a discussion about the architectural history of mission churches, we kept silent.

After that, other images flickered swiftly. In a cobbled square, a military band in grey and green played the Beatles, Souza and Strauss but a drummer and a trombone player were dismissive of another group, also in uniform. “They don’t belong to the Unit. They must be paramedics.” Caste in Switzerland?

Status is built into the human psyche and it didn’t require princes, politicians and prelates to



The shoreline of Lucerne



Angela Rosengart stands before a portrait made by her friend Picasso

freeze it into our social structures. The Big Freeze had come to Switzerland even before the first humans built their first society.

A kilometer-thick glacier had once covered Lucern and ice-melt whirlpools had carved great wells in the hard rock, still preserved in the Glacier Museum. An audio-visual captured an age of Mastodons and Woolly Mammoths and then offered the multiple illusions of a Hall of Mirrors with the unlikely effigy of a medieval Turk and his hookah in the midst of it all. Carved on a cliff outside,

another illusion had been entombed. The great Lion of Lucern lay stabbed and dead but still protecting the shield of the last king of France. The famed Swiss Guards had died to the last man, trying to protect the cosseted Louis XVI against the wrath of his own civic society. The only Swiss Guards now left, protect the Pope, and they still wear unreal medieval uniforms.

We delighted in other illusions, and perspectives of a separate reality, in the *Rosengart Collection*. The late Siegfried

Rosengart had been an art dealer and a great friend of Pablo Picasso. We were given insights into the evolving attitudes of the world's most influential modernist by the collector's daughter, the very elegant Angela Rosengart. She was also one of Picasso's muses and we photographed her in front of her portrait painted by him. The great painter's surname was really Ruiz, as we had learnt in his home town of Malaga in Spain. Legend has it that, when he had moved to the avant garde capital of the world, Paris, he had been influenced by Matisse, taken his mother's name and added another 's' to it. Angela Rosengart, however, dismissed this as wild speculation and since she is the only person we've met who was a personal friend of Picasso we'll take her word for it.

That evening the past and the present melded seamlessly again. In the *Stadthauskeller* we let our hair down yodeling, dancing and dining at a Swiss Folklore evening. We were called up to yodel, learnt the technique of a new tympanic instrument which was how to rotate marbles in a steel bowl, did not have much success with alphorns, musical saws, a tympanic broom and assorted truly-rural instruments. The conga line., however, was great All amplified by a hi-tech stereo system. We also noticed, as we had before, that onions, garlic, cinnamon and cloves featured in many of their dishes but the other flavours were created by the blending of herbs rather than the bark-root-fruit of the more assertive spices.

But then, wines are a delectable substitute.



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INTERNATIONAL SPICES BRANDS FLOOD BANGLADESH MARKET

The Bangladesh retail market has a blend of branded spices from Australia, Thailand, Pakistan, and India besides the native companies. The Indian brands like Sanjeev Kapoor's "Khazana" (Bombay Biryani Spice Mix), Pakistani brands viz., "Shan" (Chaat, Biryani, Fish and Meat Masalas), "Mehran" (Haleem Recipe Mix), Australian brands like "Masterfoods" (Roast Chicken Seasoning), Thailand brands like "Continental" (Green Curry Paste), Bangladesh brands of "Radhuni", "Pran", "BD Foods", "Fresh Brand", "ACI PURE", "Arku", "Rani", "Sajeeb" and "Ideal" rule the market in different composition

The Spices Board officials who were in Dhaka to attend the 11th SAARC Trade Fair and Tourism Mart 2012 during April 30 to April 1, 2012 visited the wholesale markets of Moulavi, Chawk Bazaars and retails markets like Agora and Shopnow. Spices in bulk like cardamom (small & large), chillies, black pepper, white pepper, long pepper, cumin, fenugreek, fennel, coriander, turmeric, ginger, nutmeg, mace



Mr Manikantan, MIO, meeting the visitors

and clove are available for sale. The traders attributed the supply of black pepper, cumin, turmeric, ginger and chillies from India, while Bhutan is the major supplier of large cardamom to Bangladesh. Burma and China are exporting turmeric and ginger to Bangladesh. It is also understood from the importers that Pakistan plays a dominant role in the chilly supplies. Apart from India, Iran and Syria are also supplying cumin to the Bangladesh market.

