

ICAR - Central Coastal Agricultural Research Institute in Print Media



The Navhind Times dated: 17-01-2020

POOR MARKETING STRATEGIES

Floriculture struggles to bloom

ROQUE DIAS | NT
Margao

Floriculture is not a big business in the state as hardly 25 hectare of farmlands is used to raise floriculture crops, which produce some 40 tonne of various flowers every year.

The poor floriculture cultivation fails to meet the rising demands for flowers in the state, which is frequented by lakhs of tourists from across the world.

Experts in agriculture research point out that floriculture has been neglected in Goa: floriculture crops have been less than one per cent of the total horticultural crops.

The dismal situation in the segment has been attributed to poor marketing strategies and inadequate spaces for farmers to sell their flowers.

The agriculture department says that nearly 10 hectare of land is cultivated for raising orchids, zebra flowers, anthurium and other varieties of flowers.

Agriculture director Madhav Kelkar maintains that the department has already adopted strategies to improve marketing chains, and that efforts are



AT GERMINATION STATE

The dismal situation in the segment has been attributed to poor marketing strategies and inadequate spaces for farmers to sell their flowers. The agriculture department says that nearly 10 hectare of land is cultivated for raising orchids, zebra flowers, anthurium and other varieties of flowers

on to increase the cultivating areas for floriculture.

The attempts made in the past to give a boost to floriculture has proved ineffective, as poor marketing has played a spoilsport. Farmers rue that proper atmosphere is not created to market their floral products.

"There is an opportunity to boost floriculture in this state so as to make Goa self-sufficient in meeting the demands fuelled by tourism and festivals," explains Director, ICAR-

Goa, E B Chakurkar, who is also the chairman of the Goa state level coordination committee.

The committee has been studying as how to double income of floriculture farmers in Goa.

Chakurkar is of the opinion that panel's suggestions must be acted upon by the state government to give a push to the business.

It is pertinent to note here that former agriculture minister Vijai Sardesai had made an effort to set up a floriculture industrial

estate in the state so as to boost up floriculture and lure the youth to the business.

There are some 100 naturally ventilated polyhouses with an area ranging from 500 to 2000 m². Besides, there are nearly 100 other polyhouses where high-hybrid flowers are raised. The people who run these polyhouses have burnt their fingers owing to the poor marketing strategies and inadequate spaces for selling the exotic flowers.

The agriculture researchers opine that 'heliconia' is the most suitable crop for coastal areas of Goa, which can turn to the flower variety to turn around floriculture business.

A successful model has already been demonstrated for farmers, who have been informed about the profitability of the crop.

The flower crop can be taken up as an intercrop in coconut plantations: it can fetch an income of up to Rs 60,000 per hectare of land.

The experts explain that Goa is basically a 'horticulture region' and sees cultivation of cashews, coconuts, areca nuts, pineapples and other fruits.

The Times of India Dated:- 22/01/2020

Lack of equipment holding back study of spices: Expert

TIMES NEWS NETWORK

Panaji: There is no study of the important properties in spice crops in India owing to the lack of analytical equipment, said S D Sawant, vice-chancellor at Dr Balasaheb Sawant Konkan Krishi Vidhyapeeth. He was speaking at the ICAR-Central Coastal Agricultural Research Institute (CCARI), Old Goa, on Tuesday. "Most of the phenolic compounds, alkaloids, anti-

oxidant properties and fats have not been studied even today. We don't have such high level analytical machines and other equipment. Such facilities must be made available and we should be doing such research work so that we know better about our spices," he said.

Sawant cited the breakthrough finding by the Pune-based ICAR-National Research Centre for Grapes (NRCG) that has developed a



NOT JUST FOR FLAVOUR

variety of grapes which has phenolic compounds and anti-cancerous properties.

"While the grape's juice has anti-oxidant properties, its seed contains one isomer

of vitamin E which is used for cancer treatment. The vitamin E is high compared to other sources of the vitamin. The ICAR-NRCG has standardised how to extract it by isolating the active ingredients," Sawant said.

