

January - June 2005



ISS Newsletter

NEWSLETTER OF THE INDIAN SOCIETY FOR SPICES

No.8 (1)

(For private circulation only)

FROM THE PRESIDENT'S DESK

PARTICIPATORY RESEARCH – NEED OF THE HOUR.

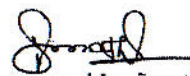
India, the land of Spices besides being the largest producer, consumer and exporter of spices has been facing a stiff competition in the International markets. A few non traditional countries for spices cultivation have been taking keen interest in introducing and expanding the area under spices like pepper, cardamom etc. Thus it is imperative to gear up our spices cultivation in India at a comparatively reasonable cost of production and affordable price at consumers level. Though the average yield of major spices viz., pepper, cardamom and others are far lower than the international average, the concerted efforts made at all levels by way of Research and Development (R&D), educating and motivating farmers on latest Scientific technological innovations etc., can offset the low yields and push up production. With the opening of the global market, there is no way out except to increase the production and productivity of almost all the spices so as to make Indian spices globally competitive.

Some of the innovative spices growers in India by virtue of their own practical skills and innovations and by continuous interactions with the Scientists working on Spices have made a remarkable progress in realizing higher productivity which have surpassed the international average yield and the highest potential yield realisable elsewhere in the world. One such example has been very successful in case of cardamom, the queen of spices. Besides, several technologies developed by various research Institutes in India, the initiative taken up by the farmers at grass-root level with the technological refinement in consultation with Scientists, on identification, selection and large scale multiplication by resorting to rapid clonal multiplication of elite clones in cardamom has given a big boost to cardamom production in India. The old, senile cardamom plantation in the traditional cardamom growing areas of Kerala as well as Karnataka have been steadily replaced by high yielding superior clonal materials, thus taking the productivity levels to even as high as 1500-2000 kg/ha by some of the committed cardamom growers. Thus the overall production of cardamom in India has gone up to over 12,000 Mt. Having carried out research on cardamom over two and a half decade, I have the strong urge and feeling that India will raise to its pre eminence position of number one both in production and export in the world in the days to come. Recently, the export of spices have gone up by earning prestigious foreign exchange for India. This is a most healthy and welcome trend in Indian Spices industry.

Thanks to the rain forecast featuring favourable precipitation during the current crop season. Lets hope for a bountiful spices production.

Chillies, Seed spices namely coriander, cumin, fennel and fenugreek, medicinal and culinary spices such as onion and garlic occupy an important position in the Indian Spices scenario. Considering the importance of seed spices, ICAR New Delhi has established the National Research Centre for Seed Spices at Ajmer, Rajasthan and National Research Centre for Onion and Garlic at Rajgurunagar, Pune. The Indian Society for Spices (ISS) has decided to give thrust to these crops and organize the exclusive second Symposium on Spices and Aromatic crops (SYMSAC II) during 25-27, November, 2005 at Pune with the theme on **Current Trends in Onion, Garlic, Chillies and Seed Spices Production, Marketing and Utilization.**

I feel it as a pleasure and privilege to invite all the honourable members of the Indian Society for Spices, Scientists, policy makers, Spices traders, exporters, farmers and all those concerned with spices to attend and take active part in SYMSAC-II deliberations to chalk out action plan to boost up production of these spices of daily importance.



Dr. V S Korikanthimath
President

INDIGENOUS TECHNICAL KNOWLEDGE WITH REFERENCE TO BLACK PEPPER

P A Mathew
Principal Scientist, IISR, Calicut

INNOVATION

Small scale pepper threshing machine

Small scale threshing machine for black pepper was developed by Mr. Ravi, Palathumkal, Engineering Industrial Workshop, Upputhodu, Murikkasseri P. O., Idukki District. He has developed hand operated type with a capacity of 55 kg at a time and a motor operated one with double that capacity. The machine has the following advantages:

1. Contamination of threshed berries with other extraneous matter is avoided.
2. The berries do not get crushed including ripe berries.
3. About 95% of the berries are separated from the spikes in the first round itself.
4. If the lead blades are removed and replaced with suitable blades, crops like paddy can be threshed.
5. Mechanism to separate berries and spikes is available with the machine.
6. Cost of threshing can be reduced by one third of manual threshing.