The 11th SAARC Trade Fair and Tourism Mart 2012 provided the

platform for the Spices Board to organize the first ever spices promotion in Bangladesh. Indian spices and spices products displayed at the stand captured the attention of the visitors.

Mr. AMA Muhit, the Hon'ble Minister of Finance, Govt. of Bangladesh inaugurated the event at Bangabandhu International Convention Centre (BICC), Dhaka.

Mr. Manoj Oommen, Scientist (B) and Mr. M. Manikandan, Market Intelligence Officer have organized the Board's participation in the fair. More than two lakh people from various sectors of life in Bangladesh and other foreign nationals have visited the fair. The visitors included representatives from all eight SAARC nations viz., Bangladesh, Bhutan, India, Nepal, Sri Lanka, The Maldives, Pakistan and Afghanistan.

The Board's stall also attracted trade representatives, professionals, business visitors, Government officials and trading companies.



Mr Manoj Oommen, Scientist interacting with visitors

BOARD TO PARTICIPATE IN 16 INTERNATIONAL FAIRS

Sl. No	Name of the Fair	Venue, Town/City and Country	Dates
1	45th Algiers International Fair 2012	Alger, Algeria	30th May-5th June, 2012
2	Alimentec	Bogota, Colombia	19-23 June, 2012
3	IFT Annual Meeting & Food Expo	Las Vegas, USA	26-28 June, 2012
4	SIAL 2012 Brazil	Expo Center Norte, Sao Paulo, Brazil	25-28 June, 2012
5	Africa Big Seven	Johannesburg, South Africa	25-27 July, 2012
6	SIAL, Mercosur 2011	Buenos Aires, Argentina	31st August - 2nd September, 2012
7	Fine Food Australia	Sydney, Australia	10-13 September 2012
8	Food Ingredients South America	Sao Paulo, Brazil	18-20 September 2012
9	Fruittrade, Chile	Santiago	8-9 October, 2012
10	Feria Gastronomica	Bogota, Columbia	19-23 October, 2012
11	SIAL Paris	Paris, France	21-25 October, 2012
12	Gourmet Food & Wine Expo	Toronto, Canada	15-18 November, 2012
13	Bio Fach	Nuremburg, Germany	13-16 February, 2013
14	Gulfood Dubai	Dubai, UAE	25-28 February, 2013
15	Expocomer	Panama City, Panama	March, 2013
16	Alimentaria Barcelona	Barcelona, Spain	26-29 March, 13

Other than this the Board is also participating in a special promotion programme during the London Olympics time during August 1- 2, 2012. Your interest in participation may be communicated immediately by e mail to spicesboardpub@gmail.com

AAHAR CHENNAI DURING AUGUST 23-25, 2012

The India Trade Promotion Organisation (ITPO) and Tamil Nadu Trade Promotion Organisation (TNTPO) in association with the Ministry of Food Processing (MOFPI), Agricultural & Processed Food Products Development Authority (APEDA), National Small Industries Corporation Ltd. (NSIC), South Indian Hotel & Restaurant Association (SIHRA), Hotel and Restaurant Equipment Manufacturers Association of India (HOTREMAI) Association of Resource Companies for the Hospitality Industry of India (ARCHII), All India Food Processors Association (AIFPA) and Indian Federation of Culinary Associations (IFCA) will be presenting the next edition of AAHAR, Chennai, 23rd to 25th August, 2012 at Chennai Trade Centre, Nandambakkam, Chennai.

The fair profiles a lots of products of agriculture, industry, food, garden, bakery, health etc. The participation charge for exhibitors is fixed @ ₹ 5,500/- per square meters plus service tax with a minimum bookable area of nine square meters under shell scheme and @ ₹ 4,500/- per square meters plus service tax with a minimum bookable area of 27 square meters under Bare Space.