Called medica, the grape hybrid can be commercially exploited besides showing great potential in the pharmaceutical industry, he said. "The medica variant of grape juice can be packaged and

sold without any preservatives, the skin can be dried and powdered to add in foods, the seed's oil can be used for its active ingredients," he added.

Even spices will have many such properties which must be explored, he said. "If we have many varieties of a spice and would like to improve it with breeding, then we must do that on the basis of selection in active ingredients and not just its quantity," he added.

The Navhind Times Dated:- 22/01/2020

SEMINAR ON SPICES UNDERWAY

Spice farming in Goa organic by default: agri director

Rues spice farmers losing out due to lack of certification

NT NETWORK
Panaji

While cultivation of spices in the state is organic by default, local farmers are losing out on the organic market due to lack of certification, revealed Madhav Kelkar, director of agriculture on Tuesday.

Speaking at the inaugural session of the National Seminar on Spices: Emer-

ging Trends in Production, Processing and Marketing, on Tuesday, Kelkar said that local farmers need to be educated on organic farming based on standards although in comparison to other states they use very less of fertilizers and plant protection chemicals and are therefore organic by default.

Black pepper, areca nut and green chilli are the

three main spices cultivated in the state. Kelkar said that farmers in Goa are unaware about certification and lack technical knowhow in maintaining the organic protocol.

Urging experts attending the seminar to deliberate on difficulties faced by the state in making spice cultivation organic, the director pointed out that the conversion period of three

years to achieve organic standards is considered too high by Goan farmers.

The two-day national seminar at Old Goa is being hosted by ICAR-Central Coastal Agricultural Research Institute (CCARI) and Directorate of Areca Nut and Spices Development (DASD), Kozhikode.

"The seminar will focus on ways of increasing spice exports and production,"

said EB Chakurkar, director, ICAR-CCARI, Goa.

It is attended by battery of speakers including Dr JC Karyal, former deputy director general (education), ICAR, Delhi; Dr K Nirmal Babu, director, ICAR-Indian Institute of Spices Research, Kerala; Dr SD Sawant, Vice Chancellor of Konkan Krishi Vidhyapeeth, Dapoli; Dr Homey Cherian, director, DASD and Dr Go-

pal Lal, director, ICAR-National Research Centre on Seed Spices, Ajmer.

Heads of prominent agriculture research institutes in the country, agri-scientists, spice farmers, graduates of agricultural colleges and spice industry stakeholders have arrived in the state to attend the seminar.

Speakers revealed that spices are 'low volume high value produce' and have

the potential to be a major foreign exchange earner to the country by way of exports. Foreign exchange earnings from spices are expected to touch US \$ six million in 2019-20. The volume of cultivation is estimated at about 10 lakh tonne of which exports comprise about 10-15 per cent of the total cultivation.

"Domestic as well as global consumption of

spices is increasing and there is an urgent need for production to be taken up in a much competitive way," said Cherian, adding that chillies and turmeric are the top spices being exported.

India has maximum genetic varieties of spices with over 1,500 varieties of black pepper being grown in the country, it was revealed.

Lokmat Dated:- 22/01/2020

गोवा, महाराष्ट्र, केरळमधील शेतकऱ्यांची उपस्थिती : संशोधकांनी सातत्याने शोध करत राहावे : जे. सी. कटयाल

जुने गोवेत मसाला उत्पादनाविषयी राष्ट्रीय कार्यशाळा

लोकमत न्यूज नेटवर्क

पणजी : दोन दिवसीय राष्ट्रीय मसाला उत्पादक कार्यशाळेचे उद्घाटन जुने गोवे येथील केंद्रीय सागरी कृषी संशोधन संस्थेच्या आवारात 'सुपारी आणि मसाला पिक विकास संचालनालय, केरळ' यांच्या सौजन्याने करण्यात आले. या कार्यक्रमासाठी आयसीएआर नवी दिल्लीचे माजी उपमहासंचालक डॉ. जे. सी. कटयाल, केरळ केंद्रीय सागरी कृषी संशोधन संस्थेचे संचालक डॉ. के. निर्मल बाबू, गोवा राज्य कृषी खात्याचे संचालक माधव केळकर, डॉ. बाळासाहेब सावंत कोकण कृषी विद्यापीठाचे कुलगुरु डॉ. एस. डी. सावंत, सुपारी आणि मसाला पीक विकास संचालनालय, केरळचे संचालक डॉ. होमी चेरियन, आयसीएआर गोवाचे संचालक डॉ. एकनाथ चाकुरकर आणि मुख्य संशोधक (फलोत्पादन) डॉ. ए. आर. देसाई या वेळी उपस्थित होते.