VARIETIES

Some varieties are also reported to be developed by farmers by crossing among the choice varieties. Though this needs validation by DNA technology, it is pertinent to note that these farmers have made some effort to raise seedlings, and observe them. The clones that are known widely or published are given below:

Kadukummakkal

It is reported to be a cross between Aimpriyan and a local cultivar, raised by Mr. Abraham Mathew, Kadukummakkal, Kallanode in Calicut District. While Aimpriyan is late maturing, the present type is early bearing with olive green berries.

Morphologically it possesses some characters of Aimpriyan. The olive green colour imparts jet black colour to the berries.

Mammachan

This claim comes from Mr. Mammachan, Thekkekaithakkal, Kollawadi from Kottayam District. The type has good set and yield with very long spikes. It is reported to be a cross between Panniyur-1 and a local cultivar.

Pepper Zero

This claim is from Idukki District where this type is used for grafting pepper for drought tolerance as a rootstock. It resembles a north Indian type and appears to possess nothing to impart drought tolerance.

Thottamkodi

This type originated in Elappally village of Idukki District in a tea estate (Non-existent now) as chance seedling with good performance and remain neglected. Some farmers of Bison valley, Idukki collected it and is very popular there. Also known as 'Thankappan Kodi'. It is hardy, tolerates open situations and very early maturing by November.

Kumbhakkal

This is reported from Idukki. The variety is supposed to have good yield and field tolerance to foot rot. It is developed by Mr. K T Varghese, Kumbhakkal house, Murinjapuzha, Peermade.

Thevanmundi

This variety is common in Erattayar area of Idukki and is reported to be not easily succumbing to foot rot. It has been tested at IISR for the last 15 years and is found to survive with root rot due to its ability to produce profuse roots. It has been released as IISR-Thevam. However, its piperine content is low (1.4%).

Balakrishnan

This variety is reported from Mananthawady, Wayanad. It is supposed to be a cross between Cheruvalli and Karimunda. It is reported to be a good yielder.

ANNUAL GENERAL BODY MEETING OF ISS

The general body meeting of Indian Society for Spices will be held on 25 November 2005 at National Research Centre for Onion and Garlic, Rajgurunagar, Pune at 6.00 pm. To create a forum for all ISS members, researchers, farmers and traders to meet and interact with each other, a National Symposium is proposed coinciding with the annual general body meeting. All the members are invited for the meeting.

NATIONAL SYMPOSIUM

Indian Society for Spices (ISS) in collaboration with NRC for Onion and Garlic, Pune; Indian Institute of Spices Research, Calicut; NRC for Seed Spices, Ajmer and Indian Council of Agricultural Research, New Delhi is organising a National Symposium SYMSAC-II entitled: **Current Trends in Onion, Garlic, Chillies and Seed Spices - Production, Marketing and Utilization** during 25-27 November 2005 at National Research Centre for Onion and Garlic, Rajgurunagar, Pune. (Please see below for further details).

ISS EXECUTIVE COUNCIL MEETING

The meeting of executive council of Indian Society for Spices was held on 15.06.05 at Indian Institute of Spices Research, Calicut.

The main agenda item was on the proposed SYMSAC-II scheduled to be organized at Rajgurunagar, Pune during 25-27 November 2005. As the symposium is being organized by NRC for Onion and Garlic, Pune, the executive council has authorized Dr. K E Lawande, member - Executive council, ISS and Director, NRC for Onion and Garlic to constitute the National and Local

Organizing Committees. These committees in turn would finalize the Sessions, Invited Speakers etc.

The other points such as registration fee, printing of abstracts and proceedings, sponsorship etc. were also discussed.

Under any other item, some of the suggestions emerged were:

1. Executive Council considered the proposal of editorial team for the need of an inkjet printer and approved the purchase of an inkjet printer for society.
2. As the postal department is charging Rs. 19/- as postage for the journal, society may initiate steps to register the journal with the Registrar of Newspapers, New Delhi which will enable us to reduce the postage.
3. Subscription rate of Journal of Spices and Aromatic Crops for Institutions may be raised to Rs. 1000/-. This should come into effect in the coming financial year (2006-07).
4. A proposal for introducing compulsory membership to all authors may be presented in the next general body.
5. Dr. K N Shiva, Joint Secretary may assist Dr. K S Krishnamurthy in editing Society Newsletter.