For further details you may please contact:

Mrs. Kanchana Manavalan /
Mr. V. Narayanan,
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Diseases

- | | |
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SPICES BOARD BAGGED THE RAJABHASHA TROPHY

Spices Board has been awarded with “RAJABHASHA TROPHY” (Second Prize) by Town Official Language Implementation Committee, Kochi to recognize the efforts of the Spices Board in the field of implementation of Hindi as Official Language in the Board’s Offices. The Board’s monthly magazine Spice India (Hindi) and the Hindi House journal ‘SANDESH’ also won second prize for the best publications published by the Central Government Organizations under Kochi TOLIC. The award was given for the better performances in the field of Official Language Implementation in the Board during the year 2010-11. Shri Siddaramappa, Director(Dev.), Spices Board has received the “RAJABHASHA TROPHY” (Second Prize) from Shri Kaushal Kumar Sharma, IRS, Commissioner of Income tax and



Shri Siddaramappa, Director(Dev.), Spices Board receiving the “Rajabhasha Trophy” (Second Prize) from Shri Kaushal Kumar Sharma, IRS, Commissioner of Income tax. Shri N.Anilkumar, Assistant Director (OL) is also seen.

the trophy for the best Hindi Publication from Shri P.Vijayakumar, Assistant Director(Impl.), Department of Official Language, Kochi in the

meeting held on 29-03-2012 at Income Tax Office, Kochi. Shri N.Anilkumar, Assistant Director (OL) also attend the meeting.



Shri Siddaramappa, Director(Dev.), Spices Board receiving the trophy for the best Hindi Publication from Shri P.Vijayakumar, Assistant Director(Impl.), Department of Official Language, Kochi

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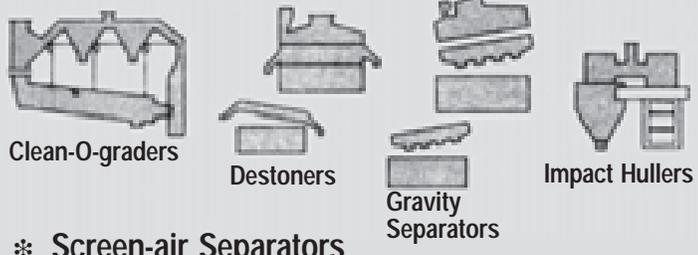
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 - Fruit fall, yellowing, budrot and stem bleeding of coconut
 - Mahali, yellowing, budrot and fruit fall of arecanut
 - Fruit fall, capsulerot, rootgrub and 'kattie' or mosaic disease of cardamom
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S P I C E I N D I A

SPICES BOARD INITIATIVE TO ADDRESS PESTICIDE ISSUES IN SPICES

The Spices Board has taken up initiatives to address issues of pesticide residues in spices. Two workshops on this line were organized focusing on cardamom in Cochin and on cumin in Jagudan in Gujarat. Farmers, scientists, traders, representatives of pesticide dealers and manufacturers besides officials from the Ministry of Agriculture and Spices Board participated in the deliberations to iron out issues.

The workshops were organized as part of the initiative to discuss and adopt various measures to reduce the pesticide residue in cardamom and cumin through gathering the views and suggestions of the representatives



Dr. R.M. Shukla, Joint Director, Directorate of Plant Protection, Quarantine & Storage, Faridabad giving presentation on pesticide regulations

of different stakeholders of cardamom industry. The workshops were conducted as per the decisions taken in the meeting held at Krishi Bhavan, New Delhi during December last year chaired by Shri. Pankaj Kumar, IAS, Joint Secretary (Plant protection).