या वेळी गोवा, महाराष्ट्र व केरळ राज्यातील मसाला पीक उत्पादक शेतकरी, व्यावसायिक, निर्यातदार, उद्योजक, प्रक्रियादार तसेच विविध संस्थांमधील संशोधक उपस्थित होते. त्यांना संबोधित करताना मान्यवरांनी देशातील मसाला उत्पादनाविषयी माहिती दिली.



राष्ट्रीय मसाला उत्पादन कार्यशाळेत विविध संशोधकांचे अभ्यासवृत्त प्रसिद्ध करताना डावीकडून डॉ. ए. आर. देसाई, माधव केळकर, डॉ. एकनाथ चाकुरकर, डॉ. एस. डी. सावंत, डॉ. जे. सी. कटयाल, डॉ. होमी चेरियन, डॉ. के. निर्मल बाबू, डॉ. गोपाळ लाल.

भारतात १५०० मसाला पिके

भारतात १५०० मसाला पिकांची विविधता उपलब्ध आहे. अमेरिका, चीन, व्हिएतनाम, हॉंगकॉंग, बांगलादेश, थायलंड, युनायटेड किंगडम आणि यूएई, मलेशिया आणि श्रीलंका हे भारतातून मसाला पिके आयात करणारे महत्त्वाचे देश आहेत. वर्ष २०१८-१९मध्ये भारताने १.१० लाख टन मसाला पिके विविध देशांत निर्यात केले आहेत. वर्ष २०१९ मध्ये सप्टेंबरपर्यंत ५ लाख ७९ हजार ७९० टन मसाला पिके निर्यात करण्यात आली आहेत. एकट्या वर्ष २०१९मध्ये २० लाख टन मसाला पिके भारताच्या विविध राज्यांमध्ये करण्यात आल्याची माहिती या वेळी कार्यशाळेत देण्यात आली.

डॉ. कटयाल यांनी सांगितले की, संशोधकांनी सातत्याने शोध करत राहणे आवश्यक आहे. मसाला पिकांच्या उत्पादनासाठी तंत्रज्ञानावर

आधारित लागवडीचा तसेच मूल्यवर्धित उत्पादनांचा विचार होणे गरजेचे आहे. हा प्रयत्न गोव्यात करण्याची आवश्यकता आहे.

डॉ. एस. डी. सावंत यांनी सांगितले की, मसाल्यांच्या माध्यमातून शेतकऱ्यांना उत्पादन वाढ करण्यासाठी मोठी संधी आहे. कोकण आणि सर्व सागरी पट्ट्याला विशेषतः पश्चिम भारताला या संधीचा लाभ घेणे आवश्यक आहे. सध्या कोकणात नैसर्गिक पद्धतीने मसाल्यांच्या पिकांची वाढ होऊ शकते. कोकण आणि गोव्याच्या भागात खतांचा मोठा वापर मसाला पिकांच्या उत्पादनासाठी करणे खरेतर आवश्यक आहे. लाखीबागांचे तंत्रज्ञान उपलब्ध असताना गोवा आणि कोकणात याचा म्हणावा तसा प्रसार दिसत नाही.

व्यावसायिक शेतीचा विकास करण्याची हीच योग्य वेळ

नैसर्गिक विविधता ही समृद्धता आणि त्याचवेळी आव्हानही ठरत आहे. पण याच नैसर्गिक विविधतेमुळे ही आव्हाने आपल्याला संधीसह उपलब्ध आहेत. लातूरसारख्या दुष्काळी भागात तुटपुंज्या पाण्याच्या आधारे शेतकरी मोठ्या प्रमाणात कृषी उत्पादन घेतात. कोकण आणि गोव्यात डोंगर उताराच्या भागात मोठ्या संख्येने पाणीसाठा करून शेती फुलवली पाहिजे. व्यावसायिक शेतीचा वेगाने विकास करण्यासाठी आता महत्त्वाची वेळ आहे, असे डॉ. बाळासाहेब सावंत कोकण कृषी विद्यापीठाचे कुलगुरु डॉ. एस. डी. सावंत यांनी नमूद केले.