DR. K V RAMANA-New ADG (Plantation crops)

Dr. K V Ramana, Project Coordinator (Spices), Indian Institute of Spices Research, Calicut has taken over as Assistant Director General (Plantation Crops) at ICAR - HQ, w.e.f. 28th January 2005. He has served the society in various capacities (Secretary, Editor and Treasurer). The society wishes him all success in his new assignment.

SYMSAC-II CURRENT TRENDS IN ONION, GARLIC, CHILLIES AND SEED SPICES - PRODUCTION, MARKETING AND UTILIZATION

The theme for SYMSAC-II is **Current Trends in Onion, Garlic, Chillies and Seed Spices - Production, Marketing and Utilization**. Following technical sessions are planned:

- | | |
|---|--|
| <input type="checkbox"/> Biodiversity, Genetics, Breeding and Biotechnology | <input type="checkbox"/> Sustainable Production Systems |
| <input type="checkbox"/> Integrated Management of Pests and Diseases | <input type="checkbox"/> Molecular Approaches in Pest and Disease Management |
| <input type="checkbox"/> Processing and Value Addition | <input type="checkbox"/> Economics and Marketing |
| <input type="checkbox"/> Policy Issues & Farmer Interaction | <input type="checkbox"/> Plenary Session |

Seminar venue: National Research Centre for Onion and Garlic, Rajgurunagar, Pune, Maharashtra

Date: 25-27 November 2005

Registration Fee:	Institutional & Life members -	Rs. 1000/-
	Ordinary & Non-members -	Rs. 1200/-

Last date for Registration: 15 October 2005

Submission of Abstract : 15 September 2005

Address for sending Registration Fee & Sponsorship : Dr. T John Zachariah, Secretary, Indian Society for Spices, Indian Institute of Spices Research, P. O. Marikunnu, Calicut – 673 012, Kerala.

Chairman

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Co-chairman

Dr. V S Korikanthimath, Director, ICAR Research Complex for Goa, Ela, Old Goa, Pin – 403 402, Goa. Tel: 0832-2284677, 2284678. Fax: 0832-2284649, E-mail: icar@sancharnet.in

For further details, please contact: Dr. T. John Zachariah, Secretary, Indian Society for Spices, C/o Indian Institute of Spices Research, P. B. No. 1701, Marikunnu (P. O.), Calicut – 673012. Tel: 0495-2731410. Fax: 0495-2730294. E-mail: iss@iisr.org, zacjohntj@yahoo.com, john@iisr.org

SUGANDHA BHARATHI AWARD

The Indian Society for Spices, Calicut, has been honouring outstanding individuals in the field of spices research and development with a "Sugandha Bharathi Award" once in 4 years, for their lifetime contribution to the cause of spices in the country. The award has been instituted by the Division of Crop Improvement and Biotechnology, Indian Institute of Spices Research, Calicut, and consists of a Gold Medal and a citation. The award is given away during the Annual General Body Meeting of the Society. **Nominations for the award for the year 2006 are invited in the prescribed proforma.**

Selection procedure

1. Nominations can be made by an eminent person, who is closely associated with the nominee or familiar with the nominee's contribution, by giving a brief bio-data and salient contributions (not more than The main agenda item was on the proposed SYMSAC-II scheduled to be organized at the page) made by the nominee. A person can propose only one nominee for the award.
2. A search committee constituted by the Society would scrutinize the nominations and shortlist nominees.
3. The search committee would invite details of contribution made by the shortlisted nominees, which would be evaluated for the award.

The last date for receipt of nomination form is **30 November 2005** and should be addressed to 'The Secretary, Indian Society for Spices, Indian Institute of Spices Research, Marikunnu P. O., Calicut – 673 012, Kerala.

Sugandha Bharathi Award 2006

NOMINATION FORM

Name of the proposer :

Address :

Name of the nominee :

Address :

Field of specialization of the nominee :

Salient contributions of the nominee
(Restricted to one page) :

Awards, recognitions received by the
nominee :

Place :

Date :

Signature of the Proposer