Dr. R. M. Shukla, Joint Director (Entomology-IPM), Central Insecticides Board and Registration Committee (CIBRC), New Delhi, Mr. Philip Kuruvilla, Member, Spices Board &

Chairman, World Spice Organisation, Dr. Naseema Beevi, Professor & Head AINP on Pesticide Residues, Kerala Agricultural University, Shri. Jojo George, Member, Spices Board, Smt. P.A. Sherbi, Asst. Director, Export Inspection Agency, Cochin, Adv. K.S. Mathew, Cardamom Growers Association, and officials of the Spices Board participated in the deliberations in Cochin held on 16th March 2012. Director Research, Dr. M.R. Sudarashan and Director Development, Mr. Siddharamappa and Dr. Varadarasan of ICRI lead the deliberations.

The workshop held in Jagudan on 20th March was attended by officials of Spices Board and Agricultural Ministry, scientists of Agricultural Universities and Research Stations, extension officers, farmers, traders, exporters, pesticide dealers/manufacturers



Dr. Amim, Head, Seed Spice Research Station, Jagudan addressing the workshop



Dr. K.K. Sharma Network Co-ordinator All India Network on Pesticide Residues



Dr. Paresh Shah



View of participants in Cochin



View of participants in Jagudan, Gujarat

etc from Gujarat and Rajasthan attended the workshop. Dr. A.U. Amim, HOD and Research Scientist i/c, Seed Spice Research Centre, Jagudan, Dr. K.K. Sharma, Network Coordinator, All India Network Project (AINP) on Pesticide Residues, Dr. Paresh Shah, AINP on pesticide residues, Anand Agricultural University, Dr. A.R.K. Pathan, Associate Professor, Dept of Entomology, Agricultural Research Station,

Durgapura, Rajasthan Agricultural University, Dr. R.M. Shukla, Joint Director (Entomology-IPM), Secretariat of CIB&RC, Directorate of Plant Protection, Quarantine & Storage, New Delhi, Mr. K.R.K. Menon, Senior Scientist, QEL, Spices Board, Dr. Ravindra Singh, Scientist, National Research Centre for Seed Spices, Tabiji, Ajmer, Rajasthan, Dr. T.S. Rajpurohit, Retired Professor,

Rajasthan Agricultural University, Sri. S. Velladurai, Scientist, Indian Products Limited, Coimbatore, Sri. Ashwin Kantilal Nayak, Kanaiya Exports Pvt. Ltd, Unjha, Sri. Prasanth Patel, M/s. Ramdev Food Products, Ahmedabad, Jagudan and Sri. B.K. Patel, Development Manager, Rallis India contributed to the deliberations lead by Spices Board Directors, Dr. M.R. Sudarshan and Mr. Siddharamappa.

FARM FEST 2012 - KARUVATTA

Spices Board participated in Farm Fest 2012-Karuvatta, a farm festival organized by All India Radio, Thiruvananthapuram in association with Karuvatta Grama Panchayath and Agri-horticulture Society, Karuvatta in St. James UP School, Karuvatta in Alappuzha district during 28th - 30th March 2012. Shri Oommen Chandy, Chief Minister of Kerala inaugurated the fest. Agricultural seminars, face to face programmes with farmers, scientists; agriculture oriented quiz programme for schoolchildren, women of SHG and senior citizens and cultural programmes were conducted as part of the festival. Shri Devananda Shenoy, Assistant Director (Dev.), Spices Board



Shri Biju D. Shenoy, Senior Hindi Translator, Spices Board is seen discussing with the visitors in the Board's stall.

participated in the face to face farmers programme. The Board's stall was decorated with beautiful panels and the colourful display of spices and spice products displayed attracted the public. Participation in this fest helped to

create awareness among visitors about the spice promotional activities of the Board .. Shri N. Anilkumar, Assistant Director (OL) and Shri Biju D. Shenoy, Senior Hindi Translator organized Board's participation in the fest.