मसाला शेती विकासासाठी शेतकऱ्यांसह बागेपर्यंत जाऊन काम केले पाहिजे.

डॉ. होमी चेरियन म्हणाले की, कोकणात मसाल्यांच्या पिकांसाठी अतिशय पुरक वातावरण व संसाधने आहेत. व्हिएतनाम कल्चर इथे आणून तशी व्यावसायिकता इथे रुजवणे आवश्यक आहे.

Gomantak dated:- 24-01-2020

शेतकऱ्यांना पीक प्रशिक्षणाची गरज : कुलगुरू डॉ. सावंत

जुने गोवेत राष्ट्रीय परिसंवादाचे उद्घाटन

गोवा वेल्हा, ता. २३ (प्रतिनिधी)
: पारंपरिक नको, व्यावसायिक मसाला शेती करा. आज शेतकऱ्यांना व्यावसायिकदृष्ट्या पीक पद्धतींचे प्रशिक्षण देण्याची गरज आहे, असे प्रतिपादन कोकण कृषी विद्यापीठ दापोलीचे कुलगुरू डॉ. एस. डी. सावंत यांनी केले.

जुने गोवे येथे आईसीएआरने आयोजित केलेल्या दोन दिवसीय राष्ट्रीय परिसंवादाच्या उद्घाटन सोहळ्यात प्रमुख पाहुणे म्हणून ते बोलत होते. यावेळी भारतीय मसाला संशोधन केंद्र, केरळचे संचालक डॉ.

के. निर्मल बाबू, राज्य सरकारच्या कृषी संचालनालयाचे संचालक माधव केळकर, उदय प्रभुदेसाई, डॉ. बाळासाहेब सावंत, डॉ. एस. डी. सावंत, आयसीएआरचे संचालक डॉ. एकनाथ चाकूरकर, सुपारी आणि मसाला विकास संचालनालय केरळचे संचालक डॉ. होमी चेरीयन आदींची व्यासपीठावर उपस्थिती होती.

डॉ. सावंत म्हणाले की, मसाला संशोधनासाठी प्रयोगशाळा वाढविण्याची गरज आहे. यंदा लांबलेल्या पावसामुळे काजू, आंबा या झाडांना उशीरा मोहर येण्याची शक्यता

आहे. उत्पादनावर त्याचा परिणाम होणार आहे. यामुळे शेतकरी वर्गात निराशेचा सूर दिसून येणे स्वाभाविक आहे. मिरची उत्पादनावरही याचा परिणाम होऊ शकतो, असे ते म्हणाले.

दोन दिवस चाललेल्या या परिसंवादात डॉ. जे. सी. कटीयाल, डॉ. चेरीयन, माधव केळकर आदींची उपस्थिती होती. जुने गोवे येथे आयोजित करण्यात आलेल्या या राष्ट्रीय परिसंवादात कृषी विषयक ज्येष्ठ विचारवंतांनी भाग घेतला होता. बुधवारी या राष्ट्रीय परिसंवादाचा समारोप झाला.

The Times of India Dated:-28-01-2020

GI tag for Khola chillies, govt set to put mancurad on same path

TIMES NEWS NETWORK

Porvorim: The state government has obtained a Geographic Indication (GI) tag for the popular Khola chillies grown by the Canacona farmers association. The government now plans to pursue GI tags for Goa's coconut vinegar, local rice varieties, mancurad mango, Harmal chillies, Mandoli bananas and other local produce, said minister for sci-



RED HOT CHILLI PEPPERS

ence and technology Michael Lobo here on Monday.