CALENDAR OF OPERATIONS FOR IMPORTANT SPICES - JUNE 2012

Timely planning and execution of farm operations based on agroclimatic conditions of the area is important for successful farming for higher productivity and sustainability. To facilitate this a calendar of operations in respect of important spice crops for June 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 to avoid damping-off disease. ➤ 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"> ➤ Shade regulation to be completed, if not done earlier by removing low lying branches in thickly shaded areas. ➤ Trashing plants and weeding in interspaces may be continued and completed. ➤ Planting of shade tree saplings in open patches. ➤ Proper drainage may be ensured in swampy and ill-drained areas. ➤ Depending upon suitability of weather conditions, planting works to be taken up. ➤ After planting, stacking and tying around sticks, mulching plant base with leaves and weeds to conserve soil and moisture needed. ➤ Opening of silt pits of size 0.8x0.5x0.6 m in gentle slopes in between four plants wherever necessary. ➤ If fertilizer application is not done last month, apply 90 kg urea, 207 kg rock phosphate and 137 kg muriate of potash/hectare (1/3rd dose of 125:125:250 NPK/ hectare /year for irrigated areas). ➤ For rainfed area, apply @ 81 kg urea, 187 kg mussoriphos and 125 kg muriate of potash as first round (1/2 of 75:75:150 kg NPK/ hectare / year). ➤ The above two recommendations are made only if no soil test recommendations are available. If available, apply based on soil test values only.

	<ul style="list-style-type: none"> ➤ The said fertilizers may be applied along with any one of the organic manures like well composted FYM or vermi-compost five kg and neem cake one to two kg per plant in 20 cm wide circular band within about 10-40 cm from the plant base. ➤ In the case of young plants, 1/3rd and 2/3rd of the recommended dose of the fertilizer may be applied for 1st and 2nd year respectively.
<p>II. Pest management</p>	<ul style="list-style-type: none"> ➤ Towards Integrated Pest Management Phenthoate @ 150 ml per 100 liters of water may be applied during the month in irrigated areas (sprays may coincide with shoot borer moth emergence).
<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. <p>MAIN FIELD</p> <ul style="list-style-type: none"> ➤ Provide adequate drainage if water stagnation is noticed. ➤ Towards Integrated Disease Management against azhukal and rhizome rot in severely affected areas, phytosanitary measures and application of fungicides/bio-control agents may be taken up, if not done during the previous month. ➤ COC (0.2 per cent), drenching + one per cent Bordeaux mixture spray. 15 days later apply trichoderma alone or with pseudomonas fluorescens at plant base. Repeat bio agent application and foliar spray with Akomin 0.4 per cent. ➤ If bio-control measure is followed, basal application of trichoderma harzianum alone or with pseudomonas fluorescens is recommended. ➤ Katte infected plants if found must be rouged and destroyed.
<p>LARGE CARDAMOM</p>	<p>NURSERY</p> <ul style="list-style-type: none"> ➤ Planting of sucker in nurseries may be continued. Trenches of 45 cm width and 30 cm depth may be opened at convenient length with inter space of 30 cm. Well decomposed cattle manure or compost may be mixed with the soil and trenches are filled. Disease free high yielding



one mother sucker with two tiller may be planted at 45 cm apart in the trenches during June and July and base may be mulched with forest leaves to support the suckers bamboo/wooden stake may be provided.

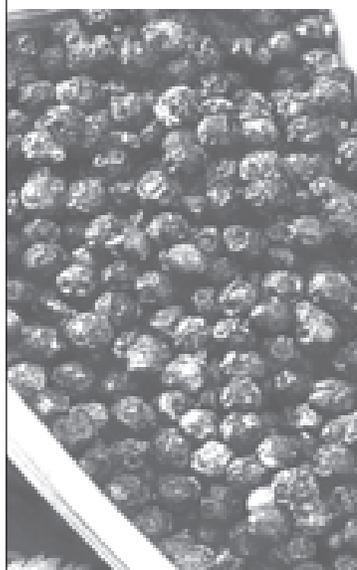
- Overhead pandals may be erected immediately after planting.
- Each and every large cardamom farmer should have his own large cardamom high yielding sucker nursery.