The locally-grown Khola or Canacona chillies are unique owing to their brilliant

red colour and medium-pungent taste. Officials of the Goa State Council of Science and Technology and the Khola chili cultivators' group had met with scientists of the Old Goa-based Central Coastal Agricultural Research Institute (CCARI) to prepare a road map for the GI registration of the Khola Chilli, which TOI reported in September 2018.

► Continued on P 4

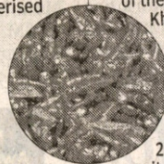
'Youth don't want to take up farming'

RED HOT

Khola chilli: Characterised by its brilliant red colour and medium-pungent taste

Weather: Requires tropical climate. Grows best in the monsoon. Can be cultivated in winter as well

Cultural roots: The practice



of the ST community in Khola who collect good seeds from the plant and save it for the next cultivation

Pungency level: Regular chilli measure 20,000-30,000 Scoville unit. Khola chilli's pungency has not been measured yet, but is speculated to be higher

► From P 1

When farmers get GI tags for their crops, they will be able to promote their produce—this is our objective. We want more youngsters in Goa to take up farming," Lobo said.

The minister rued the lack of interest among youth, in farming and agriculture. He said that getting the GI tag was a step towards making farming profitable, which in turn could help Goa decrease its dependence on other states for food.

"Our elders are engaged in farming but our youth don't want to take it up. When a product gets a GI tag, our youth will not only be able to sell their produce in the market, but they can also export it. That is why, the government has stepped forward to do this, and this could improve Goa's agricultural yield," Lobo said.

"We have got geographical indication for Khola mirchi, the first agricultural produce of the state to get this. Our department started the process some time back," said Lobo.

The Times of India Dated:-28-01-2020

Turmeric processing unit at ICAR soon, to boost farming

Nida.Sayed@timesgroup.com

Panaji: In a move aimed at propagating turmeric cultivation in the state, Old Goa-based ICAR-Central Coastal Agricultural Research Institute (CCARI) will set up a turmeric processing unit at its premises. The initiative, that will be taken up in the upcoming financial year, is expected to boost the turmeric trade for the state's spice farmers.

"Curcumin boasts of anticancerous properties. We plan to establish a processing unit here that will encourage farmers to cultivate turmeric. The crop grows very well in Goan soil. Also, it can be cultivated as an inter-crop in cashew orchards, thus bring-

GOLDEN SPICE

► The processing unit at ICAR-CCARI will have a boiler where freshly-harvested turmeric roots will be steamed to the required temperature

► Later, these

roots will be sun-dried or oven-dried

► They will then be polished to rid them of the skin

► Finally, they will be ground to a powder



ing additional income to farmers," said ICAR-CCARI director EB Chakurkar.

The institute is already carrying out studies on the various properties of turmeric such as the estimation of its curcumin, production capacity and per hectare yield.

"We can provide the technology, but the execution

must be done by the state government through the agriculture department and Agriculture Technology Management Agency (ATMA)," Chakurkar said.

ATMA's North Goa wing is already in the process of large-scale cultivation of cultivating turmeric.

"ICAR-CCARI has recom-

mended the cultivation of the Pratibha variety of turmeric. We will take saplings from them and distribute them among farmers by May. We will start planting them at nurseries across the state in June," said ATMA's North Goa project director Dilip Paranjape.

While turmeric has medicinal properties, its frequent use in Indian kitchens as a cooking ingredient gives the crop a wide market. ATMA now plans to conduct a spices exposure visit for farmers to Karnataka and Kerala.

"First we want to motivate farmer groups to raise the crop so that each can grow about 2,000 saplings. We will distribute the seeds among four to five farmer groups in North Goa," Paranjape said.