Plantation

- Large cardamom field meant for replanting/gap filling may be cleared off all weeds and crop debris to protect the crop from secondary infestation of pest and diseases.
- Gap filling/replanting may be continued up to August
- Planting materials may be selected from high yielding sucker nurseries free from any pest/disease infestation or disease free high yielding elite garden.
- Chirkey 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.
- one per cent Bordeaux mixture or copper oxychloride @ three grams in one liter water may be sprayed to the cardamom plant to protect from fungal diseases if it is not sprayed in the month of May.

PEPPER

I Agronomic measures



NURSERY

- Shade may be partially opened on receipt of monsoon showers.
- To prevent rot diseases, spray one per cent Bordeaux mixture or drench with 0.20 per cent copper oxychloride(two grams in one liter water) (or) 0.1 per cent bavistin.

MAIN FIELD

- Shade regulation and manuring to be completed, if not done earlier. Apply compost/cattle manure and mulch.
- Planting to be done with rooted cuttings of high yielding varieties suited to the location.
- Plant two or more rooted cuttings in a pit taken at the northern/eastern side at a distance of about 30 cm. away from the standard, mulch and provide adequate drainage.

	<ul style="list-style-type: none"> ➤ Opening of proper renovation trenches/pits in interspaces of pepper gardens with gentle/medium slopes.
II. Pest management	<ul style="list-style-type: none"> ➤ Spray quinalphos 0.05 per cent @ 200 ml/100 liters of water to control Pollu beetle incidence in affected areas by covering all sides of foliage.
III. Disease management	<ul style="list-style-type: none"> ➤ Thichoderma may be mixed @ 1 kg/50 kg of powdered cow dung and applied at the rate of three to five kg per vine, depending upon the size of the vine. Commercial formulation with a Thichoderma count of 10¹⁰ may also be used as described above.
VANILLA I. Agronomic measures	<ul style="list-style-type: none"> ➤ Plant vanilla cuttings in the already existing standards by using cuttings with not less than 50 cm. length or rooted cuttings in polybags with sufficient growth. ➤ In new planting areas, planting of cuttings of shade trees like Glyricidia, Erythrina as standards can be taken up. ➤ In existing plantations, prune support trees like Glyricidia, Erythrina etc. to allow 50 per cent sunlight. ➤ Trailing of vines on support trees to be done. ➤ In areas where organic manure not yet applied in May, use vermicompost @ one kg per vine or FYM or compost @ two kg per vine in the vine base and then cover with mulch materials like weed wastes or shade tree lopping and other plant residues.
	
II. Disease management	<ul style="list-style-type: none"> ➤ Spraying of Pseudomonas in talc base may be done, if not done last month at two per cent concentration (two kg in /100 liters of water) or 1 per cent concentration, (one liter in 100 liters of water), if it is in liquid culture available at ICRI, Spices Board, Myladumpara.
GINGER	<ul style="list-style-type: none"> ➤ Remove weeds by hand weeding, if not completed earlier. ➤ Drainage channels may be cleared for ensuring proper drainage. ➤ Application of second round of organic manures is done 40 days after planting. ➤ After manuring, cover the base of the plants by earthing up. ➤ Mulch with green leaves for the second time. ➤ Spray 0.05% dimethoate (167 ml/100 liters of water) to control shoot borer incidence. ➤ In case of rhizome rot infection starts, uproot the affected clumps and drench the affected beds with 0.3 per cent Dithane M 45 or 0.3 per cent Captofol (300 gm/100 liters of water) to control the disease spread.
	