Gomantak Dated:-30-01-2020

आता 'आयसीएआर'मध्ये हळदीवर संशोधन होणार

पणजी, ता. २८ (प्रतिनिधी) : राज्यात हळद लागवड करणारे हौशी शेतकरी आहेत. राज्यातील प्रत्येक घराच्या परसात हळदीचे रोपे लावलेली पहायला मिळतात. कारण गोमंतकीय जेवणात हळदीसह हळदीच्या पानांना वेगळे महत्त्व आहे. राज्यात असणारे हळदीचे हेच महत्त्व अधोरेखित करून केंद्रीय किनारी कृषी संशोधन संस्था आता हळदीच्या लागवडीला प्रोत्साहन देण्याहेतू आणि संशोधनासाठी स्वतंत्र विभाग सुरू करणार आहे. हा विभाग जुने गोवा येथे असणाऱ्या संस्थेच्या परिसरातच सुरू होणार आहे. गोव्यातील मातीमध्ये उत्तम पिके उत्पादित करण्याची क्षमता आहे. तसेच येथील शेतकरी वेगवेगळे प्रयोग करण्यासाठी उत्सुक आहे. हळदीचे राज्यातील उत्पादन वाढवे आणि राज्यातील शेतकऱ्यांनी हळद लागवडीचे प्रयोग करून पहावेत म्हणून हा उपक्रम संस्थेत सुरू करण्यात येणार आहे.

ही संस्था हळदीच्या विविध गुणधर्मांवर अभ्यास करीत आहे, जसे की लागवडीखाली असणाऱ्या या क्षेत्रफळाचा अंदाज, उत्पादन क्षमता आणि प्रत्येक हेक्टर उत्पन्नाचा अंदाज यासारख्या बाबी संशोधकांच्या माध्यमातून अभ्यासिल्या



जात आहेत. लागवडीसाठी लागणारे महत्त्वाचे तंत्रज्ञानही संस्थेमार्फत उपलब्ध करून दिले असल्याची माहिती संस्थेचे संचालक एकनाथ चाकूरकर यांनी दिली.

'अत्मा' ही संस्था हळदीचे अधिकाधिक उत्पादन राज्यात व्हावे म्हणून नेहमीच कार्यशील आहे. आयसीएआर या संस्थेने हळदीच्या प्रतीभा नावाच्या प्रकाराच्या लागवडीबाबत आम्हांला सुचविले आहे. आम्ही विविध मार्गातून शेतकऱ्यांना माहिती देण्याचा आणि त्यांच्यात जनजागृती करण्याचा प्रयत्न करीत असतो. प्रतिभेच्या नमुन्यांचे वाटप आम्ही शेतकऱ्यांपर्यंत मे महिन्यापर्यंत पोचवू. लवकरच आम्ही कर्नाटक आणि केरळ येथे घेण्यात येणाऱ्या उत्पादनाचाही अभ्यास करणार असल्याची माहिती उत्तर गोव्याचे प्रकल्पाधिकारी दिलीप परांजपे यांनी दिली. हा प्रयोग आम्ही आमच्या संस्थेच्या परिसरातही लागवड करून करणार असल्याचे त्यांनी सांगितले.

HERALD DATED : 30/01/2020

GI tag brings cheer to Khola's chilli farmers

The GI tagging of Canacona chilli has opened up a huge revenue earning opportunity to the farmers of Khola and other villages in constituency

Team Herald

CANAONA: The Geographical Indication (GI) tagging of the famous Khola or Canacona chilli has come as big news to the farmers of Canacona who had been growing this horticultural spice crop since ages. This development has thrown up many opportunities to the authorities as well as farmers to take the Canacona chilli to the worldwide market.

It is believed that most of the varieties of chillies grown in Goa today were introduced here by the Portuguese, and over the centuries, different hybrid varieties have emerged from what was brought from overseas.

It may be recalled that one of the local farmers' community was bestowed with the

Plant Genome Saviour Community Award in 2016 for maintaining the genetic value of the seed.

This award gave immense publicity to the otherwise modest Canacona chilli and fetched hefty profits to the farmers as the dried spice crop is com-



manding high demand of over Rs 600 a kg this year.

The farmers across the villages of Khola, Cotigao, Gaondogrem, Sristhal and Barcem who grow Canacona chilli are ecstatic as the news of the local chilli getting GI tagged got wide publicity on local print and electronic media.

The peculiarity of this chilli is that it's red in colour with medium pungent taste and it is grown on the hill slopes of Canacona.

However the plots of this chilli culti-

“The farmers have to rise to the occasion by increasing the production of this crop, which will in turn double their income. Earlier, it was only famous in Goa but now after the GI tag, it will get worldwide recognition, which will increase the market for this indigenous crop. We are seriously considering certifying this spice as organic so the farmers get a premium rate

— Shivram Naikgaonkar, Canacona Zonal Agriculture Officer

“There are about 2,000 farmers who grow this chilli individually or in groups across Canacona and neighbouring Barcem. All are ecstatic over the news

— Ganesh Gaonkar, Sristhal Sarpanch and Chilli farmer

“We need drying platforms and storage bins and government support to further its production. In the absence of drying platforms we are forced to dry the prized chillies on tarred village roads

— Khola Chilli farmers

vation are small and are fenced using thorny branches available nearby. A lot of preparation goes before the saplings of the chilli saplings are transplanted by hand immediately after the monsoon strikes in the month of June.

Farmers say that nothing has changed since ages and they grow the saplings and maintain the same way it was grown hundreds of years ago.

Sources said that there are about 2,000 farmers growing Canacona chill

in the region, the production is between 100 to 150 tonnes, which depends on a lot of factors, which include the good distribution of monsoon rains till the plant gets flowered.

Insiders say that the value of Canacona Chillies produced and sold is close to Rs 1 crore if not more.

Zonal Agricultural Office (ZAO) in Canacona has already started galvanising its resources so that in the years to come the area under this crop as well as production can be increased.

Shivram Naikgaonkar, ZA Officer said that the GI tagging will lead to the Canacona chilli becoming world famous and that the demand is going to increase substantially. “The farmers have to rise to the occasion by increasing the production of this crop, which will in turn double their income. Earlier, it was only famous in Goa but now after the GI tag, it will get worldwide recognition, which will increase the market for this indigenous crop. We are seriously considering certifying this spice as organic so the farmers get a premium rate” said Naikgaonkar op-

timistically.

Ganesh Gaonkar, sarpanch of Sristhal village panchayat who himself grows Canacona chillies in Sristhal village speaking to Herald said that there are about 2,000 farmers who grow this chilli individually or in groups across Canacona and neighbouring Barcem. When this correspondent visited the Khola village to find out how the news of GI tagging of the local produce has been received by them, most of the farmers said that they need drying platforms and storage bins and government support to further its production.

“In the absence of drying platforms we are forced to dry the prized chillies on tarred village roads” they said.

Most of the farmers growing this chilli were in for praise to Agricultural department, ICAR and Department of Science and Technology, Goa for putting their village and Khola/Canacona chilli on all India map and expected more support to GI tag other products grown locally, which are equally indigenous and unique to the region.

The Times of India Dated:- 16-02-2020

Agri body offers training to farmers to process cinnamon

TIMES NEWS NETWORK

Panaji: In a bid to propagate cinnamon farming in the state, ICAR-Central Coastal Agricultural Research Institute (CCARI) will be providing specialised cinnamon processing training.

“There is good scope for cinnamon cultivation, especially since the condiment is very good for those with diabetes and blood pressure,” ICAR-CCARI director EB Chakurkar said.

He said the cinnamon available in the market – the thick-bark-type *Acacia* variety – is not always of good quality. The variety grown by ICAR meanwhile is a thin-bark variety which attracts

Agriculturists get tips on coconut farming

Saligao: The selection of a coconut sapling is very important in order to reap a good yield of coconuts, Vishram Gaonkar, retired technical officer of the agriculture department, said at a coconut cultivation programme recently. The programme, organised by the coconut development board, Kochi, in collaboration with the zonal agriculture office, Bardez, and the directorate of agriculture, at Duler. saw a large number of farmers from Bardez participate. “The best time to plant coconut trees is during the summer months, in April and May, as a lot of manure can be used for the saplings in these months for a better crop yield,” Gaonkar said. TNN

anywhere between Rs 800 to 1000 per kg. “It is a pure form of cinnamon that can be grown easily as an intercrop. We can train farmers to grow and process it,” he said.

Chakurkar said farmers can directly sell the same to the Goa Bagayatdar, thus av-

oiding involvement of middlemen. “But farmers must come forward, themselves. Cinnamon is a slow growing crop. If farmers are interested, we can help,” he said.

ICAR itself has nearly 100 cinnamon plants growing on its Old Goa property.