<p>TURMERIC</p> 	<p>MAIN FIELD</p> <ul style="list-style-type: none"> ➤ Remove weeds by hand weeding, if not completed earlier. ➤ Clear drains for proper drainage and avoid water stagnation. ➤ Apply second round of manure application preferably with organic manure. ➤ Spray 0.05 per cent dimethoate(167 ml/100 liters of water) to control shoot borer incidence. ➤ In case of rhizome rot infection starts, uproot the affected clumps and drench the affected beds with 0.3% dithane M45 or 0.3 per cent captofol (300 gm/100 liters of water) to control the disease spread.
<p>CHILLI</p> 	<ul style="list-style-type: none"> ➤ On completion of harvesting, green manuring can be practiced by sowing pulse crops (pillipesara, cowpea or sunhemp) in the land proposed for next season cultivation. ➤ Wherever chilli is intercropped with cotton, after harvest dried chilli and cotton stalks are to be uprooted and cut into small pieces and incorporate into the soil for enhancing the fertility and water holding capacity of the soil. ➤ Preparatory cultivation for chilli nursery may be done.
<p>SEED SPICES</p>	<ul style="list-style-type: none"> ➤ The main seed spices are coriander, cumin, fennel and fenugreek. Being kharif season now, the land is kept fallow to take up cultivation operation during rabi season.

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MONTHLY AVERAGE PRICES OF SPICES FOR APRIL 2012

SPICE	CENTRE	GRADE	PRICE ₹/KG
Black Pepper	Kochi	Ungarbled	367.64
		Garbled	382.64
Cardamom small	Vandanmettu/ Bodinayakanur	bulk e-auction	801.84
Cardamom (L)	Siliguri	Badadana	720.31
	Siliguri	Chotadana	665.62
Chillies	Virudhunagar		-
	Guntur		52.12
Ginger(Dry)	Kochi	Best (New)	70.00
	Kochi	Medium (Old)	80.00
Turmeric	Kochi	Nadan	53.75
		Salem	43.75
		Agmark	44.12
		Erode	46.25
Coriander	Chennai	Rajasthan Green	56.25
	Chennai	Deluxe	47.25
	Chennai	Ordinary	127.50
Fennel	Chennai	-	71.62
Fenugreek	Chennai	-	35.62
Mustard	Chennai	Small	47.38
Garlic	Chennai	Medium	16.12
Clove	Cochin	-	905.00
Nutmeg(with shell)	Cochin	-	374.09
Nutmeg(without shell)	Cochin	-	690.11
Mace	Cochin	-	1213.64

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 APRIL 2012 COMPARED WITH APRIL 2011

PERIOD	APRIL 2012		APRIL 2011	
	Quantity sold (Kg)	Average price (₹/Kg)	Quantity sold (Kg)	Average price (₹/Kg)
First week	217164	869.08	167461	978.63
Second week	210554	781.41	170885	1000.19
Third week	225608	842.59	281667	991.40
Fourth week	291233	758.96	242779	902.02
Fifth week	71258	703.53	55511	818.97
Total	1015817	801.84	918303	956.65

Source: Auction reports received from licensed cardamom Auctioneers

AVERAGE INTERNATIONAL SPOT PRICES FOR APRIL 2012

SPICE	MARKET	GRADE	(USD/KG)	(₹/KG)
Black Pepper	U.S.A	MG-1	7.52	389.54
White Pepper	U.S.A	Muntok	10.58	548.04
Cardamom(Small)	Saudi Arabia	India Asta Extra Bold	21.53	1115.00
Chillies	U.S.A	India S4	3.20	165.76
		Chinese Small	4.01	207.72
Ginger(Dry)	U.S.A	Indian	3.86	199.95
Turmeric	U.S.A	AFT 5..25 Curcumin	3.53	182.85
Coriander	U.S.A	Canadian	1.39	72.00
Cumin	U.S.A	Syrian/Indian	3.75	194.25
		Egyptian fancy	2.82	146.08
Fennugreek	U.S.A	Ind/Turkey	1.10	56.98
Clove	U.S.A	Mad/Zan/Com	17.09	885.26

Exchange Rate 1 US \$ = ₹ 51.80

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



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REGISTERED No. KL/EKM/105/2012-2014

RNI No. 44664/88

Date of publication : 19th of every month

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T +91 80 2289 0000 F +91 80 2289 0001 E buhler.bangalore@buhlergroup.com www.buhlergroup.com



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